

EVENTS AT NOA

Thank you for considering us for your event!

Below is an overview of what we offer. This serves as a starting point, and we always recommend meeting for a coffee to make sure everything is clear. Please don't hesitate to get in touch by email to clarify details or plan your next steps.

Both our venues are available to hire outside regular operating hours — typically from 5pm until midnight, with a maximum hire period of 5 hours.

We love to host a great party, but please note that we do not offer wedding packages or formal sit-down dinners — that's simply not what we're set up for. However, if you're after a beautiful space, friendly service, and happy guests, we might be just the place.

The Bakehouse

Located opposite the Sea Terminal, The Bakehouse is the heart of our bread, coffee, and beer production — and home to our flagship café and bar.

Perfect for: birthdays, engagements, and corporate gathering. Ideal for groups of 40–80. Max 110 guests (when most furniture is removed).

- Bakehouse Venue Hire - £150 per hour. 1 hour free for every £500 spent on food & drink. *Eg. Spend £1,000 and receive 2 hours free.*

Market Hall

Located on the North Quay and renovated in 2023, Market Hall houses both our Quayside Café and the Santander Work Café.

Perfect for: large corporate or public events, presentations, and parties of 80+ guests. Max 160 guests. Market Hall has a media wall and built in PA.

- Market Hall Weekend (Fri–Sun): £180 per hour. 1 hour free for every £750 spent on food & drink
 - Market Hall Weekday (Mon–Thu): £150 per hour 1 hour free for every £500 spent on food & drink
- (Based on use of one side only — either Noa or the Work Café. Where both sides are used, weekend rates apply.)*

Catering Packages:

Nibbles - £11pp (Minimum 20 people)

Perfect for those laid-back meetings or casual gatherings that need a touch of something special.

- *House Spiced Nuts & Crisps* – Crunchy, aromatic, with a perfect balance of sweet and heat.
- *Crudités* – Fresh and creamy, served with vibrant, seasonal veggies.
- *Dips* – Salsa verde, House hummus, Tzatziki with Noa seeded sourdough baguette
- Sausage rolls and seasonal vegetarian puff tarts

Add on Brownie, Brookie or Raspberry bakewell slice (gf) £1.75pp per item

Loaded Focaccias - £12.50pp (Minimum 30 people)

The perfect food package for a social occasion that you can't sit still at!

- *A selection of loaded Noa focaccia (vegetarian, meaty and vegan options)*
- *Noa seasoned fries with a selection of dips (Hummus, chilli sauce, pesto)*

Grazing Buffet - £ 15pp (Min 40 people)

An elevated feast made from scratch in our kitchens. Bold, beautiful, and full of seasonal flair.

- *Artisan Noa Sourdough selection (ve)* – Freshly baked by us! And served with Manx butter (v)
- *Dips (ve/gf)* – House hummus, chutney & salsa verde
- *Meats and Cheeses - Noa herby porchetta, Manx ham & selection of Manx cheddar* – A carefully curated selection of our island's finest.
- *Buffet bites : Carrot onion bhaji (ve/gf) and flaky vegan tart (ve)*
- *Panzanella Salad (v)*– Summer in a bowl, with crispy sourdough and fresh tomatoes, red onion & feta
- *Noa Seasonal Slaw* – Crisp, creamy, crunch!

Add any of the following items for £1.75 pp per item to give your buffet some extra Noa magic. Or swap out the Buffet Bites like for like with the items below.

- *House-Made Quiches* – Velvety egg custard in a buttery pastry shell (Vegetarian & Meat options available)
- *Homemade Manx sausage rolls* with toasted spiced seeds
- *Spiced Manx Pork Empanadas*
- *Classic bruschetta on Noa sourdough baguette*
- *House seasoned Fries*



Round the world food bowls £15pp

- **Chicken chettinad or Cauliflower and chickpea chana masala (VG)**

Served with onion seed and coconut rice & cucumber raita

Level up your Indian feast and add anything below for £1.75pp per item.

- Onion & carrot bhaji
- Noa Indian style flatbreads
- Bombay Potato Salad

- **Pork chili con carne or Sweet corn & sweet potato (VG)**

Served with rice, sour cream, chopped salsa & corn chips

Level up your Mexican feast and add anything below for £1.75pp per item.

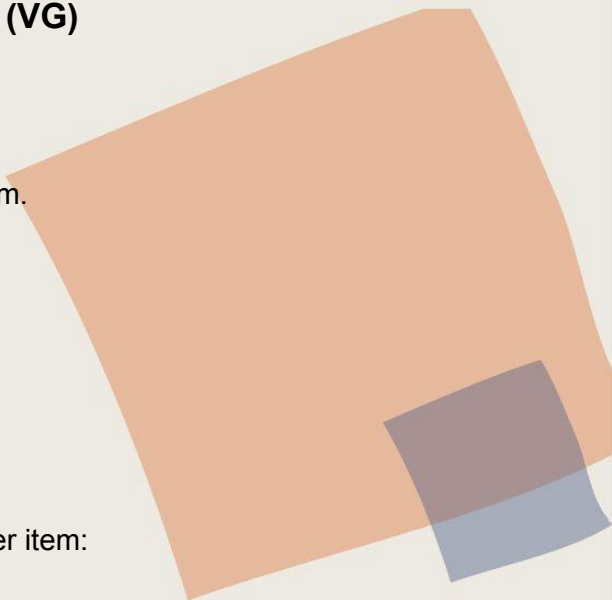
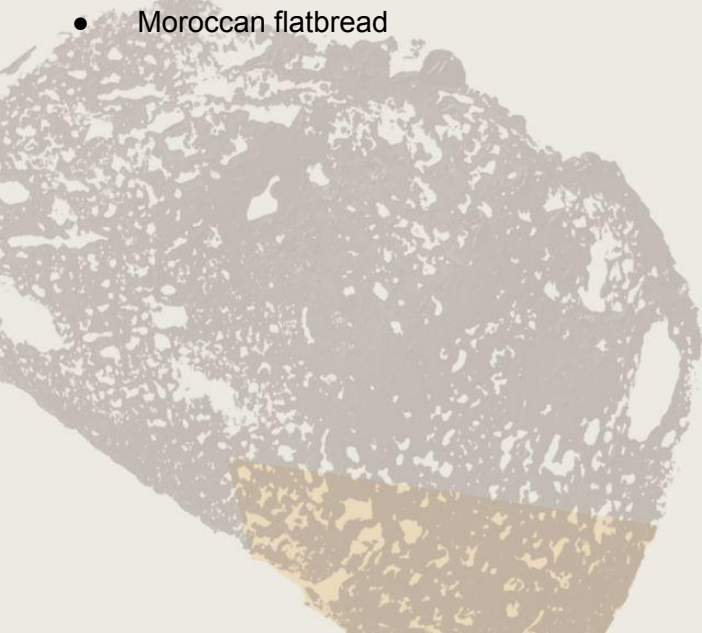
- Chipotle butter corn bites,
- Burnt red pepper & tomato salad
- Mexican style pork ribs (£3.25pp)

- **Chicken tagine or butternut squash (VG)**

Served with green herb couscous, chopped salad & feta

Level up your North African feast and add anything below for £1.75pp per item:

- Courgette fritters
- Mediterranean veg samosa
- Moroccan flatbread



Street food options £16.95pp

Chicken Shawarma buns or Pulled Mushroom (vg)

- Slaw
- Noa seasoned fries
- Salsa verde, chilli sauce, yoghurt sauce
- Shepherd Salad - Onion, tomato, cucumber & parsley

Level up, add to the above

- £1.75pp Za'atar spiced corn bites (ve/gf)
- £1.75 Fatoush salad (ve) (Tomato, lettuce, radish, cucumber & crouton)
- £3.50pp Garlic & herb pork ribs (gf)

Mexican buns £16.95

Carnita style pulled pork & Classic Noa Halloumi Buns (v) or pulled mushroom (VG)

- Mexican Slaw - Cabbage, Lime & Sour Cream
- Noa seasoned fries
- Mango Chili Sauce, Chipotle Mayo & Salsa Verde

Level up, add to the above for £1.75pp

- £1.75 Chipotle butter corn bites,
- £1.75 Burnt red pepper & tomato salad
- £3.50pp Mexican style pork ribs

Canapes £22pp

6 piece Canape menu (Min 40 people (+£3.75 per piece, per person for extra)


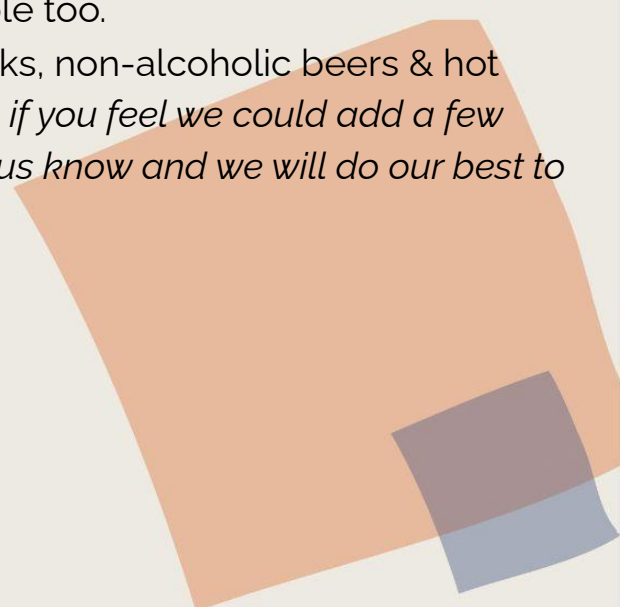
Choose any of the following from the menu below

- Goat Cheese, chilli honey & manx micros on Rye toast (v)
- Squash ribbon & smoked cheddar (v)(gf)
- Rye toast, Roast beetroot, Garlic mayo & seeds (VE)
- Grilled Chorizo & smoked cheddar bite (gf)
- Mille feuile spanakopita (v)
- Carrot & onion bhaji, mango chutney (ve) (gf)
- Baguette toast, ribeye steak, Salsa verde (DF)
- Charred courgette & salsa verde on Noa Courgette (ve)(gf)
- Spiced pork & onion empanada
- Queenie on crostini with chimichurri
- Pork belly burned end glazed, crispy onions (GF)(DF)



NOA

Drinks & Bar:

- Full bar service offering NOA craft & bottled beers, wines, spirits, cocktails & soft drinks. Draught beer available at the Bakehouse or by special arrangement at Market Hall.
 - Corkage option on up to 1/2 bottle per guest. £10 per bottle.
 - Small but varied menu of cocktails, focusing on quality and speed of service.
 - Bar can operate as a cash bar or on a tab basis, with customisable rules to manage spending. Welcome drinks options available too.
 - Non-alcoholic options include a range of soft drinks, non-alcoholic beers & hot drinks. *All parties require a bit of a personal touch, so if you feel we could add a few extra bits to make your party extra special please let us know and we will do our best to accommodate your requests!*
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