

twp



► WHO WE ARE

The leading workspace specialist.

Make it your own.

Established in 2016, **The Work Project** creates beautifully crafted modern spaces, made flexible and modular to maximise your efficiency. It's your office, not ours.

Your space customized, your branding on the walls, your expansion catered for, your work culture, your rules.

Owning your space. Owning the experience. Owning the *future*.



PRIME LOCATIONS

Sydney at a glance



Quay Quarter
Tower
Bridge Street,
Levels 2 and 3, Sydney
NSW 2000, Australia

[VIRTUAL TOUR >](#)

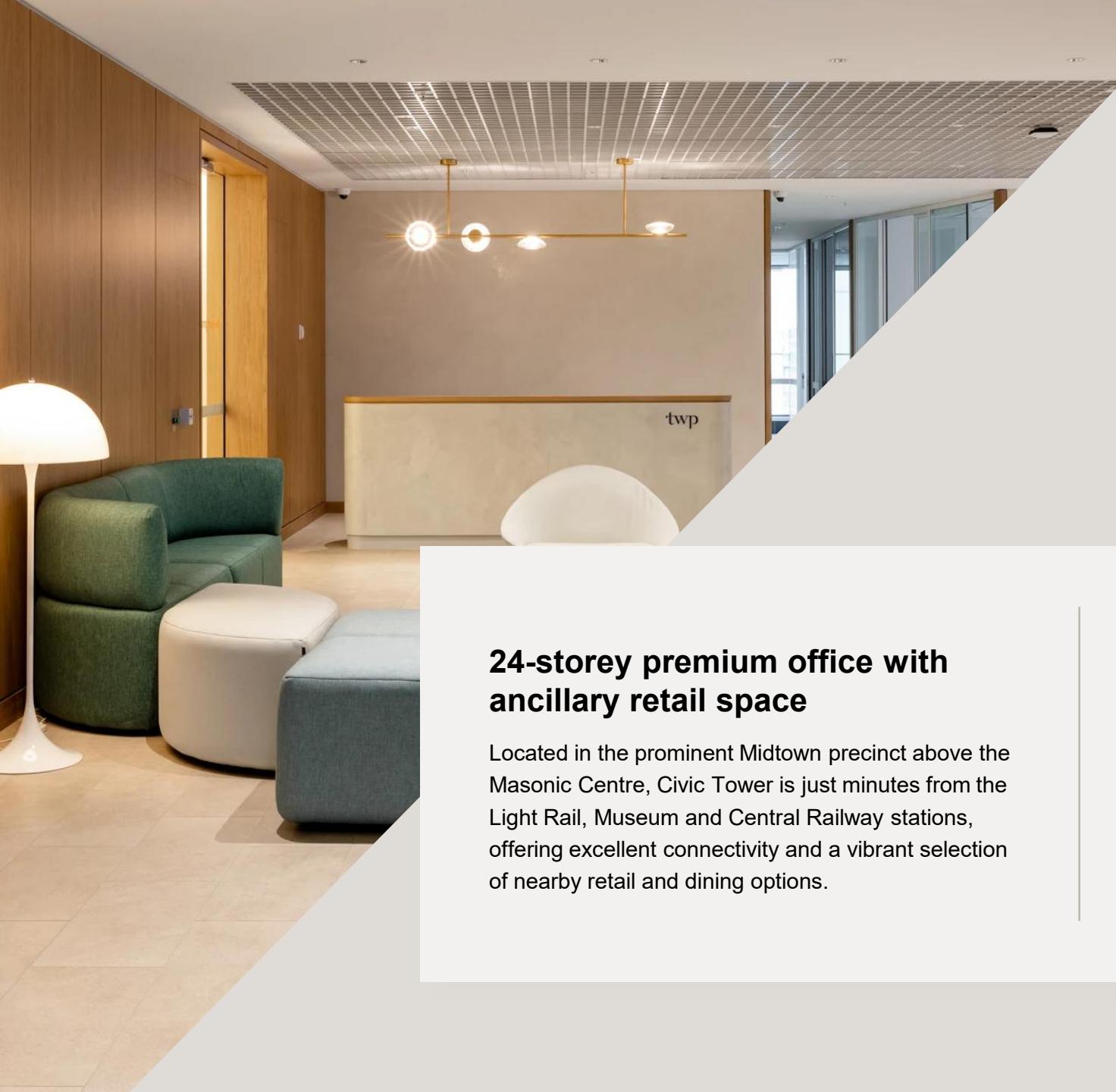


Civic Tower
66 Goulburn Street,
Level 9, Sydney
NSW 2000, Australia



100 Arthur Street
100 Arthur Street,
Level 10, North Sydney
NSW 2060, Australia





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Civic Tower

66 Goulburn Street, Level 9
Sydney NSW 2000, Australia

24-storey premium office with ancillary retail space

Located in the prominent Midtown precinct above the Masonic Centre, Civic Tower is just minutes from the Light Rail, Museum and Central Railway stations, offering excellent connectivity and a vibrant selection of nearby retail and dining options.

Grade A

office building

Central

located in the heart of Midtown precinct

1

available floor

Access

near major train and light rail stations

169

private workstations

946

sqm of office space

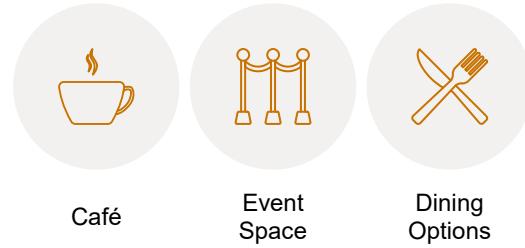
CIVIC TOWER



Location



Amenities and Unique Features



Café

Event Space

Dining Options

Workspace Specifications

Floor	Size (Sqm)	Workspace
Level 9	946	Reception, pantry, meeting rooms, private offices

► ADDITIONAL FEES

66 Goulburn external meeting room rates

Room name	Seat availability	Room Type	Hourly rate^ (1-hour booking)	Half day rate^ (4.5-hour booking)	Full day rate^ (9-hour booking)
4A	4	Meeting Room	\$56.00	\$202.00	\$353.00
4B	4	Meeting Room	\$56.00	\$202.00	\$353.00
6P	6	Meeting Room	\$81.00	\$292.00	\$510.00
Boardroom	10	Boardroom	\$139.00	\$500.00	\$876.00

Terms and conditions

- All rates are subject to changes and prevailing GST.
- Meeting rooms are subject to availability.
- *Complimentary rooms are available for 2-hour bookings, and can be booked at a maximum of 24 hours prior
- ^Rates above are for bookings between 8:30am – 5:30pm on business days.

► ADDITIONAL FEES

Additional Services & Printing

Additional Services

	Menu	One-time charge
Extras	Flip Chart Stand (Including 5 pages)	\$65.00
	Flip Chart Paper (5 pages)	\$15.00
	Standard Coffee / Tea	\$7.00 (Fee may vary depending on order)
	Secretarial Services	\$55.00 / 15 minutes
Facilities	Air Conditioning	Available Upon Request

Printing charges

	Ad-hoc charge	Per-page charge
Printing	A4, Black & White	\$0.25
	A4, Colour	\$1.00
	A3, Black & White	\$0.50
	A3, Colour	\$2.00

Terms and conditions

All rates are subject to prevailing GST. All rates are subject to changes.



► CIVIC TOWER

Food and Beverage Menu

Daily Catering Menu

Designed to be shared on large platters, our Daily Catering Menu is the perfect choice to supplement team members and guests for your next workshop, training, or meeting.

BREAKFAST

Egg and bacon sliders - (V and GF substitution available)	\$10.00
Mini smoked ham and cheese croissant	\$7.50
Organic Greek yoghurt pots & honey roasted fruits	\$7.50
Coconut & fresh fruit chia pods	\$7.50
Fruit skewers	\$7.50

MORNING & AFTERNOON TEA

Selection of pastries, tea cakes and scones

Assorted Friand	\$7.50
Assorted Danish pastries	\$7.50
Mini scones with Beerenberg strawberry jam, meander valley double cream & fresh berries	\$7.50
Assorted mini loaded donuts, filled with custard, Nutella or raspberry	\$7.50
Assorted tea cakes, lemon & poppyseed, lime & coconut and passionfruit & raspberry	\$7.50
Large house baked cookie	\$8.50

Selection of savoury pastries

Mini chorizo and sundried tomato quiches - (V option available)	\$7.50
Wagyu beef & thyme sausage rolls with smoky tomato relish	\$7.50
Spinach, feta and dill frittata	\$7.50
Mushroom and pea arancini, parmesan, truffle aioli (v)	\$7.50
Assorted finger sandwiches (3 pieces per person)	\$13.00

Platters

Cheese platter: artisan farmhouse cheeses & crisp breads	\$21.00
Seasonal fruit platter	\$11.50

SANDWICHES & LUNCH

Crispy barramundi slider, house dill tartare, pickles & shaved iceberg lettuce	\$18.00
Napolitana meatballs baguettes with parmesan & spinach (served warm)	\$16.00
Chicken schnitzel Caesar milk bun	\$16.00
Roast beef, truffle mayo, rocket, brioche slider	\$12.00
Assorted sourdough sandwiches (1 + ¼ servings per person)	\$23.50
A selection of gourmet wraps & sandwiches with assorted breads and a variety of fillings (1 + ¼ servings per person)	\$22.50

SHARED SALADS

Moroccan spice couscous salad with cucumber, tomato, Spanish onion, parsley, mint with dill yoghurt (v, veg)	\$13.00
Smoked salmon & pickled cauliflower salad, apple & radish avocado crema	\$16.00
Chicken pesto pasta salad, walnut, roast cauliflower and semi dried tomato	\$16.00
Chicken Caesar salad with smoky bacon, soft eggs, crispy croutons and fresh crisp cos lettuce	\$16.00
Rainbow poke salad with brown rice and seasonal fresh vegetables with soy, ginger dressing (veg, v, gf, df) -add smoke salmon for \$12 per person, 100g per person	\$15.00
Roast pumpkin & pickled beetroot salad, goats chevre, pumpkin seed	\$13.00

SOFT DRINKS

Package 1

Includes Coca Cola, Coke No Sugar, San Pellegrino Sparkling, & Sprite.	
1-hour package	\$7.00
All-day package	\$12.00

Package 2

Includes above soft drinks as well as Spring Valley Orange Juice and Apple Juice.	
1-hour package	\$8.50
All-day package	\$14.00



Daily Delegate Package

Morning Tea

- Mini smoked ham and cheese croissant
- Assorted Danish pastries
- Seasonal mixed fruit platter

► \$70.00 pp

Lunch

- A selection of gourmet wraps & sandwiches with a variety of fillings (1.25 servings per person)
- Seasonal house salad
- 1-hour unlimited soft drinks and sparkling water over lunch break

Afternoon Tea

► Please select one option for the group:

Option A

Shared selection of savoury pastries

Option B

Shared selection of sweet pastries

Optional Add-Ons:

Breakfast

Egg and bacon sliders

+\$10.00 pp

Soft Drink Package – Full Day

Unlimited soft drinks and sparkling water

+\$5.00 pp





Platters Menu

Sushi Platter

► Mixed selection of sushi, nigiri & served with soy sauce, wasabi & pickled ginger \$22.50 pp

Cheese Board

► Artisan farmhouse cheeses & crisp breads \$21.00 pp

Antipasto Platter

► Selection of antipasto with assorted dips \$21.00 pp

Dips Platter

► Assorted dips served with spring vegetables & kurrajong lavosh crackers \$19.00 pp

Grilled Vegetable & Cured Meats Platter

► Grilled vegetables, section of cold meats and Manchego with house made seed crisp breads \$23.00 pp

Formal Dining Menu

Available to groups of 20 or more. Inclusive of food, soft drinks and sparkling water, and chefs.
Additional costs for waitstaff and/or equipment hire apply.

Two-Course Meal (Entrée and Main)	\$110 pp
Three-Course Meal (Entrée, Main, and Dessert)	\$125 pp
Optional: Alternate Drop	+\$10pp, per course

Entrées - Please select one of the following

- Tomato tarte tatin, goats curd, micro herbs & flowers, sherry vinegar caramel
- Local Prosciutto & Burrata, grilled sweet fig, plum vinegar
- Prawn & avocado tian, charred corn & fennel
- Shawarma chicken, pomegranate yoghurt, chermoula

Mains - Please select one of the following

- Roast barramundi, cauliflower puree & florets, yuzu miso, edamame
- Sous vide beef rump cap, black garlic, carrot & chive
- Herb roast chicken, baby beets, beetroot leaf dill ricotta pie
- Lamb neck fillet, Mediterranean vegetables, Meredith feta, pine nuts

Desserts - Please select one of the following

- Chocolate fondant, roast blood plums, and coconut ice cream
- Individual Basque cheesecake with poached Shiraz quince
- Nashi pear tarte tatin with ginger crème fraîche
- Australian cheese plate with local Lavosh, muscatels, and honeycomb





Shared Lunch Menu

Available to groups of 20 or more. Inclusive of food, Chef, crockery, and cutlery for your event

Mains

Shallot & ginger chicken, sweet soy and chilli garlic

Roast grassfed beef rump cap

Whole baked barramundi fillet, cherry tomato ragu, caper leaves

Poached salmon, chat potatoes, hollandaise & seasonal greens

Slow roast leg of lamb, currant & pine nut dressing, seasonal greens

Roast mediterranean vegetable lasagne, garlic bread

One Main + Two Salads
\$65.00 pp

Two Mains + Three Salads
\$75.00 pp

Salads

Smoked salmon & pickled cauliflower salad, apple, radish and avocado crema

Roast pumpkin & pickled beetroot salad, goats chevre, pumpkin seeds

Moroccan spice couscous salad with cucumber, tomato, Spanish onion, parsley, mint with dill yoghurt (v, veg)

Walnut basil pesto chicken pasta salad with roast tomatoes & cauliflower with a basil blood orange vinaigrette

Caesar salad with smoky bacon, soft eggs, crispy croutons and fresh crisp cos lettuce (veg, v)

Rainbow poke salad with brown rice and seasonal fresh vegetables with soy, ginger dressing (veg, v, gf, df)

Prices are exclusive of GST and per person. All orders and dietary requirements must be confirmed 3-business days prior to booking. Menus are subject to availability and may change without notice. External food or catering not permitted and for safety purposes, no catering can be taken off-site.



Buffet Breakfast

\$55.00 per person
(includes 6 pieces)

Available to groups of 20 or more. Inclusive of food and bain-marie for warm items.

Our Buffet Breakfast menu is designed to share! Please select 6 items from any of the following sections:

Cold - Savoury

- ▶ Australian cheese board – triple cream Brie, local ricotta, Meredith feta, cheddar, smoked Fior Di latte, honeycomb
- ▶ Artisan cured meats platter – classic pepper salami, double smoked ham, pepper mortadella, beef pastrami, truffle salami
- ▶ Smoked salmon & avocado platter, rocket, sumac

Cold – Sweet

Organic Greek yogurt pots, honey roasted seasonal fruits

- ▶ Granola & milk
- ▶ Fresh seasonal sliced fruits
- ▶ Coconut chia pods, fresh seasonal fruits
- ▶ Orange & almond mini flourless cakes
- ▶ Mini flourless muffins – choc banana/ lemon & blueberry
- ▶ Mini assorted Danishes; chocolate, vanilla custard, cranberry, cinnamon
- ▶ Mini croissants, Pepe Saya butter & Beerenberg strawberry jam
- ▶ Macerated fresh fruits; the seasons best fruits macerated with our homemade syrup

Optional Add-Ons:

- ▶ Sourdough breads & Pepe Saya butter – \$5 pp
- ▶ Assorted juices & sparkling water package - \$8.5 pp

Warm - Savoury

- ▶ Mini double smoked ham & cheese croissants
- ▶ Double smoked bacon, smoky tomato relish
- ▶ Chorizo sausage, chimichurri
- ▶ Chef's frittata – choice one of the following:
 - ▶ *Mushroom, spinach, herb & parmesan*
 - ▶ *Spinach, dill & feta*
 - ▶ *Artichoke, semi dried tomato & ricotta, rocket*
- ▶ Scrambled eggs, chives, & butter
- ▶ Shakshuka – classic middle eastern style eggs baked in tomato, capsicum & fragrant spices
- ▶ Hash browns, tomato ketchup
- ▶ Roasted tomato medley, balsamic glaze
- ▶ Miso & herb roasted mushrooms

Warm - Sweet

- ▶ Belgian style waffles, Nutella
- ▶ American style pancakes, Canadian maple syrup
- ▶ Honey & vanilla roasted seasonal fruits
- ▶ Scottish style porridge, local honey

Canape Menu

Minimum 30 guests. Includes waitstaff, cutlery, crockery, and glassware.

4-pieces
\$56.00 pp

5-pieces
\$63.00 pp

6-pieces
\$72.00 pp

Please select your items from the below to create your package:

- Herbed falafel, beetroot hummus - veg, gf
- Tomato tarte tatin, mascarpone, sherry vinegar caramel, basil
- Smoked salmon tart, pickled ginger, crème fraiche
- Assorted sushi including maki & nigiri
- Traditional herbed Vietnamese rice paper rolls, peanut hoisin sauce - veg, gf, df
- Super greens frittata, goats curd, smoked almond - v, gf
- Chicken mustard dill cocktail sandwiches
- Nori salmon, sesame, salt vinegar rice crackers - gf, df
- Prosciutto leek & gruyere quiche, onion jam
- Mini classic burgers, beef wagyu patty, swiss cheese, pickles & secret sauce
- Mushroom & pea arancini, parmesan, truffle aioli - v
- Home-made sausage rolls – wagyu beef & thyme, smoky tomato relish
- Free range chicken & mushroom mini gourmet pies
- Spiced chickpea & seasonal vegetable mini gourmet pies - v, veg
- Peking duck pancake, hoisin, shallot and cucumber - df
- Thai chicken satay, lemongrass peanut coconut sauce - gf, df





Canapes, continued

Minimum 30 guests. Inclusive of Food, waitstaff, cutlery and glassware for your event

Canape Packages

4-piece package	\$56.00 pp
5-piece package	\$63.00 pp
6-piece package	\$72.00 pp

Substantial Canapes - \$13 per item/person

The following can be added to your canape package for a more substantial offering:

- Smoked salmon poke, edamame & avocado, roasted sesame miso dressing
- Classic wagyu slider, swiss cheese, pickles, truffle mayo, rocket
- Sumac chicken bowl, fattoush salad
- Heirloom tomato & bocconcini tricolor pasta
- Miso sesame eggplant, pickled ginger & snow pea salad



Beverage Menu

twp

Australian Selection

- ▶ Cassegrain NV Sparkling Blanc de Blanc \$32.00
- ▶ Cassegrain Semillon Sauvignon Blanc \$30.00
- ▶ Cassegrain Shiraz Viognier \$30.00

Premium Selection

- ▶ Chandon Brut NV 750ml \$50.00
- ▶ Cape Mentelle Marri Margaret River Chardonnay \$45.00
- ▶ Bird in Hand Sauvignon Blanc 2020 \$45.00
- ▶ Oakridge Over The Shoulder Pinot Noir 2023 \$45.00
- ▶ Parker Coonawarra Estate Shiraz 2022 \$45.00
- ▶ Gerard Bertrand Côtes des Roses Rosé 2023 \$45.00

Beer & Cider

- ▶ Peroni Red \$8.00
- ▶ Peroni Leggera (Light) \$8.00
- ▶ James Squire One Fifty Lashes Pale Ale \$8.00
- ▶ James Squire Orchard Crush Apple Cider \$8.50

Soft Drinks

- ▶ Coca Cola / Coke Zero \$4.50
- ▶ San Pellegrino \$4.50
- ▶ Schweppes Lemon Lime & Bitters, Lemonade \$4.50
- ▶ Spring Valley Orange Juice, Apple Juice \$5.50
- ▶ Remedy Kombucha \$6.00

Add Ons

- ▶ Bar/Waitperson \$300.00 per 4-hours
- ▶ Moët & Chandon Brut Imperial NV \$110.00 per bottle
- ▶ Veuve Clicquot Brut Yellow Label Champagne NV 750ml \$125.00 per bottle

Prices are exclusive of GST. The Work Project practices the Responsible Service of Alcohol. Ancillary staff costs may apply. All orders must be confirmed 3-working days prior to booking. Menus are subject to availability and may change without notice. External food or catering not permitted and no alcohol can be taken off-site.

Barista Coffee Cart

Prices include coffee cart with dedicated professional Barista, bump-in/out, premium Italian blended coffee beans, milks and alternative milks, tea selection, and Barista parking fee.

Standard Package

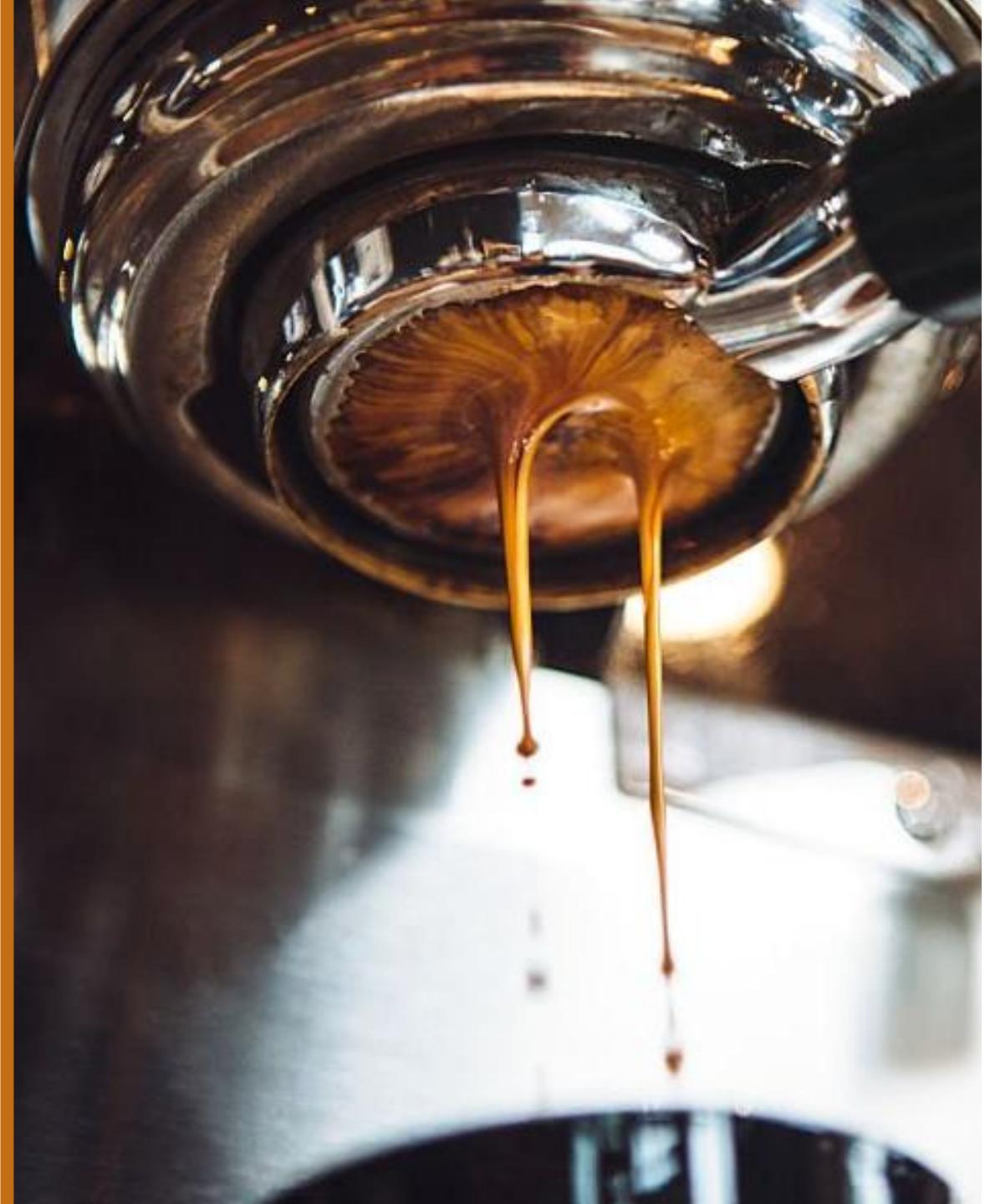
Time	Qty	Cost
2 hours	100	\$1,390.00
3 hours	125	\$1,520.00
4 hours	150	\$1,650.00
5 hours	175	\$1,780.00
6 hours	200	\$1,910.00
7 hours	225	\$2,040.00
8 hours	250	\$2,170.00

Unlimited Servings Package

Time	Qty	Cost
2 hours	Unlimited	\$1,650.00
3 hours	Unlimited	\$1,910.00
4 hours	Unlimited	\$2,170.00
5 hours	Unlimited	\$2,420.00
6 hours	Unlimited	\$2,670.00
7 hours	Unlimited	\$2,920.00
8 hours	Unlimited	\$3,170.00

Optional Add-Ons

Additional Hour of Service	\$120.00
Additional Barista - Weekday (per hour)	\$90.00
Additional Barista - Weekend (per hour)	\$120.00
Additional Serve (Individual)	\$5.00 each
Good-Edi Edible Cups (100 units)	\$300.00
Decaf Coffee (250g bag)	\$130.00
Upgrade to Iced Coffee	\$315.00
Branding wrap on front of cart	POA





Your next project is here.

► GET IN TOUCH WITH US

66 Goulburn

E: 66GL@theworkproject.com

M: +61 2 9000 1928

theworkproject.com

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