







## 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 & 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

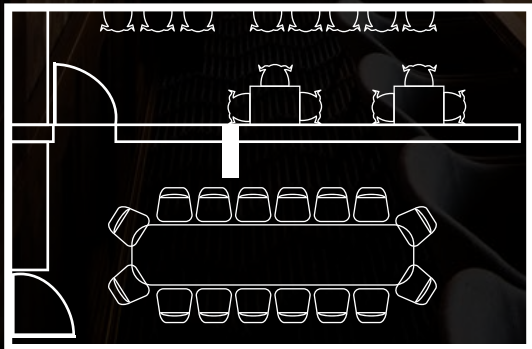
Enjoy an exclusive event experience reminiscent of the Mad Men era complete with opulent board room table for 16 guests, floor to ceiling windows over looking the Parramatta skyline and adjoining private cigar balcony.

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 soirées, 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





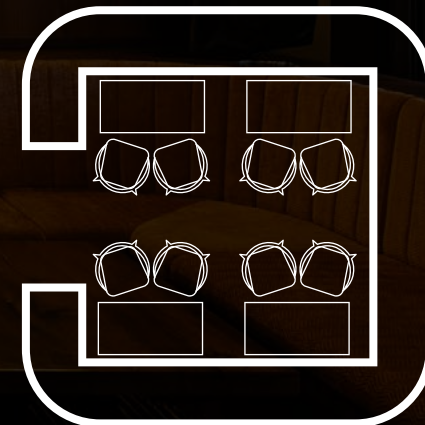
## CHAMPAGNE PARLOUR

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- 20 GUESTS



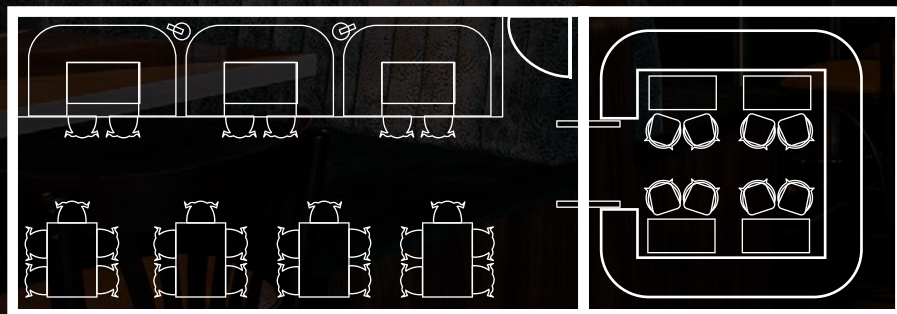


# CHAMPAGNE PARLOUR EXTENDED

Enjoy all the VIP access of the Champagne Parlour with an extended section for 40 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 – 60 GUESTS





## THE TERRACE

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

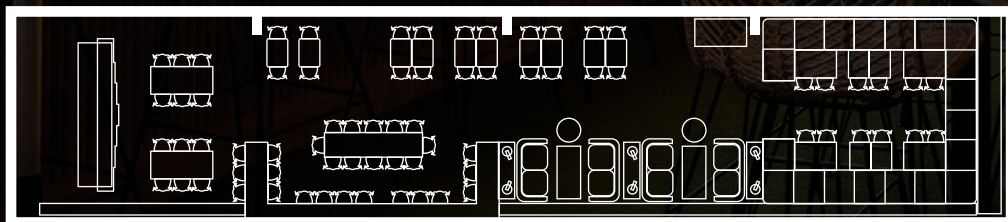
Available for exclusive hire for up to 100 guests or in smaller sections The Terrace is the ultimate in sky high imbibing.

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 - pickled 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 - pickled 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

**\$75 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 - pickled 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)

Black pepper tofu & Mushroom taco  
(GF, VE, DF)

### DESSERT CANAPIES

**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 - \$72 per dozen*

- Natural

- Chilli oil & shallot

- Black pepper mignonette

**Cheese and charcuterie selection - \$20 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

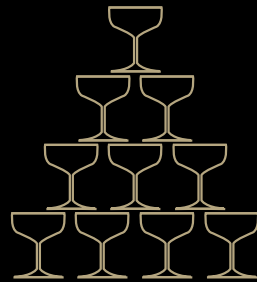
#### Softs

Mineral water, standard soft drink options



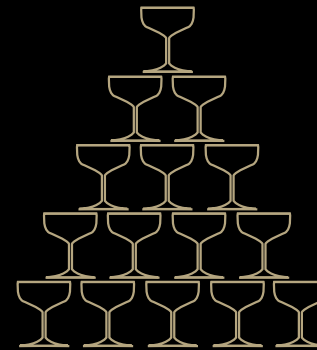
## CHAMPAGNE TOWERS

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*





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# FREQUENTLY ASKED QUESTIONS

## **What time can I access the venue?**

Access times will be listed on your event proposal. Please liaise with your event manager if you require extra time, as additional room hire may occur. If you would like to stay on after the stipulated slot, you are more than welcome to chat with our venue team on the day, who will accommodate you based on availability. If extra time is a necessity for your event, additional charges will apply.

## **Can I deliver items in advance of an event?**

You are welcome to deliver items on the day of your event if the delivery is confirmed prior with your event manager, and we ask that everything you send is clearly labelled.

## **Can I leave items at the venue post event?**

Following your event, you may leave items overnight with Management. All items need to be collected within 48 hours of your event as space is limited. No responsibility is accepted for items left post event.

## **Do you cater for dietary requirements?**

Yes. Please advise your event manager of any dietary requirements for you and your guests so that our chefs can accommodate accordingly.

Please note:

Some of our suppliers are certified halal; however, we are not a halal certified venue.

## **Can I bring a cake to my event?**

You are welcome to bring a cake and candles along to your special event. We will provide plates and cutlery. There is a \$5.00 per person service fee up to \$150.

## **What AV equipment is available at the venue?**

Our boardroom features a compact TV screen suitable for presentations, which can be connected to a laptop via HDMI cable. Additionally, we provide a portable microphone with its own speaker, although it is intended for casual use rather than professional purposes. AV is not included in any of the other 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.

## **Will I have access to a microphone for speeches?**

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.

## **Can I supply my own music for my event?**

You can 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 or semi-private event spaces.

## **Do you have a smoking area at the venue?**

Yes. We have a dedicated cigar balcony accessible for guests who wish to smoke. Smoking is not allowed on our main terrace. Please note, since the cigar balcony is adjoining our Boardroom, access may be limited if the area is booked with a private event.

## **Do you allow children in your venue?**

No. Due to our license, all guests attending must be 18+ even if accompanied by an adult.

## **Can I bring decorations?**

We allow decorations, if they are free-standing and do not attach to any walls or furniture. No confetti or glitters are allowed. All decorations need to be approved with your Event Manager.

## **Public Holiday Surcharges**

Please note that a 15% surcharge will apply to your event if booked on a Public Holiday.