

NOUR

HENS PARTIES

## LET US HELP YOU PLAN AN UNFORGETTABLE HENS LUNCH!

Discover the sophistication and style of NOUR's exclusive Hens Party packages, tailored to the utmost perfection.

Indulge in a modern Middle Eastern banquet accompanied by bottomless cocktails, wines, or beers, all within a comfortable and inviting setting. With an array of add-ons available, we ensure your party becomes an unforgettable occasion.

Our dedicated events team is ready to begin planning your special day. To get started, contact us at (02) 9331 3413 or via email at [info@noursydney.com](mailto:info@noursydney.com).





## AN INTIMATE HENS PARTY IN NOUR'S PRIVATE DINING ROOM

Ideal for intimate gatherings, NOUR presents an elegant and stylish private dining room, accommodating up to 20 guests.

Its allure lies in a captivating glass wall, offering a picturesque view of our lush, plant-filled patio - the perfect backdrop for your hen's party alongside your nearest and dearest.

The room is highly adaptable, offering the possibility of adding florals, personalised menus and decorations, allowing you to craft a truly memorable and special day to cherish forever.

## A HENS PARTY IN SYDNEY'S MOST LOVED DINING ROOM

For those who prefer to be part of the action, immerse yourselves in NOUR's lively atmosphere and host your Hens in our main dining room.

Our charming space can be adapted to host long tables for parties with larger groups for up to 30 guests. While we can certainly host more than 30 guests, please note that larger groups will be seated at individual tables.



# BOTTOMLESS WEEKEND LUNCH

Available every Saturday & Sunday, guest can enjoy one of our banquet-style sharing menus that have been curated to encapsulate the flavours of the Middle East, along with 90 minutes of free-flowing French Rose & Almaza beer.

Please note this is a sample menu subject to change.

## CLASSIC BOTTOMLESS WEEKEND LUNCH 119PP

French Rose & Almaza Beer

Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread

Raw silver trevally tabbouleh, horseradish cacik, sesame leaf

Woodfired eggplant, filfil chouma, za'atar crisp

Lamb neck, bread & eggplant "Iskender", yoghurt

Mountain salad, green olives, pomegranates, walnuts, pistachios

Sekerpare; rosewater soaked cookie, lemon curd, coconut labneh, passionfruit

## SIGNATURE BOTTOMLESS WEEKEND LUNCH 139PP

French Rose, Prosecco & Almaza Beer

Woodfired Abrolhos scallop, Aleppo burnt butter

Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread

Woodfired eggplant, filfil chouma, za'atar crisps

Yellowfin tuna, green beans loubia b'zeit, buttermilk cabbage, zhug

or

Dry aged half duck mishwe, baharat, blood orange sauce

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

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

## PREMIUM COCKTAILS +20PP

Includes French Rose & Almaza Beer

Prosecco - Persian Spritz - Aperol Spritz

Espresso Martini - Negroni

ENHANCE YOUR EXPERIENCE



## MAKE IT SPECIAL

Our events team will work with you to understand the bride-to-be's preferences, suggesting simple additions and experiences to ensure this hens party is one to remember.

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## FLORAL

Whether it's a seasonal arrangement for the centre of the table or a floral feature, we can create something truly beautiful. Our team will endeavour to source an arrangement that is suited to your style and preferences.

Pricing depends on the request and seasonality.

## PERSONALISATION

Make your hens party extra special with personalised menus and placecards.

Place card 5pp

Menu 6pp

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, reservations from 12.00pm to 2.15pm

### BOTTOMLESS LUNCH

Saturday and Sunday, reservations from 12.00pm to 2.15pm

### DINNER

Monday to Wednesday, reservations from 5.30pm - 8.30pm

Thursday to Saturday, reservations from 5.30pm - 9.00pm

Sunday reservations from 5.00pm - 8.00pm

## ENQUIRIES

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

02 9331 3413

[info@noursydney.com](mailto:info@noursydney.com)

[noursydney.com](http://noursydney.com)

Shop 3, 490 Crown Street Surry Hills NSW 2010

## TERMS & CONDITIONS

### SEATING TIMES

All reservations will enjoy a two hour seating from the time of their booking. 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.

### MENUS AND BEVERAGES

All large group bookings must pre-select a menu. Groups of seven or more must dine from our banquet menu. Please note that the menu is seasonal and is subject to change. Beverage packages are available upon request for exclusive venue hire bookings only. We are a fully licensed venue, we do not offer BYO.

### PAYMENT DETAILS

Credit card details are required at the time of booking. 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. An additional 12.5% surcharge applies on Sundays and 15% on public holidays. Please note all bills must be settled on the day/night. a 1.5% surcharge applies on all credit cards and a 1.65% surcharge applies on AMEX transactions. NOUR is unable to invoice clients after the event and payment must be made in full over a maximum of two credit cards.

### CANCELLATIONS

As per our cancellation policy, we must be given 48 hours notice if you wish to cancel your reservation otherwise a \$50pp charge applies. For group bookings in the private dining room, any cancellations/amendments with less than 72 hours' notice will incur a \$50pp fee. Please note written cancellation is required to the reservations team at [info@noursydney.com](mailto:info@noursydney.com)

### 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. All functions must opt for a banquet menu choice. The final number of guests attending must be notified to the reservations manager no less than 72 hours prior to the booking, this is the number of guests for which you will be charged.

### MINIMUM SPEND

A minimum spend applies to all private dining, semi-exclusive and exclusive venue bookings. The minimum spend will be dependent on date, time and season and will be confirmed with you on a case-by-case basis.

### PRE-ORDERS

Our pre-order speciality dishes require a minimum of 24 - 48 hours notice for any reservations Monday - Saturday. Any pre-order speciality dishes for Sunday reservations are required to be ordered 48 hours prior.

### 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.

### DECORATIONS

Requests for florals, personalised stationery, and gifts must be finalised with the reservations team no less than one week prior to the booking. Please note we do not allow confetti, glitter or open flame candles in the venue.