



THE COMMERCIAL HOTEL PAMBULA

FUNCTION PACKAGES

CONTACT US

Chris Kane
manager@pambulapub.com
Phone: (02) 6495 6012
Address: 18 Quondola Street,
Pambula NSW 2549



WELCOME

Firstly, thank you for considering The Top Pub as your next function venue. We pride ourselves on using locally sourced ingredients, competitive pricing & market availability, We have a suitable function package for all occasions.

We cater for large groups, wedding receptions, birthday & Christmas parties, private & corporate events, wakes & anniversaries.

Our new undercover & heated back deck provides for large & small groups in comfort during all seasons. Our staff will do their best to accommodate your every need, including dietary.

Please forward ALL dietary inclusions & allergies to:

manager@pambulapub.com

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Seated Dining

2 Course Dinner Package:

Package includes. Alternate drop with selection of 2 entrees & 2 mains

\$48 Per person

Or 2 mains & 2 desserts

\$44 Per person

Includes table setting

3 Course Dinner Package:

Package includes. Alternate drop with selection of 2 entrees, 2 mains & 2 desserts

Includes table setting

\$58 Per person

Please note there will be a servicing fee, depending on numbers, plus 25% Deposit, credited to the final bill. Table Linen is available at an extra charge. Min. 30 persons required for seated dining.



Canape & Platter Packages

Standing Platters

Standard Platters with condiments, various prices & wide selection to choose from.

See attached platter menu below. (Serves 10 pax for lite snacks)

Grazing Tables

Premium canape upgrade, chefs choice, grazing table.

Local cured & smoked meats, house-made dips, nuts, dried & fresh

Fruits, various selection of local & fine cheeses.

Linen, crockery & utensils will be provided to self serve.

\$25.00 Per person (Minimum 30 pax)



Set Menu

Entrée

(Choose 2 options)

Salt & Pepper squid with rocket & parmesan salad, lemon emulsion.

(GF)

Creamy chicken & green pea arancini with garlic mayonnaise.

Torched Atlantic salmon tostadas with pepita crumb. (GF)

Seared scallops, charred Brussel sprouts, cauliflower cream & almonds.

(VGA)

Pressed pork shoulder, celeriac mash, mustard jus & shaved apple slaw.

(GF)

Roasted potato gratin, with braised baby spinach, mushroom espagnole.

(VE)



Set Menu

Mains

(Choose 2 options)

Slow cooked citrus lamb shoulder, root vegetables. (GF)

Confit garlic prawns with steamed rice & crunchy garden salad
(GF)

200G Rump steak with potato rosti, steamed greens & gravy. All steaks will be cooked
Medium due to alternate serving.

Pan fried chicken breast with pesto sauce, creamy mash & salad.
(GF)

Braised pork belly with baby spinach, green peas & creamy potato mash.
(GF)

Top Pub bean bowl with mixed slow cooked beans, steamed rice, guacamole & fresh
salsa.

(VE, VGA)



Set Menu

Desserts

(Choose 2 options)

Fresh strawberry, blueberry & lemon Eton's mess.

(GF)

Dark chocolate torte with whipped cream & ice-cream.

(GF)

House made sticky date pudding with vanilla ice-cream.

Mixed berry crumble with toasted crumb.

(VGA)

Baked orange & almond cake with vanilla custard & berries.

(GF)

Roasted strawberries, coconut yoghurt & toasted nut crumb.

(VG)



Platter Selection

Classic Party Mix: Beef party pies, house made sausage rolls with tomato & barbecue sauce.

\$65/10 Pax

Mixed Wrap Platter: Mixed cured & smoked meats & vegetarian rolled wraps.

\$70/10 Pax

Seafood Platter: Pan fried Cajun prawns, tempura fish, salt & pepper squid, battered fries with tartare & lemon cheeks.

\$75/10 Pax

Mixed Asian Favourites: Vegetable spring rolls, beef dim sims, samosas & dipping sauces.

\$70/ 10 Pax

Mini Quiche Combo: Assorted mini quiches with sauces.

\$70/10 Pax

Sandwich Platter: Assorted meat & salad fillings.

\$70/10 Pax

Southwest Platter: Fried chicken, buttered corn cobettes, wedges, onion rings & sauces.

\$75/10 Pax

Platter Selection

Cheese Platter: Assorted local & imported cheeses, dried fruit & crackers.

\$75/10 Pax

Antipasto Platter: Spicy salami, olives, house made dips, assorted cheese & crackers.

\$75/10 Pax

Fresh Fruit Platter: Seasonal cut fruits.

\$75/10 Pax

Scone Platter: Warmed scones with whipped cream & jam.

\$70/10 Pax

Tea & Coffee Station:

Mixed teas & coffee.

\$3 Per person, Minimum spend \$50.

Tea, Coffee & Biscuit Station:

Mixed teas & coffee with premium biscuits.

\$5 Per person, Minimum spend \$50.

Client Contact Form

Contact Name: _____

Contact Phone Number: _____

Contact Email Address: _____

Required Food Time: _____

Date & Arrival Time: _____

Number Attending: _____

OFFICE USE ONLY:

Deposit Paid. YES/NO

Allergens Notified: YES/NO

Name & Date Confirmed: