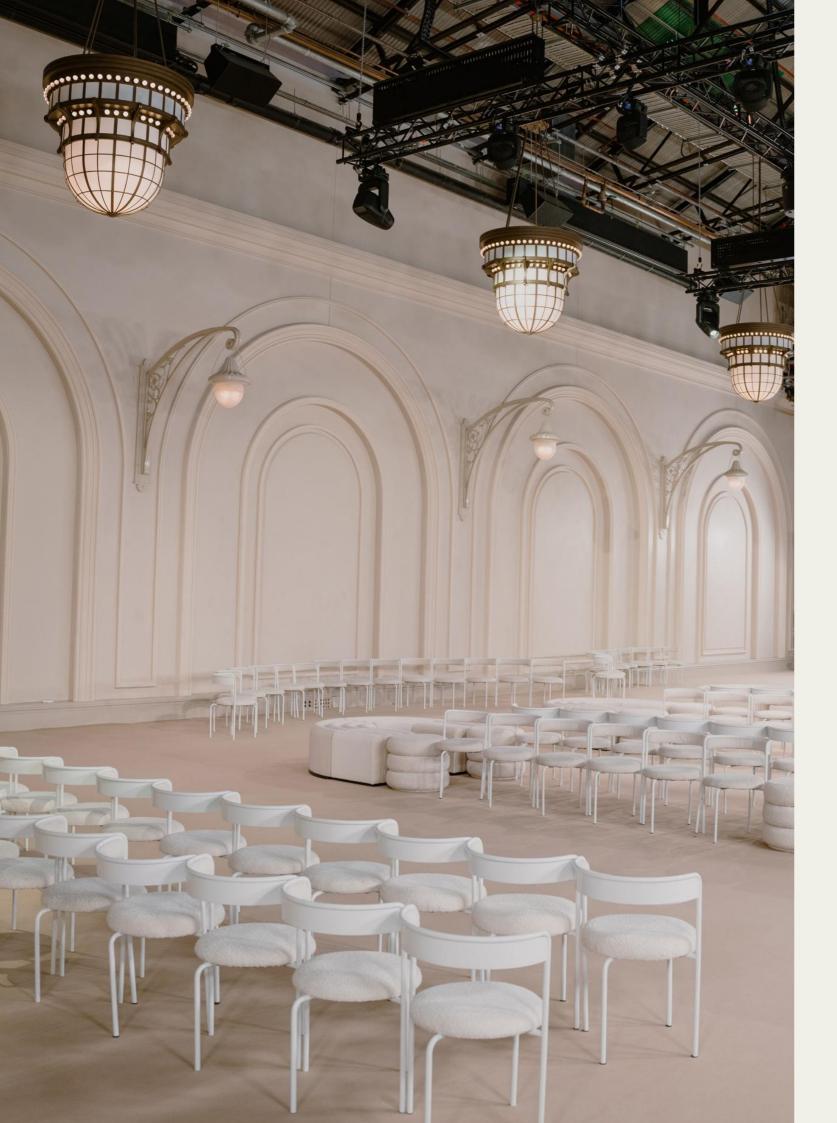
THE GROUNDS
corporate events

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THE GROUNDS

experience

At The Grounds, we pride ourselves on thinking outside the box, and strive to create unique experiences that are truly memorable. Our venues are more than just places to hold events - they have a personality and character that is all their own. From our beautiful lush gardens, to our distinct finishing touches, we ensure each space serves as a stunning backdrop for your event that is unmatched by any other.

But what truly sets us apart is our unwavering commitment to providing warm and welcoming hospitality. We go above and beyond to ensure that each guest feels valued and cared for, and our personalised service is tailored to meet each individual's needs. We understand that no two events are the same and we are passionate about ensuring your day is everything you've dreamed of and more.

It's this combination of breathtaking surroundings and heartfelt service that has earned The Grounds a special place in the hearts of Sydney locals and visitors alike, and we are honoured to play a part in

creating your memorable moments

MEET OUR TEAM To bring your vision to life



RAMZEY CHOKER

OWNER & DIRECTOR

As a business owner, Ramzey understands the importance of encapsulating the essence of your brand. Our spaces have been meticulously curated to serve as the perfect backdrop for your event. With this in mind, we highly appreciate the opportunity to host events on your behalf, ensuring your experience is carefully considered every step of the way.



JANA PORFIDA

HEAD OF SALES & EVENTS

With over 20 years of experience, Jana has been an integral part of The Grounds team since 2015. Her expertise spans across all types of events, and she is responsible for leading the team from sales to coordination, through to the execution of each event. With her extensive background and unparalleled passion for creating unforgettable moments, Jana excels in delivering exceptional service and exceeding client expectations.



PAUL McGRATH

EXECUTIVE GROUP CHEF

Chef Paul McGrath boasts a 30-year career at the forefront of Sydney's dining scene. Hailing from County Cork, Ireland, McGrath's journey includes stints in Michelin Star Restaurants across Europe. He has cooked for esteemed guests such as Queen Elizabeth, King Charles, Bill Clinton, and more. Currently, he oversees 200+ staff across 8 kitchens within The Grounds Group, with an emphasis on serving fresh, wholesome food.



THERESE MOUSSA

CREATIVE DIRECTOR & STYLIST

Therese is responsible for the aesthetics and visual attractions across all areas of The Grounds, and she brings this same level of commitment to all our events. As the leader of our in-house styling team, she ensures that every event is nothing less than perfect. Her team work tirelessly to create dynamic tablescapes, unique signage, food styling and everything in between, to make sure it is an event that you and your guests will never forget.



ICONIC SPACES craffed to perfection









SOUTH EVELEIGH

THE EVELEIGH

Located within the old locomotive workshops at South Eveleigh, The Eveleigh perfectly blends the elegance and sophistication of the golden days of steam engines with modern and sleek architecture.

With an opulent balcony and staircase for grand event entrances, stunning vintage chandeliers and touches of marble and brass throughout, The Eveleigh will provide a gorgeous backdrop for Sydney's most spectacular soirees!

KEY FEATURES:

- Impressively high ceilings with multiple rigging points
- On-site basic AV equipment & consultation with our in-house AV supplier for additional requirements
- Multiple breakout spaces & green room, including use of The Coffee Factory
- A stunning private bar, bathrooms & exclusive on-site kitchen
- Elevated stage, jumbo round tables & premium padded seating
- Retractable skylight & climate control for year-round comfort







COCKTAIL 250 - 550

CABERET 120 - 280

BANQUET 200 - 340

THEATRE 120 - 400









SOUTH EVELEIGH

THE COFFEE FACTORY

We're taking coffee culture to the next level, infusing it with art, design and innovation, showcasing the entire coffee-making process in-house from bean to brew. Our team of experts have crafted a space that will captivate your senses and allow you to experience a reimagination of coffee.

The Coffee Factory is our newest event space with a state-of-the art coffee facility as your backdrop. The industrial-inspired space pays homage to its railway heritage and is perfect for cocktail parties, conferences and interactive experiences.

KEY FEATURES:

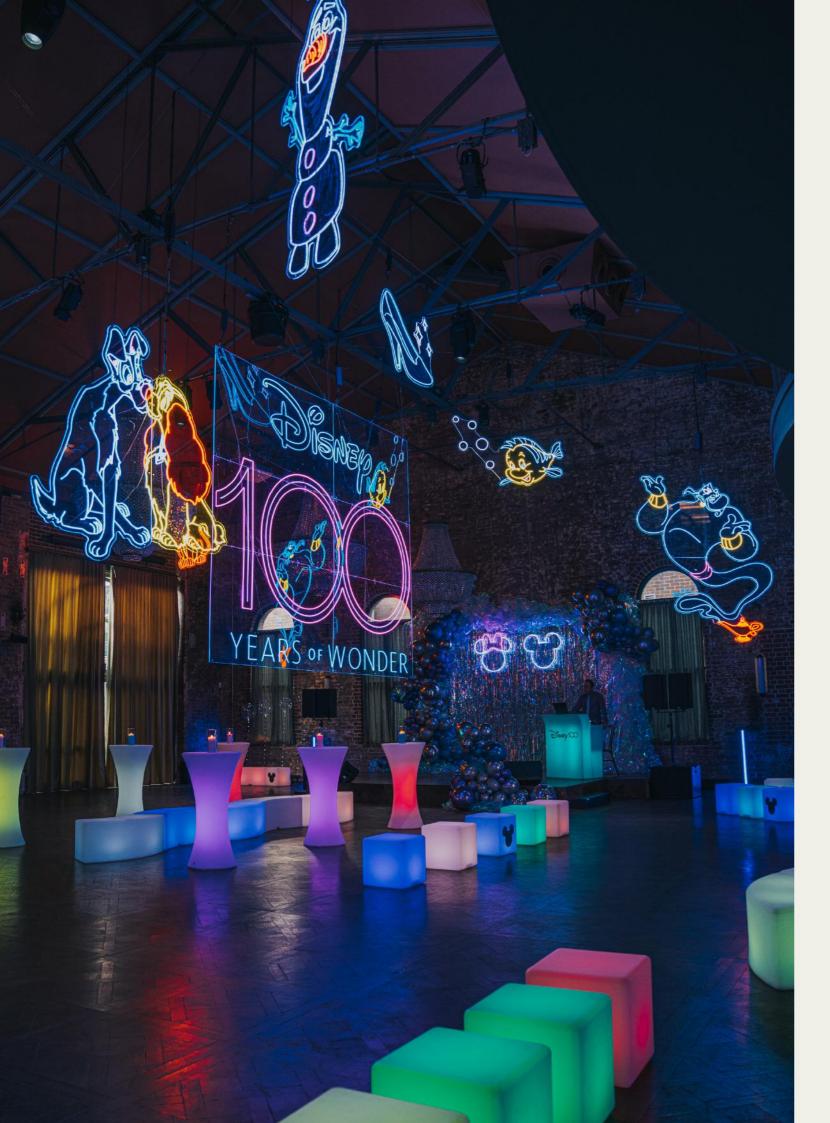
- Impressively high ceilings
- On-site basic AV equipment & consultation with our in-house AV supplier for additional requirements
- Multiple breakout spaces, including mezzanine level & rooftop
- A stunning coffee bar & open on-site kitchen for interactive experiences
- Climate control for year-round comfort



COCKTAIL Max 200

Max 126

THEATRE Max 160









THE GROUNDS OF ALEXANDRIA

LINSEED HOUSE

Once a former linseed oil factory, our Linseed House has been thoughtfully and elegantly restored with beautiful art-deco styling.

Linseed House is the perfect place to host your celebration, set inside a piece of Sydney's history. Featuring four exquisite crystal chandeliers, arched windows which flood the space with natural light and intricate parquetry flooring, this spectacular space is sure to take your breath away.

KEY FEATURES:

- Grand 10-metre ceilings with multiple rigging points
- On-site basic AV equipment & consultation with our in-house AV supplier for additional requirements
- Private outdoor courtyard, multiple breakout spaces & green room
- Stunning art-deco styled private bar & bathrooms
- Jumbo round tables & premium padded seating
- Four exquisite, custom-made crystal chandeliers

250 - 600





CABERET 120 - 240



BANQUET 200 - 380

THEATRE 120 - 400









THE GROUNDS OF ALEXANDRIA

THE GARDEN

Overflowing with an abundance of greenery, fresh herbs and blossoming flowers, The Garden is both an urban sanctuary and a beautiful outdoor event space.

Providing more than a botanical backdrop for your special event, The Garden is a uniquely immersive experience that can be easily transformed to suit your creative vision and provide a truly magical outdoor setting.

KEY FEATURES:

- On-site basic AV equipment & consultation with our in-house AV supplier for additional requirements
- Outdoor undercover space with heating & fans for year-round comfort
- Multiple breakout spaces, including our iconic Arbour & Patio
- Pizza oven, BBQ kitchen, private bar & direct access to private amenities
- Long table seating & chairs included

COCKTAIL 150 - 380

SEATED 110 - 180

THEATRE 75 - 150









THE GROUNDS OF ALEXANDRIA

THE ATRIUM

Accessed through its own private laneway, The Atrium brings the outdoors in, with a stunning garden parlour that captures the timeless beauty of yesteryear.

Beautifully styled inside and out, The Atrium provides a charming escape from the outside world. Overflowing with lush green plants and framed by the gentle swoon of festoon lights, the idyllic space is the perfect venue for intimate celebrations.

KEY FEATURES:

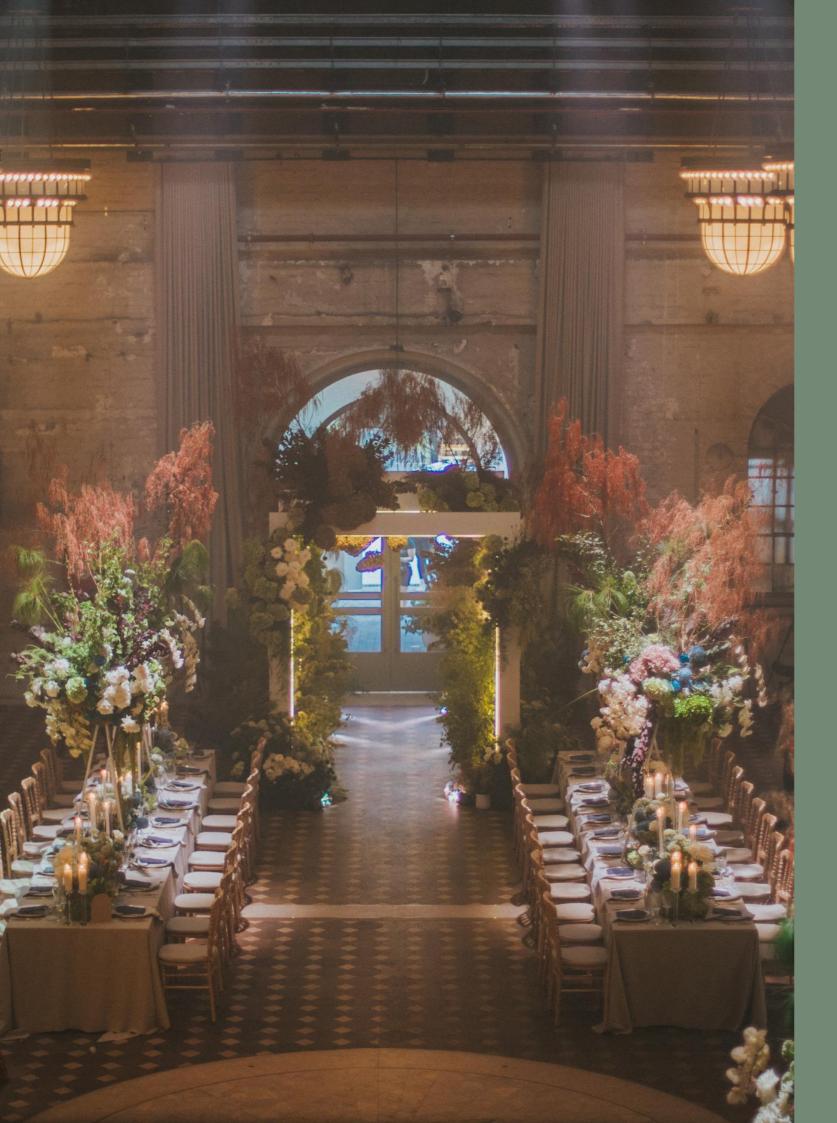
- On-site basic AV equipment & consultation with our in-house AV supplier for additional requirements
- A private bar & direct access to private amenities
- Climate control for year round comfort
- Private outdoor laneaway available to add on
- Long trestle tables & padded chairs

COCKTAIL 100 - 180

CABERET 50 - 80

SEATED 50 - 110

THEATRE 50 - 110

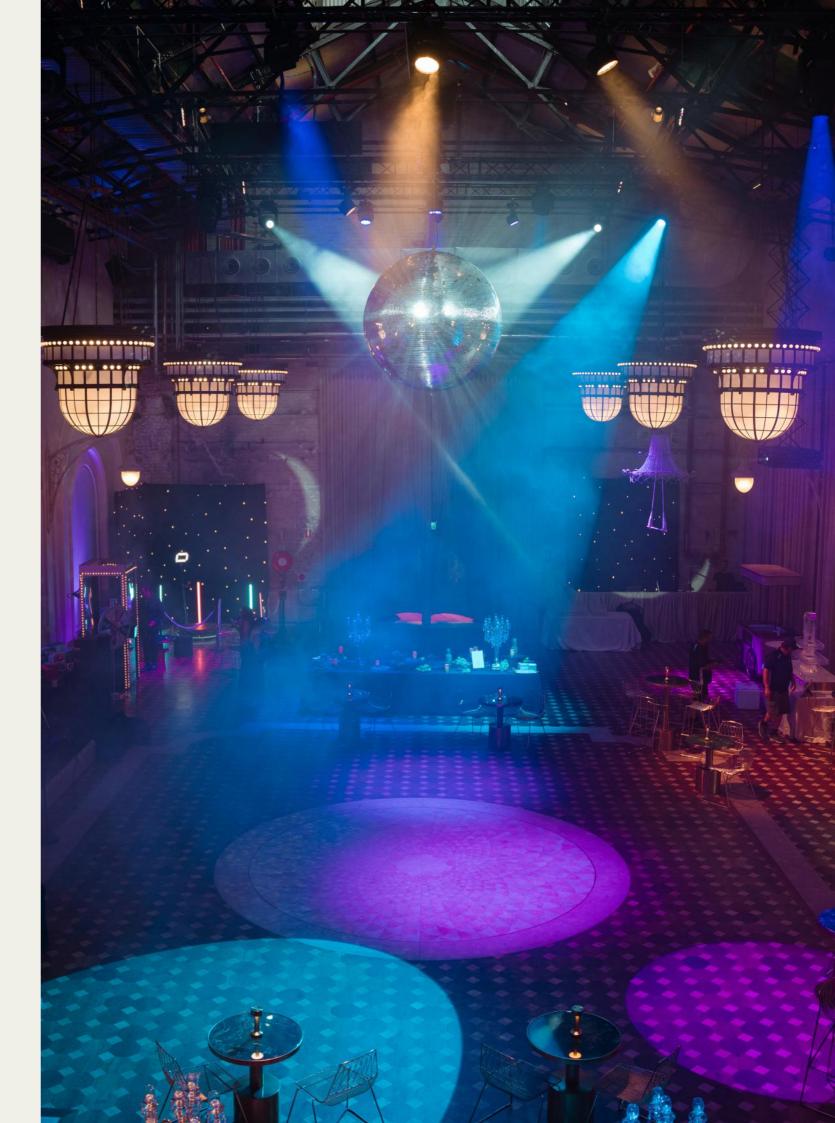


EVENT SET UP highlights











SPECIALITY FOOD

Tailored To you









OUR PROMISE for every plate

At The Grounds, we believe in crafting culinary experiences that celebrate the vibrant flavors of Australia while prioritizing freshness, quality, and wholesomeness.

Each menu is thoughtfully tailored to reflect the essence of the occasion and the diverse tastes of our guests. We include only the finest locally-sourced ingredients, ensuring that every dish bursts with flavour and vitality. We believe that the amazing menus are more than worth the effort, handcrafted to evoke the richness and playfulness of Australia's culinary heritage.

From intimate gatherings to grand celebrations, we are dedicated to delivering unforgettable dining experiences that elevate every event to new heights.

MENU STYLES served your way



ROVING CANAPES



SHARED PLATES



ALTERNATE PLATED



GRAZING STATIONS



SHARE PLATTERS



DESSERT CANAPES

FOOD STATIONS designed to impress

Our iconic food stations are available to add on to your event. Be sure to ask our team for the full list of what we can offer.*



FRESH OYSTER STATION

A selection of the freshest oysters, shucked to order & served with array of condiments.



SEAFOOD GRAZING MARKET

Impress your guests with a decadent selection of the freshest seafood served on a large ice bath.



TACO & BURRITO STATION

Create your own taco or burrito with the freshest ingredients from our styled taco station with your own toppings & dressings.



PIZZA KITCHEN

Savoury & sweet woodfire pizzas cooked from our famous pizza oven, exclusive for events in The Garden.



SLIDER STATION

Make your own sliders with our freshly baked bread, fillings & toppings to make your day truly unique.



DONUT STATION

End the night with fresh fried donuts for you & your guests to enjoy, with fillings including Nutella, caramel & raspberry jam.



WARM WAFFLE BAR

Warm toasted caramelised Belgian waffles, served with ice cream & endless toppings for guests to add.



GELATO CART

Chef selection of ice cream & sorbet flavours with endless toppings, served from our gelato cart.

29

2.8

^{*}Subject to change.

CONTACT US



MAKE AN ENQUIRY

events@thegrounds.com.au Ph: (02) 9699 2225

• thegroundsevents

THE GROUNDS OF ALEXANDRIA

7A/2 Huntley St, Alexandria NSW 2015

SOUTH EVELEIGH

Bay 3/2 Locomotive St, South Eveleigh NSW 2015

THEGROUNDS.COM.AU

