

# Celebrate Me

AT NO35 RESTAURANT

Nº35



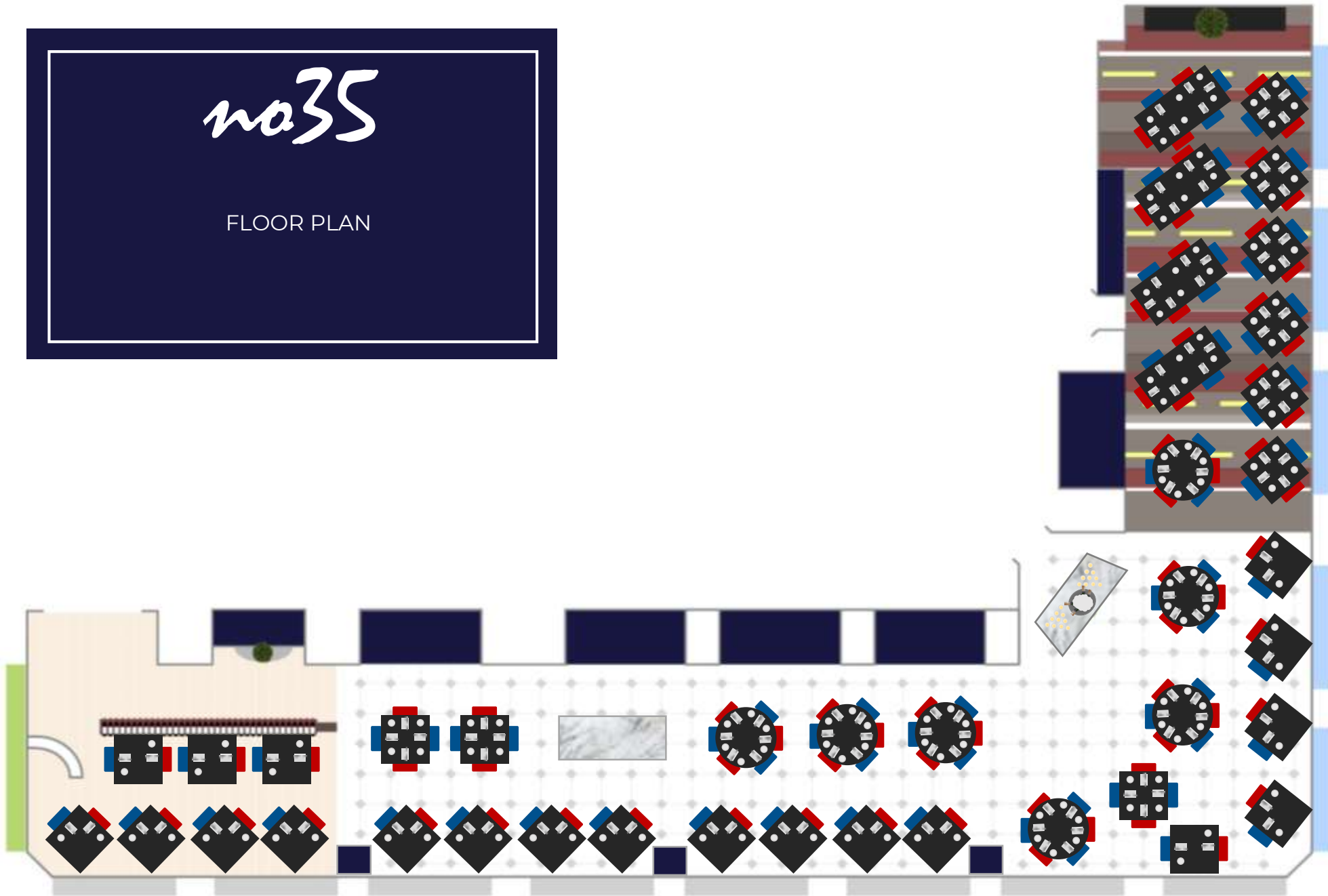


**Above:** Semi Private Bay View Space

# 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

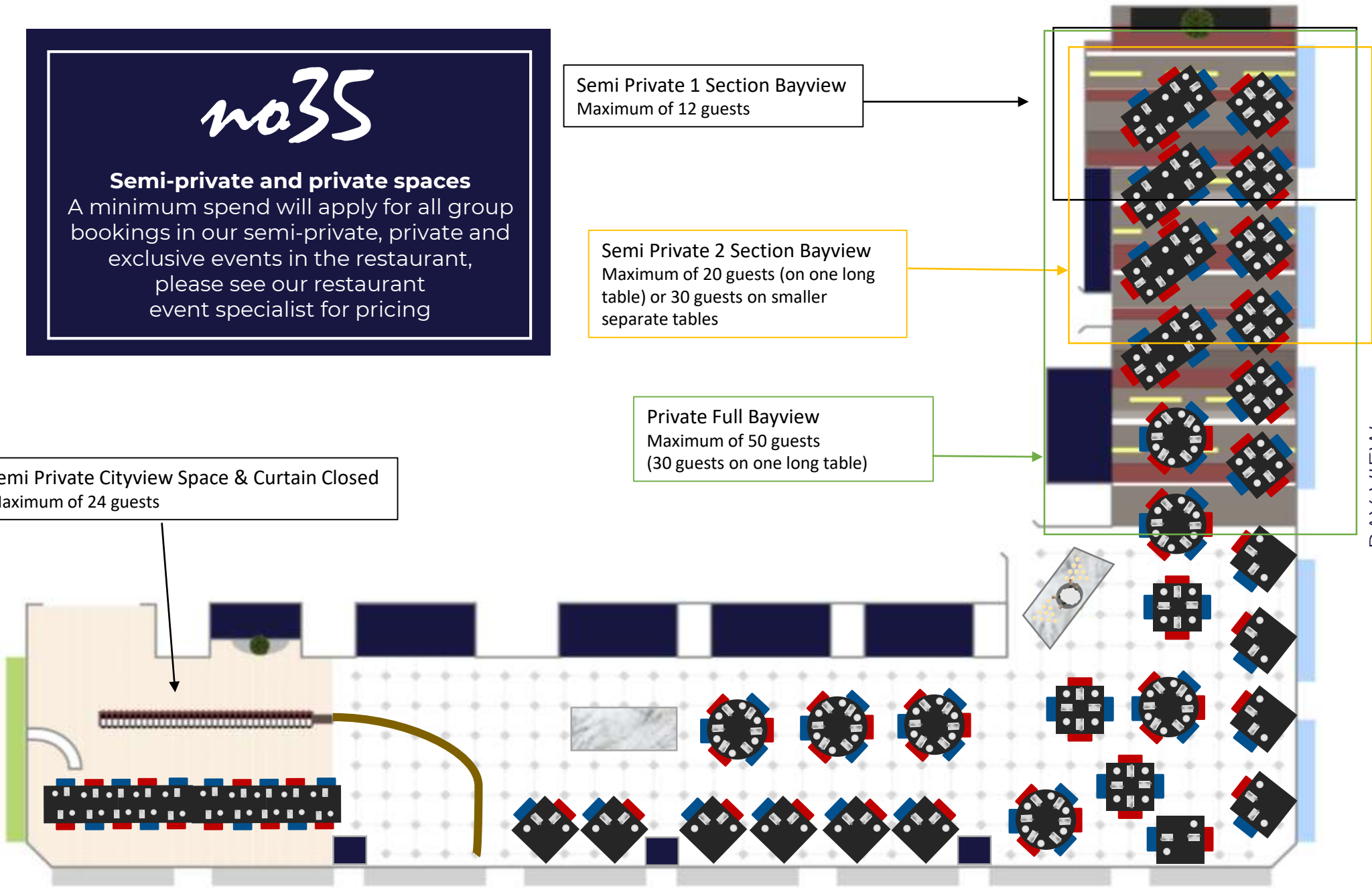
Private Full Bayview  
Maximum of 50 guests  
(30 guests on one long table)

Semi Private Cityview Space & Curtain Closed  
Maximum of 24 guests

MOUNTAIN VIEW

BAY 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

Ravens Creek Farm Berkshire pork croquette, celeriac rémoulade, beetroot gel

Pumpkin velouté, pumpkin ricotta bonbon, pumpkin oil, pumpkin seeds, croutons (v, h) (lg option available)

Atlantic salmon gravlax, lemongrass & lime gel, green nam jim, pickled fennel, avruga caviar, tapioca cracker (lg, ndi, h)

## MAINS

Seared chicken, carrot purée, braised turnip, bok choy, ivory sauce (lg, h)

Pan-fried blue-eye cod, saffron creamed tomato, diamond clams, confit leek, rice cracker (lg, h)

Gippsland braised beef, parsnip purée, baby carrot, parsnip crisp, beef jus (lg, h)

## DESSERTS

Baileys brûlée, fresh berries, vanilla short bread

Lavender poached pear, candid pear, salted meringue, blood orange sorbet, berries (vg)

Chefs cheese selection, saffron pear chutney, crackers, seasonal fruit, warm bread (lg option available)

## 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 (lg) Low gluten (ndi) No dairy ingredients (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

- Coopers pale ale battered flathead, chips with dill & lemon aioli (ndi)
- Porcini mushroom & truffle risotto, baby spinach, champagne cream sauce (vg, ngi, ndi)
- Golden brioche, pulled pork slider, Asian slaw, Sriracha mayonnaise (vg option available)
- Lamb & feta keftedes, cucumber, coriander, slaw, tzatziki sauce, pita bread
- Beef & chilli bean burrito, tomato sauce, sour cream (vg option available)
- Karaage chicken onigiri, nori, wasabi kewpie mayonnaise (ndi, h)
- Indonesian styled vegetable fried rice, egg, green onions, crispy shallots (v, ngi, ndi, h)
- Mini Wagyu burger, jack cheese, smoked tomato relish, pickles
- Roasted eggplant & capsicum ravioli with artichoke, radicchio cream sauce (vg, ndi, h)

## 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](mailto:Sarah.McNamara@sofitel.com)

Phone: +61 3 9653 7717

## CONTACT DETAILS:

Email: [Jeanette.Lee@sofitel.com](mailto: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.

