

# EVENTS & FUNCTIONS

The Commune Project



Event  
Private function / events

Prepared for :  
Alex Williams

Ph: 0411279302

hello@communeproject.com



Shop 9 52 - 58 Gladesville Road

Hunters Hill, 2110



# WHERE IS CP?

Our venue is located in the beautiful and leafy suburb of Hunters Hill on the lower North Shore of Sydney.

The Commune Project's beautifully curated dining room can be easily tailored to suit your event. Whether it be a formal celebration, baby shower, corporate event or simply getting together with friends and family, we have the perfect space for you to host a styled gathering.

We are fully licensed for 90 guests and can offer you a variety of event packages 7 days a week, from 2 pm onwards till late. Whether its a standing cocktail event or a 3 course sit down meal, CP is committed to providing you and your guests with an unforgettable experience. Our internal seating capacity for a sit down dining event is limited to 40 guests.

For all our FAQ's head over to our website.

[www.thecommuneproject.com](http://www.thecommuneproject.com)



2023





The Commune Project

# PACKAGES

The Commune Project offers a variety of different event and party styles. When you book your party / function you will get exclusive use of our venue.

\*Minimum attendance for any cocktail or private seated event 25 people.

## Food packages starting from \$55 per person

Note\* any item on menu can be order individually at guests request and will be charged additionally at its unit price.

## Drinks packages starting from \$60 per person

Note\* spirits, cocktails or off menu alcohol/ drinks can be purchased at guests request and will be charged additionally at unit price

## Grazing board stations from \$25 per person

Offering an array of artisan cheeses, continental cured meats, pate, quince jams, nuts, fresh and dried fruits, crisp bread, torn sourdough, olives and more! Our charcuterie station can be selected for guest arrival or as a post meal indulgence.

## Dessert Station \$10 per person

Your choice of a variety of large or small cakes, pastry, macaroons, house made luscious desserts served either station style or as a canape to guests. We ensure adequate quantity, providing guests the opportunity to enjoy all three varieties.



2023



# FOOD

**\$55 per person** Select 3 standards and 1 substantial

**\$70 per person** Select 4 standards and 2 substantial

## Standards

### CLASSIC POTATO CHIPS

Served w/ classic tomato sauce  
df / v

### SWEET POTATO CHIPS

Served w/ smokey chipolte mayo  
gf / df / vg

### CHUNCKY GUAC

Crushed avocado, Spanish onion, cilantro, cherry tomatoes, dressed in extra virgin olive & fresh lime juice w/ seasoned corn chips  
gf / df / vg

### SEASONAL GREENS

Steamed broccolini & season greens drenched in extra virgin olive oil & seasoned in house dukkah  
gf / v

### HANDMADE FALAFEL

Served w/ roasted pumpkin hummus, extra virgin olive oil, pomegranate, alfalfa sprouts & seasoned w/ dukkah  
df / vg

### WAMRED FRESH SOURDOUGH

Served with EVO and balsamic

### SALT & PEPPER CALAMARI

Fresh calamari marinated in lemon & garlic, seasoned in salt & pepper & served w/ fennel garden salad & garlic aioli  
df / nf

### BRUSCHETTA

Confit cherry tomatoes, fresh basil, marinated goats feta on toasted organic sourdough drenched in extra virgin olive oil  
df / nf / vg

### SILVER ANCHOVIES

Dressed in EVO

### BURRATA CHEESE

Dressing in EVO

### ROASTED TAHINI PUMPKIN

Slow roasted jap pumpkin served w/ warm tahini dressing and spiced nuts and garnishes  
df / v

### FRESHLY SHUCKED OYSTERS

served w/ chilli, lime & coriander vinaigrette (gf)





# FOOD

\$55 per person Select 3 standards and 1 substantial

\$70 per person Select 4 standards and 2 substantial

## Substantials

### MISO BAKED SALMON

Oven baked Atlantic Salmon marinated in house miso.  
Served warm.  
gf / df / vg

### TACOS

Crispy battered flat head fillets or spicy grilled chicken w/ chunky guacamole, diced cherry tomatoes, cilantro, red cabbage, jalapeno tequila relish, wrapped in two soft tortillas & dressed in chipotle mayo

Go vegan - ask for vegan Thai green curry tempeh

### CRISPY FRIED CHICKEN

Chicken thigh marinated in a Southern buttermilk marinade, seasoned & served w/ spicy chipotle mayo & house slaw  
nf

### MINI POKE

Green Thai curry tempeh w/ black wild rice, avocado, edamame, beetroot, carrot, kale, pickled ginger, seaweed & dressed w/ toasted sesame oil & shisho  
df / nf / vg

### SLIDERS

#### CRISPY BIRD

Crispy butter milk chicken breast w/ house pineapple, rum & coconut jam, tomato, greens, spicy aioli & pickled slaw  
nf

#### CLASSIC WAGYU

Wagyu beef burger w/ aged cheddar, beetroot rum & rasin relish, tomato, greens, smokey BBQ sauce & pickles  
nf

#### VEGO BURGER

Mushroom & flamed sweet corn patty w/ jalapeno tequila relish, grilled halloumi, crushed avocado, wild rocket & cabbage slaw  
Go vegan - ask for tempeh  
nf / v





# FOOD

\$95 per person Alternate drop style menu.

## Seated Menu

### ENTREE

*Select 2*

Oven baked Atlantic Salmon marinated in house miso. Served warm. (gf / df)

Heirloom tomato, buffalo mozzarella, prosciutto, strawberry balsamic (gf)

Roasted cauliflower, sumac tahini yoghurt, almonds, barberry dressing (v | gf)

Crispy battered flat head fillets or spicy grilled chicken w/ chunky guacamole, diced cherry tomatoes, cilantro, red cabbage, jalapeno tequila relish tacos.

Fresh calamari marinated in lemon & garlic, seasoned in salt & pepper & served w/ fennel garden salad & garlic aioli

Roast chicken breast, crispy chicken skin, sautéed oyster mushrooms, asparagus, corn puree, chicken jus (gf)

Grilled lamb backstrap, parsnip puree, sautéed silverbeet, chicken jus (gf)

Roast beef fillet, dijon porcini rub, paris mash, sautéed silverbeet, chicken jus (gf)

Zucchini "pasta", warm pesto, roasted tomatoes, grilled broccolini, cashew parmesan, olive crumb (v | gf)

### MAINS

*Select 2*

Roast pork belly, crackling, ham hock croquette, apple puree, fresh apple, onion jus

Chilli angel hair pasta, garlic & chilli blue swimmer crab, coriander, lemon zest pangritata

### DESSERT

*Select 2*

Apple & rhubarb crumble

Caramelized apple tart, cinnamon ice cream, caramel sauce

Summer berry pavlova, passionfruit, vanilla custard cream

||Lemon & verbena panna cotta, fresh strawberries

Sticky date pudding, roasted almonds, vanilla ice cream, butterscotch sauce



# BEVERAGE

**\$55 per person** Package 1: (3 hour duration)  
Select your white, red, sparkling and beer

## WHITE

*Select 1 options*

2020 Terra Viva 'Bio' Pinot Grigio, Vento IT (Organic)

2020 Settlement Herotage' Sauvignon Blanc,  
Marlborough NZ

## RED

*Select 1 options*

2021 Tropo 'BigRed' Syrah/ Merlot, Adelaide Hills SA

2020 Shiny Wine 'Little Shiny' Pinot Noir, Tamar Valley  
TAS

2021 Unico Zelo 'Truffle Hound' Barbera/Sangiovese,  
Clare Valley SA

## SPARKLING or PINK

*Select 1 options*

2022 Terra Viva 'Bio' Prosecco' Extra Dry, Vento IT  
Organic

2020 Chateau de 'Laumerade Rose, Cotes de Provence  
FRA

## BEER

*Select 2 options*

Peroni, Nastro Azzurro, IT

White Bay Lager, Sydney AUS

Stone & Wood Pacific Ale, Byron Bay, AUS

Blater XPA, Currumbin AUS

Lord Nelson Three Sheets Pale Ale, Sydney AUS

Bilpin Original Cider, Bilpin AUS

## NON-ALCOHOLIC

Heaps Normal Quiet XPA, AUS

\*Other non-alcoholic bev can be source upon request

## COCKTAILS

Available upon request and will be charged additionally  
to your drinks package.

\*please notify event coordinator if this is something you  
would like available.





# BEVERAGE

**\$70 per person**

Package 2: (4 hour duration)  
Select your white, red, sparkling & beer

---

## WHITE

*Select 2 options*

2020 Terra Viva 'Bio' Pinot Grigio, Vento IT (Organic)

2020 Settlement Herotage' Sauvignon Blanc,  
Marlborough NZ

2021 Le Battistelle 'Montesei' Soave Classico, Vento IT

## RED

*Select 2 options*

2020 Shiny Wine 'Little Shiny' Pinot Noir, Tamar Valley  
TAS

2021 Unico Zelo 'Truffle Hound' Barbera/Sangiovese,  
Clare Valley SA

2019 Yelland and Papps 'VDS' Grenache Blend,  
Barossa Valley SA

2020 Samuels Gorge Grenache, McLaren Vale SA

## SPARKLING or PINK

*Select 1 options*

2022 Terra Viva 'Bio' Prosecco' Extra Dry, Vento IT  
Organic

2022 Usher Tinkler 'La Volpe' Prosecco, Hunter Valley  
NSW

2020 Chateau de 'Laumerade Rose, Cotes de Provence  
FRA

## BEER

*Select 3 options*

Peroni, Nastro Azzurro, IT

White Bay Lager, Sydney AUS

Stone & Wood Pacific Ale, Byron Bay, AUS

Blater XPA, Currumbin AUS

Lord Nelson Three Sheets Pale Ale, Sydney AUS

Bilpin Original Cider, Bilpin AUS

## NON-ALCOHOLIC

Heaps Normal Quiet XPA, AUS

\*Other non-alcoholic bev can be source upon request

## COCKTAILS

Available upon request and will be charged additionally  
to your drinks package.

\*please notify event coordinator if this is something you  
would like available.





# Bottomless Brunch

SET MENU \$55PP

2 COURSE ENTREES/MAIN

ADD 1.5 HR BOTTOMLESS PROSECCO + \$35PP

ADD 1.5 HR BOTTOMLESS ROSÈ + \$40PP

ADD 1.5 HR BOTTOMLESS BEER + \$40PP

ADD 1.5 HR BOTTOMLESS MIMOSAS + \$49PP

ADD-ON AN ESPRESSO MARTINI \$18

## STARTER

### OLIVE BREAD

Organic olive sourdough w/ cold pressed extra virgin olive oil on arrival

## ENTREE

Your choice of entree to share between two

### HANDMADE FALAFEL

Served w/ roasted pumpkin hummus, extra virgin olive oil, pomegranate, seasoned w/ dukkah

### SALT & PEPPER CALAMARI

Fresh calamari marinated in lemon & garlic, seasoned in salt & pepper & served w/ fennel garden salad & garlic aioli

### BRUSCHETTA

Confit cherry tomatoes, fresh basil, marinated goats feta on toasted organic sourdough drenched in extra virgin olive oil

## MAIN

Your choice of main

### TACOS

Crispy battered flat head fillets or spicy grilled chicken w/ chunky guacamole, diced cherry tomatoes, cilantro, red cabbage, jalapeno tequila relish, wrapped in two soft tortillas & dressed in chipotle mayo

### POKE BOWL

Green Thai curry tempeh w/ black wild rice, avocado, edamame, beetroot, carrot, kale, pickled ginger, seaweed & dressed w/ toasted sesame oil & shiso

OR

Swap tempeh for spicy grilled chicken  
Swap tempeh for crispy fried chicken & spicy mayo

### CLASSIC WAGYU

Wagyu beef burger w/ aged cheddar, beetroot rum & rasin relish, tomato, greens, smokey BBQ sauce & pickles

BOOKINGS ESSENTIAL 0411 279 302

MINIMUM 4 PEOPLE

[www.thecommuneproject.com](http://www.thecommuneproject.com)



# OTHER SERVICES

The Commune Project

Planning an event can be time consuming and a little stressful. We would like to help, in any way we can, to make the entire process as enjoyable and stress free as possible – start to finish. Listed are a few of our nearest and dearest who we can recommend to help make your event the best it can be!



Balloons



Cocktails on Arrival



DJ and Dance floor



Grazing Stations

[www.thecommuneproject.com](http://www.thecommuneproject.com)



# OTHER SERVICES

The Commune Project

## Flowers

Our experienced events team can work with you to source and curate floral arrangements for your event.

Alternatively, we recommend

### FLORAL & BOTANICAL

#### MABEL & ELSI

w - mableandelsi.com

e - hello@mableandelsi.com ig -

@mableandelsifloral

#### ALEKSANDRA

w - aleksandra.com.au

e - enquiries@aleksandra.com.au ig -

@aleksandradiary

- @fleurandthreads

## Music

### TILLEE MUSIC

w - tilleemusic.com

e - hello@tilleemusic.com ig -

@tilleemusic

### IMPRESSION DJS

w - impressiondjs.com.au

e - info@impressiondjs.com.au ig -

@impressiondjs

### ASH PERROW

w - ash-error.com

e - ash@ashperrow.com

@ashperrow

## Lighting and Sound

### AV1

w - av1.com.au

e - tim@av1.com.au ig - @av1\_australia

## Balloons

### THE BALLON SHOP

w - theballoonshop.com.au

p - (02) 8957 7893

## Photography

### FIONA & BOBBY

w - fionaandbobby.com

e - hello@fionaandbobby.com ig -

fionaandbobby

### WATTLE & LACE

w - wattleandlace.com

e - hello@wattleandlace.com ig -

@wattleandlace

www.thecommuneproject.com



# VENUE HIRE

---

The Commune Projects refined simplicity can be easily tailored to suit your event. Whether it be a formal celebration, wedding reception or simply getting together with friends and family, we have the perfect space for you to host a styled gathering.

We are fully licenced and can offer you a variety of event packages 7 days a week, from 2pm. With a dedicated service team and esteemed chef looking after you, we are committed to providing you and your guests with an unforgettable experience.

Depending on the size and budget of your event we have several options available to meet your needs.

---

## EXCLUSIVE VENUE USE - Ideal for 30 to 90 guests (3-4 hrs in length)

Our favourite way to host an event. When you book exclusivity you get the whole venue to tailor you event.

Included in the minimum spend requirements is the inclusion of all front house staff, bartender and mixologist staff, chefs, plus all glassware, flatware and crockery.

	2pm - 6pm	5pm - 11pm
Mon - Thursday	\$3000	\$3500
Friday - Sunday	\$3500	\$4000

## LARGE RESERVATIONS - Ideal for 12 - 25 guests

Ideal for those who don't have the budget or party size to book the whole venue. Reserve your ideal spot within our beautiful venue at anytime during our core trading hours. Whether its a sit down 'Bottomless Brunch Package' or a small stand up cocktail style party we look forward to hosting your event.

---

[www.thecommuneproject.com](http://www.thecommuneproject.com)





# COST

Hi Sarah, we are pleased to present the following proposal for your upcoming event with The Commune Project .

**FRIDAY 21 APRIL 2023, 1.00PM 5:00-PM**

**VENUE EXCLUSIVE**

Full Inside Venue available at a minimum spend of \$3,500 .00

	QTY	TOTAL
\$69 Alt Dp Lunch menu	40x	\$2760
TBC drinks package (4hours)	40x	\$TBC
\$3 Cakeage Fee	40x	\$120
Venue Hire fee		\$0

**ESTIMATED EVENT TOTAL \$2880.00**

These terms and conditions outline the terms on which The Commune Project provides its services to the client. The client understands and agrees that by utilising the facilities and services of The Commune Project that these terms shall apply:

1. Client Obligations:

The client must:

Immediately give written notice to The Commune Project if it becomes aware of any circumstance or matter that may change the scope of works or timing of the Services required for the Event.

Pay their initial deposit of 15% of the quoted minimum spend to secure their booking. If the deposit is not received within five (5) business days of issuing this proposal, the quote will be invalid and not be confirmed. The Commune Project shall not be under obligation to honour the proposal. Please note that a 15% surcharge will be incurred on Public Holidays.

[www.thecommuneproject.com](http://www.thecommuneproject.com)



# COST

---

We are pleased to present the following proposal for your upcoming event with The Commune Project .

---

Notify The Commune Project of the final number of attendees for charging purposes at least ten (10) business days prior to the Event; number of attendees cannot be reduced after that time. The number of attendees may only be increased with the express consent of The Commune Project.

Observe all laws and regulations and obtain all necessary permits or licenses (at the Client's cost) in respect of or in connection with the Event. The Client must duly observe and comply with such permits or licenses.

Remove all items they have brought in externally at the end of the Event, and the premise is to be restored to the condition in which it was at the commencement of the Event. If any of the property of the Client or the Client's Associates is not removed on the day of the Event, The Commune Project may dispose of such property at its discretion. The Client must pay The Commune Project the costs of any repairs or reinstatements required to the Premises or its fixtures, fitting or equipment and additional requirements but only to the extent such costs are a direct result of the Client's negligence or breach of these Terms and Conditions.

## 2. Provisions of Services:

In order to ensure the safety of staff and guests, all decorations, signage, exhibits; equipment and displays for the Event (the "Materials") must be approved by The Commune Project before being brought onto the Premises. The Materials are at the Client's sole risk and must only be brought onto and taken from the Premises in the manner directed by The Commune Project. All advertising and promotional materials must be approved in writing by The Commune Project before its use or display if the logo is in use. The Client warrants that the Materials and advertising and promotional materials will not breach any law or infringe any third party's intellectual property rights.

The Client will notify The Commune Project of any other Services provided by any third party that may impact or affect the Services to be provided by The Commune Project as soon as they become aware of those Services and in any case, no later than seven (7) days prior to the Event.

---

[www.thecommuneproject.com](http://www.thecommuneproject.com)





# COST

---

We are pleased to present the following proposal for your upcoming event with The Commune Project .

---

### 3. Contractors and Suppliers:

All third party suppliers, goods and Services ordered or contracted by the Client are the sole responsibilities of the Client and The Commune Project is not bound by any contractual obligation to any supplier.

The Client may require third party Services providers (Third Party Provider) to deliver Services in respect of the Event (including theming, stylist, cake provider, and entertainment). If the Client instructs The Commune Project to procure the Third Party Provider, the Client appoints The Commune Project as its agent to use its best endeavours to procure the Third Party Provider to carry out the applicable Services. The Client is responsible for all costs and expenses associated with any Third Party Provider and agree it is responsible for any equipment provided by the Third Party Provider.

### 4. Payment Terms:

As noted in above clause 1, an initial deposit of 30% of the quoted minimum spend shall be paid within five (5) business days of the Client's receipt of this proposal to secure the booking. The final balance shall be paid no less than ten (10) business days prior to the Event.

i. Cancellation shall include, but is not limited to the postponement, delay or re-booking of the event to another date.

ii. If the Client cancels the booking, The Commune Project must be notified in writing and all deposits are forfeited as they are non-refundable and non-transferable. The Commune Project reserves the right to adjust the invoice for any changes requested by the Client for any Services or adjustments made (including Third Party Provider fees) immediately prior to the Event or during the Event.

Any additional goods or Services requested by the Client or the Client's Associates on the day of the Event, must be paid in full by the Client at the event conclusion. after the Event. The client must supply The Commune Project with a credit card authority form prior to the event. The Commune Project will process the credit card at the conclusion of the Event (or as soon as reasonably practicable thereafter). The Client agrees and acknowledges that any payment made by credit card may incur an additional surcharge.

---

[www.thecommuneproject.com](http://www.thecommuneproject.com)



# COST

---

We are pleased to present the following proposal for your upcoming event with The Commune Project .

---

## 5. Signature:

By signing this document, I understand and agree to the above terms and conditions when confirming my booking. By signing this agreement you are bound by its terms, even if you haven't read or understood the contract.

To confirm your booking, please pay your deposit and sign below to confirm your acceptance and send it back via: email to :hello@communeproject.com

**NAME :** \_\_\_\_\_

**SIGNATURE :** \_\_\_\_\_

**DATE :** \_\_\_\_\_

---

[www.thecommuneproject.com](http://www.thecommuneproject.com)







# FAQ'S

---

We are pleased to present the following proposal for your upcoming event with The Commune Project .

---

## What is your venue capacity?

We comfortably accommodate 36 - 40 seated guest for a seated lunch or dinner event. Our standing capacity is 75 -90. This still allows ample space for an onsite presentations, band or DJ, dance floor, cake table, wishing well and pre and post dinner mingling. These numbers can be flexible depending on how you wish to use the room.

## What does the “venue hire” include?

Venue hire includes 4 hours of exclusive use of the entire venue, tables, chairs, all tableware, glassware and linen plus wait staff, bar staff, kitchen team, door security and complimentary cake cutting.

## Do you charge an additional fee if your Event runs long or you'd like to Extend ?

Yes. There is an additional fee of \$380 per hour if your function runs late or you wish to extend your function. This cost is charged in 30 minute increments.

## Is there room for a band or DJ plus dance floor? and is this something we can organise ?

Absolutely! We welcome all live music! and Yes we can organise and make recommendations for DJs and live music.

An ample dance floor is provided so you can crowd surf your way through “I wanna dance with somebody” by Whitney Houston. We know it's on your playlist. Don't lie.

Your chosen band or DJ will be required to supply all their own equipment, with DJ trestle tables available upon request at no additional charge.

## Can we DIY decorations?

You are most welcome to DIY any decorations. We are also able to guide you on what works best in the space and organise for you should you not have the time. Please note we do not allow glitter, confetti or sparklers

---

[www.thecommuneproject.com](http://www.thecommuneproject.com)



# FAQ'S

---

We are pleased to present the following proposal for your upcoming event with The Commune Project .

---

## **Do your packages offer spirits? .**

Our beverage packages do not include spirits, however, cocktails on arrival are an option. We also offer bar tab packages which does include full bar service.

## **Are your beverage packages unlimited?**

We like to party so rest assured, the unlimited beverages flow all the way through until 15 mins prior to your event conclusion.

## **Do your canape packages provide ample food? We don't want our guests to go hungry**

We guarantee no guests walks away hungry. All canapés are catered at 1.5 times. This simple rule has ensured full bellies and very happy party people each and every time.

## **Do you accommodate for those with special dietary requirements?**

YES. YES. YES. We happily accommodate any tricky dietary requirements you or your guests may have, whether that be a special meal for one individual's needs, or a complete tailored menu.

## **What are your bump in and out times for vendors?**

Depending on your event we allow for event organisers to bump in 1 hour prior to the event starting. Decorations, cakes and or other party needs can be delivered directly to the venue 2 hours prior to your event commencing. Once the event is over you and your guests have 30mins to bump out and leave the venue. Should you wish to extend you function please refer to that FAQ.

## **Who will be our point of contact on the day?**

Matthew will be with you on the day and all the way through your event planning. He will be working in collaboration with our event planner Bethan to bring your amazing event to life.

---

[www.thecommuneproject.com](http://www.thecommuneproject.com)