

NOUR

EVENTS & PRIVATE DINING

EXPERIENCE ONE OF SYDNEY’S BEST RESTAURANTS

NOUR opened on Crown Street in Surry Hills in September 2016 with a dream of presenting classic Middle Eastern flavours in a modern and exciting way.

Executive Chef Paul Farag has designed NOUR’s menu to highlight flavours and techniques used in dishes over 3000 years old. With a focus on history and traditions, our kitchen team incorporates the finest Australian ingredients to offer guests a journey through the Levant.

With a cocktail list inspired by the fruit and flora native to the Middle East, NOUR’s stylish food and signature cocktails have earned them the accolade as the best restaurant in Sydney on Tripadvisor. Other notable accolades include one hat at the Good Food Awards, and #45 in the Delicious top 100.





VENUE HIRE

The exclusive hire of NOUR gives our guests a completely private and memorable dining experience. Our stunning, light-filled venue is a versatile space that can be adapted for any occasion and hired for lunch or dinner.

Our friendly and accommodating team will ensure a flawless experience every step of the way. From our events team who can tailor a package to meet your specific needs, down to the wait staff who are on hand throughout the duration of your event. Let us take care of you, so you can sit back, relax and enjoy the feast.

110 seated | 150 standing

AN UNRIVALLED PRIVATE DINING EXPERIENCE

Perfect for secluded celebrations, NOUR's elegant and intimate private dining room seats up to 20 guests.

The space boasts an entire glass wall overlooking our beautiful green space, making it an ideal setting for your next event.

Whether it's an engagement, anniversary or milestone birthday, the private dining room is the ideal space to share a Middle Eastern feast with your loved ones.



DINE THE NOUR WAY

Our banquet style sharing menus have been curated by Executive Chef Paul Farag to encapsulate the flavours of the Middle East in ways that are creative, unique and ultimately delicious. Please note these menus can change at any time due to seasonality.

For a seated event, please select from one of the following menus:

BANQUET MENU 89PP

Fresh areesheh cheese, pistachio ezme, malawach

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Raw bluefin tuna, bulgur, caramelised kishik

Woodfired eggplant, filfil chouma, zaatar crisp

—

Glazed lamb shoulder, shaved beans,
green zhug

Fried cauliflower, wood roasted grapes, labneh,
smoked almond crumb

—

Tamir and olive oil cake, coconut labneh, jazarieh

SIGNATURE BANQUET MENU 119PP

Freshly shucked Sydney rock oysters, rose mignonette

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Woodfired Tasmanian scallop, Arabian xo, salata

—

Woodfired eggplant, filfil chouma, Aleppo pepper,
herbs, zaatar crisps

Fremantle octopus, chopped muhammara,
fried potato, whipped roe

—

Steamed market fish, asparagus salata, caramelised tahini
or

Spiced beef short rib, leek and durra, black lime

Fried cauliflower, wood roasted grapes, labneh,
smoked almond crumb

—

Woodfired coconut basbousa, fenugreek custard,
Jersey milk ice-cream



BOTTOMLESS BEVERAGES

Enjoy 90 minutes of free-flowing beverages alongside your banquet on Saturday and Sunday lunch. For the set menu, guests must choose one of the banquets on page 5.

Please choose from one of our three bottomless drinks packages:

FRENCH ROSÉ & ALMAZA BEER 39PP

SIGNATURE 54PP

includes French Rose and Almaza Beer

Espresso Martini - Vodka, Tia maria, espresso, coffee

Persian Spritz - Persian lime, elderflower, cucumber,
sparkling wine

Aperol Spritz - Aperol, sparkling wine, soda

PREMIUM SELECTION 79PP

includes French Rose, Almaza Beer and cocktails

NV Amanti Prosecco

Negroni - Gin, Campari, Cinzano

Tommy's Margarita - Tequila, lime juice, agave

ELEVATE YOUR ARRIVAL

Make an entrance with a glass of fizz or one of NOUR’s stunning cocktails.

CHAMPAGNE ON ARRIVAL

NV Perrier Jouet BdB Champagne Epernay, France
GLS 32 BTL 245

2015 Ruinart Brut Rose Pinot Noir, Chardonnay, Remis, France
BTL 290

NV Veuve Clicquot Brut 1500ml, Reims, France
BTL 490

COCKTAILS ON ARRIVAL

Tamuru Passion 25
Wyborowa Vodka, Passoa Passionfruit, Elderflower,
Tamarind, Blood Orange Granita

Lichee 23
Wyborowa Vodka, Soho Lychee, Cranberry, Pomegranate, Lemon

Malika Margarita 22
Olmecca Plata Tequila, Union Espadin Mezcal,
Campari, Watermelon, Jalapeno, Black Salt

Baezel 23
Asolut Elyx, Coconut Rum, Pineapple, Basil,
Cranberry & Pomegranate Ice



COCKTAIL EVENTS

For stand up celebrations and events, a selection of signature NOUR dishes have been customised into smaller bites for a canape reception. Please note canape menus are only available for whole venue hire, minimum spend applies.

Create your own canape selection by choosing from the below. Please note this is a sample menu and can change due to seasonality.

CANAPE SELECTION PER PIECE

COLD CANAPE

- Caviar, labneh, malawach 18
- Freshly shucked Sydney rock oysters, fresh rose mignonette 5.5
- Yellowfin tuna nayyeh, bulgur crisp 11
- Sumac cured trout, malawach 12
- Smoked mackerel kibbeh, zhug 11
- Beetroot and sheep labneh manti 8
- Taro chip, hindbeh, shanklish 9

HOT CANAPE

- Grilled Mooloolaba scallop, Arabian xo 10
- Muhammara toast, anchovy 12
- Swordfish pastirma, chickpea ataif 10
- Fried zucchini flowers, akawi cheese, pine nuts 13
- Cauliflower and grape sambusak 11
- Falafel crumpet, sumac, bonito 12
- Woodfired eggplant, zaatar crisp 9
- Jerusalem artichoke, sunflower hummus, sujuk 8
- Sibzamini, tarator, olive 8
- Manoush, filfil chuma, stretched curd 9
- Woodfired octopus, whipped roe, potato 9

HOT CANAPE

- Snapper sayadieh in sesame leaf 14
- Vine leaf wrapped prawn 12
- Crumbed fish finger, samke harra 15
- Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread 9
- Wagyu intercostal skewer, biber salçası, Armenian pickled cucumber 9
- Beef nayeh, black garlic, potato 11
- + summer truffle 8
- Sujuk warqa, sumac onion 9
- Lamb koftas, sunflower hummus, date 12
- Tawook duck briwat 14



BEVERAGE PACKAGES

Our two-hour beverage packages allow guests to pre-select beer and wines ahead of time. Simplify your selection by choosing from one of our carefully considered drinks packages below.

STANDARD SELECTION 59PP

SET SELECTION OF:

Almaza Pilsner, LBN

The Other Wine Co. Pinot Gris, Adelaide Hills SA

Rameau d’Or Rose, Cotes de Provence FRA

Sons of Eden ‘Marschall’ Shiraz, Barossa Valley SA

PREMIUM SELECTION 79PP

Includes one glass of NV Amanti Prosecco per person, on arrival.

Upgrade to one glass of NV Perrier Jouet ‘Grand Brut’ Champagne per person on arrival for +20PP.

CHOOSE TWO CRAFT BEERS:

Almaza Pilsner, LBN

Henrietta’s Lager of Love, NSW

Grifter Pale Ale, NSW

Deed’s Brewing XPA, VIC

CHOOSE ONE RED, WHITE AND ROSE:

Vickery ‘Watervale’ Riesling, Clare Valley VIC

Elena Walch Pinot Grigio, Trentino IT

Domaine Naturaliste ‘Floris’ Chardonnay, Margaret River WA

Rameau d’Or Rose, Provence, FRA

LS Merchants Rose (org), Margaret River, WA

Emiliana ‘Nature’ Pinot Noir, Bio Bio CHL

Luigi Bosca ‘La Linda’ Malbec, Mendoza, ARG

Poppelvej ‘Panacea’ Cabernet Sauvignon, McLaren SA

ENHANCE YOUR EXPERIENCE

Our events team will work with you throughout the planning process and can provide advice on some simple additions and gift ideas to ensure your next event is a memorable occasion.

FLORAL

Whether it’s a seasonal arrangement for the centre of the table or a floral feature, we can create something truly special.

Pricing depends on the request and seasonality.

AUDIO VISUAL & LIGHTING

We can source stand-alone HDMI screens and TV’s for your next event. Live music and DJ’s are available on request when hiring the entire venue. Our friendly staff are on hand to help you set up before your event.

PERSONALISATION

Make your event extra special with personalisation.

Place card 5pp

Menu 6pp

Fully customised menu 10pp

GIFTS

Send your guests home with a NOUR keepsake.

NOUR’s branded wine glass 20

NOUR’s handmade signature plate 50

NOUR’s gold cutlery set 60

Please note: the following additions must be pre-ordered with our events team at the time of booking. Requests must be finalised with the reservations manager no less than one week prior to your event.





OPENING HOURS

LUNCH

Thursday to Sunday from 12.00pm to 4.30pm

(last reservation is at 2.30pm)

DINNER

Monday to Saturday from 5.30pm - 11.30pm

(last reservation is at 9.30pm)

Sunday from 5.00pm - 11.00pm

(last reservation is at 9.00pm)

ENQUIRIES

The staff at NOUR are here to ensure your event runs smoothly and that requests are catered for wherever possible. To begin planning your event, please get in touch by contacting our reservations and events team.

02 9331 3413

info@noursydney.com

noursydney.com

Shop 3, 490 Crown Street

Surry Hills NSW 2010

TERMS & CONDITIONS

FUNCTION & EVENTS BOOKING

Your booking will be confirmed once we have received the signed booking form with credit card details as an acceptance of the terms and conditions. By doing so you agree that NOUR will keep your credit card details on file until the final account balance is settled. A deposit amount of 25% of the value of the function is required. All functions must opt for a set menu choice. The final number of guests attending must be notified to the reservations manager no less than 48 hours prior to the booking, this is the number of guests for which you will be charged.

CANCELLATIONS

For group bookings in the private dining room and bar area, any cancellations/amendments with less than 72 hours' notice will incur a \$50pp fee. For exclusive venue hire bookings, any cancellations/amendments within less than 72 hours' notice, or a fee of the deposit amount will incur. Please note a written cancellation is required to the reservations team at info@noursydney.com.

MINIMUM SPEND

A minimum spend applies to all function and events bookings. The minimum spend will be dependent on date, time and season and will be confirmed with you on a case-by-case basis.

PAYMENT DETAILS

There is a 10% service charge applicable to all bookings of seven guests or more and this gratuity goes straight to the staff in its entirety. The service charge is calculated on top of the minimum spend. A 12.5% surcharge applies on Sunday and a 15% surcharge applies on Public Holidays. Please note all bills must be settled on the day/night. NOUR is unable to invoice clients after the event and payment must be made in full over a maximum of two credit cards.

MENUS AND BEVERAGES

All bookings must opt for a set menu choice. Please note that the menus are seasonal and are subject to change. Bottomless beverage packages are only available on Saturday and Sunday lunch services, when dining from one of our banquet menus. Beverage packages must be pre-ordered with our reservations team one week prior to the reservation, to ensure we have sufficient stock for your event. As we are a fully licensed venue, we do not offer BYO.

PRE-ORDERS

Floral, audio and visual, personalisation and gifts must be pre-ordered with the reservations team at the time of booking. The final number of requests must be notified to the reservations manager no less than one week hours prior to the booking.

DIETARY REQUIREMENTS AND ALLERGIES

To ensure all of your guests are properly catered for, any dietary requirements or special requests must be confirmed with venue management at least 72 hours prior to the booking. It is helpful if you are able to give as much detail as possible on the booking form.

SEATING ARRANGEMENTS

While we strive to give our guests exactly what they desire we cannot guarantee any specific seating arrangements. Groups of eight or more may be split over two tables for ease of service.

SEATING TIMES

Bookings for lunch must finish by 4.30pm. For dinner bookings, last drinks will be offered at 11.30pm and the restaurant must be closed by 12.00am. This is to comply with the terms of our licence.