



Events & Private Dining at Nobu Berkeley ST



# INTRODUCTION

## A GASTRONOMIC LANDMARK & NIGHTLIFE HOTSPOT IN THE HEART OF MAYFAIR

NOBU Berkeley ST. — a name that is synonymous with masterful techniques, confident Japanese flavours with a hint of Peruvian influence, and picture-perfect presentation, Nobu Berkeley ST is the place to see-and-be-seen in Mayfair.

An instant hit from the day it opened in 2005, the pioneering restaurant and bar that led the way in Japanese dining continues to cast its spell over fashionable, discerning Londoners and international clientele alike. Located over two floors with a stylish yet relaxed Lounge Bar, Nobu Berkeley ST is also home to some of London's most exclusive celebrity parties and events.

The menu draws heavily on Matsuhisa's classic Japanese training as a sushi chef in Tokyo, as well as on South American influences gained during his extensive travels. This innovative "new style" Japanese cuisine has become both his trademark and the foundation of his success.

### Berkeley Street Group Dining

Nobu Berkeley Street is a culinary landmark made for special occasions. Larger groups can dine in our main restaurant on the first floor, with specially curated menus showcasing our signature 'New Style Japanese' cuisine. Depending on the size of your party, we can also arrange for your group to dine either on one long table, or on a collection of tables in close proximity for a sophisticated celebration.

### Capacity

Lunch or Dinner for 15-30 guests





## LOUNGE BAR

### **Nobu Berkeley ST Lounge Bar**

Whether you're planning a dinner, drinks reception or corporate event, our bar is the place to see-and-be-seen in Mayfair. The contemporary Japanese lounge bar reflects Nobu's ever-evolving flair with a modern and elegant space perfect for private events. In addition to our dinner menus, our extensive range of cocktails developed by master mixologist Flavio Carenzi are sure to please your guests.

### **Exclusive Hire of Bar Capacity**

Canapé Receptions up to 130 guests

Lunch or Dinner up to 90 guests

### **Partial Use of Bar Capacity**

Canapé Receptions from 15-20 guests





## EXCLUSIVE HIRE

### **Nobu Berkeley ST Exclusive Hire**

Nobu Berkeley ST can be hired exclusively and transformed to accommodate large events across the two levels of the restaurant inclusive of our Restaurant and Lounge Bar spaces.

With Executive Chef Mark Edwards at the helm, alongside Head Chef Rhys Cattermoul, a bespoke set menu will be designed specifically with your event and guests in mind combining both iconic dishes with more recent additions from our Nobu Now selection.

Our dedicated events team will be on hand to plan every step of your exclusive event from styling to entertainment and beyond.

### **Exclusive Hire of Nobu Berkeley ST Capacity**

Seated Lunch or Dinner for 200 guests  
Standing Reception for 450 guests





# BENTO BOX MENU

## Short on time?

Enjoy the luxury Nobu Berkeley ST experience and try one of our new Bento boxes, filled with some of our favourite dishes. Enjoy five courses with dessert, beautifully packaged up in a large bento box for a reasonable £45 or opt for the vegetarian bento box for £35. Our new offering is perfect for big groups and lunch meetings or for those on the go.\*

## Signature Bento Box £45.00

- Chicken Teriyaki on Rice
- Sautéed Tenderstem with Mushrooms
- Pan fried Shrimp with Shiso Salsa
- Sashimi Salad
- Assorted Sushi
- Ice cream Mochi

## Vegetarian Bento Box £35.00

- Tomato Quinoa Ceviche
- Tenderstem Broccoli and Shimeji Mushroom with Yuzu Miso
- Vegetable Spicy Garlic
- Shitake Mushroom Salad
- Vegetarian Sushi
- Ice cream Mochi

\* Available Monday–Thursday lunch only. Tables are booked for one hour. Minimum guest number applies.



# MENUS for Events & Private Dining at Nobu Berkeley ST

## Lunch Menus

### One £65 per person

- Edamame
- New Style Salmon Sashimi
- Assorted Sushi
- Rock Shrimp Creamy Spicy
- Chicken Poussin with Anticucho
- Chocolate Bento Box with Green Tea Ice Cream

### Two £70 per person

- Edamame
- Yellowtail Sashimi Jalapeño
- Assorted Sushi
- Chilean Seabass, Wasabi Lime Miso
- Chicken Breast with Balsamic Teriyaki
- Suntory Whisky Cappuccino  
Coffee brûlée with cacao crunch, milk ice cream and Suntory whisky foam, served chilled

### Three £80 per person

- Edamame
- Tuna Sashimi Salad with Matsuhisa Dressing
- Assorted Sushi
- Black Cod Miso
- Beef Tenderloin with Nobu sauces
- Chocolate Tart; Sake Kasu ice cream, cinnamon custard, almond crumble and hot chocolate sauce, served warm

## Pre Dinner Canapés

### One £22 per person | 2 pieces of each per person

- Hot Miso Chips
- Artichoke Salad
- Crispy Rice with Spicy Tuna

### Two £25 per person | 2 pieces of each per person

- Yellowtail Sashimi Jalapeño
- Nobu Tacos
- Black Cod on Butter Lettuce

## Canapé Menus

### One £65 per person | 2 pieces of each per person

- Hot Miso Chips with Tuna
- Tuna Sashimi Salad
- White Fish Tiradito
- Tomato Ceviche
- Beef Kushiyaki Skewers
- Nobu Assorted Sushi
- Selection of Nobu Desserts

### Two £75 per person | 2 pieces of each per person

- Lobster Ceviche
- Yellowtail Sashimi Jalapeno
- White Fish Sashimi with Dry Miso
- Black Cod on Butter Lettuce
- Crispy Rice with Spicy Tuna
- Wood Oven Baked Chicken with Anticucho Sauce
- Nobu Assorted Sushi
- Selection of Nobu Desserts

### Three £85 per person | 2 pieces of each per person

- Nobu Tacos
- Tuna Sashimi Salad Skewers
- Black Cod on Butter Lettuce
- Crispy Rice with Tuna
- Yellowtail Sashimi Jalapeño
- Scallop Yuzu Truffle
- Nasu Miso
- Lamb Anticucho Miso
- Nobu Assorted Sushi
- Selection of Nobu Desserts

## Dinner Menus

### One £90 per person

- Edamame
- Tuna Tataki
- Salmon Salad, Jalapeño dressing
- Assorted Sushi
- Black Cod Miso
- Chicken breast, Anticucho
- Macana  
White chocolate mousse, pistachio charged sponge, mango cream and kalamanzi sorbet, served chilled

### Two £100 per person

- Edamame
- New style Salmon Sashimi
- Sashimi Salad with Matsuhisa dressing
- Assorted Sushi
- Chilean Seabass with Wasabi Lime Miso
- Beef Tenderloin with Teriyaki Sauce
- Suntory Whiskey Cappuccino  
Coffee brûlée with cacao crunch, milk ice cream and Suntory whisky foam, served chilled

### Three £120 per person

- Edamame
- New style sweet Shrimp & Scallop
- Yellowtail Sashimi Jalapeño
- Assorted Sushi
- King Crab Tempura with Ginger Salsa
- Lamb Cutlet, Anticucho Miso
- Berkeley St Cheesecake  
Vanilla cheesecake, oat cookie crumble, raspberry foam and ginger ice cream, served chilled

### Four £150 per person

- Edamame
- Yellowtail Jalapeño
- Toro Yuzu Miso
- Assorted Sushi
- Black Cod Miso
- Japanese Wagyu, Goma Truffle
- Chocolate Tart  
Sake Kasu ice cream, cinnamon custard, almond crumble and hot chocolate sauce, served warm





*"You can tell how much fun a city is going to be if Nobu has a restaurant in it"*

MADONNA







## FINISHING TOUCHES

**NOBU EVENTS ARE PROUD TO WORK WITH MANY OF THE BEST CREATIVE SUPPLIERS IN THE INDUSTRY.**

Our dedicated events team would be delighted to discuss ways of adding creative elements to your private event for an unforgettable experience.

Examples of this may include:

- Floral Design
- Photography
- Bespoke Stationery
- Entertainment
- Interior Styling
- Celebration Cakes





## OFFSITE CATERING

**NO MATTER WHERE YOU ARE, LET NOBU CATER TO YOUR INDIVIDUAL NEEDS WITH OUR RENOWNED SIGNATURE DISHES AND STELLAR SERVICE.**

Whether you're organising a private gathering at home, an elegant boardroom dinner or extravagant gala dinner for up to 200 people, Nobu goes above and beyond to make your event one to remember.



# BOOKING FORM

## Group Bookings

Timings are subject to availability. A return time of 2½ hours is applied for group bookings.

## Lounge Bar Times

Lunch: 12.00pm – 4.30pm  
 Evening: Monday – Wednesday  
           6.30pm – 1.00am  
           Thursday – Saturday  
           6.30pm – 2.00am  
           Sunday  
           6.30pm – midnight

## Room Capacities

Lounge Bar:  
 Seated up to 90 pax  
 Cocktails up to 130 pax  
 Group Bookings:  
 Seated 15-30 pax

Last orders for the Bar will be called 30 minutes before the end of the hire period.

**When complete, please return this form to:**

**Nobu Events**  
 15 Berkeley ST  
 London W1J 8DY  
 T: +44 (0)207 447 4777  
 londonevents@noburestaurants.com

## Your Name & Contact Details

Name of Host \_\_\_\_\_

Type of Event \_\_\_\_\_

Company / Organisation Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Postcode \_\_\_\_\_

Primary Contact Name *(if different from host)* \_\_\_\_\_

Position \_\_\_\_\_

Telephone \_\_\_\_\_

Fax \_\_\_\_\_ Mobile \_\_\_\_\_

Email \_\_\_\_\_

## Your Event's Key Information

Date of Event \_\_\_\_\_

No. of Guests \_\_\_\_\_

Reception Start Time \_\_\_\_\_ Dinner Start Time \_\_\_\_\_

## Stationery

Nobu Events can provide personalised menus and name cards for the table. Please tick the appropriate box(es) if you require this service.      Name Cards     Menu Cards

## Dietary Requirements / Food Allergies & Intolerances

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## Menu Selection Please select your menu option by ticking the appropriate box

Canapés	<input type="checkbox"/>	Canapés Menu 1	£65 per person
	<input type="checkbox"/>	Canapés Menu 2	£75 per person
	<input type="checkbox"/>	Canapés Menu 3	£85 per person
Lunch	<input type="checkbox"/>	Lunch Menu 1	£65 per person
	<input type="checkbox"/>	Lunch Menu 2	£70 per person
	<input type="checkbox"/>	Lunch Menu 3	£80 per person
Pre Dinner Canapés	<input type="checkbox"/>	Pre Dinner Canapés Menu 1	£22 per person
	<input type="checkbox"/>	Pre Dinner Canapés Menu 2	£25 per person
Dinner	<input type="checkbox"/>	Dinner Menu 1	£90 per person
	<input type="checkbox"/>	Dinner Menu 2	£100 per person
	<input type="checkbox"/>	Dinner Menu 3	£120 per person
	<input type="checkbox"/>	Dinner Menu 4	£150 per person

## Beverage Selection

**Pre-ordered Drinks** (Charged on a consumption basis only)

Champagne \_\_\_\_\_

White wine \_\_\_\_\_

Red wine \_\_\_\_\_

Sake  served hot  served cold \_\_\_\_\_

**Open Bar** Additional drinks can be ordered on request  Yes  No

## Deposit

**A deposit is required to confirm your event** — please refer to the terms and conditions of your contract. Should you wish to pay by BACS transfer, the deposit must be paid simultaneously with the return of the signed contract. A credit card will still be required to guarantee the booking. Please provide credit card details on the authorisation section of the contract. Please contact the events team for further information.



# TERMS & CONDITIONS

## 1. Contract

The signed booking form constitutes the entire contract between the client and the company. The booking form must be signed by the client and returned to us with credit card details, within seven days of the date on which it is posted to or otherwise delivered to the client. If the client fails to return the signed booking form by the aforementioned deadline, the Management reserves the right to release the booking and allocate the Private room to another client.

## 2. Deposit

A deposit is required to confirm your booking; this will be deducted from the final bill on the day/night of your event. The deposit is non refundable upon cancellation as outlined in Clause 4 of the terms. The booking is not considered confirmed until the contract is signed and returned and the deposit paid.

**Deposit** — Group Dining (Restaurant) = £500.00

**Deposit** — Exclusive Restaurant Hire = 50% of total minimum food and beverage spend

**Deposit** — Offsite catering = 80% of contracted total cost

## 3. Amendments & Final Numbers

A reasonably accurate number of guests are required at the time of the booking. However, to ensure our maximum efficiency, a guaranteed number of guests are required four (4) full working days prior to the event. This will be regarded as the minimum number for the catering and charging.

## 4. Transfer & Cancellation

Cancellation of a confirmed booking must be in writing, and a cancellation charge of the full deposit paid will be retained. The client acknowledges that the company will suffer loss of business if the client cancels a confirmed booking. If we have not received at least four (4) working days prior notice for a cancelled booking, the client will incur the full cost of the chosen menu or minimum food and beverage spend for the event (whichever is greater), in addition to room hire fees and any external services booked by the venue on behalf of the client. All aforementioned cancellation charges will be charged to the credit card details supplied on the booking form. Transfer of an event booking from one venue or date to another is deemed as a cancellation and subject to the same cancellation conditions.

## 5. Payment

The balance must be settled at the end of the event. VAT at 20% is included in our food and beverage prices. In the event of the bill not being settled on the day, the balance will be charged to the credit card details supplied on the booking form. We accept all major credit cards and BACS transfer for initial deposits.

## 6. Loss or damage

The company shall not be liable for any loss or damage to the property of the client and / or its invitees attending the event and shall not hold the company liable in any manner whatsoever. The company will not assume custody or control of the client's property, which remain on the premises at the owner's risk. The event host company will be held liable by Nobu for direct cause of any damages to Group /exclusive dining furnishings and fixtures in the preparation and duration of the event.

## 7. Service Charge

A discretionary 15% gratuity (service charge) will be added to the final bill.

## 8. Food & Beverages

Food and beverage selections must be made and confirmed with Nobu Events a minimum of four days prior to an event. Event bookings are subject to the selection of one set menu for all guests, at the exception of pre-determined dietary needs for specified guests. Dietary requirements can be catered to and menu changes made only at the discretion of the Head Chef. Beverage listings, vintages and prices are subject to change from the point of issue to the actual event.

## 9. External Supplier Disclosure

The client must disclose all external supplier contact details to the venue, in addition to their set up arrangements with said suppliers. The venue holds the right to seek insurance documentation from each supplier and deny any set up; decorative, audio-visual or otherwise that would compromise safe operations of the venue, health and safety of staff and guests or cause damages to the venue.

## 10. Credit Card Authorisation & Payment

For credit card payments we employ a third party to process these payments on our behalf through web-based event management software. This third party will only have access to the Personal Information which you provide directly to them when you authorise your credit card or make a payment. They are required under their contract with us to process this Personal Information securely and in accordance with all relevant Data Protection laws. Card details are stored in a secure, encrypted online portal following your pre-authorisation in the electronic contract. These will be used to process the initial deposit to confirm a future booking and where necessary, a cancellation fee in accordance to our cancellation clause, or final balance due at the conclusion of the event. The data you provide to this third party will be processed in accordance with the terms and conditions on its website.

Should you wish to make the deposit payment via bank transfer (BACS), no charges will be processed onto the credit card provided in the pre-authorisation, however, will need to be kept on file as a guarantee against this and the final payment.

## 11. Group Dining Events (held within restaurant/lounge bar)

Groups dining on set menus will be set across multiple neighbouring tables. The number, location and configuration of tables booked will be communicated in writing via email by your Event Planner.

The final number of tables and configuration of said tables will be determined by the final number of guests confirmed 4 days prior. Should final numbers exceed the existing capacity of the restaurant for that seating period, additional tables are not guaranteed and the General Manager reserves the right to limit the total number of guests for any event.

All group bookings will be accommodated for a 2.5 hour seating period from the confirmed booking time, following which, tables must then be returned back to the restaurant for the following seating.

All group bookings will be accommodated at specific seating times advised by the Event Planner and flexible only at the discretion of the Events and General Managers.