



E V E N T S



WELCOME

Located in new development 80 Collins Street, let Nick and Nora's provide you and your guests with an opulent and glamorous event showcasing high end product and expert hospitality.

Inspired by fictional murder solving duo Nick and Nora Charles from Dashiell Hammett's novel *The Thin Man*, Nick and Nora's brings the couples legendary soirées and love for all things cocktail and champagne to the modern day.

Nick and Nora's lavish event offering champions cocktails, Champagne, Cognac and caviar paired with stylish art deco design in the heart of the CBD.

With event spaces of all sizes including our intimate Salon with adjoining private terrace, VIP Champagne Parlour or our multi faceted Champagne Lounge we are sure to have your guests indulging in style.

Nick and Nora's is the perfect location for corporate soirées for the most discerning colleagues and clients, family and friends including corporate events, social occasions such birthdays and anniversaries, weddings and more.

THE SALON

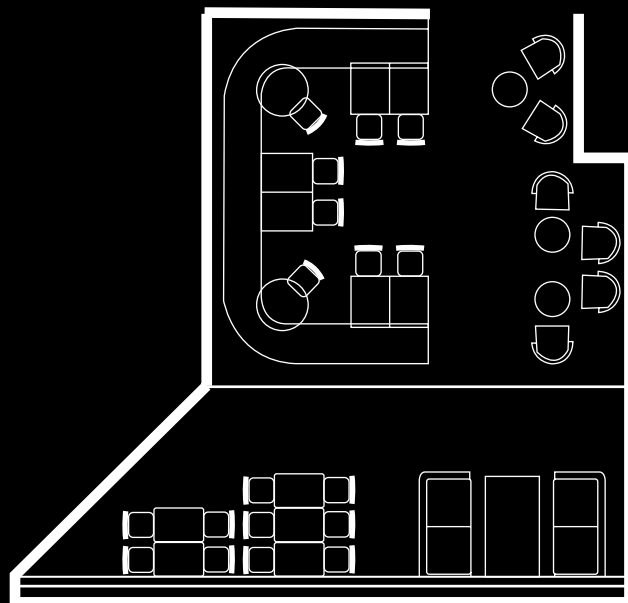
Enjoy an exclusive event in our opulent Salon.

Relax in style with cocktails and canapes. Perhaps you'd even fancy a champagne tower as a centre piece?

Perfect for private gatherings, corporate meetings or cocktail masterclass experiences - the Salon also boasts an adjoining private balcony.

SEATED - 20 guests

STANDING - 40 guests





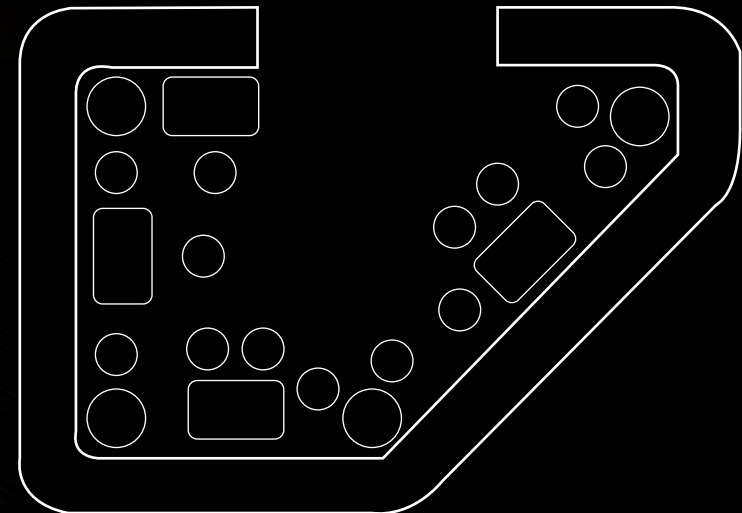
THE CHAMPAGNE PARLOUR

With all the glamour and opulence of a truly VIP experience in the heart Collins Street, enjoy this intimate area for up to 30 guests.

Be the envy of the venue in this roped off area with private service from our expert team.

Relax in the wall lined booths and indulge with celebrity style in oysters, caviar and champagne.

SEATED - 20 guests
STANDING - 30 guests



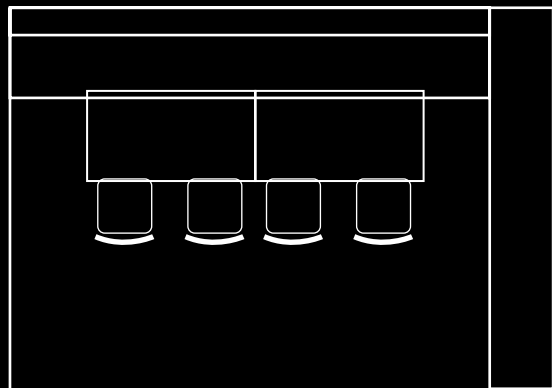
THE CELLAR

Join Nick & Nora's in the hottest booth in town.

The Cellar is center-stage with room for up to ten guests. Our expansive champagne fridge sections off this luxurious event space.

Enjoy private butler service and indulge in oysters, caviar and champagne while you overlook the main room in this exclusive VIP booth.

SEATED – 10 guests



THE LOUNGE + TERRACE

Revel and celebrate with sophistication and opulence while drinking in our expansive lounge area.

This beautiful space can include the adjoining terrace and/or private bar space to ensure all numbers of guests can be catered for.

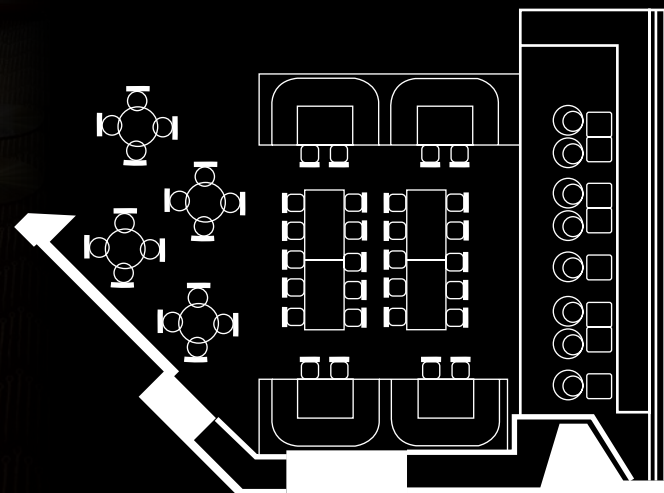
Allow us to design the perfect drink offering with complementing canapés, served by your own private staff.

Perfect for social occasions, corporate soirées, product launches, weddings and much more - treat your guests to all Nick and Nora's have to offer.

COCKTAIL & CANAPE - 60 guests

LOUNGE + TERRACE EXTENDED

COCKTAIL & CANAPE - 80 guests



CANAPÉ MENU

Minimum order of 20 required

CLASSICS PACKAGE

\$25 per person

CANAPÉS - 5 piece canapé package

Tropical ceviche, tiger's milk, atchara, coriander oil

Porcini & truffle tart (v)

Seasonal vegetables, chickpea hummus, dill oil

Charred pineapple prawn, tamarind sauce

Dengaku eggplant, creamy coconut, crispy kale

PREMIUM PACKAGE

\$40 per person

CANAPÉS - 8 piece canapé package

Roast parsnip, lavosh, caramelised harissa (ve)

Porcini & truffle tart (v)

Seasonal vegetables, chickpea hummus, dill oil

Charred pineapple prawn, tamarind sauce

Dengaku eggplant, creamy coconut, crispy kale

Goats curd, caramlised xo, dill oil & lemon balm

Lamb, kiwi yoghurt, pickled onion

Tropical ceviche, tiger's milk, atchara, coriander oil

EXCLUSIVE PACKAGE

\$70 per person

CHEESE AND CHARCUTERIE STATION – set for arrival
Artisanal cheese and meats from our rotating selection w/
breads and seasonal condiments

CANAPÉS - 8 piece canapé package

Roast parsnip, lavosh, caramelised harissa (ve)

Porcini & truffle tart (v)

Seasonal vegetables, chickpea hummus, dill oil

Charred pineapple prawn, tamarind sauce

Dengaku eggplant, creamy coconut, crispy kale

Goats curd, caramlised xo, dill oil & lemon balm

Lamb, kiwi yoghurt, pickled onion

+ Pork shoulder bao bun, pickle cabbage, soy glaze

CANAPÉ MENU

Minimum order of 20 required

BALLER PACKAGE

\$110 per person

CHEESE AND CHARCUTERIE STATION – set for arrival

Artisanal cheese and meats from our rotating selection w/ breads and seasonal condiments

FRESH OYSTER STATION – 2 oysters per person – set for arrival

Oysters served 3 ways

CANAPÉS

Roast parsnip, lavosh, caramelised harissa (ve)

Porcini & truffle tart (v)

Seasonal vegetables, chickpea hummus, dill oil

Charred pineapple prawn, tamarind sauce

Dengaku eggplant, creamy coconut, crispy kale

Goats curd, caramlised xo, dill oil & lemon balm

Lamb, kiwi yoghurt, pickled onion

+ Lobster roll, chives, brioche bun

DESSERTS

Piña colada cheesecake, rum soaked
pineapple, coconut parfait

Mrs. Charles mini brownie, hazelnut, Irish
cream

ADDITIONAL ITEMS

These may be added to any catering package

Freshly shucked Pacific Oysters, served 3 ways
– \$72 per dozen

Artisanal Cheese and Charcuterie station - \$20pp
Artisanal cheese and meats from our rotating
selection w/ breads and seasonal condiments

Substantial items - minimum 10 per item
Pork shoulder bao bun, pickle cabbage, soy
glaze - \$11 each

Marasan Polow - Persian jewelled rice of fragrant
nuts, dried fruits and vegetables (ve, g) - \$15 each

Lobster roll, chives, brioche bun - \$24 each

Dessert Canapés - \$5 each
Piña colada cheesecake, rum soaked pineapple,
coconut parfait

Mrs. Charles mini brownie, hazelnut, Irish cream

A high-quality photograph of a dining table set for an evening meal. The table is made of dark wood and is elegantly arranged. On the left, there are two glasses: one with a pinkish-orange cocktail garnished with a lime wedge and a sprig of mint, and another with a golden beverage topped with a thick layer of white foam. In the center, a dark ceramic bowl holds several small, round, golden-brown fried items. In front of it, a flat, dark plate features three small, open-faced sandwiches or crostini topped with a vibrant red and green salsa. To the right, a light-colored ceramic bowl contains several small, round, golden-brown fried items, some of which are topped with a dark, possibly caviar or roe, garnish. Two tall, slender glasses filled with a golden liquid, likely champagne or sparkling wine, stand in the background. A white napkin and a dark green napkin are also visible on the table. The entire scene is framed by a thin, gold-colored border with decorative corner elements. The word "BEVERAGES" is superimposed in a gold, serif font across the middle of the image.

BEVERAGES

BEVERAGE PACKAGES

Take the guess work out for your large function and treat your guests with our fabulous Champagne, cocktail wine and beer selection with our tailored Drinks Package. Beverage packages are available for events of 30 guests or more.

EXCLUSIVE 4 HOUR BEVERAGE PACKAGE

\$105 per person

Sparkling

NV Chandon Brut, Sparkling Wine Yarra Valley, VIC

White

2022 Irvine Springhill Riesling Eden Valley, SA

Rosé

2022 Hahndorf Hill Rosé Adelaide Hills, SA

Red

2020 Turkey Flat Butchers Block Red GSM Barossa Valley, SA

Beer

Hawkers Pale Ale 4.8% VIC

Bricklane Draught 4.9% VIC

Soft Drink

Standard soft drink options

BALLER 4 HOUR BEVERAGE PACKAGE

\$160 per person

Cocktails

Selection of 4 Event Cocktails

Sparkling

NV Chandon Brut, Sparkling Wine Yarra Valley, VIC

White

2022 Irvine Springhill Riesling Eden Valley, SA

2021 Indigo Umpire's Decision Chardonnay Beechworth, VIC

Rosé

2022 Hahndorf Hill Rosé Adelaide Hills, SA

Red

2020 Turkey Flat Butchers Block Red Barossa Valley, SA

2021 Buckshot Vineyard Shiraz Heathcote, VIC

Beer

Hawkers Pale Ale 4.8% VIC

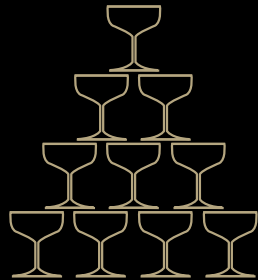
Bricklane Draught 4.9% VIC

Soft Drink

Standard soft drink options

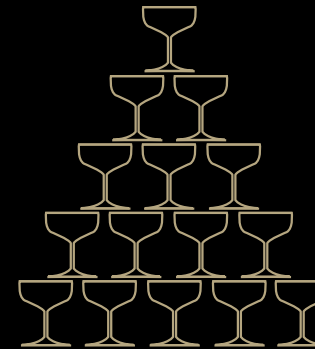
CHAMPAGNE TOWERS

Wow your guests at your next event with a bespoke champagne tower!
Choose from a number of different glasses and champagne houses.



30 Guests

NV Chandon Brut, Sparkling Wine Yarra Valley, VIC \$480
NV Chandon Brut Rosé, Sparkling Wine Yarra Valley, VIC \$480
NV Moët & Chandon Impérial Épernay, FRA \$930
NV Moët & Chandon Rosé Impérial Épernay, FRA \$930
NV Bollinger Special Cuvée Reims, FRA \$1,200
NV Ruinart Blanc de Blancs Reims, FRA \$2,200



55 Guests

NV Chandon Brut, Sparkling Wine Yarra Valley, VIC \$800
NV Chandon Brut Rosé, Sparkling Wine Yarra Valley, VIC \$800
NV Moët & Chandon Impérial Épernay, FRA \$1,600
NV Moët & Chandon Rosé Impérial Épernay, FRA \$1,600
NV Bollinger Special Cuvée Reims, FRA \$2,000
NV Ruinart Blanc de Blancs Reims, FRA \$4,000



EXPERIENCES

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COCKTAIL MASTERCLASS

Starting at \$90
per person

Making drinks at home can sometimes be intimidating, but it doesn't have to be! Join us in our cocktail masterclasses to level up your drink mixing skills and take your next dinner party to the whole new level.

Cocktail classes generally run for 1.5hrs and include a knowledgeable host and 3 cocktails. Available for groups of 6-20 guests. Choose from one of our two classes below.

THE GOLDEN AGE

French Cannon, Cardinale Sin, Burnt Butter Old Fashioned

CLASSICS WITH NICK AND NORA

Nick & Nora's Spritz, Doin' Time, Easter Island Raider

COGNAC MASTERCLASS

Our Tailor made Cognac Masterclasses include 4 x 15ml cognacs hand selected for their uniqueness and regionality, the class is then hosted by one of our expert bartenders in a session running for approximately 90 minutes. Each masterclass is served with a house curated cheese and charcuterie platter.

Available for groups of 6-20 guests.

REGIONS OF COGNAC - \$100

A Journey through the different regions and appellations of Cognac, we look at some of the classic cognac houses and some of the smaller lesser known distilleries around the area.

ARMAGNAC, BRANDY & CALVADOS- \$65

Showcasing the different styles of Brandy ranging from Australian to French, a great way to see how climate and terroir effect the final product and how different distilling and ageing techniques are used.

THE RARE COLLECTION - \$400

For the discerning connoisseur these brandies have been hand selected by our expert staff for their elegance and affluent taste, an affordable way to indulge in pure Cognac decadence.

EXPERIENCES

WHISKEY MASTERCLASS

Whiskey Classes include 5 x 15ml whiskies and are hosted by one of our knowledgeable and passionate bartenders in a session running approximately 90 minutes. Available for groups of 6-20 guests with your choice of 4 different style classes. Each class is served with a house curated charcuterie and cheese platter.

WHISKEY 101 - \$80 per person

An Introduction to the spirit and a look at the classic styles from the home of whiskey distilling. We look at the 3 powerhouses of whiskey distilling - Ireland, Scotland & The USA - the history and the differing methods of production.

WHISKIES OF THE WORLD - \$100 per person

Do the Scots do it best? We'll explore the wonderful world of whisky as interpreted by the Irish, Scottish, Japanese perhaps even an Indian, Aussie or Taiwanese or two.

A TOUR OF SCOTLAND - \$125 per person

Looking at expressions from the home of Single Malt. A Whisky from each of the 5 classic regions, looking at the differences and similarities in production and distillery style.

OLD AND RARE - \$200 per person

For the guy or gal who has everything! Here we look at whiskies that have won the awards or gained international recognition from scoring extremely high on the professional score cards. With the current and volatile nature of rare whisky, these selections are based on what can currently be sourced, smuggled or shipped via friends in the know. Rest assured whatever you taste will make you the envy of anyone not there.

MARTINI & BITE MASTERCLASS

Starting from \$120 per person

In this masterclass you'll be taken on a martini journey, we'll cover history, different styles and pair your libation with some bite size nibbles. Five half serve martinis including some of our favourite house serves with some of the classic styles to offer a rounded experience. Learn how versatile a martini can be and find your true martini match! Martini experiences run for approximately 1.5 hours and include a flight of 5 half martinis all paired with specially selected nibbles.

Vesper,

Seductive Senorita,

Classic dry vodka martini,

Asa Akira,

Martinez

EXPERIENCES

CHAMPAGNE MASTERCLASS

Champagne Masterclasses include 5 glasses per person from the worlds most renowned sparkling & champagne producers. Let our knowledgeable host entertain your guests with expertise and bubbly. Time to get busy with the fizzy!

WONDERFUL WORLD OF BUBBLES

An Introduction to the amazing word of Sparkling wine, this masterclass will take you on a tour of the Sparkling wine producing regions of the world, showcasing the different production methods and styles available.

Starting from \$70 per person

A DAY IN CHAMPAGNE

The perfect class for beginners and avid fans at heart. Sit back and relax whilst we take you through three iconic houses and styles of Champagne in true Nick and Nora's style without the jet-lag.

Starting from \$100 per person

TOUR DE FRANCE

This Masterclass will have you sipping Champagnes from the region's most well renowned houses. Enjoy five different expressions of Champagne, looking at how a small region produces the world with a huge variety of different styles.

Starting from \$275 per person

CHAMPAGNE LE PRESTIGE

For the Champagne connoisseur! Here we look at some of the most exciting and well-loved cuvees of the world and delve into their history. With the world of Champagne ever evolving guests can indulge in unique and highly sought-after vintage cuvees as well as some rare and unique tipples. Rest assured whatever you taste will make you the envy of anyone not there.

Starting from \$400 per person

TERMS AND CONDITIONS

AUDIO VISUAL

AV is not included in the event spaces hire or minimum spends. Any AV requirements must be approved by your event manager prior to your event. It is our recommendation that you query any AV requirements before contractually agreeing to your event. Microphone speeches are available for hire only when the venue is hired exclusively. When booking a section or private room within the venue no microphone speeches are available. You are able to provide your own music if you have hired a venue exclusively with preapproval from your Event Manager. The playing of separate playlists or soundtracks is not permitted in private event spaces or private dining events.

CONFIRMATION AND DEPOSIT

Please note that we don't tentatively hold dates, quotes may also be provided to other guests for the same date. The event is only confirmed in our system once we have received and processed the signed paperwork. For group booking confirmation a deposit of 25% of the event value is required along with a completed and signed terms and conditions. Your event will not be confirmed until receipt of payment is sent. Nick & Nora's imposes a 15% surcharge on all public holidays. This will be added to the final bill.

FINAL NUMBERS AND DETAILS

- Guaranteed minimum numbers of guests attending and all final details should be notified to the event manager no less than 10 working days prior to the event. Once confirmed as per these conditions' numbers cannot decrease, however could increase up until 72 hours prior.
- Drinks and catering packages are charged to the guest final numbers in the run sheet and not head counted on the evening. Once agreed upon, these numbers can increase up to 72 hours prior, however cannot decrease.
- Catering packages must be ordered for the number of guests in attendance.

INSURANCE/DAMAGE

Speakeasy Group will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after an event. The client is financially responsible for any loss or damage sustained to the premises or our property during an event.

PAYMENT SCHEDULE

- 25% deposit payment to be made by credit card to secure the reservation.
- Final payment to be processed on the day with the venue for all food and beverage unless discussed with your event manager.
- Please note that any outstanding charges on the night will be the responsibility of the event organiser and must be paid for upon conclusion of the event.

CANCELLATION

- If cancellation occurs within 28 days of the event date, the deposit is forfeited.
- If cancellation occurs within 21 days of the event date, the client will be charged 50% of the event minimum spend.
- If cancellation occurs within 10 working days of the event date, the client will be charged 75% of the event minimum spend.
- If cancellation occurs within 5 working days of the event date, the client will be charged 100% of the event minimum spend.

WEATHER & TERRACE CONDITIONS

Nick & Nora's is not responsible for the relocation of your event, should weather conditions cause the outdoor areas of our venue to be closed.

OTHER

- The client shall conduct the event in an orderly manner and in full compliance with the rules set out by Nick & Nora's management and in accordance with all applicable liquor licensing laws.
- Speakeasy Group will take reasonable care but will not accept responsibility for damage to or loss of items before, during or after an event. The client is financially responsible for any loss or damage sustained to the premises or our property during an event.
- Client, client's guests or invitees are responsible for the conduct of the guests and invitees, and indemnifies the venue for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees.
- Any additional or extended timings outside of your quoted event period must be arranged and agreed to with your event manager prior to your event and may not be accommodated on the evening.
- No food or beverages of any kind is permitted to be brought into the venue, unless prior permission has been obtained.
- No decorations of any kind are permitted unless discussed with your event manager in advance. All items brought onto the premises must be removed upon conclusion of the event.
- Please note we do not permit balloon garlands, signage, sparklers, confetti or glitter decorations of any kind.
- Nick and Nora's reserve the right to cancel the booking if:
- Nick and Nora's or any part of it is closed due to circumstances outside the venues control.
- The client and or guests do not meet standards of responsible service of alcohol and are deemed too intoxicated to be present on a licensed premise.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership or the deposit has not been paid by the due date.



11 Benson Walk, Melbourne 3000
E: melbourne@nickandnoras.com.au T: (03) 8393 9367