

**NIIMA**  
— IZAKAYA —



**FUNCTION  
PACKAGE  
2026**

# NIIWA James Street

## GROUP EVENTS & CELEBRATIONS

団体イベントとお祝い

NIIWA extends the brand's philosophy of balance, precision and quiet confidence into a larger format, designed for gatherings, events, and celebrations that call for something beyond the expected.

The space carries the same refined design language that defines Hideki Burnett Lane: raw textures, sculptural form and an atmosphere that shifts naturally from day to night.

By day, it feels bright and open. As evening settles, it transforms, warm, cinematic, and filled with energy.



Every element of the venue is designed with purpose. Charred timber, lacquered surfaces, soft light and fluid movement work together to create a calm, elevated backdrop for any occasion. Whether the setting is a corporate function, an industry event, or a large-scale celebration, NIIWA offers a space where craft and connection take the lead.

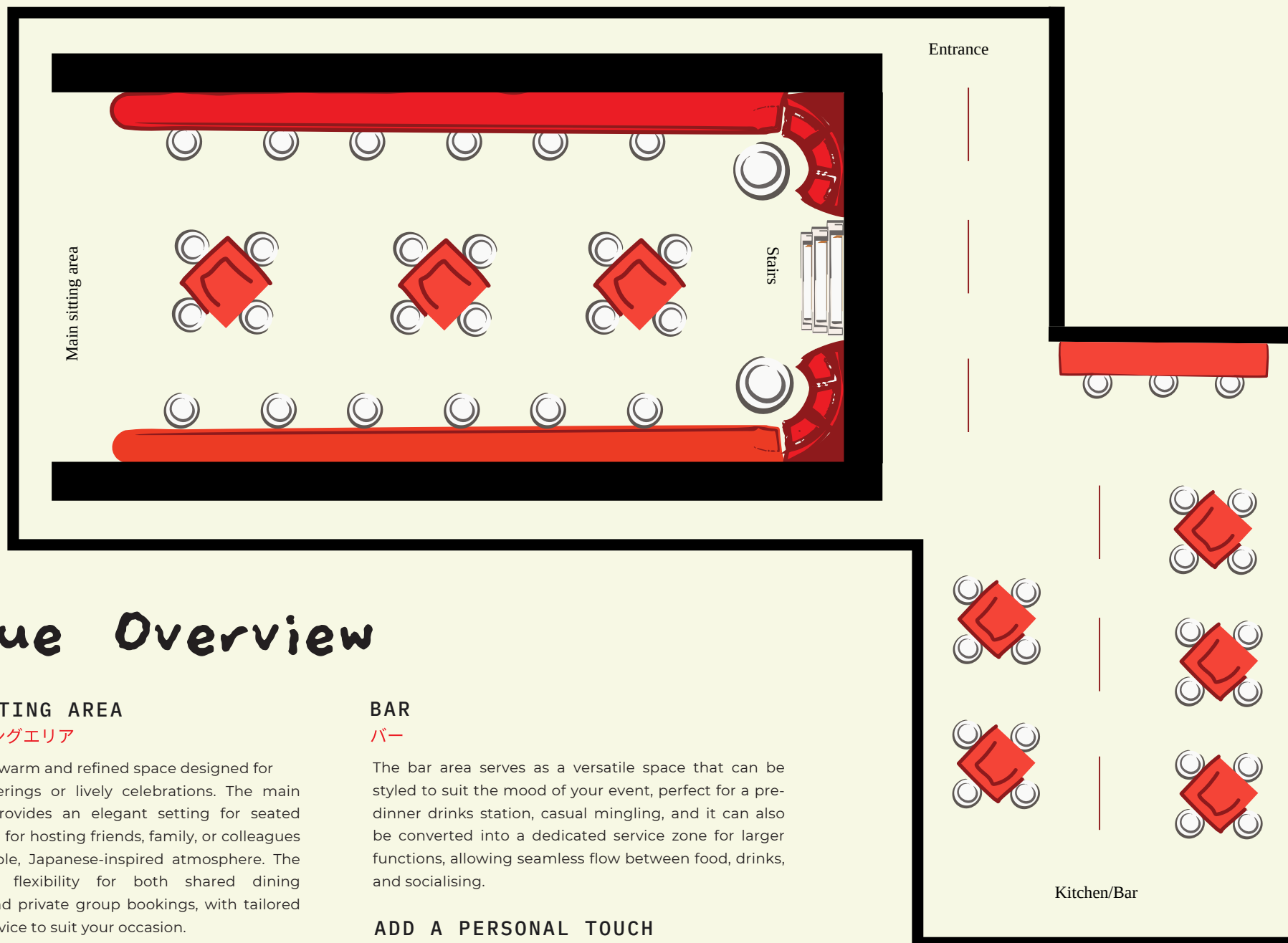
Our events are approached with flexibility and intent. We collaborate closely with each host to shape the occasion around their vision, from the layout of long communal tables to open-flow cocktail arrangements. Entertainment and creative styling can be seamlessly integrated, from curated playlists and DJs to live musicians, dancers or art installations. Each event is treated as an extension of the NIIWA experience, refined, considered and precise.

The venue's design-forward architecture and layered atmosphere allow it to adapt effortlessly. A cocktail evening can evolve into a seated dinner; a formal gathering can transform into a night defined by movement and sound.

Our food and beverage packages can be tailored to the style and flow of your event. Guests may choose from our curated offerings or collaborate with our team to create a menu and drinks selection that complement the occasion. From signature cocktails and seasonal aperitifs to extended service formats, every detail can be adapted to suit the rhythm of your celebration.

NIIWA stands as a destination for those who value refinement, craft and atmosphere. It is a place to connect, to celebrate, and to create moments that linger beyond the occasion itself.





## Venue Overview

### MAIN SEATING AREA

#### メインダイニングエリア

NIIWA offers a warm and refined space designed for intimate gatherings or lively celebrations. The main dining area provides an elegant setting for seated functions, ideal for hosting friends, family, or colleagues in a comfortable, Japanese-inspired atmosphere. The layout allows flexibility for both shared dining experiences and private group bookings, with tailored menus and service to suit your occasion.

For extended group bookings, the adjoining section to the left of the main dining area can be opened to accommodate an additional 20–30 guests in a cocktail-style setting, perfect for standing receptions or social-style gatherings

### BAR

#### バー

The bar area serves as a versatile space that can be styled to suit the mood of your event, perfect for a pre-dinner drinks station, casual mingling, and it can also be converted into a dedicated service zone for larger functions, allowing seamless flow between food, drinks, and socialising.

### ADD A PERSONAL TOUCH

#### パーソナルタッチを加えて

To further enhance your event, NIIWA can arrange entertainment such as a live DJ or curated music experience in the extended area, creating a vibrant yet sophisticated atmosphere to match your celebration.

# Canapés 庭 Options

CHOOSE BETWEEN TWO OPTIONS

65PP - CHOOSE 5 SNACKS (INCLUDE 1 PREMIUM SELECTION)

95PP - CHOOSE 8 SNACKS (INCLUDE 4 PREMIUM SELECTIONS)

MENU OPTIONS PREMIUM ADD-ON - 15 EACH

Please ask a member of our staff if you would like to customise your order.

## STANDARD

### Prawn gyoza (df)

*Traditional Japanese dumplings, seared & Ponzu, rayu*

### Chicken karaage (gf)(df)

*Shio koji marinate, yuzu, spicy mayo*

### Popcorn prawns (df)

*Tempura prawns finished with seaweed salt*

### Japanese potato fries (v)

*Shio kombu, aonori*

### Pork belly skewer (gf)(df)

*Saikyo miso glaze, chive*

### Chicken yakitori (gf)(df)

*Yakitori glaze, negi, shio kombu*

## PREMIUM

### Pacific oyster (gf)(df)

*Bonito vinegar, negi oil*

### Salmon tataki (df)

*Wasabi salsa, yuzu soy*

### Wagyu tataki (df)

*Seared wagyu w yuzu soy and garlic chips*

### Prawn toast

*Shitake, hatcho karashi miso, honey*

### Prawn Skewer (gf)(df)

*Chilli garlic marinated, mizuna & rayu*

### Wagyu beef skewer (gf)(df)

*Tare, chives, pickles eshallot*

### Salmon Skewer (gf)

*Yuzu Kosho, tare & chives*

## VEGETARIAN

### Edamame/w chilli (v)

*Steamed soybeans, salted/w chilli*

### Miso eggplant (v)

*Miso glazed eggplant with nori flake*

### Tofu Karaage (v)

*Fried tofu, spicy mayo & seaweed salt*

### Charred Corn (v)

*Nori butter, chive*

### Mushroom skewer (v)

*Ponzu, kombu salt*

### Wagyu beef skewer (gf)(df)

*Tare, chives, pickles eshallot*

### Salmon Skewer (gf)

*Yuzu Kosho, tare & chives*

# Beverages

Minimum of 20 guests\*

## NIIWA BEVERAGE PACKAGE

2HRS 45<sup>PP</sup> | 3HRS 55<sup>PP</sup> | 4HRS 65<sup>PP</sup>

### SPARKLING

NV Até Sparkling SA

WHITE

Até Pinot Grigio SA

ROSÉ

Até Rosé SA

RED

Até Shiraz SA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Non-alcoholic soft drinks & juices.

## PREMIUM BEVERAGE PACKAGE

2HRS 55<sup>PP</sup> | 3HRS 65<sup>PP</sup> | 4HRS 75<sup>PP</sup>

### SPARKLING

Dal Zotto Prosecco VIC

WHITE

Breganze 'Savardo' Pinot Grigio ITA

ROSÉ

Alkoomi Rosé, WA

RED

Credaro 'Kinship' Shiraz WA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Non-alcoholic soft drinks & juices.

## DELUXE BEVERAGE PACKAGE

2HRS 75<sup>PP</sup> | 3HRS 85<sup>PP</sup> | 4HRS 95<sup>PP</sup>

### SPARKLING

NV Quartz Reef 'Méthode Traditionelle' Brut NZ

WHITE

Craggy Range 'Te Muna Road' Sauvignon Blanc NZ

Murdoch Hill Chardonnay, SA

ROSÉ

Rameau d'Or 'Petit Amour' Rosé FRA

RED

Craggy Range 'Appellation' Pinot Noir NZ

Henschke 'Five Shillings' Shiraz/Mataro, Barossa SA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Non-alcoholic soft drinks & juices.

## SPIRITS PACKAGE UPGRADE

BASIC +25PP | PREMIUM +35PP

Upgrade your experience with a selection of house or premium spirits



Seasonal changes may apply | Sample menu only

# Beverage Upgrades

\*Minimum of 15 per order

## Cocktails 20<sup>pp</sup>

Choose from our bespoke selection of cocktails.



## Wine & Champagne

Request a quote to upgrade to Champagne.

Tailored sommelier wine pairings available on request.

## Spirits

Spirits can be added to your package, charged on a consumption basis.

BELVEDERE VODKA

BOMBAY SAPPHIRE GIN

BACARDI CARTA BLANCA RUM

BACARDI OCHO RUM

SAILOR JERRYS SPICED RUM

NAKED GROUSE SCOTCH

JAMESONS IRISH WHISKEY

WOODFORD RESERVE

BOURBON CANADIAN CLUB

WHISKY CORAZON BLANCO

Seasonal changes may apply | Sample menu only



# NIWA

— IZAKAYA —

## LOCATION

10/65 James St, Fortitude Valley QLD 4006

## CONTACT

For group bookings and event enquiries  
please email [info@niwa.com.au](mailto:info@niwa.com.au)