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Event Brochure

SYDNEY NOW WOOL

Sydney Common reimagines classic hotel dining with a lively yet relaxed atmosphere in the heart of the city. Located in the CBD with views of Hyde Park, it blends modern elegance with natural beauty, making it ideal for events. From intimate dinners to large functions for up to 350 guests, the venue offers flexible spaces for weddings, corporate dinners, and private parties.

The expansive windows and atrium connect the indoors with the peaceful greenery of Hyde Park, enhancing the dining experience. Head Chef Dylan Bennett's seasonal woodfire-cooked dishes showcase Australian flavours, paired with curated wines. Sydney Common is the perfect venue for memorable occasions.





CANAPÉ MENU

Canapés 11 per piece | Substantial 14 per piece

Meat Canapés

Bite-Sized

Wagyu Beef Tartare, Potato Scallop
Wagyu Bresaola, Horseradish,
Smoked Beetroot

Substantial

Wagyu 9+ Skewers
Signature Two-Week Dry-Aged Duck,
Wasabi Leaf, Blood Orange (Requires
4 Weeks' Notice)
Pork Skewer, Smoked Maple
Smoked Chicken Thigh Skewer
Oxtail Orzo

Seafood Canapés

Bite-Sized

Spanner Crab & Brioche
Yellowfin Tuna on Crisp Sushi Rice
Grilled Queensland Scallop,
Nduja Vinaigrette, Sesame Salt
Live Oyster, Finger Lime, Rice Vinegar

Substantial

Prawn Orzo, Fennel, Tomato Powder
Octopus Skewer, Kabayaki, Crunchy
Chilli

Canapé packages are also available. We can cater to all dietary requirements.
Please speak to our team for further details.

S Y D N E Y N O W N O O

CANAPÉ MENU

Canapés 11 per piece | Substantial 14 per piece

Vegetarian Canapés

Bite-Sized

Fresh Pea Tartlet, Pistachio
Smoked Beetroot Tartlet
Truffle Smoked Cheddar Toasties
Comté Cheese Doughnut

Substantial

Orzo with Mushroom and Truffle
Honeydew, Stracciatella, Pistachio, Basil Oil
Fried Eggplant Skewer
Heirloom Tomato Salad, Goat's Curd

Vegan Canapés

Bite-Sized

Smoked Beetroot Tartlet
Fresh Pea Tartlet
Honeydew, Basil Oil, Pistachio
Mushroom Skewers
Eggplant Skewer

Substantial

Heirloom Tomato Salad, Togarashi
Orzo & Mushroom
Grilled Asparagus, Garlic Chive
Eggplant Skewer

Canapé packages are also available. We can cater to all dietary requirements.
Please speak to our team for further details.



SYDNEY NOWWO



FOOD STATIONS

Flexible Stations

Cheese & Charcuterie | 18 per person

A curated display of Australian cured meats and cheeses, accompanied by fresh Baker Bleu sourdough, seasonal fruit, Sheraton rooftop honeycomb, citrus olives, and lavosh.

Dessert | 18 per person

A variety of bespoke seasonal desserts crafted by our Sydney Common Pastry team.

Live Chef Stations

Hibachi Skewer Live Cooking Station | 20 per person per hour

An immersive live cooking station featuring a traditional hibachi grill. Guests can enjoy a selection of perfectly cooked skewers, including wagyu beef, marinated chicken, delicate seafood, and vibrant seasonal vegetables, all infused with the smoky flavours of the hibachi. The live flames and the chef's precise grilling techniques add a touch of theatre to the experience.

Oyster Live Shucking Station | 22 per person per hour

An elegant and interactive station where skilled chefs shuck fresh live oysters on the spot, providing guests with a luxurious and memorable dining experience.

Canapé packages are also available. We can cater to all dietary requirements. Please speak to our team for further details.

SYDNEY NOW NOW

2 COURSE SPECIAL INCLUDING WELCOME BEVERAGE

79 per person

Select one entrée and one main

Entrées

Smoked Beef Wagyu Tri-tip Skewer, Green Shallot, Sichuan Pepper
Tomato, Fig Leaf Terrine
Wood Fired Grilled Prawns, Chilli, Salted Shiso Butter

Mains

David Blackmore Wagyu Blade, 200g
Prawn Orzo, Tomato, Fennel
Sourdough Cavatelli, White Mushroom, Truffle Sauce

Add-On Dessert | 15 per person

Chef's Selection

This menu is plated not sharing in style. Can be served alternative drop.
We can cater to all dietary requirements. Please speak to our team for further details.



SYDNEY NOWOOD



MARKET SHARE MENU

119 per person

Country Sourdough, Cultured Butter, Smoked Salt

Grilled Scallops, 'Nduja Vinaigrette, Sesame Salt
Guanciale, Pear, Pink Peppercorn

Tuna Crudo, Heirloom Tomato Jelly, Watermelon, Basil Oil
Charred Monterosa Tomatoes, Goat's Curd, Olive Oil, Togarashi

Woodfired Grilled King Prawns, Salted Shiso Butter, Taberu Rayu
Chargrilled Seasonal Vegetable, Paprika Egg Sauce, Roasted Buckwheat Tea

Dessert Chef's Selection

Optional Add-Ons

Matching Wines | 79 per person

Sydney Rock Oysters, Finger Lime, Rice Vinegar 36 for 1/2 dozen | 72 for 1 dozen

This menu is 4 courses and sharing in style.

We can cater to all dietary requirements. Please speak to our team for further details.

SYDNEY NOW NOW

MARKET SHARE MENU

130 per person

Country Sourdough, Cultured Butter, Smoked Salt

Octopus, Labneh, Chilli
Beef Tartare, Potato

Smoked Beef Wagyu Skewer, Green Shallots, Szechuan Pepper
Charred Monterosa Tomatoes, Goat's Curd, Olive Oil, Togarashi

Charred Eggplant, Miso Harissa, Puffed Barley, Ginger Dressing
Chargrilled Seasonal Vegetable, Paprika Egg Sauce, Roasted Buckwheat Tea

Grilled Pork Rib Chop, Smoked Maple, Barbecue Sauce

Main Upgrade Options

Honey Roasted Duck, Blood Orange & Shiso Ketchup +30 per person
O'Connor Dry Aged Rib Eye, 800g +45 per person

Dessert Chef's Selection

Optional Add-Ons

Matching Wines | 79 per person
Sydney Rock Oysters, Finger Lime, Rice Vinegar 36 for 1/2 dozen | 72 for 1 dozen

This menu is 5 courses and sharing in style.
We can cater to all dietary requirements. Please speak to our team for further details.





SYDNEY NOWWO

EVENT WINE LIST

SPARKLING & CHAMPAGNE

MV Clover Hill, Piper's River	Tasmania	98
NV Perrier Jouet, Brut, Reims	Champagne, France	190
NV Ruinart Blanc de Blancs, Reims	Champagne, France	390
NV Henriot Rosé, Reims	Champagne, France	275

WHITE

2022 Longview 'Whippet' Sauvignon Blanc	Adelaide Hills, South Australia	71
2021 Derwent Estate, Coal River Riesling	Tasmania	97
2022 Shaw + Smith 'M3' Chardonnay	Adelaide Hills, South Australia	150
2021 Domaine Mosnier, Chablis	Bourgogne	160

ROSÉ

2023 Brokenwood 'Rosato' Sangiovese	Multi-regional, Australia	85
2021 Domaine Grand Pré, Grenache (Blend)	Provence, France	89

RED

2023 Cirillo, Grenache	Barossa Valley, South Australia	79
2021 Terra Sancta 'Diggins', Pinot Noir	Central Otago, New Zealand	90
2021 Kaesler 'Reach for the Sky' Shiraz	Barossa Valley, South Australia	115
2018 Yalumba 'The Menzies'	Coonawarra, South Australia	145

SWEET

2019 De Bortoli 'Noble One' Semillon (375ml)	Riverina, New South Wales	145
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Beverage packages are available from 49 per person, with drinks and canapé options offered by the hour. A full beverage menu is available upon request.


SYDNEY NOWWO

Enjoy an unforgettable dining experience in our exclusive Private Dining Room. Perfect for intimate events, business meetings, or celebrations, it offers a serene atmosphere, impeccable service, and a built-in TV screen for presentations. With a 16-seat capacity, it's ideal for small gatherings. A \$2,000 minimum spend is required.

SYDNEY NOWWO

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 Awarded one hat by GoodFood

 @sydneycommon_

Terms and Conditions

- Minimum spends apply
- A 10% service charge applies to the total spend
- Food and beverage offering is subject to seasonal change

