



E V E N T S



WELCOME

Let Nick & Nora's host an opulent and glamorous event for you and your guests, showcasing high end product and expert hospitality.

Inspired by the iconic fictional duo Nick and Nora Charles from Dashiell Hammett's novel *The Thin Man*, Nick & Nora's brings their legendary soirées and love for all things cocktail and Champagne into the modern era.

Nick & Nora's lavish event offerings champions cocktails, Champagne, Cognac and caviar, all paired with a stylish art deco design in the heart of the CBD. With a variety of event spaces, from the intimate Salon with an adjoining private terrace to the VIP Champagne Parlour and the versatile Cocktail Lounge, we ensure your guests indulge in style.

Nick & Nora's is the perfect setting for corporate events, social occasions like birthdays and anniversaries, weddings, and more—ideal for the most discerning colleagues, clients, family, and friends.

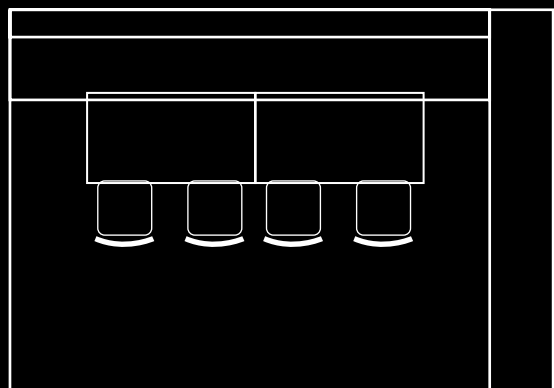
THE CELLAR

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





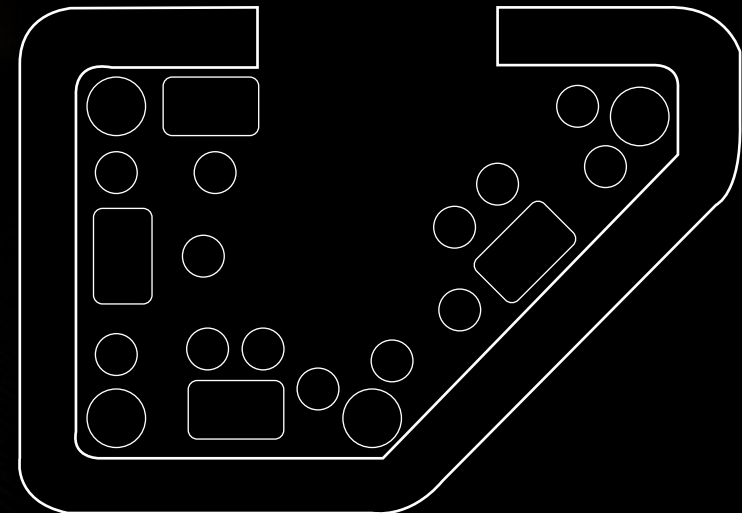
THE CHAMPAGNE PARLOUR

With all the glamour and opulence of a truly VIP experience in the heart of 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 SALON

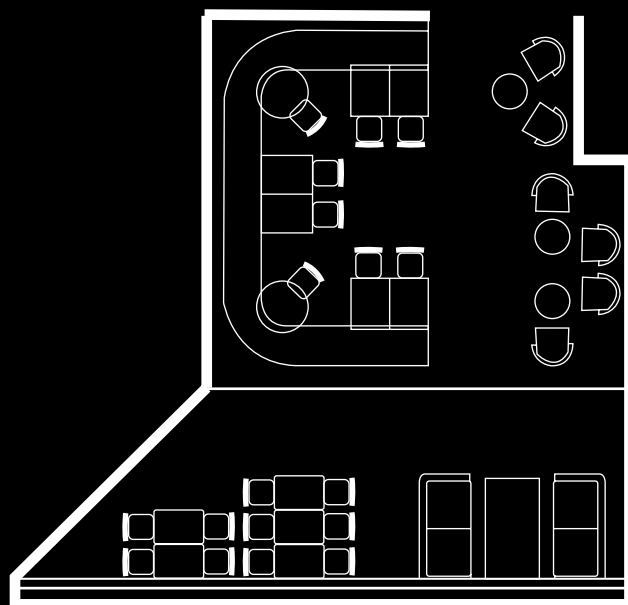
Enjoy an exclusive event in our opulent Salon.

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 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.

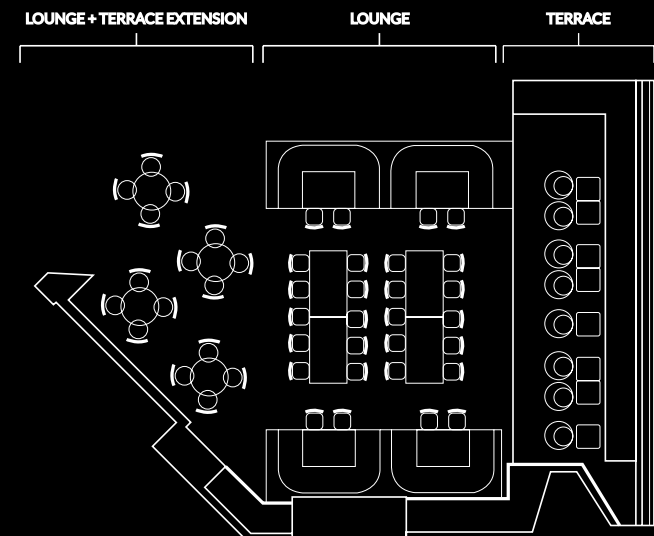
Allow us to design the perfect drink offering with complementing canapés, served by your own private staff.

Perfect for social occasions, corporate soirées, product launches, weddings and much more - treat your guests to all Nick & 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

\$45 per person

CANAPÉS - 5 piece canapé package
Devilled Eggs, truffle yolk, caviar,
dehydrated yolk

Tiger prawn, chilli butter, gremolata,
caviar, herb oil

Avocado Mousse, seeded lavosh, spicy
tajin, pineapple sage

Charred Corn, pickle capsicum,
shallots, chives

Cucumber, sumac, hummus

PREMIUM PACKAGE

\$60 per person

CANAPÉS - 8 piece canapé package
Devilled Eggs, truffle yolk, caviar, dehydrated
yolk

Duck Liver Parfait, cheese puffs, quince paste,
grated cheese

Tiger prawn, chilli butter, gremolata, caviar, herb oil

Avocado Mousse, seeded lavosh, spicy tajin,
pineapple sage

Blistered Tomato Crostini, whipped ricotta,
tomato oil

Charred Corn, pickle capsicum, shallots, chives

Lamb Kofta, citrus labneh, chickpea salad, herb oil

Cucumber, sumac, hummus

EXCLUSIVE PACKAGE

\$90 per person

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

CANAPÉS

Devilled Eggs, truffle yolk, caviar, dehydrated yolk

Duck Liver Parfait, cheese puffs, quince paste, grated cheese

Tiger prawn, chilli butter, gremolata, caviar, herb oil

Avocado Mousse, seeded lavosh, spicy tajin, pineapple sage

Blistered Tomato Crostini, whipped ricotta, tomato oil

Charred Corn, pickle capsicum, shallots, chives

Lamb Kofta, citrus labneh, chickpea salad, herb oil

Cucumber, sumac, hummus

SUBSTANTIAL CANAPÉ

Pork Taco, pickle cabbage, hot mayo, guindillas

CANAPÉ MENU

Minimum order of 20 required

SIGNATURE PACKAGE

\$135 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

Devilled Eggs , truffle yolk, caviar, dehydrated yolk

Duck Liver Parfait, cheese puffs, quince paste,
grated cheese

Tiger prawn, chilli butter, gremolata, caviar, herb oil

Avocado Mousse, seeded lavosh, spicy tajin,
pineapple sage

Blistered Tomato Crostini, whipped ricotta,
tomato oil

Charred Corn, pickle capsicum, shallots, chives

Lamb Kofta, citrus labneh, chickpea salad, herb oil

Cucumber, sumac, hummus

SUBSTANTIAL CANAPÉS

Signature Lobster Roll, brioche, chives, confit
garlic, lemon

DESSERTS

Sticky Toffee Pudding

Burnt Strawberry Cheesecake

ADDITIONAL ITEMS

These may be added to any catering package

Freshly shucked Pacific Oysters, served 3 ways
– \$75 per dozen

Artisanal Cheese and Charcuterie station - \$25pp
Artisanal cheese and meats from our rotating
selection w/ breads and seasonal condiments

Substantial items - minimum 10 per item
Signature Lobster Roll, brioche, chives, confit garlic,
lemon - \$26 each

Pork Taco, pickle cabbage, hot mayo, guindillas
- \$11 each

Pepper Eggplant Taco, pickle cabbage, mayo,
guindillas - \$11 each

Dessert Canapés - minimum 10 per item
Sticky Toffee Pudding- \$5 each

Burnt Strawberry Cheesecake - \$5 each

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's a tall glass with a pinkish-orange cocktail, ice, and a mint leaf. Next to it is a shorter glass with a golden beverage. In the center, a dark bowl holds several small, round, white dumplings. In front of that, a dark plate features three small, round appetizers topped with a vibrant red and green salsa. To the right, a light-colored bowl contains more small, round appetizers, some with a dark, possibly caviar, topping. 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. The entire scene is framed by a thin, gold-colored border with decorative corner motifs.

BEVERAGES

BEVERAGE PACKAGES

Take the guesswork out and treat your guests to free flowing beverages with our tailored drink packages.

Available for groups of 20 guests or more for 4 hours.

STANDARD BEVERAGE PACKAGE

\$70 per person

Sparkling

NV Chandon Brut, Sparkling Wine Yarra Valley, VIC

White

Irvine Springhill Riesling Eden Valley, SA
Indigo Umpire's Decision Chardonnay Beechworth, VIC

Red

Turkey Flat Butchers Block Red GSM Barossa Valley, SA
Buckshot Vineyard Shiraz Heathcote, VIC

Beer & Cider

Hawker's Pale Ale 4.8% VIC
Brick Lane Draught 4.9% VIC
The Hills Cloudy Apple Cider 5% SA
PASH No Alcohol Easy Ale VIC

Soft drinks

Standard soft drink options

EXCLUSIVE BEVERAGE PACKAGE

\$90 per person

Cocktails

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

Sparkling

NV Chandon Brut, Sparkling Wine Yarra Valley, VIC

White

Irvine Springhill Riesling Eden Valley, SA
Indigo Umpire's Decision Chardonnay Beechworth, VIC

Rosé

Hahndorf Hill Rosé Adelaide Hills, SA

Red

Turkey Flat Butchers Block Red GSM Barossa Valley, SA
Buckshot Vineyard Shiraz Heathcote, VIC

Beer & Cider

Hawker's Pale Ale 4.8% VIC
Brick Lane Draught 4.9% VIC
The Hills Cloudy Apple Cider 5% SA
PASH No Alcohol Easy Ale VIC

Soft drinks

Standard soft drink options

SIGNATURE BEVERAGE PACKAGE

\$140 per person

Cocktails

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

Sparkling

NV Moët & Chandon Imperial Épernay, FR

White

Irvine Springhill Riesling Eden Valley, SA
Gant & Co 'Sur Lie' Semillion Sauvignon Blanc Margaret River, WA

Rosé

Hahndorf Hill Rosé Adelaide Hills, SA

Red

Buckshot Vineyard Shiraz Heathcote, VIC
Il Modo Aglianico Heathcote, VIC

Beer & Cider

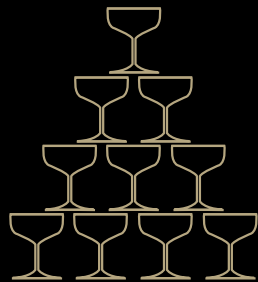
Hawker's Pale Ale 4.8% VIC
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The Hills Cloudy Apple Cider 5% SA
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Soft drinks

Standard soft drink options

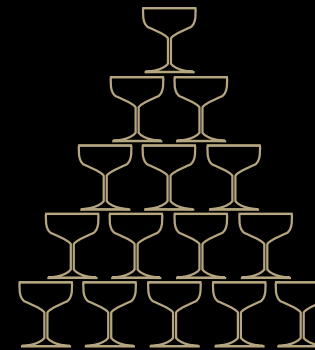
CHAMPAGNE TOWERS

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 \$110
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!

Available in our classic format for groups of 8-18 guests, or in 'activation' format for groups of 19 or more; cocktail classes generally run for 90 minutes and include a knowledgeable host, 3 cocktails and light nibbles.

For \$110 per person, learn how to shake, stir and build cocktails like a pro whilst having fun with friends, family or colleagues.

Masterclasses are available as a stand-alone class, or as part of an extended event in one of our beautiful private event spaces. So why wait? Book your cocktail masterclass today and discover the art of mixology in style.



EXPERIENCES

WHISKY MASTERCLASS

Whisky 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.

WHISKY 101 - \$85 per person

An introduction to the spirit and a look at the classic styles from the home of whisky distilling. We look at the 3 powerhouses of whisky 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 tried and true Irish, Scottish and Japanese, perhaps we'll even throw in an Indian, Aussie or Taiwanese to educate and delight.

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 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. Available for groups of 8-18 guests.

Vesper,

Seductive Senorita,

Classic dry vodka martini,

Akira,

Martinez

EXPERIENCES

CHAMPAGNE MASTERCLASS

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

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 & Nora's style without the jet-lag.

\$150 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.

\$275 per person

CHAMPAGNE LE PRESTIGE

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 cuvées 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

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 - \$120

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- \$95

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.

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.

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.

Can you smoke on Nick & Nora's balconies?

Nick & Nora's is a non-smoking venue. Guests are invited to step out onto street level if they wish to smoke or vape.

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?

Please note that external items such as balloons, signage, confetti, glitter and party decorations are not permitted unless a private space has been hired. All decorations need to be approved by your Event Manager.

Do you have disabled access to the venue?

Nick & Nora's has disabled access and facilities in all areas of the venue. Access is provided through a private lift so please do let us know in advance if required.

Public Holiday Surcharges

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



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