

# WILLO

RESTAURANT & BAR

**Function Packages  
2024**

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# THE SPACE

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Willo provides a stylish and contemporary setting, making it an ideal venue for any event. It features both indoor and outdoor spaces with a seamless flow between the two.

Spaces	Options	Number of Guests
<b>Main Dining Room (Indoor)</b>	Semi-Private	20 - 40
	Private	Up to 70
<b>The Alfresco (Outdoor)</b>	Semi-Private	20 - 40
	Private	Up to 150
<b>The Art Lobby (Indoor)</b>	Semi-Private	20 - 40
	Private	Up to 80
<b>Exclusive hire (all 3 areas)</b>	Private	<ul style="list-style-type: none"><li>• Up to 180 seated</li><li>• Up to 250 cocktail/canape</li></ul>
<b>Venue hire for photoshoot</b>	Private	-

- Minimum spending varies, subject to change during peak season.
- Groups of 20 guests and above will enjoy a four-hour seating from the time of their booking. Please contact us if you require a longer duration.
- Our events team can assist with integrating the food, beverages and service around your concept to suit your occasion.
- Theme-based styling options including floral arrangements and table settings along with birthday cakes are available upon request.

# THE SPACE

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## MAIN DINING ROOM

A quintessential gem of Willo. Complete with Parramatta Powerhouse views overlooking the Willo bar, it's a versatile space that can cater for any event.

- **Semi-private option:** velvet roped bollards will be in place to section off your area, with dedicated waitstaff in place to service your group.
- **Private option:** exclusive use of the entire Main Dining Room, with dedicated waitstaff in place to service your group.
- Power outlets, audiovisual, sound systems available upon request.



# THE SPACE

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## THE ALFRESCO

Let your hair down and enjoy the Summer Breeze in The Alfresco. Perfect for corporate drinks, relaxed lunches, or cosy evenings with friends and families.

- **Semi-private option:** velvet roped bollards will be in place to section off your area, with dedicated waitstaff in place to service your group.
- **Private option:** exclusive use of the entire Alfresco, with dedicated waitstaff in place to service your group.
- Fully undercover, with fans available in summer and heaters in place in winter.
- Power outlets, audiovisual, sound systems available upon request.



# THE SPACE

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## THE ART LOBBY

A hidden gem of Willo located at 32 Smith St building, where opulence meets intimacy. Perfect for intimate gatherings with friends and families, or luxurious company celebrations.

- **Semi-private option:** velvet roped bollards will be in place to section off your area, with dedicated waitstaff in place to service your group.
- **Private option:** exclusive use of the entire Art Lobby, with dedicated waitstaff in place to service your group.
- Power outlets, audiovisual, sound systems available upon request.



# THE SPACE

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## VENUE HIRE FOR PHOTOSHOOT

Transform your photoshoot with the refined elegance of Willo. Our opulent interior and elegantly designed ambiance provide a stunning backdrop that adds a touch of sophistication and allure to every shot.

- Exclusive access to the entire venue
- Hourly rate: \$550/hour
- Please contact us for availabilities



# FUNCTION MENUS

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## **1. Chef's Menu (2 - 20 guests)**

- Our Chef's Tasting Menu showcases Willo's signature and crowd-favorite dishes.
- Our events team is more than happy to tailor specific and personalized requests to help you create the perfect event.

## **2. Lunch Set Menu (Minimum 4 guests)**

- Get out of the Office and bring the team into Willo Parramatta for casual and special lunch celebrations!
- Please let us know of any dietary requirements 72 hours before the booking so we can substitute and make changes.

## **3. Set Menus (20 - 100+ guests)**

- 4 Set Menu options available - details in the next few pages
- Set 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 their taste buds on a journey.
- Our events team is more than happy to tailor specific and personalized requests to help you create the perfect event.



# LUNCH SET MENU

**\$78 PER PERSON**  
**MINIMUM 4 GUESTS**

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

## **STARTERS**

House-Baked Black Garlic Sourdough | Truffle Butter  
Zucchini Flower | Stuffed Ricotta | Truffle Honey

## **CHOOSE ONE MAIN PER PERSON**

350gr Scotch Fillet | Ranger Valley NSW (GF)  
Bucatini | Blue Swimmer Crab Meat | King Prawn | Baby Spinach | Chilli  
Hand-Made Pumpkin Ravioli | Burnt Butter | Amaretti Biscuits | Sage (V)  
Roasted Chicken | Siracha Butter | Pearl Onion | Grilled Chili (GF)  
Slow-Roasted Lamb Shoulder | Harissa | Pomegranate | Mint (GF)

## **SIDES**

Crispy Baked Potatoes | Sour Cream | Chopped Chives (V)  
Green Leaf Salad | Herb Butter Milk Dressing | Potato Crumbs (V)

\*PRE-ORDERING RECOMMENDED TO ENSURE PROMPT SERVICE FOR LUNCH

# CHEF MENU

**\$128 PER PERSON**

**MIN 2 GUESTS - MAX 20 GUESTS**

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.

## **STARTERS**

Housemade TAS Black Garlic Sourdough | Truffle Butter  
Hand-dived Hokkaido Scallop | Jerusalem Artichoke Puree | Chilli Oil  
Zucchini Flower | Stuffed Ricotta | Truffle Honey

## **ENTREES**

Gambas al Ajillo | U6 Skull Island King Prawn | Chilli | Garlic Chip  
Kingfish Ceviche | Yuzu Dressing | Citrus Fruit | Sesame  
MB4+ Wagyu Skewers | Scallions | Sesame BBQ Glaze | Chervil

## **MAINS**

350gr Scotch Fillet | Ranger Valley NSW  
Crispy Baked Potatoes | Sour Cream | Chopped Chives  
Green Leaf Salad | Herb Butter Milk Dressing | Potato Crumbs

## **DESSERT**

Pavlova | Mixed Berries | Passionfruit Consomme  
(Served with smoked ice)

# SET MENU 1

**FOUR-COURSE SHARING MENU**

**\$118 PER PERSON**

**MINIMUM 20 GUESTS**

## **STARTERS**

Housemade TAS Black Garlic Sourdough | Truffle Butter

Warm Marinated Olives | Orange Dust

## **ENTREES**

Fried Calamari | Five Spice Seasoning | Lemon

Zucchini Flower | Stuffed Ricotta | Truffle Honey

MB4+ Wagyu Intercostal Skewers | Sesame BBQ Glaze | Chervil

Hand-dived Hokkaido Scallop | Jerusalem Artichoke Puree | Chilli Oil

## **MAINS**

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

Cone Bay Barramundi | Fennel Puree | Broad Bean | Cherry Tomatoes

## **SIDES**

Crispy Baked Potatoes | Sour Cream | Chopped Chives

Green Leaf Salad | Herb Butter Milk Dressing | Potato Crumbs

## **DESSERT**

Classic French Opera Cake

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

# SET MENU 2

**FOUR-COURSE SHARING MENU**

**\$132 PER PERSON**

**MINIMUM 20 GUESTS**

## **STARTERS**

Housemade TAS Black Garlic Sourdough | Truffle Butter  
MB4+ Wagyu Intercostal Skewers | Sesame BBQ Glaze | Chervil

## **ENTREES**

Fried Calamari | Five Spice Seasoning | Lemon  
Zucchini Flower | Stuffed Ricotta | Truffle Honey  
Tiny Bird Nest | Chorizo Cream | Spicy Salami | Italian Meringue  
Gambas al Ajillo | U6 Skull Island King Prawn | Chilli | Garlic Chip

## **MAINS**

Roasted Chicken | Siracha Butter | Pearl Onion | Grilled Chilli  
Bucatini | Blue Swimmer Crab Meat | King Prawn | Baby Spinach | Chilli  
Cone Bay Barramundi | Fennel Puree | Broad Bean | Cherry Tomatoes

## **SIDES**

Crispy Baked Potatoes | Sour Cream | Chopped Chives  
Green Leaf Salad | Herb Butter Milk Dressing | Potato Crumbs

## **DESSERT**

Classic French Opera Cake

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

# SET MENU 3

**FOUR-COURSE SHARING MENU**

**\$158 PER PERSON**

**MINIMUM 20 GUESTS**

## **STARTERS**

Housemade TAS Black Garlic Sourdough | Truffle Butter  
MB4+ Wagyu Intercostal Skewers | Sesame BBQ Glaze | Chervil

## **ENTREES**

Fried Calamari | Five Spice Seasoning | Lemon  
Zucchini Flower | Grated Parmigiana | Truffle Honey  
Tiny Bird Nest | Chorizo Cream | Spicy Salami | Italian Meringue  
Gambas al Ajillo | U6 Skull Island King Prawn | Chilli | Garlic Chip

## **MAINS**

Chargrilled Scotch Fillet | Ranger Valley NSW  
Bucatini | Blue Swimmer Crab Meat | King Prawn | Baby Spinach | Chilli  
Cone Bay Barramundi | Fennel Puree | Broad Bean | Cherry Tomatoes

## **SIDES**

Crispy Eggplant | Sweet & Sour Caramelize | Fermented Chilli  
Crispy Baked Potatoes | Sour Cream | Chopped Chives  
Green Leaf Salad | Herb Butter Milk Dressing | Potato Crumbs

## **DESSERT**

Classic French Opera Cake

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

# SET MENU 4

## MEZZA STYLE

**THREE-COURSE SHARING MENU**

**\$110 PER PERSON**

**MINIMUM 20 GUESTS**

### **SAMPLE MENU**

Fresh Flat Bread

Hummus | Seeds | Dukkha | Olive Oil

Babaganoush | Tahini | Paprika

Smoked Labneh | Charred Carrots

Cauliflower | Ras El Hanout

Mixed Olives | Orange Dust

House Made Hummus | Spiced Lamb Mince

30-Months Prosciutto | Pickled Chilli

### **MAINS**

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

Grilled Chicken | Chermoula | Toun | Smoked Garlic Chilli Sauce

### **SIDES**

Crispy Baked Potatoes | Sour Cream | Chopped Chives

Green Leaf Salad | Herb Butter Milk Dressing | Potato Crumbs

### **DESSERT**

House Made Knafeh | Young Pistachio | Vanilla Bean Gelato

# BEVERAGE PACKAGE 1

**\$55 PP | 2 HOURS**

**\$70 PP | 3 HOURS**

## ***HOUSE WINES***

Prosecco

Pinot Noir | Shiraz

Pinot Grigio | Sauvignon Blanc

## ***HOUSE BEERS***

Asahi

Corona

Cascade Light

Somersby Apple Cider

## ***NON-ALCOHOLICS***

Pepsi

Pepsi Max

Lemonade

Lemon Squash

Pineapple Juice

Orange Juice

Cranberry Juice

Apple Juice

# BEVERAGE PACKAGE 2

**\$75 PP | 2 HOURS**

**\$95 PP | 3 HOURS**

## ***HOUSE WINES***

Prosecco

Pinot Noir | Shiraz

Pinot Grigio | Sauvignon Blanc

## ***HOUSE BEERS***

Asahi

Corona

Cascade Light

Somersby Apple Cider

## ***HOUSE SPIRITS***

Vodka

Gin

Rum

Whisky

Tequila

## ***NON-ALCOHOLICS***

Pepsi

Pepsi Max

Lemonade

Lemon Squash

Pineapple Juice

Orange Juice

Cranberry Juice

Apple Juice



# 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 of 19 or below, credit card details are taken to secure the reservation only. The deposit is required within 7 days of receiving your confirmation and will reflect your recognition and agreement with the Terms & Conditions outlined in this package once paid. Willo Restaurant & Bar holds the right to cancel any bookings not held with a deposit payment. For exclusive hire of Willo Restaurant & Bar, 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 organizer. 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 behavior. Proof of age 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 Restaurant & Bar 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 8+ Tuesday to Saturday, during our standard hours. If an exclusive hire falls on a Sunday or Monday, a service charge of 15% is applied.



WILLO



## 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

**Space Selection:**

**Special Requests:**

**Menu Selection:**

*Lunch Set Menu / Chef Menu / Set Menu 1 / Set Menu 2 / Set Menu 3 / Set Menu 4 (Mezza)*

**Allergies/Dietary Requirements:**

**Beverage Package:**

- Please specify which menu you are after and any requests. Be as specific as possible.
- All group bookings must be on a set menu package. Set menu options are subject to seasonal change and availability. Beverage Packages are optional.
- Groups of 20 guests and above will enjoy a four-hour seating from the time of their booking. Please specify if you require a longer duration.

## Payment Details

- For groups of 19 guests and below, credit card details are kept on file to secure the booking. For groups of 20 guests and above, a deposit of \$1000 is due once the booking form is returned to Willo Restaurant & Bar. The deposit secures the reservation and must be made within 3 business days of submitting the booking form.
- A 10% 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:**

**CVC:**