

# Functions at Noir



Thank you for considering Noir for your function. Our simple yet stunning restaurant provides an impressive setting for events of all styles, from an intimate wedding to a birthday celebration, corporate lunch or wine event. Noir can tailor an event that suits your needs.

Our event space upstairs overlooks Swan Street and has capacity for 40 for a sit down meal or 70 for a cocktail party. Our chefs would love the opportunity to work with you to create the perfect menu for your guests. Our professional experienced Events Manager Ebony is on hand to ensure the details of your special occasion are seamless and personal.

We are pleased to offer a variety of beverage packages to match your chosen menu or you can select wines from our extensive list and be charged on a consumption basis.

Contact Ebony at [info@noirrestaurant.com.au](mailto:info@noirrestaurant.com.au) or phone the restaurant on 03 9428 3585 to arrange to view the space.



# Set menus

2 courses \$50 3 courses \$60 (available as alternate drop)

## Menu 1

Eye fillet of beef tartare, waldorf salad and pommes gaufrette

Seared fillet of Ora King salmon, risotto of spring peas, fennel and Pernod

Vanilla crème brulee, Granny Smith sorbet, croissant crumble

## Menu 2

Yellowfin tuna nicoise, green beans, quail eggs, tomato and black olive tapenade

Crisp breast and confit leg of duck, roast peach and pain d'epices

Chocolate and pistachio brownie, raspberry sorbet

## Menu with choices

2 courses \$60 3 courses \$75

### Entrée

Yellowfin tuna Nicoise, green beans, quail eggs tomato and black olive tapenade

Confit pork belly, salad of charred broccoli, apple and smoked almond, crispy crackle

Salad of asparagus peas and macadamia nuts, slow cooked egg

### Main

Roast Flinders Island 'saltgrass' lamb noisette with lavender potato fondants, burnt onion and persillade

Seared fillet of Ora King salmon, risotto of spring peas, fennel and pernod

Potato and thyme gnocchi, baby king brown mushrooms, broad beans and black truffle pesto

### Dessert

Chocolate and pistachio brownie, raspberry sorbet

Vanilla crème brulee, Granny Smith sorbet, croissant crumble

Delice de Bourgogne, peach chutney and almonds

## Feasting menu

\$80

### Snacks

Coffin Bay oysters, Champagne granita

Smoked cod croquette, lime mayo

Truffled pecorino polenta chips

Marinated Corirole olives

### Small shares

Eye fillet of beef tartare, waldorf salad, pommes gaufrette

Salad of asparagus peas and macadamia nuts, slow cooked egg

### Big shares

Roast beef – smoked Rangers Valley rump cap

Roast pork belly – crispy crackle

### Sides

Torn iceberg salad, French dressing

Roast potatoes with rosemary and garlic

### Dessert

Chocolate and pistachio brownie, raspberry sorbet

## Shared Sunday Lunch

6 course feast \$55 per person

# Cocktail Parties

3 canapes \$12                      5 canapes \$19  
8 canapes \$30                      12 canapes \$40

## Savoury canapés

Truffled pecorino polenta chips  
Pumpkin and parmesan tartlets  
Heirloom tomato galette, basil pesto  
Smashed pea, mint and feta crostini

Premium Pacific oysters, champagne granita  
Salt cod croquette, lime mayo  
Cured king salmon cornet, smoked caviar, crème fraiche  
Rare yellowfin tuna, crispy nori, dashi mayo

Steak tartare, gaufrette potatoes  
Rangers Valley beef slider, onion chutney  
Confit duck crostini, roast duck breast  
Black pudding sausage rolls

## Sweet canapés

Raspberry and white chocolate macaron  
Chocolate tartlet, yoghurt mousse

## Platters

\$50 each, serves 10

Cured meats, pate, pickles and fresh baguette  
French cheese, chutney, biscuits and crackers  
Smoked salmon, goat's cheese, olives, and marinated  
vegetables



## Beer

Mountain Goat	Steam Ale	Richmond, Vic	\$10
Hawthorn	IPA	Hawthorn, Vic	\$11
Prickly Moses	Light malt Ale	Otways, Vic	\$9
Napoleone & Co.	Apple Cider	Yarra Valley, Vic	\$9

## wine list

Please choose 1 sparkling 2 whites and 2 reds to offer by the glass

Sparkling			gls
NV Louis Perdrier	Brut	Burgundy, Fra	\$10
NV Chevalier	Blanc de blanc	Burgundy, Fra	\$14
White			
14 Mocandunda	Riesling	Clare Valley, SA	\$11
13 Les Lys	Chenin blanc	Vouvray, Fra	\$12
15 Mount Langi	Pinot Gris	Grampians, Vic	\$10
15 Kimi	Sauvignon blanc	Marlborough, NZ	\$9
14 Turckheim	Pinot Gris	Alsace, Fra	\$13
15 Louis Max	Chardonnay	Burgundy, Fra	\$13
Red			
15 Trentham	Pinot noir	Murray Darling, Vic	\$10
12 Vieux Naudin	Cabernet/merlot	Bordeaux, Fra	\$13
13 Caledonia	Pinot Noir	Gippsland, Vic	\$14
13 Wild Duck Creek	Shiraz Malbec	Heathcote, Vic	\$12
14 Domaine Miller	Shiraz	Heathcote, Vic	\$14
14 Serafino	Shiraz	McLaren Vale, SA	\$10

Wine vintages may change without notice and where there is a shortage of any wine it will be substituted for a similar offering



## Drinks Packages

Drinks packages are available by arrangement, simple packages include a beer a sparkling a white and a red and start from \$40 for a 3 hour period. More extensive packages include a choice of wines beers and basic spirits and start from \$55 for a 3 hour period



# Terms and conditions

## Minimum spend

We require you to agree to a minimum spend for your event, generally midweek and lunchtime is \$1500 and weekends are \$2000 However 15 Nov – 25 Dec weekends are \$3000

## Attendance

Final numbers of attendees are required the day prior to the event for catering and billing purposes. This will be the minimum number charged for. Please note that unless otherwise specified, all lunch events conclude at 4 pm, and all dinner events at 1 am. Time extensions can be requested with prior notice and availability.

## Food and Beverage

Dietary requirements are to be confirmed one week prior to your event. Any changes thereafter to the agreed menu and beverage choices must be made through management. Noir Restaurant reserves the right to make seasonal menu changes without notifying the client. Noir reserves the right to substitute selected beverages with beverages of equal value, if preferred selections are unavailable.

## Service charge

A 10% service charge will be added to your bill

Celebration Cakes. A cakeage fee of \$3 will be charge per guest for cutting, plating, and serving.

## Decorations

All intended room decorations must be discussed with Noir Restaurant prior to the event. We do not allow any decorations to be affixed permanently or temporarily to any walls, ceilings, or fixtures.

## Audio-Visual Equipment & Performance

Most music devices can be connected to our music system with aux or usb cables, please bring you own connecting cables if you wish to access the system  
Visual equipment can be organised through our external rental company. Please discuss your AV needs with us well in advance of your event. External contractors are welcome, but must liaise with Noir for logistical reasons.  
Volume and content of all audio visual playlists, presentations, and performances played in the venue are at the discretion of management.

## Conduct of Event

The client shall conduct the event in an orderly manner compliant with the rules of the venue, and in accordance with all applicable Victorian state laws. The client is liable for the actions of their invitees and any damages or losses incurred. Any costs will be invoiced directly.

