



nICKEL
KITCHEN & BAR
BY NKB

FUNCTION PACKAGE

www.nkb.com.au

Whether you're looking for a Brisbane function venue that is retro chic, elegant and timeless or moody and mysterious, we have the perfect event space for you.

Introducing three of Brisbane's best function venues: **Nickel Kitchen & Bar**, **Nativo Kitchen & Wine Bar** and **NKB Express**. Our modern function venues are available to hire for memorable events whether it's a stand up cocktail party or a seated meal.

Celebrate your next function with delicious food, creative styling, theming, boutique wines and hand crafted cocktails catered to your needs.

Whether you're searching for a private function room or an intimate event space, our Brisbane function venues have you covered no matter the occasion.

The latest offering by the NKB Group, Nickel Kitchen & Bar, is a seductive new venue in Fortitude Valley. Prepare to step back in time with art deco interiors, late night dinners of forgotten classics, cocktail-fuelled weekends, an extensive wine list and a few other secrets.

Sincere Greetings,

Nickel Kitchen and Bar



THE CHEF'S TABLE

Secret, secluded and sinfully indulgent, private dining doesn't get more exclusive than our Chef's Table.

Suited for intimate celebrations between 10-14 people, give in to the opulence of our art deco interiors and let our friendly team take care of the rest.

Minimum spend for Lunch: \$800 | Dinner: \$1,400

SEATS
FROM

10-14



ONE HAT

WINE LIBRARY

Perfect for larger celebrations, set your event against the elegant backdrop of our extensive wine library. Best suited for 20 guests seated and up to 45 guests standing, rediscover the art of fine dining.

The minimum spend for the wine library is available upon request. Please email us at events@nkb.com.au for more information.

SEATS
UP TO

20

COCKTAIL
UP TO

45



THE CHANDELIER TABLE

If you haven't seen or noticed it yet, Nickel has a great secret. Just walk into our venue and look up. You will be bedazzled with lots of champagne flutes hanging from the ceiling. Our iconic chandelier is definitely something we can brag about. It gets even more special if you can celebrate with your family and friends by having the best seats in the restaurant underneath these beautiful bright starred ceiling.

SEATS
FROM
6-8

Minimum spend for the chandelier table is available upon request. Please email us at events@nkb.com.au for more information.



SET MENU

*Our set menus are designed for sit down functions.
Minimum 8 guests and required for groups of 10+ guests.
All set menus are to be confirmed at least 1 week prior
to your booked event together with confirmed number of
guests and their strict dietary requirements.*

— ❧ — \$70.0 pp ❧ —

Entrée

(choice of one)

Beetroot Cured Kingfish

Ricotta, Golden Beetroots and Beetroot Meringue

Young Cheese

Herb Panna Cotta, Compressed Carrot, Apple and Crispy Quinoa



Main

(choice of one)

Grimaud Duck Breast

Parsnip Puree, Crispy Parsnip, Slow Roasted Grapes and Duck Jus

Pan Fried Hapuka

Badami, Shaved Cauliflower, Almond Gel and Purple Congo Potato



Dessert

(choice of one)

Macerated Strawberries

Vanilla Cream Cheese and Crispy Crepe

Vanilla Rice Pudding

Raspberry Jam, Jerusalem Artichoke Ice Cream and Chips

*Please advise us if there are any allergies or dietary requirements so we can cater
more specifically. Menus are subject to seasonal change.*

— ➤ **\$90.0 pp** ← —

Entrée

(choice of one)

Beetroot Cured Kingfish

Ricotta, Golden Beetroots and Beetroot Meringue

Young Cheese

Herb Panna Cotta, Compressed Carrot, Apple and Crispy Quinoa

Rannoch Farm Quail

Black Rice, and Charred Onion



Main

(choice of one)

Great Southern Grass Fed Eye Fillet

*Dauphinoise, Morels, Oyster Mushrooms, Horseradish,
Quandong and Veal Glaze*

Pan Fried Hapuka

Badami, Shaved Cauliflower, Almond Gel and Purple Congo Potato

Herb Garganelli

Heirloom Cauliflower, Parmesan Espuma and Cauliflower Crumble

Selection of sides

Duck Fat Kipflers, Rosemary and Duck Fat Emulsion

Green Beans, Olive Oil and Almonds



Dessert

(choice of one)

Macerated Strawberries, Vanilla Cream Cheese and Crispy Crepe

Vanilla Rice Pudding, Raspberry Jam, Jerusalem

Artichoke Ice Cream and Chips

“One Last Song”, Bombe Alaska

Please advise us if there are any allergies or dietary requirements so we can cater more specifically. Menus are subject to seasonal change.

6 COURSE DEGUSTATION MENU

— ➤ **\$110.0 pp** ◀ —

*Tuesdays for only \$75.0 pp
(Wine Pairing Available)*

Young Cheese

*Herb Panna Cotta, Compressed Carrot, Apple and Crispy Quinoa
(TWR, Gewurtzraminer - Riesling - Pinot Gris, Marlborough, NZ 2015)*

Beetroot Cured Kingfish

*Ricotta, Golden Beetroots and Beetroot Meringue
(Snake + Herring High & Dry, Riesling, Great Southern, AUS 2014)*

Twice Cooked Fremantle Octopus

*Freekeh, Smoked Broth and Sea Vegetables
(Man O'War, Sauvignon Blanc, Waiheke Island, NZ 2015)*

Rannoch Farm Quail

*Black Rice, and Charred Onion
(Fire Gully, Chardonnay, Margaret River, AUS 2015)*

Kangaroo

*Pumpkin Tube, Pickled Pumpkin, Granola and Pepper Berry Jus
(Yangarra, Shiraz, McLaren Vale, AUS 2014)*

Dark Chocolate Delice

*Plum Espuma, Poached Plum and Jelly
(Chateau Roumieu, Sauternes, FRA 2015)*

*Please advise us if there are any allergies or dietary requirements so we can cater
more specifically. Menus are subject to seasonal change.*

CANAPÉS SELECTIONS

*Minimum of 20 guests for cocktail style functions.
All canapés selections are to be confirmed at least 2 weeks
prior to event together with confirmed number of guests
and their dietary requirements.*

*Each selection will include 1 to 2 house-made canapés
per person.*

Cold Canapés

Cured White Fish, Pickled Cucumber and Betel Leaf

Duck Liver Parfait Macaroon, Smoked Salt

Choice of Selection of Oysters

White Anchovy Panna Cotta with Smoked Bacon Crumb

Hot Canapés

Cauliflower Cheese Pané

Crab Beignet with Roasted Corn Puree

Warm Mushroom and Truffle Palmiers

Selection of 4 Canapé Choices for \$30.0 pp

Selection of 6 Canapé Choices for \$40.0 pp

Selection of 8 Canapé Choices for \$50.0 pp

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more specifically. Menus are subject to seasonal change.*

Fork Dishes

The minimum order for fork dishes are 15 dishes per choice.

Season Crudit , *House Made Hummus – Cold Dish*

Duck Wings, *Spiced Plum Sauce – Hot Dish*

Rannoch Farm Quail, *Black Rice, Charred Onion and Peach – Hot Dish*

— ➤ \$7.50 per dish ‹—

Cheese Platter

Selection of Local and Imported Cheeses

With Traditional Accompaniments

— ➤ \$32.0 per platter ‹—

Cake

Cakage fee to bring your own cake

Including Cutting the Cake and Plating it with Ice Cream and Fruit

— ➤ \$6.50 pp ‹—

House Made Cake of your choice

Including Cutting the Cake and Plating it with Ice Cream and Fruit

— ➤ \$10.00 pp ‹—

Please advise us if there are any allergies or dietary requirements so we can cater more specifically. Menus are subject to seasonal change.

DRINKS PACKAGES

Add basic spirits on top of your package for only \$10.0 pp / hour

Madison Avenue Package

Chandon Brut
Tainui Sauvignon Blanc
Vine Mind Shiraz / Malbec
Beer & soft drinks

2 Hours \$35.0 pp | 3 Hours \$45.0 pp | 4 Hours \$65.0 pp

Central Park Package

Cloud Bay Pelorus
Catalina Sounds Pinot Gris
Two Hands "Brave Face" GSM
Beer & soft drinks

2 Hours \$50.0 pp | 3 Hours \$65.0 pp | 4 Hours \$85.0 pp

Broadway Package

Veuve Clicquot
Craggy Range Sauvignon Blanc ~ Fire Gully Chardonnay
Ottelia Cabernet Sauvignon ~ Gelso Nero Nero Di Troia
Full strength and mid strength beer & soft drinks

2 Hours \$65.0 pp | 3 Hours \$90.0 pp | 4 Hours \$125.0 pp

Wall Street Package

Ruinart Blanc de Blanc
Farr Rising Chardonnay ~ Escarpment Pinot Gris
Craggy Range Sophia ~ Brook Road Hickinbotham
Full strength and mid strength beer & soft drinks

2 Hours \$110.0 pp | 3 Hours \$160.0 pp | 4 Hours \$215.0 pp

BAND

Please ask our events coordinator for more information about a band for your event/function.

DECORATION

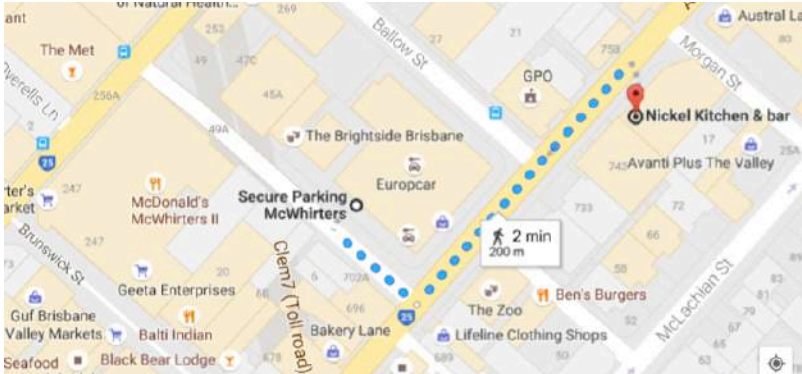
At Nickel we welcome you to bring your own decoration to personalize your chosen space with no extra costs. We would appreciate if you could inform us in advance and let us know if you would like to arrive before your guests.

DIETARY REQUIREMENTS

We pride ourselves in preparing our meals fresh, to provide appropriate meals for your friends and family with special dietary requirements. These dietary requirements may be because of intolerance, allergy or a preference such as vegetarian, vegan etc.



DIRECTIONS



MCWHIRTERS CAR PARK

Park at McWhirter's Secure Carpark and receive a discounted parking rate when you dine at Nickel Kitchen and Bar.

- Evening & Weekend Parking
From \$6. Enter after 4pm
Monday to Fri day – redeem
promo code: NICKEL
- Monday to Friday Parking
from \$12. 2.5 hours parking –
redeem promo code:
NICKELUNCH

WARNER STREET

If you are exiting on foot from the McWhirter's Carpark onto Warner Street, turn left and walk to the corner of Ann Street and Warner. Cross at the traffic lights and proceed left down Ann Street, walking away from the city for approximately 150m. Nickel Kitchen and Bar will be on your right.

BALLOW STREET

If you are exiting on foot from the McWhirter's Carpark onto Ballow Street, turn right and walk to the corner of Ann Street and Ballow. Cross the road at the traffic lights and proceed left down Ann Street, walking away from the city for approximately 150m. Nickel Kitchen and Bar will be on your right.

FROM FORTITUDE VALLEY TRAIN STATION

Exit station onto Alfred/Constance Street and walk northeast towards Julie St. Turn right onto Constance St. and then right again onto Ann St. for approximately 45m. Nickel Kitchen and Bar will be on the left.

NICKEL KITCHEN & BAR

BY NKB

Ph 07 3252 5100 • events@nkb.com.au

Ground level, 757 Ann St, Fortitude Valley Q 4006

 [nickelkitchenandbar](#)  [nickelkitchenbar](#)  www.nickelkitchenbar.com.au

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