

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.





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 HENS PACKAGES

Dive into one of our banquet-style sharing menus that have been curated to encapsulate the flavours of the Middle East whilst enjoying 90 minutes of free-flowing French Rose & Almaza beer.

Please note this is a sample menu subject to change.

CLASSIC BOTTOMLESS 119PP

French Rose & Almaza Beer

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Prawn fatteh, Jerusalem artichokes, pine nuts

Woodfired eggplant, filfil chouma, za'atar crisp

Glazed lamb shoulder, shaved beans,
pepi-tarator, barberries

Fattoush salad, tomato, fresh herbs, radish, pomegranates

Tamir and olive oil cake, coconut labneh, jazariah

SIGNATURE BOTTOMLESS 149PP

French Rose, Persian Spritz & Almaza Beer

Freshly shucked Sydney rock oysters, rose mignonette

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Woodfired eggplant, filfil chouma, za'atar crisps

Fremantle octopus, chermoula, potato, whipped roe

Charcoal snapper, hindbeh, Cafe de Beirut butter

or

Spiced beef short rib, leek and durra, black lime

Fattoush salad, tomato, fresh herbs, radish, pomegranates

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

GO PREMIUM +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.

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.





THE MYKIKI EXPERIENCE

Enhance your hens party with a playful touch - naughty waffles with Mykiki!
Please note this is available for private dining room exclusive hire only.

WAFFLES TO FINISH 13PP

Suprise your bride-to-be with a selection of scrumptious naughty waffles for dessert. Decorated in multiple flavours, colours and delectable toppings, so your and your guests can simply dig in and enjoy.

WAFFLE DECORATION 19PP

Unleash your creativity with a waffle decoration party! After lunch, have fun decorating naughty waffles with chocolate, and assorted toppings. Each guest gets to create their own delightful and delicious waffle to enjoy. Let the sweet and playful fun begin!

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

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

Florals and personalised menus 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.