



SCHOOL FORMAL PACKAGES

CLUBWILLOUGHBY.COM.AU


CLUB WILLOUGHBY

Willoughby Legion Ex-Services Club Ltd



WILLOUGHBY EVENTS

YEAR 10 AND 12 SCHOOL FORMALS

Celebrate your milestone event in style with our Year 12 or Year 10 formal packages, designed to provide an unforgettable experience for students.

Choose from our two or three-course banquet menu, creating a perfect setting for this memorable occasion.



PACKAGE INCLUDES

Selection of two or three courses from our banquet menu to be served alternately

- 4-hour event duration
- Mocktails on arrival
- Unlimited soft drink package
- Dance floor
- 4 complimentary tickets per 100 students for staff and/or parents (maximum 10 tickets)
- Professional event coordinator to assist with planning
- Professional waitstaff

OPTIONAL ADD-ONS

- DJ POA
- Photo booth or photographer POA
- Krispy Crème Donut Wall POA
- Mixed lollies station POA
- Dance floor Sparkling Display POA
- Flower Wall POA



STANDARD BANQUET MENU

Two courses
Three courses

From **\$85**
From **\$99**

ENTREE

Please select two dishes from the following to be served alternately

- Roasted tomato and basil bruschetta
- 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

Two courses
Three courses

From **\$105**
From **\$120**

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 dil.
- Prawns, squid and fish cioppino, garlic and tomato sauce served with toasted sourdough
- Puled 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 filet, 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

PLEASE BE ADVISED THAT ALL MENU ITEMS ARE SUBJECT TO CHANGE





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