

noir.

*Functions Package*

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# About us...

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*At Noir, we believe that every event should be as unique as you are. Our dedicated team is here to assist you in crafting a personalized experience, from curating the perfect menu to setting the ideal ambiance.*

*For intimate gatherings of up to 20 guests, our charming garden area offers a secluded haven under the sun or stars.*

*Seeking a more spacious setting? Our private function room can accommodate up to 40 guests, providing an exclusive space for birthdays, corporate events, or any special occasion.*

*For truly grand celebrations like engagements or wedding receptions, why not consider hiring our entire venue? Transform Noir into your personal party playground & let the festivities unfold in style.*

*Whether you're planning a small gathering or a large-scale event, Noir is your destination for sophisticated elegance & unforgettable experiences.*

*Cheers to creating lasting memories!*

# Our Spaces



## Garden

12- 20 Pax

Tues - Thurs \$1200 minimum spend  
Fri - Sun \$1500 minimum spend

*\*If the weather decides to act up, no worries!  
We'll smoothly shift the party to our upstairs  
function room at no additional costs.*



## Full Venue

50 - 100 Pax

Tues - Thurs \$6000 minimum spend  
Fri - Sun \$8000 minimum spend

*This includes the main bar, street side tables  
& the garden section. The function rooms  
upstairs can also be opened if needed.*



## Function Rooms

12 - 30 Pax

Tues - Thurs \$2200 minimum spend  
Fri - Sun \$2500 minimum spend

*The function rooms are located upstairs & are  
the ideal location for a more private affair.*

# Beverage Packages



## House Package

3hr beverage package for \$55pp

Select 3 wines from the below list  
plus soft drinks, tap & mid-strength beers

**Additional wines available on consumption**  
**Cocktails & spirits available on consumption**

*\*minimum spends apply*

## Wine List

NV Prosecco

'23 Monteverneto DOCG Pinot Grigio - Veneto, ITA

'23 Astrolabe Sauvignon Blanc - Marlborough, NZ

'22 La Tonnelle Rosé - Provence, FRA

'23 Unico Zelo "Fresh AF" Chilled Red - Riverland, SA

'16 Oscars Vineyard Shiraz - Barossa Valley, SA

## Noir Choice Package

3hr beverage package for \$70pp

Select 5 wines from the below list  
plus soft drinks, tap & mid-strength beers

**Additional wines available on consumption**  
**Cocktails & spirits available on consumption**

*\*minimum spends apply*

## Wine List

NV Prosecco

'16 Tyrrell's Late Disgorged Blanc de Blanc - Hunter Valley, NSW

'23 Monteverneto DOCG Pinot Grigio - Veneto, ITA

'23 Astrolabe Sauvignon Blanc - Marlborough, NZ

'22 First Drop Chardonnay - Adelaide Hills, SA

'22 La Tonnelle Rosé - Provence, FRA

'23 Unico Zelo "Fresh AF" Chilled Red - Riverland, SA

'21 Tscharke Elements Grenache Shiraz Mourvèdre - Barossa Valley, SA

'22 Terre Dei Rumi Montepulciano - D'Abruzzo, ITA

'16 Oscar's Estate Vineyard Shiraz - Barossa Valley, SA

# Cheese & Charcuterie

*Prices available upon request*

## Cheese Board

*Choose from...*

*Charles Arnaud Reserve Aged Comte DOP (18mth), Adelaide Hills Triple Brie, Castel Regio Gorgonzola Piccante, Asiago Pressato DOP, or English Farmhouse Vintage Cheddar, with charcuterie jam, honeycomb & Borettane pickled onions*

## Italian

*Castel Regio Gorgonzola Piccante, Asiago Pressato DOP, 'Stone Axe' Wagyu bresaola, prosciutto, mortadella, 'nduja (hot Calabrese salami), with quince paste & Borettane pickled onions*



## Ploughman's Plate

*Farmhouse Vintage Cheddar, Adelaide Hills Triple Brie & Castel Regio Gorgonzola Piccante with Girolamo free range leg ham, with charcuterie jam, honeycomb & Borettane pickled onions*

## French

*Adelaide Hills Triple Brie, Charles Arnaud Reserve Aged Comte DOP (18mth), saucisson (French salami), Jambon de Bayonne, pork rilette, with quince paste, cornichons & muscatels*

*Or we can curate something more bespoke...*

# Canapes & More

## Canapes

**Available for \$6 each**

*Stone Axe Wagyu pastrami, sauerkraut, Dijon aioli & cornichon*

*Charcuterie jam, triple brie*

*Truffled mushroom & shaved gruyere*

*Spicy Thai tuna*

*Mortadella, mustard & paprika butter*

*French onion jam & crushed vintage cheddar*

*Maine lobster*

*Smokey pulled pork, apple & beetroot relish & shaved Asiago cheese*

*\*Gluten Free and/or vegan option: cucumber slice*



## Mini Sliders

**Available for \$8 each**

*Stone Axe Wagyu pastrami, sauerkraut, Dijon aioli & cornichon*

*Charcuterie jam, triple brie*

*Truffled mushroom & shaved gruyere (V)*

*Spicy Thai tuna*

*Mortadella, mustard & paprika butter*

*Mortadella & smoked hickory maple syrup*

*French onion jam & crushed vintage cheddar (V)*

*Maine lobster*

*Smokey pulled pork, apple & beetroot relish & shaved Asiago cheese*



# Something Bigger?

**Prices available upon request. These require  
minimum 2 weeks notice to be available.**



## Oysters

*Fresh oysters are available all year round.  
Served cold on a bed of ice, with fresh lemon & house mignonette*

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*Want it to be a little more special? We can curate bespoke menus given enough time...  
Our history belongs in parties & functions... let us look after you!*

# Terms & Conditions

## **Payment Policy**

Full payment is due at least one week before the event date. Failure to provide timely payment may lead to service cancellation.

## **Minimum Spend**

If the minimum spend is not met, the remaining amount is considered a room hire fee. Clients are responsible for meeting the minimum spend requirement.

## **Billing Terms**

We do not offer split bills or a pay-as-you-go option. All charges must be settled in full as per the agreed upon terms.

## **Deposit Requirement**

A 30% deposit is required upon booking to secure the reservation.

## **Changes & Cancellations**

Any significant changes regarding the date &/or time of your event, as well as cancellations, must be communicated to the venue at least 14 days before the scheduled event. Cancellations within this 14-day period may result in the retention of the deposit.

## **Packages**

Drinks packages must be ordered in conjunction with food packages. The two must be purchased together to ensure a complete & coordinated service

## **Extended Times**

Extended time can be arranged a minimum of 48 hours prior to the event at \$10 per person per hour. Any request for extra time must be confirmed within this timeframe, please note service strictly ceases at the allotted time else wise. Failure to confirm an extended time frame will result in a charge of \$15 per person for every half-hour beyond the allocated time slot

## **Venue Damages**

Clients are responsible for any damage caused to the venue during the event. Any repair or replacement costs incurred will be at the client's expense. The venue is not liable for any thefts or damages to personal property that may occur during the event. Clients & attendees are encouraged to take appropriate precautions to safeguard their belongings.

## **Responsible Service of Alcohol**

The venue practices the responsible service of alcohol, & reserves the right to refuse service of alcohol to patrons for any reason, in conjunction with the Responsible Service of Alcohol license guidelines. Additionally, the venue reserves the right to remove intoxicated patrons from the premises to maintain a safe & enjoyable environment.

Absolutely no refunds will be provided in the event of the removal of patrons due to intoxication or ill/aggressive behaviour. Clients understand & acknowledge that maintaining a responsible & safe atmosphere is a priority, including a safe environment for staff.

All minors must be removed from the venue by 10 pm. We reserve the right to refuse service to minors & may request identification. If valid identification is not provided, alcohol will not be served.

## **Menu & Beverage Changes**

Menus & beverages are subject to change without notice. We will make every effort to communicate any changes to you prior to your event.