



**Functions
@
Noir**



Welcome to Noir

Thank you for considering us 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.

Noir is located in the heart of Swan Street close to public transport, walking distance to the MCG, Rod Laver Arena and numerous other event venues. 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 or phone the restaurant on 03 9428 3585 to arrange to view the space



Dinner Menus

Option 1

Menu with choices. 2 courses \$60, 3 courses \$75.

Entree

Yellowfin tuna Nicoise, quail eggs, green beans and lavash
Asparagus, artichoke and mushroom tart fine, soft boiled egg
Berkshire pork belly, whipped nduja, salad of sweetcorn and almond

Main

Seared scotch fillet of beef, sauce au poivre, gem lettuce and parmesan
Confit fillet of King salmon, prawn, chilli and sweetcorn risotto
Parmesan gnocchi, baby king browns, black truffle, chestnuts and broadbeans

Dessert

Chocolate gateau, caramel poached pear, salted toffee ice cream
Vanilla creme brulee, peach and Sauternes sorbet
Le Dauphine triple cream brie, pear chutney, crisp baguette

Option 2

Shared tasting menu \$60

Pacific oyster from Coffin Bay, Champagne granita
Gruyere cheese beignets, spinach and olive
Chicken liver pate profiteroles port soaked currants

Yellowfin tuna Nicoise, quail eggs, green beans and lavash
Parmesan gnocchi, baby king brown mushrooms, black truffle, chestnuts and
broad beans

Crisp breast and confit leg of duck, Jerusalem artichoke and broccolini

Spiced apple souffle, Rutherglen muscat icecream

Option 3

Tasting menu \$80

A bespoke 5 course tasting menu can be created for your event. Please let us know if you would like to explore this option and our chef will work with you.

Lunch menus

Option 4

Express Lunch \$18

Spanner crab omelette, avocado, roquette
and pink grapefruit salad

Shaved ox tongue, roasted cauliflower, kale
and cashew nuts

Parmesan gnocchi, spring vegetables, black
truffle and hazelnut pesto

Portarlinton mussel and spicy chorizo
casarecce, sweetcorn and almond

Fish and chips - baby snapper, cos lettuce,
tartare sauce



Option 5

Lunch special 3 courses and a glass of wine \$40

Our lunch special is made up of a selection of snacks (1st course) your choice of express lunch main course and your choice of dessert.

It comes with a glass of M.Chapoutier (white, red or rose)

Cocktail Parties

Canapes

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

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

Pacific oyster, Champagne granita
Salt cod croquette, lime mayo
King salmon cornet, smoked caviar
Crispy yellowfin tuna, miso mayo

Steak tartare, gaufrette potatoes
Rangers Valley beef brisket slider
Confit duck crostini, crisp breast
Black pudding sausage rolls

Chocolate, prune and Armagnac macaron
Lemon tartlet, fresh raspberry
White chocolate and Baileys fudge

Platters

\$50 each, Serves 10

Cured meats, pates and pickles

French cheese, preserves and biscuits



Drinks



Beer

- Carlton Draught Lager, Abbotsford, Vic \$9
- Mountain Goat Steam Ale, Richmond, Vic \$10
- Bright Brewery Pale Ale, Bright, Vic \$11
- Prickly Moses Light Malt Ale, Otways, Vic \$9
- Coldstream Apple Cider, Yarra Valley, Vic \$10

Sparkling

- NV Louis Perdrier Brut, Burgundy, Fra \$10
- NV Nova Vita 'Firebird', Adelaide Hills, SA \$14

White

- 16 Messena Riesling, Eden Valley, SA, \$12
- 17 Express Chenin Blanc, Mt Barker, WA \$14
- 18 Trentham Pinot Gris, Mildura, Vic \$10
- 16 Guy Allion, Sauvignon Blanc, Loire, Fra \$10
- 14 M.Chapoutier Grenache Blanc, Roussillon, Fra \$9
- 17 Trenal Chardonnay, Macon, Fra \$13

Create a wine list for your event. Choose 1 sparkling, 2 whites and 2 reds. All the beers listed are provided as well as basic spirits.

Red

- 18 Trentham Pinot Noir, Mildura, Vic \$10
- 14 Jules Cabernet Sauvignon, Pays d'Oc, Fra \$10
- 17 Crittenden Estate Pinot Noir, Mornington, Vic \$14
- 16 Yangarra GSM, McLaren Vale, SA \$14
- 14 Tellurian Shiraz, Heathcote, Vic \$12
- 14 M.Chapoutier Shiraz Grenache, Fra \$9

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

Drink Packages

Package 1
3 hours \$40
4 hours \$50

Package 2
3 hours \$55
4 hours \$65

Beer

Carlton Draught
Prickly Moses Light
Coldstream Apple Cider

Sparkling

NV Louis Perdrier

White

18 Trentham Pinot Gris
16 Guy Allion Sauvignon Blanc

Red

18 Trentham Pinot Noir
14 M.Chapoutier Shiraz Grenache

Beer

Carlton Draught
Prickly Moses Light
Coldstream Apple Cider
Mountain Goat Steam Ale
Hawthorn IPA

Sparkling

NV Nova Vita 'Firebird'

White

17 Express Winemakers Chenin Blanc
17 Trelen Chardonnay

Red

17 Crittenden Estate Pinot Noir
16 Yangarra Grenache Shiraz Mataro

Basic spirits



Terms and conditions

Minimum spend

For private functions where you require exclusive use of the venue a minimum spend will apply. We will advise you at the time of booking what spend is required.

In the event of a minimum spend not being met the difference will be charged as a room hire fee.

Deposit and cancellations

To secure your date we require a \$250 deposit which will be deducted from your final bill. In the event of a cancellation should you give 1 months notice or more your deposit will be returned. In the event of a cancellation with less than 1 months notice the deposit will be forfeited.

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 1am. 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 charged 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. If you choose to use confetti or similar small decorations a room cleaning fee of \$200 will be added to your bill.

Audio-Visual Equipment & Performance

Most music devices can be connected to our music system with aux or usb cables, please bring your 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.

