



FUNCTION PACK

WATERLOO



WELCOME TO THE WATERLOO

Welcome to The Waterloo – an Art Deco oasis at the crossroads of Newstead and Fortitude Valley. The site has been the home of a hotel since 1880, with the current building erected in 1930 and designed to showcase the Functionalist style of architecture with interior and exterior Art Deco motifs.

The Waterloo Hotel is the perfect place to host your upcoming event, with individual and unique spaces able to be tailored to suit your needs – from small, intimate dinners to large-scale cocktail functions.

With the finest selection of wines, premium beers and menus built on fresh, locally sourced ingredients, the Waterloo Hotel is the perfect establishment to make an impression and leave you with lasting memories.

Please feel free to contact us if you have any questions or would like to make a formal enquiry. We look forward to working with you to create an unforgettable experience for both you and your guests.

WATERLOO

functions.waterloohotel@ausvenueco.com.au

(07) 3051 7623

Ann St & Commercial Rd,
Fortitude Valley QLD 4006

THE SPACES

We do not charge a room hire fee, however a deposit for any room is required at the time of booking. The deposit can then be utilized towards your food and beverage selections.

The Terrace Bar

Cocktail capacity - 150 max | Dining capacity - 50 max



The Heritage Room

Cocktail capacity - 60 max | Dining capacity - 20 max



The Vintage Room

Cocktail capacity: 50 max





CANAPÉ PACKAGES

4 PIECES - \$24 per person

6 PIECES - \$33 per person

8 PIECES - \$44 per person

SELECT FROM THE BELOW OPTIONS

Classic Bruschetta | Heirloom tomato, balsamic, buffalo mozzarella, basil (V)

Smoked Salmon Blinis | Crème fraîche, baby capers, dill

Quiche | Spinach leek & fetta cheese (V)

Karaage Chicken Bites | Honey soy glaze (LD)

Mushroom Truffle Arancini | Truffle aioli, grana padano (V)

Pumpkin Arancini | Aioli (V)

Duck Spring Rolls | Sweet chilli sauce (LD)

Mac & Cheese Croquettes | Truffle aioli

Crumbed Prawn Cutlet | Gochujang mayo (LD)

Spiced Cauliflower | Plant based aioli (LD, LG, VG)

Sticky Pork Belly Bites | Lettuce cup, fried onions (LD)

Quiche Lorraine | Bacon, egg, cream

Samosas | Mint yoghurt

Beef Pie | Ketchup

Chicken Pie | Ketchup

Prawn Roll | Lettuce cup, prawn, cocktail sauce

Churros | Cinnamon Sugar

Cheesecake | Mango & macadamia cheesecake

Cake | Assorted cakes



SHARED PLATTERS & GRAZING

PLATTERS

(All platters contain 30 pieces)

SCHNITZEL SLIDER PLATTER: \$160

Cheese, tomato, lettuce, chipotle mayo
Bread & dips

BREADS AND DIPS: \$120

Three housemade dips, pickles, crudites, bread

VEGETARIAN PLATTER: \$120

Vegetables quiche, vegetable spring roll, vegetables
samosa, sweet chili sauce, relish

PERI-PERI CHICKEN SKEWER: \$160

Lime yogurt

PORK & FENNEL SAUSAGE ROLL: \$160

Tomato relish

MIXED SKEWER: \$160

Chicken skewer, lamb skewer, halloumi & vegetable
skewer

ASIAN PLATTER: \$160

Mini chicken dim-sims, veg spring rolls, pork wontons,
sweet chilli, soy sesame dressing

AUSSIE PLATTER: \$160

Beef pie, sausage roll, mini quiche, chips, BBQ, ketchup

BBQ PLATTER: \$160

Pork sausage, beef meat ball, chicken skewer, onion
rings, BBQ & tomato sauce

SEAFOOD PLATTER: \$160

Tempura prawns, S&P calamari, battered flathead,
lemon, tartare & aioli

PIZZA PLATTER: \$140

Assorted pizzas from our menu (inc vegetarian option)

WAGYU BEEF SLIDER PLATTER: \$170

Cheese, tomato, lettuce, burger sauce

SUBSTANTIAL \$10 EACH

Mushroom & Pea Risotto | White truffle oil, Grana
Padano (LG, VG)

Salt & Pepper Squid | Chips, lemon, aioli (LG, LD)

Chickpea Curry | Steamed jasmine rice, corriander

Wagyu Beef Slider | Chips, cheese, tomato, lettuce,
burger sauce

Schnitzel Slider | Chips, lettuce, aioli

Mushroom Slider | Chips, cos, slaw, aioli

Fish & Chips | Lemon, tartare

Pork Bao Buns | Pickled cucumber, carrot, char siu sauce

Karaage Bao Buns | Lettuce, cucumber, spicy mayo

Loaded Sweet Potato | BBQ pulled pork, cheese

GRAZING STATION

(min 10 pax and above)

CHEESE: \$24PP

Manchego, cheddar, brie & blue cheese, chutney, grapes,
quince, dried fruit, wafer & biscuits

ANTIPASTO: \$26PP

San Danielle prosciutto, mortadella, smoked ham, salami,
Fior di late, brie, olives, grissini & crackers



SEATED MENU- ALTERNATE DROP

2 Courses - \$63

3 courses - \$74

ENTREE

Lamb Kebabs | Zaatar, creamy tahini (LD, LG)

Salt and Pepper Squid | Avocado, aioli, lemon (LD, LG)

Wild Mushroom & Taleggio Risotto Croquettes |
Roasted garlic aioli, grana padano (V, VGO)

Buffalo Cauliflower | Pickled chilli, toasted
sesame, sweet chilli sauce (LD, LG, VG)

MAIN

250g Rump Steak Fillet (LG, LD)
Potato kifler, broccolini, red wine jus

Steamed Barramundi (LG)
Prawns, clams, brussels sprout, broccolini, carrot,
braised fennel, double cream sauce

Red Thai Chicken Curry (LD, LG)
Pan roast chicken, steam rice, red pepper, Thai
basil, bean, chili

Roasted Pumpkin (LD, LG, VG)
Hummus, mushroom, pomegranate, carrot, salsa
verde

DESSERT

Brownie (LG)
Honeycomb, strawberry, vanilla ice cream

Sticky Date Pudding
Butterscotch, vanilla ice cream



BEVERAGE PACKAGES

BAR TAB

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

ADD-ON SPIRITS

\$28 per person per (min. 50 guests)

COCKTAIL ON ARRIVAL

\$17 per person, in addition to any beverage package
Speak with your co-ordinator to arrange

BASIC PACKAGE

Minimum 20 guests
2 hours - \$46 per person
3 hours - \$59 per person
4 hours - \$72 per person

MENU SELECTION

A selection of domestic and craft beers and cider
Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Henry & Hunter Shiraz Cabernet
Hearts Will Play Rose
Selection of soft drinks and juice

PREMIUM PACKAGE

Minimum 20 guests
2 hours - \$57 per person
3 hours - \$70 per person
4 hours - \$84 per person

MENU SELECTION

A selection of domestic and craft beers and cider
Mr. Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Henry & Hunter Shiraz Cabernet
Willow Chase Shiraz

DELUXE PACKAGE

Minimum 20 guests
2 hours - \$68 per person
3 hours - \$81 per person
4 hours - \$94 per person

MENU SELECTION

A selection of domestic and craft beers and cider
Mr. Mason Sparkling Cuvee Brut NV Chandon
Mount Paradiso Prosecco NV
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
Henry & Hunter Shiraz Cabernet
Storm & Saint Pinot Noir
Palmetto Shiraz
La Boca Malbec
Selection of soft drinks and juice



ADD ON'S

AV EQUIPMENT \$45

Microphone, projector, other AV equipment for presentations

BALLOONS \$100

5 bunches of helium balloons on weights.
Speak with our team about colour requests

FOLLOW US ON SOCIALS

Facebook: [waterloohotel](#)

Instagram: [thewaterloo_hotel](#)