Venue Hire & Event Packages

Spring & Summer

PARAMOUNT
RECREATION
CLUB

Rooftop

Paramount House

80 Commonwealth Street

Surry Hills

Sydney

“The space is set on one of the most beautiful rooftops in Sydney and strengthens both your body and mind, leaving you feeling renewed and ready for the day or night.”

— Russh Magazine

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As versatile as it is beautiful, our rooftop space has been designed to adapt to groups of varying sizes, events of different styles and weather of all kinds.

Dimensions

The Pavilion
155m²

Rooftop Terrace
260m²

Studio 1
30m²

Studio 2
20m²

Reception
23m²

Full Venue Availability

Thursday
4pm–10pm

Friday
4pm–10pm

Saturday
2pm–10pm

Sunday
2pm–10pm

Please note: Price for venue hire outside of these times is POA.

Features

- 110 person capacity
- Reception area
- Full kitchen
- Spectacular bathrooms
- Lift access
- Zoned speakers throughout venue
- Retractable awning
- Indoor and outdoor heating

FLOORPLAN

Studio Two: 20m²

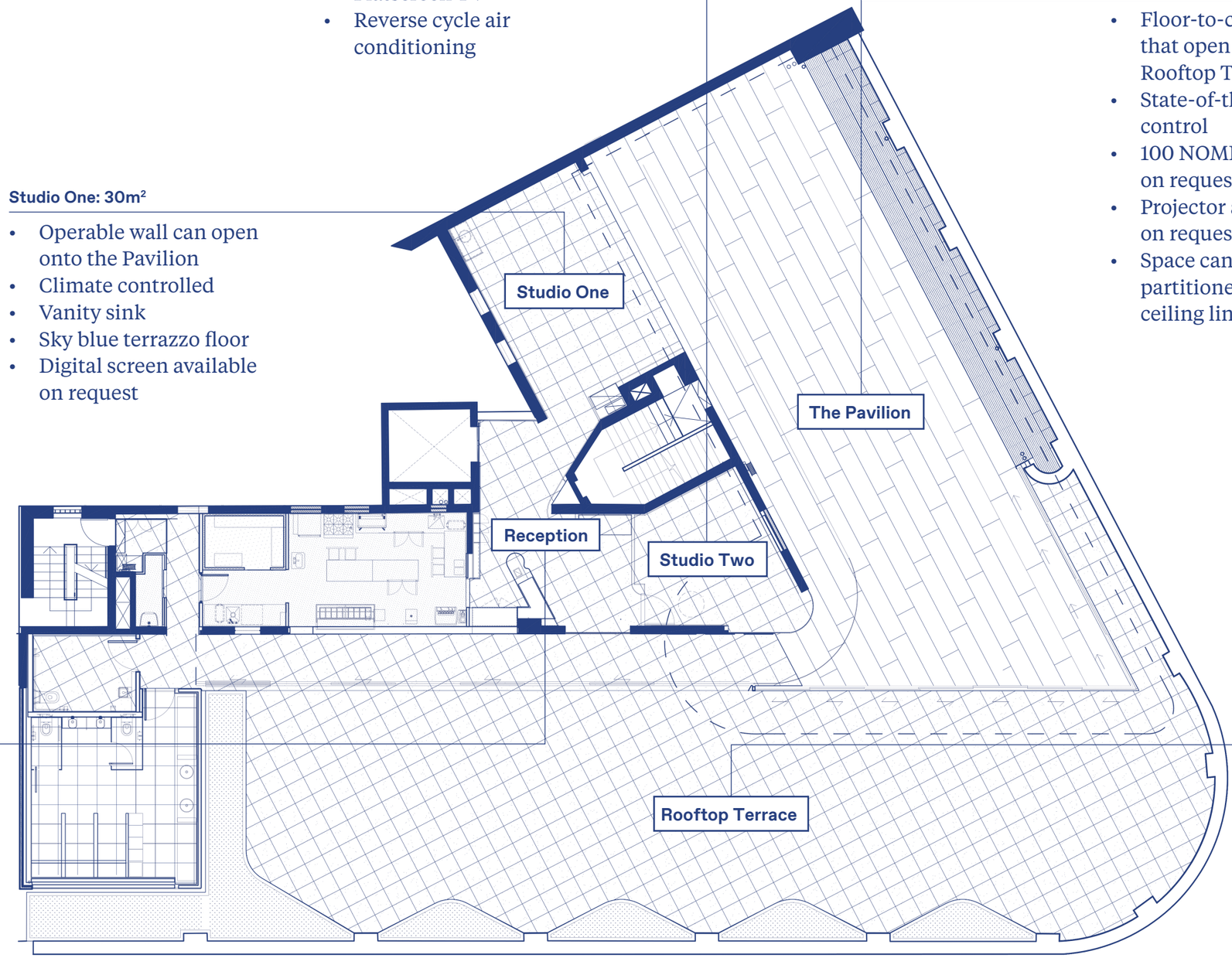
- Architecturally designed studio
- Plenty of natural light
- Flatscreen TV
- Reverse cycle air conditioning

The Pavilion: 155m²

- Floor-to-ceiling glass doors that open up onto the Rooftop Terrace
- State-of-the-art climate control
- 100 NOMI chairs available on request
- Projector and AV available on request
- Space can be easily partitioned with floor-to-ceiling linen curtains

Studio One: 30m²

- Operable wall can open onto the Pavilion
- Climate controlled
- Vanity sink
- Sky blue terrazzo floor
- Digital screen available on request



Reception: 23m²

- Elegant reception desk
- Views onto the Rooftop Terrace
- Integrated bench seat
- Adjustable lighting
- George Byrne artwork

Rooftop Terrace: 260m²

- Views over Surry Hills
- Sky blue terrazzo floor with blue desert planting
- Retractable awning
- Parasols, tables and planters are modular to accommodate guests

PAST EVENTS

Daytime moodboard

Women of Fashion presented by Pared Eyewear

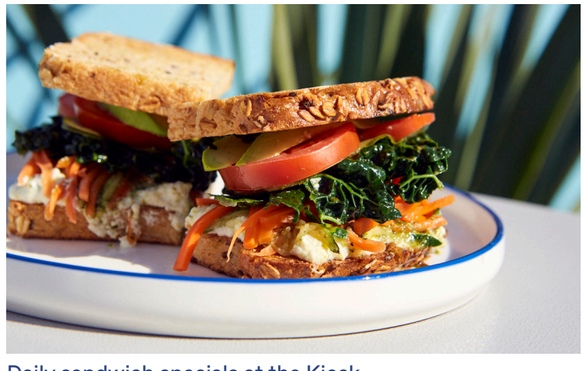
Healthy Cities presented by Right Angle Studio

Freshly-made juices and smoothies

Pedestrian Media Trends Forum

Jac + Jack Media Brunch

Summer 2018 Launch for Jac + Jack



Daily sandwich specials at the Kiosk

PAST EVENTS

Evening moodboard

CIBI Cookbook Launch

Right Angle Studio Future Cities event, custom cocktails provided by Golden Age Cinema & Bar

Asahi Third Spaces Trend Briefing event canapé catering

Johnny Ladd at our Spring Launch event

Grazing table at Russh Magazine's Give Me the Night event

Drinks on the Rooftop Terrace during the Paramount Recreation Club Spring Launch event

Right Angle Studio Healthy Cities panel

EVENT & VENUE HIRE PACKAGES

Product Launches

Jac + Jack Season Launch

With a convenient location close to major media outlets, sharp venue design and a photogenic colour palette, Paramount Recreation Club provides the perfect setting for launches and private events.

Capacity
- Up to 100 guests

Availability
- Mon–Wed 2pm–4pm
- Thurs–Sun 2pm–8pm

Venue Hire Costs
- Entire venue from $5,000
- Rooftop Terrace from $3,000
- The Pavilion from $3,000
- Studio 1 from $750
- Studio 2 from $500

Venue Hire Inclusions
- Custom run sheet
- Up to 100 Nomi chairs
- 1 hour bump-in and bump-out
- In-house speaker system

Upgrades
- Catering from $25 per head
- Beverage package and bar service
- Audio-visual
- Event styling
- Photography
- Security

Cocktail Events

Aperol Spritz Bar at our Spring Launch event

From the elegant venue arrival point to our stunning Rooftop Terrace and indoor Pavilion, Paramount Recreation Club is one of the most memorable places to enjoy drinks and canapés for any occasion.

Capacity
- Up to 100 guests

Availability
- Mon–Wed 2pm–4pm
- Thurs–Sun 2pm–8pm

Venue Hire Costs
- Entire venue from $5,000
- Rooftop Terrace from $3,000
- The Pavilion from $3,000
- Studio 1 from $750
- Studio 2 from $500

Venue Hire Inclusions
- Custom run sheet
- 1 hour bump-in and bump-out
- In-house speaker system

Upgrades
- Catering from $25 per head
- Beverage package and bar service
- Audio-visual
- Event styling
- Photography
- Security

EVENT & VENUE HIRE PACKAGES

Presentations & Panels

Healthy Cities presented by Right Angle Studio

Host your next presentation or panel discussion in our beautiful Pavilion and then give attendees a chance to talk about it over some drinks on the Rooftop Terrace. Food catering is also available through our Kiosk.

Capacity
- Up to 100 guests

Availability
- Mon–Wed 2pm–4pm
- Thurs–Sun 2pm–8pm

Venue Hire Costs
- Entire venue from $5,000
- Rooftop Terrace from $3,000
- The Pavilion from $3,000
- Studio 1 from $750
- Studio 2 from $500

Venue Hire Inclusions
- Custom run sheet
- Up to 100 Nomi chairs
- 1 hour bump-in and bump-out
- In-house speaker system

Upgrades
- Catering from $25 per head
- Beverage package and bar service
- Audio-visual
- Event styling
- Photography
- Security

Photo & Film Shoots

Pip Edwards shoot for Women's Health Magazine

Filled with natural light, beautiful backdrops and architectural details, Paramount Recreation Club is ideal for photo and film shoots with Studios 1 and 2 available for wardrobe and grooming if required.

Capacity
- N/A

Availability
- Mon–Wed 2pm–4pm
- Thurs–Sun 2pm–8pm

Venue Hire Costs
- From $525

Venue Hire Inclusions
- Dedicated booking manager

Upgrades
- Green room
- Storage room
- Catering for your crew from the Kiosk

EVENT & VENUE HIRE PACKAGES

Dinners

Roast beetroot with whipped ricotta and chutney on a house-made linseed cracker

The Pavilion can be transformed into a spectacular and unique dining experience. Enjoy drinks on the Rooftop Terrace beforehand and speak to us about our venue downstairs, Golden Age Cinema & Bar, if you're interested in after-dinner drinks.

Capacity
- Up to 100 guests

Availability
- Thurs–Sun 4pm–10pm

Venue Hire Costs
- Entire venue from $5,000
- Rooftop Terrace from $3,000
- The Pavilion from $3,000
- Studio 1 from $750
- Studio 2 from $500

Venue Hire Inclusions
- Custom run sheet
- Up to 100 Nomi chairs
- 1 hour bump-in and bump-out
- In-house speaker system

Upgrades
- Catering from $65 per head for a three course meal
- Beverage package and bar service
- Audio-visual
- Event styling
- Photography
- Security

Health Professional Takeovers

Mindfulness expert Tom Cronin presenting in the Pavilion

Have a following in Sydney but don't have a suitable space? Our Pavilion can be used by local, interstate and international yoga and meditation teachers for workshops and immersives. Other fitness specialists and expert practitioners are welcome.

Capacity
- Up to 100 guests

Availability
- Mon–Wed 2pm–4pm
- Thurs–Sun 2pm–8pm

Venue Hire Costs
- Entire venue from $5,000
- Rooftop Terrace from $3,000
- The Pavilion from $3,000
- Studio 1 from $750
- Studio 2 from $500

Venue Hire Inclusions
- Custom run sheet
- Up to 100 Nomi chairs
- 1 hour bump-in and bump-out
- In-house speaker system

Upgrades
- Catering from $25 per head
- Bar service
- Audio-visual
- Event styling
- Photography
- Security

CATERING

Moodboard

Kiosk event catering menu
Breakfast

LIGHT BREAKFAST

Seasonal Fruit Platter $6pp
(vv, gf)

Coconut Yoghurt & Granola Cup $8pp
with fresh seasonal fruit (vv)

Coconut Chia Cup $8pp
with berry compote, cinnamon, toasted coconut, fresh young coconut flesh and seasonal fruit (vv, gf)

Açai Cup $8pp
blended with fresh banana & mango, with date, walnut and pumpkin seed crumble (vv, gf)

SUBSTANTIAL BREAKFAST

Warming Turmeric Porridge $11pp
(vv, gf)

Selection of Penny Fours Pastries $10pp
(v)

Breakfast Wrap $9pp
Smoked bacon, fried eggs, pico de gallo, avocado & spicy tomato salsa

Sourdough or GF Charcoal Quinoa Toast $10pp
with either:
- Smashed Avocado (vv)
- Mediterranean tomato, honey & goat's cheese (v)

BEVERAGE

Coffee Supreme Espresso $5ea
Made to order

Coffee Supreme Filter & Tea $5pp
Served at a refillable station

Freshly Squeezed Orange Juice $6pp

House-Made Smoothies $7pp

BREAKFAST PACKAGES

LIGHT BREAKFAST

$25pp (6-100 guests)
Fruit, choice of two breakfast cups served with freshly squeezed juice and tea/coffee station

SUBSTANTIAL BREAKFAST

$35pp (6-100 guests)
Fruit, choice of one cup and one substantial item served with freshly squeezed juice and tea/coffee station

Kiosk event catering menu
Lunch Buffet

Sandwich platter $16pp
Chef’s selection of gourmet sandwiches featuring fillings of chicken, salmon and vegetables.

Burrito & Sandwich Platter $18pp
Our famous tofu burrito with black peas, cheddar and pico de gallo as well as a chef’s selection of gourmet sandwiches featuring fillings of chicken, salmon and vegetables.

Antipasti Platters $20pp light or $30pp substantial
Our chef’s lunch selection of artisan antipasti, meats, cheeses, dips, marinated olives, lavosh and freshly baked sourdough.

Trio of bowls $25pp
Choose three hearty salad bowl options, served with chicken or salmon on the side.
All of our bowls are made with fresh, healthy ingredients designed to keep you feeling satisfied throughout the day.

Option 1: Kerala Curry Bowl
Coconut and turmeric dahl, pickled eggplant, charred broccolini, coriander and cucumber yoghurt, served on brown rice (vv, vg, gf, df)

Option 2: Gado Bowl
Indonesian-style marinated tempeh salad, pickled carrot, sauerkraut, cucumber, bean sprouts, house-made peanut satay, coriander and soft boiled egg served on brown rice (v, df, gf)

Option 3: Soba Noodle Bowl
Soba noodles, chickpea miso-marinated eggplant, daikon, spring onion, pickled mushrooms, bok choy, nori, sesame and soft boiled egg (v, df)

Option 4: Hollywood Bowl
Quinoa, pickled carrots, avocado, raw kale, laco-fermented sauerkraut, alfalfa sprouts, rocket and walnut pesto. High in iron, fibre and low in calories (vv, gf, df)

Kiosk event catering menu

Canapés

LIGHT CANAPÉS
$6ea

Sydney rock oysters
with mignonette dressing

Citrus-cured salmon rillette
on a seaweed tapioca cracker

Roast beetroot tartare
with whipped ricotta and chutney on a linseed cracker

Beef tartare
with capers and olives on a linseed cracker

Fried polenta panisse
with garlic aioli

Slow roasted Japanese pumpkin
with caramelised onion on a seeded cracker

SUBSTANTIAL CANAPÉS
$8ea

Chicken skewer
BBQ free-range marinated chicken thigh with baba ganoush

House-made sausage roll

Tofu san choi bao
with mushroom, spring onion, togarashi, soy and sesame dressing

Brisket slider
with house BBQ sauce, cheddar, tomato and pickles

Tempeh slider
with house BBQ sauce, cheddar, tomato and pickles

Kerala dahl box
with coconut and turmeric dahl, eggplant, broccoli and coriander served on brown rice

SWEET
$6ea

Flourless chocolate brownie

Pumpkin cake with cream cheese maple icing

Raw date and cacao bliss ball

GRAZING TABLE
$30pp

Our chef's selection of artisanal antipasti, sourdough, lavosh, cured meats and sumptuous cheeses. Accompanied with house-made dips, olives, nuts and fresh & dried fruit, you'll arrive to an impressive table presentation.

PACKAGES

Grazing Table + 3 x canapés $47pp
(2 x light, 1 x substantial)

Grazing Table + 5 x canapés $58pp
(3 x light, 2 x substantial)

Grazing Table + 6 x canapés $65pp
(3 x light, 3 x substantial)

Kiosk event catering menu
Beverages

STANDARD PACKAGE
2 hours – $50pp / 3 hours – $65pp / 4 hours – $72pp

Bird & Fox Semillon

Azahara Shiraz

Dunes & Greene Sparkling Wine

Asahi Beer

Non-alcoholic Beverages

PREMIUM PACKAGE
2 hours – $55pp / 3 hours – $71pp / 4 hours – $78pp

Bird & Fox Semillon

Azahara Shiraz

Tuff Nut Pet Nat

Young Henry’s Natural Lager

Young Henry’s Cloudy Cider

Non-alcoholic Beverages

DELUXE PACKAGE
2 hours – $60pp / 3 hours – $81pp / 4 hours – $90pp

Choice of premium red wine

Choice of premium white wine

Moët & Chandon

Asahi Beer

Young Henry’s Natural Lager

Young Henry’s Cloudy Cider

Non-alcoholic Beverages

Kiosk event catering menu

Beverages

ADD A COCKTAIL ON ARRIVAL

$18ea

Aperol Spritz

St Germain Spritz

Mean Girl
Vodka or gin, elderflower, lime, mint, cucumber and soda

$21ea

Classic Negroni

White Gold Negroni
Malfy Pink Grapefruit gin, Lillet Blanc and Suze

Maple Pecan Old Fashioned
Pecan-infused whiskey, maple syrup and bitters

Rum ‘n’ Raisin Old Fashioned
Havana Club Especial rum, Pedro Ximenez and chocolate bitters

Stand By Me
Belvedere, Chambord, fresh watermelon, mint and lime

GET IN TOUCH

For all event enquiries please email
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