FUNCTIONS

18 99

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

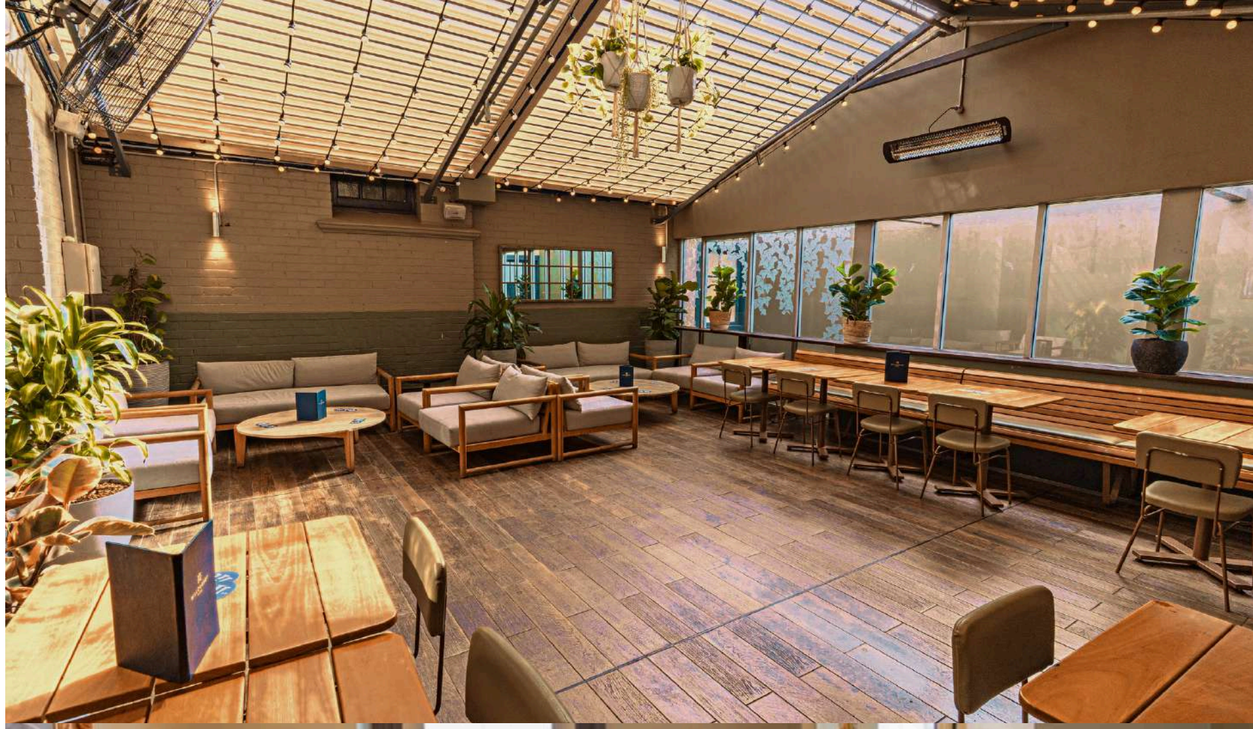
Rich in old-world character, this cosy room features elegant Chesterfield lounges and a striking white marble fireplace. Perfect for small dinners, intimate celebrations, or as a stylish breakout space when paired with the Penshurst Room and has access to our upstairs balcony.

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

THE TERRACE

Capacity
Seated: 30 guests | Cocktail: 50 guests

This bright and stylish semi-private 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.

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

THE BALCONY

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

PLATTERS

Morning Tea Platter | 150
Scones with cream and jam, ham and cheese croissants, Danish pastries, muffins

12-Piece Pizza Slab | 45
Choice of Margherita, Hawaiian, Peri-Peri chicken or pepperoni

Sandwich Platter | 75
A mixture of freshly made sandwiches

Charcuterie Platter | 120
Selection of cured meats, dips, olives, sundried tomatoes, sourdough and crostini

Party Platter | 130
Mini pies, sausage rolls, quiche, spring rolls and sauces

Seasonal Fruit Platter | 110
Selection of seasonal fruits

Dessert Platter | 100
Selection of cakes and sweet treats

Seafood Platter | 200
Oysters, prawns, smoked salmon, cocktail sauce and bread **A**

Cheese Platter | 150
Cheddar, blue and soft cheese, served with crackers, crostini, grapes and quince

Vegetarian Vegan Gluten Friendly Dairy Free Contains Nuts Contains Sesame
Contains Soy Contains Egg Contains Chilli Contains Shellfish **M** Mixed Seafood
A Local Seafood **I** Imported Seafood

SUBSTANTIAL CANAPÈS

Single serving

Fish Taco | 9
Beer-battered hoki, iceberg lettuce and pepper salsa |

Cheeseburger Slider | 8
Milk bun, cheese, pickles and burger sauce

Southern Fried Chicken Slider | 8
Milk bun, cheese, jalapeño and chipotle mayo

Falafel Slider | 8
Milk bun, tzatziki and lettuce

Salt and Pepper Squid Plate | 70
Lemon and aioli |

Southern Fried Wings Plate | 70
Frank's hot sauce and ranch dressing

CANAPÈS

Served in sets of 10

Sausage Roll with Smoky BBQ Sauce | 30

Beef Pie with Tomato Ketchup | 30

Caramelised Onion and Olive Tart | 30

Pea and Goat's Cheese Tart | 30

Cheese Gougères with Roast Tomato Sauce | 25

Mushroom Arancini with Aioli | 40

Vegetarian Spring Rolls with Sweet Chilli Sauce | 25

Lamb Kofta Skewers with Tzatziki | 40

Grilled Chicken Satay Skewers | 45

Garlic Butter Prawn Skewers | 50 |

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DINING SET MENU

2 Course	3 Course
$59pp	**$79 pp**
Alternate drop.	Alternate drop.
Choice of 2 options per course	Choice of 2 options per course

STARTERS

Caesar Salad
Cos lettuce, sourdough croutons, crispy bacon, Parmesan, Caesar dressing and soft-boiled egg I

Spiced Lamb Croquettes
Mint yoghurt, harissa and dill pickles C

Aussie Prawn Spring Rolls
Prawn crackers and sweet and sour sauce GF M

Chicken Wings
Louisiana spice, buffalo sauce, ranch and pickles GF C

MAINS

Caramelised Onion Tart
Goat's cheese and rocket, pear and walnut salad V N

Crispy-Skin Barramundi Fillet
Slow-roasted capsicums, mash, and green herb and caper salsa GF A

Sausage and Mash
Pork Cumberland sausage, balsamic roasted red onions and gravy GF

Slow-Roasted Lamb Shoulder
Mash, summer braised beans with tomato and lemon, and salsa verde GF

DESSERTS

Sticky Date Pudding
Butterscotch sauce and vanilla bean ice cream V

Chocolate Semifreddo
Chocolate ice cream terrine, whipped cream and blackberry sauce V GF

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Contains Soy · Contains Egg · C Contains Chilli · Contains Shellfish · M Mixed Seafood
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IMPORTANT INFORMATION

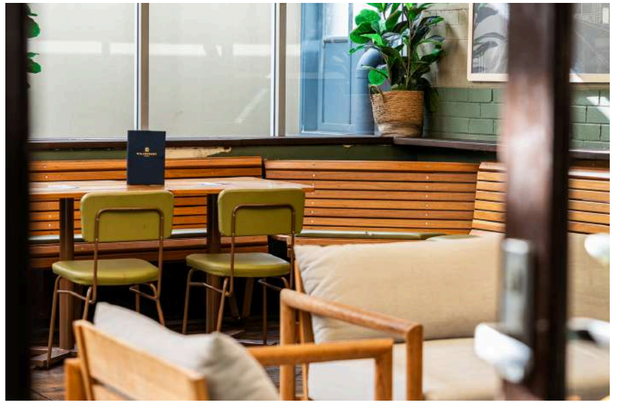
Decorations
All decorative materials and themed or fancy dress events must be confirmed with The Willoughby Hotel management prior to the function. No glitter, confetti or similar materials are permitted in function spaces. If used without approval, a $100 cleaning fee will apply.

Staff & Security
For function of over 50 guests, additional security is required and charged a $45 per hour. Larger functions 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 function with a pre-approved limit. Alternatively, tabs can be settled at the end of the function. A credit card and ID are required to hold all bar tabs.



Contact our team:
functions@willoughbyhotel.com.au
(02) 5021 7517

315 Penshurst Street, North Willoughby NSW 2068

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