



**EVENT  
PACKS** ✨

THE  
*Willarong*

**2025-2026**

**OUR  
SPACES** ✨

# GREEN ROOM



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# BREEZE WAY



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# SAMPLE MENUS ✨

Willo's  
KITCHEN



# CANAPES

30 PERSON MINIMUM

\$38 - 5 items 3 cold 2 hot

\$45 - 5 items 3 cold 2 hot + 1 substantial

\$52 - 7 items 3 cold 3 hot + 1 substantial

## Sample menu

### COLD

Peking Duck pancakes with cucumber & hoisin sauce (DF/EF/H)

Prawn Vietnamese rice paper rolls (GF/DF)

San Danielle Prosciutto & Melone skewer (GF)

Beetroot, goats cheese & blood orange gel tartlet (V)

Smoked salmon & mint ricotta blini (GFO)

Caprese skewers w/ cherry tomatoes, bocconcini, balsamic glaze & basil (V/GF)

Rare beef skewers w/ chimichurri (GF/DF)

Smoked chicken papaya salad & mayo tartlet (H)

Maki teriyaki chicken slice sushi (GF/DF/EF/H)

Brie w/ apricot chutney on rice crackers (V/GF)

### HOT

Spinach, mushroom & sweet corn frittata (V)

Feta, spinach & onion triangles (V)

Falafel skewer w/ tahini dressing (GF/DF/VG/EF/H)

Truffle mushroom & parmesan arancini (V/EF/H)

Creamy Vegetarian Pie (GF/VG)

Moroccan chicken skewers w/ aioli (GF/DFO)

Moroccan Lamb, Pinenut & Olive Lady Fingers (H)

Middle Eastern Meat Kibbi (H)

Mexican beef empanada (H)

Scallop w/ ginger dressing served on a shell (GF/DF)

Blue swimmer crab fritter (GF/DF)

Prawn dumpling (EF/DF)

Lobster spring roll (DF/EF/H)

BBQ pork riblets (GF)

Aussie Beef sausage roll (H)

Lamb harissa sausage roll (H)

### SUBSTANTIAL +\$7pp

Pulled pork sliders w/ Asian apple slaw & Japanese mayo

Beer battered fish & chips w/ tartar sauce

Tacos with coleslaw & charred corn options: fish, chicken or beef

Mini classic beefburger w/ cheese, pickle & tomato sauce

Barramundi slider w/ rocket & mango citrus chutney

Falafel slider w/ coleslaw & hummus (V)

Roasted Pumpkin & Spinach Calzone (V)



# PLATTERS

serves 8 – 10pax

## *Sample menu*

<b>VEGETARIAN ANTIPASTO</b> w/ falafels, spinach triangles, dolmades, hummus, tzatziki, babaganoush, grilled zucchini, grilled eggplant, grilled capsicum, feta, pickled onions, cucumbers, carrots, olives & rice crackers (V/VGO/GF/EF)	<b>\$120</b>
<b>TRADITIONAL MEZZE BOARD</b> w/ grilled halloumi, zucchini fritters, salt & pepper squid, grilled chorizo, labneh, Lebanese bred fried & crispy	<b>\$120</b>
<b>CHARCUTERIE BOARD</b> w/ assorted meats, selection of cheeses, pickles, seasonal fruit & rice crackers (GF)	<b>\$150</b>
<b>OCEAN TO FARM</b> a mixed skewer platter that combines house-marinated prawn & chorizo, Korean spiced grilled octopus, chicken, beef meatballs in our house-made sugo sauce & chips (GFO)	<b>\$200</b>
<b>FRUIT PLATTER</b> w/ seasonal fruits	<b>\$130</b>
<b>TRADITIONAL PARTY PLATTER</b> beef pies, beef sausage rolls, spring rolls, samosas, tomato sauce & Thai sweet chilli sauce	<b>\$90</b>
<b>ASSORTED GOURMET PARTY PLATTER</b> quiche, beef pies, beef sausage rolls, S&P calamari, fish cocktails, tartar sauce, tomato sauce & lemon wedges	<b>\$120</b>
<b>HOT &amp; COLD SEAFOOD PLATTER</b> Mussels, grilled prawns, squid, barramundi, salmon, scallops, battered flathead fillets, fresh fish tartare, salmon sashimi, seasonal fruit, cocktail sauce & lemon wedges	<b>\$250</b>





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## PIZZA & PASTA MENU

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Ideal for sharing minimum 10 pax \$40pp

### *Sample menu*

#### **ENTRÉE**

GARLIC BREAD (VG)

LIGHTLY FRIED CALAMARI W/ AIOLI (GFO)

#### **MAINS**

BBQ MEAT LOVERS PIZZA (GFO)

MARGARITA PIZZA (V/GFO)

PENNE ARRABBIATA (V)

CHICKEN & MUSHROOM LINGUINI

Vegetarian option available on request

#### **DESSERTS** +\$10PP

add Chef's dessert platter



# SET MENUS

Minimum 20pax

## MENU A

2 COURSE \$60PP

3 COURSE \$70PP

alternate drop | choose 2

## *Sample menu*

### STARTERS

#### PROSCIUTTO & MELON

w/ rocket salad & balsamic dressing (GF/VO)

#### PRAWN & CHORIZO SKEWERS

w/ mixed leaf Mediterranean salad  
(olive, tomatoes, mushrooms & house dressing) (GFO)

#### GRILLED VEGETABLE STACK

w/ halloumi, eggplant, zucchini,  
capsicum & sun-dried tomato ragu (GF/V)

### MAINS

#### PORCHETTA SLOWLY COOKED PORK BELLY

rolled and seasoned w/ sweet potato mash, rocket & fennel salad

#### 250G RUMP STEAK COOKED MEDIUM

w/ creamy mash, honey glazed carrots,  
broccoli & demi glaze sauce (GF)

#### CHICKEN SANTORINI

stuffed w/ spinach, feta & dill, crushed chat potatoes  
& creamy garlic sauce

#### SEARED BARRAMUNDI

w/ sweet potato mash, sauteed spinach  
& lemon dill beurre Blanc sauce (GF)

#### GEMISTA STUFFED CAPSICUM

w/ delicious mixture of herbed rice in a rich tomato sauce  
& lemon roasted potato (V/GF)

### DESSERTS

Pavlova w/ cream & mixed berry coulis (GF)

Chef's selection of cakes w/ crème fraiche



# SET MENUS

Minimum 20pax

## MENU A

2 COURSE \$70PP

3 COURSE \$80PP

alternate drop | choose 2

## *Sample menu*

### STARTERS

#### PORTOBELLO MUSHROOM

stuffed w/ feta, mint, dill, sun-dried tomatoes & pesto (VGO)

#### PAN-FRIED SCALLOPS

w/ soy ginger chilli sauce on a bed of squid ink pasta (GFO)

#### CAPRESE SALAD

w/ bocconcini cheese, fresh tomato, basil & balsamic vinaigrette (GF/V)

#### BEEF CARPACCIO JAPANESE STYLE

w/ thinly sliced green apple, shredded carrot, coriander & citrus soy sauce

### MAINS

#### GRILLED SALMON

w/ cauliflower puree, sauteed spinach & charred brussel sprouts (GF)

#### OVEN ROASTED PORK BELLY

w/ creamy mash, charred corn on the cob & cider apple sauce (GF)

#### SLOW BRAISED BEEF BRISKET

w/ The Ambry's BBQ sauce, parsnip puree & charred corn (GFO)

#### GREEK PLATE

w/ chicken & pork souvlaki, tzatziki, Greek salad & lemon (GF)

#### MEDITERRANEAN STUFFED EGGPLANT

w/ herb spiced chickpeas, Fattoush salad & tahini (GFO/V)

### DESSERTS

#### TIRAMISU

w/ Kahlua, cream & our house-made coffee

#### APPLE CRUMBLE

w/ vanilla custard



# BAREFOOT BOWLS PACKAGES

These are designed to have whilst playing bowls and includes 90 minutes of bowls

## *Sample menu*

### **BOWLS & BITES**

**\$35PP**

Selection of pizzas (GFO)

Loaded chips w/ melted cheese, crispy bacon & sweet chilli sauce

Fish cocktails w/ tartar sauce

### **SNACK BOX & BOWLS**

**\$50PP**

All served in catering boxes minimum 10 pax

Mini Cheeseburger w/ burger sauce & pickle or Falafel Burger (V) w/ coleslaw & sauce

S&P calamari

Wedges w/ sour cream & sweet chilli (V)

Mozzarella sticks (V)

Garlic bread



THE WILLARONG  
SINCE  
1951

**GET IN TOUCH**

