

nel.
restaurant



[02] 9212 2206 | info@nelrestaurant.com.au

nel. and team

Opening its doors in February 2015, nel. Restaurant is pioneering a global-infused culinary experience that is setting Sydneysiders tastebuds alight. Spearheading the kitchen is chef Nelly Robinson, celebrated for his contemporary interpretations of modern Australian dishes. Inspired by past experiences in Michelin-starred venues across the UK, Nelly's robust understanding and appreciation of the best seasonal produce is showcased with a six-weekly changing degustation menu. The dishes from Nelly's menu demonstrate his innovation, yet retain the homely and accessible quality that makes his food and venue so popular.

Soon after nel. opened its doors, chef Nelly and team identified a shortage in bespoke off-site fine dining options and so, since 2016, the team has been travelling across the country bringing a slice of nel. to events both intimate and grand.

Alongside executive head chef Nelly Robinson is head chef Fabian Mucke [ex Ikarus, Salzburg] and executive pastry chef Jason Brown [ex qualia]. Running the logistics is general manager Shelly Brown, who is the main point of contact for all clients.

Our partners:

Working with a vast array of suppliers, nel. has over the past two years established strong brand partnerships with the likes of Piper-Heidsieck, Archie Rose Distillery, Valrhona Chocolate, Electrolux, Coco Republic, audio visual providers, corporate staffing firms, event stylists, florists and many more. The nel. team ensure all client briefs are met to perfection and executed with ease.





Menus and beverages

Chef Nelly and team create bespoke menus fit for any occasion, whether it be a progressive canapé function, a short and sharp luncheon or an eight-course seated tasting menu.

An extra something...

Looking for that extra something? For an additional cost per head, the nel. team offers the choice of a premium Australian cheese station with homemade breads, crackers and accompaniments and/or a pop-up sweet station filled with our pastry chefs selection of childhood sweet treats, with an interactive twist.

Beverages:

Whether you require a beverage package, drinks on consumption or matching wines; each beverage menu is tailored to suit exact guest requirements and priced accordingly. The venue/event space must hold a valid liquor license at the time of event, temporary or fixed.

Pricing:

As each event is bespoke to client requirements, pricing is discussed upon consultation. A deposit of 50% of the initial event fee is required upon booking with the remaining sum payable one week prior to the event. A 10% service charge of the final bill is added upon settlement.

Public speaking

Chef Nelly and team are often approached to speak at events, cooking festivals, and on-air [both television and radio]. Nelly and his team are extremely confident public speakers and very much welcome the opportunity to interact with guests whether it be as hosts, with speeches or cooking demonstrations/classes. Please note an appearance fee may apply.

Recent events include:

Taste of Sydney & Perth - ticketed event

Taste of Abu Dhabi - ticketed, international event

IMG's Gourmet Escape with Darren Robertson [Three Blue Ducks]

Northcote Manor [UK], Lyme Disease dinner with Nigel and Kirk Howarth

Taubmans, colour of the year launch [How colour impacts food and taste] - media launch event

Piper-Heidsieck exclusive event with renowned Chef de Caves, Regis Camus - ticketed event

Queen's 90th birthday celebrations, British High Commission Canberra

Cooking demonstration with the 1st Battalion, the Royal Gurkha Rifles

Coco Republic collection launch dinner

Gentleman's Collection launch influencer dinner

King Living 40th birthday dinner

Hassel key client annual dinner

Vintec Club x Brimuncourt Champagne members dinner

Imagery



Testimonials

We engaged nel. to partner with l'Americano and deliver high-end event dining. nel.'s first event was our Design School Awards and I was absolutely blown away with the creativity and theatrical nature of the food served. Not only was the food absolutely delicious, but each dish was also an experience, but the waiters took us on a journey of culinary delight as guests were instructed how to eat the food, in what order, and when to maximise the intricate fusion of flavours and textures. I have to say that having nel. cater for our event really made this event feel special, and I think all our clients felt like we had really treated them making the event so much more enjoyable.

Since then I have engaged nel. to cater for a number of my client's functions and development launches. The food is out of this world, very unique and beautifully presented, and I have no doubt that by engaging nel. for our events, we have increased our client's enjoyment and overall atmosphere of our events. I'm sure [just like I did!] they have gone home raving about the food they ate!"

Charlotte Dub, Business Development Manager, Coco Republic

The nel. team provided a compelling proposal: playful, innovative and above all – brilliant food. Our initial meeting was warm and welcoming, it really set the tone for our work together. They were organised in the lead up and worked with us to develop a detailed plan for the evening. They were collaborative, and responded to feedback and questions quickly.

The night was a massive success. It was fantastic – our clients loved every minute of the experience! The wait staff looked sharp and were super helpful. Nelly was really accommodating with our requests on the menu, and was able to offer alternatives easily. On the night, the food and paired beverages were beautiful. Nelly was wonderfully engaging with our guests and entertaining in his introduction to the food. The take home goodie bags were a lovely addition to the menu – everyone enjoyed having the delicious treats the next day!

Julia Mahoney, Business Development Coordinator, Hassell Studio

Hosting an event at nel. was an absolute delight. The venue staff were very easy to work with, and all of our needs were catered to effortlessly. The event itself was a huge success with chef Nelly going above and beyond and creating a delicious menu that all of our guests enjoyed. Very much looking forward to working with the wonderful team at nel. restaurant again!

Michelle K, Event Manager, Gourmet Traveller Wine

We approached nel. restaurant to host a breakfast event – something outside of their usual hours. The team, including Nelly and Shelly, went out of their way to make this happen with a great customised menu. Pre-event organisation was a breeze thanks to great communication and on the day the team served up delicious food, the copious amounts of coffee we needed and ensured our guests had a wonderful experience.

Kylie Roberts, Marketing Manager, Australian Pork Star

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Contact

Event enquiries

Shelly Brown

nel. Restaurant

T: (02) 9212 2206 | 0408 135 216

shelly@nelrestaurant.com.au

All media related enquires

George Redmond

Publicist

T: 0404 108 508

george@wasamedia.com

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