

public house

FUNCTION AND EVENTS PACKAGE

263 Adelaide Terrace

Perth WA 6000

t - 08 6117 0675

e - functions@publichouseperth.com.au

w - publichouseperth.com.au





Welcome to Public House

Public House is located on Adelaide Terrace in the Perth CBD. We offer both indoor and outdoor spaces with a friendly relaxed atmosphere. Public House has a range of beautifully designed spaces, combining timber and post-modern industrial furnishings & finishes, we have an area to suit your wants and needs.

Events we cater for:

Weddings

Cocktail Events

Sundowners

Engagements

Product Launches

Private Dinners

Birthdays

Corporate

Networking

Conveniently located within walking distance of the Perth Concert Hall, Public House provides easy travel access for guests and suppliers. There are also a number of loading bays on Victoria Avenue and parking options close to the building to suit large-scale events that require extensive bump-in.

For further information or to arrange a time to view the spaces, please contact our functions & events team on 08 63369780 or email functions@publichouseperth.com.au.



Spaces

PRIVATE DINING ROOM

60 people COCKTAIL STYLE | 40 people SEATED

Our Private Dining Room is equipped with its own private bar, PA system and an inbuilt projector. The frosted glass doors can easily be moved to open up the room to the restaurant, or keep them closed for a completely private event. The flexibility is yours. This space is well suited for seated dinners, conference meetings, weddings, birthday celebrations and much more.



RESTAURANT

80 people COCKTAIL STYLE | 60 people SEATED

Whether you are after a relaxed or formal setting, our A La Carte restaurant is ideal for lunches or dinners. Dining at Public House is like eating at home with your family and friends. Food cooked slowly with love and passion showcasing the best local produce WA has to offer. The restaurant area can also become an extension of our Private Dining Room for larger group functions.

Spaces

THE LOUNGE

40 people COCKTAIL STYLE | 20 people SEATED

Tucked away around the corner of our main bar, our Lounge area is the ideal space for intimate social functions. This hidden gem has lounge chair seating accompanied with high top tables and plenty of space for guests to mingle. With easy access to the bar, guests can watch our skilful bartender's pour Western Australian wines & beers or whip up a variety of cocktails.



ALFRESCO - East or West

40 people COCKTAIL STYLE | 20 people SEATED

Escape the hustle and bustle of the inner city. Soak up the sun and fresh air whilst looking out onto Adelaide Terrace. Our alfresco area is the perfect space for hosting social events such as sundowners and after work drinks.

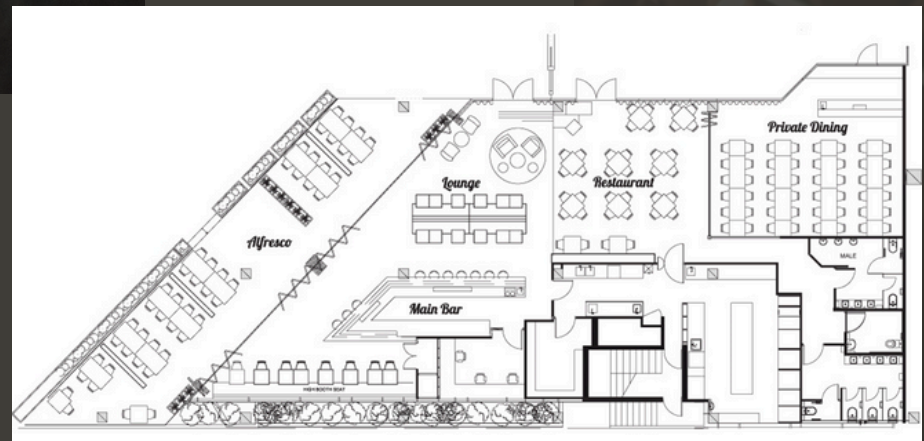


Spaces

VENUE EXCLUSIVE

300 people COCKTAIL STYLE | 150 people SEATED

Looking to completely WOW your guests? Public House can be hired out exclusively so you can impress your clients, colleagues or friends with a private event. Whether you're hosting a cocktail function, corporate event, product launch, wedding reception or anything in between, Public House has a variety of unique areas and the flexibility to guarantee every guest has an unforgettable experience.



Grazers & Substantials

savoury

bruschetta (v) - tomato, red onion, basil, balsamic drizzle / 4

pulled pork tacos - jalapeños salsa, lettuce, chipotle aioli / 6

tempura prawn - sweet chilli dipping sauce / 4

cherry tomato onion feta tart (v) - roasted tomatoes, caramelised onion, feta - 4

cheeseburger slider - meat pattie, cheese, tomato sauce, pickle, mustard - 6.5

skewers (gf) - choose from yakitori chicken or moroccan beef - 5

tempura fish slider - beer battered fish, lettuce, tomato, aioli / 6.5

prawn chorizo potato skewers (gf) - chipotle aioli / 5

zucchini corn fritters (v, vgo, gfo) / 4

basil pesto & mozzarella arancini (v) / 5

lamb koftas (gf) - tzatziki / 5

crumbed haloumi sticks (v) - chilli relish / 5

gourmet pies (vo) - beef or vegetarian / 5

salmon fish cake (gfo) - lemon dill aioli / 5

falafel bites (v, vg, gf) - lemon hummus / 5

meatballs (gf) - tomato chutney relish / 4

grandmas homemade sausage rolls - tomato dipping sauce / 4

buttermilk chicken slider - slaw, chipotle aioli / 6.5

sweet

assorted flavoured macarons (v) / 4

mini donut ball (v) - plain or jam filled / 4

mousse filled chocolate waffle basket (v) / 4

**Can't decide?
Let our Chefs decide for you.**

**CHEF SELECTED PLATTERS \$85.00
each.**

**Our Chef selected platters are a
selection of items from our a-la-carte
and grazers menu chosen by our
Chefs and all are identical.
Each is suitable for between 4 - 5
people.**



Please advise all dietary requirements in advance so our kitchen can prepare food accordingly. While we will endeavour to accommodate customers food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the presence of trace allergens in our kitchen and supplied ingredients...

Sitdown Menu

to begin

- house baked mini sourdough

starter

- cypriot salad (v, gf, n, vgo) - spiced cauliflower, red onion, roasted chickpeas, spinach, fetta, quinoa, pepitas, almond flakes, lemon dressing
- crispy prawns (gfo) - wombok, spring onions, carrot, cucumber, bean sprouts, rice vermicell, plum dressing
- pork belly (gfo) - warm winter vegetable slaw, honey & juniper jus

fill you up

- grilled barramundi (gf) - baked sweet potato, charred asparagus, lemon caper butter
- tuscan chicken (gf) - boneless 1/2 chicken, mash potato, green beans, mushroom, sundried tomato, onion, spinach, creamy parmesan sauce
- slow roasted lamb rump - warm mediterranean pearl couscous salad, red wine jus
- casarecce with roasted pumpkin & pesto (v, gf, n, vg) - roasted pumpkin, onion, garlic, pesto, spinach, pinenuts, vegan parmesan

finish you off

- vegan pear & coconut crumble (v, gf, n, vg) - vanilla coconut yoghurt
- warm sticky toffee pudding (v) - vanilla bean ice cream, butterscotch sauce
- baked lemon & raspberry cheesecake (v, gf) - raspberry coulis, double cream

v - vegetarian, vo - vegetarian option, gf - gluten free, gfo - gluten free option, n - contains nuts, vg - vegan, vgo - vegan option

While we will endeavour to accommodate customers food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the presence of trace allergens in our kitchen and supplied ingredients.



Or 2 or 3 course menu is ideal for groups of up to 25 guests. Your guests will be able to choose their own meal to suit their individual tastes.

2 courses – \$55.00 p.p.

3 courses – \$70.00 p.p.

For larger groups (25+) we can arrange a suitable alternate drop menu, please contact our team for more information



Daytime Packages

MORNING OR AFTERNOON MEETINGS

Individual Plates - \$30.00 p.p.

grandmas homemade sausage roll, bruschetta, homemade cake or muffin, fresh fruit

HALF DAY PACKAGE

Including either morning or afternoon tea option plus lunch plates - \$50.00 p.p.

:

FULL DAY PACKAGE

Includes morning and afternoon tea plus lunch options - \$60.00 p.p.

.

The Private Dining Room contains access to AV and projector facilities

Please enquire if you need any assistance with obtaining equipment for your conference.

**Room hire fees may apply if minimum spends are not met.*

Beverage Options

OPTION 1 - HOURLY BEVERAGE PACKAGES

TIER 1

Wines - McPhersons NV Sparkling (VIC), Trentham Estate Sauvignon Blanc Semillon (NSW), Vasse Felix Rose (WA), River Retreat Shiraz (NSW)

Tap Beers - Alby Draught, Great Northern Super Crisp 3.5%, Gage Roads Single Fin Summer Ale
Soft Drinks

2 Hours - \$40.00 per person, extra \$15.00 per hour thereafter

TIER 2

Wines - DOC il Fiore Prosecco (Italy), Puppet Master Pinot Gris (WA), Skuttlebutt Sauvignon Blanc Semillon (WA), West Cape Howe Chardonnay (WA), Wicks Estate Pinot Noir (SA), Hentley Farm Villain & Vixen Shiraz (SA)

Tap Beers - All Available Beers
Soft Drinks

2 Hours - \$50.00 per person, extra \$15.00 per hour thereafter

HOUSE SPIRIT ADD ON - extra \$20.00 per person per hour

Spirits - Ketel One Vodka, Tanqueray Gin, Bacardi Carta Blanca, Jim Beam White Label, Johnny Walker Black Label



Beverage Options

OPTION 2 - BAR TAB - DRINKS ON CONSUMPTION

An on consumption bar tab outlining your beverage choices, restrictions and limit can be set up prior to your function. This can be revised with the function manager at any time as the event progresses and amended if required.

*Please ask to see our current beverage list & pricing.

OPTION 3 - GUEST TO PURCHASE OWN BEVERAGES

Function guests pay for their own drinks on consumption (as they order) there are no costs passed on to the function organiser.

COCKTAIL ON ARRIVAL

Want to up the WOW factor? Add a cocktail on arrival to your package.
Please enquire regarding our cocktail options.



Additional Info

AV, Staging and Lighting

Projector, screen & PA system are available to use free of charge when hiring the Private Dining Room. Any other AV must be organised and paid for by the host. We do have a selection of staging and lighting companies who we can recommend.

Facilities

Public House is wheelchair accessible with the venue being single level, there is a disabled toilet within the premises.

Additional Staff

If you require additional staff for your event, please talk to your event coordinator. We are able to assist at a rate of \$50.00 per staff member per hour, minimum of 3 hours.

Parking

In addition to street parking on both Victoria Avenue and Terrace Road, there are 2 paid parking complexes on Terrace Road which both include disabled bays.





public house

263 ADELAIDE TERRACE

PERTH WA 6000

T - 08 6117 0675

E - FUNCTIONS@PUBLICHOUSEPERTH.COM.AU

W - PUBLICHOUSEPERTH.COM.AU

