





WELCOME

Located on the 26th floor of the exclusive V by Crown building let Nick & 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 & Nora Charles from Dashiell Hammett's novel The Thin Man, Nick & 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 and exceptional views.

Enjoy an unprecedented rooftop bar experience in the heart of Parramatta with capacity for 300, including space for 100 guests on the enormous Sydney CBD and Harbour facing terrace.

With event spaces of all sizes including a private and exclusive Boardroom complete with cigar balcony, Rooftop Terrace with private bar access, VIP Champagne Parlour or individual booths with their own private service bell.

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

THE BOARDROOM

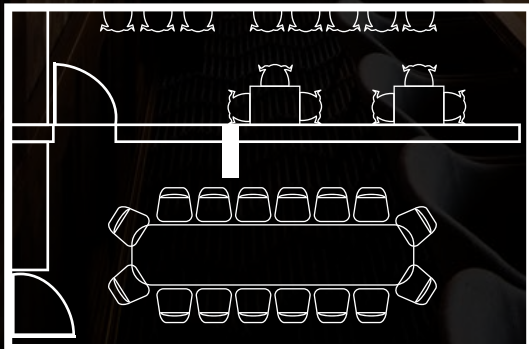
Enjoy an exclusive event experience reminiscent of the Mad Men era complete with opulent board room table for 16 guests, floor to ceiling windows over looking the Parramatta skyline and adjoining private cigar balcony.

Complete with high end AV capability and private 'butler' style service this space is not only perfect for corporate style events but private parties that deserve the highest level of exclusive celebration.

Available for private soirees, champagne or cocktail masterclass experiences as well as dinner parties, meetings and conferences.

COCKTAIL AND CANAPÉ – 30 GUESTS

SEATED CONFERENCE OR DINNER PARTY – 16 GUESTS



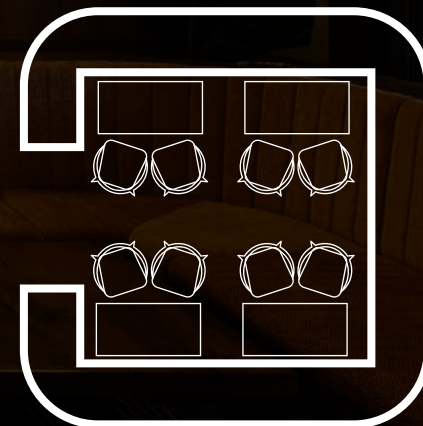
CHAMPAGNE PARLOUR

With all the glamour and opulence of a truly VIP experience in the heart of Parramatta enjoy this intimate area for up to 20 guests seated or standing.

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.

COCKTAIL AND CANAPÉ- 25 GUESTS

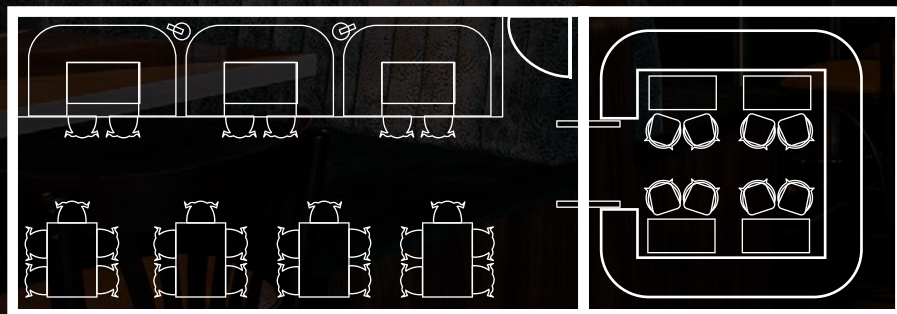


CHAMPAGNE PARLOUR EXTENDED

Enjoy all the VIP access of the Champagne Parlour with an extended section for 60 more guests.

Perfect for canapé and cocktail style events let our team look after you in this semi private roped off space.

COCKTAIL AND CANAPÉ – 70 GUESTS



THE TERRACE

Revel and celebrate with sophistication and opulence while drinking in the exceptional views on our show stopping terrace.

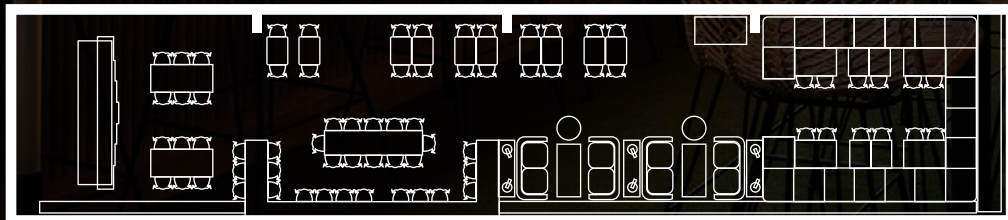
Available for exclusive hire for up to 100 guests or in smaller sections The Terrace is the ultimate in sky high imbibing.

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

CORNER TERRACE - 30PAX

HALF TERRACE - 50PAX

FULL TERRACE - 100PAX



CANAPIÉ MENU

Minimum order of 20 required

5 PIECE CANAPIÉ

PACKAGE

\$30 per person

Tequila compressed watermelon - coconut feta - (VG, GF, DF)

Pumpkin arancini – black pepper aioli – soka chilli olive oil (VG, GF, DF)

Sweet potato falafel - hummus - picked onion (GF, VG, DF)

Hickory glazed bbq pork meatballs (DF)

Crispy Szechuan prawns – sweet lime aioli (GF, DF)

8 PIECE CANAPIÉ

PACKAGE

\$45 per person

Tequila compressed watermelon - coconut feta - (VG, GF, DF)

Pumpkin arancini – black pepper aioli – soka chilli olive oil (VG, GF, DF)

Sweet potato falafel - hummus - picked onion (GF, VG, DF)

Caramelised onion tart - olive tapenade - confit tomato - manchego (V)

Crispy Szechuan prawns – sweet lime aioli (GF, DF)

Peppered chicken taco - aji sauce - pico de gallo (DF)

Pork belly – sweet glaze – ginger – shallot – chilli (DF)

Hickory glazed bbq pork meatballs (DF)

12 PIECE CANAPIÉ PACKAGE

\$70 per person

Tequila compressed watermelon - coconut feta (VG, GF, DF)

Pumpkin arancini – black pepper aioli – soka chilli olive oil (VG, GF, DF)

Sweet potato falafel - hummus - picked onion (GF, VG, DF)

Caramelised onion tart - olive tapenade - confit tomato - manchego (V)

Crispy Szechuan prawns – sweet lime aioli (GF, DF)

Peppered chicken taco - aji sauce - pico de gallo (DF)

Pork belly – sweet glaze – ginger – shallot – chilli (DF)

Hickory glazed bbq pork meatballs (DF)

King oyster mushroom - baba ganoush - za'atar (GF, VG, DF)

Salt & pepper squid - chilli - coriander - lime aioli (DF)

Ashed goats cheese - truffle honey - candied pepitas (V)

Rare roast beef crostini - caramelised onion - wasabi cream

CANAIPÉ MENU

Minimum order of 20 required

SUBSTANTIAL CANAIPÉS

Additional \$10 per piece

Pulled beef slider - spicy togarashi mayo -
pickled cabbage (DF)

Bao - soy spiced pork or chicken - hoi sin
sauce - chilli - coriander (DF)

Empanada with pico de gallo - beef
(GF, DF), chicken (GF, DF), cheese (V) or
vegetable (VG)

Prawn slider - Brookies spent davidson
plum gel - habanero

DESSERT CANAIPES

Additional \$5 per piece

Churros - chocolate sauce - strawberry -
caramel (VG)

Panna cotta - cumquat marmalade (GF)

ADDITIONS

Oysters on ice served 3 ways -

minimum four dozen required - \$66 per dozen

- Natural

- Pickled apple & citrus

- Ponzu ginger & shallot

Cheese and charcuterie selection - \$15 pp

Our chef's selection of local and imported
gourmet charcuterie and cheese, served
with breads, crackers, mixed olives,
cornichons, berry compote & house
condiments

DRINKS PACKAGES

Take the guess work out for your large function and treat your guests with our fabulous wine and beer selection with our tailored Drinks Package. Available to events of 40 guests or more.

STANDARD BEVERAGE

PACKAGE

\$70 per person

Sparkling

Mumm Marlborough, NZ

White

2021 42 Degrees Sauvignon Blanc, TAS
2022 Adelina Watervale Riesling, Clare Valley, SA

Red

2020 Toolangi Pinot Noir, Yarra Valley, VIC
2019 Laughing Jacks Shiraz, Barossa Valley, SA

Beer

Moon Dog Lager, VIC
Riverside 55 Pale Ale

Softs

Mineral water, standard soft drink options

EXCLUSIVE BEVERAGE

PACKAGE

\$90 per person

Cocktails

Select four cocktails from our event cocktail list to be served throughout

Sparkling

Mumm Marlborough, NZ

White

2021 42 Degrees Sauvignon Blanc, TAS
2022 Adelina Watervale Riesling, Clare Valley, SA

Rosé

2021 Spinifex Rosé, Barossa Valley, SA

Red

2020 Toolangi Pinot Noir, Yarra Valley, VIC
2019 Laughing Jacks Shiraz, Barossa Valley, SA

Beer

Moon Dog Lager, VIC
Riverside 55 Pale Ale

Softs

Mineral water, standard soft drink options

BALLER BEVERAGE PACKAGE

\$140 per person

Cocktails

Select four cocktails from our event cocktail list to be served throughout

Champagne

NV Mumm Grand Cordon, NZ

Sparkling

2016 Mandala Blanc de Blanc, Yarra Valley, VIC

White

2020 Quartz Reef Pinot Gris, Central Otago, NZ
2020 Cloudy Bay Sauvignon Blanc, Marlborough, NZ

Rosé

2017 Triennes Mediterranee, Provence, FR

Red

2018 Terrazas Malbec, Mendoza Argentina
2019 Corzano e Paterno Chianti, Tuscany, ITA

Beer

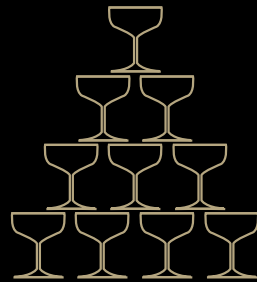
Moon Dog Lager, VIC
Riverside 55 Pale Ale

Softs

Mineral water, standard soft drink options

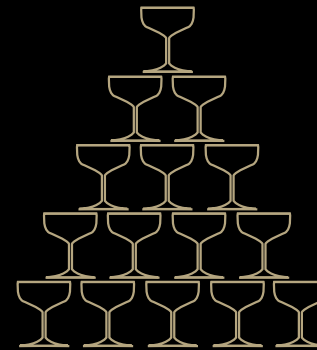
CHAMPAGNE TOWERS

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



30 Guests

Mumm Petit Cordon \$440
Mumm Grand Cordon \$780
Perrier Jouet \$900
Perrier Jouet Rose \$1140
Ruinart \$1200
Ruinart Rose \$1380



50 Guests

Mumm Petit Cordon \$750
Mumm Grand Cordon \$1300
Perrier Jouet \$1500
Perrier Jouet Rose \$1900
Ruinart \$2000
Ruinart Rose \$2300

SHARED COCKTAIL EXPERIENCES

Share and share alike! Why not have a crowd-pleasing punch for you and your guests upon arrival.

We offer three spectacular punches priced at \$20 per person, for a maximum of 30 guests.



UPSIDE DOWN PINEAPPLE PUNCH

\$20pp - Min 4 guests

Wyborowa vodka, Havana Club 3yo rum, Amaro Montenegro, lemon, sour pineapple, yuzu, bubbles.

PINKERTON PUNCH

\$20pp - Min 4 guests

Beefeater gin, Cynar, mint, elderflower, savory shrub, soda, bubbles.

DIJON PUNCH

\$20pp - Min 4 guests

Wyborowa vodka, blackcurrant, earl grey, cranberry, soda, bubbles.

EXPERIENCES

MARTINI EXPERIENCE

starting at \$75pp

Let us take you through the history of the martini. Wet or dry, shaken or stirred, with a Sicilian olive or a crisp lemon twist. Please sit back, relax and enjoy a taste of 4 x half martinis.

Martini experiences cost \$75 for a flight and run for approximately 60 minutes.

- Martinez
- Dry Martini with Orange Bitters
- Dirty Martini
- A 1951 Martini

WHISKY MASTERCLASS

starting at \$80pp

Nick & Nora's thoroughly enjoys hosting classes; whether you are looking to hone your knowledge or just have some fun. These special occasions are great to do with a group of friends or a fun way to encourage team building amongst your staff.

Masterclasses are available for groups of 6-25 guests and include 5 x 15ml whiskies for \$80 per person. Each session is hosted by one of our talented bar tenders and run for approximately 90 minutes.

COCKTAIL MASTERCLASS

starting at \$90pp

Cocktail Masterclasses can be held as a private class or as part of an afternoon or evening event. All sessions are hosted by one of our passionate bar tenders and run for approximately 90 minutes. Masterclasses are available for 6-20 guests and include 3 cocktails and light snacks for \$90 per person.

EXPERIENCES

CHAMPAGNE MASTERCLASS

starting at \$100pp

Champagne Masterclasses showcase 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!

A TOUR OF CHAMPAGNE

An introduction to the amazing world of Champagne, this masterclass will take you on a tour through some of the most prominent regions of Champagne, showcasing the different production methods and styles available.

Starting from \$100 per person

ODD & OBSCURE

This masterclass will have you sipping through different expressions of Champagne. We will look at how such a small region produces the world with a such diverse array of styles and flavour profiles.

Starting from \$250 per person

THE GRAND CUVÉES

For the Champagne connoisseur!

Here we look at some of the most exciting and well-loved cuvées 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 this class will make you the envy of anyone not there.

Starting from \$550 per person



Level 26, 45 Macquarie Street, Parramatta 2105
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Mon - CLOSED
Tues - Thurs: 5pm - Midnight
Friday: 4pm - Midnight
Sat: 3pm - Midnight
Sun: 3pm - 10pm

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.