

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. We believe Australians deserve to discover the treasures this humble Mediterranean country has hidden within its Cedar branches.

At NOUR, our menu brings to life the flavours and techniques of dishes that have been crafted for over 3,000 years, reimagined with a fresh perspective. Rooted in history and tradition, our kitchen team elevates these time-honored recipes using the finest Australian ingredients, offering guests an authentic 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 one hat from the Good Food Awards 2025.





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 Head Chef Ibrahim Kasif 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 89PP

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Woodfired Abrolhos scallop, Aleppo burnt butter

Raw tuna tabbouleh, horseradish cacik, sesame leaf

Woodfired eggplant, filfil chouma, za’atar crisp

—

Lamb neck, zucchini, yoghurt, burnt butter, chermoula

Brussels sprouts, mujadara style, lentils, onions, grape molasses

—

Muhallebiye, rose and orange scented milk pudding,
pistachio, fruit preserve, passion fruit

SIGNATURE BANQUET 129PP

Sydney rock oysters, rose water mignonette

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Charcoal octopus skewer, whipped roe, parsley dressing

Woodfired halloumi, black olives, pickled celery

Woodfired eggplant, filfil chouma, za’atar crisps

—

Stone Axe Fullblood Wagyu Inside Skirt MB9+,
charcoal onions, fermented turnip vinaigrette

or

Twice cooked baharat duck mishwe, Ottoman citrus sauce

Brussels sprouts, mujadara style, lentils, onions, grape molasses

or

Mountain salad, green olives, walnuts, pomegranates, coriander

—

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

BOTTOMLESS WEEKEND LUNCH

Enjoy 90 minutes of free-flowing French Rose & Almaza Beer alongside your banquet on Saturday and Sunday lunch. Please note these menus can change at any time due to seasonality.

CLASSIC BOTTOMLESS WEEKEND LUNCH 119PP

French Rose & Almaza Beer



Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread

Raw tuna tabbouleh, horseradish cacik, sesame leaf

Woodfired eggplant, filfil chouma, za’atar crisp



Lamb neck, zucchini, yoghurt, burnt butter, chermoula

Mountain salad, green olives, walnuts, pomegranates, coriander



Muhallebiye, rose and orange scented milk pudding, pistachio, fruit preserve, passion fruit

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



Stone Axe Fullblood Wagyu Inside Skirt MB9+, charcoal onions, fermented turnip vinaigrette

or

Twice cooked baharat duck mishwe, Ottoman citrus sauce

Brussels sprouts, mujadara style, lentils, onions, grape molasses



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

PREMIUM COCKTAILS +20PP

Includes French Rose, Prosecco & Almaza Beer

Persian Spritz - Plum Spritz

Espresso Martini - Negroni

ELEVATE YOUR ARRIVAL

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

CHAMPAGNE ON ARRIVAL

NV Taittinger Cuvée Prestige Brut Champagne Reims, France
GLS 35 BTL 205

2015 Ruinart Brut Rosé Champagne, Reims, France
BTL 315

2013 Perrier Jouet ‘Belle Epoque’ Pinot Noir,
Chardonnay, Pinot Meunier, Reims, France
BTL 580

COCKTAILS ON ARRIVAL

Lichee 24
Four Pillars ‘Rare Dry’ Gin, Soho Lychee, Cranberry,
Pomegranate, Lemon

Malika Margarita 26
Orendain Blanco Tequila, Mezcal, Grand Marnier, Mandarin,
Orange Blossom, Chili, Sumac Sat

Baezel 24
Haku Vodka, Coconut Rum, Pineapple, Basil,
Cranberry & Pomegranate Ice





BEVERAGE PACKAGES

Please note: Our beverage packages are available for groups of 12 or more. Our 3 hour packages are only available for our private dining room and exclusive venue hire. Packages and upgrades must be pre-selected with our reservation team 36 hours prior to the event. This is a sample menu and is subject to change.

ON ARRIVAL

UPGRADE TO ONE GLASS OF SPARKLING
OR A COCKTAIL ON ARRIVAL

MV Clover Hill Exceptionelle, TAS +21PP
NV Taittinger Cuvée Prestige Brut Champagne,
Reims FRA +35PP

Spritz or Signature Cocktails +20PP

CLASSIC

TWO HOUR PACKAGE 59 PP

THREE HOUR PACKAGE 89 PP

BEER (CHOOSE ONE):

Almaza Lebanese Pilsner, Beirut LBN
Yullis’ Brew’s ‘Seabass’, Alexandria NSW
Grifter Pale Ale, Marrickville NSW
Yulli’s Margot Apple Cider, Alexandria NSW

WHITE (CHOOSE ONE):

Nick Spencer Pinot Gris, Hilltops NSW
Vasse Felix Filius Chardonnay,
Margaret River WA

ROSE:

Domaine Gavoty La Cigale,
Cotes de Provence FRA

RED (CHOOSE ONE):

Cerro del Toro Pinot Noir, Maldonado, URY
Barone Ricasoli Chianti DOCG Sangiovese,
Tuscany, IT
Hentley Farm ‘Villain & Vixen’ Shiraz,
Barossa Valley SA

Soft drinks, juice, still and sparkling water

PREMIUM

TWO HOUR PACKAGE 79 PP

THREE HOUR PACKAGE 119 PP

BEER (CHOOSE TWO):

Almaza Pilsner, Beirut LBN
Yullis’ Brew’s ‘Seabass’, Alexandria NSW
Grifter Pale Ale, Marrickville NSW
Yulli’s Margot Apple Cider, Alexandria NSW

WHITE (CHOOSE TWO):

Nick Spencer Pinot Gris, Hilltops NSW
Te Whare Ra Sauvignon Blanc,
Marlborough, NZ
Vasse Felix Filius Chardonnay,
Margaret River, WA

ROSE:

Domaine Gavoty La Cigale,
Cotes de Provence FRA

RED (CHOOSE TWO):

Cerro del Toro Pinot Noir, Maldonado, URY
Barone Ricasoli Chianti DOCG Sangiovese,
Tuscany, ITA
Hentley Farm ‘Villain & Vixen’ Shiraz,
Barossa Valley SA

Soft drinks, juice, still and sparkling water

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

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.





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

SEATING TIMES

All reservations will enjoy a two hour seating from the time of their booking. Bookings for lunch must finish by 4.30pm. Please note that for dinner bookings, Nour holds a licence to operate only until 12:00 am. The restaurant cannot remain open beyond this time.

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

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.