



Private Events

noire

108 Audley Street,
Petersham NSW 2049
02 9337 7377 | noirerestaurant.com.au
reservations@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, Head Chefs and co-owners Alessandro Intini & Federica Costa 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

\$99 person - 5 courses

Inclusive of:
5 course menu including breads and chef's choice snack to start, entrees, pasta, main and dessert

Premium Set Menu

\$129 per person - 7 courses

Inclusive of:
7 course menu including breads and chef's choice snacks to start, entrees, pastas, choice of main and dessert

Deluxe Set Menu

\$159 per person - 7 courses

Inclusive of:
Deluxe 7 course menu including bread and chef's choice snacks to start, entrees, pastas, choice of main and desserts

*Please see sample menus on pages 5, 6, 7 & 8



Cocktail Style Event

\$99 per person

Inclusive of:

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

Beverages

On Consumption

All beverages are available on a consumption basis and alcoholic beverages are required to be pre-selected 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. All quoted beverage packages are inclusive of the listed alcoholic and non-alcoholic beverage items shared. Menus are subject to change.



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). Pricing is GST inclusive. All credit card payments will incur a 1.65% fee.



Formal Dining Classic Sample Menu

House made bread basket, chef's choice snack

Entrée

Cauliflower, macadamia, coconut, smoked paprika

Entrée

Pig's head, polenta, Tuscan cabbage, balsamic

Pasta

Spetzle, oxtail, fontina, thyme

Main

Beef cheek, carrot, black garlic, cardamom

Dessert

Terramisù

Menus are subject to change due to seasonal and product availability





Formal Dining Premium Sample Menu

House made bread basket, 2 chef's choice snacks

Entrée

Cauliflower, macadamia, coconut, smoked paprika

Entrée

Beef brisket, red cabbage, parsnips

Pasta

Risotto, porcini, ricotta, rosemary

Pasta

Spetzle, oxtail, fontina, thyme

Choice main (please select one)

Beef cheek, carrot, black garlic, cardamom

Monkfish, pumpkin, king brown

Pre-dessert

Apple & curry leaves sorbet, almond

Dessert

Terramisù

Menus are subject to change due to seasonal and product availability

Formal Dining Deluxe Sample Menu

House made bread basket, 3 chef's choice snacks

Entrée

Moreton bay bug, chickpeas, mandarin

Entrée

Black angus brisket, red cabbage, parsnips

Pasta

Crab ravioli, soffritto, bisque

Pasta

Spetzle, oxtail, fontina, thyme

Choice main (please select one)

Wagyu sirloin, white onion, pinenuts, rosemary

Murray cod, beetroot textures, beurre blanc

Pre-dessert

Apple & curry leaves sorbet, almond

Dessert

Terramisù

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

Beverage Packages

Classic Beverage Package

\$60 per person

Charged in addition to the food package price.

Sparkling Wine (included)

NV Highgate Sparkling Pinot Noir, Adelaide Hills SA

White Wine (please select one)

2020 Mt Bera Sauvignon Blanc, Adelaide Hills, SA

2019 Highgate Chardonnay, Orange, NSW

Rosé (additional \$7 per person)

2020 Chalk Hill Grenache Rose, McLaren Vale, SA

Red Wine (please select one)

2016 Highgate Shiraz (organic), Mudgee, NSW

2021 Highgate Cabernet Sauvignon, South Australia

Beer (included)

Peroni

Cascade Light

All beverage packages are inclusive of non-alcoholic beverages (still and sparkling mineral water, juice, soft drink, espresso coffee and tea). Beverage packages are served for the standard duration of the event. Please note, these are sample beverage packages only. Beverages are subject to change.

Premium Beverage Package

\$75 per person

Charged in addition to the food package price.

Sparkling Wine (included)

NV La Riva Dei Frati Prosecco Treviso DOC Veneto, Italy

White Wine (please select one)

2019 Te Mata Sauvignon Blanc, Hawkes Bay, NZ

2019 Te Mata Chardonnay, Hawkes Bay, NZ

Inclusion of second wine available (\$5 per person)

Rosé (included)

2020 Chalk Hill Grenache Rose, McLaren Vale, SA

Red Wine (please select one)

2019 Te Mata Merlot Cabernets, Hawkes Bay, NZ

2019 Te Mata Syrah, Hawkes Bay, NZ

Inclusion of second wine available (\$5 per person)

Beer (included)

Peroni

Sydney Restaurant Group & Nomad 'Coathanger' –

Pale Ale

Cascade Light

Deluxe Beverage Package

\$90 per person

Charged in addition to the food package price.

Sparkling Wine (included)

NV Cloudy Bay 'Pelorus' Chardonnay-Pinot Noir, Marlborough, NZ

White Wine (please select one)

2020 Gibson Riesling Eden Valley, SA

2020 Kris Pinot Grigio Delle Venezie DOC

2019 Forest Hill 'Highbury Fields' Chardonnay

Mount Barker, WA

Inclusion of second wine available (\$5 per person)

Rosé (included)

2019 Chateau de L'Escarelle Rose, Provence, France

Red Wine (please select one)

2019 Pike & Joyce 'Rapide' Pinot Noir Adelaide Hills, SA

2017 Speri 'La Roverina' - Valpolicella Classico

Superiore DOC Veneto, Italy

2019 Gibson 'Dirtman' Shiraz, Barossa Valley, SA

Inclusion of second wine available (\$5 per person)

Beer (please select two)

Peroni

4 Pines Kolsch

Sydney Restaurant Group & Nomad 'Coathanger' –

Pale Ale

Custard & Co Apple Cider 4.5% 330ml Donnybrook,

WA (included)

Cascade Light (included)

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 substantial \$12 per person, per selection
- Shared cheese platters \$45 per platter (minimum of 1 platter per 8 guests)
- Children's Meals \$40 per child (child's main, dessert and non-alcoholic beverage package)
- Service Meals \$40 per person (main meal and non-alcoholic beverage package)
- Noi flower arrangements \$132 (6 x small neutral coloured arrangements)

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.

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!