



FUNCTIONS

315 Penshurst Street North Willoughby NSW 2068
functions@willoughbyhotel.com.au
(02) 5021 7517



WILLOUGHBY
HOTEL

THE PENSHURST ROOM

Capacity

Seated: 40 guests | Cocktail: 60 guests

This space is perfect for cocktail parties, formal dinners, or even a night of dancing. Featuring high tables, classic bentwood barstools, and access to our upstairs balcony.



THE MACMAHON ROOM

Capacity

Seated: 20 guests | Cocktail: 20 guests

Rich in old-world character, this cosy room features elegant Chesterfield lounges and a striking white marble fireplace. Perfect for small dinners, intimate celebrations, or as a stylish breakout space when paired with the Penshurst Room and has access to our upstairs balcony.



Minimum spends may apply for room hire. Please speak to our functions team for more details.
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THE TERRACE

Capacity

Seated: 30 guests | Cocktail: 50 guests

This bright and stylish space is perfect for cocktail parties, formal dinners, or even a night of dancing. Our relaxed outdoor area features comfortable lounge seating and a large-screen TV. Perfect for casual celebrations, laid-back lunches, or private viewing parties. With its breezy atmosphere and modern touches, it's ideal for social, stress-free events.



THE DINING ROOM

Capacity

Seated: 20 guests | Cocktail: 20 guests

This private room features a hardwood table seating up to 10 guests, complemented by a marble fireplace and access to our upstairs balcony. Ideal for executive meetings, special celebrations, or intimate dinners with family and friends.



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THE BALCONY

Rich in old-world charm, this wrap-around balcony offers a stylish breakout space when paired with an upstairs room booking, or an intimate setting for smaller group dinners with a view.



PLATTERS

Morning Tea Platter — \$150.00 🍃
Scones with cream and jam, ham and cheese croissants, Danish pastries, muffins

12 Piece Pizza Slab — \$45.00
Choice of Margherita, Hawaiian, Peri Peri chicken & Pepperoni

Sandwich Platter — \$75.00
Mixture of freshly made sandwiches

Charcuterie Platter — \$120.00 🥛
Selection of cured meats, dips, olives, sundried tomatoes, sourdough & crostini

Party Platter — \$130.00
Mini pies, sausage rolls, quiche, spring rolls & sauces

Seasonal Fruit Platter — \$110.00 🌿 🌾 🥛
Selection of seasonal fruits

Dessert Platter — \$100.00 🍃
Selection of cakes and sweet treats

Seafood Platter — \$200.00 🥛
Oysters, prawns, smoked salmon, cocktail sauce and bread

Cheese Platter — \$150.00 🍃
Cheddar, blue, soft cheese served with crackers, crostini, grapes & quince

DIETARY INDICATORS

🍃 Vegetarian 🌿 Vegan option 🌾 Gluten friendly 🥛 Dairy free 🥜 Contains nuts 🌶️ Contains Chilli



SUBSTANTIAL CANAPÉS

Fish Taco — \$9 each
Beer battered hoki, iceberg & pepper salsa

Cheeseburger Slider — \$8 each
Milk bun, cheese, pickles & burger sauce

Southern Fried Chicken Slider — \$8 each
Milk bun, cheese, jalapeño & chipotle mayo

Falafel Slider — \$8 each 🌿
Milk bun, tzatziki & lettuce

Salt & Pepper Squid Plate — \$70.00 🌾🥛
Lemon & aioli

Southern Fried Wings Plate — \$70.00
Franks hot sauce & ranch dressing

CANAPÉS

Served in sets of 10

Sausage Rolls — \$30.00

Beef Pies — \$30.00

Caramelised Onion & Olive Tart — \$30.00 🌿

Pea & Goat’s Cheese Tart — \$30.00 🌿

Cheddar Gougères & Roast Tomato Sauce — \$25.00 🌿

Mushroom Arancini & Aioli — \$40.00 🌿

Vegetarian Spring Rolls & Sweet Chilli — \$25.00 🌿🥛

Lamb Kofta Skewers with Tzatziki — \$40.00 🌾

Grilled Chicken Satay Skewers — \$45.00 🌾🥛

Garlic Butter Prawn Skewers — \$50.00

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DINING SET MENU

Alternate drop menu
Choice of two options per course
2 Course — \$59 | 3 Course — \$79

STARTERS

Caesar Salad
Cos lettuce, croutons, bacon, parmesan, soft boiled egg

Chicken Liver Parfait
Three fruit marmalade, cornichons, toasted sourdough

Aussie Prawn Spring Rolls
Prawn crackers, sweet & sour sauce

Chicken Wings 🍷
Louisiana spice, buffalo sauce, ranch, pickles

MAINS

Twice Baked Cheddar Soufflé 🍃
Garlic spinach, cream

Crispy Skin Barramundi Fillet 🌿
Slow roasted capsicums, mash, green herb & caper salsa

Sausage & Mash 🌿
Pork Cumberland sausage, balsamic roasted onions, gravy

Lamb Shank Pie
Slow braised lamb shank, puff pastry, mash, peas

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DESSERTS

Sticky Date Pudding
Butterscotch sauce & vanilla bean ice cream

Lemon Posset
Set lemon cream, blueberries, shortbread biscuits



IMPORTANT INFORMATION

Decorations

All decorative materials and themed or fancy dress events must be confirmed with The Willoughby Hotel management prior to the event. No glitter, confetti or similar materials are permitted in function spaces. If used without approval, a \$100 cleaning fee will apply.

Staff & Security

For events over 50 guests, additional security is required and charged at \$45 per hour. Larger events may also require additional staff, charged at \$45 per hour.

Cakes

Guests are welcome to bring their own cake, which will be stored refrigerated until required. A \$10 cakeage fee applies, or \$2 per person if you would like our team to slice and serve with fresh berries and cream.

Music

Our in-house music system is available for all events. Guests are also welcome to connect their own music via iPad or iPhone.

Bar Tabs

Bar tabs can be set up for your event with a pre-approved limit. Alternatively, tabs can be settled at the end of the event. A credit card and ID are required to hold all bar tabs.







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