

PUBLISHED
ARTHOUSE
2019

11 Cannon St.
Adelaide SA 5000

info@publishedarthouse.com

08 8410 0958

www.publishedarthouse.com



Venue Information



Weddings ~ Engagement Parties ~ Private Events ~ Corporate Functions ~
~ Product Launches ~ Live Music Events ~ Birthdays ~ Expo's ~



Published ArtHouse is a completely adaptable function venue catering for a maximum of 600 in a Cocktail Setting and 350 in a Sit Down Setting. Seating arrangements are available in both long and round tables.

The uniquely designed ArtHouse allows for complete creativity in any event setting.

The industrial interior design and our constantly evolving artworks from some of the leading street and contemporary artists from around the world create a modern yet relaxed feel.

The in-house theme lighting allows for activations for all occasions with incredible event backdrops.

Fully catered by the Publishers Hotel kitchen team, led and directed by Head Chef Callum Moyne, we offer a fully catering service with flexible menus to suit your personal requirements.

We are well known for our beverage options and are considered one of the best in the industry.

We can customise beverage packages to meet any event requirement.

High ceilings and a large loading dock allow for larger vehicle and trucks access to showcase bigger props and products.

A professional Audio and Visual system, staging and black draping to narrow the room in any configuration adding to the flexibility of the space.

A green room and our intimate 25 seat cinema are available for hire if you are requiring private spaces or a break out area for staff and talent.

Our hands on Event Team will work with you from beginning to end to ensure your event is a complete success.

Please feel free to contact Jack or Peter for further information.

Jack Scheer

Events Manager

Published ArtHouse

m: 0406 144 734

e: info@publishedarthouse.com

Peter Buik

Director

Published ArtHouse

m: 0408 821 562

e: info@publishedarthouse.com



Beverage Packages



Value Beverage Package

\$40 for 2 hours | \$45 for 3 hours | \$55 for 4 hours | \$65 for 5 hours

Publishers Lager
Stone and Wood Pacific Ale
Hills Apple Cider
Jansen and Thorn Sauvignon Blanc
Jansen and Thorn Shiraz
NV Cool Woods Sparkling Brut



Premium Beverage Package

\$45 for 2 hours | \$50 for 3 hours | \$60 for 4 hours | \$70 for 5 hours

Please choose any 2 of the Tap Beers *excluding Imported Beers*

Publishers Lager / Stone and Wood / Peroni Red / Coopers Pale Ale

Cider

Hills Apple Cider

White Wines

Pauletts Riesling | Tim Adams Pinot Gris | Jansen and Thorn Sauvignon Blanc

Red Wines

Jansen and Thorn BV Shiraz | Yalumba The Cigar Cabernet Sauvignon | Pikes Shiraz Tempranillo

Sparkling

NV LV Lois Blanc de Blanc



Deluxe Beverage Package

\$50 for 2 hours | \$55 for 3 hours | \$65 for 4 hours | \$75 for 5 hours

Please choose any 3 of the Tap Beers

Publishers Lager / Stone and Wood / Peroni Red / Coopers Pale Ale

Cider

Hills Apple Cider

White Wines

Pewsey Vale Riesling | Karrawatta Anna's Sauvignon Blanc | Hill Smith Estate Adelaide Hills Chardonnay

Red Wines

Jansen and Thorn BV Shiraz | Yangarra GSM | Saint Clair Marlborough Pinot Noir

Sparkling

NV LV Lois Blanc de Blanc

All drinks are served by the glass

All Packages are flexible. Beverage options may be altered by request



Platters

~ To serve 30 guests ~

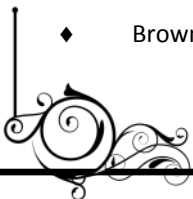


◆ Wedges Sour Cream and Sweet Chili Sauce	\$30.00
◆ Popcorn Cauliflower/Broccoli	\$60.00
◆ House made Sausage Rolls	\$60.00
◆ Vegetarian Spring Rolls	\$60.00
◆ Vegetarian Frittata	\$60.00
◆ Pies and Pasties	\$60.00
◆ Popcorn Chicken	\$65.00
◆ Buffalo Chicken Bites	\$65.00
◆ Crispy South Australian Salt and Pepper Squid	\$80.00
◆ Mushroom Arancini. Aioli, Ricotta Salata	\$85.00
◆ Mixed Sushi	\$90.00
◆ Antipasto Platter	\$95.00
◆ South Australian Fish Goujons	\$120.00
◆ Cheese Board. 3 Cheeses. Nuts. Fresh and Dried Fruit. Lavosh Bark. Grissini. Quince Emulsion. Seeds	\$80.00
◆ Fresh Fruits Board. Selection of Seasonal Fruit	\$60.00

Canapes

~ Individual selection - minimum of 20 pieces item ~

◆ Beetroot Tart Tatins. Goats Curd. Herbs	\$4.00 pp
◆ Mini Toast. Chorizo. Salsa Verde. Aioli	\$4.00 pp
◆ Kingfish Ceviche Tostada. Avo Puree. Miso. Herbs	\$5.00 pp
◆ Manchego Empanadas	\$5.00 pp
◆ Vegetarian San Chow Bou with Tofu	\$5.00 pp
◆ Semi Cured Kangaroo Loin. Blue Cheese. Candied Apple	\$5.00 pp
◆ Lemon Myrtle Poached Prawn on Cucumber. Lime Ginger Dressing	\$5.00 pp
◆ Mushroom Soy Skewers. Onion and Capsicum	\$4.00 pp
◆ Chicken Satay Skewers	\$5.00 pp
◆ Marinated King Prawn Skewers	\$7.00 pp
◆ Marinated Lamb Skewers. Capsicum. Onion	\$5.00 pp
◆ Beef Fillet Skewer. Capsicum. Onion	\$5.00 pp
◆ Hamburger Slider. Cheese. Pickles. Tomato Relish. Aioli	\$6.00 pp
◆ Crispy Pork Belly Slider with Pickled Carrot. Cucumber. Aioli. Soy	\$6.00 pp
◆ Whole Pig, Lamb or Beef Argentine (Includes sides and Veg) <i>Minimum 30 guests</i>	From \$30.00pp
◆ Dessert	
◆ Banana Tart Tatin. Chantilly Cream	\$4.00 pp
◆ Fresh Apple Tart Tatin. Chantilly Cream	\$4.00 pp
◆ Brownie Sandwich. Raspberry Gel. Fresh Berries	\$4.00 pp



Sit Down Menu



\$60 per head – 2 Course

Entrée—Choice of Three Entrée

Main—Choice of Four Mains

or

Main—Choice of Four Mains

Dessert—Choice of 3 Desserts



\$70 per head – 3 Course

Entrée— Choice of Three Entrees

Mains—Choice of Four Mains

Dessert—Choice of Three Desserts



All Mains Courses are served with Shared Sides to the Table

Dietary Requirements will be individually plated as an alternative option.

Please ensure all Dietary Requirements have been conveyed 7 days prior to your booking.



Venue Information



Venue Hire Costs

Room Hire	\$2200.00
Venue Deposit	\$1100.00 <i>(non refundable deposit)</i>
Cleaning Fee	\$330.00
Rubbish Removal Fee	\$165.00
*Security Deposit	\$1000.00 <i>(fully refundable post event, cover damages, breakages + excessive cleaning)</i>

If Food and Beverages are supplied by the Published Arthouse, Room Hire will be \$1100.00

Security Guards \$55.00 ph *(min. 4 hours)*

Items available for use

In-House Theme Lighting	Complimentary Use
In-House Speakers	Complimentary Use
Wireless Microphone	Complimentary Use
Wine Barrels X 4	Complimentary Use
Cocktail Stools	Complimentary Use
Black Drapes X 6	\$220.00 each
Round 1.8m Tables X 20	\$18.70 each
Stage 2.3m x 4.8m	\$330.00 per day
Projector + Screen	\$550.00 per day
Full Lighting System	\$1100.00 per day
Heaters X 2	\$110.00 each
Banquette Chairs X 11	\$22.00 each
Cinema Room 25 seats	\$330.00 per day

Additional items available upon request, please see website for further information or ask our event manager.

Partial Hire Additional Costs

BYO Beverages	\$16.50 per guest attending
External Caterers Fee	\$11.00 per guest attending

Published ArtHouse does not supply a house chair, it is the clients responsibility to arrange chairs, delivery and pick up.



Floor Plan



Seated
300



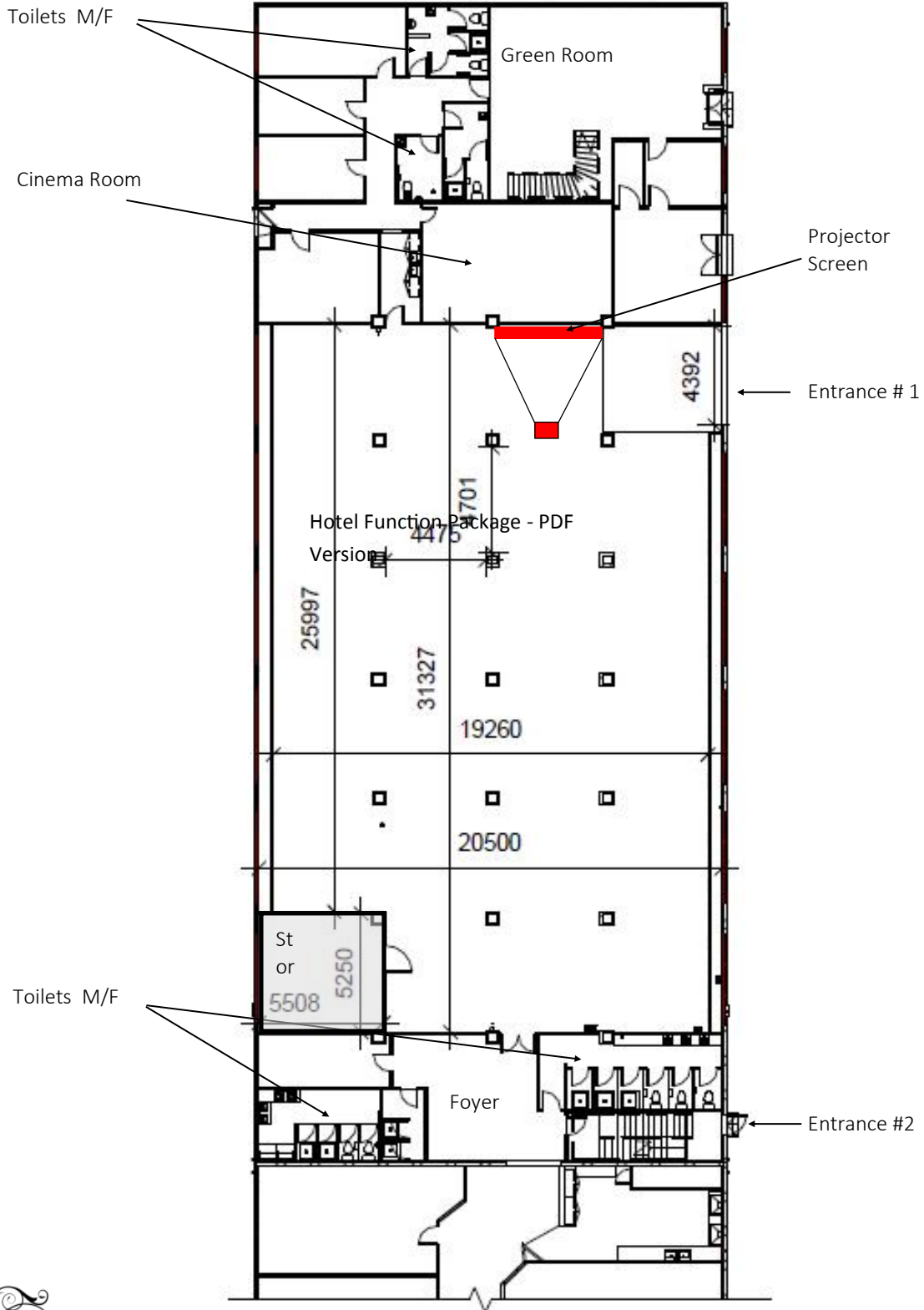
Cocktail
600



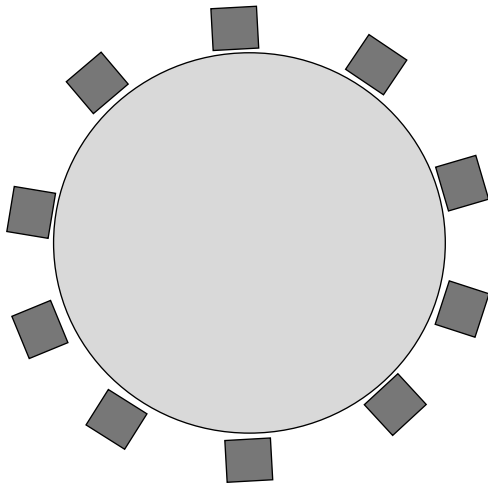
Theatre
200

Maximum Vehicle Height—3.3 metres

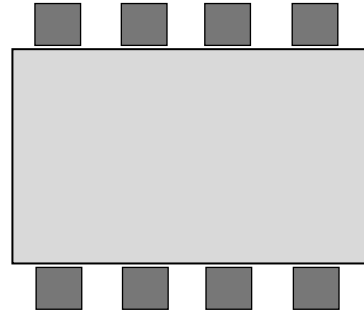
Published Arthouse Scale 1:300



Venue Information



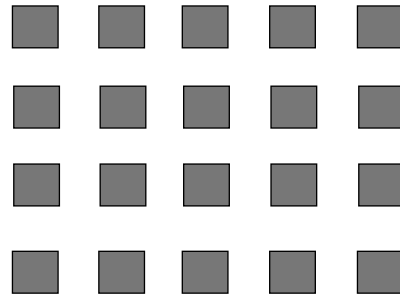
1.8metre Diameter Round Tables
Up to 10 guests per table



2.4metre x .90m Long Tables
8 guests per table



Cocktail Setting
Up to 600 Guests



Theatre Seating
Up to 200 guests



Stage
L: 4.7metres x D: 2.3metres x H: .80metres
Additional 1.5m depth upon request



Projector Screen
Located on North Wall
Epson 3LCD Projector
L: 4.8metres X H: 2.2m Screen

Preferred Suppliers

Lighting

Lush Lighting

www.lushlighting.com.au

Furniture

Modern Party Hire

www.modernpartyhireadelaide.com.au

Chairs

Take a Seat

takeaseathire.com.au

AV

Haycom

www.nwgroup.com.au/haycom

Bulb Lighting

www.bulblighting.com.au

Olympic Party Hire

www.olympicpartyhire.com.au

Corpralite

www.corpralite.com.au

White Marquee

www.whitemarquee.com.au

Unique Venue Design

PUBLISHED
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Weddings



Theatre Style



Product Launches

Gala Dinners

