



PRECINCT
13

PERTH'S MOST UNIQUE POP-UP VENUE



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OPEN - LIMITED SEASON
NOVEMBER 15 - DECEMBER 17

ABOUT PRECINCT 13



Heyder & Shears are excited to announce Precinct 13 for the 2017 End of Year Season.

Fridays Studio, a converted warehouse, is the perfect blank canvas for the Precinct 13 concept to come to life.

Transport your guests to a New York style loft right here in West Perth. Located 5 minutes from the CBD; Precinct 13 is conveniently located with ample parking and access from public transport.

With soft ambient lighting, lighting features, top of the line audio equipment, feature bar, whisky nook and occasional furniture from Perth's top suppliers the studio will be party ready for your next event. The space is able to accommodate up to 350 guests cocktail style or 100 guests for a sit down dinner, degustation or table feast.

Your dedicated Event Coordinator will work with you to deliver the perfect event ensuring your set up, food menu & beverage selections are all tailored to suit.

Available 15 November to 17 December.



MENU



Heyder and Shears will work with you to design a menu to compliment your event. From canapes to substantial stand up there are a range of options and menu themes. Think Soho inspired canapes, modern Japanese or American bar snacks with a twist. We have included our Modern Australian menu to start the inspiration.

Modern Australian Menu

Cold Canapés

Poached Prawn, Garlic Croustade, Lemon Myrtle Mayonnaise df

Salmon Pastrami, Seed Crisp, Mustard Cream gf
Beetroot Terrine, Butter Bean Hummus, Persian Feta gf, v

Wood Smoked Beef, Blueberry Crumpet, Herbed Goats Curd

Hot Canapés

Za'atar Crusted Scallops, Jerusalem Artichoke, Carrot, Saffron & Honey Puree, Wonton Case df

Coriander Lamb Loin, Pumpkin & Tomato Israeli Cous Cous Cake df

Cornflake Crusted Potatoes, Smoked Paprika & Corn Puree v

Caramelised Pork Belly, Five Spiced Pineapple Jam, Wonton Crisp df

Substantial Items

Seared Whiting, French Beans, Truffle & Asparagus Foam gf

Buttermilk Fried Chicken, Cabbage Slaw, Buttermilk Dressing

Maple Glazed Smokey Bacon, Spiced Roast Pumpkin & Charred Corn Sour Dough Slider, Bloody Mary Aioli

Desserts

Glazed Mini Donuts

S'more, Biscuit, Marshmallow, Chocolate

Food Additions

Charcuterie Tasting Table

Chicken Parfait, Country Terrine, Sugar Cured Beef, Cornichons & Pickled Onions, Fig Paste & Dijon Mustard, Seeded Mustard, Pecorino, Toasted Buttered Fresh Baguette

From \$12.00 per person

The Shucker

Freshly Shucked Oysters

Lime, Pineapple, Coriander & Palm Sugar

Shallot & Cider Vinegar

Habanero & Tomato Mignonette

\$4.50 per oyster

Tartare Bar

Spicy Steak Tartare, Salted Capers, Chives, Lemon Zest, Quail Egg Yolk

Kingfish Tartare, Vanilla Infused Green Melon, Chilli & Spring Onion Salsa

From \$12.00 per person

La Paleta's Frozen Pops

A Mix of Alcoholic & Non Alcoholic Ice Pops

\$5.00 per person



BEVERAGES



We have designed a range of beverage packages and options for your event. In addition to our specially selected range of local and imported wines and beers we have designed some special options for the Precinct. Upgrades are also available for clients wanting to add a premium experience to their event.

Beverage Options

Sparkling Wine

Azahara Sparkling NV, Murray Darling VIC

White Wine

Plantagenet 'Three Lions' Sauvignon Blanc, Great Southern WA

Red Wine

Plantagenet 'Three Lions' Cabernet Merlot, Great Southern WA

Beer

Asahi Super Dry, Japan

Peroni Nastro Azzurro Italy

Nail Brewing Pale Ale, Australia

James Squire 'Jack of Spades' Porter, Australia

Peroni Leggera, Italy

Matso's Ginger Beer, Australia

Soft Drinks

Selection of Soda, Juice & Sparkling Water

Beverage Additions

Champagne Upgrades

Pommery Piccolo 200ml on Arrival \$22.00 per person

Single Glass of Pommery on Arrival \$12.00 per person

Upgrade to Champagne all Night POA

Classic Cocktails

Polish Mule \$9.00 per person

Zubrowka Vodka, Fresh Lime & Mint, Sugar, Cloudy Apple Juice & Soda

French Martini \$7.00 per person

Vodka, Chambord, Pineapple Juice, Lemon

Scarlett Rose \$9.00 per person

Slow Gin, Elderflower Liqueur, Red Grapes, Basil & Lime

Bellini \$7.00 per person

Prosecco, Peach Puree, Peach Schnapps

Espresso Martini \$7.00 per person

Vodka, Kahlua, Espresso, Gomme

The Whipper Snapper Experience

The Full Experience \$25.00 per person

Cocktail Only \$10.00 per person

Tasting Only \$17.00 per person

Please choose one of the below:

Cocktail on Arrival

Manhattan

UpShot Whiskey, Sweet Vermouth, Bitters, Orange Peel, Maraschino Cherries

Old Fashioned

UpShot Whisky, Sugar Cube, Bitters, Citrus Twist, Whisky

Whiskey Tasting

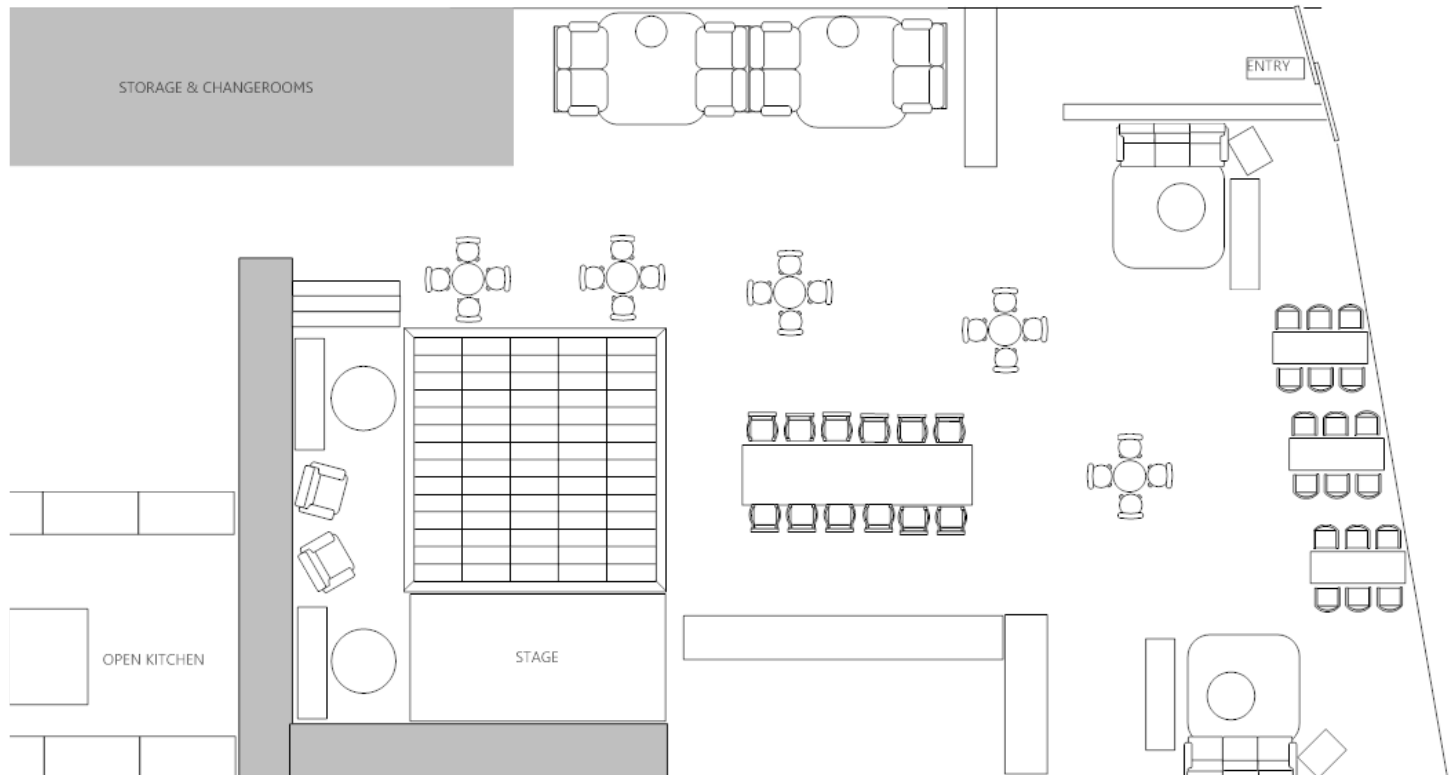
Tasting of 3 Whipper Snapper Products, Whiskey Bar, Glassware, Whiskey Master Class



FLOOR PLAN

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With custom styling and furniture, the Precinct is straight from the streets of New York and the decor and theming for your event is complete. The venue includes different zones from a dance floor and stage through to various chill out and lounge zones.



Images courtesy of Natasja Kremers



INCLUSIONS

The per head cost is inclusive of food, beverages, venue hire and the following infrastructure. If you feel that something is missing please get in contact with us and we can bring your ideas to life.

Inclusions

Dancefloor
Stage to suit small band
Feature Lighting
Lounge Seating
Bar Tables and Stools
Long Table for Seating or Grazing
Floor Coverings
Statement Entry
Open Kitchen
Venue Hire
Cleaning
Airconditioning/Heating
Security

Additions

DJ
Band
Photobooth
Gif booth
Additional Lighting
Additional Audio
Vision
Florals
Custom Bars



COSTS AND DATES



Precinct 13 will be running for a limited 2017 season from November 17 - December 15.

| Costing | 4 hours | 6 hours |
|----------------|----------------|----------------|
| Under 100 pax | POA | POA |
| 100 pax | \$230 | \$260 |
| 200 pax | \$165 | \$195 |
| 300 pax | \$145 | \$170 |

Sit down dinner for up to 100 pax available. Price on application.

Per head cost includes standard menu and drinks package. Please see the menu and beverages page for optional food and drink upgrades.





CONTACT US



For bookings and inquiries please contact Heyder & Shears.

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We look forward to hearing from you.



