

Celebrate Me

AT NO35 RESTAURANT

Nº35



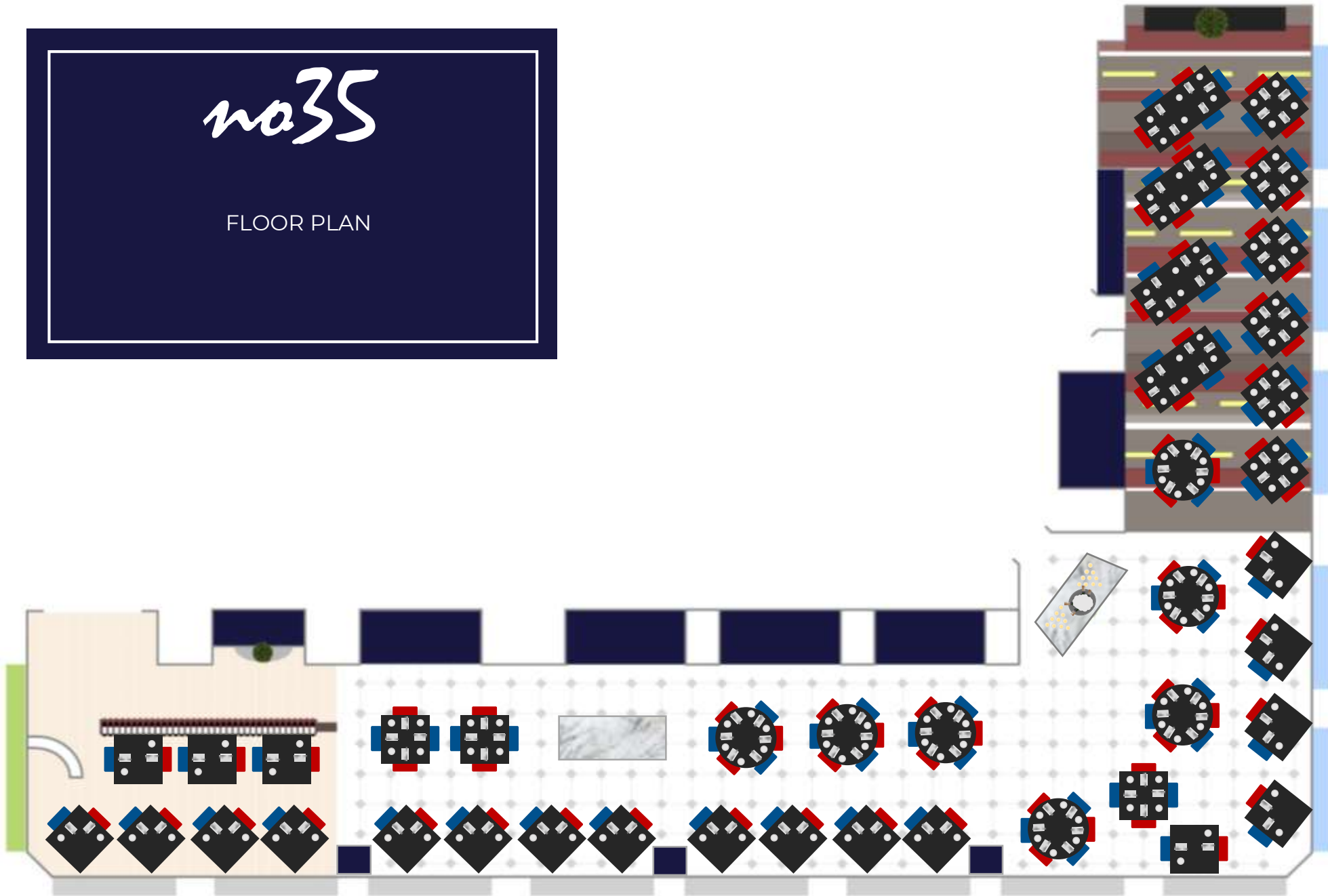


Above: Semi Private Bay View Space

no35

FLOOR PLAN

MOUNTAIN VIEW



BAY VIEW

CITY VIEW

na35

Semi-private and private spaces
A minimum spend will apply for all group bookings in our semi-private, private and exclusive events in the restaurant, please see our restaurant event specialist for pricing

Semi Private 1 Section Bayview
Maximum of 12 guests

Semi Private 2 Section Bayview
Maximum of 20 guests (on one long table) or 30 guests on smaller separate tables

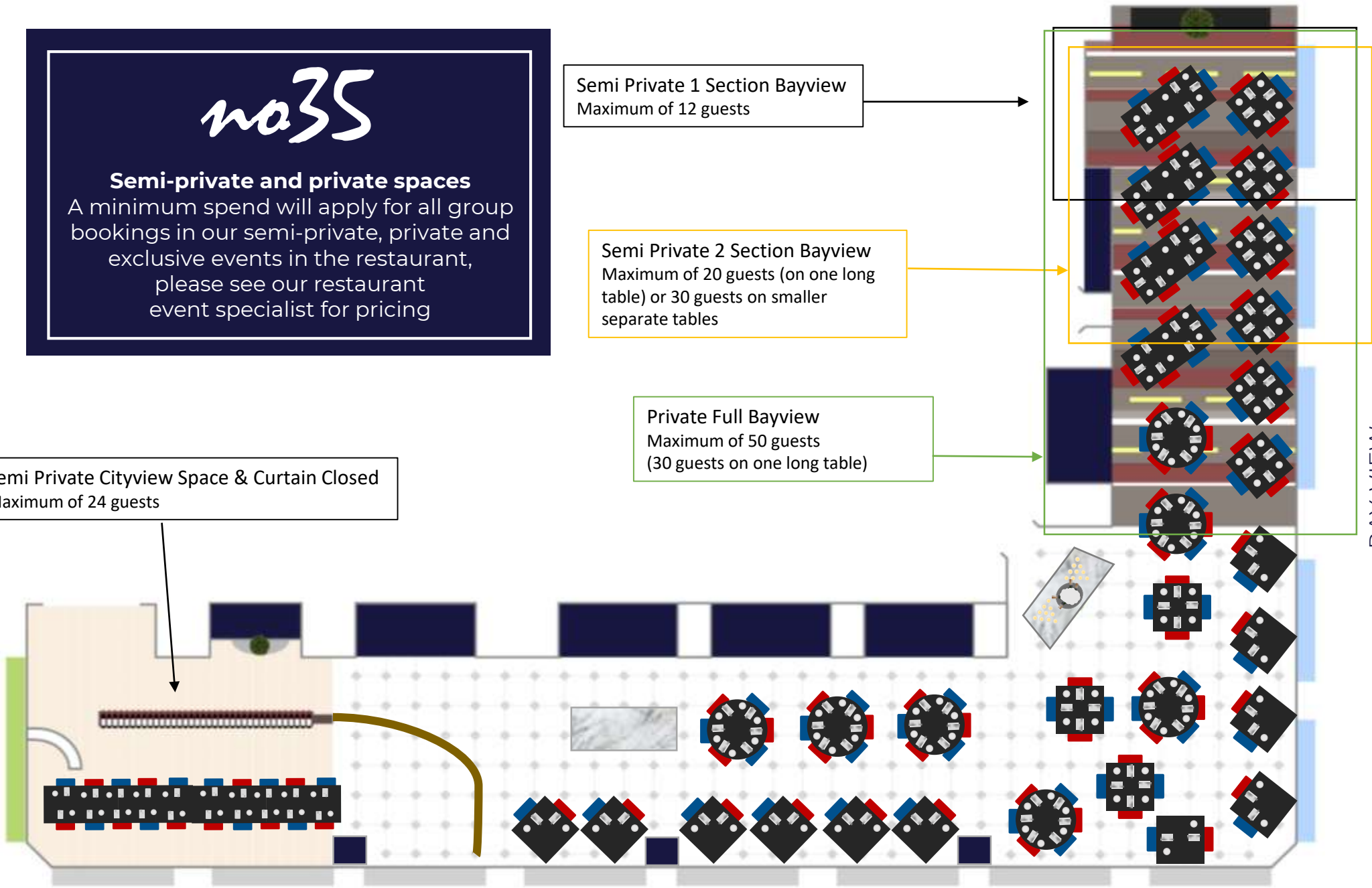
Private Full Bayview
Maximum of 50 guests
(30 guests on one long table)

BAY VIEW

Semi Private Cityview Space & Curtain Closed
Maximum of 24 guests

MOUNTAIN VIEW

CITY VIEW





Above: Semi Private City View Space / Private Bayview Space / Full Restaurant Bookout – One Long Table





Above: Event Examples



YOUR
Menu



Group Menu

ENTRÉES

Pressed confit duck, witlof salad, pomegranate, honey orange dressing, toasted brioche (h)

Beetroot, watermelon radish, apricot puree, blueberry gel, coconut yoghurt, rice puff (ngi, vg, h)

Port Macquarie Kingfish ceviche, chili, finger lime, coriander, lemon, rock melon tomato gazpacho, fried garlic (ndi, ngi, h)

MAINS

Humpty Doo Barramundi, nduja sauce, braised baby octopus, wilted spinach, rice cracker (ngi)

Crispy Gippsland pork belly, carrot puree, olive prune relish, charred fennel, apple madeira jus (ngi)

Hazeldene free range chicken breast, Puy lentils, carrots, red wine jus (ngi)

DESSERTS

Belcolade cocoa trace milk chocolate mousse, yoghurt sorbet, vanilla rhubarb, raspberry snow, coco puffs (ngi, h)

Champagne & Rocky Creek strawberries, torn sponge, sorbet, Belcolade white chocolate

Chefs selection cheese, quince gel, dried fruits, crackers, warm bread

2024 PRICE

Lunch - 2 courses – \$80pp OR 3 courses – \$95pp

Dinner - 2 courses – \$105pp OR 3 courses – \$125pp

Prices include: chef selection of sides to share in the middle of the table, freshly brewed tea and filtered coffee

(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish (h) Halal

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame & seafood



Canapés

COLD

- Smoked eggplant caponata on caraway seed, carrot cracker (vg, ngi, ndi, h)
- Madeleine with preserved lemon, pink pepper, orange curd (v, ngi, ndi, h)
- Dukkha roasted carrots, pickled radish, Persian feta, lemon balsamic (v, ngi)
- Smoked salmon, horseradish cream, Yarra Valley keta caviar on blinis (h)
- Assorted Californian rolls, soy sauce (ndi, h)
- Vietnamese vegetable rice paper rolls, nam prik sauce (vg, ngi, ndi, h)
- Whipped tofu, pulled shiitake, gochujang, spring onion cassava cracker (vg, ndi, h)
- Toasted pita, beetroot hummus, Za'atar oil (v, h)
- Whipped blue cheese, caramelised Spanish onion, seared pear, croute (v, ngi, h)
- Soy & miso poached chicken, gomasio, teriyaki sauce (ngi, ndi, h)
- Tuna tataki, avocado & lime mousse, sesame, wasabi caviar tartlet (ngi, h)
- Smoked duck, pickled fennel, dill, yuzu caviar, cassava cracker (ngi, ndi, h)
- Humpty Doo barramundi, mango & kaffir lime on betel leaves (ngi, ndi, h)

SUBSTANTIAL

- Peking duck filled bao buns with hoi-sin sauce
- Salt & pepper calamari, sriracha mayonnaise
- Mini beef sliders in brioche, grilled onions & pickles, mustard mayonnaise
- Crisp panko crumbed rockling, tartare sauce & lemon
- Pumpkin gnocchi, baby spinach, Swiss brown mushroom & parmesan cream (v)
- Slow cooked Gippsland beef, parsley mash, buttered peas with mint

HOT

- Chicken tikka skewers, turmeric sour cream, lemon, coriander (ngi, h)
- Moroccan spiced cauliflower, preserved lemon, parsley, sesame, Za'atar dip (vg, ndi, h)
- Thai style fish cake, spring onion, coriander sweet chili sauce (ndi, h)
- Pumpkin arancini, pea, mint aioli (v, ngi, h)
- Karaage chicken, wasabi, kewpie mayonnaise (ndi, h)
- Tiger prawn wrapped in potato, bang bang sauce (ndi)
- Ricotta & spinach filo bite, tomato relish (v, h)
- Fillet of beef & mushrooms wrapped in pastry, caramelised onion relish
- Sweet corn & goats cheese fritters, sun-dried tomato dip (v, h)
- Crispy Peking duck wontons, green onions, sweet chilli, oyster sauce
- Vegetable gyoza with chives, teriyaki glaze, Kewpie mayonnaise (v, ndi, h)
- Lamb & feta keftedes, tzatziki sauce
- Vegetable spring roll with chilli soy sauce (vg, ndi, h)

DESSERT

- Rich Valrhona cocoa truffles (v, ngi)
- Assorted macarons (cn)
- Yuzu meringue tartlet (v)
- Wattle seed & raspberry marshmallow (ngi, ndi)
- Pear, Ivoire chocolate & salted caramel marquise (ngi)
- Strawberry custard tart, white chocolate, strawberry powder
- Vanilla crème brûlée, berry gel (ngi, v)

(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish (h) Halal
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame & seafood



Canapés

PRICING

Canapés \$6.00 per item
Substantial items \$12 per item
(Minimum of 10 pieces per item)

Classic

2 hour selection of 10 canapés \$58 per person

Premium

3 hour selection of 10 canapés &
2 items from substantial items \$78 per person

Magnifique

4 hours selection of 14 canapés &
2 items from substantial items \$96 per person



YOUR
Beverages



CLASSIC

2 hours - \$39 per person
3 hours - \$47 per person
4 hours - \$57 per person

Sparkling

NV De Bortoli Legacy Brut – Riverina, NSW

White

De Bortoli Legacy Sauvignon Blanc
Vintage Release – Riverina, NSW

Red

De Bortoli Legacy Shiraz Vintage Release
– Riverina, NSW

Beer Selection

James Boags Light
Furphy Ale

A selection of soft drinks & juice
Still & Sparkling mineral water

PRESTIGE

(Selection of two whites/rosé and two reds)

2 hours - \$48 per person
3 hours - \$62 per person
4 hours - \$77 per person

Sparkling

NV Madame Dumont Sparkling – Loire Valley, France

White/Rosé

Kuku Sauvignon Blanc – Marlborough, NZ
Santa & D'Sas Pinot Grigio – King Valley, Vic
Rob Dolan Chardonnay – Yarra Valley, Vic
Oyster Bay Rosé – Marlborough, NZ

Red

Helen's Hill Pinot Noir – Yarra Valley, Vic
Mount Avoca Shiraz – Pyrenees, Vic
Wood Park Wild's Gully Tempranillo – King Valley, Vic

Beer Selection

Little Creatures, Birra Moretti,
James Boags Premium & Light

Full range of soft drinks & juice
Still & Sparkling mineral water

MAGNIFIQUE

(Selection of two whites/rosé and two reds)

2 hours - \$62 per person
3 hours - \$77 per person
4 hours - \$92 per person

Sparkling

2015 Sidewood Chloe Cuvée - Adelaide Hills, SA

White/Rosé

Dog Point Vineyard Sauvignon Blanc – Marlborough, NZ
Pizzini Riesling – King Valley, Vic
Leeuwin Estate Chardonnay – Margaret River, WA
AIX Rosé – Provence, France

Red

Moss Wood Amy's Cabernet Sauvignon, Malbec
– Margaret River, WA
Elgee Park Family Reserve Pinot Noir
– Mornington Peninsula, Vic
Kay Brothers Basket Press Shiraz – McLaren Vale, SA

Beer Selection

Little Creatures, Birra Moretti,
James Boags Premium & Light, Heineken 0.0
Full range of soft drinks, Still & Sparkling mineral water
Fizzero Zero Alcohol Sparkling



OUR Events Specialist



SARAH

McNamara

Sarah has 10 years' managing events in No35.

Sarah will manage your event that caters to over 25 people.



JEANETTE

Lee

Jeanette has 8 years' managing smaller events in No35.

Jeanette will manage your event that caters to over 10 people.

CONTACT DETAILS:

Email: Sarah.McNamara@sofitel.com

Phone: +61 3 9653 7717

CONTACT DETAILS:

Email: Jeanette.Lee@sofitel.com

Phone: +61 3 9653 7868



PLEASE REVIEW OUR

Terms



Terms & Conditions

Group Numbers

10 – 20 guests are welcome to order on the evening from the 3 option menu For 21 and over organizers are invited to choose 2 items per course from the group menu prior to their event to be delivered as a 50/50 alternate drop.

Accor Plus Discounts

The Accor Plus Membership entitles the bearer for all groups of 10 guests and above the flat discount of 10% off the food component of the bill. Please be aware that should you choose to take the option of semi-private or private dining you would need to reach your minimum spend after the discount has been applied.

Inclusions

Freshly brewed tea and filtered coffee are included with the group package. Side dishes are included in the group menus only.

Menus

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance.

Changes

Menus are seasonal so therefore prices and menus are subject to change without notice. All prices are inclusive of GST.

Semi-private & Private Spaces

A minimum spend will apply for all group bookings in our semi-private, private and exclusive events in the restaurant, please see the restaurant event specialist for pricing.

Our Commitment

Additional beverage packages can be arranged on application. No35 reserves the right, due to circumstances out of our control, to change any wine due to vintage and availability at short notice.

Should this circumstance arise, a product of equal or greater quality will be supplied. No35 is committed to the Responsible Service of Alcohol and any guests deemed intoxicated will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises.

Public Holidays

15% public holiday surcharge will apply to the final bill on the day of your event. You would need to reach your minimum spend before the surcharge has been applied.



Special limited

Offer

Accor Plus Members receive
10% off your food portion of the bill
for No35 group dining
(10 adults or more)



Accor Plus Traveller

Introducing a new way to experience more!

EXCLUSIVE PRICE \$299

Inclusions

Members Rates

Exclusive Members rate of 10% of the best available public room rate.

Red Hot Rooms

Last minute room only offers. Save up to 50% off hotel or resort accommodation with Red Hot Room offers.

Dining Discounts**

Up to 50% off the food bill at over 1,400 hotel restaurants across 20 countries and 15% off drinks in Asia

Advance Access to Accor Sales

Early access to Accor Global Sales. Members will access the Accor Sales and Private sales one day in advance and also enjoy an additional 10% off the promotion rate.

Exclusive Member Experiences

Member exclusive experiences such as cooking with celebrity chefs, meet and greet your sporting idols, congratulate the cast members of the latest theatre sensation in person

ALL Elite Silver Status

Automatic enrolment in ALL at Silver status



Accor Plus Traveller

Introducing a new way to experience more!

EXCLUSIVE PRICE \$299

PARTICIPATING BRANDS IN THE ACCOR PLUS PROGRAMME ACROSS ASIA PACIFIC

BANYAN TREE SOFITEL LEGEND *Fairmont* *SO* S O F I T E L

 Art Series p u l l m a n swissôtel ANGSANA

MÖVENPICK GRAND MERCURE QUAY WEST P E P P E R S

THE SEBEL mantra- CASSIA NOVOTEL Mercure

TRIBE BreakFree  ibis ibis
STYLES ibis
budget

