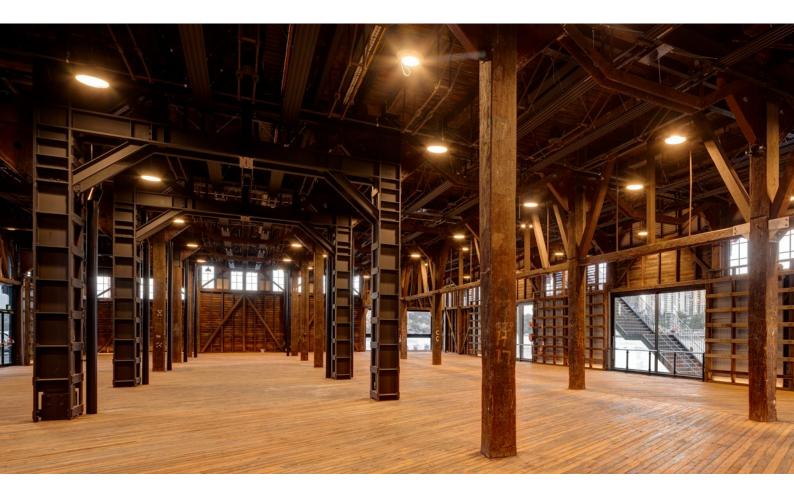


Pier 2/3 Event Space



Venue Guide

FINAL Version 1 – 4th March 2024

NSW GOVERNMENT

Contact: walshbayartsprecinct@create.nsw.gov.au

Information for Hirers

The Walsh Bay Arts Precinct, comprising of Pier 2/3, Wharf 4/5 and the Shore Sheds were originally constructed between 1908 – 1922 for international and interstate shipping.

Pier 2/3 has stood untouched since its decommissioning as port in the 1970s. It was mainly used for storing imported and exported goods. After which it was used as a function or congregation space until the beginning of construction works for the Walsh Bay Arts Precinct.

Venue Type

Pier 2/3 Event Space is an open plan event space that is characterised by its heritage fabric and the careful integration of event technical production back-bone infrastructure. It provides users with a matrix of overhead suspension rigging points along with a power and data reticulation backbone across the usable floor and overhead space of the venue.

The venue does not come equipped with any non-fixed technical production equipment such as lighting fixtures, audio systems or audio-visual equipment. It is designed as a blank canvas that allows users to design and integrate their system and event needs across the open span area.

Further details on the space will be provided should you wish to proceed with your enquiry.

Emergency Management

Venue hirers must appoint a minimum of two fire wardens prior to the event who will be inducted by a Create NSW representative. The appointed wardens will be in place to assist the venue Chief Fire Warden in an emergency scenario. The main responsibility of wardens involves evacuating guests from the event space and communicating any updates on the venue status to the Chief Fire Warden.

Hours of Operation

The Operational Plan of Management (OPM) places strict guidelines on the hours of operation to ensure minimal disruption occurs to the neighbourhood. The following hours of operation apply.

Space	Permitted Hours
Event & Foyer Spaces	9am to midnight (indoor areas) 9am to 10pm (outdoor areas)
Loading Dock Activities	7am to 10pm
Other Deliveries	6am to midnight

Noise Management

The impact of noise on others is a key consideration on site. The OPM places strict obligations on hirers and requires consideration of the impact of noise generated that could cause nuisance to neighbouring business and residents. Due to possible other business activity on site the precinct team will advise at time of booking when noise limits within the venue must be adhered to.

No amplified music shall be played outdoors.

Plans and Layouts

A comprehensive set of plans – both in PDF and DWG – are available on request. The following summary plans are attached to this guide.

- Access & Location Plan
- Floor and Mezzanine Level Plans
- Kitchen & Bar Plan
- Overhead Rigging Plan

Venue Capacities

The total venue capacity is contingent upon how the space is used, the remaining available unimpeded floor space and the adequacy of the temporary emergency paths of travel.

Area (SqM)	Total Capacity (Guests/Personnel)	Notes – Capacity will be dependent on the event and will need to be approved by the Precinct Manager
1600	1300/40	This is the current floor area of the space when empty and includes the COMM1 foyer area.
1400	1137/40	87.5% of full/open space capacity, event space only
1200	975/30	75% of full/open space capacity
1000	812/30	62.5% of full/open space capacity
800	650/20	50% of full/open space capacity

Venue Dimensions

Hirers must understand that Pier 2/3 is a heritage refurbishment of a structure that is over one-hundred years old. The building and structure have, over time, shifted as timbers settle.

Therefore, dimensional accuracy from construction/refurbishment plans is difficult and hirers are advised to survey the site for needs that require a high level of accuracy and low spatial tolerances. Hirers must note that the space contains an internal matrix of support columns.

Dimension	Distance	Details
Internal – North South	60m	Open space floor dimension.
Internal – East West	24m	Open space floor dimension.
Internal Column Spacing	6m	Centre to Centre – Approximately.
Height – Trusses Upper	6m	To underside of trusses and heaters
Height – Trusses Lower	5.3m	To underside of lower structural members

Rigging and Overhead Suspension

The Pier 2/3 Event Space main event space has been fitted with a grid matrix of thirty-six (36) overhead rigging or suspension points. These are split into two load capacities (a) 1000kg and (b) 500kg – eighteen (18) of each. The following four (4) types of overhead structural truss – all being a combination of introduced or new structural steel, existing heritage steel truss and timber beams. Refer to plans attached.

- Truss Type A Full Structural Steel 1000kg Rigging Point
- Truss Type B Heritage Timber & Steel Truss ONLY 500kg Rigging Point
- Truss Type C Heritage Timber & Steel Truss with Structural Steel Beam 1000kg Rigging Point
- Truss Type D Heritage Timber ONLY 500kg Rigging Point

Floor & Accessway Loadings.

Pier 2/3 has strict floor/access road load limits that cannot be exceeded. All complex needs must be discussed with Precinct Management in advance.

There are two distinct load limit areas.

Location/Area	Dead Load (kPa)	Live Load – Distributed (kPa)	Live Load – Concentrated (kN)
External Apron & Public Domain	0.0	10.04	42.03
Internal Areas & Spaces	1.0	5.0	4.5

Notes

- The superimposed dead load is the permanent weight added to the floors at the construction stage on top of the self-weight of the structural elements.
- Pier 2/3 external aprons concentrated load of 42kN allows for a 15T truck with maximum axle load of 8400kg MAXIMUM.
- 1KPa = 100kg/m
- Any machinery planned to be used in the venue must be approved by Precinct Management
- No forklifts are to operate within the venue.

Technical Infrastructure and Systems

Pier 2/3 Event Space audio visual data and signal routing is serviced via *Technical Panels*. These are a series of custom-made panels that provide reticulation throughout the venue via the main communication racks situated in the Control Room on the mezzanine level south.

Event/Production Office

Hirers have access to an event/ production office with an area of 6.2sqm and measuring 2.7m x 2.4m. This is situated immediately adjacent to the control room on the mezzanine level south. Internet access is available within the space.

Dressing Rooms/Staff facilities

Two dressing rooms with adjoining showers are located on the mezzanine level. These are situated adjacent to the control room and the event/production office. They are fitted with sixteen small PIN lockable lockers each and can accommodate up to six performers.

Separate staff bathrooms are also located on this level.

Access and Load-In/Out

The Pier 2/3 Loading Dock (on the eastern apron) is a shared space between the Pier 2/3 Event Space hirer and other tenants at Walsh Bay Arts Precinct. As such, loading dock activity needs to be coordinated in advance to confirm usage and access. Failure to book the loading dock may result in disruption to your planned activity. Access can also be facilitated through the western apron glass doors.

Kitchen & Bar Facilities

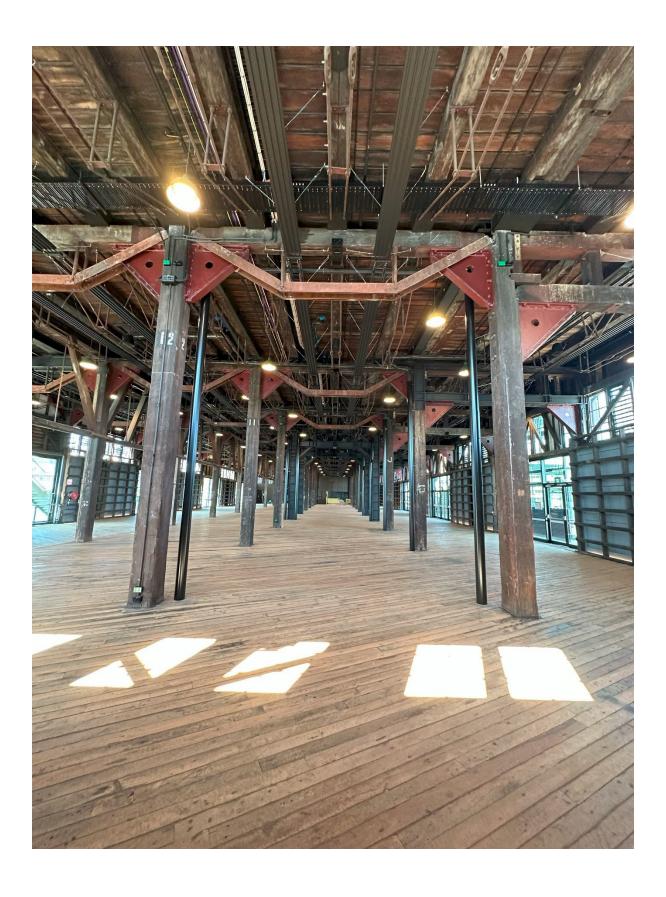
The Pier 2/3 Event Space kitchen has a total floor area of 114sqm and is fully equipped for commercial catering operations. Refer to Kitchen and Bar Plan for details.

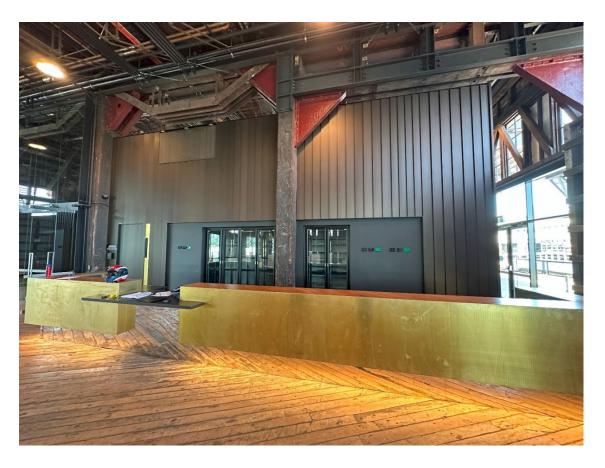
Wardrobe, Laundry and Kitchen Facilities

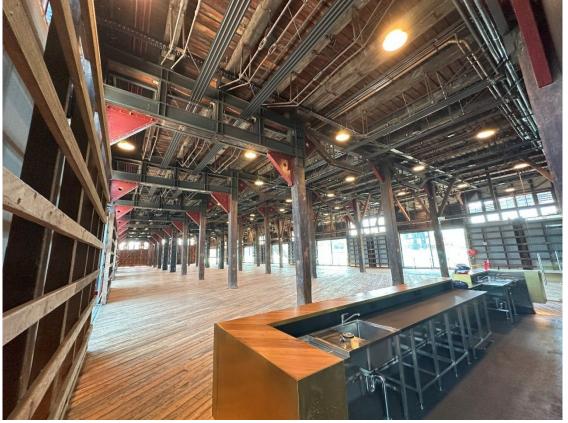
Pier 2/3 Event Space does not have any laundry facilities.

Precinct Parking

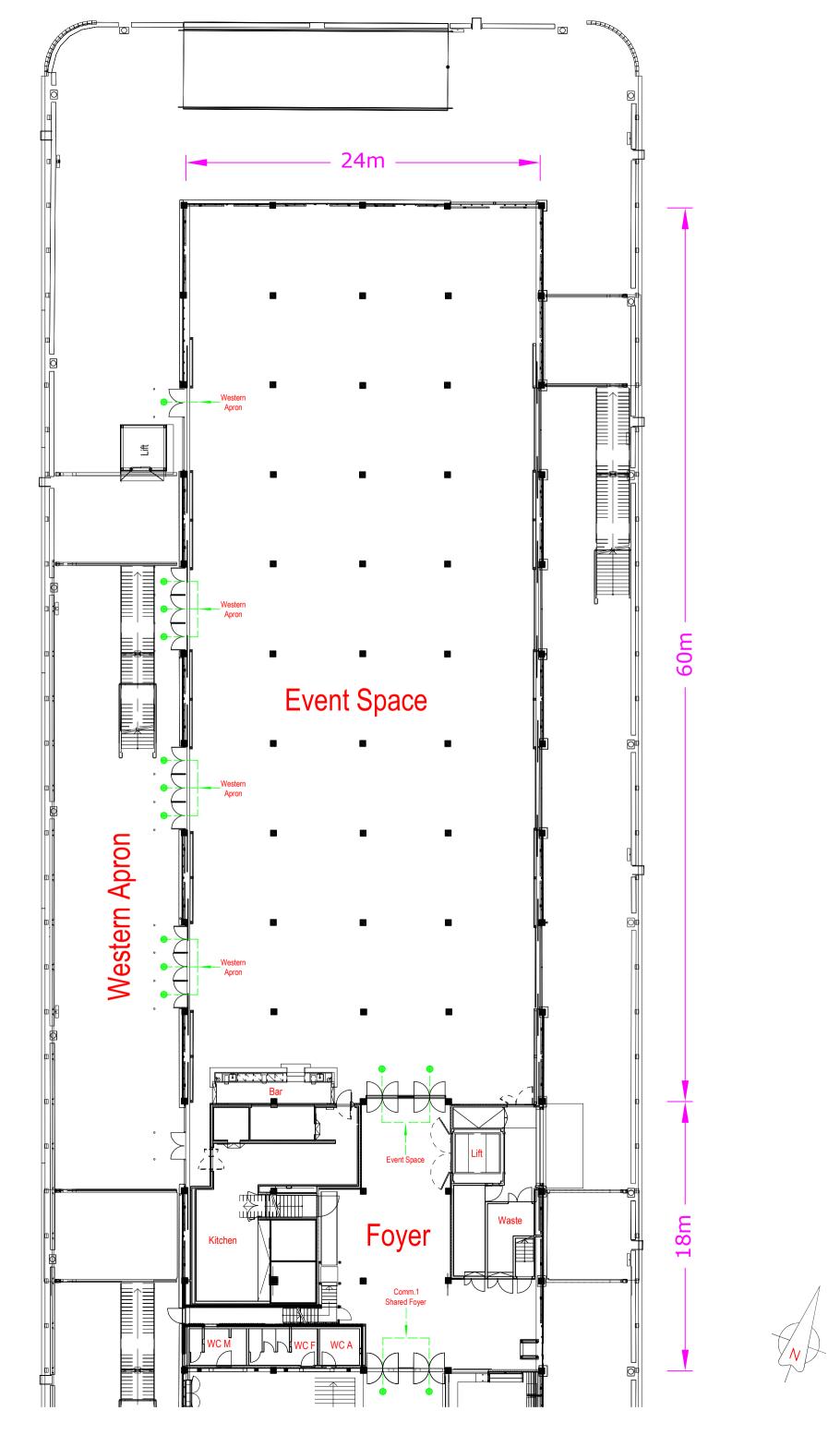
There is no parking permitted on any part of the Pier aprons.



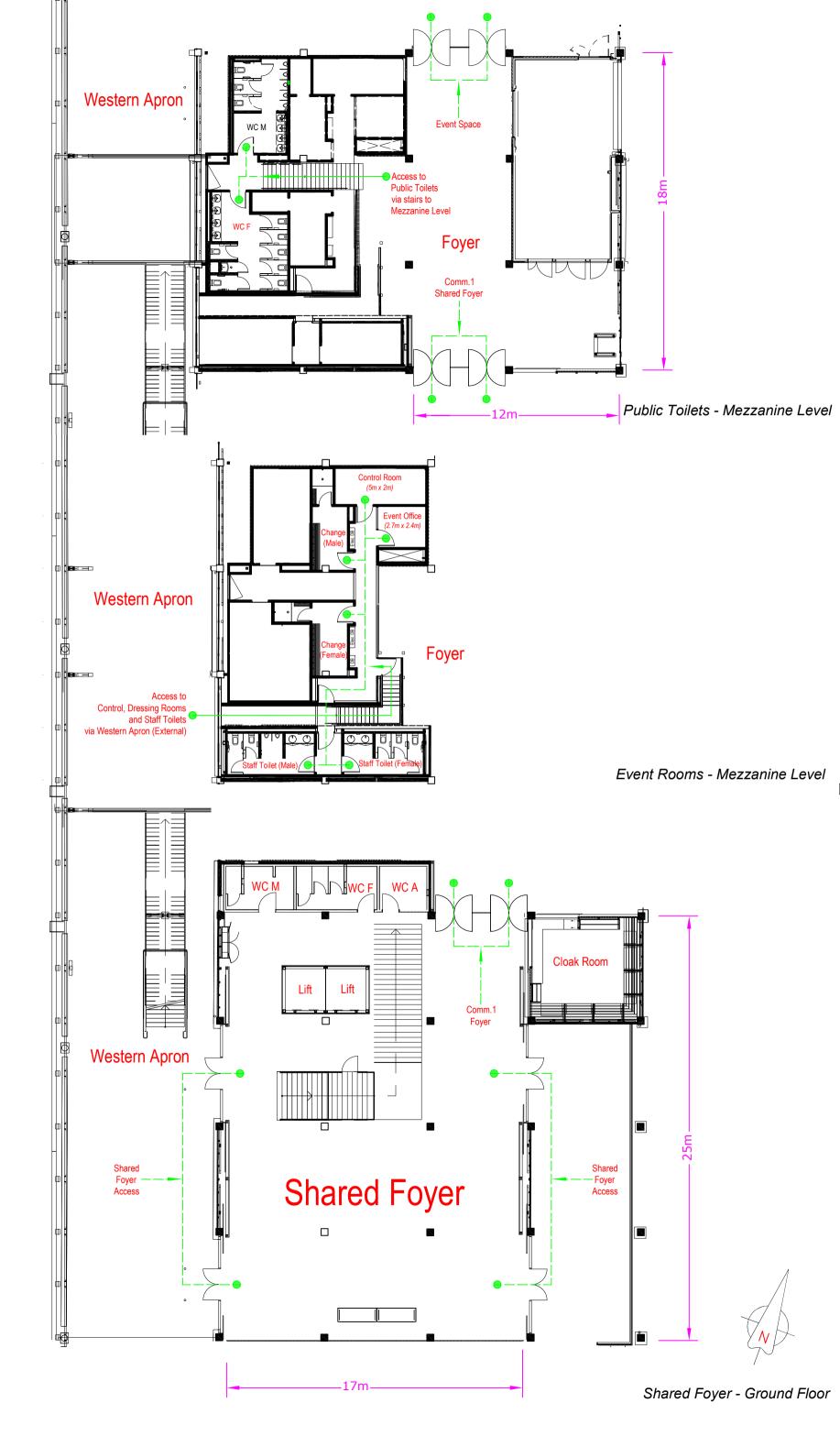




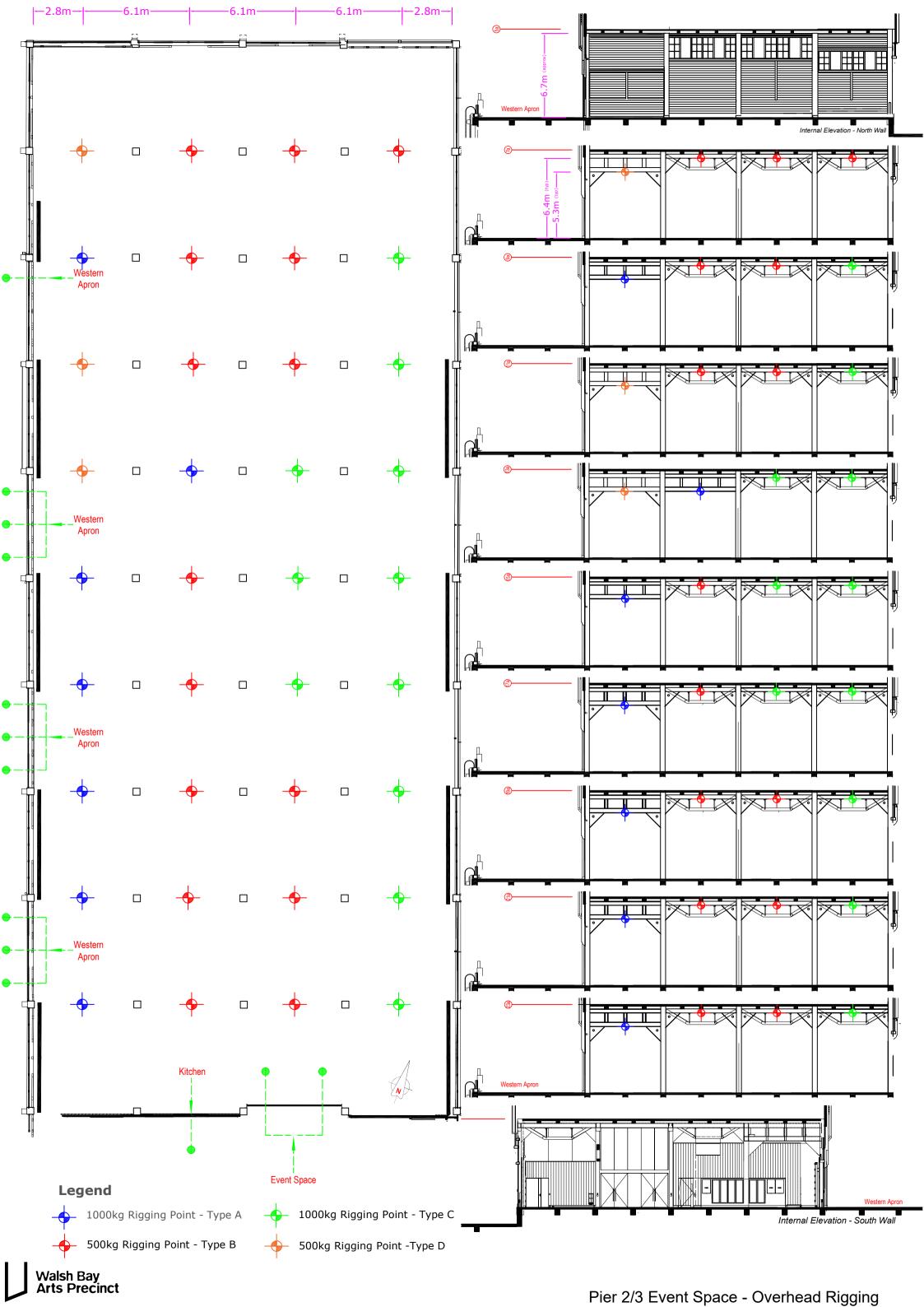
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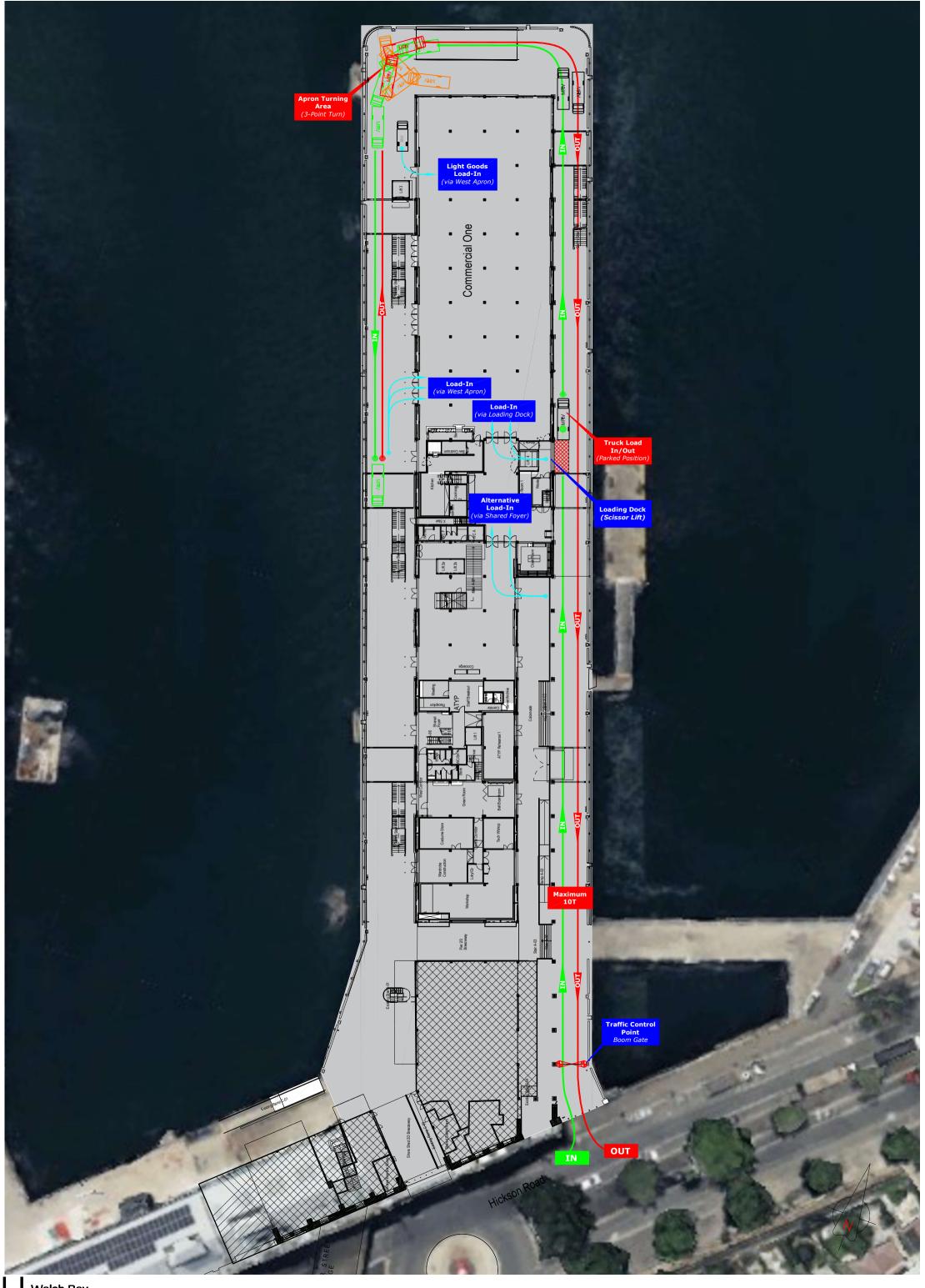


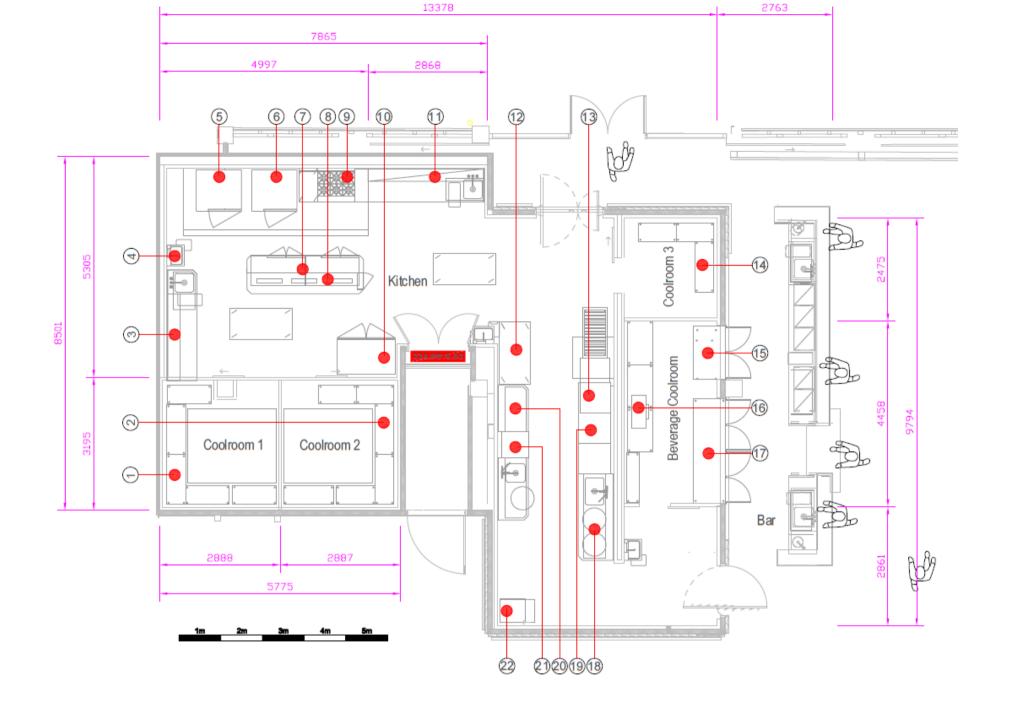




Pier 2/3 Event Space - Shared Foyer, Public Toilets & Event







1	Item	Item	Make	Model
3 Wall Shelving Custom 4 Thigh Operated Hand Basin Stoddart SpPL WB, KO1 5 20 x 2/1 Tray Combi-Oven Rational CP202G 6 20 x 2/1 Tray Combi-Oven Rational CP202G 7 2 Door Undercounter Refrigerator Gram Gastro K1407 CS 8 Strip Heat Lamp Hateo Grah-24 9 6 Burner Cooktop Waldorf RN8600G-LS 10 2 Door Unight Freezer Gram Plus F1270 CXG 8S 11 Wes/Dry Top Bench Custom Custom Custom 12 Mobile Benches Custom 13 Condensate Riser Custom 14 Coolroom Racking Custom 15 2 Door Coolroom Insert Stoddart Visualine 16 Racking Metro Super Erecta 17 4 Door Coolroom Insert Stoddart Visualine 18 Garbage Bin/s Rubbermaid Brute 2632 19 Pass Through Dishwasher Hobart AWXseries	1	Coolroom 1 - Racking	Metro	MaxQ
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String Combi-Oven	3	Wall Shelving	Custom	
6 20 x2/1 Tray Combi-Oven Rational ICP202G 7 2 Door Undercounter Refrigerator Gram Gastro K1407 CS 8 Strip Heat Lamp Hatco Grah-24 9 6 Burner Cooktop Waklorf RN8600G-LS 10 2 Door Upright Freezer Gram Plus F1270 CXG 8S 11 Wet/Dry Top Bench Custom 12 Mobile Benches Custom 13 Condensate Riser Custom 14 Coolroom Racking Custom 15 2 Door Coolroom Insert Stoddart Visualine 16 Racking Metro Super Erecta 17 4 Door Coolroom Insert Stoddart Visualine 18 Garbage Bin/s Rubbermakl Brute 2632 19 Pass Through Dishwasher Hobart AMX series 20 Wet Top/Glass Wash Outlet Bench Custom	4	Thigh Operated Hand Basin	Stoddart	SPPL.WB.KO1
7 2 Door Undercounter Refrigerator Gram Gastro K1407 CS 8 Strip Heat Lamp Hatco Grah-24 9 6 Burner Cooktop Waldorf RN8600G-LS 10 2 Door Upright Freezer Gram Plus F1270 CXG 8S 11 WetDry Top Bench Custom 12 Mobile Benches Custom 13 Condensate Riser Custom 14 Coolroom Racking Custom 15 2 Door Coolroom Insert Stoddart Visualine 16 Racking Metro Super Erecta 17 4 Door Coolroom Insert Stoddart Visualine 18 Garbage Bin/s Rubbermaid Brute 2632 19 Pass Through Dishwasher Hobart AMX series 20 Wet Top/Glass Wash Outlet Bench Custom	5	20 x 2/1 Tray Combi-Oven	Rational	ICP202G
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10 2 Door Upright Freezer Gram Plus F 1270 CXG 8S 11 Wet/Dry Top Bench Custom 12 Mobile Benches Custom 13 Condensate Riser Custom 14 Coolroom Racking Custom 15 2 Door Coolroom Insert Stoddart Visualine 16 Racking Metro Super Erecta 17 4 Door Coolroom Insert Stoddart Visualine 18 Garbage Bin/s Rubbermaid Brute 2632 19 Pass Through Dishwasher Hobart AMXseries 20 Wet Top/Glass Wash Outlet Bench Custom	8	Strip Heat Lamp	Hatco	Grah-24
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18 Garbage Bin/s Rubbermaid Brute 2632 19 Pass Through Dishwasher Hobart AMXseries 20 Wet Top/Glass Wash Outlet Bench Custom	16	Racking	Metro	Super Erecta
19 Pass Through Dishwasher Hobart AMX series 20 Wet Top/Glass Wash Outlet Bench Custom	17	4 Door Coolroom Insert	Stoddart	Visualine
20 Wet Top/Glass Wash Outlet Bench Custom	18	Garbage Bin/s	Rubbermaid	Brute 2632
	19	Pass Through Dishwasher	Hobart	AMXseries
21 Rack Conveyor Dishwasher Hobart PROFICS series	20	Wet Top/Glass Wash Outlet Bench	Custom	
	21	Rack Conveyor Dishwasher	Hobart	PROFICS series
22 205kg Ice Maker Scotsman NWH 507ASOX+Bin NB193	22	205kg Ice Maker	Scotsman	NWH 507ASOX+Bin NB193



