

Celebrate Me

AT NO35 RESTAURANT

Nº35



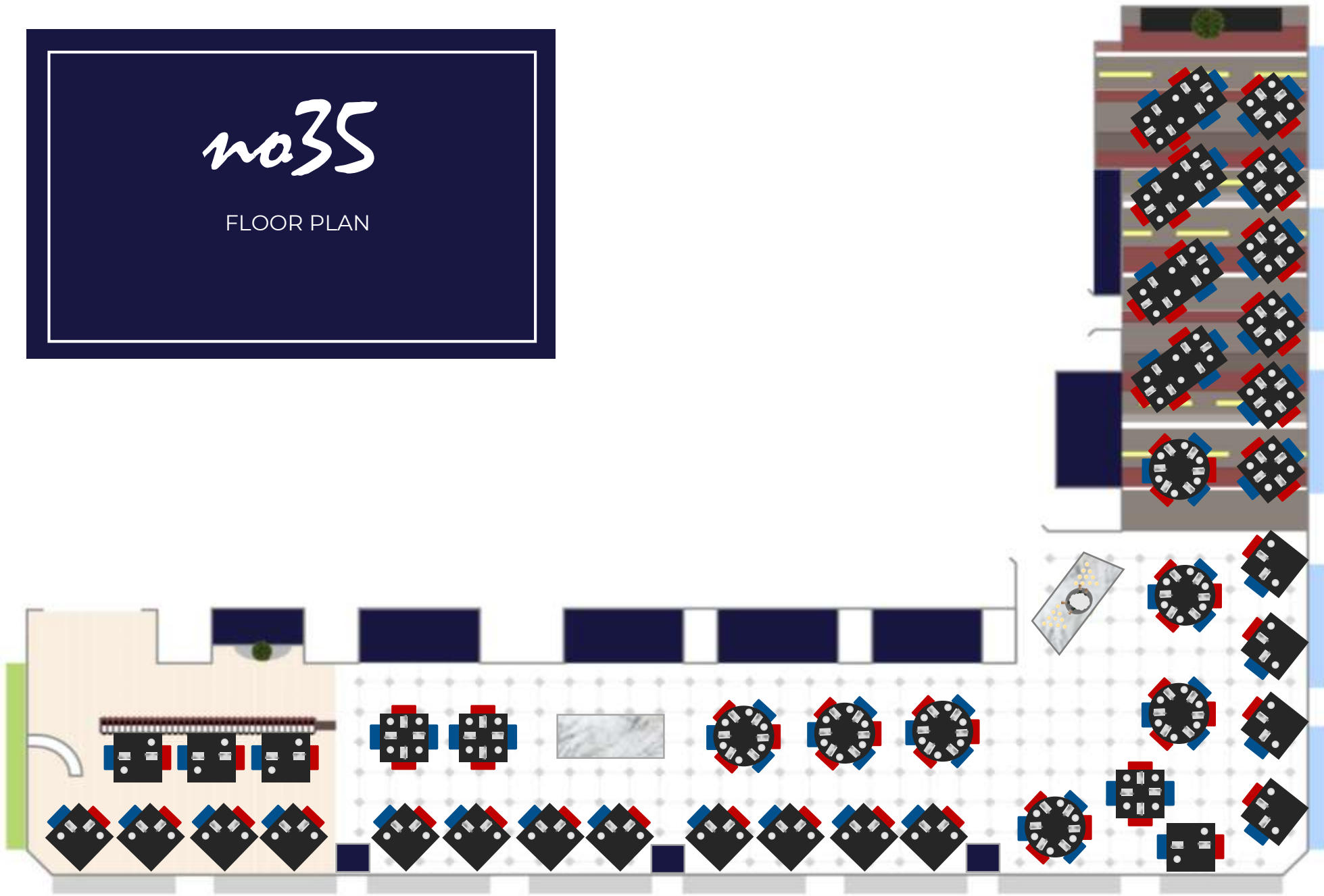


Above: Semi Private Bay View Space

no35

FLOOR PLAN

MOUNTAIN VIEW



CITY VIEW

BAY 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

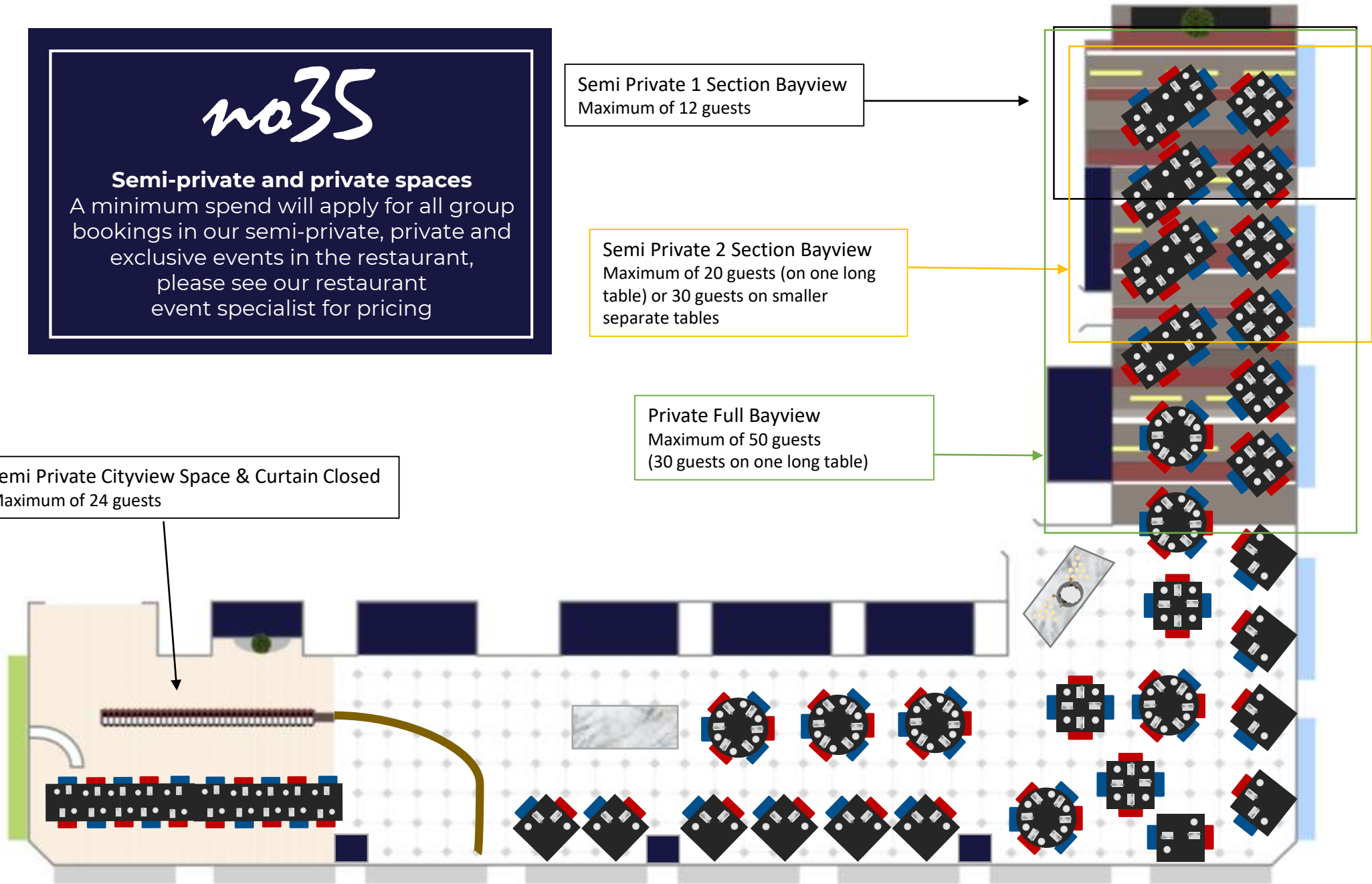
Private Full Bayview
Maximum of 50 guests
(30 guests on one long table)

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



YOUR
Menu



Group Menu

Our new French-focused menu features both timeless classics and contemporary interpretations, meticulously crafted to offer a unique and memorable journey through French gastronomy.

ENTREES

TERRINE DE VOLAILLE AUX TRUFFES
Chicken with truffles and leek

GAZPACHO
Heirloom tomato gazpacho with burrata and basil LG, H, V

CEVICHE
Kingfish, avocado mousse served with Avruga caviar LG, H

PLATS

SUPREME DE POULET
Hazeldene chicken supreme, summer vegetables,
fondant potato with 'café au lait' sauce LG

PAVE DE SAUMON
Tasmanian salmon fillet, leek fondue, beurre blanc, fennel and dill salad LG

BOEUF BOURGUIGNON
Gippsland short rib Bourguignonne style with bacon,
mushroom, confit onion and creamed potatoes LG

DESSERTS

CREME CARAMEL NATURE
Baked custard with caramel syrup LG, H, V

PARIS-BREST
Chef Louis Durand style with hazelnuts H, V

MOUSSE AU CHOCOLAT
With mixed berries LG, H

2024-2025 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

LG low gluten NDI no dairy ingredients H halal V vegetarian
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame & seafood



Canapés

COLD

Madeleine with beetroot & ricotta (v, lg, h)
Tasmanian smoked salmon, yuzu creme fraiche & salmon roe on pikelets (h)
Whipped tofu, pulled cauliflower leaf, gochujang, spring onion on casava cracker (vg, ndi, h)
Caramelised pumpkin, whipped ricotta & toasted sesame tartlet (v, lg)
Crusted soft polenta bite, sundried tomato & basil aioli (vg, lg, ndi, h)
Tuna tataki, avocado & lime mousse, black sesame & caviar coupelle (ndi, h)
Toasted pita, beetroot hummus, Za'atar oil (v, h)
Soy & miso poached chicken, gomasio & teriyaki sauce (lg, ndi, h)
Confit duck, plum gel, pickled mustard seed & waffle
Vegetarian California rolls, spring onion, sesame aioli & togarashi (v, lg)

SUBSTANTIAL

Otway Ranges pork belly, celeriac purée, smoked honey mustard & puffed rice crackle (lg, ndi)
Charred turmeric chicken, light coconut sauce, fragrant jasmine rice & coriander (lg, ndi, h)
Battered fish goujons, chips, balsamic tartare sauce & tarragon (lg, h)
Roasted pumpkin, pearl couscous, whipped coconut labneh, mint, coriander & orange salad (vg, ndi, h)
Cottage pie with garlic infused mashed potatoes, tomato concasse & red wine jus (ngi)
Twice baked cheese soufflé with capsicum chimichurri & parsley (v, lg, h)
Za'atar spiced lamb, garden peas, warm ancient grain salad, sumac coconut yoghurt (ndi)
White miso roasted cauliflower, black garlic, pepita seeds, parsley, lemon & salsa verde (vg, lg, ndi, h)
Slow roasted beef, grilled mushrooms, truffled pomme purée & bordelaise sauce (lg, ndi)
Pumpkin gnocchi, roasted zucchini, pumpkin cream sauce & salsa verde (vg, ndi, h)
King prawns, saffron orzo, sun-dried tomatoes, parsley & lemon (ndi, h)
Mini beef slider, swiss cheese, grain mustard & red onion jam
Poached chicken, winter vegetables & cream sauce (lg)

HOT

Thai style pork skewers, gochujang glaze, lime cheeks, coriander (ndi, contains fish)
Southern fried chicken, lemon & dill aioli (ndi)
Peking duck spring rolls, kaffir lime & nuoc nam dressing
Wagyu beef & Guinness pie, onion relish & chives
Steamed chicken & mushroom dumplings, black vinegar glaze & togarashi seasoning (ndi)
Tempura tiger prawns & yuzu aioli (ndi, h)
Tomato bolognese arancini with smoked tomato relish (vg, ndi, h)
Charcoal & feta arancini, caramelised pumpkin purée (v, lg)
Sweet potato croquettes with truffled aioli (vg, lg, ndi, h)
Moroccan lamb pie with spiced fig & pear relish
Warm potato, leek & parmesan baked tartlet (v, lg)
Vegetable gyoza with chives, teriyaki aioli (vg, ndi, h)
“Zero-waste” French fish cakes with chives & dill cream cheese dip (lg, h)

DESSERT

Tarte au citron (v, lg, h)
Warm churros with Belgium chocolate dipping sauce (v, h)
Chocolate cremeux with mixed berry compote (v, lg, h)
Vanilla, raspberry & wattle seed lamington (v, lg, h)
Profiterole of white chocolate & strawberry (h)
Cassis meringue tartlet (v, lg)
Passionfruit bonbons (v, lg, h)

(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

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 21 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.

