



# *Function & Events Packages*

*public house*

KITCHEN & BAR

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# *Welcome to Public House*

Public House is a kitchen bar located on Adelaide Terrace in Perth City. Drawing an influence from countries such as Brazil, Argentina, Chile, Peru, Ecuador & Columbia to create a South American experience, encompassing local food, beverage, life style and culture.

Public House offers a range of beautifully designed spaces, combining timber and post-modern industrial furnishings & finishes. From casual lunches to lavish cocktail soirees, intimate dinners to theatre style conferences, Public House has an area to suit all.

For further information or to arrange a time to view the spaces, please contact our functions & events team on 08 6336 9780 or [functions@publichouseperth.com.au](mailto:functions@publichouseperth.com.au)

## Parking Information:

2 hour paid street parking available on Victoria Ave or unlimited free parking after 6pm. Alternatively, there are 2 paid parking complexes on Terrace Road which both include disabled bays.







## *Function Spaces*

### RESTAURANT

80pax COCKTAIL STYLE | 60pax SEATED

Whether you are after a relaxed or formal setting, our A La Carte restaurant is ideal for lunches, dinners or late night bites. Dining at Public House is like eating at home with your family and friends. Food cooked slowly with love and passion, inspired by a love of South America, 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.



### PRIVATE DINING ROOM

80pax COCKTAIL STYLE | 40pax 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, birthday celebrations and much more.





# Function Spaces

## THE LOUNGE

40pax COCKTAIL STYLE | 20pax 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 South American wines & beers or whip up a variety of cocktails.



## ALFRESCO

80pax COCKTAIL STYLE | 40pax 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 entertaining corporate clients or hosting social events such as sundowners.





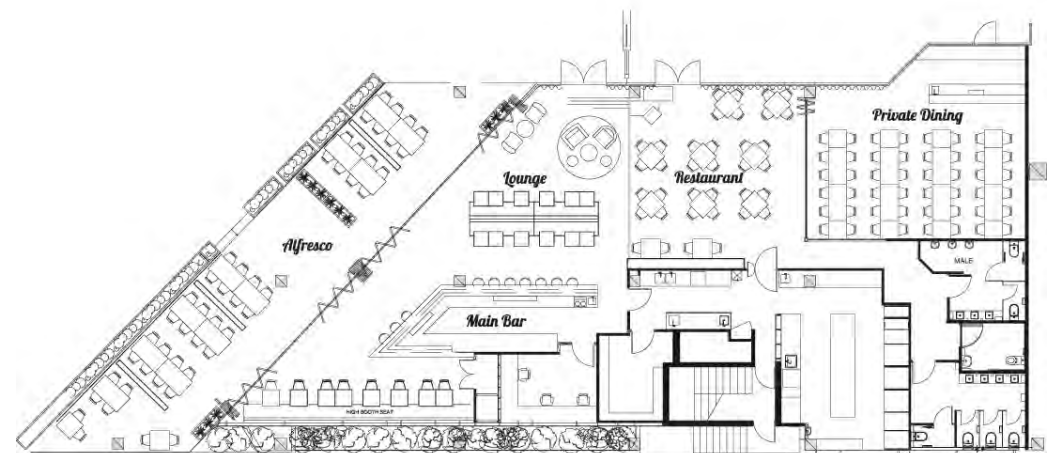


# Function Spaces

## VENUE EXCLUSIVE

300pax COCKTAIL STYLE | 150pax 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, 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.





# Grazer Packages

## PRICING

\$30pp - 6 assorted grazers

\$35pp - 6 assorted grazers & 1 substantial per guest

\$45pp - 6 assorted grazers & 2 substantial per guest

\$55pp - 8 assorted grazers & 2 substantial per guest

*\*Suitable for groups of 10 or more*

## COLD

Ceviche clasico & evoo pearls

Wild mushroom ceviche & peppers

Chicken, avo & pico de gallo mini taco

Shredded beef, corn salsa & chimmi

Grilled cornbread, queso & avocado

## HOT

PH fried chicken, chilli & pepper

Espresso lamb ribs, lemon & oregano

Mixed empanada's

Little chicken coxinha & ricotto

Corn & manchego croquettes

Chorizo, manchego & caramelised

onion mini pastel

## DESSERT

Chocolate & chilli brownie, dulce de leche

Apple, rhubarb & custard empanada

## SUBSTANTIAL

Choripan, salsa, chimichurri & sweet potato

Aguila battered market fish & yuca fries

Sticky pork brioche roll

## CHEF SELECTED PLATTERS \$75 EA

Platters are a chefs selection of items from our a la carte menu and all platters are identical. Platters are suitable for between 4-5 people with each person receiving 2-3 items each

*\*Suitable for groups of 30 or less*







# Feed Me Menu

*The feed me menu is designed to feel like you are eating at home with your family and friends, food cooked slowly with love and passion, to be enjoyed shared and perfectly suits large groups to have the true Public House experience.*

**\$65 per per—including appetiser, smalls, large, sides & dessert plus complimentary drink on arrival**

**\$55 per person—including appetiser, smalls, large & sides plus complimentary drink on arrival**

## Drink

*Each person can choose one drink on arrival from the following drink selection:*

Aguila Lager

The stumps Jump Sauvignon Blanc

The stumps Jump Grenache Shiraz

Sangria glass *(Red wine, orange, lemon, sugar, apple)*

All soft drink, coffee & juices

*\*For groups of 15 or more Sangria pitchers, bottles of wine & buckets of beer available*

## EXAMPLE MENU

### Appetiser

Chip & dip (avocado salsa & pink salted crisps)

### Smalls

Corn & manchego croquettes, salted popcorn

Clasco ceviche—white fish, corrinader, chilli & lime

PH popcorn chicken, chilli & pepper

### Large

Aji Panka Chicken, Amarillo & crispy skin

Smoked lamb shoulder, pico de gallo, sweet onion

Brazilian pork, scratching's & pisco sour apples

### Sides

Local greens, lime, burnt miso & chipotle butter

Citrus Slaw—coriander, herbs & lemon dressing

### Dessert

Chocolate & chilli brownie, dulce de leche

Fried banana, caramel popcorn

Pineapple carpaccio



# Conference Packages

## HALF DAY PACKAGE

**\$30 per person**

Inclusions: either morning OR afternoon tea (select two items) and lunch.

*\*Suitable for groups of 12 or more*

## MORNING TEA / AFTERNOON TEA

Ecuadorian 70% chocolate muffin  
Bacon, egg & cheese empanada  
Fruit salad

## PRIVATE DINING ROOM HIRE

Minimum of 2 hours room hire applies

Room hire – first 2 hours      \$200

Room hire – every hour thereafter    \$50

## FULL DAY PACKAGE

**\$38 per person**

Inclusions: morning tea (select two items), lunch and afternoon tea (select two items).

All Conference Packages include unlimited filtered coffee, tea and water

*\*Suitable for groups of 12 or more*

## LUNCH

The following items are included in both packages:

Assorted baguettes  
Citrus Slaw—coriander , herbs & lemon dressing

Roast pumpkin, smoked mozzarella, pepitas & raisins

## EQUIPMENT HIRE

Projector, screen & PA system included in room hire

Pens, note pads & mints      \$5 pp

Whiteboard & markers      \$25 per day

Flip chart      \$25 per day







## Something Different

### GRAZING STATION

**\$10pp | Minimum of 10 guests**

Includes, a chef selection of two preserved meats, three cheeses, mixed nuts, dried fruit, olives & mixed crackers.

### COCKTAIL STATION

**\$15pp | Minimum of 10 guests**

Includes the following:

A dedicated barman to host the station

1 cocktail per person

*\*Please ask to see a cocktail list*

### SMOKER STATION

**\$15pp | Minimum of 40 guests**

Includes the following:

Smoke pit meat

Chef selected salad

### CEVICHE MASTERCLASS

**\$30pp | Minimum of 10 guests**

Our talented head chef Joshua Pearce will guide you through a hands on masterclass, where guests will learn how to make our clasico ceviche from our menu. Masterclass is suitable for groups between 10—20 guests and runs for approximately 1 hour.

### PISCO MASTERCLASS

**\$30pp | Minimum of 10 guests**

Our talented bartenders will guide you through a hands-on masterclass, where guests will learn how to make two cocktails featuring the Peruvian grape based spirit. Masterclass is suitable for groups between 10 –20 guests and runs for approximately 1 hour.

Includes the following:

A dedicated barman to host the masterclass

Two pisco cocktail tasters

Pisco cocktail of your choice

Chefs selected platters for your group

Includes the following:

A private masterclass with our headchef

One house drink on arrival

A serve of clasico ceviche

Recipe cards to take home



# Beverage Packages

## PUBLIC HOUSE PACKAGE

Markview NV Sparkling  
Markview Moscato  
D'Arenburg Riesling  
D'Arenburg Stump Jump Shiraz  
All Tap Beer  
Soft drinks

1 hour - \$24 per person  
2 hours - \$40 per person  
3 hours - \$56 per person  
4 hours - \$72 per person

## LA PLATE (SILVER)

Hom Sparkling Brut  
Markview Moscato  
Vasse Felix Sauvignon Blanc Semillon  
Vasse Felix Cabernet Shiraz  
Alamos Malbec  
All Tap Beer  
Soft drinks

1 hour - \$30 per person  
2 hours - \$50 per person  
3 hours - \$70 per person  
4 hours - \$90 per person

## EL BRONCE (BRONZE)

Veuve d'Argent Blanc de Blanc  
Markview Moscato  
Vinaceous Sirenya Pinot Grigio  
Vina Ventisquero Sauvignon Blanc  
Vinaceous Snake Charmer Shiraz  
Alamos Malbec  
All Tap Beer  
Soft drinks

1 hour - \$27 per person  
2 hours - \$45 per person  
3 hours - \$63 per person  
4 hours - \$81 per person

## EL ORO (GOLD)

Mumm, Gordon Rouge  
Markview Moscato  
Howard Park Miamup, Sauvignon Blanc  
Semillon  
Howard Park Miamup Cabernet  
Matua Pinot Noir  
Alamos Malbec  
All Tap Beer  
Soft drinks

1 hour - \$39 per person  
2 hours - \$65 per person  
3 hours - \$91 per person  
4 hours - \$117 per person

