





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 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 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. 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 BOARDROOM

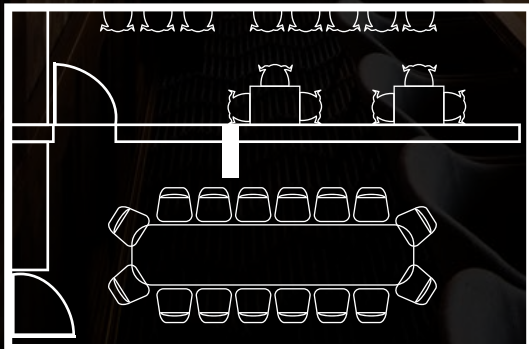
Enjoy an exclusive event experience reminiscent of the Mad Men era complete with opulent board room table for 16 guests, floor to ceiling windows over looking the Parramatta skyline and adjoining private cigar balcony.

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



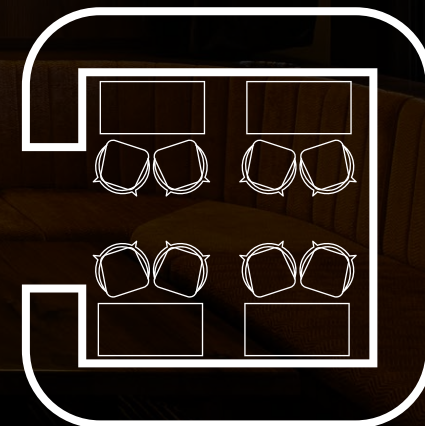
CHAMPAGNE PARLOUR

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

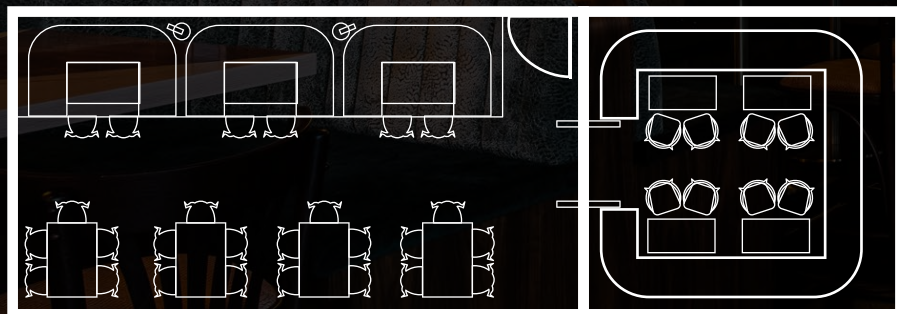


CHAMPAGNE PARLOUR EXTENDED

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.

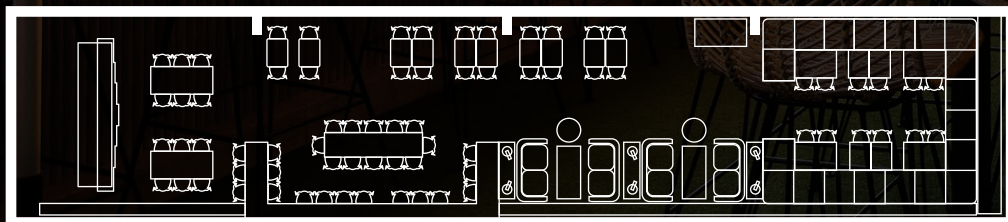
Available for exclusive hire for up to 100 guests or in smaller sections The Terrace is the ultimate in sky high imbibing.

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

Compressed watermelon - coconut feta -
(VG, GF, DF)

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

Falafel - cucumber dill sauce - baba
ganoush (GF, VG)

Hickory glazed BBQ pork morsels (DF)

Crispy Prawns - sweet lime aioli - szechuan
(GF, DF)

8 PIECE CANAPIÉ PACKAGE \$45 per person

Compressed watermelon - coconut feta -
(VG, GF, DF)

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

Falafel - cucumber dill sauce - baba
ganoush (GF, VG)

Hickory glazed BBQ pork morsels (DF)

Crispy Prawns - sweet lime aioli - szechuan
(GF, DF)

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

Pork belly bites- sweet glaze - shallots (GF,
DF)

Potato - crostini - pickled onion - citrus (VG)

12 PIECE CANAPIÉ PACKAGE \$75 per person

Compressed watermelon - coconut feta - (VG, GF, DF)

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

Falafel - cucumber dill sauce - baba ganoush (GF, VG)

Hickory glazed BBQ pork morsels (DF)

Crispy Prawns - sweet lime aioli - szechuan (GF, DF)

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

Pork belly bites- sweet glaze - shallots (GF, DF)

Potato - crostini - pickled onion - citrus (VG)

Ashed goats cheese - truffle honey - candied pepitas
(V, *GF)

Hummus - toasted aromatic seeds - walnuts (VG)

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

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

CANAPIÉ MENU

Minimum order of 20 required

SUBSTANTIAL CANAPIÉS

Additional \$10 per piece

Mojo beef cubanos - pickles - mustard

Pulled beef sliders -spicy togarashi mayo -
pickled cabbage

Bao – soy spiced pork and chicken, or
jackfruit – 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 \$6 per piece

Citrus calamansi and brown butter crumble
parfait (GF*)

Coconut pandan and banana crumble trifle
(GF*)

ADDITIONS

Oysters on ice served 3 ways –

minimum four dozen required - \$78 per dozen

– Natural

– Garlic chili soy vinaigrette

– Green apple 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 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, Yarra Valley VIC

White

2023 42 Degrees Sauvignon Blanc, TAS

2021 Frey Rheinhessen Riesling, Florsheim, GER

Red

2023 Toolangi Pinot Noir, Yarra Valley, VIC

2021 Bartali Chianti, Tuscany ITA

Beer

Mountain Culture Lager, NSW

Goodfolk TPA, NSW

PASH No Alcohol Easy Ale VIC

Softs

Standard soft drink options

EXCLUSIVE BEVERAGE PACKAGE

\$90 per person

Cocktails

4 x cocktails/non-alcoholic cocktails selected from the event list served throughout

Sparkling

NV Chandon Brut, Yarra Valley, VIC

White

2023 42 Degrees Sauvignon Blanc, TAS

2021 Frey Rheinhessen Riesling, Florsheim, GER

Red

2023 Toolangi Pinot Noir, Yarra Valley, VIC

2021 Bartali Chianti, Tuscany ITA

Beer

Mountain Culture Lager, NSW

Goodfolk TPA, NSW

PASH No Alcohol Easy Ale VIC

Softs

Standard soft drink options

BALLER BEVERAGE PACKAGE

\$140 per person

Cocktails

4 x cocktails/non-alcoholic cocktails selected from the event list served throughout

Champagne

NV Moët & Chandon Imperial, Épernay, FRA

Sparkling

NV Chandon Blanc de Blanc, Yarra Valley, VIC

White

2020 Cloudy Bay Sauvignon Blanc, Marlborough, NZ

2020 Inama Vin Soave Classico, Veneto, ITA

Rosé

2018 Famille Perrin Rose, Cotes du Rhone, FRA

Red

2018 Terrazas Malbec, Mendoza Argentina

2018 Craggy Range Syrah, Gimblett Gravels, NZ

Beer

Mountain Culture Lager, NSW

Goodfolk TPA, NSW

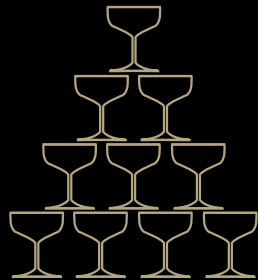
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Softs

Standard soft drink options

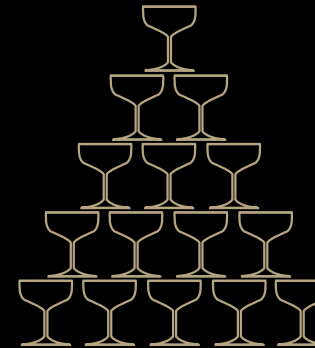
CHAMPAGNE TOWERS

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

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, available for a maximum of 30 guests.



UPSIDE DOWN PINEAPPLE PUNCH

\$105 per punch bowl - Min 4 guests

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

PINKERTON PUNCH

\$110 per punch bowl - Min 4 guests

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

DIJON PUNCH

\$110 per punch bowl - Min 4 guests

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

EXPERIENCES

MARTINI EXPERIENCE

starting at \$120pp

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 \$120 for a flight, run for approximately 60 minutes, and are available for 8- 18 guests.

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

WHISKY MASTERCLASS

starting at \$85pp

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 \$85 per person. Each session is hosted by one of our talented bar tenders and run for approximately 90 minutes.

COCKTAIL MASTERCLASS

starting at \$110pp

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 8-18 guests and include 3 cocktails and light snacks for \$110 per person.

EXPERIENCES

CHAMPAGNE MASTERCLASS

starting at \$150pp

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 \$150 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

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.



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