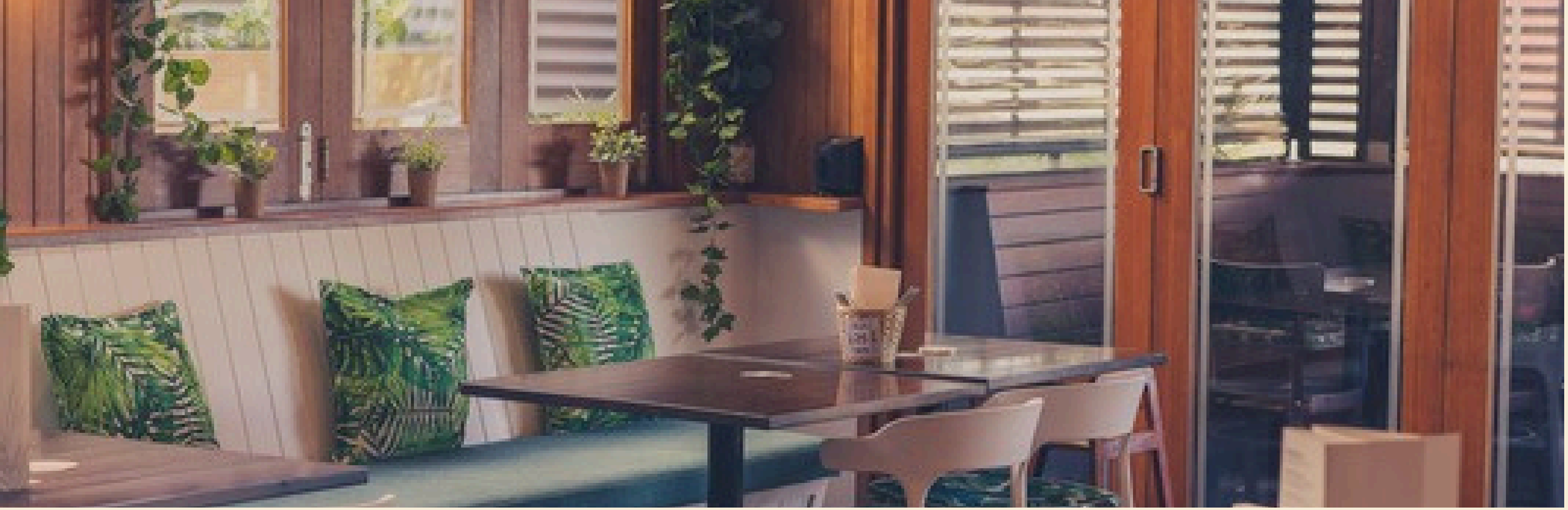

Functions at
THE WOOMBYE PUB
Woombye Pub
c.1900



Looking for the perfect spot to celebrate, connect, or just kick back with great food and drinks?

At the Woombye Pub, we've got the spaces, the flavours, and the good vibes to make your next event one to remember. Whether it's a corporate lunch, birthday bash, engagement party, or Christmas knees-up, we'll make sure it's done right, with a cold one in hand.

Perfect for:

- Corporate functions & meetings
- Lunches & dinners
- Fundraisers & farewells
- Birthdays & engagements
- Sporting celebrations
- Weddings & workshops
- Christmas parties

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OUR SPACES

The Atrium

50 | 35

The Atrium is ideal for dinners or medium sized gatherings, perfect for 35 seated or 50 standing people with ease. Featuring large windows and a tasteful decor, this is the perfect backdrop for an array of events!

The Patio

35 | 25

Our large undercover outdoor patio comfortably seats up to 25 people, or 35 standing. Tastefully decorated with live plants for that touch of nature, and ceiling fans to ensure a pleasant atmosphere all year round.

Atrium & Patio

80 | 60

Looking to hold a larger function? Give your guests the best of indoor-outdoor dining with the patio and atrium, comfortably fitting 60 people seated or 80 standing, this area gives you many options for your perfect event.

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OUR SPACES CONT.

The Alcove

25

Small function? This area is perfect for your standing or hire bar function. Located opposite the bar, in a semi-private spot, it's ideal for that more casual feel, or cocktail style event.

The Lower Hall

100

70

Larger function? The lower hall allows for a larger capacity, the level gives you easy access to the bar, bathrooms, and kids play area. This area can be configured to suit your function requirements.

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Food and beverage offerings

- Sharing and Grazing Platters
- Private event 10-40 people
- Set menu >20 people
- Canapés

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Per person pricing

CHARCUTERIE GRAZING TABLE

MINIMUM 10 GUESTS · $35PP

A generous spread of artisan cured meats, local cheeses, house-baked breads, dips, and olives.

CHEF'S ANTIPASTI GRAZING TABLE

MINIMUM 10 GUESTS · $35PP

An Italian-inspired selection of prosciutto, salami, marinated vegetables, olives, and fresh-baked focaccia served with olive oil and balsamic.

FRUITS DE MER STATION / SEAFOOD TOWERS

MINIMUM 2 GUESTS · $80PP WITH PROSECCO · $100PP WITH CHAMPAGNE

An indulgent display of premium seafood served on ice, prawns, oysters, bugs, and fresh seasonal market fish.

CARVERY STATION

MINIMUM 10 GUESTS · 30-MINUTE CHEF-MANNED SERVICE · $35PP

A classic roast carving station featuring your choice of beef, pork, or lamb, served with roasted potatoes, seasonal vegetables, and traditional trimmings. Gluten-Free & Dairy-Free options available

HIGH TEA

MINIMUM 2 GUESTS · $30PP

An elegant assortment of finger sandwiches, house-baked scones with jam and cream, and miniature sweets.

Sharing and grazing table

DESSERT STATION

RECOMMENDED FOR 8–10 GUESTS · $350

A decadent showcase of seasonal cakes, tarts, petit desserts, and fresh fruit, styled for sharing and designed to impress.

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V – Vegetarian | GF – Gluten Free | GFO – Gluten Free Option | DF – Dairy Free | DFO – Dairy Free Option
Please advise our staff of any allergies or dietary requirements when ordering.

8–10 guests

PIZZA PARTY STATION

RECOMMENDED FOR 8–10 GUESTS · $250

A lively spread of hand-stretched pizzas featuring our most popular combinations, served alongside garden salads, garlic breadsticks, and rosemary fries.

SLIDERS & WINGS GAME DAY

RECOMMENDED FOR 8–10 GUESTS · $250

A crowd-pleasing mix of gourmet sliders, crispy wings with dipping sauces, fries, and bar snacks.

INDIAN FEAST

RECOMMENDED FOR 8–10 GUESTS · $300

Choose any two curries from our chef's selection; butter chicken, mango chicken, lamb vindaloo, beef madras, or chicken jalfrezi, served with steamed rice, warm naan, vegetable pakoras, and house-made chutneys and raita. Gluten-Free & Dairy-Free Options Available

BYO TACO STATION

RECOMMENDED FOR 8–10 GUESTS · $300

Build your own tacos with chipotle pulled pork, slow-cooked beef brisket, or smoky chicken and capsicum fajitas. Served with fresh salsas and sides, warm tortilla wraps, and loaded Mexican nachos.

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Sharing and grazing table

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Private events

GROUPS FROM 10-40 PEOPLE

SET PRICE: $35 PER PERSON · SELECT UP TO 3 MENU ITEMS AVAILABLE TO ORDER · 40 GUESTS OR FEWER

Enjoy the flexibility of our À La Carte Function Menu, designed for intimate gatherings where guests can choose from a curated selection of dishes on the night.

Mains

CHICKEN PARMIGIANA
Crumbed chicken breast topped with shaved honey-roast ham, mozzarella, and Napoli sauce. Served with rosemary fries, house Caesar, and mushroom sauce.

SEAFOOD CHOWDER
Creamy, indulgent chowder packed with cod, prawns, mussels, and calamari. Served with fresh bakery sourdough and lemon.

ON-THE-BONE PORK SCHNITZEL
Crispy golden schnitzel served with dressed watercress and a wild mushroom and Dijon sauce.

PAN-SEARED SALMON (GF/DF)
Served with mango avocado salsa, green vegetable medley, and blistered tomatoes.

PESTO & PINE NUT STUFFED CHICKEN
Oven-baked chicken breast filled with basil pesto and pine nuts, served with house Caesar salad and rosemary fries.

PUMPKIN, SAGE & TRUFFLE RISOTTO (GF/V)
Creamy risotto with roasted pumpkin, crispy sage, and truffle oil, finished with shaved parmesan.

BEER-BATTERED COD
Classic pub favourite, crispy battered cod served with mushy peas and salt 'n' vinegar chips.

250G PARWAN RUMP STEAK (GF/DF)
Grilled to your liking, served with rosemary fries and house Caesar salad.

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Add a dessert

Complete your dining experience with one of our house-made desserts.
ADD $12 PER PERSON

BLACK FOREST ETON MESS (GF)
Black cherry and chocolate decadently swirled through meringue and Chantilly cream.

CHEF'S BAKED ALASKA
Filled with raspberry coulis and vanilla bean ice cream, flambéed with Cointreau for a touch of theatre.

PROSECCO SORBET (GF/DF)
Tangy lemon sorbet with fresh seasonal berries and a splash of crisp Prosecco.

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Set menu

GROUPS OF 20 GUESTS OR MORE.
TWO COURSES · $55 PER PERSON
THREE COURSES · $65 PER PERSON

Enjoy a chef-crafted set menu served as an alternate drop, featuring your selection of entrées, mains, and desserts from the options below.

Entree

HAM HOCK TERRINE (DF)
Slow-cooked ham hock set in a rustic terrine, served with house piccalilli and toasted sourdough.

TRADITIONAL PRAWN COCKTAIL
Classic king prawns in a tangy Marie Rose sauce with crisp lettuce and lemon.

CHICKEN LIVER PARFAIT
Silky smooth parfait served with caramelised onion relish and buttered brioche.

PARSNIP, APPLE & SAGE SOUP (V/GF)
A velvety seasonal soup finished with crisp sage and apple oil.

SMOKED CHICKEN SALAD (GF/DF)
Smoked chicken breast tossed with baby leaves, roasted nuts, and honey-mustard dressing.

Main

STUFFED CHICKEN SUPREME (GF)
Oven-roasted chicken breast filled with herbed ricotta and spinach, served with seasonal vegetables and a white wine jus.

LAMB RUMP (GF)
Char-grilled lamb rump with pumpkin purée, minted jus, and crispy rosemary potatoes.

PUMPKIN & SAGE RISOTTO (GF/V)
Creamy arborio rice with roasted pumpkin, brown butter, and sage, finished with shaved parmesan and truffle oil..

BEER-BATTERED COD & CHIPS
A velvety seasonal soup finished with crisp sage and apple oil.

SMOKED CHICKEN SALAD (GF/DF)
Crisp battered cod with minted pea purée, tartare sauce, and lemon.

PAN-SEARED SALMON (GF)
Served with crushed potatoes, asparagus, and a citrus butter sauce.

BRAISED BEEF CHEEKS (GF/DF)
Slow-braised in red wine jus with parsnip purée and wilted greens.

Dessert

MOCHA TART
Dark chocolate and espresso tart with vanilla cream and chocolate shards.

CRÈME BRÛLÉE
Classic vanilla custard with a caramelised sugar crust and shortbread.

BLACK FOREST ETON MESS
Layers of chocolate sponge, cherry compote, cream, and meringue.

STICKY DATE PUDDING
Warm sticky date pudding with butterscotch sauce and vanilla ice cream.

PROSECCO SORBET (GF/DF)
Tangy lemon sorbet with fresh seasonal berries and crisp Prosecco.

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Canapé Menu

Choose from 30-minute canapé service packages featuring 3, 5, or 7 pieces per person

3 piece *(1x large, 2x small)* **| $35pp**
5 piece *(2x large, 3x small)* **| $50pp**
7 piece *(5x large, 3x small)* **| $65pp**

LARGE BITES

SEARED ANGUS BEEF SKEWERS (GF)
Tender Angus beef skewers topped with crispy shallots and Béarnaise.

LAMB RUMP SKEWERS (GF)
Charred lamb rump served with whipped feta and rosemary.

PANKO PRAWN BAO BUNS (DF)
Crispy panko prawns with cucumber slaw and Nam Jim dressing.

TRADITIONAL ENGLISH COD & CHIPS (DF)
Beer-battered cod with minted pea purée — a playful twist on a classic.

GOAT'S CHEESE, RED ONION & CHERRY TOMATO TARTELETTE (V)
Served warm with balsamic and thyme.

SHEPHERD'S PIE BITES
Mini minted lamb pies with shortcrust pastry and creamy rosemary mash.

ROAST BEEF & YORKSHIRE PUDDING (DF)
Traditional English favourite with red wine jus and horseradish crème fraîche.

SINGLE BITE CANAPÉS

SMOKED SALMON BLINIS
Topped with dill crème fraîche and micro herbs.

PORK & FENNEL SAUSAGE ROLLS (DF)
Handmade pastry rolls with house tomato chutney.

CAPRESE SKEWERS (V/GF)
Cherry tomato, basil, and mozzarella finished with balsamic glaze.

FALAFEL BITES
Crispy falafel served with tahini yoghurt and pomegranate.

CARAMELISED ONION & BRIE CROSTINI (V)
Served with rosemary and toasted baguette.

PRAWN COCKTAIL SPOONS (GF)
Classic prawns served with tangy Marie Rose sauce.

CRISPY CHICKEN KARAAGE SPOONS
Japanese-style fried chicken with honey soy dressing.

CAJUN CALAMARI CONES (GF)
Crispy calamari with chipotle and lime dressing.

PRAWN TORPEDOES
Golden-fried prawns served with sweet chilli dipping sauce.

MINI CRAB CAKES
Crispy crab cakes topped with citrus aioli and micro herbs.

WILD MUSHROOM ARANCINI (V)
Crispy risotto balls with truffle aioli.

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Terms and Conditions

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BOOKING CONFIRMATION & DEPOSIT
Function areas are subject to availability so be sure to book your event in advance to avoid disappointment of missing out. A tentative booking will be held for a maximum of 32 hours. To confirm & secure your booking, a $250.00 deposit is required. By paying this deposit, you are agreeing to the below terms & conditions.

CANCELLATIONS
We understand that unfortunately some functions are unable to go ahead.
The following conditions apply:
30 days or more - full deposit refunded
7-14 days - 50% deposit refunded
Within 7 days - deposit forfeited
Less than 32 hours within event - client will be responsible for paying all catering costs.
Please note - any cancellations in November or December require 30 days notice of cancellation, less than 30 day's notice of cancellation will forfeit your total deposit.

FINAL GUEST NUMBERS & PAYMENT
Final guest numbers as well as beverage/food packages must be confirmed fourteen (14) days prior to the event start date. This is to ensure that all requirements can be organised with sufficient time. All outstanding payments will need to be made fourteen (14) days prior to your event unless otherwise organised with the function manager.

FOOD & BEVERAGE POLICIES
Due to the venue's liquor & food licensing policies, external food (exclusive of cakes) & beverages are not permitted to be consumed on the venue during functions/events.

MINIMUM SPENDS
A minimum spend will apply, please discuss this further with our function manager.

CAKEAGE
For bookings under 40 people a flat rate of $40 will apply to all function & restaurant bookings where an external cake is brought in for consumption. This covers basic staff & labour requirements. Groups 40 and above will attract a flat $55 fee.

RESPONSIBLE SERVICE OF ALCOHOL & MINORS
Due to liquor licensing laws, all staff will implement the Liquor Act 1992 legislation during the event/function. Guests attending events under the age of 18 (minors) must be accompanied by parent/guardian throughout the duration of the event.

PROPERTY DAMAGES & DECORATIONS
The Woombye Pub does not take responsibility for any items left behind, lost, stolen or damaged during your function. The organiser will also be financially responsible for any damage sustained to the venue should this be a result from a guest of your function. You are welcome to supply decorations for your event with the exception of confetti.

ADDITIONAL EQUIPMENT
All equipment provided by the client must be permitted prior to the event by the functions manager. The venue takes no responsibility for equipment damaged or lost during the event & will take no responsibility should the equipment not be compatible throughout your function.