



# WILLOUGHBY EVENTS

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CLUB WILLOUGHBY

Willoughby Legion Ex-Services Club Ltd

WILLOUGHBY EVENTS

# HOST YOUR NEXT EVENT WITH US

Whether you're planning an elegant social gathering or a corporate function, we offer a range of tailored packages to suit every occasion. From plated banquets and buffets to grazing and cocktail-style events, our expert team will ensure a seamless experience with delicious food, professional service, and a welcoming atmosphere.

Our venue offers a stunning setting with modern amenities, ensuring a perfect backdrop for your event. We provide dedicated event coordinators to assist with planning





# OUR PACKAGES

## PLATED BANQUET PACKAGES (minimum 40 guests)

Create an unforgettable dining experience with our elegant plated banquet menus designed for special occasions such as engagement parties, christenings, milestone birthdays, gala dinners, and corporate presentations.

Whether you're celebrating with family, friends, or colleagues, our curated menus offer a refined selection of dishes crafted with the finest ingredients.

Each banquet includes:

Your selection from our banquet menus to be served alternately

- A specially designed children's menu
- Freshly brewed tea and coffee to conclude your meal
- Elegant venue centrepieces to enhance your event's ambience

Enhance your event with premium add-ons:

- Professional DJ to set the perfect mood
- Audio-visual equipment for speeches, presentations, and entertainment
- Standard or premium beverage packages tailored to your event
- Canapé and pre-dinner drinks package for a sophisticated welcome
- Professional photo booth or photographer



# STANDARD PLATED BANQUET MENU

Single course from \$36

Two courses from \$55

Three courses from \$73

## ENTREE

*Please select two dishes from the following to be served alternately*

- Roasted tomato and bruschetta basil
- Classic caesar salad, cos, bacon, egg, croutons, shaved parmesan, and caesar dressing
- Vegetable spring rolls, ginger and lime dipping sauce
- Salt and pepper squid, citrus mayonnaise

## MAIN

*Please select two dishes from the following to be served alternately*

- Grilled barramundi with saffron mash and buttered spinach
- Pumpkin and feta rigatoni, spinach, pine nuts and sage
- Slow cooked beef cheek Thai curry, flatbread, beans, potato and pickled shallot
- Grilled lamb skewers, garlic potato, salsa verde and sauteed vegetable
- Fresh panko crumbed chicken schnitzel, chips, salad and gravy

## DESSERT

*Please select two dishes from the following to be served alternately)*

- Fresh fruit pavlova
- White chocolate cheesecake with fresh berries
- Warm chocolate brownie, caramel gelato and coffee chantilly
- Sticky date pudding, vanilla gelato and butterscotch sauce

# PREMIUM BANQUET MENU

(tbc)

Two courses from \$75<sup>PP</sup>  
Three courses from \$92<sup>PP</sup>

## ENTREE

*Please select two dishes from the following to be served alternately*

- Baby beetroot, apple and feta salad, crisp peas, chard and pomegranate
- Crumbed coconut prawns, mango and avocado salsa, citrus mayonnaise
- Beetroot cured salmon, pickled shallot, fennel sour cream, and dill.
- Prawns, squid and fish cioppino, garlic and tomato sauce served with toasted sourdough
- Pulled pork rillettes, celeriac remoulade, toasted brioche and apple salad
- Fig and prosciutto savoury tart, rocket salad and basil oil

## MAIN COURSES

*Please select two dishes from the following to be served alternately*

- Roasted lemon chicken, sage, beans and garlic cream sauce
- Grilled barramundi fillet, pesto potato, citrus aioli, roasted tomatoes and olives
- Slow cooked beef cheek in red wine jus, creamy polenta, beans and tomatoes
- Grilled lamb rump garlic potato, salsa verde, peas and swiss chard
- Confit duck leg, rainbow chard, figs and pomegranate
- Pumpkin and feta rigatoni, spinach, pine nuts and sage
- Beef eye filet steak, garlic mashed potato, red wine jus

## DESSERT

*Please select two dishes from the following to be served alternately*

- Strawberry and white chocolate financier, strawberry gelato and whipped cream
- Flourless chocolate cake, caramel gelato and pistachio crumble
- Lemon and coconut pavlova, lemon curd, fresh fruit and lime syrup
- Bailey's chocolate mousse, chocolate sauce and honeycomb ice cream
- Iced green apple parfait, pressed apple, blackberries and vanilla sabayon
- Passionfruit and white chocolate cheesecake, orange cream and caramel sauce



# BUFFET PACKAGES

For a more relaxed and social dining experience, our buffet packages are perfect for sports presentations, casual team gatherings, and informal celebrations. Designed to bring people together over a delicious and plentiful spread, our buffets offer a variety of flavours to suit every taste, allowing guests to enjoy a laid-back yet high-quality meal.

Each buffet package includes:

- Your selections from our buffet menus
- A specially designed children's menu
- Freshly brewed tea and coffee to round off your event
- Stylish venue centrepieces to enhance the atmosphere

## CUSTOMISABLE UPGRADES AVAILABLE

- Professional DJ to keep the energy high
- Audio-visual equipment for speeches and presentations
- Standard or premium beverage packages tailored to your needs
- Canapé and pre-dinner drinks package for a warm welcome
- Professional photo booth or photographer

### HANDHELD BUFFET PACKAGE

Two main dishes with sides and desserts	\$40 <sup>PP</sup>
Three main dishes with sides and desserts	\$50 <sup>PP</sup>
Four main dishes with sides and desserts	\$60 <sup>PP</sup>

### HANDHELD BUFFET MENU(TBC)

A laid-back, casual spread with a variety of flavours 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 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

# PREMIUM BUFFET PACKAGES

Two main dishes with sides and desserts	\$55 <sup>PP</sup>
Three main dishes with sides and desserts	\$65 <sup>PP</sup>
Four main dishes with sides and desserts	\$75 <sup>PP</sup>

## 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 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

## CHEESE & CHARCUTERIE STATION

Selection of Australian and international cheeses cured meats (prosciutto, salami, chorizo) crackers, bread, and condiments (mustard, chutney, and pickles)

## DESSERT STATION

- Mini cheesecakes with fresh berries
- Chocolate mousse and pistachio tarts
- Assorted macaroons and petit fours
- Seasonal fruit
- Optional additional items



# GOURMET GRAZING BOARD

Gourmet 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.

Small (serves up to 10 guests)	\$120
Medium (serves up to 20 guests)	\$230
Large (serves up to 40 guests)	\$450

## 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

# CANAPE & COCKTAIL MENU

(Minimum 40 guests)

## STANDARD OFFERING

6 Selections	\$34 <sup>PP</sup>
8 Selections	\$44 <sup>PP</sup>

*Please select from the following:*

- 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
- Assorted sushi

*\$5.50 Per person on one selection from your offering*

- Macaroons
- Apple crumble tarts
- Lemon meringue tart
- Chocolate brownie
- Fresh fruit salad cups
- Mini berry cheesecake

## PREMIUM OFFERING

6 Selections	\$45 <sup>PP</sup>
8 Selections	\$55 <sup>PP</sup>

*Please select from the following:*

- 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
- Assorted gourmet quiche
- Wagyu beef slider

*Sweet selections \$6.50 Per person or 1 selection from your offering*

- Mini cheesecakes with fresh berries
- Chocolate mousse and pistachio tarts
- Assorted macarons and petit fours
- Seasonal fruit platter

# MORE SUBSTANTIAL HANDHELDS

## \$10 PER PERSON

- Grilled lamb skewers
- Flatbread and 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
- Combination fried rice

## TEA AND COFFEE SERVICE

In room espresso coffee service and a selection of organic and herbal tea. \$5.50 Per person

Please be advised that all menu items are subject to change

## HIRE REQUIREMENTS

Decorations  
Satin table runners POA  
Tablecloths POA (white cloths included)  
Satin chairs covers POA  
Satin chair sashes  
Table centre pieces POA  
Tea light candle POA  
Portable staging POA.

## SPECIAL ORDERS

Balloons POA  
DJ POA  
Photo booth POA  
Photographer POA  
Floral arrangements POA  
Celebration cakes POA

## ADDITIONAL STAFFING

Audio visual tech POA  
Additional bar staff \$35 per hour  
Security guard (a security guard may be required at club willoughby's discretion) POA

## ROOM REQUIREMENTS

Dance floor POA  
Seating chart POA

## AV REQUIREMENTS

Laptop POA  
Lectern/microphone POA  
Data projector / screen POA  
Connection to ceiling speakers POA  
Portable TV POA  
Lapel microphones POA  
WIFI connection POA  
Spotify POA



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