

A woman with curly hair is smiling and holding a glass, looking towards a man in a light blue shirt. In the background, another woman in a yellow shirt is visible. The scene is set outdoors at sunset or sunrise, with a city skyline in the distance.

THE
CLUB HOTEL

WATERFORD

FUNCTION PACKAGES



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We have various function spaces available to hire for any type of occasion, meetings, parties, celebrations and weddings.

We can seat up to 80 people cocktail style on our private deck. With intimate outdoor dining, background music and highlighted with festoon lighting.

For a more upbeat party atmosphere, we can cater up to 150 guests cocktail style in our Sports Bar.

Our Function menu also offers alternate drop, platters of your choice or you can even order off our bistro menu

THE
CLUB HOTEL
WATERFORD

Loganlea Rd &, Kingston Rd, Waterford QLD 4133
info@clubwaterfordhotel.com.au
(07) 3051 7638

CANAPÉ PLATTERS

Platters are suitable for 10 - 15 people, per platter.

MIXED PLATTER – 120.00

Party pies - 12pc
Sausage rolls - 12pc
Mini quiche - 12pc
Meat balls - 12pc
Wedges - 50pc
Dipping sauces - 2pc

ORIENTAL PLATTER (LD) – 85.00

Samosas - 10pc
Spring rolls - 10pc
Dim sims - 10pc
Money bags - 10pc
Thai curry puffs - 10pc
Prawn crackers - 30pc
Dipping sauce - 2pc

CHICKEN WINGS PLATTER (LD, LG) – 75.00

Crumbed chicken wings - 3kg
Chips Dipping sauces - 2pc

ASSORTED SANDWICH & WRAP PLATTER – 75.00

Chef's selection of mixed sandwiches or wraps 30pc
sandwich triangles / 12pc
1/2 wraps with a vegetarian option

KIDS PLATTER (LD) – 65.00

30x Nuggets
20x Cheerio's
20x Party fish
Chips
Tomato or BBQ sauce

SOMETHING SWEET – 85.00

A sweet selection of gourmet treats,
cakes & slices - 30PC

FRUIT PLATTER (LD, LG, VG) – 75.00

Mixed seasonal sliced fruit

ANTIPASTO PLATTER (LG, LD) – 85.00

Assorted meats with roasted capsicum, olives,
chargrilled vegetables, assorted cheeses

CHARCUTERIE BOARD (LG, LD) – 90.00

Dried fruit, water crackers, bread sticks

*Menu is subject to seasonal change. Please advise any dietary requirements.
(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Optional | (LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option*



ALTERNATE DROP

2 COURSE PLATED \$45PP / 3 COURSE \$60PP

ENTRÉE CHOICE

Bruschetta (LD, V)
Salt & Pepper Calamari (LD, LG)
Lemon aioli
Prawn Cocktail (LD, LG)
Lettuce, lemon
Pork Fritters (LD)
Maple Glaze, Pickles, Chilli

MAIN CHOICE

Roast Chicken Supreme (LG)
Loaded Sweet Potato, Bearnaise, Ivory Slaw, Jus
Braised Beef Cheek (LG)
Dutch Carrot, Confit Garlic Mash, Rosemary Jus
Crispy Skin Salmon (LG)
Sweet potato mash, Red Cabbage Slaw, Pickles
Pumpkin Beetroot Salad (LG, LD, VG)
Quinoa, Cherry Tomato
Crispy Skin Pork Belly (LG)
Sweet potato mash, Red Cabbage Slaw, Pickles

DESSERT CHOICE

Lemon Curd Tart (V)
Italian Meringue, Candied Zest, Mint
Chocolate Brownie (V)
Raspberries, Tim Tam Crumble
Warm Apple Pie (V)
Custard, Ice Cream
Sticky Date (V)
Butterscotch, Ice Cream

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BUFFET

BREAKFAST BUFFET

30.00 per person

Tea Coffee Station

Seasonal Fruit (LD, LG, VG)

Scrambled/Fried Eggs (LG, V)

Herb Tomato (LD, LG, VG)

Garlic Mushroom (LD, LG, VG)

Chipolatas (LD, LG)

Bacon (LD, LG)

Hash Browns (LD, LG, VG)

Beans (LD, LG, VG)

Variety of Breads (LD, V, VGO)

Danish (V, VGO)

Croissants (V, VGO)

ROAST CARVERY BUFFET

45.00 per person | Extra roast 9.00 per person

Pork Leg & Rotisserie Chicken (LG, LD)

Roast Potato (LD, LG, VG)

Qld Pumpkin (LD, LG, VG)

Peas and Honey Roast Carrot (LD, LG, V)

Gravy (LG)

Garden Salad (LD, LG, VG)

Bread Rolls (V)

Selection of Desserts

Sticky Date (V)

Brownie (V)

Pavlova (LG, V)

PLOUGHMANS BUFFET

37.00 per person

Selection of Meats - Ham, Salami, Prosciutto (LD, LG)

Cheese (LG, V)

Pickles (LG, LD, VG)

Tomato (LG, LD, VG)

Cucumber (LG, LD, VG)

Onion (LG, LD, VG)

Beetroot (LG, LD, VG)

Pineapple (LG, LD, VG)

Boiled Eggs (LG, LD, V)

Tomato Relish (LG, LD, VG)

Bread rolls/burger buns (V, VGO)

Condiments, mustard, tomato, BBQ (LD, LG, V, VGO)

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