



CORPORATE EVENTS

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CLUB WILLOUGHBY

Willoughby Legion Ex-Services Club Ltd



WILLOUGHBY EVENTS

CORPORATE EVENTS

Our Corporate Delegate Packages are designed to provide everything you need for a successful and productive day, with a focus on comfort, convenience, and top-tier service. Whether you're hosting a conference, workshop, seminar, or team-building event, we ensure a seamless experience with tailored packages that suit your needs. Choose between our half-day or full-day packages, each offering flexible options to accommodate your schedule, with the peace of mind that every detail is taken care of by our professional team. A range of lunch options is available, from light sandwiches and wraps to more substantial buffet-style lunches—ensuring your guests are well-fed and satisfied.



OUR PACKAGES

EACH PACKAGE INCLUDES

- Morning and afternoon tea breaks, as appropriate, with a selection of espresso coffee, tea, and delicious sweet and savory treats to keep your team energised throughout the day.
- Your selection of lunch offering.
- Professional event coordinator to ensure a seamless delivery and help with any requirements throughout the day.
- Your choice of room setup to best suit your event needs.
- Espresso coffee station for a premium coffee experience.

OPTIONAL ADD-ONS INCLUDE

- Arrival breakfast items to kick start your event. POA
 - Additional AV support, including remote access and live streaming for virtual participation. POA
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FULL DAY DELEGATE PACKAGES

MINIMUM 25 GUESTS

Standard working lunch	from \$70 pp
Gourmet working lunch	from \$85 pp
Buffet lunch	from \$105 pp

HALF DAY PACKAGES

4 HOURS

No lunch	from \$35 pp
Standard working lunch	from \$55 pp
Gourmet working lunch	from \$70 pp
Buffet lunch	from \$90 pp

MORNING AND AFTERNOON TEA OFFERINGS

CLASSIC MORNING TEA

- Freshly baked croissants and Danish pastries
- Assorted muffins or banana bread
- Seasonal fruit platter
- Selection of premium teas and espresso coffee

OR

HEALTHY START MORNING TEA

- Turkey and avocado rolled wraps
- Fresh fruit granola and yogurt parfaits
- Seasonal fruit platter
- Selection of premium teas and espresso coffee

CLASSIC AFTERNOON

- Tea petite quiches or savory pastries
- Assorted cakes, brownies, and slices
- Fresh fruit bowl
- Selection of premium teas and espresso coffee



CORPORATE LUNCH OFFERINGS

WORKING LUNCH PACKAGES

Designed for busy professionals, our working lunch offerings are ideal for meetings, training sessions, and corporate workshops. The focus is on easy-to-eat, high-quality meals that require no formal dining setup, allowing guests to eat on the go.

STANDARD WORKING LUNCH

- Selection of house-made sandwiches and wraps
- Fresh fruit platter
- Sweet treat selection (brownies, cookies, or slices)
- Espresso coffee, tea, and chilled juices

GOURMET WORKING LUNCH

- Your selection of 3 items from our gourmet working lunch menu
- Selection of premium sandwiches and wraps
- Seasonal fresh fruit platter
- Chef's selection of sweet treats
- Espresso brewed coffee, tea, and chilled juices

GOURMET WORKING LUNCH MENU

A laid-back, casual spread with a variety of flavors and fresh ingredients. Perfect for those looking to enjoy a diverse selection without the formality of plated service.

SALADS & SIDES

- Seasonal mixed greens with house dressing
Roasted pumpkin and spinach salad with feta and tahini
Sweet potato wedges with garlic aioli
Freshly baked bread rolls with butter

MAIN DISHES

Select 3 from the following

- Grilled lamb skewers with tzatziki
Fried chicken sliders, lettuce, slaw, cheese and chipotle sauce
Fresh fish tacos, soft flour tortillas, lime, lettuce and slaw
Beef nachos, beef mince, cheese, guacamole, sour cream, tomato and chipotle

DESSERT SELECTIONS

- Including fresh fruit platter with seasonal offerings
Mini cakes and slices
Selection of cookies and biscuits

CORPORATE BUFFET LUNCH

For a more substantial sit-down option, our corporate buffet lunch features a selection of hot and cold dishes, perfect for extended meetings or team gatherings.

Includes:

- Chef's selection of hot dishes such as roast meats, pasta, and gourmet curries
- Seasonal salads and fresh bread selection
- Sweet desserts
- Freshly brewed tea, espresso coffee, and chilled juices

CORPORATE BUFFET LUNCH MENU

SALADS & SIDES

Mediterranean couscous salad with olives, cherry tomatoes, and herbs

Classic caesar salad with crispy bacon, parmesan, and croutons
grilled vegetable platter (eggplant, zucchini, capsicum, and mushrooms)

Selection of rice or potato to suit menu items

Freshly baked sourdough with whipped butter

MAIN DISHES

Select 4 from the following

Roasted chicken breast with lemon and sage

Slow cooked beef cheek thai curry

Grilled lamb skewers, salsa verde and swiss chard

Pumpkin and feta rigatoni, spinach and pine nuts

Grilled snapper fillet, citrus aioli, roasted tomatoes and olives

Beef ragout rigatoni, house made beef bolognese sauce & parmesan cheese

Roasted pork loin, roasted vegetables and gravy

DESSERT STATION

Mini cheesecakes with fresh berries

Chocolate mousse and pistachio tarts

Assorted macarons and petit fours

Seasonal fruit

CORPORATE COCKTAIL PACKAGE

Impress clients and colleagues with our premium corporate cocktail package, designed for networking events, product launches, and executive gatherings.

This stylish option allows guests to mingle while enjoying an exquisite selection of small bites and handcrafted cocktails.

Includes:

- Selection of chef-crafted canapés (5 pieces per guest)
- Premium cocktail on arrival (choice of classic or signature blends)
- Gourmet grazing station featuring antipasto, cheeses, and house-made dips
- Attentive service from our professional team
- Background music or DJ option for an elevated atmosphere pricing:
- Standard package (2-hour duration) **\$75 per person**
- Premium package (3-hour duration, includes additional canapés and drink options) **\$95 per person**

CANAPE MENUS

STANDARD CANAPE MENU

Buffalo chicken wings, blue cheese dressing
Vegetable spring rolls spinach and ricotta rolls
Beer battered fish bites
Chicken and cheese arancini balls
Tomato, olive, basil and bocconcini skewers
Chipotle chicken skewers

PREMIUM CANAPE MENU

Salt and pepper prawns, mango and avocado salsa
Barbecue duck pancakes, cucumber and hoisin
Prawn and citrus mayonnaise taco grilled asparagus and prosciutto
Cured salmon and cream cheese rye toast
Chicken and mushroom savoury tartlets

GORUMET GRAZING BOARD

Perfect for casual gatherings, networking events, or pre-dinner receptions, our gourmet grazing board features a selection of artfully arranged premium produce for a visually stunning and delicious experience.

Includes:

- Selection of imported and local cheeses
- Cured meats and artisan charcuterie
- House-made dips and spreads
- Marinated olives, nuts, and dried fruit
- Freshly baked breads and gourmet crackers
- Seasonal fresh fruits

Please be advised all menus are subject to change.



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