

---

## EVENTS, NOBU STYLE

Nobu Chicago offers renowned signature dishes and unparalleled service in our beautiful event space. The Nobu team will create a one of a kind experience for you, whether it's a private celebration or a formal dinner.



### NOBU CHICAGO

854 W Randolph St.

Chicago, IL 60607

t +1 312.779.8800

[chicago.events@noburestaurants.com](mailto:chicago.events@noburestaurants.com)



---

## BREAKFAST

Available 7:00am-11:00am. Price per guest. 15 guests minimum.

### BREAKFAST BENTOS

#### NOBU BURRITO BENTO \$35

Sliced Fresh Fruit & Breakfast Burrito (Kurobuta Sausage, Scrambled Eggs, Shiitake, Spinach, Feuilles de Brick)

#### AMERICAN BENTO \$38

Soft Scrambled Organic Eggs, Applewood Smoked Bacon, Kurobuta Sausage, Marbled Potatoes

### BREAKFAST BUFFETS

Available for group size of 30 or more.

1 hour of active food service.

#### CONTINENTAL \$40

Sliced Fresh Fruit, Pastries, Yogurt & Granola

#### AMERICAN \$55

Sliced Fresh Fruit, Yogurt & Granola, Soft Scrambled Eggs, Bacon, Marbled Potatoes

#### CHICAGO \$65

Sliced Fresh Fruit, Yogurt & Granola, Soft Scrambled Eggs, Bacon, Sausages, Pastries, Marbled Potatoes

### COFFEE, TEA & JUICE

By the Gallon

Regular Coffee \$100

Decaf Coffee \$100

Tea \$100

Freshly Squeezed Juice \$120

Orange, Pineapple or Grapefruit

\$250 Small Party Fee applies to groups less than 15 guests.

\$250 Early Morning Chef Fee applies to events starting before 7:00am.

25% Service Charge applies to all functions.

21 days notice requested.



---

## BREAKFAST ENHANCEMENTS

### BAGEL STATION

One dozen minimum per selection, includes a toaster, cream cheese, seasonal jam & butter

Plain Bagel \$55

Everything Bagel \$60

Add Salmon Lox for \$12 per guest

### PASTRY STATION

One dozen minimum per selection

Cinnamon Rolls \$68

Pecan Rolls \$75

Muffins: Blueberry \$50, Double Chocolate \$50 (Gluten-free available)

Croissants: Plain \$75, Chocolate \$95, Almond \$95, Ham & Swiss \$95

Danish: Cream Cheese \$95, Fig Walnut \$95, Almond \$95

### FRUIT PLATTER \$110

Seasonal assortment of sliced fruits, price per platter, serves 8-12 guests.

\$250 Small Party Fee applies to groups less than 15 guests.

\$250 Early Morning Chef Fee applies to events starting before 7:00am.

25% Service Charge applies to all functions.

21 days notice requested.



---

## BREAKS

Maximum duration of 30 minutes.

Bagel Station, Pastry Station and Fruit Platter are also available.

### COFFEE, TEA & JUICE

By the Gallon

Regular Coffee \$100

Decaf Coffee \$100

Assorted Teas \$100

Freshly Squeezed Juice \$120

(Orange, Pineapple or Grapefruit)

### REFRESHMENTS

Per Bottle

Still Water (750ml) \$10

Sparkling (750ml) \$10

Canned Soft Drinks \$5 (Coke, Diet Coke, Sprite)

Red Bull \$10

### SNACKS BY THE DOZEN

Sea Salt Chocolate Chip Cookies \$48

Okinawa Oatmeal Raisin Cookies \$48

Miso Peanut Butter Cookies \$48

Citrus Shortbread Cookies \$48

Kettle Cooked Chips \$36

Protein Bars \$48

Granola Bars \$48

Mixed Nuts \$52

Popcorn \$48

\$250 Small Party Fee applies to groups less than 15 guests.

25% Service Charge applies to all functions.

21 days notice requested.





---

## LUNCH BUFFET

Available 11am-3pm. Maximum duration of 1.5 hours. Price per guest.  
Designed for groups of 30 guests or more.

### MATSU \$130

Yellowtail Jalapeño  
Field Greens with Matsuhisa Dressing  
Black Cod with Miso  
Grilled Chicken Anticucho  
Assorted Sushi Rolls  
Petit four

### SUGI \$160

Yellowtail Jalapeño  
Tuna Sashimi Salad  
Black Cod with Miso  
Prime Beef Tenderloin Anticucho  
Grilled Chicken Teriyaki  
Assorted Sushi Rolls  
Petit Four

### MOMIJI \$200

White Fish New Style  
Salmon Karashi Sumiso  
Lobster Salad with Spicy Lemon Dressing  
Umami Sea Bass  
Prime Beef Tenderloin Anticucho  
Grilled Chicken Teriyaki  
Assorted Nigiri & Sushi Rolls  
Petit Four

\$250 Small Party Fee applies to groups less than 15 guests.  
25% Service Charge applies to all functions.  
21 days notice requested.



---

## SEATED DINNER

Served Family Style. Price per guest. 30 guests minimum.  
Available 5pm-9:30pm. Maximum duration of 3 hours.

### NOBU CLASSIC \$160

Edamame  
Yellowtail Jalapeño  
Tuna Sashimi Salad  
Black Cod with Miso  
Prime Beef Tenderloin Anticucho  
Assorted Sushi Rolls  
Dessert

### NOBU PREMIUM \$210

Edamame  
White Fish New Style with Truffles  
Salmon Karashi Sumiso  
Lobster Salad with Spicy Lemon Dressing  
Black Cod with Miso  
Prime Beef Tenderloin Anticucho  
Assorted Nigiri & Sushi Rolls  
Dessert

### NOBU CHICAGO \$300

Edamame  
Toro Wasabi Salsa  
Albacore Meyer Lemon with Fresh Truffles  
Lobster Salad with Spicy Lemon Dressing  
Sea Bass Jalapeño Aioli  
A5 Wagyu Beef Yakimono  
Assorted Nigiri & Sushi Rolls  
Dessert

\$250 Small Party Fee applies to groups less than 15 guests.  
25% Service Charge applies to all functions.  
21 days notice requested.



---

## STATIONED CANAPES

Price per person. 14-18 pieces per person. Designed for groups of 15 or more.

### LAKEVIEW \$100

Yellowtail Jalapeño  
Salmon Karashi Sumiso  
Crispy Rice with Spicy Tuna  
Chicken Kushiyaki  
Assorted Sushi Rolls

### UPTOWN \$150

Salmon New Style  
Tuna Ginger Tosazu  
Black Cod Butter Lettuce  
Ribeye Kushiyaki  
Rock Shrimp Tempura Creamy Spicy  
Assorted Sushi Rolls

### WEST LOOP \$200

Toro Truffle  
Tuna Tataki with Matsuhisa Dressing  
King Crab Taco with Caviar  
Lobster Ceviche  
Wagyu Slider  
A5 Wagyu Butter Lettuce

### VEGETARIAN ADD-ONS

Price per piece, 10 pieces minimum order per item

Vegetable Hand Roll with Sesame Miso \$9  
Crispy Rice with Avocado \$9  
Vegetable Taco \$8  
Chef's Garden Vegetables with Aji Panka \$8  
Broccoli Tempura Creamy Spicy \$8

### DESSERT ADD-ONS

\$5 per piece, 10 pieces minimum per item

Sobacha Brownie Bite  
Banana Miso Caramel Bar  
Yuzu Cream Puff  
Fruit Sake Gelée with Fresh Fruit

Canapes are stationed for parties of less than 50 guests. Passed option is available for parties of 50+.

Selections based on seasonal availability. Pricings are subject to change. Custom menus available upon request.

\$250 Small Party Fee applies to groups less than 15 guests.  
25% Service Charge applies to all functions.  
21 days notice requested.





---

## BAR PACKAGES

Price per person, available for parties of 15 guests or more.

### BEER & WINE

Beer, house wines & non-alcoholic beverages  
Includes 2 house white wines, 2 house red wines, a sparkling wine and 2 beers

Non-alcoholic beverages include: soft drinks, juices, iced tea, coffee, decaf coffee.

Excludes: bottled water, espresso drinks, premium teas & all spirits

Two Hours | \$55

Each Additional Hour | \$20

### ELITE BEER & WINE

Beer, elevated white & red wines & non-alcoholic beverages

Includes Nobu Matsuhisa white & red wines, a champagne and 2 beers

Non-alcoholic beverages include: bottled water, soft drinks, juices, iced tea, coffee, decaf coffee.

Excludes: espresso drinks, premium teas & all spirits

Two Hours | \$75

Each Additional Hour | \$25

### PREMIUM BAR

Well spirits, house wines, beer & non-alcoholic beverages

Non-alcoholic beverages include: soft drinks, juices, iced tea, coffee, decaf coffee.

Excludes: bottled water, espresso drinks, premium teas & top shelf spirits

Two Hours | \$75

Each Additional Hour | \$30

### LUXE BAR

Top shelf spirits, house wines, beer & non-alcoholic beverages

Non-alcoholic beverages include: bottled water, soft drinks, juices, iced tea, coffee, decaf coffee.

Excludes: espresso drinks, premium teas & ultra-premium spirits

Two Hours | \$95

Each Additional Hour | \$40

\$250 Bartender fee applies to each satellite bar up to 3 hours. A bartender is required for every 50 guests.

Please inquire for specialty cocktail add-ons.

Please inquire for the list of items included. Prices and the contents are subject to change.



---

## F.A.Q.

- We are located in the Nobu Hotel Chicago in West Loop on W. Randolph Street.
- We can accommodate dietary restrictions and allergies with advance notice. Any supplemental dishes will be charged accordingly.
- All menu items and pricing are subject to change according to seasonality and availability. Menu selections are due 21 days prior to the event date.
- The event deposit is 50% of the total estimated cost. The remaining balance is due 7 days prior to the event date.
- In the event of customer cancellation, a written notice must be provided to Nobu at least 30 days prior to the event date in order to qualify for a full refund of the deposit. The deposit will be forfeited if cancellation occurs within 30 days of the event date.
- There is a 25% service charge and 11.75% sales tax added to the final bill.
- Final guarantees are due a minimum of 7 days before the event. Guarantees may be increased (based on availability) after this date but may not be reduced. If there is a decrease in the guest count, the guaranteed number will apply to the final bill.
- Custom printed menus are available for \$5 per guest.
- \$250 Small Party Fee applies to groups less than 15 guests.
- \$250 Bartender fee applies to each satellite bar up to 3 hours. A bartender is required for every 50 guests.
- \$250 Early Morning Chef Fee applies to events starting before 7:00am.
- Corkage fee of \$50 per 750ml bottle applies to wines brought in from outside that are not on our wine list.
- Dessert fee applies to desserts brought in from outside.
- Decorations, party favors, and display materials must be approved by Nobu management prior to the event. No confetti, glitter, rice, flower petals, bubbles, helium balloons, etc., are allowed in event spaces.

