

# WILLO

RESTAURANT & BAR

**Function Packages**  
Autumn 2023

# Table of Contents

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WILLO

01	THE SPACE
02	FUNCTION INFORMATION
03	MENUS
04	THE FINE PRINT
05	GET IN TOUCH

# THE SPACE



Willo provides a stylish and contemporary setting, the perfect venue for functions, with spaces both indoor and outdoor, with a seamless flow between both areas.

## Main Dining Area

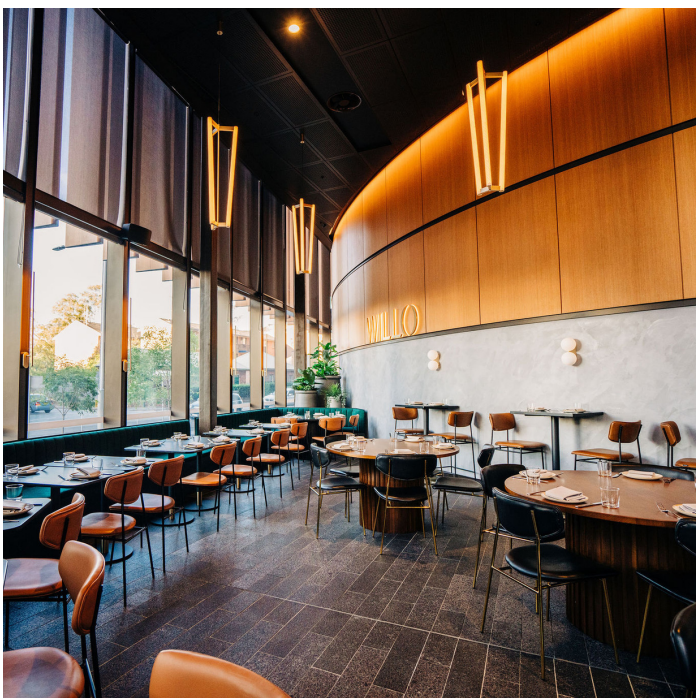
Groups from 7pax to 50pax can be accommodated in this area, with a semi-private option available where velvet roped bollards will be in place and a dedicated waitstaff.

## Alfresco

Let your hair down and enjoy the Summer Breeze! Groups of up to 150 pax can be accommodated on the Patio with standing and seated arrangements available.

## Private Area

Located at 32 Smith St, immerse yourself in the luxurious building. Escape the hustle and bustle and treat yourselves to a dedicated bar, dedicated waitstaff, and privacy. The space can be used for functions of 20-50 people with power available. There is a minimum spend of \$4500 to secure this space.



## Exclusive Hire

Have Willo all to yourself. Exclusive hire allows for 150 seated or 250 cocktail.

Exclusive Hire includes the Main Dining Area, Outdoor Patio, and access to the Kitchen View Dining Area.

Minimum Spend required, please enquire within.

# FUNCTION INFORMATION

There's nothing we love more than bringing people together to celebrate a special moment and share the Willo experience. Our creative team can work with you to integrate the food, beverage and service around your concept.

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## **Menu Options**

### **Chef's Menu**

Our Chef's Tasting Menu has been designed to showcase some of our signature dishes that Willo has come to be known for. The Chef's Menu is an option available for groups from 2pax, and is the set menu for groups 10 to 19 pax.

### **Lunch Function Menu**

Get out of the Office and bring the team into Willo! A \$68 Set Menu is available for group bookings of 4 and above between 12pm-3pm.

### **Set Menus**

Willo has 3 Function Set Menus available for Groups 20pax to 100+ pax. These are coursed share menus. There is the option to serve mains individually (alternating) at an additional \$10 per person.

### **Grazing Menu**

An Interactive Grazing table is available for stand-up cocktail events. A cleverly-curated menu is available to ensure guests are well-fed whilst partying the night away. Minimum of 50pax.

### **Canape Menu**

Cocktail functions are a Willo speciality given the superb location, ambience and seamless flow of our venue. Let us come to you. Enjoy a Canape Event with Waitstaff continuously bringing trays of bite-size premium food, as your guests sit back and relax, without the formalities of a sit-down meal. Minimum of 50pax.

### **Tailored Packages**

Our event coordinators are more than happy to assist when it comes to tailoring individual packages. Feel free to contact our team so we can meet specific and personalised requests and help you create the perfect event.

### **Dietary Requirements**

Willo Parramatta can cater for dietary requirements. Please let us know of the dietary requirements when making the booking request, so we are able to substitute and make changes to the dishes required.

Please note, that whilst all possible measures are taken to ensure menus are consistent from the point of the booking, due to seasonal changes the venue reserves the right to change any menu item and the client will be informed of any such changes.



# CORPORATE LUNCH

**\$68 PER PERSON**

EACH GUEST WILL CHOOSE THEIR OWN MAIN AND SIDE. FOR GROUPS OVER 7PAX, THESE MUST BE CONFIRMED 72 HOURS IN ADVANCE

Housemade Tasmanian Black Garlic Sourdough / Truffle Butter

SELECT ONE MAIN PER PERSON

Crispy Skin Spatchcock / Chermoula/ Toun / Grilled Pickle Chilli

Slow Roasted Lamb Shoulder / Harissa / Pomegranate (GF)

Handmade Ravioli / Blue Swimmer Crab / Skull Island Prawn/ Lemon Butter

SELECT ONE SIDE PER PERSON

Sautee Brussel Sprout / Quattro Stelle Guanciale / Balsamic (GF)

Charred Baby Cos / Creme Fraiche Dressing / Anchovy (GF)

Autumn Leaves / Crispy Lotus / Chardonnay Dressing (V, GF)

Fries | Truffle Fries / Rosemary Seasoning / Aioli (v)

Crispy Baked Potato / Eschalot / Sour Cream / Chives (v)

# CHEF MENU

## GROUP SET MENU | 120 PER PERSON

**OUR BANQUET MENU HAS BEEN DESIGNED TO SHARE WITH AN UNRESTRICTED APPROACH, AN EXPERIENCE FOR THE SENSES. WE ENCOURAGE OUR GUESTS TO SIT BACK, RELAX AND LET OUR INNOVATIVE AND EXCITING MENU TAKE YOUR TASTE BUDS ON A JOURNEY.**

Housemade Tasmanian Black Garlic Sourdough / Truffle Butter

Zucchini Flower / Stuffed Ricotta / Truffle Honey

Tiny Bird's Nest / Spicy Salami / Italian Meringue

Yellowfin Tuna Tartare / Seaweed Cracker / Kombu Extract

Baby Pork Rib / Roasted Capsicum / Housemade Pesto

King Fish Ceviche Tartelette / Seasonal Citrus/ Grape/ Chili oil

350g Scotch Fillet / Ranger Valley NSW

Crispy Baked Potato / Eschalot / Sour Cream / Chive

Charred Baby Cos / Creme Fraiche Dressing / Anchovy

Beccofino's fig Semifreddo / Manuka Honey / Tahini

# SET MENU 1

## FOUR-COURSE SHARING MENU

\$95 PP

SERVE MAINS INDIVIDUALLY (ALTERNATING) +\$10PP  
MINIMUM 20PAX

### STARTERS

House-baked Black Garlic Sourdough / Truffle butter

Warm mixed marinated olive/orange dust / grissini

### ENTRÉE

Fried Calamari / Five spice seasoning / Lemon

Zucchini flower / Stuffed Ricotta / Truffle Honey

Tiny bird's nest / Spicy Salumi / Italian meringue / dried parsley

Crispy Baby Pork Rib / Roasted Capsicum / House-made pesto

### MAINS

Slow Roasted 1kg Whole Lamb Shoulder / Harissa / Pomegranate / Mint

Cone Bay Barramundi / Fennel puree / Broad bean / Cherry Tomato

### SIDES

House Baked Potato / Crispy Shallot / Sour Cream / Chive

### DESSERT

Classic French Opera Cake

# SET MENU 2

## FOUR-COURSE SHARING MENU

\$110 PP

**SERVE MAINS INDIVIDUALLY (ALTERNATING) +\$10PP**  
MINIMUM 20PAX

### STARTERS

House Baked Black Garlic Sourdough / Truffle Butter

Willo Cured Meat Platter

### ENTRÉE

Fried Calamari / Five Spice Seasoning/ Lemon

Zucchini Flower / Grated Parmigiana / Truffle Honey

Baby Pork Ribs / Wood Roasted Capsicum / House-Made Pesto

Tiny Bird's Nest / Spicy Salumi / Italian Meringue/ Dried Parsley

### MAINS

Crispy Skin Spatchcock / Parsnip Puree / Sauté Chicory / Chicken Jus

Cone Bay Barramundi / Fennel Puree / Broad Bean / Cherry Tomato

### SIDES

House Baked Potato / Crispy Shallot / Sour Cream / Chive

Autumn Leaves / Crispy Lotus / Chardonnay Dressing

### DESSERT

Classic French Opera Cake



# SET MENU 3

## FOUR-COURSE SHARING MENU

\$155 PP

SERVE MAINS INDIVIDUALLY +\$10PP

MINIMUM 20PAX

### STARTERS

House Baked Black Garlic Sourdough / Truffle Butter

Willo Selection Cured Meat / Pickle Chilli (GF/DF)

### ENTRÉE

Zucchini Flower / Grated Parmigiana / Truffle Honey

Tiny Bird's Nest / Spicy Salumi / Burned Italian Meringue / Dried Parsley

Baked Figs / 36 Months Prosciutto / Gorgonzola Dolce (GF)

King Fish Ceviche Tartelette / Seasonal Citrus / Grape / Chili Oil (GF\*/DF)

### MAINS

Char Grilled Scotch Fillet | Ranger Valley NSW (GF/DF)

Cone Bay Barramundi / Fennel Puree / Broad Bean / Cherry Tomato (GF/DF\*)

### SIDES

House Baked Potato / Crispy Shallot / Sour Cream / Chive (GF\*/DF\*)

Autumn Leaves / Crispy Lotus / Chardonnay Dressing (GF/DF)

### DESSERT

Classic French Opera Cake

# SET MENU

## FOUR-COURSE SHARING MENU

### STARTERS

House Baked Black Garlic Sourdough / Truffle Butter

Willo Selection Cured Meat / Pickle Chilli (GF/DF)

### ENTRÉE

Zucchini Flower / Grated Parmigiana / Truffle Honey

Tiny Bird's Nest / Spicy Salumi / Burned Italian Meringue / Dried Parsley

Baked Figs / 36 Months Prosciutto / Gorgonzola Dolce (GF)

King Fish Ceviche Tartelette / Seasonal Citrus / Grape / Chili Oil (GF\*/DF)

### MAINS

Char Grilled Scotch Fillet | Ranger Valley NSW (GF/DF)

Cone Bay Barramundi / Fennel Puree / Broad Bean / Cherry Tomato (GF/DF\*)

### SIDES

House Baked Potato / Crispy Shallot / Sour Cream / Chive (GF\*/DF\*)

Autumn Leaves / Crispy Lotus / Chardonnay Dressing (GF/DF)

### DESSERT

Classic French Opera Cake

# GRAZING

**\$100pp GRAZING EXPERIENCE**  
**minimum 50pax**

Take the stress out of your next event and leave it in our hands!

Food evokes emotions, with its sights, smells, textures and tastes, and our job is to create an event that will contribute to memories that last a lifetime.

Specialising in creating and tailoring a grazing table to the theme of your occasion. Styling and set-up are inclusive with display items, marble boards, wooden boards and serve ware. We can also supply florals and foliage at an additional cost.

The Grazing Table includes an abundance of food ranging from cheese, fruit, and antipasto platters, salads, and sandwiches, to hot options- an array of sliders, mini pizzas, arancini, skewers, and pastries, to sweets and treats for dessert.

The package includes a grazing table, an array of canapes, and a beverage package incorporating wine, beer, and soft drinks.

The menu is subject to seasonality and availability, thus, a detailed menu can not be provided far in advance.

# CANAPE

**\$90PP**

**OR CANAPE OPTIONS ARE PRICED AT PER PIECE AND A CUSTOM MENU  
CAN BE BUILT  
minimum 50pax**

**BELOW IS A SAMPLE MENU, ALL CANAPE MENUS WILL BE PERSONALISED  
AND USE SEASONAL INGREDIENTS**

## COLD

- Salmon TNT With Truffle Base, Local Honey 10
- Kingfish Ceviche Crostini, Chilli, Citrus Salt 14
- Spicy Halloumi, Crumb Olive With Whip Goat Cheese 12
- Pea And Mint Croustades With Shaved Parmigiana (V) 10

## HOT

- Tiny Bird's Nest. Hot Spicy Salumi, Burnt Italian Meringue, Dried Parsley 14
- Willo Mushroom Arancini, Aioli (V) 13
- Slow Cooked Lamb Shoulder, Harissa, Pomegranate, And Mint Serve On Toast 16
- Octopus/ Crispy Rice Cake/ Sweet Potato/ Israeli Salsa 12
- Baby Pork Rib / Roasted Capsicum / Lemon 16

## DESSERT

- Winter Fruit Tart, Mint 8
- Dark Chocolate Brownie Salted Popcorn 8
- Lemon Millefoglie 8

## ADD ON

### SALUMI & CHEESE BAR

- Artisan cheese board, dried fruits, fig jam, grissini, crackers, and lavosh \$15pp
- Charcuterie board, selection of cured meat, marinated olives, bread \$15pp



# THE FINE PRINT

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## DEPOSIT & PAYMENT TERMS

To confirm your group booking of 20+, we require an initial security deposit of \$1000 (credited towards the final account). For groups 19 or below, only credit card details are taken.

The deposit is required within 7 days of receiving your confirmation, once paid this reflects your recognition and agreement with the Terms & Conditions outlined in this package.

Willo Parramatta holds the right to cancel any bookings not held with a Deposit payment. For exclusive hire of Willo Parramatta, 50% of the minimum spend is due 30 days before your event (credited towards the final account). Full payment is due 14 days prior to the Event date, no later.

Payment by cash, direct debit or bank cheque incurs no surcharge.

Any payments paid by credit card will incur a 1.5% surcharge or their bank's applicable surcharge. All payments made are non-refundable.

## INSURANCE AND DAMAGES

Damage sustained to any Willo property by guests, clients or contractors is the responsibility of the function organiser. Willo does not accept any responsibility or damage or loss of property left during the course, or after the function. Willo reserves the right to exclude or remove any undesirable persons from the function or the premises without liability.

## LICENSING

Willo practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour. Proof of ages must be carried at all times in the form of a current Australian Driver's license or current passport. No other forms of identification will be accepted. Willo Parramatta is not permitted to serve alcohol after 12am Monday to Saturday and 10pm on Sundays

## SERVICE CHARGE

A service charge of 10% is applied on all group bookings 7+ Tuesday to Saturday, during our standard hours. If exclusive hire falls on a Sunday and Monday, a service charge of 15% is applied.







## LET'S GET IN TOUCH

32 SMITH STREET  
PARAMATTA 2150 NSW

events@willoparramatta.com.au  
1300 441 261

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[WWW.WILLOPARRAMATTA.COM.AU](http://WWW.WILLOPARRAMATTA.COM.AU)

## GROUP BOOKING FORM

Name: \_\_\_\_\_ Mobile: \_\_\_\_\_  
Email: \_\_\_\_\_  
Company: \_\_\_\_\_  
Date of Event: \_\_\_\_\_ Time of Event: \_\_\_\_\_

### **Event Information**

Type of Event:  
Number of Guests:  
Exclusive Hire? Y / N  
Special Requests:

Menu Selection:  
\$120 Chef Menu / \$95 Set Menu 1 / \$110 Set Menu 2 / \$155 Set Menu 3 / Grazing / Canape

Allergies/Dietary Requirements:

Beverage Package requested:

Menus and Packages can be viewed on our website: [www.willoparramatta.com](http://www.willoparramatta.com) Please specify which menu you are after and any requests. Be as specific as possible. All group bookings must be on a set menu or grazing/canape package. Beverage Packages are optional.

### **Payment Details**

For groups of 19 and below, credit card details are kept on file to secure the booking, with groups of 20 and above, a deposit of \$1000 is due once the booking form is returned to Willo Parramatta. The deposit secures the reservation and the form must be returned within 3 business days of receiving.

Please note: A 10% group service fee is applied to the final bill.

Name on Card:  
Card Number:  
Expiry: \_\_\_\_\_ CVV: \_\_\_\_\_

### **Additional Information**