

Public House — Function Packages

Celebrate instyle.



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 occasions, corporate events as well as our dedicated cocktail bar, Molly Fink for private celebrations.

Our experienced function team will help you to create the perfect occasion to suit your catering and budget requirements. Please provide us with as much detail as possible when making an inquiry including function type, budget, bar tab, number of guests, any special requirements eg dietary etc. 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 off 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.

If you have any questions or concerns, please do not hesitate to contact us at hello@publichousealbury.com.au or phone 02 6023 5851.

Our spaces

Molly Fink Bar

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 private bar will be staffed for the duration of your event. The space is equipped with it's own sound system, projector, screen and microphone plus 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 can offer table service 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 100. Located In the centre of the venue around the indoor 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:

Seated — 80
Standing — 100

Canapés.

Your choice of:

6 canapes

\$18 per person*

10 canapes

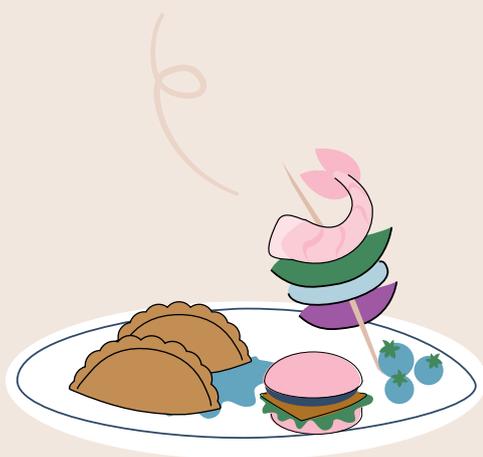
\$26 per person*

15 canapes

\$38 per person

*Seafood and duck extra

- Gazpacho, basil and Salsa verde (v,gf,df)
- Salami and bacon arancini balls, spinach and pistachio aioli (v)
- Mini prosciutto, chunky tomato and buffalo mozzarella bruschetta
- 5 spiced popcorn chicken, aioli
- Charred asparagus, balsamic glaze, grated Parmesan (v,gf)
- Semi dried tomato and feta tartlet with chili jam (v)
- Salt and Pepper Squid with lemon aioli add \$0.50
- Twice cooked sticky chicken wings (gf,df)
- Cajun grilled chicken skewers with sweet chili aioli (gf)
- Moroccan meatballs with house-made chili jam
- Whipped lemon and chive goats curd tarts (v)
- Slow cooked beef, mini buns, homemade chutney
- Pumpkin and zucchini fritter with lemon sour cream (v,gf)
- Marinated prawn skewers charred with lemon olive oil (3pcs) (gf) add \$2.00
- Tempura Australian oysters with Salsa verde (gf) add \$1.00
- Twice cooked pork belly with apple glaze (gf)
- Mini Thai beef on cos lettuce cups with Asian dressing (gf)
- Spiced watermelon and feta bites (v,gf)
- vodka cured salmon and preserved lemon with crispy capers (gf) add \$1.00
- Truffle crouton, smoked chicken, pistachio pesto, lemon aioli (df)
- Seared scallops with chorizo and grilled corn, garlic aioli (df) add \$2.00
- Grilled prawns with avocado and lime on crispy wonton (gf) add \$2.00
- Seared Asian duck on crispy garlic potato (gf) add \$ 1.00
- Lamb kofta with minted yoghurt (gf)
- House-made rustic sausage rolls, tomato relish



df dairy free / gf gluten free / v vegetarian / vg vegan

Platters.

Our platters are all about sharing. Let your guests help themselves and you can sit back, relax and enjoy yourself.

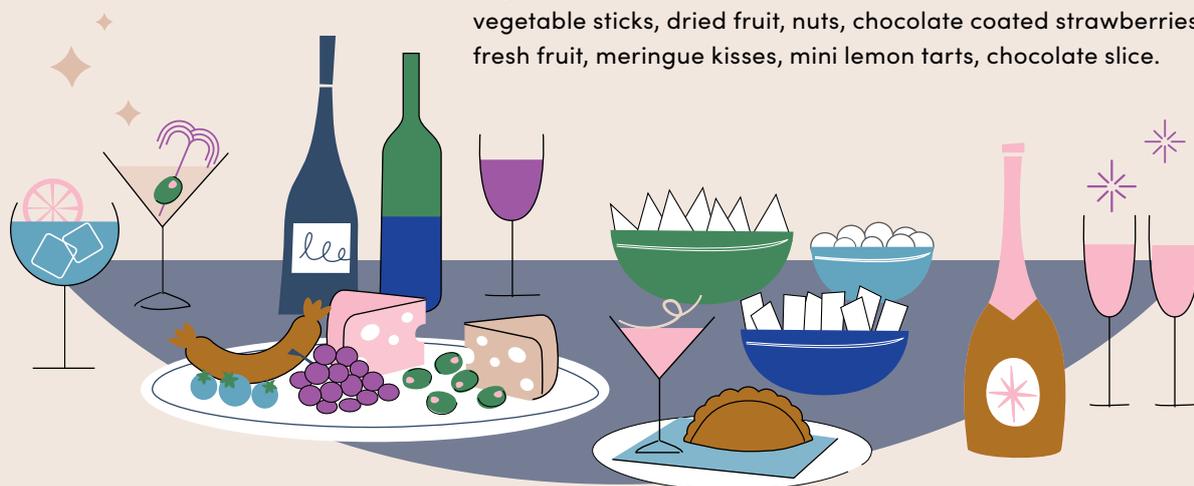
All platters and boards can be modified to cater for gluten, dairy and vegetarian dietary requirements.

Platters

- **Cheese board \$30**
Three Milawa cheese varieties, quince paste, ciabatta, crackers and fresh fruit
- **Antipasto board \$30**
Local selection of salami, prosciutto and house-made bresaola, olives, bocconcini and ciabatta
- **Large grazing platter \$80**
Cured meats, olives, bocconcini, trio Milawa cheese, trio of house-made vegetable dips, vegetable sticks, zucchini fritters with lemon aioli, house-made bresaola, rice crackers, freshly baked Piadina and sourdough bread
- **Seafood platter \$85 per person**
Oysters, king prawns, scallops, slipper lobster, calamari beer battered fish, hand cut chips, proper house-made tartar

Grazing tables

- **One grazing table \$500**
Cured meats, olives, cherry tomato bocconcini bites, selection of Milawa cheese, assortment of dips and crackers, grissini sticks, vegetable sticks, dried fruit, nuts, chocolate coated strawberries, fresh fruit, meringue kisses, mini lemon tarts
- **Two grazing tables \$500**
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.



Formal dining.

Set menu packages:

2 courses

Set \$46 per person

Alternate \$52 per person

3 courses

Set \$56 per person

alternate \$64 per person

Entrée

Confit pork belly, spiced pumpkin puree, chorizo, corn salsa (gf)

Cured Ocean trout, crumbed goats cheese, pickled beetroot, orange jelly

Braised Osso Bucco, polenta, pecorino, wild rocket (gf)

Warm salad of radish, golden beetroot, baby fennel, pistachio puree

Main

Homemade ricotta and spinach tortellini, zucchini tagliatelle, lemon, rosemary and caper burnt butter sauce (v)

Homemade Gnocchi, crispy pancetta, cherry tomato, creamy garlic and sage sauce

Truffle mushroom and zucchini risotto, baby spinach, pecorino (gf)

250gr Scotch fillet, garlic potato, watercress salad, smoked tomato, red wine jus

Grilled Salmon Fillet, roasted corn, chorizo, wild rocket, lemon and tarragon sauce (gf)

Twice cooked lamb, ratatouille, baby spinach, minted labneh (gf)

Chicken breast filled with chorizo, sun-dried tomato, cheese, spinach, creamy garlic chive sauce

Dessert

Chocolate brownie, strawberry mousse, dried berries, raspberry glaze

Chocolate parfait, macerated cherries and lemon curd (gf)

Lemon curd and crushed meringue ice cream meringue nest, toasted coconut rose truffles

Berry lemon tart strawberries, blueberries, toasted almonds, berry coulis

Warm apple pie crumble maple and cinnamon ice cream, whipped cream

Sticky date butterscotch sauce, whipped cream



Corporate Breakfast.

Our chefs have created the ideal range to give you plenty of options that balance between savoury and sweet. Build the perfect breakfast menu for your next meeting, event or social occasion.

Please note gluten free bread options are available.

\$4 each

- House-made muffins: Chocolate and berry, passionfruit, coconut and white chocolate, cinnamon apple crumble, spinach feta and sun-dried tomato (v)

\$7 each

- Choice of Nutella, spreads, aged cheddar, ham or smoked salmon croissant (v)
- Mature cheddar toastie with your choice of ham and relish OR tomato and onion on white OR grain bread (v option)
- Toast with spreads (3pcs) (v)

\$8 each

- Fruit toast with spreads (2pcs)
- Mushroom and spinach slider, hollandaise

\$10 each

- Mini granola, berries and yoghurt (v)
- Fried egg and bacon burger, aged cheddar
- Eggs Florentine slider, fried egg, baby spinach, hollandaise
- Eggs Benedict slider, fried egg, grilled ham, hollandaise

\$60 platter, serves 6

- Fruit platter, selection of local and fresh fruits

