



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

Citrus King Ora salmon, pickled kohlrabi, wakame, mandarin dashi, Yarra Valley salmon caviar (df)

Roasted local asparagus, parmesan curd, truffle cured egg yolk, watercress (gf, v)

Dry aged beef tartare, anchovy cream, fried shallots, candied garlic, mustard leaf, pepper berry snow (gf)

MAIN

Maple glazed beef brisket, smoked potato purée, bacon, roast shallots, grilled spring onion (gf)

John Dory, orzo, mussels, riesling, cucumber, vanilla shellfish foam

Salt baked celeriac, buckwheat polenta, mushrooms, kale, puffed wild rice, pyengana curd (v)

DESSERT

Brioche and banana pudding, mandarin ice cream, tarragon crumble, leatherwood honey cream (v)

Pumpkin savarin, pumpkin custard, coffee sponge, cocoa nib and walnut crumble (cn, v)

Pina colada, compressed pineapple, coconut chiboust, cherries, pineapple and rum ice cream (gf, n)

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

CANAPÉ MENU

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
 Pooles Rock Chardonnay – Hunter Valley NSW
 Little Vespa Pinot Grigio – King Valley, Vic
 De Bortoli Rosé Rosé – Yarra Valley, Vic
Red Ryorret Pinot Noir – Yarra Valley, 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
 Henschke Peggy's Hill Riesling – Eden Valley, SA
 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

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VENUE

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



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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

1 section partitioned for up to 15 guests

2 section 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:

John Cucé on (03) 9653 7717 H1902-fb9@sofitel.com

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