



FUNCTION PACKAGE

ABOUT US

The Waterloo Cup Hotel, situated in Melbourne's North West, has a number of function spaces available for private bookings and events. The Hotel can cater for anything from small casual gatherings to milestone celebrations, having established a team of friendly and accommodation staff to be of assistance for everything, from catering recommendations right through to event night logistics.

The Hotel is located only 15 minutes from Melbourne's CBD and provides ample parking for hosts and guests alike. Maribyrnong Road is also serviced by tram routes 57 and 82, providing guests with easy access to public transport.

Our broad range of menu selections enables you to choose the perfect menu for your special occasion. Waterloo Cup Hotel can provide flexibility to design tailored menus to suit any taste, event style or budget to create the perfect event.

Should you have any special requests regarding menus, dietary needs, or even decorations, please don't hesitate to contact us to discuss your function requirements further.

We look forward to working with you to plan the perfect event.

THE ROOMS

CITY VIEW

BOARD ROOM STYLE

CAPACITY: 20 SEATED

NO ROOM HIRE

City View is our board room style event space, perfect for corporate style meetings, development days and more. Available for a few hours or whole days, this space provides a flexible backdrop for your next meeting. Enjoy a diverse range of catering options from set menus to shared platters.

This space is available for private functions from gam Monday - Friday.

FRONT BAR

SPORTS BAR CASUAL
CAPACITY: 80 COCKTAIL
NO ROOM HIRE

Located on the Maribyrnong Road side of the venue, the Bar is perfect for more relaxed and cocktail style events, including 21st birthdays and casual drinks and gatherings. This space is available for private functions seven days a week.

RIVERSIDE

BIG OCCASION SPACE

CAPACITY: 80 SEATED

NO ROOM HIRE

Located upstairs and comfortably seating 80 people, Riverside is a big occasion space. The perfect place for milestone celebrations, large dinners, big family celebrations and more.



CANAPES & PLATTERS

CLASSIC PACKAGE

6 PIECES
\$10 PER HEAD

8 PIECES
\$15 PER HEAD

12 PIECES
\$20 PER HEAD

SELECT UP TO FIVE

MASH POTATO & BACON GRAVY BOMBS

ASSORTED MINI GOURMET PIZZAS

SPINACH + RICOTTA PASTIZZI

GARLIC PRAWN TWISTERS

HOUSE MADE SAUSAGE ROLLS with relish

SPRING ROLLS with sweet chilli

SAMOSAS with sweet chilli

CHIPS with tomato sauce

WEDGES with sour cream

GOURMET PACKAGE

6 PIECES
\$14 PER HEAD

8 PIECES
\$24 PER HEAD

12 PIECES
\$32 PER HEAD

SELECT UP TO FIVE

ZUCCHINI FRITTERS with corn salsa

PORK BELLY BITES with sticky soy & sesame

GREEN LIP MUSSELS with garlic sauce & crusty bread

PRAWN SKEWERS with fried capers & lemon

ASSORTED RICE PAPER ROLLS with soy

ASSORTED SUSHI ROLLS with soy

GARLIC CHICKEN KIEV BALLS

PLATTERS

SERVE 8 - 10

MIXED FRESH SANDWICHES \$50

SEASONAL FRUIT \$65

ASSORTED CHEESE \$80

ANTIPASTO \$80

SET MENU

AVAILABLE FOR UP TO 80 GUESTS

ENTREE

CAULIFLOWER SOUP

CHEF'S SELECTION PLATE

SALT & PEPPER CALAMARI

ANTIPASTO PLATTER

MAIN

VEGGIE NOODLE STIR FRY with hokkien noodles, hoi sin sauce & cashews

SALMON WELLINGTON with peperonata, chat potatoes & basil pesto

CHICKEN & WILD MUSHROOM RISOTTO with parmesan & spinach

CHAR SIU PORK BELLY with stir fried Asian greens & crispy noodles

IRISH LAMB STEW topped with a pastry lid & seasonal root vegetables

250G SIRLOIN STEAK cooked to your liking with chips, salad & your choice of sauce

HUNTERS CHICKEN pan roasted chicken breast wrapped in bacon with potato rosti, seasonal vegetables & bourbon glaze

DESSERT

BANOFFEE PIE bananas, toffee, crushed biscuit with whipped cream & honeycomb

STICKY DATE PUDDING served warm with vanilla ice cream

PLEASE SELECT TWO OPTIONS FOR AN ALTERNATE MENU



BEVERAGE

BAR TABS

A bar tab can be set up prior to any function with a predetermined limit and generally includes a variety of beer, wine and soft drink, depending on the taste of the host. Any items from the beverage list are able to be included in the Bar Tab. The limit can be revised as the function progresses and increased as required, at the discretion of the host.

CASH BAR

All our bars are fully stocked with a range of tap and bottled beers, wines by the glass, spirits and mixers. Your guests may select from a diverse range of drinks, available for purchase from the bar during your function. However, please note that not all function spaces have a private bar.



TERMS & CONDITIONS

BOOKING CONFIRMATION

To confirm a reservation, a minimum deposit of \$500 and signed booking form (including these terms and conditions) must be returned. Tentative reservations may be held for seven days upon request. If a signed booking form and the full deposit amount has not been received in this time the venue reserves the right to release the space. Please note all minimum spend requirements are inclusive of catering and beverage spend only and any additional costs incurred, including security and entertainment are not counted towards the final minimum spend figure. Deposits may be paid via major credit card, EFTPOS or cash. All prices quoted in the above functions pack are inclusive of GST and subject to change without notice, a 10% surcharge applies on public holidays.

FINAL PAYMENT

All room set up requirements and catering and beverage details are requested a minimum of seven days prior to the function date. Full payment of all catering is required no less than seven days prior to the event date. Beverage payments can be made in advance or at the commencement of the function. Should payment not be made seven days prior then management reserves the right to cancel the function and the deposit will be forfeited.

CANCELLATIONS

Cancellation of functions after the deposit has already been paid can only be done via direct consultation with management and only by the person who made the initial reservation and paid the deposit. In the event of a cancellation, the following fees will apply:

More than 60 days notice	Entirety of deposit refunded, less \$100 booking fee.
14 - 60 days notice	50% of deposit forfeited
Less than 14 days notice	Entirety of deposit forfeited

DIETARY REQUIREMENTS

Please be advised that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Patrons requests will be catered for to the best of our ability, however the decision to consume a meal is the responsibility of the diner.

BYO

No food or beverage of any kind is permitted to be brought into the venue for consumption at a function by the host with the exception of a cake, whereby the host must receive written permission from management prior to the event.

MINORS

The venue allows underage guests to attend functions, under the proviso that they are supervised by a parent or legal guardian at all times. Underage guests are not permitted to leave the function space and must leave the venue immediately after the event has concluded. Under no circumstances may any patron under the age of 18 years of age consume alcohol. If any minors are found to be consuming or in the possession of alcohol they will be asked to leave immediately in the company of their parent or legal guardian.

GUEST ENTRY

Guest entry to functions will be permitted only within the agreed start and finish times. It is recommended that guests arrive within the first hour of the function, as the venue is unable to guarantee entry after this time. Management reserves the right to refuse entry to any patron in accordance with responsible service of alcohol procedures and the house policy. Additional function guests (beyond the number confirmed) may only be admitted in accordance with the venue's licensed capacity.

SECURITY

Management reserves the right to order additional security to ensure the safety of staff and patrons. If an event requires additional security the host will be notified and charged accordingly.

CONDUCT

The host is responsible for conducting the function in an orderly manner. All venue policies, procedures and legal responsibilities apply to all guests and hosts, including total compliance to all responsible service of alcohol and house policy standards. It is the host's responsibility to ensure that all details given to guests regarding the function are accurate. If a function is booked under false pretenses or a host provides false information, management reserves the right to cancel the function without notice, and at the expense of the host.

DAMAGE

Please be advised that hosts are entirely financially responsible for all damage, breakage, vandalism or theft that is sustained to the function space and venue premises by guests, invitees or other persons attending the event. Should any extra cleaning or labour be required to return the premise to a satisfactory standard, this will be charged to the host. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function.

I confirm that I have read and understood the above terms and conditions and agree to comply.

Signed Date

BOOKING FORM

CONTACT DETAILS

Name:..... Company:.....

Contact no: Contact email:.....

FUNCTION DETAILS

Date of Function:..... Start Time:..... Finish time:.....

Occasion:..... Number of guests:.....

Function Space (please circle):

City View Room

Front Bar

Riverside Room

Catering Details:.....

Beverage Details:.....

Cake Details:.....

Deposit amount:.....

PAYMENT OPTIONS

Card Type: Visa Mastercard

Name of Card Holder:

Card Number:.....

Expiry Date:..... CCV:.....

Signature:..... Date:.....

