



WILLOUGHBY
HOTEL



FUNCTION PACKAGE

BOOK NOW

willoughbyhotel.com.au | 02 5021 7517

BOOK YOUR NEXT FUNCTION AT THE WILLOUGHBY HOTEL



With exquisite dining spaces holding true to its federation heritage, the Willoughby Hotel is the perfect North Shore venue for your next celebration or event, guaranteed to impress your guests!

We offer a personalised dining experience tailored to you.

Contact us today to see how we can help.

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THE PENSHURST ROOM

The Peshurst Room is perfect for cocktail engagements, furnished with elegant high tables and traditional bentwood barstools, this room offers an open space for your guests to meet and mingle. Depending on your specific requirements, the space converts easily to a dance floor or can be set for a larger formal dining function.

CAPACITY

SEATED 40 GUESTS
COCKTAIL 60 GUESTS

ROOM RATES

DAY RATE \$200
NIGHT RATE \$300

THE MACMAHON ROOM

This room embodies the old world charm and comfort of the Willoughby's formative years, with classic Chesterfield lounges and an original white marble open fire place. The room offers an intimate space for smaller functions, or as a break-out space from the Peshurst Room for larger functions.

CAPACITY

SEATED 20 GUESTS
COCKTAIL 20 GUESTS

ROOM RATES

DAY RATE \$100
NIGHT RATE \$200

THE TERRACE

The Terrace is a fantastic space that features comfortable "al fresco" lounge areas and a large screen TV. A modern style gem at the heart of our heritage venue.

CAPACITY

SEATED 30 GUESTS
COCKTAIL 50 GUESTS

ROOM RATES

DAY RATE \$200
NIGHT RATE \$300

THE DINING ROOM

The dining room is situated adjacent to the MacMahon Room and also features a stunning original open fireplace, in addition to large hardwood dining table that can seat up to 10 guests. This room is perfect for private meetings, or intimate dinners.

CAPACITY

SEATED 10 GUESTS



PLATTERS

\$45 | 12 Piece Pizza Slab 🌿

Choice of Margherita, Hawaiian, Peri Peri chicken & Meat lovers

\$75 | Sandwich Platter

Mixture of freshly made sandwiches

\$130 | Charcuterie Platter 🍷

Selection of cured meats, dips, olives, sundried tomatoes, sourdough & crostini

\$130 | Party Platter

Mini pies, sausage rolls, quiche, spring rolls & sauces

\$110 | Small Bites Platter

Dim sim, money bags, curry puffs, chicken skewers & sauces

\$110 | Seasonal Fruit Platter 🍷🌿🌱

Selection of seasonal fruit

\$120 | Dessert Platter 🌿

Selection of cakes and sweet treats

\$200 | Seafood Platter 🍷

Oysters, prawn, smoked salmon, cocktail sauce, bread

\$150 | Cheese Platter 🌿

Cheddar, blue, soft cheese served with crackers, crostini, grapes & quince

🌿 VEGETARIAN 🌱 VEGAN 🍷 GLUTEN FREE 🚫 DAIRY FREE

If you have any specific food/drink allergen needs, please inform us; we will take reasonable steps to prepare your meal safely, although cannot guarantee a completely allergen-free environment or products. We politely decline substitutions to our menu.



CANAPÉS

10 PIECES

- \$25 | Vegetarian Spring Rolls & Sweet Chilli 🌿 🥗
- \$30 | Sausage Roll & Smokey BBQ Sauce
- \$30 | Beef Pie & Tomato Ketchup
- \$30 | Tomato Bruschetta Crostini 🌿 🥗
- \$30 | Chorizo Empanada & Tomato Relish
- \$30 | Mac and Cheese Croquette & Spicy aioli 🌿
- \$35 | Pea & Goats Cheese Tart 🌿
- \$35 | Smoke Salmon Crostini
- \$35 | Mushroom Aranchini & Aioli 🌿
- \$45 | Lamb Kofta Skewers with Tzaziki 🌿 🥗
- \$45 | Grilled Chicken Satay Skewers 🌿 🥗
- \$45 | Cheeseburger Spring Roll & Tomato Sauce
- \$50 | Garlic Butter Prawn Skewer 🌿

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SUBSTANTIAL CANAPÉS

\$7 each* | Beef Slider

Milk bun, cheese, pickles & burger sauce

\$7 each* | Southern Fried Chicken Slider

Milk bun, cheese & jalapeno

\$7 each* | Falafel Slider ♻️

Milk bun, tzatziki & oak lettuce

\$9 each* | Fish Taco

Beer battered hoki, slaw & jalapeño

\$70 | Salt & Pepper Squid Plate 🌿 🥚

with lemon & aioli

\$70 | Southern Fried Wings Plate

Franks hot sauce & ranch dressing

♻️ VEGETARIAN ♻️ VEGAN 🌿 GLUTEN FREE 🥚 DAIRY FREE *MINIMUM 10 PEICES

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DINING SET MENU

ALTERNATE DROP MENU - CHOICE OF TWO OPTIONS PER COURSE

2 COURSE \$59 | 3 COURSE \$79

Starters

Crispy Squid & Cucumber & Chilli Salad 🌱 🥚

Tomato and Mozzarella Bruschetta ♡

Chicken Caesar Salad

Mezze Plate

Mains

Roasted Barramundi, Cous Cous & Salsa Verde 🥚

Creamy Pepper Chicken, Mashed Potato & Seasonal Greens 🌱

Ricotta & Spinach Ravioli & Creamy Pesto Sauce ♡

Beef & Mushroom Pie, Mashed Potato & Mushy Peas

Dessert

Sticky Date Pudding ♡

Rich Chocolate Tart & Crème Fraiche ♡

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BUFFET

\$45 PER PERSON | CHOICE OF 2 MAINS SERVED WITH SIDES TO ACCOMPANY, SALAD AND BREAD

Mains

- Beef and Red Wine Ragout 🍷🌿
- Butter Chicken 🌿
- Italian Meatballs in Napolitana Sauce 🍷
- Yellow Cauliflower & Chickpea Curry 🌿

Sides

- Steamed Jasmine Rice 🌿🌿🍷🌿
- Linguine 🌿🍷
- Roasted Chat Potatos 🌿🌿
- Seasonal Vegetables 🌿🌿

Salads & Bread

- Garden Salad 🌿🍷🌿
- Caesar Salad 🍷
- Bread Rolls & Butter

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MORNING TEA

\$30 PER PERSON

Scones, Jam & Cream 🌿

Ham Cheese Croissant

Fresh Baked Danishes 🌿

Garden Salad Wrap 🌿🌿🥛

Seasonal Fruit 🌿🌿🥛🌾

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ADDITIONS

Flowers

Fresh floral arrangements to elevate your space and set the mood for your event.

Balloons

Balloons to add colour and energy to your celebration.

Signage

Personalised signage to welcome guests and customize your event.

DJs

DJs to suit your vibe and keep the atmosphere going all night.

Third-party vendors are priced based on availability and event requirements.

Additional fees may apply, and all add-ons are subject to change.

All additions are charged separately and are not included in the minimum spend.

IMPORTANT INFORMATION



DECORATIONS

Decorative materials or fancy dress themed events must first be confirmed with The Willoughby Hotel's management. NO glitter, sparkles or confetti of any kind are to be used in the function rooms. If you wish to use them, a \$100 cleaning fee applies.

STAFF & SECURITY

For events over 50 people, we are required to have extra security which will be charged at \$45 per hour. This is dependent on the event type. For large functions, additional staff may be required which will be charged at \$45 per hour.

CAKES

You are absolutely welcome to bring your own cake for your celebration. We will keep it refrigerated until it is required. Our cakage fee is \$10, and for an additional \$2PP our chefs will serve the cake with fresh berries and cream.

MUSIC

Our in-house music system plays a variety of music to suit any event. We also have the option for our guests to play their own music by connecting their iPod or iPhone.

BAR TABS

If you wish to have a bar tab for your event, you can preset a limit with any limitations during your planning process, which can be paid prior to your event. Alternatively, you can set up a bar tab on the night with a manager. You must leave your ID & credit card behind the bar if you wish to set up the tab on the night, and your card will be charged at the conclusion of your function.