

Functions Package



noir.

216 Given Terrace, Paddington, Queensland 4064
admin@noirpaddington.com.au
+61 414 769 669

About Us

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 personalised 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 large-scale event, Noir is your destination for sophisticated elegance & unforgettable experiences.

Cheers to creating lasting memories!

Our spaces



Full Venue

40-100 pax

Tues - Thurs \$6000 Minimum Spend

Fri - Sun \$8000 Minimum Spend

Includes the main bar, street side tables & the garden section. The function rooms upstairs can also be opened if required.



Function Rooms

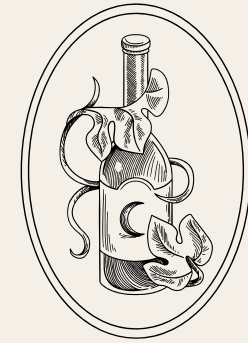
10-40 pax

Tues - Thurs \$2500 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

3-Hour Beverage Package for \$55pp

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

**Additional wines, cocktails & spirits available on consumption.
Minimum spends apply

Wine List

- NV Prosecco
- '23 Monteverneto DOCG Pinot Grigio - Veneto, IT
- '23 Astrolabe Sauvignon Blanc - Marlborough, NZ
- '24 Range Life Rosé - Geelong, VIC
- '23 Unico Zelo "Fresh AF" Chilled Red - Riverland, SA
- '16 Oscar's Estate Vineyard - Barossa Valley, SA

Noir Choice Package

3-Hour Beverage Package For \$70pp

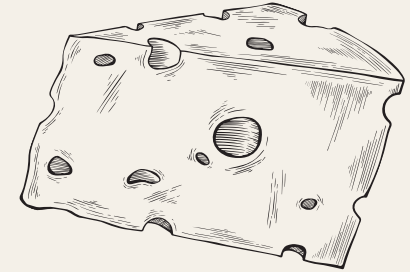
Select 5 wines from the list below, plus soft drinks, tap & mid-strength beers.

**Additional wines, 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, IT
- '23 Astrolabe Sauvignon Blanc - Marlborough, NZ
- '22 First Drop Chardonnay - Adelaide Hills, SA
- '24 Range Life Rosé - Geelong, VIC
- '23 Unico Zelo "Fresh AF" Chilled Red - Riverland, SA
- '21 Tscharke Elements Grenahce Shiraz Mourvèdre - Barossa Valley, SA
- '22 Terre Dei Rumi Montepulciano - D'Abruzzo, IT
- '16 Oscar's Estate Vineyard - Barossa Valley, SA

Cheese & Charcuterie



Prices available upon request.

Cheese Board

Choose from

Adelaide Hills Triple Cream Brie, Castel Regio Gorgonzola Piccante, Drunken Buffalo, English Farmhouse Vintage Cheddar, Taleggio

with charcuterie jam, Borettane pickled onions, cornichons & housemade crostini.

Chef's Selection

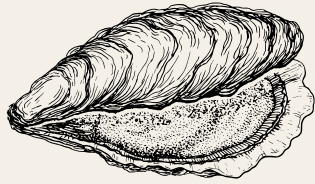
Our bespoke curation of cheese and charcuterie, selected by our team to suit your needs.

Italian

Castel Regio Gorgonzola Piccante, Taleggio, Mortadella, Salami, 'Nduja (Hot Calabrese Salami), Prosciutto, cornichons, charcuterie jam & housemade crostini.

Ploughman's Plate

Farmhouse Vintage Cheddar, Adelaide Hills Triple Brie & Castel Regio Gorgonzola Piccante with free-range leg ham, charcuterie jam, cornichons & housemade crostini



Canapes & More

Canapes

Available for \$6 ea

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 & Gruyere

Duck & Cherry Pâté

Oysters

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

Prices available upon request.

Mini Sliders

Available for \$8 ea

Stone Axe Wagyu Pastrami, Sauerkraut, Dijon Aioli & Cornichon

Charcuterie Jam, Triple Brie

Truffled Mushroom & Shaved Gruyere (V)

Spicy Thai Tuna

Mortadella, Provolone & Smoked Maple

French Onion Jam & Crushed Vintage Cheddar

Maine Lobster

Smokey Pulled Pork, Apple & Beetroot Relish & Gruyere

Bespoke Options

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 pay-as-you-go options. 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 the event, as well as cancellations, must be communicated to the venue at least 14 days before the scheduled event. Cancellations within the 14 days may result in the retention of the deposit.

Packages

Drink 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 otherwise. 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 and 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 10pm. 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.