

N O M A D <sup>SYD</sup>

PRIVATE DINING & EVENTS







# NOMAD<sup>SYD</sup>

Tucked away in the back streets of Surry Hills in a sleek converted warehouse is NOMAD Sydney.

Buzzing with spirit and energy, an open kitchen and roaring wood-fire is complimented by meticulous service and a generous warmth, making you feel as though you've arrived at your second home.

The expansive space boasts multiple areas for large and small groups and a generous private dining room suitable for all occasions.





## WINE CAVE

For a completely private experience, the Wine Cave can host up to 24 guests seated. The perfect space for corporate gatherings, wine tastings, and intimate celebrations, the Wine Cave is available for lunch and dinner, Monday through Sunday.

Total guests seated: 24

Total guests standing: n/a

Lunch for Monday - Thursday

\$4,000 - \$7,200 minimum spend.

Dinner for Friday - Saturday

\$4,000 - \$8,000 minimum spend.

Dinner for Sunday - Thursday

\$4,000 - \$7,600 minimum spend.





## THE FRONT

Bathed in natural light, the Front is the perfect area for Champagne breakfasts, product launches, long lunches, and even longer dinners.

Seating up to 40 people across 3 tables, guests can enjoy the vibrant energy of NOMAD's main dining room in this semi-secluded area.

Total guests seated: 40

Total guests standing: n/a





## THE BACK

Basking in the energetic action of the open kitchen, the Back offers dining for groups of up to 60 guests.

Seated across multiple tables, configurations can be adjusted to suit your needs. The Back offers flexibility with longer tables of up to 10 guests each, or smaller tables for groups of 4 to 6 guests.

Total guests seated: 60

Total guests standing: n/a





## EXCLUSIVE HIRE

Curate the perfect experience at NOMAD Sydney with full venue exclusive hire for up to 150 guests,

Activating all areas, our dedicated event team will work with you to design a unique experience for your event.

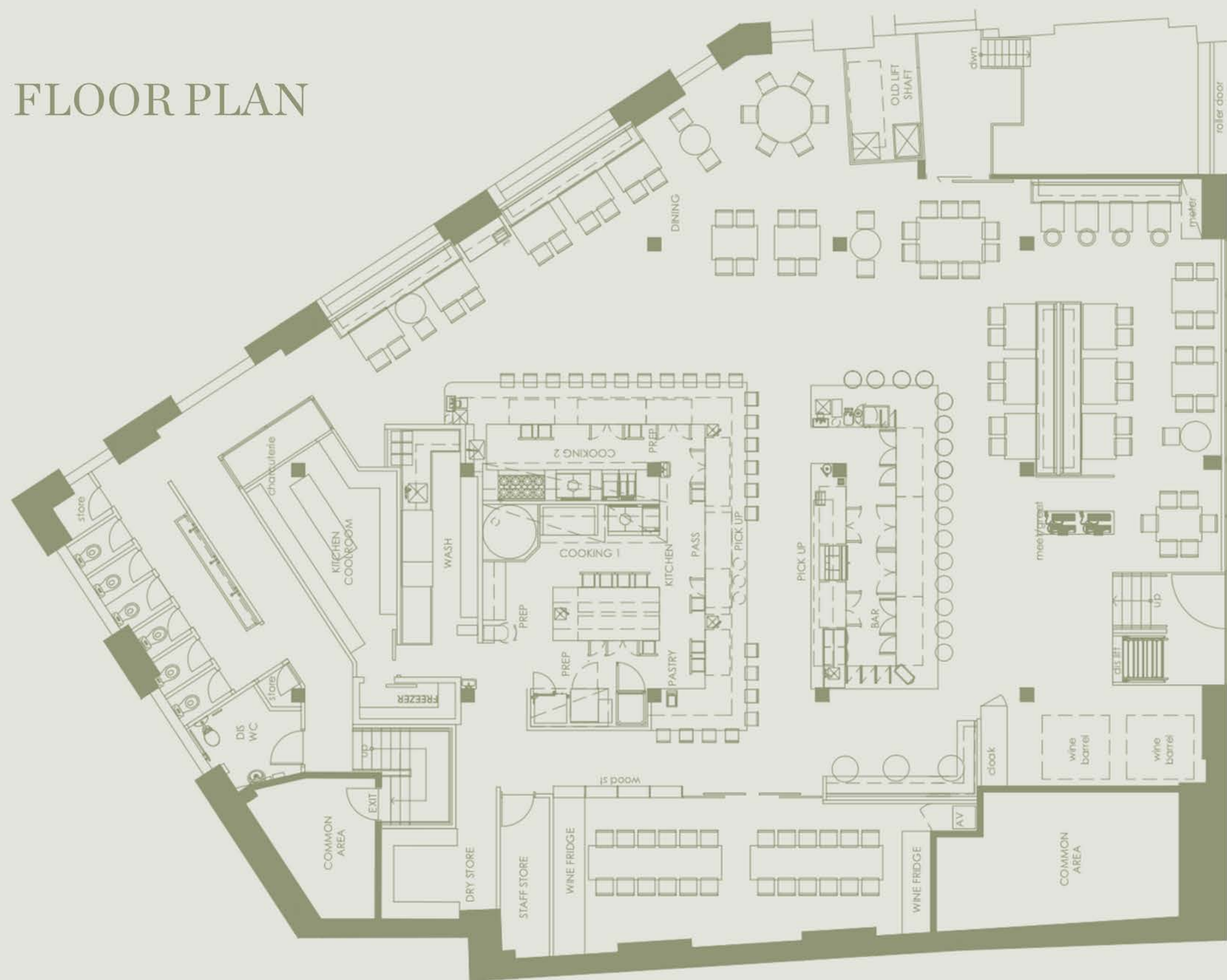
Welcome your guests with cocktails and canapés in the Front, before being seated at long tables in the Back. Finish with bespoke entertainment, offer special experiences in the Wine Cave, and farewell your guests after an event to remember.

Total guests seated: 120

Total guests standing: 150



# FLOOR PLAN











## OUR MENU

At NOMAD we source the best produce from small growers who share in our passion and belief of sustainability.

Using Australian ingredients NOMAD Sydney's menu draws on Mediterranean flavours bringing forward a seasonal and dynamic offering.

Our food is inspired by our travels through Spain, Morocco, and the Middle East, cooked with fire and smoke.

Perfect for group dining, our set menus are crafted to highlight the best of the season, alongside NOMAD favourites.



# SET MENUS

## FEAST - \$110PP

Wood fired flatbread, Persian lime & wattleseed za'atar  
NOMAD charcuterie selection  
Carrot hummus, pine nut & olive seed tarator  
Burrata, fennel jam, extra virgin olive oil

Cauliflower blossom, truffle honey, pecorino  
Raw kingfish, avocado, finger lime, coriander cracker

Spatchcock, harissa, toum, guindilla\*  
Lamb shoulder, sweet & sour currants, almond\*\*  
Baby gem, burnt orange & tamarind vinaigrette

Olive oil ice cream sandwich, halva, pistachio, honey

\*Groups of 7 - 11 guests enjoy  
\*\*Groups of 12 or more guests enjoy

## EXPERIENCE - \$150PP

Sydney rock oyster, NOMAD Worcestershire  
Smoked kingfish rillette, wasabi leaf, apple, salmon roe

Wood fired flatbread, Persian lime & wattleseed za'atar  
Carrot hummus, pine nut & olive seed tarator  
NOMAD charcuterie selection

Abrolhos scallop, our sujuk, curry leaf

Spice crusted 600g ribeye, cavalo nero, jus  
Kipfler potatoes, nori & sesame butter

Passion fruit, chocolate sorbet, goat milk

\*Menus are subject to change based on seasonality and availability





## BEVERAGE

Our wine list has been curated to highlight the very best of Australian wine. We showcase small, up-and-coming producers and some of the country's most iconic bottles. we favour growers who embrace organic farming practices.

In addition to our Australian stars, we also offer a selection of international wines representing unique and distinctive styles. This includes a range of grower Champagnes and a collection of premium Pinot Noir and Chardonnay from different terroir around the world.

Wine enthusiasts amongst the group? Have a dedicated Sommelier for your event. Offering assistance to create the perfect food and wine pairings.



# BEVERAGE PACKAGES

## STANDARD

2HR | 75 PP / 90PP inc. cocktail on arrival  
3HR | 110PP / 125PP inc. cocktail on arrival

2024 Ba-Ba-Rumba Prosecco  
2022 Nomad Chardonnay by Gilbert Family Wines  
2022 Nomad Rose by Gilbert Family Wines  
2022 Nomad Pinot Noir by Gilbert Family Wines

Akasha 'Super Chill' Lager  
Wanderer Pale Ale

## PREMIUM

2HR | 110PP / 125PP inc. cocktail on arrival  
3HR | 160PP / 175PP inc. cocktail on arrival

NV Daosa 'Natural Reserve' Sparkling  
2023 Swinney Riesling  
2021 EVOI Chardonnay  
2021 Mazi 'Limited Release' Rose  
2022 Garagiste 'Merricks' Pinot Noir  
2022 Rusden 'School Days' Shiraz

Akasha 'Super Chill' Lager  
Wanderer Pale Ale  
Sunday Road 'Italian Keller' Pilsner

\*Beverage is subject to change based on availability





## BESPOKE EXPERIENCES

After something customised to suit your every last need? Our dedicated events team will work with you to develop a bespoke experience, meticulously crafted just for you.

Working with our Head Chef and Head Sommelier, our food & beverage can be tailored based on your event requirements. Additional activations and interactive experiences like cooking classes, wine tastings and cocktail masterclasses can all be developed with our team.

Custom menus and experiences begin at \$250pp and will be quoted further upon request.



# CELEBRATION CAKES

Whether you are celebrating a special occasion or just because you can, why not do it with cake?

NOMAD's in-house baker is ready to bake your celebratory cake for your special event.

Black Sesame & Mandarin Lamington

Black sesame sponge, sesame feuilletine, sesame custard and mandarin curd. Outside of the lamington finished with buttercream and a mix of coconut flakes, shredded coconut and black sesame seeds.

Small \$100 - serves up to 8 people

Large \$180 - serves up to 16 people

\*Cake orders must be placed at least 72 hours in advance







## STYLING & EQUIPMENT

To amplify your experience, NOMAD Sydney can assist with styling and additional touches depending on your event type. A carefully curated selection of preferred suppliers can be recommended and each supplier has an expert knowledge of NOMAD operations perfectly suited to assist.

Florals, custom menus, and bespoke styling, can be organised through our team, or you are welcome to use your own suppliers. All additional styling and decor elements are subject to approval.

For exclusive events, NOMAD Sydney has an inbuilt Audio system and wireless microphone for your complimentary use.







# TERMS AND CONDITIONS

## ROOM HIRE

A fee is charged for exclusive buyouts and includes private use of the venue and all existing assets, along with standard set up and pack down allowances. If booking the Wine Cave, a minimum food and beverage spend applies.

## GROUP DINING

All tables of 7 or more are required to dine on one of the shared set menus.

## SERVICE CHARGE

A discretionary service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

## BOOKING STATUS

Enquiry only, we are currently not holding a reservation for you. Please contact the Reservations team to proceed, your reservation is secured once we have received your credit card details.

## BEVERAGE

Packages run for two hours from when the first drink is served to the table. Items are subject to change. Any replacements will be like for like. NOMAD is committed to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement by NSW Responsible Service of Alcohol laws that any intoxicated persons are removed from licensed premises.

## CANCELLING YOUR RESERVATION

A credit card is required to secure your reservation. Please advise NOMAD if you need to change or cancel your reservation. All booking cancellations must be confirmed in writing 48hours prior to the time of your booking. For any booking that fails to provide notice or to show, a No Show Fee of \$50pp is automatically charged

## GENERAL

NOMAD is a fully licensed premises, please let us know if minors are attending. The full bill is to be paid at completion of your event. Please note that NOMAD does not invoice clients after the event and payment must be made in full.

## SURCHARGE

All credit card payments will incur a variable processing fee. A 10% surcharge is applicable on Sundays & Public Holidays.

## FOOD & BEVERAGE MINIMUM SPEND

This spend refers to the minimum amount committed to for food and beverage. Additional elements such as decor or styling do not contribute to the F&B minimum spend and will be charged separately. If the minimum spend for food and beverage is not reached the additional amount is charged as room hire.

## Contact Information

Ph: 02 9280 3395

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