

EXCLUSIVE EVENTS @ PUBLIC /

AT PUBLIC WE LOVE A GOOD PARTY and our flexible floor plan ensures there are a variety of ways we can set up your function to accommodate up to 100 guests, in either a seated or cocktail style.

PUBLIC, a venue steeped in a gentle mix of *old* and *new* design elements, is available for a variety of functions from Monday -Thursday from 5:30pm (excluding Friday nights) and Saturday & Sundays (day and evenings).

Public caters for a variety of functions such as /

- / Corporate seated and cocktail style events
- / Engagements
- / Product Launches
- / Board dinners / seminars
- / Retirements
- / Fashion events
- / Birthdays
- / Anniversaries
- / Seated and Cocktail style Weddings

FUNCTION SPACE /

At PUBLIC you can have the exclusive *best of both worlds*. The bar area, to the left on arrival acts as pre event cocktail and canapés space. This also has a soft seated area where smaller bar tables are arranged for events in order to create a relaxed vibe. The dining area, to the right on arrival, has four intimate booth seats, which can accommodate up to 6 people comfortably and are utilised in the floor plan, for seated events at PUBLIC. There is also a mix of tables, chairs and stools, which can be arranged to suit your vision. For a more relaxed cocktail style event, we will work with you to create your desired seating/standing requirements. PUBLIC also has outdoor seating for your guests.

In addition to on street parking in Franklin Street there is also a "U park" less than 100 metres from the venue.

Please feel free to contact us to discuss your function needs at info@publiccbd.com.au, or call us on **(08) 82318151** to arrange a free no obligation face-to-face over a coffee or a glass of wine.

MINIMUM SPEND /

Any functions offered on an exclusive basis (not within usual business trading hours), will require a minimum spend. Please feel free to contact us to discuss your needs and budget requirements.



FUNCTION STYLES /

BIRTHDAYS /

Imagine being able to hire an entire venue for your next birthday party and not have to share it with anyone else!

This is the beauty of PUBLIC being a five day venue, as we are able to offer the space to you and your guests exclusively.

We have a licence til 2:00am on Saturdays and 12am on Sundays. A variety of entertainment such as, DJ's, jazz ensembles, string ensembles and acoustic ensembles are welcome at PUBLIC. Alternatively we can assist you in securing suitable event entertainment.

We encourage your "personal touch" to feature at PUBLIC and will endeavour to assist you in every way we can.

Birthday features include /

- / Personalised menu with PUBLIC's Head Chef and complimentary food tasting
- / Personalised menus for sit down functions
- / Cake table and accessories required for cake cutting ceremony
- / Use of in house sound system and audio equipment

CHRISTENINGS & BAPTISMS /

A short distance to the city's churches, PUBLIC is an ideal location to celebrate your child's christening / baptism.

We are able to cater for a seated lunch or dinner event or a more casual cocktail style event.

Christening Features include /

- / Pre drinks & canapés in the Bar area where your guests can mingle and catch up prior to being seated
- / Included in your package, we will happily arrange for a COMPLIMENTARY qualified child carer to coordinate activities such as art & crafts in the soft seated area to keep children attending the function entertained (We ask that you provide the ages and numbers of the children attending so that we ensure the activities meet their needs)
- / For seated functions, we provide a personal menu consultation with our Head Chef and a complimentary tasting session for two people

WEDDINGS/

She said "YES" ...you have the bling! Now, you're after a venue that can cater to your style, needs and budgets. PUBLIC is a venue designed for an intimate seated style wedding or a more relaxed cocktail style event. We know that there are many important aspects that go into making your wedding a truly special experience. Firstly, an amazing venue which is steeped in a gentle mix of *old* and *new* design elements, an impeccable and interesting menu and first class service. For an event that runs seamlessly, we are available in the lead up and on the day, to attend to any requirements you may have.

Wedding features include /

- / Individualised menu designed by PUBLIC's Head Chef, including a complementary wedding tasting session for the couple and four more guests
- / Set up of wedding decor
- / Co-ordinator on hand to guide & coordinate food & beverage, entertainment, florists
- / Use of the in house sound system and audio equipment
- / Cake table and accessories required for cake cutting ceremony
- / Personalised printed menus per table

Please note:

For weddings held on Saturday, the reception must conclude at **12am**. For weddings held on Sunday, the reception must conclude at **12am**.

SEATED FUNCTIONS /

DINING MENU /

Select *one* option per course

/ 2 courses \$55.00pp (entree & main or main & dessert)

/ 3 courses \$65.00pp

Select *two* options per course

/ 2 courses \$65.00pp (entree & main only)

/ 3 courses \$75.00pp

Pre dinner canapés - *two* canapés for 30 minutes + \$12pp

ENTREE /

/ Chargrilled SA Gulf Prawns with potato puree, white gazpacho, prosciutto, paprika salt and muscatel grapes

/ House made Gnocchi with confit duck leg, cherry tomatoes, oyster mushrooms and parmesan

/ Coriander-seared tuna with horseradish cream, fried capers and rocket salad

/ Roasted quail breast with confit leg croquettes, tomato salsa and olive emulsion

MAINS /

/ Roast Chicken breast with almond and white wine sauce, speck bacon, sautéed spinach and pinenuts

/ Fillet of aged beef with fondant potatoes, baby carrots, red wine sauce and mustard emulsion

/ Roast King Island Lamb Rump with ratatouille vegetables and dauphinoise potato

/ 5 seed Atlantic Salmon with carrot and ginger puree, zucchini tagliatelle, braised cherry tomatoes and parsley oil

DESSERTS /

/ Banana parfait with salted caramel sauce and malt crumbs

/ Vanilla roasted strawberries with macadamia short bread and Chantilly cream

/ Dark Chocolate tart with crème anglaise and raspberry coulis

/ Mocha profiteroles with vanilla ice-cream and white chocolate sauce

/ Vittoria Organic coffee & selection of teas

COCKTAIL FUNCTIONS /

For a more casual and relaxed event we encourage you chose from our selection of hot, cold & dessert canapés.

- / 1 Hour \$28 pp
Selection of *four* items from the cocktail function menu (\$6pp per additional item selection)
- / 2 Hours \$35 pp
Selection of *six* items from the cocktail function menu (\$8pp per additional item selection)
- / 3 Hours \$45 pp
Selection of *eight* items from the cocktail function menu (\$10pp per additional item selection)

CANAPES MENU /

COLD /

- / House cured salmon, pressed yoghurt, sprouts
- / Beetroot and goats curd tartlets
- / Coriander seared tuna, horseradish cream
- / Confit duck pancakes, chorizo, cucumber, salsa picante
- / Pancetta, grilled pear, parmesan on olive oil croutons
- / Spicy parmesan biscuits with sour cream and tomato salsa
- / Rare roast beef, salsa verde, sweet corn relish
- / Chicken and tarragon ballotine with seeded mustard mayonnaise

HOT /

- / Mini wagyu beef burgers with tomato, lettuce and aioli
- / Slow roasted pork belly with apple and fennel puree
- / Smoked onion and bacon arancini with garlic aioli
- / Crumbed bocconcini
- / Sweet corn fritters with roast capsicum compote
- / King prawns wrapped in kataifi pastry, lime salt
- / Mini beef shin puff pastry pies, spiced yoghurt
- / Confit duck croquettes, mustard mousseline
- / Spanakopita with spinach, fetta and pinenuts

DESSERT /

- / Mini lemon meringue tartlets
- / Dark chocolate and salted caramel tarts
- / Mini coffee eclairs
- / Strawberries dipped in chocolate
- / White chocolate, macadamia and coconut truffles
- / Jaffa macaroons with chocolate ganache
- / Vittoria Organic coffee & selection of teas

DRINKS PACKAGES /

SILVER PACKAGE /

Beers

COOPERS PALE ALE, HAHN PREMIUM LIGHT, ASAHI DRAUGHT ON TAP.

Sparkling

NEPENTHE TRYST SPARKLING NV Adelaide Hills

White

HASELGROVE 'H' SAUVIGNON BLANC SEMILLON Adelaide Hills

HUGO UNWOODDED CHARDONNAY McLaren Vale

Red

HASELGROVE 'H' CABERNET MERLOT McLaren Vale

PENFOLDS KOONUNGA HILL 76 SHIRAZ CABERNET Regional Blend SA

Selection of Soft Drinks & juices

/ **Two** Hours \$37 pp

/ **Three** Hours \$47 pp

/ **Four** Hours \$57 pp

/ **Five** Hours \$67 pp

/ **Six** Hours \$77 pp

GOLD PACKAGE /

Beers

HAHN PREMIUM LIGHT, JAMES BOAGS, HEINEKEN, ASAHI DRAUGHT ON TAP

Sparkling

DOMAINE CHANDON Yarra Victoria

White

PENFOLDS KOONUNGA HILL 'AUTUMN' RIESLING Regional Blend SA

GIESEN ESTATE SAUVIGNON BLANC Marlborough NZ

Red

WIRRA WIRRA CHURCH BLOCK CAB/SHIRAZ/MERLOT McLaren Vale

SCARPANTONI SCHOOL BLOCK SHIRAZ CABERNET MERLOT

Selection of Soft Drinks & juices

/ **Two** Hours \$45 pp

/ **Three** Hours \$55 pp

/ **Four** Hours \$65 pp

/ **Five** Hours \$75 pp

/ **Six** Hours \$85 pp

TERMS AND CONDITIONS /

1. A booking confirmation form acknowledging the following terms & conditions must be completed and either emailed to us at info@publiccbd.com.au
2. Please note that the term "Exclusive" refers to functions/events outside Public's normal business trading hours - Mon-Thursday 7AM - 5pm & Friday 7am - LATE.
3. EXCLUSIVE, seated and or cocktail functions must adhere to the minimum spend per night as agreed upon at the time of booking and outlined on the Confirmation Booking Form.
4. All pricing is inclusive of Goods & Services Tax. (GST).
5. All functions held on a Sunday or Public Holiday will incur a fee of \$250.
6. A fee of \$250 will be applied to all weddings in the restaurant to cover the cost of linen, bridal skirting and set up of bonbonniere / place settings.
7. The booking confirmation form below may also be used for bookings made using our SET MENU options (for 15 people or more) & within Public's normal trading hours. Mon-Thursday 7AM - 5pm & Friday 7am - LATE.
8. In order to allow the kitchen and front of house to accommodate, final numbers must be confirmed at least 48 hours prior to the function.
9. We do not take tentative bookings using our SET MENU options over 20 people. For bookings over 20 people we require a credit card number to hold all reservations.
10. All cancellations are to be made in writing or email & no less than 48 hours prior to the booking.
11. For exclusive functions (any functions held after business opening hours), If the entire booking is cancelled less than 48 hours prior to the function, the credit card will be charge 50% total amount agreed upon AT THE TIME OF THE INITIAL BOOKING.
12. For exclusive functions, all food and beverage costs must be paid 48 hours prior to the event AND at the time of confirmation of final numbers.
13. Any beverage costs on consumption must be settled at the conclusion of the function.
14. For corporate events secured by a Company, a final account may be arranged to be sent to the details provided on the booking confirmation form. This must be agreed and discussed at the time of the initial booking.
15. Public accepts no responsibility for goods left on the premises after an event.
16. Please note that all menus are subject to change.

CONFIRMATION BOOKING FORM /

DATE OF FUNCTION TIME OF FUNCTION.....

NAME.....

COMPANY NAME (if applicable)

PHONE NUMBER

EMAIL

STYLE OF FUNCTION

NO OF GUESTS ATTENDING

SPECIAL REQUIREMENTS / NOTES

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Credit Card Details - TO SECURE THE BOOKING (ONLY)

Credit Card / Visa / Mastercard / Amex / (PLEASE CIRCLE)

Cardholder Name

Card Number

Expiry Date ___/___/20___

VOC

CARDHOLDER SIGNATURE

I/We agree to, and confirm that I/We will comply with the above terms and conditions

Signature DATE.....