

Celebrate Me

AT NO35 RESTAURANT

Nº35





OUR

menu



dinner

ENTRÉE

New Zealand Ora King salmon tartare, foie gras,
crispy sticky rice, avocado, yuzu kosho vinaigrette (ngi, ndi)

Tomato textures, burrata, tomato compote,
cherry tomato bon bons, heirloom tomatoes, savoury granola
(ngi, v, h)

Slow cooked teriyaki lamb ribs, Asian slaw, sesame tofu cream,
roasted peanuts, served with a steamed brioche (ndi, cn, h)

MAIN

New Zealand Ora King salmon, confit leek, creamy polenta,
sweet corn chili salsa, riesling beurre blanc, tapioca cracker (ngi)
Cumin braised eggplant, harissa, couscous pearls, confit olives,
mint yoghurt, spiced chickpeas (v, h)

Corn fed chicken breast, shimeji mushroom, brussels sprouts,
red cabbage, crispy kale, bacon, brown chicken sauce (ngi)

DESSERT

Fresh strawberry tartlet, tonka pastry cream,
raspberry meringue, lime gel, yoghurt ice cream (v, h)
Sofitel Paris-Brest, choux pastry, hazelnut praline ganache,
crunchy nougatine, apricot sorbet (cn, h)
Chef's selection cheese plate, served with a warm baguette,
honey comb, fresh fruits (ngi available)

PRICE

January – November 2021
2 courses – \$75pp OR 3 courses – \$99pp

December 2021
2 courses – \$95pp OR 3 courses – \$115pp



canapes

COLD

Asparagus & tomato bruschetta (v, ngi)
Chicken parfait & cherry gel, macerated raisins (ngi)
Smoked salmon, crème fraîche & tobiko on blinis
Wild rocket & feta madeleine (v, ngi)
Roasted cucumber, wrapped in prosciutto & sumac yoghurt (ngi)
Rare beef & caramelised onion with horseradish crostini
Lightly marinated garlic prawns, smoked paprika aioli, lemon

SUBSTANTIAL

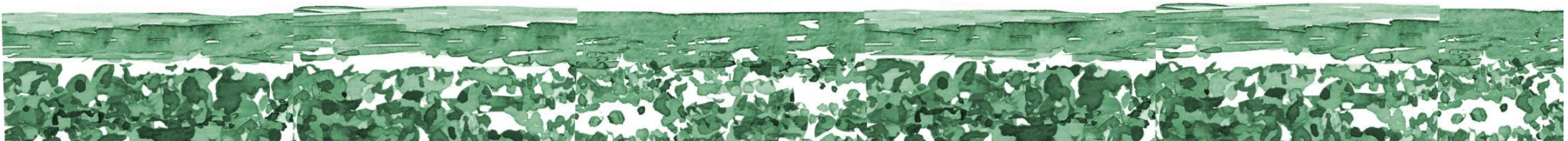
Peking duck filled bao buns with hoi-sin sauce
Salt & pepper calamari, sriracha mayonnaise (ngi, ndi)
Mini beef sliders in brioche, grilled onions & pickles, mustard mayonnaise
Crisp panko crumbed rockling, tartare sauce & lemon
Pumpkin gnocchi, baby spinach, Swiss brown mushroom & parmesan cream (V)
Slow cooked lamb, parsley mash, buttered peas with mint

HOT

Crispy panko crumbed king prawn with citrus dip
Pumpkin flowers filled ricotta & sweetcorn, salsa verde (v)
Mac & cheese croquette, smokey tomato relish (v, ngi)
Thai crab cakes with sweet chilli & pickled ginger
Semi dried tomato & mozzarella arancini, truffle aioli (v, ngi)
Vegetable spring rolls, sweet soy sauce dip (v)
Soy ginger & popcorn chicken, Kewpie mayonnaise, lemon, shichimi togarashi

DESSERT

Rich Valrhona cocoa truffles (v, ngi)
Assorted macaroons (cn)
Yuzu meringue tartlet (v)
Wattle seed & raspberry marshmallow (ngi, ndi)
Pear, Ivoire chocolate & salted caramel marquise (ngi)
Strawberry custard tart, white chocolate, strawberry powder
Vanilla crème brûlée, berry gel (ngi, v)



canapés

PRICING

Canapés \$5 per item
Substantial items \$10 per item

Classic

2 hour selection of 10 canapés \$48 per person

Premium

3 hour selection of 10 canapés and
2 items from substantial items \$66 per person

Magnifique

4 hours selection of 14 canapés
and 2 items from substantial items \$83 per person



YOUR
beverages



CLASSIC

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

Sparkling

NV De Bortoli Legacy Brut – Riverina, NSW

White

De Bortoli Legacy Sauvignon Blanc Vintage
Release – Riverina, NSW

Red

De Bortoli Legacy Shiraz Vintage Release
– Riverina, NSW

Beer selection

James Boags Light
Furphy Ale

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

Sunshine Bay Sauvignon Blanc – Marlborough, NZ
Little Vespa Pinot Grigio – King Valley, Vic
Tyrrell's Moore's Creek Chardonnay – Hunter Valley, NSW
Oyster Bay Rosé – Marlborough, NZ

Red

Rob Dolan Pinot Noir – Geelong, Vic
Wood Park Kneebone Shiraz – King Valley, Vic
Tokar Estate Tempranillo – 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 Cuvée, Tasmania

White/Rosé

Shaw and Smith Sauvignon Blanc – Adelaide Hills, SA
Henschke Peggy's Hill Riesling – Eden Valley, SA
Leeuwin Estate Chardonnay – Margaret River, WA
Levantine Hill Rosé – Yarra Valley, Vic

Red

Barossa Valley Estate Grenache, Syrah, Mourvèdre –
Barossa Valley, SA
Mount Macleod Pinot Noir – Gippsland, Vic
De Beaurepaire Henri Cabernet Sauvignon, Merlot, Petit
Verdot – Rylstone, NSW

Beer selection

Little Creatures, Birra Moretti,
James Boags Premium Light

Full range of soft drinks & juice
Still & Sparkling mineral water



SITE

inspection





SARAH

mcnamara

Sarah McNamara is our Group Reservation Specialist. Sarah has 6+ years' managing events in No35.

Sarah will manage your event that caters to over *30 people.*

CONTACT DETAILS:

Email: Sarah.McNamara@sofitel.com

Phone: +61 3 9653 7717



JEANETTE

lee

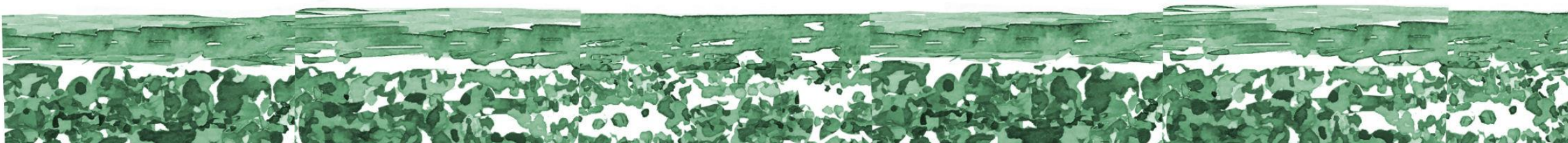
Jeanette Lee is our Group Reservation Executive. Jeanette has 3+ years' managing smaller events in No35.

Jeanette will manage your event that caters to over *10 people.*

CONTACT DETAILS:

Email: Jeanette.Lee@sofitel.com

Phone: +61 3 9653 7868



PLEASE REVIEW OUR
Terms



beverage terms & conditions

Our Commitment

Additional beverage packages can be arranged on application.
No35 reserves the right, due to circumstances out of our control, to change any wine due to vintage and availability at short notice.

Should this circumstance arise, a product of equal or greater quality will be supplied.
No35 is committed to the Responsible Service of Alcohol and any guests deemed intoxicated will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises.



menu terms & conditions

Group Numbers

10 – 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

**Accor Plus Discounts:

The Accor Plus Membership entitles the bearer for all groups of 10 guests and above the flat discount of 10% off the food component of the bill. Please be aware that should you choose to take the option of semi-private or private dining you would need to reach your minimum spend after the discount had been applied.

Inclusions

Freshly brewed tea and filtered coffee are included with the dinner package
Side dishes are included in the group dinner menu only

Changes

Menus are seasonal so therefore prices and menus are subject to change without notice.
All prices are inclusive of GST

Semi-private and private spaces

A minimum spend will apply for all group bookings in semi-private, private and exclusive events in the restaurant, please see the restaurant event specialist for pricing



Special limited

Offer

Get 10% off your food portion of the bill



Accor Plus Traveller

Introducing a new way to experience more!

EXCLUSIVE HOTEL LAUNCH PRICE \$199 (RETAIL PRICE \$349)

Inclusions

Members Rates

Exclusive Members rate of 10% of the best available public room rate.

Red Hot Rooms

Last minute room only offers. Save up to 50% off hotel or resort accommodation with Red Hot Room offers.

Dining Discounts**

Up to 50% off the food bill at over 1,400 hotel restaurants across 20 countries and 15% off drinks in Asia

Advance Access to Accor Sales

Early access to Accor Global Sales. Members will access the Accor Sales and Private sales one day in advance and also enjoy an additional 10% off the promotion rate.

Exclusive Member Experiences

Member exclusive experiences such as cooking with celebrity chefs, meet and greet your sporting idols, congratulate the cast members of the latest theatre sensation in person

ALL Elite Silver Status

Automatic enrolment in ALL at Silver status

Terms: Promotion available to new members only. Launch price of \$199 is exclusive to the Loyalty Plus Hotel sales channel.



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PARTICIPATING BRANDS IN THE ACCOR PLUS PROGRAMME ACROSS ASIA PACIFIC



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