



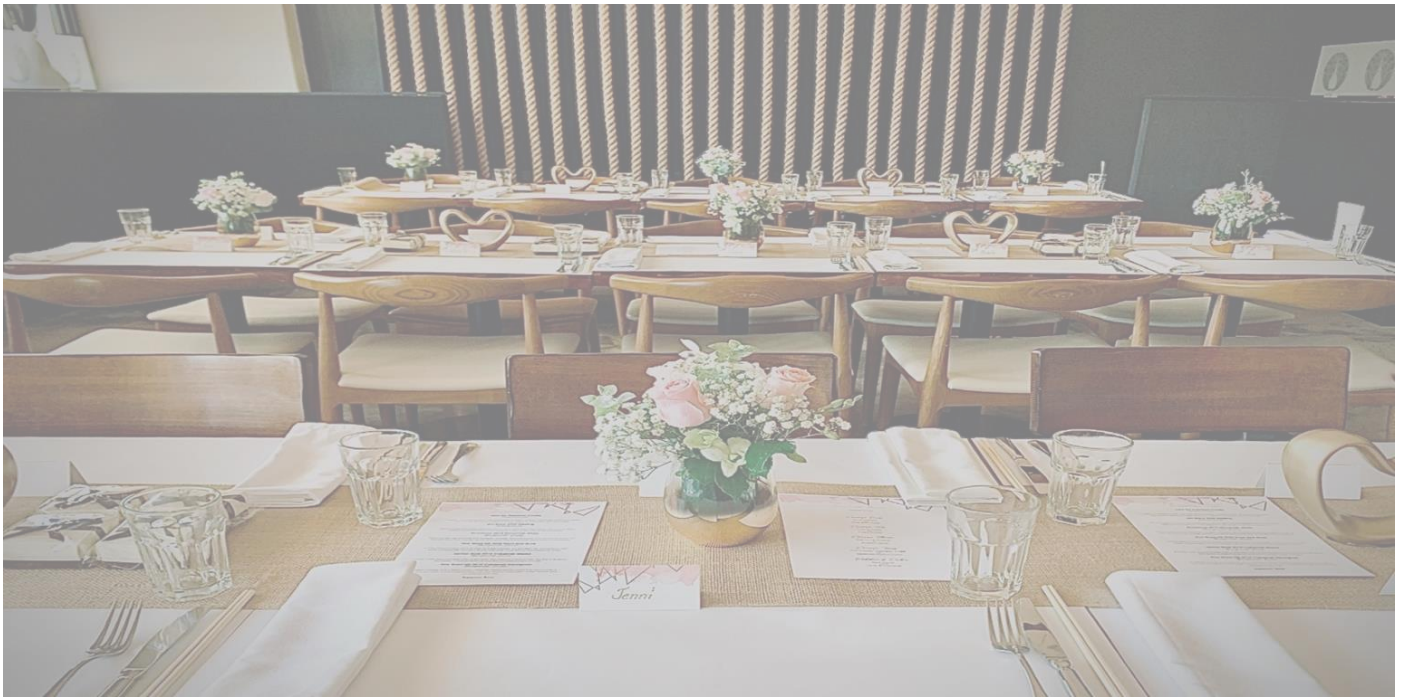
NINE
Japanese Bistro

NJB FUNCTIONS

NOT YOUR AVERAGE JAPANESE RESTAURANT



MORE INFORMATION: 0423 245 757 / www.ninejapanesebistro.com.au



A LITTLE ABOUT US

Venue Viewing by Appointment / 227 BULWER STREET HIGHGATE (CNR LAKE ST)

NINE offers a modern Japanese dining experience in a casual unique atmosphere. Offering exceptional food and service for over 18 years, NINE is the multi award winner and much more than your average Japanese restaurant.

From Birthday's, Engagement Parties, Corporate Dinners, Business Christmas Parties, Anniversary Celebrations and more, we have packages available to suite every Occasions.

Your unique event will have quality food, impeccable service which makes for an unforgettable experience at NINE. With our friendly, attentive staff, you will be taken care of through to the end and ensured a successful event.

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FROM 11 PEOPLE TO 20 PEOPLE

3 COURSE \$65 PER PERSON

CHOICE OF ANY 1 ENTRÉE, 1 MAIN & 1 DESSERT

For a group of 21 to 40 people will be treated as Venue Hire Function, conditions & minimum charge will apply

~ Entrée ~

SALMON SASHIMI (DF) (GFO)
FRESH TASMANIAN SALMON SASHIMI, CONDIMENTS, TOBICO CAVIAR, SHISO BASIL SOY

ANGUS BEEF TATAKI (DF)
LIGHT GRILLED (RARE) ANUGUS BEEF SIRLOIN, SESAME CONDIMENT, SPRING ONION SALAD, GARLIC ONION SOY

RENCON-LOTUS SHINJO SOUP (LIMITED OFFER) (VG)
LOTUS ROOT PASTE, EDAMAME, GINNAN NUT, WASABI & YUZU PEPPER, DASHI BROTH

FISH / SEAFOOD OF THE DAY (LIMITED OFFER)
CHEF'S SELECTED FISH / SEAFOOD SPECIAL, PLEASE ASK YOUR WAIT PERSON (Extra may Apply)

CHICKEN & SHRIMP (DF)
KARAAGE JP CHICKEN NUGGET, TEMPURA "POPCORN" SHRIMP, CABBAGE, CHILLI MAYO, THE BEST FOR BEER!

~ Main ~

SHIMEJI PASTA (VG)
ANGEL HAIR, SHIMEJI MUSHROOM, ONION, QUINOA, KONBU, NORI SEAWEED, CITRUS SOY

SAIKYO-MISO BARRAMUNDI (DF) (GF)
MISO MARINATED GRILLED BARRAMUNDI (LOCAL / SALTWATER), SCALLOP, BEAN SHOOT SALAD, PLUM MIS

BEEF TENDERLOIN STEAK (+\$3) (DF) (GFO)
GRILLED TENDERLOIN STEAK (MR-M), TEMPURA PURPLE POTATO CHIPS, GREENS, BALSAMIC REDUCTION

~ Dessert ~

CHEESECAKE (+\$3) (LIMITED OFFER)
CHEESECAKE, WALNUT, CARAMEL. BLUE CHEESE DUST

YUZU SORBET & FRUIT (VG) (GF)

BLACK SESAME GELATO (GF)

SIDE

(ALL SIDE DISHES ARE SERVED AS THEY ARE READY)

EDAMAME	6	TEMPURA PURPLE POTATO CHIPS	7	CREAM CRAB CROQUETTE	3EA
RICE	3	MISO SOUP	3		

(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION (DF) = DAIRY FREE (DFO) = DAIRY FREE OPTION
(V) = VEGETARIAN (VG) = VEGAN (VGO) = VEGAN OPTION

4 COURSE \$80 PER PERSON

CHOICE OF ANY 2 ENTREES, 1 MAIN & 1 DESSERT

For a group of 21 to 40 people will be treated as Venue Hire Function, conditions & minimum charge will apply

~ *Entrée 1* ~

SMOKED TOMATO SALAD (LIMITED OFFER) (V) (VGO)
HOUSE SMOKED TOMATO, INARI FLAT TOFU, LETTUCE, YUZU MASCARPONE

SALMON SASHIMI (DF) (GFO)
FRESH TASMANIAN SALMON SASHIMI, CONDIMENTS, TOBICO CAVIAR, SHISO BASIL SOY

CAVIAR PASTA
OUR SIGNATURE DISH, ANGEL HAIR, MIXED TOBICO CAVIAR, ONION MUSHROOM CREAM SAUCE

~ *Entrée 2* ~

RENCON-LOTUS SHINJO SOUP (LIMITED OFFER) (VG)
LOTUS ROOT PASTE, EDAMAME, GINNAN NUT, WASABI & YUZU PEPPER, DASHI BROTH

ANGUS BEEF TATAKI (DF)
LIGHT GRILLED (RARE) ANUGUS BEEF SIRLOIN, SESAME CONDIMENT, SPRING ONION SALAD, GARLIC ONION SOY

FISH / SEAFOOD OF THE DAY (LIMITED OFFER)
CHEF'S SELECTED FISH / SEAFOOD SPECIAL, PLEASE ASK YOUR WAIT PERSON (Extra may Apply)

~ *Main* ~

SHIMEJI PASTA (VG)
ANGEL HAIR, SHIMEJI MUSHROOM, ONION, QUINOA, KONBU, NORI SEAWEED, CITRUS SOY

SAIKYO-MISO BARRAMUNDI (DF) (GF)
MISO MARINATED GRILLED BARRAMUNDI (LOCAL / SALTWATER), SCALLOP, BEAN SHOOT SALAD, PLUM MISO

DUCK BREAST (DF) (GF)
ROASTED DUCK BREAST (MR-M), ROASTED ROOT VEGETABLE, MADEIRA WINE REDUCTION

~ *Dessert* ~

CHEESECAKE (LIMITED OFFER)
CHEESECAKE, WALNUT, CARAMEL. BLUE CHEESE DUST

YUZU SORBET & FRUIT (VG) (GF)

BLACK SESAME GELATO (GF)

SIDE

(ALL SIDE DISHES ARE SERVED AS THEY ARE READY)

EDAMAME	6	TEMPURA PURPLE POTATO CHIPS	7	CREAM CRAB CROQUETTE	3EA
RICE	3	MISO SOUP	3		

(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION (DF) = DAIRY FREE (DFO) = DAIRY FREE OPTION
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OMAKASE 6 COURSE

\$100 PER PERSON

CHEF'S SELECTED FIXED TASTING COURSE

For a group of 21 to 40 people will be treated as Venue Hire Function, conditions & minimum charge will apply

WINE PAIRING

\$45 PER PERSON

~ 1ST ~

SALMON SASHIMI (DF) (GFO)

SAN MARTINO NV / PROSECCO / ITALY

~ 2^{DN} ~

CAVIAR PASTA

PIKE & JOYCE / PINOT GRIS / SA

~ 3RD ~

FISH / SEAFOOD OF THE DAY

ROSILY VINYARD / CHARDONNAY / WA

~ 4TH ~

DUCK BREAST (DF) (GF)

LE FRAGHE / BARDOLINO / ITALY

~ 5TH ~

BEEF TENDERLOIN STEAK (DF) (GFO)

XANADU / DJL CABERNET SAUVIGNON / WA

~ 6TH ~

BLACK SESAME GELATO (GF)

TRENTHAM / MOSCATO / NSW

(GF) = GLUTEN FREE

(GFO) = GLUTEN FREE OPTION (DF) = DAIRY FREE (DFO) = DAIRY FREE OPTION

(V) = VEGETARIAN (VG) = VEGAN

(VGO) = VEGAN OPTION

DRINK PACKAGES

BRONZE

3Hours \$45 per person

Sparkling – San Martino Prosecco

White Wine – River Retreat Sauvignon Blanc

Red Wine – River Retreat Shiraz

Beer – Asahi and Kirin

SILVER

3Hours \$55 per person

Sparkling – San Martino Prosecco

White Wine – Rosily Vineyard Chardonnay

Red Wine – Rosily Vineyard Merlot

Beer – Asahi and Kirin

GOLD

(Choice of One White & One Red)

3Hours \$65 per person

Sparkling – Yarrabank 2103 Cuvee

White Wine – Xanadu DJL Sauvignon Blanc Semillon

Red Wine –Xanadu DJL Cabernet Sauvignon

Beer – Asahi, Kirin and Rodgers

All beverage packages include soft drinks, Japanese tea & bottled still/ sparkling water.

Menu is subject to availability.

T&C's

DEPOSITS

Nine does not accept tentative bookings, due to high demand on our venue space.

A deposit is required to secure your booking 4 weeks prior to the function date. Deposit amount will be based on the style, menu and number of guests. All deposit are non-refundable, you will be reimbursed the week after your event, should there be no breakage or discrepancies.

CANCELLATION

In the event of a function being cancelled within 14 days (written notice required to be given) of the reserved date, Nine reserves the right to charge 25% of the estimated value of your event.

FINAL DETAILS

Confirmation of final details are required one week before your event. This includes menu, numbers, dietary requirements and event schedule. Please note we do not refund for guests, in the case of a no-show.

PAYMENT

The client will be asked to make a payment of function fees on the function day by EFTPOS, VISA, MASTERCARD, AMEX or CASH. Alternatively, Electronic bank transfer is available for advanced payment. Please note no separate billings accepted.

FOOD & BEVERAGE

Please note that menus detailed in this document are subject to availability and change. Beverage packages are available or you can opt for drinks consumption. (NO BYO for Functions)

DURATION

Dinner function available from 6:00pm – 9:30pm
*\$200 extra per 30mins will apply for exceeding time duration above to cover labour cost

SET UP AND PACK DOWN

We are happy to accommodate decorations (other than confetti or rice), if there's something you are unsure of please ask our manager. All vendors can have access to the venue for drop-off the day of event any time after 1pm. Any remaining cleaning or pack-down deemed necessary by Nine will incur a \$100 flat rate deduction from the deposit.

RESPONSIBILITY

The patron assumes responsibility for all damage caused by them or their guests, whether in the function room or any other part of the venue. Should damage occur, an amount will be deducted from the deposit at Nine's discretion.

CAKEAGE

Cakes are always welcome, please ensure our manager is aware that you are bringing a cake. We do charge a cakeage fee of \$5 per cake plus \$2 per person to cover the cutting of cake as well as the washing up.

TAKEAWAY

If you would like to take your leftovers home, you release Nine from any liability with regard to possible spoilage or food-borne illness from leftover food removed from the event site.

MINORS

To comply with WA law, all guests under 18 must be accompanied by their own parents or legal guardian, who must stay with them for the duration of their time. Anyone under 18 is not allowed to buy, supply or drink alcohol on licensed or regulated premises. We reserve the right to charge the client with external security for the evening, in order to comply with age restrictions and ID checks. The maximum penalty for any person under the age of 18 years consuming alcohol on licensed premises is a \$2000 fine.

LIQUOR ACT

Nine abides the Liquor Act and reserves the right to refuse entry or remove any patron that we deem intoxicated, or otherwise from the venue. Refreshing to leave after being told so, or entering a premises after being refused entry or being told to leave may result in a penalty of \$2000 to the person. In this case, the licensee or permit holders and /or their staff or agent may use necessary and reasonable force to remove the patron.

VENUE HIRE (from 21 to 40 People)

From \$3,500 Tue – Thu

From \$4,000 Fri & Sat