

Let's create the perfect event.

N O M A D

S Y D N E Y

16 FOSTER STREET, SURRY HILLS







# WINE CAVE

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An intimate and private dining room.

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The Wine Cave can accommodate up to 26 guests seated. Our intimate and private room is the perfect room for long lunches, corporate or social celebrations, small weddings, product launches and anything in-between.

When hired exclusively, the Wine Cave has its own dedicated wait staff, ready to create the perfect event for you and your guests.

The Wine Cave is available and can be hired for lunch and dinner, Monday through Sunday.

Monday – Sunday lunch:  
4,000 - \$7,200 minimum spend.

Sunday- Thursday dinner:  
\$4,000 - \$7,600 minimum spend.

Friday – Saturday dinner:  
\$4,000 - \$8,000 minimum spend.

\*\*Please note that the minimum spends for the Wine Cave varies during peak seasons and for exclusive use. There is a 10% service charge on the total bill. Room hire fees may apply.

Our event team will create a detailed quote specifically for your event.



# EXCLUSIVE HIRE

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Exclusive restaurant hire.

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Need a large space? Exclusively hire the whole restaurant for your next event. Whether you are planning a networking event, cocktail party, wedding or a large celebration, NOMAD can accommodate up to 140 guests within our restaurant.

NOMAD is a large converted warehouse with flexible layout options, allowing you to utilise the space best suited for your event. Enjoy oysters and champagne on arrival in a beautifully lit area, followed by a sit-down dining experience.

The Wine Cave is perfect for any storage or used as an additional experience space. Whatever you need, team NOMAD is here to work with you and bring your event to life.

NOMAD is available for exclusive hire for breakfast, lunch or dinner seven days a week. The minimum spend varies depending on the time and day of the event. Please get in touch with our reservations team for a quote.

\*\*Please note that capacity is subject to theming, layout and AV requirements. There is a 10% service charge on the total bill.







# THE FRONT

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Semi-private function space.

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NOMAD's main dining area can be divided into two smaller areas for semi-private function space. Our front dining area can accommodate up to 40 guests over three tables and is perfect for champagne breakfasts and product launches — a unique dining space with beautiful natural lighting.

\*\*Please note that capacity is subject to theming, layout and AV requirements. There is a 10% service charge on the total bill.



# THE BACK

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Exclusive book-out or semi-private space.

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The back dining area can accommodate up to 70 guests over multiple tables. This area is great for larger corporate or social dining experiences. It is one of our favourite spots as you can watch all the action from the kitchen.

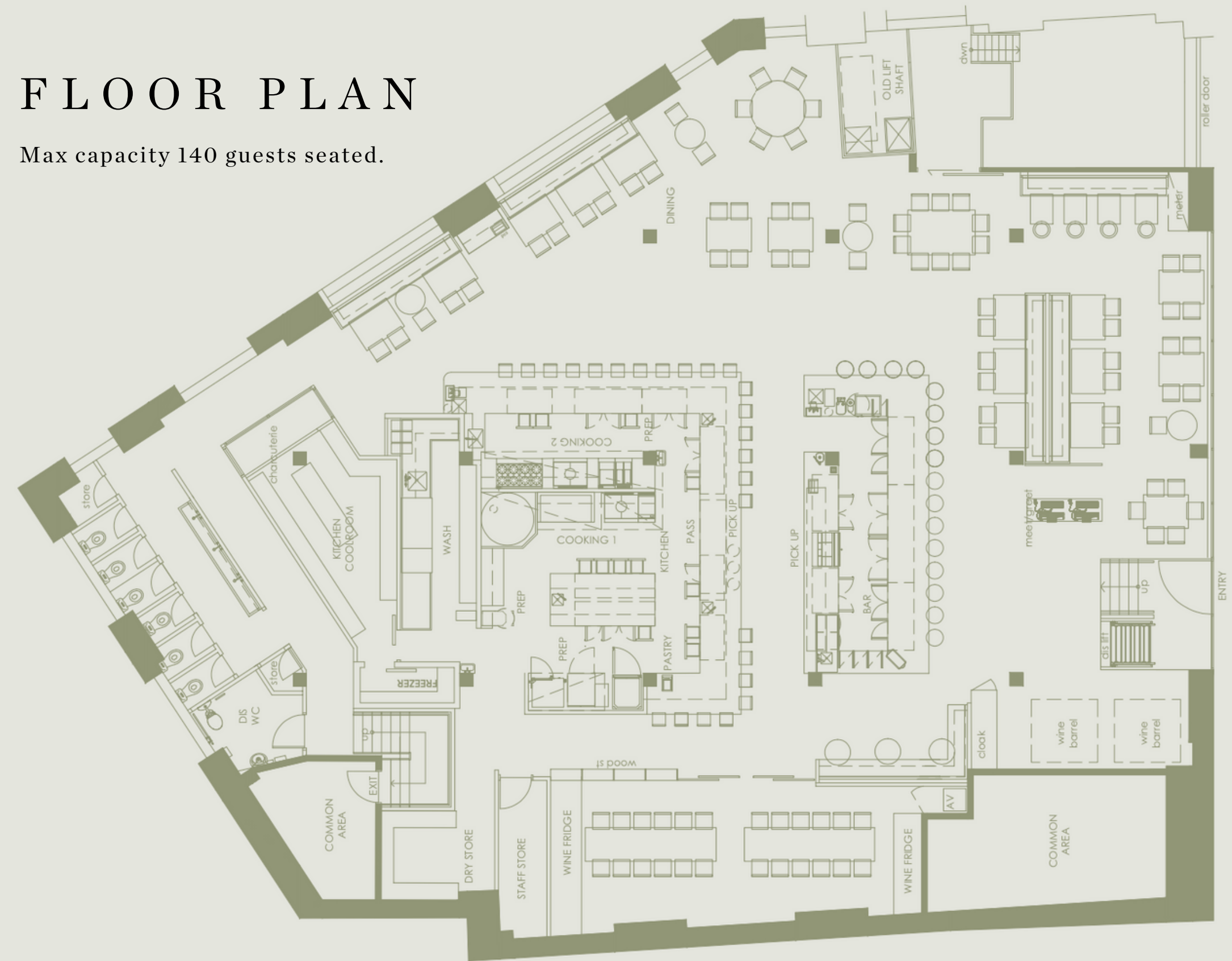
\*\*Please note that this area can be part of an exclusive book-out or semi-private area, in which case the restaurant will still operate as usual. Minimum spends per head do apply for this area.





# FLOOR PLAN

Max capacity 140 guests seated.







# THE MENU

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Middle Eastern inspired food.

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NOMAD's menu draws on the flavours of the Mediterranean, using local Australian ingredients to create a dynamic and seasonally driven menu.

We source the best produce from small growers who share that passion. Our take on forgotten skills of the kitchen involves a commitment to getting the best out of our produce. Our focus on woodfired and charcoal-grilled dishes is at the heart of what we love.

We invite you to experience the art of smoke and fire.



# CANAPÉS

Bite sized Middle Eastern inspired food.

## COLD CANAPÉS

Sydney rock oysters, NOMAD Worcestershire 5.5 ea

Vannella stracciatella, fennel jam, fried bread 7ea

Kingfish ceviche, avocado, finger lime, coriander cracker 10 ea

Cold smoked ocean trout basturma gilda 9 ea

David Blackmore wagyu bresaola 10 ea

Polanco Grand Reserve Oscietra caviar & creme fraiche tart 20 ea

## HOT CANAPÉS

Green olive felafel 6 ea

Pumpkin fritto, truffle honey, pecorino 8 ea

Salted kingfish head croquette, XO 9 ea

Wood roasted mushroom & bone marrow empanada 10 ea

Smoked spring bay mussel hash brown 9 ea

Date glazed wagyu tongue, baharat spice 10 ea

Sweet & sour eggplant b'stilla 10 ea

Spiced lamb pide 12 ea

## SWEET CANAPÉS

Olive oil & halva magnum 8 ea

Orange blossom & macadamia baklava 9 ea

Roast banana, kataifi & salted honey caramel 10 ea







# CLASSIC - \$110 PP

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Middle Eastern inspired set menu.

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Flatbread, Persian lime & wattleseed za’atar

NOMAD Charcuterie selection

Roasted carrot hummus, walnut tarator

Burrata, fennel jam, extra virgin olive oil

Pumpkin fritto, truffle honey, pecorino

Raw hiramasa kingfish, avocado, finger lime, coriander crackers

BBQ spatchcock, harissa, toum, guindilla

Potatoes, curry leaf brown butter

Olive oil ice cream sandwich, halva, pistachio, honey

## ADD ONS

Appellation rock oysters, NOMAD Worcestershire half dozen | dozen

Holy Goat Brigid’s Well, wild honeycomb, seeded lavosh

Prom Country Granny’s blue, wild honeycomb, seeded lavosh

\*\*This menu is our \$110pp feast, which changes seasonally. Should you wish to customise your menu, we can have our executive chef work with you to create a bespoke menu. Please get in touch with our team for the most updated menu.



# SIGNATURE - \$150 P P

Middle Eastern inspired set menu.

Sydney rock oyster, NOMAD Worcestershire

Kingfish rillette, saltbush, brik pastry

Pumpkin fritto, truffle honey, pecorino

Roasted carrot hummus, walnut tarator, flatbread

NOMAD charcuterie selection

Beetroot, buffalo curd, pepita tarator

Skull island tiger prawns, charcuterie XO butter

400g Jack’s Creek sirloin, mushroom escabeche, spring onion, NOMAD mustard

Leaves, soft herbs, palm sugar vinaigrette

White chocolate mousse, rhubarb & rose

\*This menu is our \$150pp premium feast which changes seasonally. Should you wish to customise your menu, we can have our executive chef work with you to create a bespoke menu. Please get in touch with our team for the most updated menu.







# BEVERAGE PACKAGES

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Highlighting the best of Australian wine.

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Our wine list has been curated to highlight the very best of Australian wine. We showcase small, up-and-coming producers and some of the country's most iconic bottles. Due to our continued commitment to sustainability, we favour growers who embrace organic farming practices.

In addition to our Australian stars, we also offer a selection of international wines representing unique and distinctive styles. This includes a range of grower Champagnes and a collection of premium Pinot Noir and Chardonnay from different terroir around the world.

Choose from one of our beverage packages or chat with our experienced and friendly staff to help you pre-select your beverages.

Have a few wine enthusiasts amongst the group? Go that little bit further, and for an additional cost, have a dedicated Sommelier for your event. They will answer your questions and create the perfect food and wine pairings.







# LET THEM EAT CAKE

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There is always room for dessert.

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Whether you are celebrating a special occasion or just because you can, why not do it with cake? NOMAD's in-house baker is ready to bake your celebratory cake for your special event.

Wood-roasted banana & chocolate cake (gluten-free)

Small \$100 - serves up to 8 people

Large \$180 - serves up to 16 people

Passion fruit meringue cake (nut free)

Small \$100 - serves up to 8 people

Large \$180 - serves up to 16 people

\*\*Please note that we require 48 hours' notice to arrange your cake.







# SAY IT WITH FLOWERS

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The creative team of My Violet.

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Our reservations team and My Violet can help you add something special to your upcoming event. Let us know if you are interested, and we can provide further information.



Let's create the perfect event.

N O M A D

S Y D N E Y

NOMAD has your next event sorted that will leave a lasting impression. Please contact our team if you wish to create a memorable event for you and your guest.

Contact number: 02 9280 3395

Email: [eat@nomad.sydney](mailto:eat@nomad.sydney)

16 FOSTER STREET, SURRY HILLS





# TERMS & CONDITIONS

## MINIMUM SPEND

A minimum spend and room hire applies for your event. Any expenses incurred above the minimum spend will be charged accordingly & added to the final bill at the completion of your event. Please provide as much detail as possible so we can create the perfect experience for you.

## SERVICE CHARGE

A discretionary service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

## HOST / SECURITY

A Security/Host is required for the duration of your event for a minimum 4-hour charge. Please see rates below. We book 1 host/guard for every 100 guests pending service requirements. Security/Host will be from 30 mins prior to bump in and 30 mins after bump out based on the above times. Rates are per host/guard: Monday-Sunday \$40per hour, Public Holidays \$80 per hour & Special Event Days \$100 per hour.

## BOOKING STATUS

Enquiry only, we are currently not holding a reservation for your event, so availability cannot be guaranteed. Please contact the Reservations team to proceed, your reservation is secured once we have received your deposit and credit card details.

## DEPOSIT

25% of the minimum spend requirement is payable to secure your reservation. 30 days out from your event we require the remain 75% of the event to be paid.

## ROOM INCLUSIONS

Wait staff ratio approximately 1 for 25-30 for cocktail events pending service requirements. Free Wi-Fi on request. In house background music.

## GENERAL

NOMAD is a fully licensed premises, please let us know if minors are attending. The full bill is to be paid at completion of your event. Please note that NOMAD does not invoice clients after the event and payment must be made in full.

## SAFE DINING

NOMAD is taking every possible measure to reduce the risk of transmission of COVID19 within its venue/s and other workspaces. We are a registered Covid-Safe Business. We request all guests: \*Respect and maintain social distancing. \*Make use of the hand sanitisation stations on entry and exit. \*Follow the directions of the NOMAD Covid-Safe officer when requested.

## SURCHARGE

All credit card payments will incur a 2% processing fee.

A 10% surcharge is applicable on Sundays & Public Holidays.

## CONTACT US

Contact number: 02 9280 3395

Email: [eat@nomad.sydney](mailto:eat@nomad.sydney)





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