

Public House Function Kit

Celebrate in — style.



Welcome

Public House is the perfect place for any occasion. We have a range of spaces to suit gatherings of any size and style, from intimate sit-down dinners to lavish celebrations, corporate events as well as our Molly Fink bar for private occasions.

Our experienced function team will help you to create the perfect occasion to suit your catering and budget requirements. We create unique experiences designed specifically for your needs, believing that every event should be about you and not limited by the venue.

To confirm the function booking we require a \$250 deposit. This holds the date and room for your event and will be deducted from your total spend on the night. If you need to cancel your event we will happily provide a refund providing we have 4 weeks' notice.

Please provide us with as much detail as possible when making an inquiry including occasion, budget, bar tab, number of guests, special requirements eg dietary etc.

Get in touch via hello@publichousealbury.com.au



FUNCTION AREAS

We have spaces to take you to all the right places.



Molly Fink

This is our dedicated function space with views of the main bar and atrium below. It is the ideal space for celebrating a birthday, engagement, wedding reception or corporate event. The space is equipped with it's own sound system, projector, microphone and WIFI.

Capacity:

Seated — 70

Cocktail — 100



Banquet

Our stylish yet relaxed Banquet area makes it the ideal space to host smaller intimate functions from milestone birthdays to business lunches. The inviting space can hold a maximum of 30 guests for a sit-down function, or 45 for cocktail style gatherings. We offer table service for meals ordered from our main menu or share platters for guests to help themselves.

Capacity:

Seated — 30

Standing — 45



Atrium

The perfect area for more casual get-togethers with groups of up to 80. Located in the centre of the venue around the indoor ficus tree with open air roof you can soak up the atmosphere from the entire venue. We can offer a mix of seated and standing space with a full-service food and beverage package.

Capacity:

Standing — 80

BUSINESS EVENTS

Corporate events and conferences

We offer a private meeting space in our Molly Fink space with a flexible floor plan, that allows for up to 60 delegates. Offering a high level of service, we ensure that your event is designed to truly benefit your organisation.



Choose from the following corporate catering options:

Share platters

PH grazing board — \$100

Antipasto - cured meats, olives, cherry tomatoes, bocconcini, blue, brie and vintage cheddar cheese, trio of house made vege dips, vege sticks, pumpkin and zucchini fritters with lemon sour cream, selection of fruit, rice crackers and freshly baked warm Piadina P/H bread. Serves approx. 10 people.

Caters for vegetarian, vegan, gluten and dairy free dietary requirements

Seasonal fruit and mixed mini dessert platters

Available by request.

Seasonal fruit platter

Available by request.

Mixed dessert platter

Mini sticky date puddings, lemon tarts and pavlovas with whipped cream and seasonal berries

Meals

Order from our Public House main menu and choose from pub classics, including our \$15 lunch specials as well as a broad selection of light bites.

Table service is provided and pre-orders are welcome to ensure meals arrive when requested.



SPECIAL OCCASION CATERING

Sharing boards for any occasion



Our platters are all about sharing and the perfect option for celebrations or corporate events. Let your guests help themselves so you can sit back, relax and enjoy yourself.

All platters and boards can be modified to cater for dietary requirements.

PH grazing board — \$100

Antipasto - cured meats, olives, cherry tomatoes, bocconcini, blue, brie and vintage cheddar cheese, trio of house made vege dips, vege sticks, pumpkin and zucchini fritters with lemon sour cream, selection of fruit, rice crackers and freshly baked warm Piadina P/H bread. Serves approx. 10 people.

Caters for vegetarian, vegan, gluten and dairy free dietary requirements



CATERING OPTIONS

Canapes and gourmet pizzas



Canapes are a great option for any occasion! Serve as a cocktail style gathering or make it the first course.

Our staff will be on hand to serve you and guests can help themselves from the serving tables.

\$18 per person
(6 canapés per person, 6 selections)

- PH fried chicken bites house soy, side salad, kewpie mayo
- Crispy salt and pepper calamari ginger chilli mayo
- Pumpkin and zucchini fritters lemon sour cream
- Salami, bacon and spinach arancini balls pistachio aioli
- Crispy polenta bites fried polenta, sun-dried tomato and hazelnut pesto, garlic aioli
- Homemade sausage rolls tomato relish

Pizzas (8 slices per pizza) — \$17 each

- **Margherita** house Napoli, mozzarella, fresh basil (v)
- **Lamb** house Napoli, mozzarella spinach, feta, red onion, rosemary aioli
- **Salami** house Napoli, blue cheese, rocket, hazelnuts, house dressing
- **Mushroom** bechamel base, olives, zucchini ribbons, sun-dried tomato, hazelnut pesto
- **Hoisin pulled pork** house Napoli, mozzarella, slaw, aioli
- **Roast chicken** house Napoli, mozzarella, slaw, sriracha and plum aioli, wasabi pea crunch
- **Hawaiian** house Napoli, shaved ham, pineapple, mozzarella

Gluten free bases available by request.



CATERING OPTIONS

Grazing tables

Impress your guests and elevate your celebration with a grazing table! Feast and mingle over a grazing table laden with meats, cheeses, olives, and a selection of breads, fresh fruits, dips, nuts, crackers and even a few sweet treats.

Guests can dive right into a grazing table whenever they please. They're the perfect way to bring guests together, or even serve as the first course before dinner.

Grazing tables

Single grazing table — \$700

Double grazing table — \$1400

Cured meats, olives, cherry tomato bocconcini bites, pumpkin and zucchini fritters with lemon aioli, house-made sausage rolls, mixed meat and salad wraps, selection of Milawa cheese, assorted dips, crackers, grissini sticks, house-made bresaola, vegan flat bread, freshly baked Piadina and sourdough bread, vegetable sticks, dried fruit, nuts, chocolate coated strawberries, fresh fruit, meringue kisses, mini lemon tarts, chocolate slice.

Caters for vegetarian, vegan, gluten and dairy free dietary requirements



SPECIAL OCCASION CATERING

Formal dining celebrations



We can cater for formal gatherings of any style with intimate sit-down dinners in our Banquet room or private Molly Fink bar.

We want your guests to not only have a great time but also savor great food! Guests can have the flexibility of choosing their own meals from our main menu rather than a set menu.

A bar tab can be arranged for your guests too, with local and international beers, wines and spirits and of course our renowned cocktails.

Public House menu options:

Mains

PH Burger brioche bun, house-made patty, choice of Milawa blue OR Milawa mature cheddar cheese, house relish, cos lettuce, beetroot, tomato, mustard mayo. Side salad, beer battered chips / 23.50

200g Eye fillet choice of: wild mushroom / peppercorn / red wine jus / garlic butter, seasonal vegetables, creamy mash OR garden salad, beer battered chips (gf) / 38

Chicken parmigiana house crumbed schnitzel, slow cooked Napoli, mozzarella, Italian slaw, beer battered chips / 24.50

Stone and Wood battered flathead proper tartare, side salad, beer battered chips (df) / 24.50

Barramundi Thai red curry pan fried greens, sticky rice, fresh Asian herbs / 32

Prawn and chilli linguine zucchini, baby spinach, lemon, fried capers, garlic butter, freshly shaved Parmesan / 29.50

Seared salmon Asian greens, soba noodles, ginger and lemon broth / 36

Roasted butternut pumpkin, beetroot, walnut and Persian Feta salad baby spinach, kale, caramelised balsamic (gf,v,vv option) / 23 add chicken / 28

Dessert

Lemon tart with gin and tonic candy citrus, pistachio crumb, vanilla ice cream / 15

Sticky date pudding butterscotch sauce, vanilla ice cream, white chocolate chard / 15

Whisky chocolate custard beetroot meringue, toasted hazelnuts, strawberries / 15



CATERING OPTIONS

Cocktail Trees

Good times and good cocktails is what we're all about so why have just one when you can share a Cocktail Tree.

Ideal for serving multiple guests at once, it's an impressive centerpiece whether it's a corporate event or you're celebrating a special occasion.

Serves 12 people, choose 3 flavours per tree from the menu options to receive 4 of each flavour.

PH Cocktail Tree \$210

Molly's Cosmo Grey Goose, Cointreau, cranberry juice, lime juice

Espresso Martini Strong espresso, vodka, Tia Maria, Kahlua, simple syrup

Lulu's Lemon Meringue Martini Vodka, Cointreau, limoncello, lemon juice, egg white

Molly's Margarita Silver tequila, Cointreau, fresh lime, agave

French Martini Vodka, Chambord, fresh pineapple juice

Pinacal-Arlo Bacardi Rum, Malibu, coconut, pineapple and lime juice, cream

Goblet Tree \$240

Double shot goblets served with your choice of the below Gin or Grey Goose Vodka.

Four Pillars Rare Dry Gin blood orange

Hendricks Gin cucumber, lime, mint

Bombay Sapphire Gin blueberries, lime

Tanqueray Gin blackberry, lemon, Chambord

Four Pillars Navy Strength Gin lime, lemon, pink grapefruit

Four Pillars Bloody Shiraz Gin grapefruit, orange, lemon



PUBLIC HOUSE

Get in touch —

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