



PRIVATE EVENTS

# NOBU MELBOURNE SPECIAL EVENTS & PRIVATE DINING

## **TRADITIONAL JAPANESE CUISINE FUSED WITH SOUTH AMERICAN FLAVOURS**

Nobu is the world's most recognised Japanese restaurant and is known for its innovative new style Japanese cuisine. Esteemed Chef Nobu Matsuhisa brings his reputable fusion of traditional Japanese cuisine with South American flavours to create the unique dining experience that is Nobu.

Nobu's 12-person private dining room is the perfect setting to indulge in our internationally renowned Japanese cuisine.









# GROUP MENUS - FAMILY STYLE

## CLASSIC

**\$180 per person**

Edamame

Yellowtail Jalapeño

Tuna Sashimi Salad  
with Matsuhisa Dressing

Chef Selection of Sushi

Black Cod Miso

Beef Tenderloin Anticucho

Chef Selection of Dessert

## SIGNATURE

**\$210 per person**

Edamame & Roasted Baby Corn

Whitefish Tiradito

Lobster Shiitake Salad with  
Spicy Lemon Dressing

Chef Selection of Signature  
Assorted Sushi

Glacier 51 Toothfish Dry Miso

Nobu Short Ribs with Aji Panca

Chef Selection of Dessert

## PREMIUM

**\$250 per person**

Edamame, Umami Chicken Wings  
& Roasted Baby Corn

Toro Jalapeño

Baby Spinach Salad Dry Miso with  
Lobster

Chef Selection of Premium  
Assorted Sushi

Alaskan King Crab Tempura Amazu  
Ponzu

Baby Tiger Prawns Tempura  
Creamy Spicy

Glacier 51 Toothfish Jalapeno

Bone In Wagyu Ribeye Truffle  
Butter

Chef Selection of Dessert

Menu is only available for groups of 8 or more. 72 hours notice required. Should you have any special dietary requirements or allergies please let us know. Please note credit card payments incur a 1.15% surcharge. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

# CANAPE PACKAGES - EXCLUSIVE BUYOUTS

## SAKURA

**\$90 per person**

Salmon Tacos

Tuna Sashimi Salad

Chef Selection of Sushi

Beef Tataki with Onion Salsa and  
Ponzu

Chicken Anticucho Skewers

Mochi Ice Cream

## SUMIRE

**\$110 per person**

Yellowtail Jalapeño

Crispy Rice with Spicy Tuna

Chef Selection of Signature  
Assorted Sushi

Black Cod Butter Lettuce

Baby Tiger Prawns Tempura

Whisky Cappuccino

## YURI

**\$180 per person**

Tuna Tacos with Caviar

Lobster Tempura Jalapeno Aioli

Nobu Truffle Sliders

Chef Selection of Premium  
Assorted Sushi

Lamb Chops Anticucho

Japanese A5 Wagyu Kushiya

Matcha Parfait

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# BEVERAGE PACKAGES

## STANDARD PACKAGE

**1 Hour - \$50pp | 2 Hours - \$70pp | 3 Hours - \$90pp**

Arras 'Blanc de Blancs' NV, Pipers River, Tasmania

Toolangi Estate Chardonnay, Yarra Valley, Victoria

Seville Estate Fumé Sauvignon Blanc, Mornington Peninsula, Victoria

Riposte 'The Sabre' Pinot Noir, Adelaide Hills, South Australia

Heathcote Winery Cravens Place Shiraz, Heathcote, Victoria

Kirin/Asahi

Soft Drinks

Juices

## PREMIUM PACKAGE

**1 Hour - \$105pp | 2 Hours - \$140pp | 3 Hours - \$175pp**

Piper-Heidsieck Essentiel Extra Brut, Reims, France

Nautilus Estate Sauvignon Blanc, Marlborough, New Zealand

Palliser Estate Chardonnay, Martinborough, New Zealand

Stonier Pinot Noir, Mornington Peninsula, Victoria

The Lane Block Shiraz, Adelaide Hills, South Australia

Asahi

Soft Drinks

Juices

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## NOBU SIGNATURE COCKTAIL ADD-ON

**1 Hour - Additional \$20pp | 2 Hours - Additional \$30pp | 3 Hours - Additional \$40pp**

Yasei no Hana

Himawari

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# PRIVATE EVENTS POLICIES AND PROCEDURES

## Allergies & Dietary Requests

Guests must advise the venue of any dietary requirements or allergies at the time of booking. While Crown Melbourne will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

## Dress Code

Crown Melbourne Management reserves the right to refuse entry to any person considered unsuitably attired. Customers are required to dress smart casual and remain neat and tidy at all times while in the Casino. Management reserves the right to apply their discretion at all times. Note for security reasons Management may require the removal of any hat, helmet or head dress.

The following dress is considered unacceptable:

- Ripped, torn or soiled clothing
- T-shirts with offensive design/words
- Camouflage clothing
- Work singlets or work tank tops
- Active sporting attire
- Manual work clothing or boots (including all steel cap boots)
- Unclean, untidy or torn footwear
- Ugg boots, rubber gum boots

Exceptions may be made for special events for further information regarding Crown's dress standards please call [+61 3 9292 8888](tel:+61392928888) or [click here](#) for Nightclub dress standards.

## Cancellation policy

Credit or debit card details are required to guarantee all reservations. Full pre-payment is required for all special offers, set menus and where a minimum spend is required. All credit card information will be processed securely. Funds may be verified but no charges will be debited from your card at the time of reservation unless pre-payment is required. All reservations are subject to a 15-minute grace period. Please contact the restaurant if you are running late.

For groups of 12 or less, if you wish to cancel or reduce the size of your reservation, please contact us on 03 9292 5777 at least 12 hours before your reservation time. For groups of 13 or more, if you wish to cancel or reduce the size of your reservation, please contact the Private Events team on 03 9292 5535 at least 72 hours before your reservation time.

Cancellations or changes to the reservation outside of the applicable notice periods or no shows may incur a fee of up to \$50 per person charged to the credit card provided to secure the reservation. Crown may contact you to confirm your reservation. Crown reserve the right to cancel any unconfirmed reservations

For full policy details please [click here](#).



