FUNCTION PACK

WATERLOO

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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.



THE TERRACE BAR

Cocktail Capacity | 150 max
Dining Capacity | 50 max



THE HERITAGE ROOM

Cocktail Capacity | 60 max
Dining Capacity | 20 max



THE MIDDLE ROOM

Cocktail Capacity | 50 max
Dining Capacity | 40 max



THE VINTAGE ROOM

Cocktail Capacity | 50 max



CANAPÉ PACKAGES

4 Pieces $28pp | 6 Pieces $38pp | 8 Pieces $46pp

COLD

BRUSCHETTA
heirloom tomato, red onion, bocconcini, balsamic glaze, basil | V, VGO

COLD MEATS SKEWER
salami, ham, bocconcini, pitted olive | LG

PUMPKIN FETA TARTLET
roasted pumpkin, feta cheese, roasted capsicum | V

CHICKEN CAESAR CUP
cos lettuce, chicken, egg, Caesar dressing, parmesan | LG, VO

CAPRESE SKEWER
cherry tomato, bocconcini, basil, pesto | LG, V

SAMOSA
mint yoghurt | LD, VG

MAC AND CHEESE CROQUETTE
aioli | V

HOT

MUSHROOM ARANCINI
mushroom arancini, grana padano | V

CAULIFLOWER BITES
vegan aioli | LG, V, VGO

DUCK SPRING ROLL
sweet chilli sauce | LD

KAARAGE BITE
kewpie mayo | LD

SPINACH ROLL
spinach and feta roll | VO

FALAFEL
beetroot feta dip | LD, LG, V, VGO

SAMOSA
mint yoghurt | LD, VG

MAC AND CHEESE CROQUETTE
aioli | V

BEEF PIE
tomato ketchup

PORK BUNS
sweet chilli sauce | LD

DESSERT

BROWNIE
caramel sauce | LG, V

DOUGHNUTS
mixed glaze

CHURROS
cinnamon sugar | LD, V



CANAPÉ PACKAGES

SUBSTANTIAL $10.50 each

TACO CAULIFLOWER
flour tortilla, buffalo cauliflower, slaw | LD, V, VGO

CALAMARI
salt & pepper calamari, chips, aioli | LD, LG, I

ROASTED PUMPKIN BOWL
roasted pumpkin, roasted zucchini, roasted capsicum, feta cheese, couscous, rocket leaf | LD, V, VGO

FISH & CHIPS
lemon, tartare | LD, I

PORK BUNS
spiced pulled pork, slaw, pickle cucumber, kewpie mayo | LD

KARAAGE BUNS
mesclun, pickle cucumber, teriyaki sauce | LD

SWEET POTATO LOADED
BBQ pulled pork, mozzarella cheese | LDO, LG





SHARED PLATTERS & GRAZING

PLATTERS

(All platters contain 30 pieces)

YUM CHA PLATTER 160
chicken dim sim, pork shu mai, pork bun, vegetable spring roll, prawn crackers, sweet chili sauce
LD, VO

AUSSIE PLATTER 160
sausage roll, beef pie, pumpkin arancini, fried chicken pop, tomato sauce, BBQ | VO

MIX SLIDER PLATTER 160
beef slider, chicken slider, vegetarian sliders | LDO, VO

BREAD & DIPS PLATTER 120
assorted breads, olives, vegetable crudites, assorted dips | LDO, V, VGO

PIZZA PLATTER 140
pizza chicken & bacon, pizza pepperoni, pizza margherita, pizza pumpkin, garlic bread | VO, VGO

SKEWERS PLATTER - MIXED 160
lamb kofta, chicken satay, haloumi and vegetables with assorted sauces. | LD, LG, VO

VEGETARIAN PLATTER 120
vegetable spring rolls, spinach & fetta rolls, vegetables samosa, sweet potatoes empanadas with tomato chutney and sweet chili sauce | LD, V, VGO

ANTIPASTO PLATTER 125
assorted cold meats with cheese, olives, crackers and quince | VO

TEX MEX PLATTER 150
assorted mini tacos, corn chips, empanadas, guacamole | VO

SWEETS PLATTER 115
mixed muffins, cakes, brownies, and lollies | VO

SEATED MENU - ALTERNATE DROP

2 Courses $67 | 3 Courses $73

ENTREE

Chicken Harissa Skewer
Chicken skewer, pita bread, herb salad, yoghurt mint

Salt & Pepper Calamari
romesco aioli, rocket leaf, lemon

Cauliflower Bites
harissa tahini, fried shallots, lemon

MAIN

250g Rump
seasonal greens, red wine jus, mashed potatoes
LDO, LG

Salmon a la Grenobloise
pan seared salmon, beetroot grenobloise, garlic spinach, kipfler potatoes | LG

Chermoula Roasted Chicken
couscous, charred zucchini and capsicum, yoghurt mint sauce | LDO

Chickpea & Pumpkin Power Bowl
chickpea, roasted pumpkin, roasted capsicum, zucchini, couscous, herb salad, maple tahini, toasted pepita | LD, VG

DESSERT

Brownie
vanilla ice cream, fresh strawberry
LG, V

Sticky Date Pudding
Butterscotch, vanilla ice cream | V

LG - low gluten
LD - low dairy
V - vegetarian
VG - vegan
LGO - low gluten option
LDO - low dairy option
VO - vegetarian option
VGO - vegan option

Seafood Matrix:

A - Australian
I - Imported
M - Mixed



BEVERAGE PACKAGES

BASIC PACKAGE

Minimum 20 guests

2HR $48PP | 3HR $61PP | 4HR $75PP

A selection of domestic and craft beers and cider

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Selection of soft drinks and juice

PREMIUM PACKAGE

Minimum 20 guests

2HR $59PP | 3HR $73PP | 4HR $87PP

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
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

DELUXE PACKAGE

Minimum 20 guests

2HR $71PP | 3HR $84PP | 4HR $98PP

A selection of domestic and craft beers and cider

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

Selection of soft drinks and juice

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

$18 per person per (min. 50 guests)

COCKTAIL ON ARRIVAL

$29 per person, in addition to any beverage package.
Speak with your co-ordinator to arrange

ADD ONS

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



WATERLOO

CONTACT US

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