

Nº35



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No35 RESTAURANT

Positioned on the 35th floor of Sofitel Melbourne On Collins, No35 takes celebrations to new heights of sophistication.

This true destination restaurant experience combines Chef Michael Harrison's unique menu with fine produce and unique blends with the most breathtaking views of Melbourne.

See the Art of event planning to perfection at No35 Restaurant.

GROUP OFFER

Designed for No35 Restaurant by Pastry Chef, David Hann, groups of ten or more guests can start the celebrations with a complimentary Red Cloud Cake with white chocolate and berry mousse



LUNCH MENU

THE MODERN NEW YORKER LUNCH

This one-of-a-kind experience celebrates MoMA at NGV: 130 Years of Modern and Contemporary Art as the Melbourne Winter Masterpieces exhibition at the National Gallery of Victoria.

AMUSE-BOUCHE

Giant Space Rock Rice wafer inspired by 1978 Space Invaders video game

ENTRÉE

Waldorf Salad with spice candied walnuts, truffle, yoghurt, celeriac, apple and red grapes

Lower East Side Bagel Smoked salmon with cream cheese and chives

MAIN

The Reuben pastrami with American fries, Swiss Cheese, sauerkraut and pickles

Manhattan clam chowder mix of clams, bacon, potato, baked croutons and tomatoes

DESSERT

New York Cheesecake with raspberry coulis

Marilyn Monroe Sundae Chocolate, strawberry, vanilla ice cream, whipped milk jam

PETIT FOUR

Emoji Macaron

Chocolate Ganache and Salted Caramel inspired by first emoji's in 1991

2 courses – 55pp OR 3 courses – 65pp

Lunch Includes a glass of wine per guest and a choice of tea or espresso coffee

Menu available Thursday & Friday until 7th October 2018

DINNER MENU

ENTRÉE

Spencer Gulf cured Hiramasa kingfish, mussels, trout roe, pickled cucumber, fromage blanc, lemon oil (gf)
Roasted heirloom beetroot salad, green sauce, pickled rhubarb, stracciatella, organic honeycomb (gf, v)
Salted red kangaroo tartare, cultured cream, puffed rice cracker, espelette, horseradish (gf)

MAIN

Daube of beef bourguignon, thick cut bacon, confit shallots, mushrooms, chestnuts (gf)
Roasted broccoli, parmesan custard, king browns, seed & nut crunch, cured egg yolk, currants (gf, n, v)
Smoked barramundi, risotto nero, calamari, chorizo sauce

DESSERT

Soft chocolate, sweet potato mousse, milk jam foam, hazelnut crunch (gf, n, v)
Salted caramel semifreddo, mandarin, banana, kaffir lime snow (gf, v)
Pyengana cheddar, mandarin gel, semolina crackers, fresh honeycomb (gf, v)

2 courses – 75pp (Entrée & Main / Main & Dessert)
OR 3 courses – 99pp
December prices 2 courses – 95pp OR 3 courses – 115pp

9 – 20 guests are welcome to order on the evening from the 3 option menu
For 21 and over organizers are invited to choose 2 items per course from the group menu prior to their event
to be delivered as a 50/50 alternate drop

Freshly brewed tea and coffee are included with all group packages
**Side dishes are included in the group dinner menu only. Menus are seasonal so therefore prices and menus are subject to
change without notice . All prices are inclusive of GST

COLD CANAPES

Freshly shucked oyster (gf)
Kingfish crudo, semolina cracker, crème fraîche, dill pickle
Wagyu bresaola, compressed melon
Yellowfin tuna, spring onion, furikake
Pork, pistachio & foie gras terrine, pickled walnut (n)
Duck liver parfait pot, sherry macerated raisins
Compressed cucumber, goats cheese crumble, dill (v)
Caramelized onion tart, potato & confit garlic crust (v)

HOT CANAPES

Parmesan doughnuts
Chorizo & manchego croquettes
Leek & gruyere arancini (v)
Tempura oysters, lime mayonnaise, shiso cress
Lamb cutlets, pickled chillies, yoghurt
Baked Hervey Bay scallops, brioche crust, aioli
Chicken lollipops & sriracha mayonnaise
Mini wagyu burger, grilled onion, chipotle mayo

SUBSTANTIAL ITEMS

Confit lamb shoulder, tomato jam, yoghurt, shanklish
Panko crumbed flathead, tartare, caper salt, lemon
Braised beef, parsley potato puree, oxtail ragout
Cracked wheat salad, green olives, preserved lemon, broad beans (v)
Wild mushroom risotto, truffle & parmesan (v)
Semolina calamari, chorizo, saffron yoghurt
Wagyu meatballs, tomato, truffled pecorino

DESSERT CANAPÉS

Caramelized apples, butterscotch, salted oat crumble, vanilla ice cream
Warm chocolate mousse, peanut butter ice cream, caramelized popcorn
Vanilla & orange crème brûlée, raspberry gel
Lemon meringue pie

COCKTAIL EVENTS

2 hours – selection of 10 canapés 48pp
3 hours – selection of 14 canapés 66pp
4 hours – selection of 14 canapés
and 2 items from substantial canapé menu 83pp

Individually priced - Canapés 5 per piece, substantial canapés 10 per piece
** Minimum 10 of each selected canapé per order

BEVERAGE PACKAGES

Choose from No35's Classic, Prestige or Magnifique beverage packages.

BEVERAGE PACKAGES

CLASSIC

2 hours - \$37 per person
3 hours - \$45 per person
4 hours - \$55 per person

NV De Bortoli Legacy Brut – Riverina, NSW

De Bortoli Legacy Sauvignon Blanc Vintage Release – Riverina, NSW

De Bortoli Legacy Shiraz Vintage Release – Riverina, NSW

Boags Premium and Premium Light and a selection of soft drinks & juice
Still & Sparkling mineral water

PRESTIGE

(Selection of two whites/rosé and two reds)

2 hours - \$46 per person
3 hours - \$60 per person
4 hours - \$75 per person

Sparkling NV Taltarni T Series Sparkling – Multi-Regional, Vic, SA

White/Rosé Momo Sauvignon Blanc – Marlborough, NZ

Caledonia Australis Chardonnay – Gippsland, Vic

Little Vespa Pinot Grigio – King Valley, Vic

Little Vespa Rosato – King Valley, Vic

Red Mount Macleod Pinot Noir – Gippsland, Vic

Innocent Bystander Syrah – Yarra Valley, Vic

Vinoque Art Martin Vineyard Sangiovese – Yarra Valley, Vic

Beer selection Little Creatures, Birra Moretti & James Boags Premium
Light

Full range of soft drinks & juice

Still & Sparkling mineral water

MAGNIFIQUE

(Selection of two whites/rosé and two reds)

2 hours - \$59 per person
3 hours - \$75 per person
4 hours - \$89 per person

Sparkling NV Clover Hill Cuvee, Tasmania

White/Rosé Shaw and Smith Sauvignon Blanc – Adelaide Hills, SA

Leeuwin Estate Arts Series Riesling – Margaret River, WA

Tokar Estate Chardonnay – Yarra Valley, Vic

Oyster Bay Rosé – Marlborough, NZ

Red Barossa Valley Estate Grenache, Syrah, Mourvèdre – Barossa
Valley, SA

Foxey's Hangout Pinot Noir – Mornington Peninsula, Vic

Voyager Estate Girt by Sea Cabernet Merlot – Margaret River, WA

Beer selection Little Creatures,

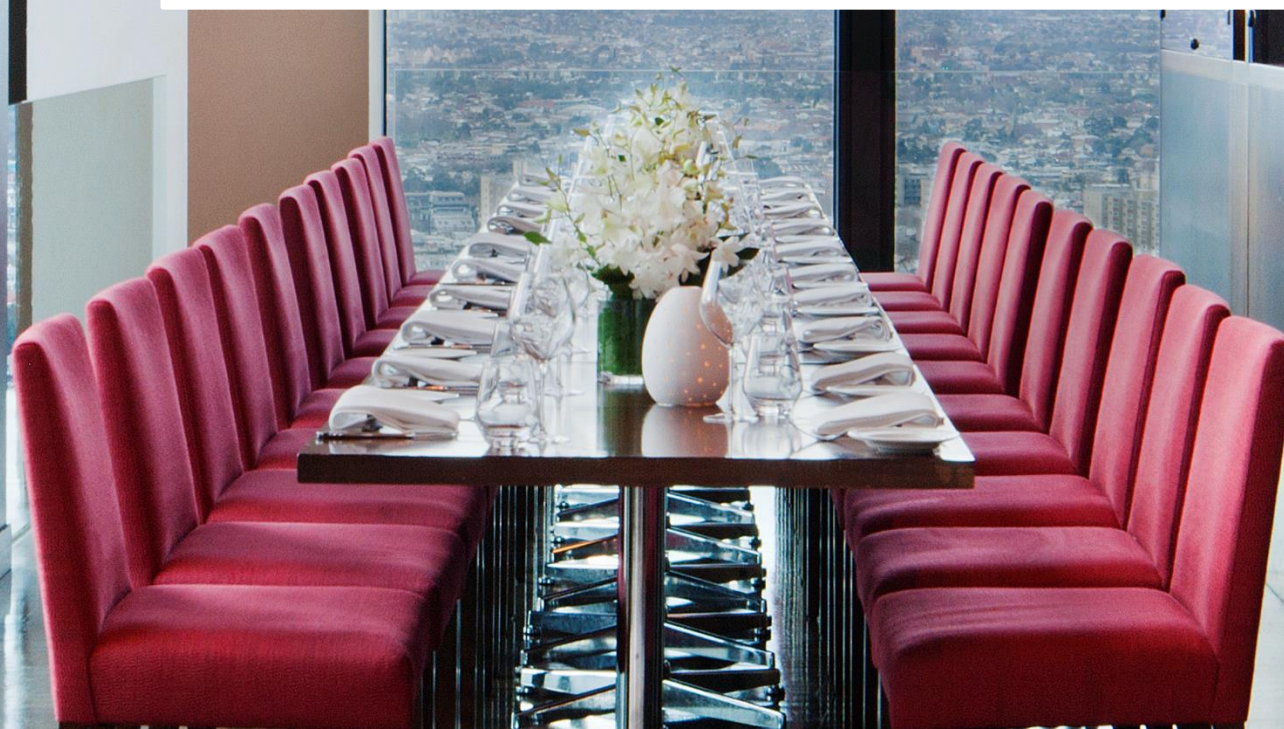
Birra Moretti & James Boags Premium Light

Full range of soft drinks & juice

Still & Sparkling mineral water

VENUE

No35 offers panoramic views from all corners.
Choose to have No35 exclusively or dine in a flexible, semi private
space in the Restaurant



EXCLUSIVE | PRIVATE | SEMI PRIVATE VENUE USE

NO35 RESTAURANT

Floor to ceiling windows, seated dining or cocktail parties, overlooking Melbourne city skyline.

110 seated guests or up to 250 guests cocktail event

BAY VIEW ROOM

Port Phillip Bay Views, completely enclosed, suitable for 50 seated guests or 70 guests cocktail party

SEMI-PRIVATE BAY VIEW ROOM

Magnificent views, partitioned for up to 30 guests

CITY VIEW DINING SPACE

Semi-private dining space, stunning city views suitable for up to 24 guests

35 floors up...

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CONTACT US

To speak with our Restaurant Event Specialists or
to book an appointment to visit the venue, please contact:

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