



EVENT
INFORMATION PACK

events@thecommons.com.au
39 Martin Place, Sydney NSW 2000

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39 MARTIN PLACE

Positioned in the heart of Sydney's CBD, The Commons at 39 Martin Place offers a striking blend of heritage charm and contemporary design, brought to life by the renowned Design Office. Nestled within a revitalised architectural precinct, the space reflects the sophistication of its surroundings, balancing timeless character with modern functionality.

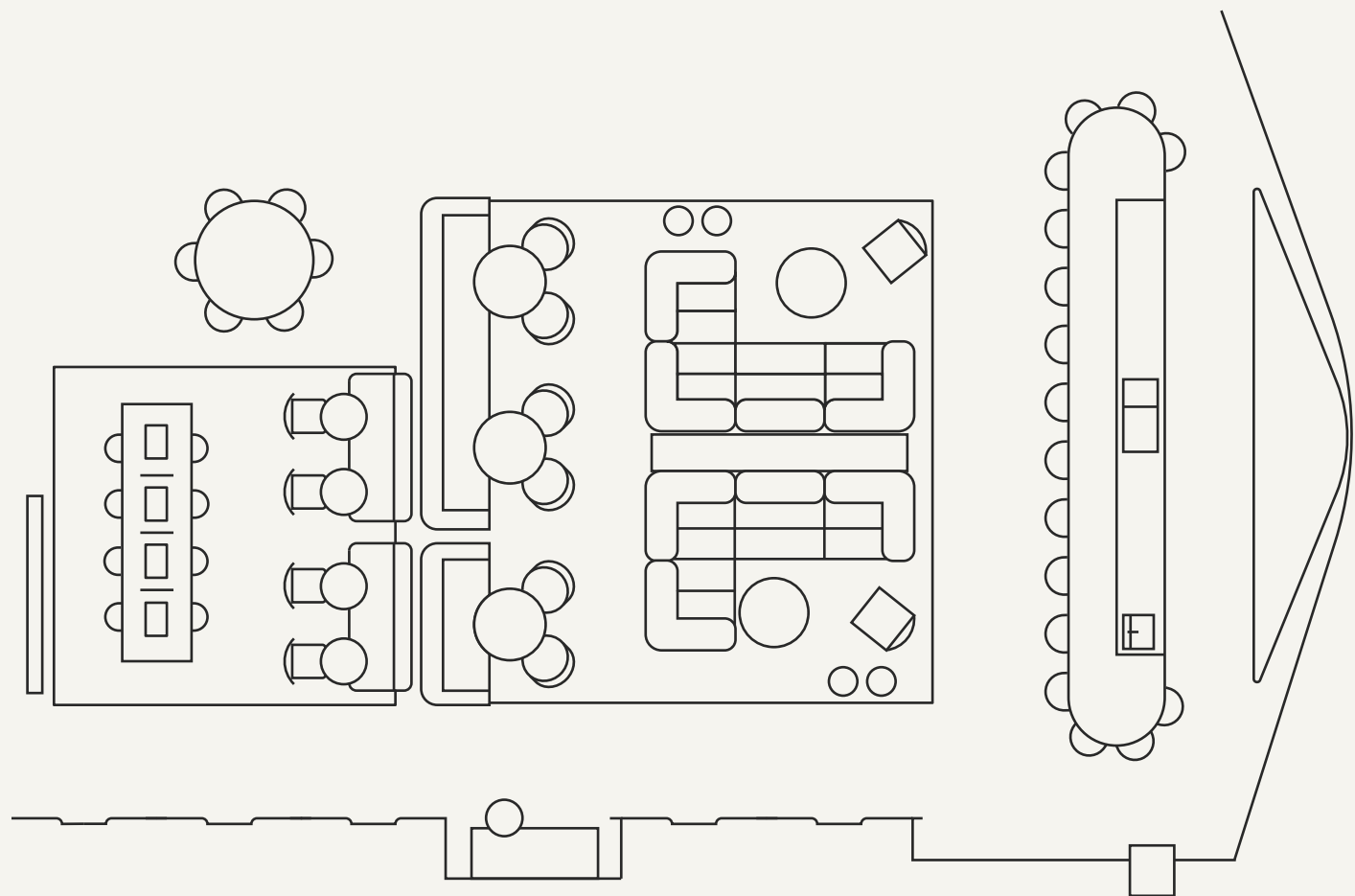
Combining a prestigious address with purposeful design and elevated service, this space is where Sydney's business and creative communities come together to connect, celebrate, and inspire.

Exclusive use of Commons Bar

Capacity	Up to 100 guests
Availability	Monday to Friday, from 5pm (flexible upon request)
Minimum Spend	\$5,000 (incl. GST) minimum spend for pre-ordered food & beverage combined. Inclusive of event space hire and staffing.

Extra details

- \$250 per hour for additional service beyond 4-hours
- Complimentary use of AV & music
- No external food and beverage allowed



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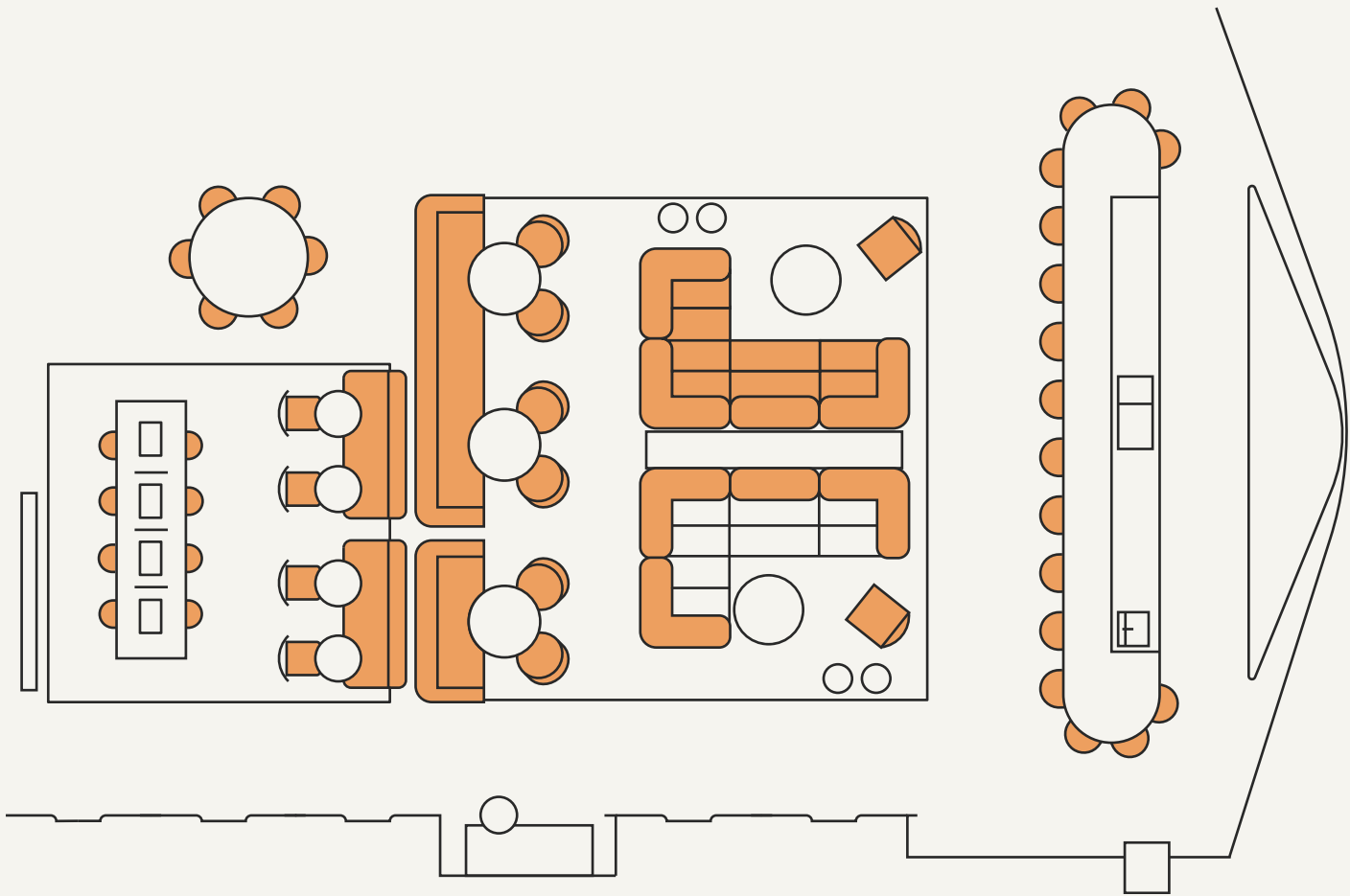


Group Bookings

Capacity	From 10 to 40 guests	
Availability	Monday to Tuesday, 12pm to 3pm. After 3pm, the minimum spend is \$3,000.	Wednesday to Friday, 12pm to 9pm.

Extra details

- Select a designated area for your group - from combined mixed seating & standing sections
- Pre-selection of food from the canapé or bar menu
- Choice of beverage on consumption or from the beverage packages



Canapés (1 serving per person)

Package A

\$60 per person

- Choice of 4 canapés & grazing board station*
- Choice of 5 canapés

Package B

\$80 per person

- Choice of 6 canapés & grazing boards station*
- Choice of 7 canapés

Additional canapés for \$8 per person

*Grazing board: selection of Australian cured meats, cheeses, fruits, crackers, crudites, dips

Dietary Requirements

All dietary requirements must be confirmed at least 48 hours before the event.

We cannot guarantee meeting specific dietary needs for requests made within 48 hours of the event.

GF Gluten Free, GFO Gluten Free Options, DF Dairy Free, DFO Dairy Free Option, V Vegetarian, NF Nut Free



Bite size selection

- Sydney Rock oysters, apple mignonette & finger-lime (GF DF NF)
- Cantabrian anchovy, guindilla pepper, green olive skewer (GF DF NF)
- Salmon crudo, passionfruit vinaigrette, sesame rice crisp (GF DFO NF)
- Steak tartare, shaved parmigiano, ficelle crouton (NF)
- Seared tuna, yuzu ponzu, sesame, wasabi aioli (GFO NF)
- Lobster salad, lime leaf aioli, brioche crouton (NF)
- Chicken liver mousse, brioche toast, caramelised onion purée, seeded mustard (GFO NF)
- Almond crumbed halloumi, hot honey (V)
- Caramelised onion & marinated tomato tartlet (V NF)
- Mushroom arancini, parmigiano, confit garlic aioli (V NF)
- Fried panisse, fennel salt, smoked tomato aioli (GF DF V NF)
- Serrano ham croquettes, golden sultana purée (NF)
- Potato rosti, rare beef, honey mustard (GF NF)



Hand held selection

- Beer battered flathead, chips, caper & tarragon tartar sauce (DF NF)
- Angus beef burger, comte cheese, pickled onion (NF)



Sweet selection

- Flourless orange & almond cake, citrus syrup (GF DF V)
- Chocolate ganache and macadamia tart, bourbon butterscotch (V)

Beverages



Essential Package

All you need to get your event started.

\$20pp per hour (min 2HR)

- Sparkling: Continental Platter Prosecco (King Valley, VIC)
- White: Lighthand Chardonnay (Yarra Valley, VIC)
- Red: Lighthand Pinot Noir (Yarra Valley, VIC)
- Rosé: Nocturne Rosé (Margaret River, WA)
- Beer: Stomping Ground Lager (VIC)
- Non-alcoholic beverages selections available.



Specialty Package

A boutique red and white selection.

\$30pp per hour (min 2HR)

- Sparkling: Continental Platter Prosecco (King Valley, VIC)
- White: Voyager Estate, Coastal Chardonnay '24 (Margaret River, WA)
- Red: Scorpo Pinot Noir (Mornington Peninsula, VIC)
- Rosé: Nocturne Rosé (Margaret River, WA)
- Beer: Stomping Ground Lager (VIC)
- Non-alcoholic beverages selections available.



Signature Package

Stellar wines with an expanded beer list.

\$50pp per hour (min 2HR)

- Sparkling: Louis Roederer Collection 245 NV
- White: Patrick Sullivan Chardonnay Black Sands (Gippsland, VIC)
- Red: GentleFolk Upper Yarra Pinot Noir (Yarra Valley, VIC)
- Rosé: Nocturne Rosé (Margaret River, WA)
- Beer: Stomping Ground Lager (VIC)
- Noosa Brewing Japanese Lager
- Non-alcoholic beverages selections available.

Cocktail Add-Ons

Select from cocktails on arrival or cocktail service throughout your event.

Cocktails on Arrival

Choose from 1 of 5 cocktails.

\$20pp

Cocktail Service (min 2HR)

Select 2-3 cocktails.

\$20pp per hour

Cocktail list

- | | |
|-----------------------|-----------------|
| • Martini | • Old fashioned |
| • Picante | • Aviation |
| • Sweet citrus spritz | • Cosmopolitan |
| • Negroni | • Mojito |

*Drinks on consumption option available

MORE INFO

AV & Music

- Choice of background music via Spotify – BYO playlist available
- 2x handheld microphones available
- 2x lapel microphones available
- Client may BYO AV setup (projectors, speakers, DJ)
- Signage, media walls, and decor allowed within standard venue guidelines (no open flames, glitter, smoke machines, or confetti)

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Additional Information

Bookings Policy

- Menu order & payment must be received at least 14 days prior to the event date, unless otherwise specified.
- 100% prepayment required 7 days prior to the event.
- Changes can be accommodated up until 5 business days prior to the event date.

Cancellation Policy

- Cancellations more than 14 days prior to the event date receive a full refund.
- Cancellations within 14 days prior to the event date receive a 50% refund.
- Cancellations within 7 days prior to the event date receive no refund.

Logistics

- Access from 2 hours prior to event start.
- Bump-in: Guaranteed from 5pm. Bump-ins earlier than 5pm must be coordinated with our Event Planner.
- Bump-out: Completed one hour after event concludes.
- Deliveries: Permitted on the day (loading dock access until 5pm).



The image shows a modern lounge interior. In the foreground, there are large, plush, light-brown armchairs arranged around a low table. A woman with long dark hair is sitting on one of the chairs, facing away from the camera. To her right, another woman is sitting on a chair, looking towards the camera. In the background, a long bar with a white countertop runs across the frame. Several people are at the bar: a woman in a black top and tan pants is standing and talking to a woman in a white shirt. A man in a dark suit is sitting on a green bar stool. Another man in a white shirt is standing behind the bar, possibly a bartender. Large windows with dark frames and vertical green bars are in the background, looking out onto a city street at night. The building outside has classical architectural features like columns and decorative moldings. The interior lighting is warm and ambient, with a white paper lantern hanging in the center and small lamps on the tables.

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