



PRIVATE EVENTS



108 Audley Street,
Petersham NSW 2049
02 9460 0048 | noirerestaurant.com.au



Thank you for considering Noi for your upcoming celebration. We would be delighted to assist you with your enquiry and look forward to hearing from you.

Located in the heart of Petersham, Noi offers modern Italian cuisine in an urban setting. With a focus on fresh, seasonal produce, our Head Chefs have designed innovative al a Carte and tasting menus, drawing inspiration from their Italian heritage and abroad.

DETAILS

CAPACITY

Sit Down Style

Up to 40 guests

Cocktail Style

50 guests

AVAILABILITY

Lunch 7 days

12.00pm - 4.30pm

Dinner 7 days

6:30pm - 11:00pm

FOOD & BEVERAGE

Formal Dining Events

Our chefs have created a classic, premium and deluxe set menus.

Cocktail Style Events

For cocktail style events we offer a premium menu of canapés and substantial.

DIETARY REQUIREMENTS

We are more than happy to cater for dietary requirements where possible.

Our menus are current, but subject to change dependent on the availability of seasonal produce.

ENTERTAINMENT

You are welcome to organise live entertainment to perform during your event. Alternatively, your external music or Noi's background music is welcomed.



PRICING

FORMAL DINING EVENT

Classic Set Menu

\$69 per person

Inclusive of:

3 course menu including one chef's choice snack to start, entrees, mains with sides and dessert

Premium Set Menu

\$89 per person

Inclusive of:

3 course menu including three chef's choice snacks to start, entrees, mains with sides and dessert

*Please see sample menus on pages 5, 6 & 7.

COCKTAIL STYLE EVENT

\$85 per person

Inclusive of:

- A selection of 8 canapés (1.5 servings per selection, per person)
- 2 substantials (1 serving per selection, per person)

ADDITIONAL INCLUSIONS

Included within the per person package price:

- Linen napkins (formal dining events)
- Your supplied celebratory cake can be cut into canapé style slices and served on platters
- Personalised menus printed with individual guest names (to act as place cards)
- Dedicated event coordinator in the lead up to your event
- Professional service staff on the day

MINIMUM SPEND REQUIREMENTS

Noi does not charge venue hire fees, however, minimum spend requirements apply. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve Noi for your event. Minimum spend requirements are available on request.

Please note, an 8% gratuity applies to the final bill (not included within the minimum spend requirement). There is an additional 10% surcharge on Sundays. Pricing is GST inclusive. All credit card payments will incur a 1.65% fee.

FORMAL DINING CLASSIC SAMPLE MENU

To share

Noi focaccia, whipped cultured butter

Entrée

Cod mantecato, fennel, blood orange, crostini
Roasted beetroot salad, aerated feta, puffed amaranth

Main

Risotto cacio e pepe, lime
Market fish, marinated zucchini, zucchini purée,
parsley oil
Lamb rump, peperonata, macadamia, rosemary jus

Side

Roast baby potatoes, parmesan, chives
House salad, shredded cabbage, aioli, cranberries

Dessert

Terramisù

Menus are subject to change due to seasonal and product availability.





FORMAL DINING PREMIUM SAMPLE MENU

To share

Noi focaccia, whipped butter
Marinated olives
Mortadella foam, pasta crisps

Entrée

Cod mantecato, fennel, blood orange, crostini
Roasted beetroot salad, aerated feta, puffed amaranth
Wagyu beef battuta, potato crisp, chives

Mains

Spinach spetzle, sautéed prawn, bisque butter,
chilli oil
Market fish, marinated zucchini, zucchini puree,
parsley oil
Noi dry aged beef, rosemary jus, lemon, sea salt

Sides

Roast baby potatoes, parmesan, chives
House salad, shredded cabbage, aioli, cranberries

Dessert

Vanilla frangipane tart, white chocolate cream cheese,
hazelnut

Menus are subject to change due to seasonal and product availability.

COCKTAIL STYLE SAMPLE MENU

Canapés

Octopus, black olive, potatoes

Pigs head, polenta

Duck spring roll Noi style

Roasted cauliflower, macadamia

Parmesan sablè, salmon rilette

Beef sirloin skewers 'salt & pepper'

Eggplant, capsicum, basil

Cod fritters, curry mayo

Substantials

Risotto, porcini, ricotta, rosemary

Pan fried pink snapper, saffron, kipfler potatoes

Dessert

Terramisù

Menus are subject to change due to seasonal and product availability.



BEVERAGES

ALCOHOLIC BEVERAGES

On Consumption

Provided the offering is preselected from the a la carte wine list.

Beverage Packages

Our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu.

BYO

Noi also allows BYO wine and champagne. Corkage is \$15 per bottle. Conditions apply.

NON-ALCOHOLIC BEVERAGE PACKAGE

Available for an additional \$25 per person, inclusive of still and sparkling mineral water, juice, soft drinks, espresso coffee and tea.



BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

(Tier 1) \$60pp

Charged in addition to the food package price.

SPARKLING WINE *(Included)*

Frankie Sparkling,
South-Eastern Australia

WHITE WINE *(Choice of one)*

Quilty & Gransden Pinot Gris,
Mudgee, NSW

Quilty & Gransden Chardonnay,
Orange, NSW

ROSÉ *(Additional \$7pp)*

Wicks Estate Rosé,
Adelaide Hills, SA

RED WINE *(Choice of one)*

Quilty & Gransden Pinot Noir,
Orange, NSW

Quilty & Gransden Shiraz,
Orange, NSW

BEER *(Included)*

Sydney Beer Co. Lager 4.5%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

UPGRADES

Cocktails on arrival
\$18 per cocktail
(must be pre-ordered)

BYO wine & champagne
(\$15/bottle)

DELUXE BEVERAGE PACKAGE

(Tier 2) \$75pp

SPARKLING WINE *(Included)*

Wicks Estate Vintage Sparkling,
Adelaide Hills, SA

WHITE WINE *(Choice of one)*

Wicks Estate Pinot Gris,
Adelaide Hills, SA

Wicks Estate Chardonnay,
Adelaide Hills, SA

Inclusion of second wine \$5pp

ROSÉ *(Included)*

Wicks Estate Rosé,
Adelaide Hills, SA

RED WINE *(Choice of one)*

Wicks Estate Pinot Noir,
Adelaide Hills, SA

Wicks Estate Shiraz,
Adelaide Hills, SA

Inclusion of second wine \$5pp

BEER *(Included)*

Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.8%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

Fruit juices, soft drinks, still and sparkling water will be available as part of all packages.

Please note: These are sample menus only.

Menus are subject to change without notice.

SUPERIOR BEVERAGE PACKAGE

(Tier 3) \$90pp

SPARKLING WINE *(Included)*

Bandini Prosecco, Veneto, Italy
Upgrade to House of Arras 'Blanc de Blancs', Tasmania \$8

WHITE WINE *(Choice of one)*

Te Mata Estate Sauvignon Blanc,
Hawkes Bay, NZ

Te Mata Estate Chardonnay,
Hawkes Bay, NZ

Aquilani Pinot Grigio,
Veneto, Italy

Inclusion of second wine \$5pp

ROSÉ *(Included)*

2022 'M' de Minuty Côtes de Provence AOC,
Provence, France

RED WINE *(Choice of one)*

Storm Bay Pinot Noir,
Coal River Valley, TAS

Te Mata Estate Syrah,
Hawkes Bay NZ

Te Mata Estate Cabernet Sauvignon-Merlot,
Hawkes Bay NZ

Inclusion of second wine \$5pp

BEER *(Choice of two)*

Sydney Beer Co. Lager 4.5%
Menabrea Lager 4.8%
Young Henry's 'Newtown' Pale Ale 4.8%
Young Henrys Cloudy Apple Cider 4.5%

FORMAL DINING

SAMPLE ITINERARIES

LUNCH (12.00PM-4.30PM)

- 12:00 pm Arrival of guests
- Beverages are served
- 12:30 pm Guests are seated
- 12:40 pm Snacks are served
- 1:00 pm Set menu commences
- 2:40 pm Speeches / cutting of the cake
 (if applicable)
- 3:00 pm Dessert served
- 3:10 pm Celebratory cake slices are served
 on platters (if applicable)
- 3:30 pm Espresso coffee & tea offered
- 4:15 pm Bar to close
- 4:30 pm Conclusion of event

DINNER (6:30PM - 11:00PM)

- 6:30 pm Arrival of guests
- Beverages are served
- 7:00 pm Guests are seated
- 7:10 pm Snacks are served
- 7:30 pm Set menu commences
- 8:50 pm Speeches / cutting of the cake
 (if applicable)
- 9:00 pm Dessert served
- 9:10 pm Celebratory cake slices are served
 on platters (if applicable)
- 9:20 pm Espresso coffee & tea offered
- 10:45 pm Last song / bar to close
- 11:00 pm Conclusion of event





COCKTAIL STYLE SAMPLE ITINERARIES

LUNCH (12.00PM-4.30PM)

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|----------|--|
| 12:00 pm | Arrival of guests |
| | Beverages are served |
| 12:20 pm | Canapé service to commence |
| 1:50 pm | Speeches / cutting of the cake
(if applicable) |
| 2:50 pm | Supplied cake cut & served canapé
style (if applicable) |
| 3:20 pm | Espresso coffee & tea offered |
| 4:15 pm | Last song / bar to close (RSA) |
| 4:30 pm | Conclusion of event |

DINNER (6:30PM - 11:00PM)

- | | |
|----------|--|
| 6:30 pm | Arrival of guests |
| | Beverages are served |
| 6:45 pm | Canapé service to commence |
| 8:30 pm | Possible celebratory speeches or
welcome |
| 9:30 pm | Supplied cake cut & served canapé
style (if applicable) |
| 10:00 pm | Espresso coffee & tea offered |
| 10:45 pm | Last song / bar to close (RSA) |
| 11:00 pm | Conclusion of event |



ADDITIONAL INFORMATION

PREMIUM UPGRADES

- Inclusion of second white wine in beverage package \$5 per person
- Inclusion of second red wine in beverage package \$5 per person
- Cocktails on arrival \$18 per cocktail (must be pre-ordered)
- Additional chef's choice canapés \$7 per person, per selection
- Additional choice canapés \$10 per person, per selection
- Additional substantials \$12 per person, per selection
- Shared cheese platters \$45 per platter (minimum of 1 platter per 8 guests)
- Service Meals \$40 per person (main meal and non-alcoholic beverage package)

TAILORED PACKAGES

Our dedicated event coordinators are more than happy to tailor individual packages, where possible. Our front of house and kitchen team are flexible allowing Noi to meet specific and personalised requests.

CHILDREN'S MEALS

(Children's main, dessert & non-alcoholic beverage package) \$40 per child under 12 years

PREFERRED SUPPLIERS

We have a collection of professional suppliers we can recommend providing all your additional requirements such as florists, transport, music etc.

CONTACT US

One of our dedicated event coordinators would be delighted to meet with you to show you the space.

Site visits are available Monday – Friday by appointment. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person.

Please contact us on (02) 9460 0048 or email events@sydneyrestaurantgroup.com.au for more information or to arrange a viewing.

We look forward to hearing from you!

Please note, an 10% gratuity applies to the final bill (not included within the minimum spend requirement). There is an additional 10% surcharge on Sundays. Pricing is GST inclusive. All credit card payments will incur a 1.65% fee.