



WILLO

RESTAURANT & BAR

Function Packages
2024

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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

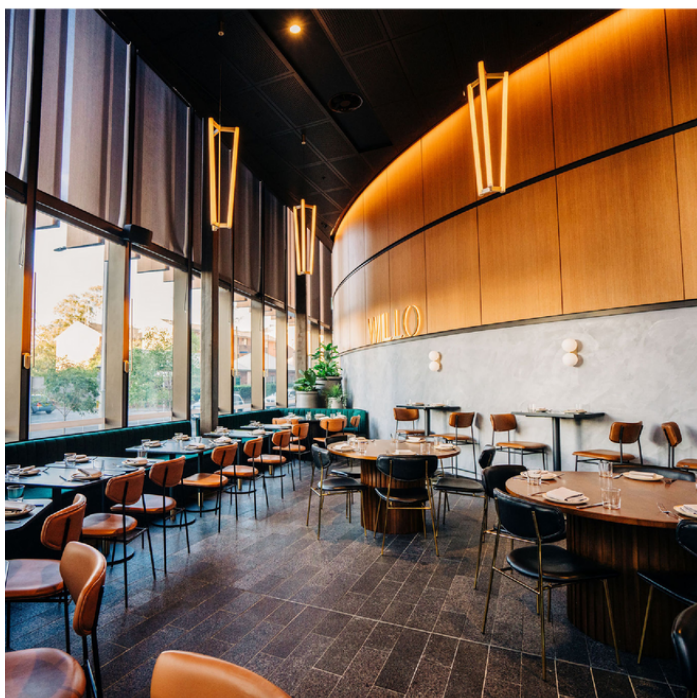
Groups from 7pax to 50pax can be accommodated in this area, with a semi-private option available where velvet roped bollards will be in place and a dedicated waitstaff.

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 entertainments on request . There is a minimum spend of \$6500 to secure this space. (Subject to change during peak season)



Exclusive Hire

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

Exclusive Hire includes the Main Dining Area, Outdoor Alfresco, 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.

Menu Options

Chef's Menu Tailored Packages

Our Chef's Tasting Menu has been designed to showcase some of our signature dishes that Willo assist when it comes to tailoring individual packages. The Chef's Menu is an available option for groups from 2pax, and is the can meet specific and personalised requests and set menu for groups 10 to 19 pax. help you create the perfect event.

Lunch Function Menu Dietary Requirements

Get out of the Office and bring the team into Willo Parramatta can cater for dietary requirements when making the booking request, so we are able to substitute and make changes to the dishes required.

Set Menus to the dishes required.

Willo has 4 Function Set Menus options available

Catering to groups of 20pax to 100+ pax, Our menus draw on the flair and inspiration of Mediterranean cuisine. These menus are a coursed shared menu with an option to serve mains individually. We encourage our guests to sit back, relax and let our innovative and exciting menu take your taste buds on a journey.

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.

LUNCH SET MENU

\$65 PER PERSON

EACH GUEST WILL SELECT THEIR CHOICE OF MAIN DISH WITH SIDE DISHES
TO BE SHARED

STATER

House-Baked Black Garlic Sourdough / Truffle Butter

CHOOSE ONE MAIN PER PERSON

Hand-Made Girasoli / Blue Swimmer Crab / Skull Island Prawn / Lemon Butter

Creamy Lemon Orzo / Whipped Ricotta / Pecorino (V, GF)

Dry Aged Black Pork Chops / Celeriac Purée / Tuscan Kale / Macadamia (GF)

Spatchcock / Chermoula / Toum / Smoke Garlic Chilli Sauce (GF)

Slow-Roasted Lamb Shoulder / Harissa / Pomegranate (GF)

SIDE DISH

Crispy Baked Potato / Sour Cream / Chopped Chive (V)

Green Leaf Salad / Whipped Cheese / Cava Maple Dressing (V, GF)

*PRE-ORDERING RECOMMENDED TO ENSURE PROMPT SERVICE FOR
LUNCH

CHEF MENU

**120 PER PERSON
MIN 2PAX - MAX 20PAX**

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 TAS Black Garlic Sourdough / Truffle Butter

MB3+ Black Angus Tenderloin Tartare / Pecorino / Chives / Brioche
Zucchini Flower / Stuffed Ricotta / Truffle Honey

Ruby Snapper Ceviche / Lime Caviar / Lemon Preserve / Chilli
Handcrafted Burrata / Seasonal Fruit Salad / 30 Months Prosciutto
MB4+ Wagyu / Sesames BBQ Glaze / Chervil

350g Scotch Fillet / Ranger Valley NSW
Charred Carrots / Smoked Labne / Buckwheat / Mandarin
Spring Leaves / Whipped cheese / Pistachio / Broad Bean

Dahlia Flower / Gingerbread Tea Ganache / Chestnut Mouse / Hazelnuts Gelato

SET MENU 1

FOUR-COURSE SHARING MENU

\$108 PP
MINIMUM 20PAX

STARTERS

House-baked Black Garlic Sourdough / Truffle butter

Warm Marinated Olives / Orange Dust

ENTRÉE

Fried Calamari / Five Spice Seasoning / Lemon

Zucchini Flower / Stuffed Ricotta / Truffle Honey

MB3+ Black Angus Tenderloin Tartare / Pecorino / Chives / Brioche

Ruby Snapper Ceviche / Lime Caviar / Lemon Preserve / Chilli

MAINS

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

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

SIDES

House Baked Potato / Crispy Shallots / Sour Cream / Chive

Green Leaf Salad / Whipped Cheese / Cava Maple Dressing

DESSERT

Classic French Opera Cake

SERVE MAINS INDIVIDUALLY (ALTERNATING) +\$10PP

SET MENU 2

FOUR-COURSE SHARING MENU

\$128 PP
MINIMUM 20PAX

STARTERS

House Baked Black Garlic Sourdough / Truffle Butter Warm
MB3+ Black Angus Tenderloin Tartare / Pecorino / Chives / Brioche

ENTRÉE

Fried Calamari / Five Spice Seasoning/ Lemon
Zucchini Flower / Stuffed Ricotta / Truffle Honey
Handcrafted Burrata / Seasonal Fruit Salad / 30 Months Prosciutto
MB4+ Wagyu Skewers/ Sesame BBQ Glaze / Chervil

MAINS

Crispy Skin Spatchcock / Chermoula / Toun / Grilled Pickle Chilli
Handmade Girasoli / Blue Swimmer Crab / Skull Island Prawn / Lemon Butter
Cone Bay Barramundi / Fennel Puree / Broad Bean / Cherry Tomato

SIDES

House Baked Potato / Crispy Shallot / Sour Cream / Chive
Green Leaf Salad / Whipped Cheese / Cava Maple Dressing

DESSERT

Classic French Opera Cake

SERVE MAINS INDIVIDUALLY (ALTERNATING) +\$10PP

SET MENU 3

FOUR-COURSE SHARING MENU

\$158PP
MINIMUM 20PAX

STARTERS

House Baked Black Garlic Sourdough / Truffle Butter
MB3+ Black Angus Tenderloin Tartare / Pecorino / Chives / Brioche

ENTRÉE

Zucchini Flower / Grated Parmigiana / Truffle Honey
Fried Calamari / Five Spice Seasoning/ Lemon
Handcrafted Burrata / Seasonal Fruit Salad / 30 Months Prosciutto
MB4+ Wagyu Skewers/ Sesame BBQ Glaze / Chervil

MAINS

Chargrilled Scotch Fillet | Ranger Valley NSW
Handmade Girasoli / Blue Swimmer Crab / Skull Island Prawn / Lemon Butter
Cone Bay Barramundi / Fennel Puree / Broad Bean / Cherry Tomato

SIDES

Charred Carrots / Smoked Labne / Buckwheat / Mandarin
House Baked Potato / Crispy Shallot / Sour Cream / Chive
Green Leaf Salad / Whipped Cheese / Cava Maple Dressing

DESSERT

Classic French Opera Cake

SERVE MAINS INDIVIDUALLY (ALTERNATING) +\$10PP

MEZZA STYLE



Mezza, an inviting culinary tradition from the Middle East, delights in the art of sharing. These vibrant and flavorful small plates offer a delightful journey through a myriad of tastes and textures. From creamy hummus to smoky baba ghanoush each dish is a celebration of freshness and community. Mezza style dining invites you to savor, share, and connect over a tapestry of delicious bites, creating an experience as rich and diverse as the regions that inspire it.

MEZZA STYLE

THREE-COURSE SHARING MENU

\$110 PP
MINIMUM 20PAX

SAMPLE MENU

Fresh Flat Bread

Hummus, Seeds, Dukkha, Olive Oil

Babaganoush with Tahini / Paprika

Smoked Labneh / Charred Carrots

Cauliflower / Ras El Hanout

Mixed Olives, Orange Dust

House Made Hummus with Spice Lamb Mince

30 Months Prosciutto, Pickle Chilli

MAIN

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

Grilled Chicken / Chermoula / Toun / Smoke Garlic Chilli Sauce

SIDE

House Baked Potato / Crispy Shallot / Sour Cream / Chive

Green Leaf Salad / Whipped Cheese / Cava Maple Dressing

DESSERT

House Made Knafeh / Young Pistachio / Vanilla Bean Gelato

GRAZING

\$100pp GRAZING FOOD 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, 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 hot savoury options- an array of sliders, mini pizzas, arancini, meat skewers, and pastries, to sweets and treats for dessert.

The package includes a grazing table, an array of canapes, and 2 hours 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

\$98PP

CANAPE OPTIONS CAN ALSO BE PRICED PER PIECE TO CUSTOMISED MENU

minimum 50pax

ADD ON

SALUMI & CHEESE BAR

Artisan cheese board, dried fruits, fig jam, grissini, crackers, and lavosh \$20pp

Charcuterie board, selection of cured meat, marinated olives, bread \$20pp

SAMPLE MENU

COLD

Salmon TNT With Truffle Base, Local Honey 12

Kingfish Ceviche Crostini, Chilli, Citrus Salt 16

Spicy Halloumi, Crumb Olive With Whip Goat Cheese 14

Pea And Mint Croustades With Shaved Parmigiana (V) 12

HOT

Tiny Bird's Nest. Hot Spicy Salumi, Burnt Italian Meringue, Dried Parsley 16

Willo Mushroom Arancini, Aioli (V) 16

Slow Cooked Lamb Shoulder, Harissa, Pomegranate, And Mint Serve On Toast 18

Octopus/ Crispy Rice Cake/ Sweet Potato/ Israeli Salsa 14

Baby Pork Rib / Roasted Capsicum / Lemon 18

DESSERT

Winter Fruit Tart, Mint 10

Dark Chocolate Brownie Salted Popcorn 10

Lemon Millefoglie 10

***THIS IS A SMAPLE MENU, ALL CANAPE MENUS WILL BE PERSONALISED
AND USE SEASONAL INGREDIENTS***

THE FINE PRINT

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, credit card details are taken to secure the reservation only.

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

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 / \$108 Set Menu 1 / \$128 Set Menu 2 / \$158 Set Menu 3 / Grazing /
Canape / \$110 Mezza Table

Allergies/Dietary Requirements:

Beverage Package requested:

Menus and Packages can be viewed on our website: 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. Set menu options are subject to change seasonally and subject to availability. 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.

To ensure a smooth event planning process, we kindly request that you choose your menu option no later than 1 week prior to the event, with final number of attendees required 24 hours before the event. We understand that unexpected changes may occur, but please note that any adjustments to the attendee count within 24 hours will still be included in the count with payment required.

Name on Card:

Card Number:

Expiry:

CVV:

Additional Information