



# EVENT PACKS ✨

THE  
*Willarong*

2026

# OUR SPACES ✨

# GREEN ROOM



With views over the bowling greens, Green Room makes the perfect spot for your next corporate or social event.

Complete with AV facilities, private bar and restrooms plus easy access to all amenities, this could be just the spot you've been looking for.





# BREEZE WAY

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Our outdoor Breeze Way is partially covered with a range of high and low seating configurations that can be adapted to your needs.

Perfect for less formal occasions, our team can rope off an area to suit your group size, and your guests can enjoy the outdoors with views over the bowling greens.



# SAMPLE MENUS ✨

Willo's  
KITCHEN



We take allergies seriously and do our best to avoid cross-contamination.  
However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.



# 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 & melon 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*

### VEGETARIAN ANTIPASTO

\$120

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)

### TRADITIONAL MEZZE BOARD

\$130

w/ grilled halloumi, zucchini fritters, salt & pepper squid, grilled chorizo, labneh, Lebanese bread fried & crispy

### CHARCUTERIE BOARD

\$150

w/ assorted meats, selection of cheeses, pickles, seasonal fruit & rice crackers (GF)

### OCEAN TO FARM

\$200

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)

### FRUIT PLATTER (GF)

\$130

w/ seasonal fruits

### TRADITIONAL PARTY PLATTER

\$100

beef pies, beef sausage rolls, spring rolls, samosas, tomato sauce & Thai sweet chilli sauce

### ASSORTED GOURMET PARTY PLATTER

\$130

quiche, beef pies, beef sausage rolls, S&P calamari, fish cocktails, tartar sauce, tomato sauce & lemon wedges

### HOT & COLD SEAFOOD PLATTER

\$250

Mussels, grilled prawns, squid, barramundi, salmon, scallops, battered flathead fillets, fresh fish tartare, salmon sashimi, seasonal fruit, cocktail sauce & lemon wedges







## PIZZA & PASTA MENU

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

#### DESSERTS +\$10PP

add Chef's selection of sweets

*Vegetarian options available on request*



# SET MENU A

Minimum 20pax

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 MENU B

Minimum 20pax

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 Willo'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

Minimum 10 people. These are designed to enjoy whilst playing bowls and includes a 2 hour session with bowling rinks and Breeze Way table booking.

## *Sample menu*

### PARTY BITES & BOWLS

**\$35PP**

Beef party pies, spring rolls (V) & spinach & onion triangles (V)

Chef's pizza selection

Chips w/ tomato sauce

### FARM BITES & BOWLS

**\$45PP**

Pork Belly bites

Grilled chicken wings

Wedges w/ sweet chilli & sour cream

Cheese sambousek

### 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





# CELEBRATION OF LIFE PACKAGES

Available Monday to Friday 11am to 4pm

## *Sample menu*

### STANDARD

\$28PP

SAUSAGE ROLLS

MEAT PIES

SPRING ROLLS

SPINACH & CHEESE TRIANGLES (V)

ASSORTED SANDWICHES

CHEF'S SELECTION OF SWEET TARTS



# CELEBRATION OF LIFE PACKAGES

Available Monday to Friday 11am to 4pm

## *Sample menu*

### ADDITIONAL PLATTERS

**CHICKEN WINGS (GFO) \$75**

w/ terrace grill buffalo sauce (20)

**TRUFFLE MUSHROOM & PARMESAN ARANCINI (V) (25) \$70**

**BEEF PIE \$60**

w/ tomato sauce (15)

**BEEF SAUSAGE ROLLS \$60**

w/ BBQ sauce (15)

**VEGETARIAN SPRING ROLLS (V) \$50**

w/ Thai sweet chilli sauce (15)

**SAMOSAS (V) \$50**

w/ Thai sweet chilli (30)

**TEMPURA PRAWNS \$60**

w/ dynamite sauce (25)

**FISH COCKTAILS \$60**

w/ tartare sauce (25)

**SALT & PEPPER CALAMARI \$50**

w/ aioli (45)

**KOFTA SKEWERS \$60**

w/ minted yoghurt (GF) (15)

**LEMON HERBED CHICKEN SKEWERS \$60**

w/ labneh (GF) (15)

**FRUIT PLATTER \$130**

w/ seasonal fruits

**ASSORTED SANDWICH PLATTER (GFO) \$65**

(8 whole sandwiches) chef's selection of 4 varieties with a vegetarian option

**TRADITIONAL PARTY PLATTER \$100**

beef pies (10), beef sausage rolls (10), vegetarian spring rolls (30), samosas (30), tomato sauce & Thai sweet chilli sauce

**ASSORTED GOURMET PARTY PLATTER \$130**

quiche (10), beef pies (10), beef sausage rolls (10), S&P calamari (25), fish cocktails (10), tartar sauce, tomato sauce & lemon wedges





**GET IN TOUCH**

