



**CHRISTMAS
PACKAGE**

(1) NIHAO & CHRISTMAS LUNCH

(2) VENUE SPACES

(3) MIN SPENDS

(4) SET MENUS

(5) CANAPÉ PACKAGES

(6) BEVERAGE PACKAGES

(7) HOW IT WORKS & BOOK IT

NI HAO!

Ni hao means hello. We'd like you to say it back.

We're a Chinese fusion bar and restaurant in the middle of the city, and we cook for the middle of the table — cheeseburger spring rolls, pork katsu bao with XO mayo, wagyu skewers off the grill, salt and pepper squid that never makes it all the way round.

Food worth reaching across someone for.

December is the biggest room of our year, and this pack is built for the person organising it. One contact from first email to last drink. Clear pricing, no hidden hire fees. And a quote back the same day you ask, so you can forward it on and get your yes.

Twelve people around one table, or three hundred across the whole venue.

Private lunch bookings run all year — not just at Christmas.

Send us a date and a headcount. We'll hold it and sort the rest.

KEEPING IT SIMPLE

December is our biggest celebration season,
and we've made organising yours easy.

Organising the office Christmas party?

You send us three things:

DATE. HEADCOUNT. BUDGET.

We'll take care of the rest.

CHRISTMAS MADE EASY

COCKTAIL CHRISTMAS PARTY	TEAM DINNER	CHRISTMAS CELEBRATION
Canapes Package 2-hour beverage package	Set menu (6 course) 2-hour beverage package	Set menu (6 course) 3-hour beverage package
From \$95PP	From \$110PP	From \$140PP
Ideal for standing celebrations	Ideal for 12-36 guests	Ideal for large team events

TELL US YOUR DATE, NUMBER OF GUESTS AND BUDGET — WE'LL BUILD THE REST

CHRISTMAS LUNCH

We're open for Christmas lunch
Tuesday to Friday, 24 November to 18 December.

Every lunch set menu comes with a soft drink on us.

Outside those dates, lunch is yours by private booking any day we trade
— Tuesday through Saturday, all year round.

Lunch minimum spends start from \$1,500.
Saturday lunch is private bookings only.

FULL VENUE HIRE

300 STANDING GUESTS

154 SEATED GUESTS

Every room, every bar

Best For : Whole-company Christmas parties and large corporate events.

Available for lunch and dinner, Tuesday to Saturday.





PRIVATE DINING ROOM

UP TO **36** SEATED GUESTS

Best for: Team dinners, leadership celebrations, private Christmas lunches.

Available for lunch and dinner, Tuesday to Saturday.

MAIN DINING ROOM

UP TO **70** SEATED GUESTS

UP TO **100** STANDING GUESTS

Best for: Larger seated Christmas parties.

Available for lunch and dinner, Tuesday to Saturday.





THE CINEMA

UP TO **90** STANDING GUESTS

UP TO **48** SEATED GUESTS

Best for: Cocktail parties, networking and relaxed celebrations.

Available for lunch and dinner, Tuesday to Saturday

MINIMUM SPENDS

Space	Lunch Tue - Fri	Tue / Wed / Thu	Fri / Sat
Private Dining Room · 36 seated	\$1,500	\$3,000	\$4,000
Main Dining Room · 70 seated	\$5,500	\$7,000	\$12,000
The Cinema, whole · 90 standing	\$3,500	\$5,000	\$10,000
Full Venue · 300 standing	\$10,000	\$12,500	\$25,000

Example :

30 guests × \$70 set menu = **\$2,100**

30 guests × 3-hour beverage package = **\$2,400**

Food & beverage spend = **\$4,500**

Minimum spends are based on a four-hour session. Extra hours available on request.

A 10% service charge applies to groups of 10 or more. It is charged on top of your bill and does not count towards your minimum spend.

CHRISTMAS SET MENU

CASUAL CHRISTMAS

\$50PP

NI HAO BAO
KATSU PORK / TEMPURA MUSHROOM / CRISPY
CHICKEN BAO

PRAWN WONTONS (I)
IN-HOUSE MADE LAOGANMA (PEANUTS), SPICY
SICHUAN DRESSING, SHALLOT

CHICKEN WINGS
SESAME SEED, SHALLOT
CHOICE OF: SPICY HONEY SAUCE / BLACK PEPPER SOY
SAUCE

PINEAPPLE FRIED RICE
PINEAPPLE, EGG, CHICKEN

BROCCOLINI
SWEET SESAME DRESSING, FURIKAKE TOPPING

MANGO SORBET
SEASONAL MANGOS WITH RASPBERRY CRUMB

CHRISTMAS FEAST

\$60PP

BANG BANG CHICKEN
HAINANESE CHICKEN, LETTUCE, SESAME & VINEGAR
DRESSING, HOUSE MADE LAOGANMA (PEANUTS)

DUCK PANCAKE
SOUS VIDE DUCK, HOISIN SAUCE, CUCUMBER, PICKLED
APPLE, CHINESE PANCAKE

PRAWN TOAST (I)
TYPHOON SHELTER CRUMBS, PLUM GEL, FRESH HERB,
PEANUTS

HONEY SOY CHICKEN
GARLIC HONEY SOY, MUSHROOM, ONION, CORIANDER

JASMINE STEAM RICE

BROCCOLINI
SWEET SESAME DRESSING, FURIKAKE TOPPING

MANGO SORBET
SEASONAL MANGOS WITH RASPBERRY CRUMB

PREMIUM CHRISTMAS FEAST

\$70PP

OYSTER (A)
NAM JIM GREEN CHILLI SAUCE, LEMON

TUNA TARTARE (I)
CUCUMBER, MINT, YUZU DRESSING, CHILLI, SOUR CREAM
MIX, SESAME CHIPS

CRISPY MISO EGGPLANT
SPECIAL MISO DRESSING, SESAME SEED, GF SOY GLAZE

WAGYU SKEWER
WAGYU INTERCOSTAL, CHILLI SOY GLAZE, CRUSHED
PEANUTS, FRESH SHALLOT

BROCCOLINI
SWEET SESAME DRESSING, FURIKAKE TOPPING

SOFT SHELL CRAB (I)
YELLOW CURRY SAUCE, ONION, SHALLOT, CHILLI, EGG

JASMINE STEAM RICE

MANGO SORBET
SEASONAL MANGOS WITH RASPBERRY CRUMB

Menus are seasonal. Dietaries catered at no extra charge — just ask.
Seafood origin — (A) Australian · (I) Imported · (M) Mixed

CANAPÉ PACKAGE

YOUR SELECTION OF CANAPÉS FROM OUR SEASONAL CANAPÉ MENU

4 CANAPÉS

4 CANAPÉS PER PERSON

\$35PP

6 CANAPÉS

6 CANAPÉS PER PERSON

\$55PP

8 CANAPÉS

8 CANAPÉS PER PERSON

\$70PP

- Salmon Tartare on Fried Mantou (A)
- Pork Katsu Bao with XO Mayo
- Chicken Bao with Spicy Mayo
- Mushroom Bao with Aioli Mayo
- Cheeseburger Springroll
- Salt + Pepper Squid with Aioli (A)
- Wagyu Skewers with Spicy Soy Sauce
- Fried Pork Ball with Spicy Tamarind Sauce
- Chicken Bite with Soy Glaze
- Vegetarian Spring Roll
- Waffle Fries with Aioli
- Miso Eggplant with Shallots
- Corn Rib with Dobanjan Butter Sauce
- Pork Siu Mai with Soy Sauce / Chilli Sauce
- Prawn Dumplings with Soy Sauce / Chilli Sauce (I)
- Ramen Noodle with House-Made XO Sauce
- Spicy Fried Rice with Prawn Cracker

Menus are seasonal — your final menu is locked in two weeks before your event.
Vegetarian, vegan, gluten-free and allergy alternatives at no extra charge, just let us know
seven days out.

Seafood origin — (A) Australian · (I) Imported · (M) Mixed

BEVERAGE PACKAGE

STANDARD BEVERAGE PACKAGE

MOCKTAILS

SOFT DRINKS

HOUSE BEER AND WINE

2 HRS \$60 | 3 HRS \$80 | 4 HRS \$100

PREMIUM UPGRADE

Add house spirits

2 HRS \$20 | 3 HRS \$30 | 4 HRS \$40

MAKE AN ENTRANCE

Start the party properly.
Add a welcome cocktail
for every guest from \$18pp.

1 for \$18 | 2 for \$30

CITRUS SILK ROAD

VODKA / YUZUSHU / YUZU JUICE / SUGAR

WO AI NI

YUZUSHU / VODKA / LEMON / RIBENA / SODA

BRUCE LEE

PLUM INFUSED OLD FASHION / BOURBON /
BITTERS / SUGAR

BAR TAB OPTIONS AVAILABLE AT REQUEST

HOW IT WORKS

1 · Enquire Send us your date, headcount and rough budget.
We'll come back the same day.

2 · We hold it Your space is held while you get the sign-off.

3 · **Confirm** – 25% deposit of your
minimum spend locks the booking in.
Whole venue requires 50% deposit at confirmation

4 · **Two weeks out** – A second payment of 25%,
along with your final numbers, menu choices and dietaries.
Whole venue Remaining 50% to be paid at confirmed numbers

5. **On the night** – The remaining 50% balance is settled on the night.
Tax invoice provided

LET'S BOOK IT

We respond to all function enquiries
within one business day.

Austin Bookings Manager
bookings@nihaobar.com.au
0499 815 218

Ni Hao Bar 1/388 Pitt Street, Sydney NSW 2000

Museum Station — 4 min walk
Chinatown light rail — 5 min walk
Town Hall & Central Station — 8 min walk

- Minimum spends are food and beverage only. The 10% service charge sits on top.
- Whole-venue bookings, and bookings made within two weeks of the event, require 50% on confirmation.
- Final guest numbers are confirmed two weeks before your event. You're charged on confirmed numbers.
- Deposits are non-refundable. If you need to move your date, talk to us early — we'll do what we can.
- Full terms and conditions are provided with your quote.