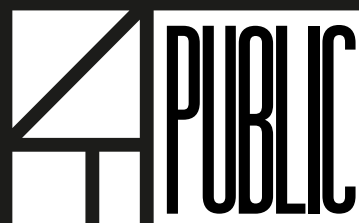


PRIVATE FUNCTIONS @PUBLIC



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 120 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 - FRIDAY EVENINGS FROM 5PM AND SATURDAY & SUNDAYS (DAY AND EVENINGS).



FUNCTIONS /
CORPORATE CATERING

P (08) 8231 8151

W PUBLICCBD.COM.AU

A 12 FRANKLIN ST. ADELAIDE



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 5 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.

PUBLIC CATERERS 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 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 FRIDAYS AND 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'S DESIGN AND INPUT
- / 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 /

- / PRE DRINKS & CANAPÉS IN THE BAR AREA WHERE YOUR GUESTS CAN MINGLE AND CATCH UP PRIOR TO BEING SEATED
- / IN YOUR PACKAGE, WE WILL HAPPILY ARRANGE FOR A 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 SO HE CAN DESIGN YOUR OWN EXCLUSIVE MENU.



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.
- / 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

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, TOMATO, SMOKED LEEK, LENTIL, SOPRESSA

/ VITELLO TONNATO, PICKED RADDISH, CAPERS, CROSTINI

/ CORIANDER-SEARED TUNA WITH HORSERADISH CREAM, FRIED CAPERS AND ROCKET SALAD

/ CRISP SKIN PORK BELLY WITH CELERIAC REMOULADE, PICKLED CARROT,

/ SA CALAMARI FRITTI WITH CHIMMI CHURRI MAYO, CHARRED LEMON

MAINS /

/ CHARGRILLED CHICKEN BREAST WITH CANNELLINI AND GREEN OLIVE SMASH, ZUCCHINI RIBBON SALAD

/ FILLET OF AGED BEEF WITH POTATO GRATIN, WILTED SPINACH, MUSTARD JUS

/ GRILLED KANGAROO ISLAND LAMB RUMP WITH PEARL BARLEY TABOULEH, HARRISSA YOGHURT.

/ OCEAN TROUT, BRAISED FENNEL, CARAWAY, PEPITAS, TATSOI SALAD RUBY GRAPEFRUIT BURRE BLANC.

/ HOUSEMADE GNOCCHI WITH WILD MUSHROOM, SWEET PEA AND TRUFFLE CREME

SIDES /

/ CRISPY BABY POTATOES WITH PAPRIKA, LEMON PEPPER, SOUR CREAM

/ BABY COS SALAD WITH BABY COS, TOASTED ALMONDS, CRISPY JAMON & BLUE VEIN CHEESE DRESSING

DESSERTS/

/ BANANA PARFAIT WITH SALTED CARAMEL TARTLET AND MALT CRUMBS

/ VANILLA ROASTED STRAWBERRIES WITH MACADAMIA SHORT BREAD AND CHANTILLY CREAM

/ DARK CHOCOLATE TART WITH CRÈME ANGLAISE CHERRY COMPOTE

/ COCONUT PANNACOTTA, PINA COLADA SORBET, PINEAPPLE CHIPS.

/ VITTORIA ORGANIC COFFEE & SELECTION OF TEAS

COCKTAIL FUNCTIONS /

CANAPES MENU /

FOR A MORE CASUAL AND RELAXED EVENT WE ENCOURAGE YOU CHOOSE 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)



COLD /

- / HOUSE CURED SALMON, DRILL CRÈMEPICKLED RADDISH
- / TRUFFLED HONEY PEAR AND GOATS CURD TARTLETS
- / CORIANDER SEARED TUNA, HORSERADISH CREAM, BILINI
- / CONFIT DUCK PANCAKES, CHORIZO, CUCUMBER, SALSA PICANTE
- / DUCK LIVER PARFAIT, FENNEL SEED LAVOSH
- / RARE LAMB, BEETROOT, ONION MUSTARD JAM
- / BEEF FILLET TARTAR RYE TOASTIE
- / PARMESAN, ASPARAGUS, PINE NUT TART

HOT /

- / MINI WAGYU BEEF BURGERS WITH TOMATO, LETTUCE AND AIOLI
- / MINI SPICED CHICKEN BURGERS, CHICKPEA YOGHURT, CUCUMBER
- / MINI HALOUMI, BEETROOT RELISH, TOMATO, LETTUCE
- / SLOW ROASTED PORK BELLY WITH KEWPIE MAYO, CUCUMBER

- / SWEETPEA AND TALLEGIO ARANCINI WITH GARLIC AIOLI
- / CRUMBED MANCHEGO, ROMESCO SAUCE
- / MINI FALLAFELS, WITH SPICED YOGHURT
- / KING PRAWNS WRAPPED IN KATAIFI PASTRY, LIME SALT
- / MINI LAMB SHANKS PUFF PASTRY SHELLS, SPICED YOGHURT
- / SALTED BARRAMUNDI CROQUETTES, MUSTARD MOUSSELINE

DESSERTS /

- / MINI LEMON MERINGUE TARTLETS
- / DARK CHOCOLATE AND SALTED CARAMEL TARTS
- / PROFITEROLES WITH CAFÉ CREME
- / SUMAC SPICED STRAWBERRIES DIPPED IN CHOCOLATE
- / MINI TIRAMISU

DRINKS PACKAGES /



SILVER PACKAGE/

BEERS

COOPER'S LIGHT, LITTLE CREATURES PALE ALE
ON TAP

SPARKLING

NEPENTHE TRYST SPARKLING NV ADELAIDE HILLS

WHITE

LA VENDETTA PINOT GRIGIO, TUSCANY, ITALY
YEALANDS SAUVIGNON BLANC, NEW ZEALAND

RED

ELAFANTE LA SENDA TEMPRANILLO, CASTILLA LA
MANCHA, SPAIN

WIRRA WIRRA CHURCH BLOCK CAB/Shiraz/Merlot,
MCLAREN VALE

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

COOPER'S LIGHT, JAMES BOAGS, CORONA, LITTLE
CREATURES PALE ALE ON TAP

SPARKLING

DOMAINE CHANDON YARRA VICTORIA

WHITE

LOBETHAL ROAD SAUVIGNON BLANC, ADELAIDE HILLS
MOUNTADAM PINOT GRIS, EDEN VALLEY

RED

BENT CREEK "BLACK DOG" SHIRAZ,
MCLAREN VALE, SA

HOLLICK CABERNET MERLOT, COONAWARRA, SA

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@PUBLIC-CBD.COM.AU

2. PLEASE NOTE THAT THE TERM "EXCLUSIVE" REFERS TO FUNCTIONS/EVENTS OUTSIDE PUBLIC'S NORMAL BUSINESS TRADING HOURS - MONDAY TO FRIDAY 7AM - 5PM.

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. MONDAY TO FRIDAY 7AM - 5PM.

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.

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

Credit Card Details
TO SECURE THE BOOKING (ONLY)

Credit Card (please circle)

Visa / Mastercard / Amex

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

