

Functions Package



noir.

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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 ambience.

Our private dining rooms can accommodate from 8 to 10 guests in each of the two dining rooms up to 40 guests in the combined dining rooms and adjoining breezeway area, providing an exclusive space for birthdays, corporate events, or any special occasion.

For truly grand celebrations like engagements or wedding receptions, why not consider exclusive use and hiring our entire venue and 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 a destination for sophisticated elegance & unforgettable experiences.

Cheers to creating lasting memories!

Our spaces



Full Venue

60-100 pax

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

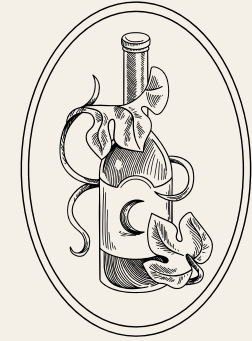


Function Rooms

10-40 pax

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
(including tap & mid-strength beers and soft drinks).

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

Wine List

NV Prosecco

- '23 Monteverneto DOCG Pinot Grigio - Veneto, ITA
- '24 Stuff And Nonsense Sauvignon Blanc - Marlborough, NZ
- '24 Range Life Rosé - Geelong, VIC
- '16 Oscar's Estate Vineyard Shiraz - Barossa Valley, SA

Noir Choice Package

3-Hour Beverage Package For \$70pp

Select 5 wines from the list below
(including tap & mid-strength beers and soft drinks).

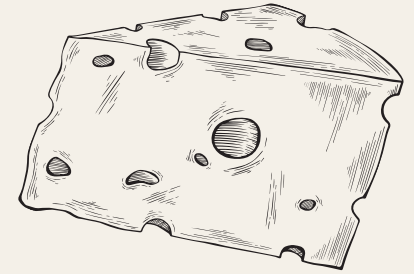
*Additional wines, cocktails & spirits available on consumption.
*Minimum spends apply

Wine List

NV Prosecco

- '23 Monteverneto DOCG Pinot Grigio - Veneto, ITA
- '24 Stuff And Nonsense Sauvignon Blanc - Marlborough, NZ
- '22 First Drop Chardonnay - Adelaide Hills, SA
- '24 Range Life Rosé - Geelong, VIC
- '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

Triple Cream Brie, Gorgonzola Dolce, Drunken Buffalo, English Farmhouse Vintage Cheddar, Taleggio

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

Chef's Selection

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

Italian

Gorgonzola Dolce, Taleggio, Mortadella, Salami, 'Nduja (Hot Calabrese Salami)

with cornichons, charcuterie jam & house crostini.

Ploughman's Plate

Farmhouse Vintage Cheddar, Triple Brie & Gorgonzola with free-range leg ham, charcuterie jam, cornichons & house crostini



Canapes & More

Canapes

Available for \$6 ea

Stone Axe Wagyu Pastrami, Rocket & Dijon Aioli

Charcuterie Jam & Triple Brie

Truffled Mushroom & Shaved Gruyere (V)

Spicy Thai Tuna

Mortadella, Provolone Cheese & Dijon Mayo

French Onion Jam & Crushed Vintage Cheddar (V)

Prawn & Bug mix, baby cos lettuce & fried capers

Smokey Pulled Pork, Apple & Beetroot Relish & Gruyere

Oysters

Fresh oysters are available all year round. Served cold on a bed of chilled river rocks, with lemon cheek & house champagne mignonette.

Prices available upon request.

Mini Sliders

Available for \$12 ea

Stone Axe Wagyu Pastrami, Sauerkraut, Dijon Aioli & Cornichon

Charcuterie Jam & Triple Brie

Truffled Mushroom & Shaved Gruyere (V)

Spicy Thai Tuna

Mortadella, Provolone Cheese & Dijon Mayo

French Onion Jam & Crushed Vintage Cheddar (V)

Prawn & Bug mix, baby cos lettuce & fried capers

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.