



## PRIVATE EVENTS

noi

108 Audley Street,  
Petersham NSW 2049

02 9460 0048 | [noirestaurant.com.au](http://noirestaurant.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 a la 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 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, Franc

#### 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)

- 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](mailto: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.*