



P R I V A T E E V E N T S

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 10-person private dining room is the perfect setting to indulge in their internationally renowned Japanese cuisine.





GROUP MENUS - FAMILYSTYLE

CLASSIC

\$190 AUD per person

Salted Edamame
Roasted Baby Corn
Yellowtail Jalapeno
Tuna Sashimi Salad With Matsuhisa Dressing
Assorted Nobu Sushi
Black Cod
Beef Tenderloin With Anticucho
Miso Cappuccino

SIGNATURE

\$220 AUD per person

Salted Edamame
Tempura Whiting
Roasted Baby Corn
Whitefish and Scampi Tiradito
Assorted Nobu Sushi
Glacier 51 Toothfish Dry Miso
Beef Tenderloin with Wasabi Pepper
Mini Nobu Cheesecake

PREMIUM

\$260 AUD per person

Salted Edamame
Umami Chicken Wings
Roasted Baby Corn
Toro Jalapeno
Baby Spinach Salad Dry Miso with Prawn
Assorted Nobu Sushi
King Crab Tempura Amazu Ponzu
Baby Tiger Prawns Tempura with Creamy Spicy
Glacier 51 Toothfish Dry Miso
Nobu Short Ribs with Aji Panca
Selection of Nobu Desserts

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

\$125 per person

Salmon Spicy Miso Tacos
Tuna Sashimi Salad Skewers
Black Cod Lettuce
Crispy Rice with Spicy Tuna
Chicken Anticucho Skewers
Assorted Nobu Nigiri
Selection of Nobu Desserts

SUMIRE

\$155 per person

Beef Kushiyaki
Yellowtail Jalapeño
Black Cod Lettuce
Pork Belly Caramel Miso
Oysters with Nobu Sauces
Crispy Rice with Spicy Tuna
Assorted Nobu Nigiri
Selection of Nobu Desserts

YURI

\$185 per person

Yellowtail Jalapeño
Salmon Karashi Su Miso Skewers
Tuna Sashimi Salad Skewers
Black Cod Lettuce
Oyster Shooter
Japanese Wagyu Kushiyaki
Lamp Chops Anticucho
Assorted Nobu Nigiri
Selection of Nobu Desserts

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BEVERAGE PACKAGES

STANDARD PACKAGE

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

Croser Sparkling NV, Adelaide Hills, South Australia

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

Craggy Range Kidnapper Vineyards Chardonnay, Hawke's Bay, New Zealand

Stonier Pinot Noir, Mornington Peninsula, Victoria

The Lane Block Shiraz, Adelaide Hills, South Australia

Kirin, Asahi

Soft Drinks

Juices

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. 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](#).

