

HOST YOUR EVENT AT

CAMPERDOWN
COMMONS





CAMPERDOWN COMMONS

This urban oasis is located in the heart of Camperdown in Sydney's vibrant Inner West. With a picturesque backdrop including an urban farm, we offer unique indoor and outdoor spaces to bring your event to life without having to leave the city.

The various spaces within Camperdown Commons range from large and open to more private and intimate.

MEETINGS • SEMINARS
CELEBRATIONS • WEDDINGS
PRODUCT LAUNCHES
MEDIA EVENTS

NOT-FOR-PROFITS
COMMUNITY GROUPS

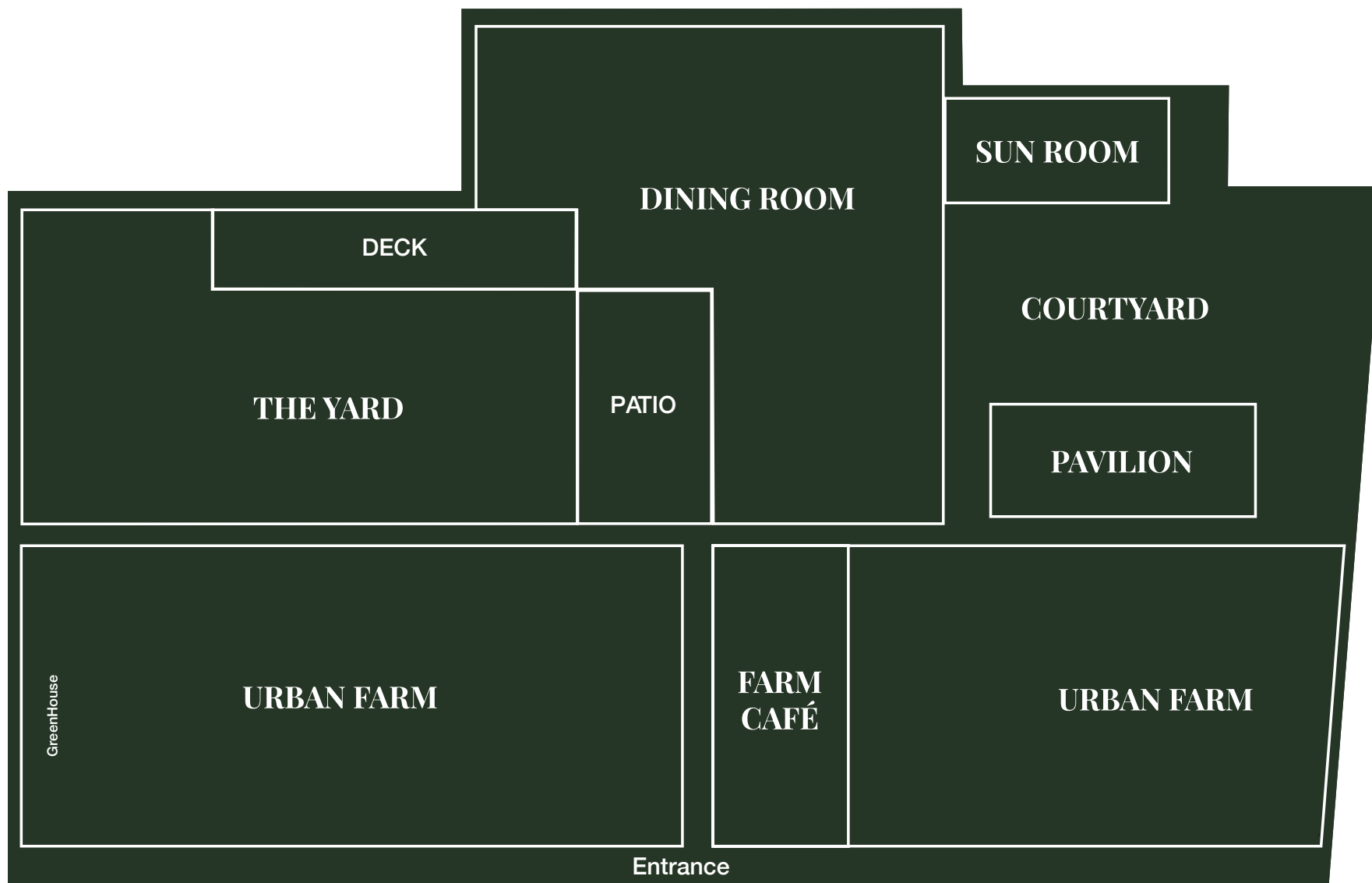


OUR SPACES

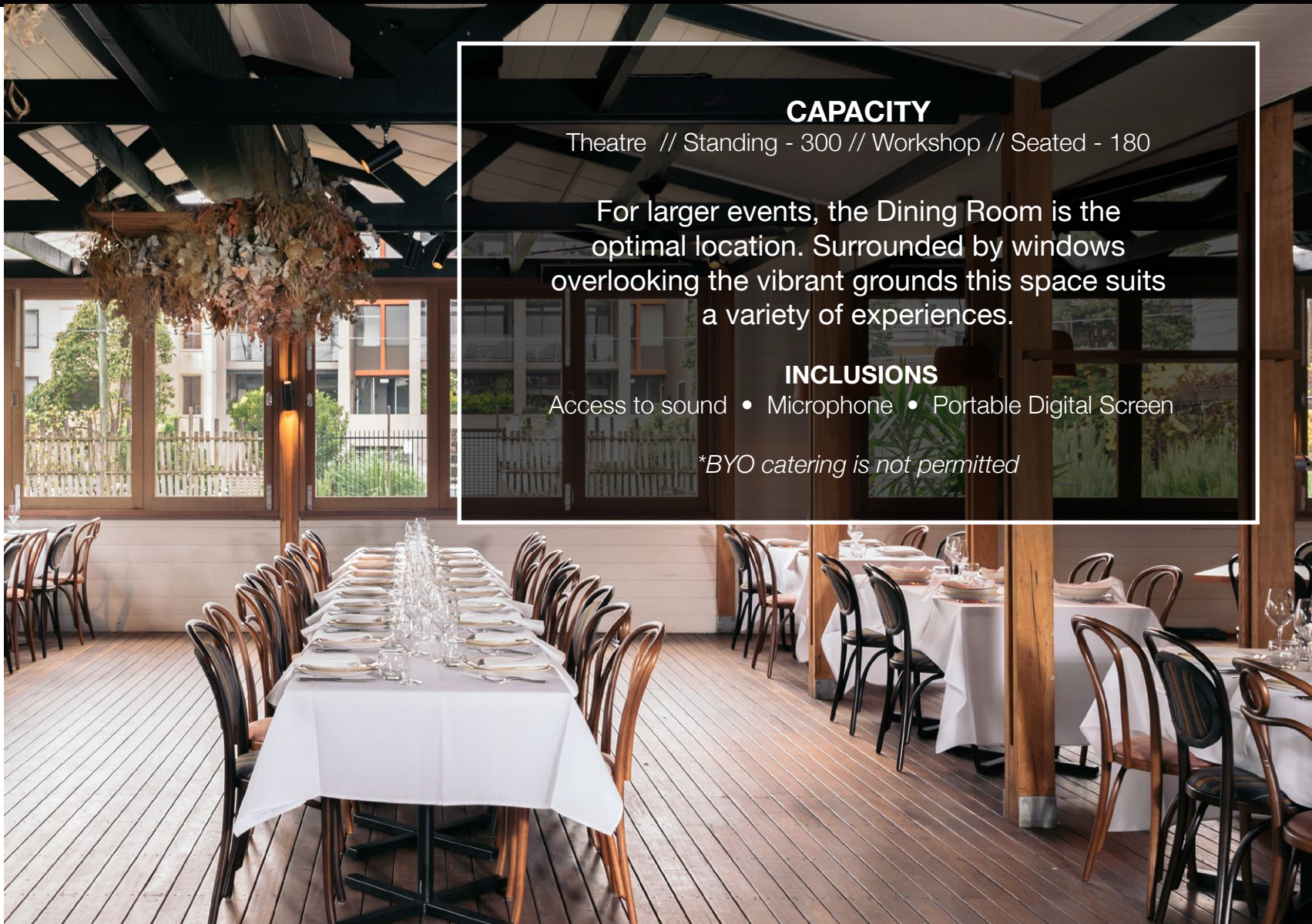
INDOOR
DINING ROOM
SUN ROOM

UNDERCOVER
PAVILION
DECK
PATIO

OUTDOOR
COURTYARD
LAWN



DINING ROOM



CAPACITY

Theatre // Standing - 300 // Workshop // Seated - 180

For larger events, the Dining Room is the optimal location. Surrounded by windows overlooking the vibrant grounds this space suits a variety of experiences.

INCLUSIONS

Access to sound • Microphone • Portable Digital Screen

**BYO catering is not permitted*



CAPACITY
Theatre - 80 // Standing - 100 // Workshop - 40 // Seated - 80

The Pavilion is the perfect location for a wedding ceremony or reception, private and corporate event or celebration.

INCLUSIONS
Tables and chairs • Jack to play music • Handheld microphones • Portable stage • Ceiling fans & heaters • Cafe blinds

**BYO catering is not permitted*



CAPACITY

Theatre - 60 // Standing - 80 // Workshop - 40 // Seated - 60

A versatile indoor-outdoor space for hosting smaller corporate or private events.

Suitable for all weather conditions.

The Courtyard can be included in your hire for additional open air space.

INCLUSIONS

Tables and chairs • AV and projector • Jack to play music
• Handheld microphones • Portable stage • Heating and air-conditioner

**BYO catering is not permitted*



COURTYARD

CAPACITY

Standing - 80

Add this additional space to the hire of the Pavilion and/or Sun Room, the extra open air space is perfect for mingling over a drink and a canape or to break out for a coffee.

INCLUSIONS

Access to sound & microphone

**BYO catering is not permitted*

PAVILION, SUN ROOM & COURTYARD

CAPACITY

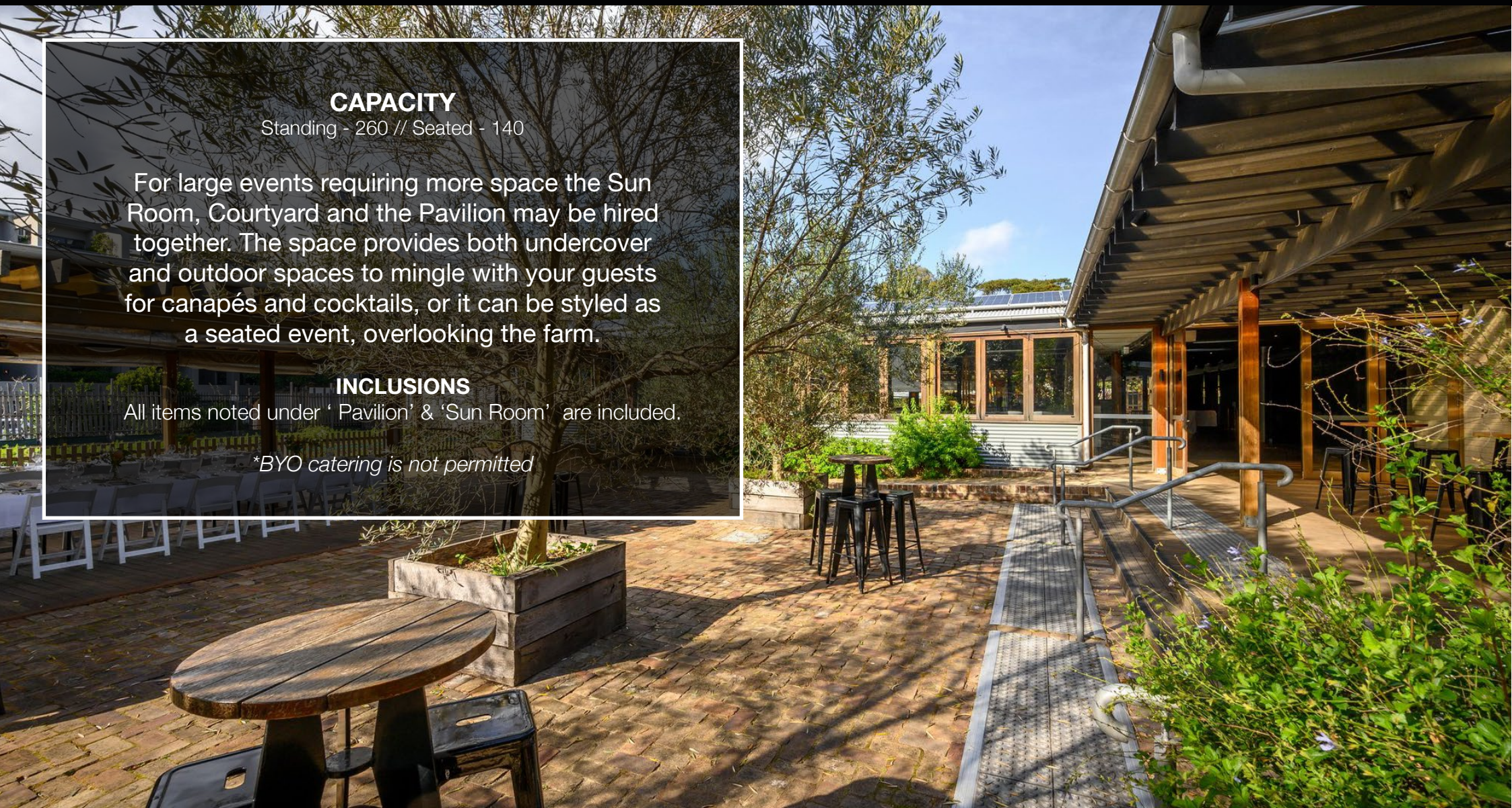
Standing - 260 // Seated - 140

For large events requiring more space the Sun Room, Courtyard and the Pavilion may be hired together. The space provides both undercover and outdoor spaces to mingle with your guests for canapés and cocktails, or it can be styled as a seated event, overlooking the farm.

INCLUSIONS

All items noted under 'Pavilion' & 'Sun Room' are included.

**BYO catering is not permitted*



CAPACITY

DECK, PATIO + LAWN 250 standing (40 seated in patio & 90 seated on deck)

DECK Standing - 130 // Seated- 90

PATIO Standing -60 // Seated- 40

The Yard is the perfect outdoor area to enjoy a casual celebration. Take a seat outdoors, undercover or mingle on the lawn under an umbrella.

The Lawn is available for private events when booking the entire Yard.

INCLUSIONS

Patio – combination of high and low tables • Deck – combination of picnic tables & café tables • Lawn- outdoor furniture and umbrellas

**BYO catering is not permitted*





CAMPERDOWN TENNIS

Build your team on the courts and hone your competitor awareness as you practice working as a team. We have 6 courts available for a tournament, doubles or a variety of different games.

PCF WORKSHOPS

Our hands-on workshops give your teams the opportunity to connect, engage and learn. We can also tailor workshops to your needs so if you don't see what you are looking for, please ask!

TEAM BUILDING

The perfect location to relax on a blanket with a book, meet friends or let the kids run around. Follow the link below to learn more about hiring The Lawn for your next event.

SAMPLE MENU

COLD

Freshly shucked Sydney rock oysters, Mignonette
Salmon tartare, avocado, toasted rye, chervil (DF)
Mushroom & gruyere tartlets (GF)
Duck liver pate & fig jam crostini
Tuna cones, wasabi aioli, chervil

HOT

Miso eggplant & tofu gyoza (V)
Mini beef wellington, tomato relish
Karaage chicken, kewpee mayo (GF)
Shiitake & leek spring roll (V)
Saffron, Manchego & fontina arancini (V)

SUBSTANTIAL

Beef burger sliders, American cheese, pickles
Lamb souvlaki, garlic & lemon yoghurt sauce
Lemon myrtle chicken skewers, coriander
Shredded duck bao buns, cucumber, shallots, chili
Herb Falafel, red pepper sauce, lemon tahini (V)

SWEET

Lemon meringue tartlets
Ricotta & orange zest cannoli
Banoffee pie tarts, chocolate drops



PACKAGES

FARMHOUSE PACKAGE

Your choice of 4 canapes + 1 substantial

PADDOCK PACKAGE

Your choice of 5 canapes + 2 substantials

CAMPERDOWN MANOR PACKAGE

Your choice of 7 canapes + 3 substantials

SHARED BANQUET MENU

Minimum 40 guests required.



SAMPLE MENU

2 Course | 3 Course

STARTERS TO SHARE

Ocean trout carpaccio, puffed wild rice, capers, dill, kalamansi (GF,DF)

Miso Roasted beetroot & eggplant salad, goats curd, sesame, walnuts, shallot & parsley vinaigrette (V,GF)

Chicken & Ham hock terrine, caramelized apple puree, brioche, toasted hazelnuts, watercress

Grilled tempeh & soba noodle salad, nasturtium, cabbage, ponzu dressing (VE)

MAINS TO SHARE

Confit duck leg, grilled radicchio, honey, walnuts, blood orange, parsley (GF,DF)

Slow cooked lamb shoulder, braised persian chickpeas, feta, black olives, capers, micro herbs (GF)

Crisp skin Barramundi, Steamed warragal greens, garlic, pine nuts, buttermilk dressing (GF)

Baked buckwheat & potato gnocchi, asparagus, blue cheese, pomegranate, oregano (V)

DESSERTS TO SHARE

San Sebastian cheesecake, orange & finger lime syrup, macerated sultanas (GF)

Chocolate delice, milk chocolate soil, rum crème fraiche, lemon balm (GF)

ALTERNATE DROP SET MENU

Minimum 40 guests required.

SAMPLE MENU

2 Course | 3 Course

ENTRÉE

Bruschetta of Raw Marinated Albacore Tuna
smoked eggplant, pomegranate molasses, anise hyssop

Seared Grass Fed Beef Carpaccio
roasted golden beetroots, walnuts, dandelion, Dijon dressing

Shallot & Goats Chevre Tarte Tatin (V)
fig chutney, rocket, elderflower salad

MAINS

Pan Seared Barramundi
clam & nduja succotach, basil oil

Roasted Rangers Valley Beef Fillet 200g
onion soubise, puffed barley, grilled radicchio

Beetroot Risotto (V)
stilton, walnuts, peas & pea shoots

DESSERTS

Basque Burnt Cheesecake
topaque & canadian maple macerated sultanas

Black Forest Crème Brulee
cherry compote, nasturtium sponge

SIDES

Roasted kipfler potatoes, parsley & garlic butter

Rocket, fennel, radicchio, shallot vinaigrette



SAMPLE MENU

Choose 3 sandwiches, 2 salads
Tea & Coffee Station Included

SANDWICHES

Smoked Salmon Bagel
cucumber, cream cheese, avocado, caper mayo

Roasted pork belly roll
Asian slaw, coriander, pickled ginger, chili

Roasted chicken wrap
peri peri chicken, iceberg lettuce, coriander, cucumber,
chipotle mayo

Vegan bagel
avocado, sprouts, rocket, tomato, vegan cream cheese

Blueberry Bagel
with ricotta & honey

Pastrami & rye
Swiss cheese, rocket, pickles, horseradish may

SALADS

Raw Vegan Salad
shaved cauliflower, pickled beetroot, lentils

Soba Noodle Salad
fermented vegetables, grilled tempeh, cabbage, sesame,
farm herbs

Seasonal Fruit Salad
seasonal fruit salad with chopped pepita & Greek yoghurt

Greek salad
gourmet tomatoes, cucumber, olives, basil & fetta
Smoked Chicken Pasta Salad
garlic
aioli, cherry tomatoes, kale & capers





SAMPLE MENU

Choice of two main dishes

Gnocchi Napoli sauce

Fettuccine butter & parmesan

Spaghetti bolognese

Chicken schnitzel & chips

Calamari & chips

DESSERT

Fresh strawberries, vanilla gelato & nutella



SAMPLE MENU

RED

2020 Hesketh Pinot Noir
2019 Zinio Tempranillo
2020 Whistler Thank God It's Friday Shiraz,
Barossa
2018 First Creek Cabernet Sauvignon
2019 Poggio Anima Toscana Sangiovese,
Tuscany, Italy
2019 Shiraz – Robert Stein Winery,
Mudgee, NSW
2019 Cab Sav – Dirty Boots,
Margaret River

ROSÉ

2020 Petit Amour Grenache,
Syrah, Provence

SPARKLING

NV Dal Zotto Pucino Prosecco
Biancavigna Prosecco,
Veneto Italy

WHITE

2020 Totara Sauvignon Blanc
2020 Motley Cru Pinot Grigio
2020 5 Tales Chardonnay
2021 Keith Tulloch Per Diem Pinot Gris
2020 Robert Stein Farm Series Riesling,
Mudgee NSW
2020 Pinot Grigio – Sticks,
Yarra Valley Victoria

RED

2020 Sauvignon Blanc – Man O'War,
Waiheke Island New Zealand

TAP BEER

Young Henrys Newtowner
Young Henrys Natural Lager
Hawks Lager

BOTTLE BEER & CIDER

Young Henrys Cloudy Cider
Young Henrys Stayer Mid
Stone and Wood Pacific Ale
Four Pines Pale Ale
Grifter Pale Ale
Balter XPA
Coopers Sparkling
Corona
Peroni
Sydney Beer
Byron Bay Lager
Orchard Thieves Apple

COCKTAILS

Cocktail on arrival
Mocktail on arrival

TEA & COFFEE

Freshly brewed coffee and tea selection



MAKE AN ENQUIRY

Choose Camperdown Commons for your next event and let us take care of the rest.

[ENQUIRE NOW](#)