



NINIS

PREMIUM EVENTS & FUNCTION VENUE

Bita Lowry

0487 928 448

hawthorn@ninis.com.au

📷 [@ninishawthorn](#)



WHY NINIS

Located only 9km from the CBD, Nini's contemporary interior and picturesque rooftop is the ideal location for your next unforgettable event.

To us, unforgettable is great food from our head chef Peter Michaildis, fantastic wines from our internationally curated wine list and impeccable service from our attentive team who are there to create the perfect event for you and your guests.

Nini's Hawthorn has that classical Melbourne vibe with a whimsical rooftop garden, a stylish inside space and historic views of the city of Melbourne that can be transformed to suit any vision. Let us work with you to create your next perfect event.

OUR SPACE

Nini's Hawthorn's indoor/outdoor layout is perfectly suited to provide flexibility to host events of all shapes and sizes. From Birthdays, corporate events, parties, engagements, receptions and weddings. The indoor/outdoor space can be worked to suit any group, event or budget with options including cocktail parties, seated dining and high teas.

Wedding options are available for receptions and ceremonies to be held at our venue with all-inclusive packages that include chairs, easel, wireless microphone, AV and sound system and signing table.





DINING PACKAGES

COCKTAIL PACKAGES

If you are planning an event without a seating plan, where guests can roam the space freely, sauntering in and out of conversations as they please (always with a drink in hand), then this is the package for you. all canapé packages can be served roaming style or grazing style, or a mixture of both.



Canape option One: 49 pp

Selection of 6 canapés

Canape option Two: 59 pp

Selection of 8 canapés

Canape option Three: 69 pp

Selection of 10 canapés

CANAPE MENU

Savory

Fried zucchini and fetta fritters with siracha aioli (V)

Beer battered fish and chips (noodle box)

Assorted mushroom arancini with sumac aioli (v)

Pulled pork slider with Asian slaw

Beef slider with caramelised onion, cheese, mustard and ketchup

Vegetable spring rolls with lime, lychee and chilli dressing (V)

Syrian spiced calamari with muhammara and zhug

Vegetable Pide, mushrooms, chargrilled veggies, cheese & fresh herbs (v) can be done GF

Greek style chicken skewers

Traditional lamb Kofta skewers

Vegetable skewers

Dessert

Loukoumades drizzled with star anise, Dutch cinnamon, maple syrup

SHARED BANQUET MENUS

At Ninis, our sharing menu is the perfect blend of Middle Eastern and Mediterranean flavours, designed to bring people together over generous, vibrant dishes.

We understand that every event is unique, which is why we offer a selection of carefully curated set menus alongside fully customisable options to suit your specific needs.

Our banquet-style offerings showcase a range of our signature favourites, and we proudly cater to all dietary requirements — including gluten-free, pescatarian, nut-free, and vegan.

Banquet One:

69 PP

Dips plus pita

Saganaki

Calamari

Slow roasted Greek lamb shoulder /

Middle Eastern Maryland chicken w Fig & Isralian cous cous

Lahanosalata salad

Add for extra \$5 per person

Loukoumades dessert

Banquet Two:

75 PP

Canape style whilst your guets are drinking

Calamari

Aranchini

Seated

Dips plus pita

Slow roasted Greek lamb shoulder /

Middle Eastern Maryland chicken w Fig & Isralian cous cous

Lahanosalata salad

Canape style whilst your guets are drinking

Loukoumades dessert

Banquet Three:

89 PP

Trio of dips

Saganaki

Calamari

Meat platter: chicken gyro, lamb gyro, soujouk, chicken skewers,

soutzoukakia, slow cooked lamb w smashed lemon potatoes

Greek salad

Loukoumades dessert

GRAZING TABLE PACKAGES

If you're looking to elevate your event with an extra touch of wow-factor, and want your guests to enjoy freeflowing table of snacks and nibbles throughout the event, then our grazing tables are the perfect option for you



Option One:

15 PP

Selection of Dips & Pita,

Option Two:

25 PP

Selection of Cheeses, Dips, Pita, Grilled Veggies, Antipasto

Option Three:

35 PP

Selection of Cheeses, Dips, Pita, Grilled Veggies, Antipasto, Smoked Salmon, Filo wrapped fetta w pomegranate chilli marmalade,

DRINK PACKAGES



OPEN BAR TAB

At Ninis, we understand that everyone enjoys their drinks differently. That's why we always recommend combining your food menu with a customised bar tab — a flexible and cost-effective option that lets you include exactly what you and your guests love to drink. Please speak with your event coordinator to discuss bar tab pricing options

DRINKS PACKAGES

Standard Beverage Package **From 70PP**

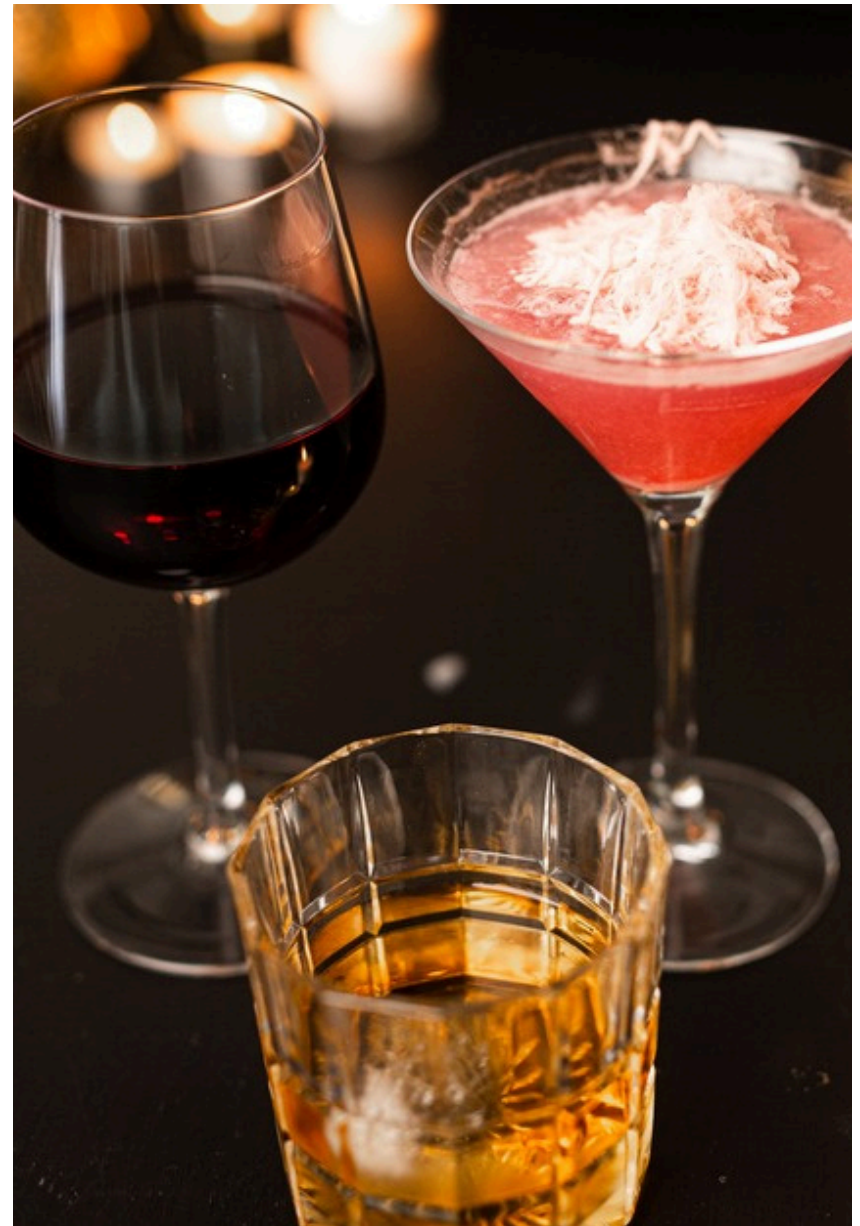
Minimum 3hrs. additional hours \$15 per hour

Premium Beverage Package **From 95PP**

Minimum 3hrs. additional hours \$20 per hour

Non-Alcoholic Package **40PP**

Minimum 3hrs. additional hours \$10 per hour



FREQUENTLY ASKED QUESTIONS

How do dietary restrictions work with the banquet menu's?

All guests with dietary requirements/allergies will be catered for with personalised replacement dishes, as long as we know about them in advance

What av do you have?

We have a 70 inch Tv, and microphone for you to use, free of charge

Do you offer byo alcohol/external catering?

Nope, because that's what we do!

Do I have a private bar?

For full space hire, you will have private access to our beautiful bar, for half space/ private dining room, you share the bar with the other group

Can I decorate the room?

You are more than welcome to personalise the space with florals, balloons and other decorations except confetti and glitter

Do you allow outside entertainment?

Yes! you have the freedom to have a band, dj or performers in full venue hire can

Can i bring in a cake?

Of course! you can bring in your own cake (\$1.50p.p. cakeage fee applies)

Is there a room hire fee?

No room hire fee here! we work on a minimum spend basis, meaning that your budget is 100% spent on food and drink,

Can I choose my own music?

You sure can, using spotify – if you have hired a half space or the full venue. we will hook up your playlist to the internal system, but we remain in charge of the volume



Ninis Terms & Conditions

Please read the following terms and conditions carefully before confirming your booking. By paying your deposit, you acknowledge and accept the terms outlined below.

Deposit & Booking Policy

To secure your event, a deposit is required. Please note that all deposits are non-refundable, but they may be transferred to an alternative date (subject to availability).

Cancellation Policy

- For peak dates (Fridays, Saturdays, public holidays), we require a minimum of 60 days' notice to approve a transfer request.
- For non-peak dates, we require a minimum of 30 days' notice to request a transfer.
- Any refund requests outside of these terms will be considered at the discretion of Ninis' Function Manager.

Final Numbers

- Final guest numbers must be confirmed 10 days prior to your event. After this point if your numbers decrease, you will still be charged for the confirmed guest count. If your numbers increase, we will do our best to accommodate — just check with our team to confirm availability.

Clean up fees

- We do not charge any cleaning/set up fees with our venue bookings. however, if you bring confetti/glitter, you will be charged an additional \$250 cleaning fee

Damages

- If extra cleaning is necessary or damages occur, the client/event organiser will be held responsible for all costs incurred.

