

NOBU HOTEL

ATLANTA

Banquet Menu



CELEBRATE
WITH US.

Social events, road-shows, board meetings, conferences or private dinners can all be crafted, and hosted at Nobu Hotel Atlanta located in Phipps Plaza. Our meeting and event spaces offer the contemporary Nobu aesthetic with flexible options. The setting is perfectly paired with our world class cuisine, whether you are looking for a intimate dinner or a corporate luncheon. In the meeting rooms, warm wood panelling and built-in monitors and the solid wood conference tables with built-in power and HDMI capability to provide an exceptional boardroom experience.

With our pedigree of success, our team can create unique experiences for all your event needs.

For over three decades, Chef Nobu and his team have been celebrated for their innovative new-style cuisine. Our event and meeting experiences have achieved success by harmoniously combining cutting-edge creativity with exceptional hospitality all set within glamorous, unique event spaces.



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Breakfast Buffet

Priced per person. Includes freshly brewed coffee, a selection of artisan teas, cranberry, orange, and grapefruit juices.

SUNRISE 35

Assorted Breakfast Pastries
Fruit Preserves and Butter
Seasonal Sliced Fruits & Berries

CONTINENTAL 42

Assorted Breakfast Pastries
Fruit Preserves & Butter
Smoked Turkey or Ham, Sliced Cheese
Overnight Oats (v)
Seasonal Sliced Fruits and Berries

CLASSIC 48

Assorted Breakfast Breads & Pastries
Fruit Preserves and Butter
Seasonal Sliced Fruits & Berries
Scrambled Eggs
Applewood Smoked Bacon or Chicken Apple Sausage
Roasted Potatoes or Cheddar Rice Grits

NOBU PREMIUM 60

Assorted Breakfast Breads & Pastries
Fruit Preserves & Butter
Seasonal Sliced Fruits & Berries with Greek Yogurt & Honey
House Granola, Cereal, Milks
Scrambled Eggs
Applewood Smoked Bacon and Chicken Apple Sausage
Roasted Potatoes, Peppers & Onions
Cheddar Rice Grits

Breakfast buffets are designed for up to 60 minutes of active service. Additional time is subject to an additional fee per person. A \$200++ fee will apply for groups less than 25 per meal period. 25% service charge & 8.9% sales tax not included.

The banquet menus are only available in the ballrooms and are not available in the Restaurant.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.





Plated Breakfast

Priced per person. Includes freshly brewed coffee, a selection of artisan teas, cranberry, orange, and grapefruit juices. Choice of (1) main and (1) side per group

STANDARD 30

Classic: 2 eggs | Chicken Sausage | Roasted Potatoes | Toast
or
Breakfast Roll : Bacon | Egg | Cheese | Brioche

UPGRADE 40

Chicken & Waffles: Crispy Chicken Breast | Waffle | Eggs
or
Hot Smoked Salmon Benedict: English muffin | Arugula | Hollandaise | Poached eggs

SIDES

Applewood Smoked Bacon
Turkey Bacon
Cheddar Rice Grits
Roasted Potatoes

Fresh Sliced Fruit
Baby Spinach Salad
Pork Sausage
Chicken Apple Sausage

Plated breakfast options are available for groups of 10-150 guests.

(1) Selection per group

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Breakfast Stations

Elevate the breakfast experience with a culinary focus. Priced per person. Available as add-on to buffet. A la carte pricing subject to change. \$200 fee applies per attendant, up to 90 minutes | \$50 each additional half hour | one attendant per 75 guests.

EGG STATION 25

CHOICE OF:

Benedict: Poached Eggs | Hollandaise | Biscuits | English Muffins
Canadian Bacon | Smoked Salmon

or

Omelet: Farm Fresh Eggs or Whites | Garden Vegetables | Chef Selections
Cheeses | Bacon | Chicken Sausage | Ham | Pepperoni | Turkey

SWEET START 25

CHOICE OF:

Buttermilk Pancakes or Belgian Waffles

Toppings included:

Fresh Sliced Fruit & Berries | House Made Whipped Creme | Peach Compote |
Chocolate Chips | Scotched Maple Syrup | Bacon | Sausage | Crispy Chicken

Breakfast Enhancements

Elevate the breakfast experience with your favorites. Priced as a la carte.

Oatmeal – Brown Sugar, Granola, Scotched Maple	\$11
Smoothies - Individually bottled in glass	\$12
White Cheddar Rice Grits – Mascarpone & Jalapeño	\$12
French Toast – Maple Syrup, Whipped Cream, Seasonal Fruit	\$13
Buttermilk Pancakes – Maple Syrup, Butter, Fruit Compote	\$13
Granola Parfait - Individual or BYO - Yogurt, Granola, Honey, Berries	\$14
Frittata – Mushroom, Kale, Goat Cheese	\$14
Biscuit Sandwich – Egg Sausage Cheese, or Egg White Spinach Dry Miso	\$14 \$150/dozen
Breakfast Pastries	\$68/dozen
Fresh Made Doughnuts – Glazed Chocolate Frosted Vanilla Frosted	\$68/dozen
House Made Muffins	\$68/dozen

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Meeting Snacks

Priced per person. Break offerings are intended for a 30-minute duration in conjunction with a meal. Please inquire for all-day break pricing.

CHEF'S CHOICE 15

Individually packaged, "Grab & Go" bars, chips, nuts, candy

NUTS & FRUITS 18

Assorted Nuts, Dried Fruits, Seeds + Sweets

OKASHI 20

Pocky | Tokyo Banana | Royce Chocolate Potato Chips

CHIPS & DIPS 20

Tortilla Chips & Potato Chips
Salsa Roja, Guacamole, Spinach & Artichoke

BYO TRAIL MIX BAR 22

Chocolate shavings, Assorted nuts, dry fruits, granola clusters, gummy bears, toasted coconut

'IT'S HALF TIME' 25

Salty, Sweet & Cheesy Popcorn, Soft Pretzels with IPA Cheese Sauce & Fancy Mustards

CHARCUTERIE CUPS 28

Chef's selection of meat, cheese, vegetables pickles

OYATSU 30 (choice of 2)

Onigiri | Musubi | Bao | Milkbread Sliders

ASSORTED MINI SANDO 35

2pc per guest (small group, choose 2)

Roasted Chicken Salad Sandwich: Curry aioli, grapes, roasted peppers, cashews, Hawaiian bread

Japanese Egg Salad: Kewpie, scallions, milk bread

Pimento BLT Sandwich: BLT, pimento cheese, biscuit

Smoked Salmon Sandwich: House smoked salmon, everything cream cheese, green onions, wheat toast

Ham and Cheese: White cheddar, ham, lettuce, baguette

SLIDER STATION

Priced per piece, min dozen per style

Lobster Roll: Pickle celery, chives, mayo, Buttered Hawaiian roll \$10

Chicken Katsu: Tonkatsu mayo, cabbage, crispy chicken thigh, milk bread \$7

Wagyu Sliders: White cheddar, roasted onion aioli, brioche bun \$10

Roasted Crab Cake: Shallot remoulade, brioche bun \$10

A LA CARTE SNACKS

Granola Bars \$8 ea

Protein Bars \$8 ea

Candy Bars \$8 ea

Gourmet Chips \$7 ea

Mixed Nuts \$6 ea

Sliced Fruit \$8 ea

Whole Fruit \$6 ea

BY DOZEN

Assorted Cookies \$48

Blondies or Brownies \$48

Fruit Tart \$60

Assorted Macaron \$70

Artisan Doughnuts \$68

25% service charge & 8.9% sales tax not included.

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Meeting Beverages

ALL-DAY PACKAGES

Up to 4 hrs \$35 per person | Up to 8 hrs \$55 per person

Soft Drinks* | Bottled Water | Iced Tea
Hot Lavazza Coffee | Hot Ikaati Tea
Energy Drinks | Coconut Water

BY THE GALLON

Lavazza Fresh Brewed Coffee, Regular or Decaf \$105
Assorted Hot Teas \$105
Brewed Iced Tea or Sweet Tea \$105
Lemonade \$105

HYDRATE

Infused Water Station \$50 per refill
Cucumber Mint | Citrus

A LA CARTE REFRESHMENTS

Bottled Soft Drinks* \$6.5 ea
Coke | Diet Coke | Coke Zero | Sprite

Bottled Still or Sparkling Water \$6.5 ea
Path | Pellegrino

Bottled Coconut Water** \$10 ea

Energy Drinks** \$10 ea
Celsius | Red Bull

Fresh Cold Pressed Juices** \$12 ea
Red | Green | Yellow

*Soft Drinks available in glass bottles or cans upon request with
Beverage Package selection

**Min dozen order per item



Classic Hot Lunch

Priced per person. Include freshly brewed regular & decaf coffee and a selection of classic & herbal teas. Bread Service available upon request.

BUILD YOUR OWN BUFFET

Priced per person. Lunch Buffet is designed for up to 75 minutes of active service.

PETIT \$70: 1 Starter, 2 Entree, 1 Side, 2 Sweet

MIDDLE \$80: 2 Starter, 2 Entree, 2 Side, 2 Sweet

THE GRAND \$95: 2 Starter, 3 Entree, 2 Side, 3 Sweet

STARTER

- Mesclun Greens, Shaved Vegetables, Lemon Vinaigrette, Green Goddess
- Classic Greek Salad, Cucumber, Red Onion, Lemon Oregano, EVOO
- Roasted Farro Salad, Grilled Carrots, Roasted Red Grapes, Greens, Citrus Vinaigrette
- Caesar Salad, Garlic Croutons, Romaine, Bacon, Anchovy, Parmigiano Reggiano

ENTREE

- Roast Chicken Breast with Rainbow Chard, Rosemary Jus
- Crispy Skin-on Chicken Thighs with Mint and Honey
- 'Parillada' Skirt Steak with Chimichurri
- Short Rib Bourbon Braised, Caramelized Cipollini Onions
- ATL BBQ – brined and slow roasted pork shoulder, pan juices & BBQ Sauce
- Salt Baked Salmon, Herb and Citrus Butter Sauce
- Branzino blackened, Capers, Olives, Golden Raisins & Red Wine Gastrique
- Spiced & Fried Snapper Escabeche, Peppers, Onion, Cilantro
- Butternut Squash Ravioli with Sage and Brown Butter Emulsion
- Tofu Stir-Fry, Market Vegetables, Ponzu

SIDE

- Roasted Baby Potatoes, Rosemary, Sea Salt & Olive Oil
- Roasted Heirloom Carrots in Agave, Lemon & Herbs
- Creamy Elote Style Corn
- Charred Broccolini & Peppadew Peppers
- Root Vegetable Hash
- Jalapeno & Cheddar Cornbread



SWEET

- Salted Chocolate Caramel Tart
- Yuzu Meringue Tart
- Mango & Lime Tart
- Valrhona Chocolate Fudge Cupcake
- Red Velvet Cupcake
- Vanilla Crème Cupcake
- Chocolate Chip Cookie
- Glazed Oatmeal Cookie
- Miso Macadamia Cookie

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PLATED LUNCH

Priced per person based on the choice of main course. Include freshly brewed regular & decaf coffee and a selection of classic & herbal teas.

FIRST (Select one)

- Tomato Basil Bisque
- Mesclun Green Salad, Shaved Vegetables, House Vinaigrette
- Beet & Arugula Salad, Goat Cheese, Candied Pecan, Honey Balsamic Drizzle

MAIN (Select one)*

- Sauteed Gnocchi, Pearl Onions, Wild Mushrooms \$65
- Braised Chicken with Tomato, Cured Olives, Capers \$70
- Roasted Chicken with Mushroom Ragu \$70
- Pan Seared Salmon \$75
- Roast Grouper, Chermoula, Hakurei Turnips \$75
- NY Strip, Smoked Eggplant Puree, Crispy Potatoes* \$80

DESSERT (Select one)

- Chocolate Tart
- Yuzu Meringue Tart
- Cheesecake with Guava Gel

*Maximum of two protein selections, and the higher price will apply to *all* guests when two proteins are selected. Dietary restrictions will be accommodated upon request.

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Classic Cold Lunch

Priced per person. Include freshly brewed regular & decaf coffee and a selection of classic & herbal teas.

SANDWICH TABLE 73

Grab-and-Go option available for \$5 per person.

SALAD COUNTER

- Romaine, Spinach, Mesclun, Tomatoes, Cucumber, Olives, Red Onion, Corn, Ranch & French Dressing
- Assorted Root Vegetable Chips

COMPOSED SALADS (Select One)

- Loaded Potato Salad, Bacon, Cheddar, Scallions, Sour Cream Dressing
- Farro & Cranberry Salad, Roasted Peppers, Parsley, Lemon Vinaigrette
- Greek Salad with Feta, Tomato, Cucumber, Red Onion, Capers
- Panzanella Salad, Crispy Croutons, Tomato, Olive Oil, Balsamic, Herbs

SANDWICHES & WRAPS (Select Three)

- Roast Beef Sandwich, Smoked Gouda, Horseradish Cream, Pickled Red Onion, Ciabatta
- Smoked Country Ham, Swiss Cheese, Caramelized Onion, Dijon Mustard Aioli, Baguette
- Roast Turkey and Brie, Cranberry Remoulade, Sourdough
- Classic Chicken Caesar Wrap, Romaine, Parmesan
- Tuna Salad Wrap, Green Goddess Dressing, Pickled Banana Peppers, Bibb Lettuce
- Sweet Chili Shrimp Banh-Mi Style, Asian Slaw, Cilantro, Baguette
- Roasted Vegetable Focaccia, Hummus, Tahini

DESSERTS (Select Three)

- | | | |
|---------------------------------|------------------------------------|-------------------------|
| - Salted Chocolate Caramel Tart | - Valrhona Chocolate Fudge Cupcake | - Chocolate Chip Cookie |
| - Yuzu Meringue Tart | - Red Velvet Cupcake | - Glazed Oatmeal Cookie |
| - Strawberry Cheesecake Tart | - Vanilla Crème Cupcake | - Miso Macademia Cookie |

Sandwich Table and Deli Counter are designed for up to 75 minutes of active service.

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DELI COUNTER 65

Priced per person based on the choice of main course. Include freshly brewed regular & decaf coffee and a selection of classic and herbal teas.

Gourmet Potato Chips & Cookies

SALADS: Loaded Potato Salad, Field Greens

MEATS: Roast Beef, Country Ham, Turkey

CHEESES: Gruyere, Provolone, Classic American

BREADS: Brioche Rolls, Sourdough, Multigrain, Rye

CONDIMENTS: Boston Bib Lettuce, Heirloom Tomato, Red Onion, Kosher Pickles, Mayonnaise, Dijon Mustard, Horseradish, Ketchup

BOX LUNCH 60

Available for up to 60 guests. Specify quantity for each protein. *Does not include beverages.*

Pasta Salad, Fresh Fruit, Cookie & Gourmet Chips

Turkey with Whipped Avocado, Sprouts, Aioli, Tomato

Ham with Dijon, Gruyere, Truffle Butter

Roast Beef with Horseradish, Mustard, Onion, Garlic

Sandwich Table and Deli Counter are designed for up to 75 minutes of active service.

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Nobu Lunch

Priced per person. Include freshly brewed regular & decaf coffee and a selection of classic and herbal teas.

FAMILY STYLE LUNCH

SAKURA 80

Edamame
Shiitake Salad Spicy Lemon
Assorted Sushi Rolls*
Grilled Chicken Teriyaki w Seasonal Vegetables
Nobu Cheesecake Dry Miso

SHOBU 100

Edamame
Sashimi Salad with Tuna Tataki*
Assorted Sushi Rolls*
Black Cod with Miso
Green Tea Chocolate Trifle

YURI 130

Edamame
Yellowtail Jalapeño*
Baby Spinach Salad with Grilled Shrimp
Assorted Sushi Rolls*
Prime Tenderloin Wasabi Pepper*
Sake Lemon Pie

NOBU LUNCH BUFFET 150

15 guests minimum. Includes all of below.

NOBU COLD

Tuna Wasabi Salsa*
Salmon Tataki, Mustard Miso*
Assorted Sushi Rolls*

NOBU SALADS

Baby Spinach Salad
Field Greens with Paper Thin Vegetables

NOBU HOT

Black Cod with Miso
Grilled Chicken with Anticucho
Vegetables Light Garlic
Steamed Rice

DESSERT DISPLAY

Chef's selection of sweets

SUPPLEMENTS

Prime Tenderloin Wasabi Pepper* | \$20 per person

Nobu Lunch buffet is designed for 90 minutes of active service.

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Please inquire for the restaurant events menu for restaurant dining.

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Small Meeting Lunch

Exclusive Bento Box Lunch available for groups of less than 25

Choose 1 Salad, 1 Starch, and 1 Sweet for the group

Up to 3 Main per group offered.

BENTO BOXES

SALAD

Matsuhisa Salad - mix greens, shaved vegetables, matsuhisa dressing

Baby Spinach Salad - Parmesan, red bell pepper, crispy yuba, yuzu truffle dressing

Shaved Brussel Sprouts Slaw - brussels, carrots, onions, creamy jalapeño dressing

MAIN

Tuna Poke (served with rice) \$45

Seaweed salad, carrots, creamy spicy, edamame, green onions

Roasted Salmon \$42

Japanese curry

BBQ Pulled Chicken \$42

White and dark meat, pickles

Grilled Tofu \$38

Anticucho sauce, chives

Wagyu Hanger \$58

Wasabi chimichurri

STARCH

White rice

Brown rice

Potato salad

SWEET

Choco chip cookies

Nobu miso cheesecake

Chocolate chip blondie

A \$200++ fee will apply for groups less than 25.

25% service charge & 8.9% sales tax not included.





Classic Canapes

Priced per piece, minimum 15 pieces per selection

Select 5: 60mins - \$60 | 90mins - \$80 | 120mins - \$100

Select 7: 60mins - \$80 | 90mins - \$105 | 120mins - \$130

COLD CANAPES

\$8

Seasonal Gazpacho Shooter

Ajo Blanco Shooters

Beet, Whipped Goat Cheese, Pistachio

Deviled Eggs, Bacon, Corn, Pimento

Avocado Toast

Pan con Tomate

\$10

Salmon & Wasabi Cornets*

Chicken Liver Mousse & Port Gelée

Steak Tartare Cornet*

Cured Trout & Red Kosho Aioli Crostini

Prosciutto & Ricotta Crostini

\$12

Shrimp Smorrebrod, Dill and Lemon

'Lays' n Caviar, Sour cream, Chive

Crab Toasts, Herbs,

Duck Rillettes, Brioche, Pickle Cherry

HOT CANAPES

\$9

Mushroom Tart, Onion Jam

Green Chili & Pimiento Cheese Tart

Salt Cod Croquettes, Piri Piri Sauce

Goat Cheese & Honey Croquette

\$11

Carbonara, Parmesan, Black Pepper Croquette

Jamon, Manchego & Quince Croquette

\$12

Crispy Chicken Sliders, Pickled Pineapple

Braised Pork Buns, Hoi Sin, Cucumber

Shrimp 'Al Pastor' Tacos

Crab Cakes, Aji Amarillo, Herbs

\$14

Mini Lobster Roll, Brown Butter Glaze, Togarashi

Wagyu Beef Sliders, Truffle Aioli

Lobster Arancini, Smoked Paprika Aioli & Ikura

Bacon Wrapped Scallop, Bourbon Glazed

A \$200++ fee will apply for groups less than 25 per meal period. 25% service charge & 8.9% sales tax not included.

A la carte receptions will be serviced for 60 minutes.

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Nobu Canapes

Priced per piece, minimum 15 pieces per selection

Select 5: 60mins - \$60 | 90mins - \$80 | 120mins - \$100

Select 7: 60mins - \$80 | 90mins - \$105 | 120mins - \$130

COLD CANAPES

\$8

Yellowtail Jalapeño

Sashimi Salad Roll

Crispy Rice Avocado

Tomato Ceviche Taco

\$10

Tai Dry Miso

Crispy Rice Spicy Tuna

Seafood Ceviche

Salmon Spicy Miso Chip

\$14

Lobster Tacos

Toro Tartare & Osetra Caviar

Assorted Sushi

HOT CANAPES

\$9

Black Cod Butter Lettuce

Chicken Kushiya

Crispy Okra

\$11

Umami Wings

Short Rib Jalapeño Salsa

Beef Kushiya

\$14

Wagyu Beef Taco

Baked King Crab Roll

Grilled Scallop on the Half Shell



NOBU CANAPE PACKAGES

1 hour service, tray passed. Priced per person.

MATSU 40

Yellowtail Jalapeño*

Salmon Tacos*

Black Cod Butter Lettuce

Chicken Kushiya

SUGI 60

Whitefish Tiradito*

Salmon Karashi Sumiso*

Tuna Tacos*

Chicken Kushiya Miso Anticucho

Beef Kushiya*

MOMIJI 80

Toro Truffle*

Red Snapper Butter Lettuce*

Lobster Tacos

Short Rib Jalapeño Salsa

Umami Wings

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Reception Displays

Priced per person, 25 guests minimum.

SEAFOOD

Grand* – Shrimp Cocktail, Oysters, Ceviche \$60

Superb* – Chilled Lobster, Shrimp Cocktail, Oysters, Ceviche \$110

Premier* – Chilled Lobster, Shrimp Cocktail, King Crab, Oysters, Ceviche, Tartare, Scallops \$200

Caviar* – Iranian Beluga, Royal Osetra, Golden Kaluga MP

CHEF'S SELECTION OF ARTISAN CHEESE

Choice of Three \$28 | Choice of Five \$35 | Choice of Seven \$42

CHARCUTERIE 36

Selection of cured and thinly sliced meats and saucisson

MEDITERRANEAN 38

Grilled Vegetables, Israeli Salad, Hummus, Tzatziki, Baba Ghanoush, Pita, Lavash, Crudités, Dry-Cured Olives

SALAD BAR 22

LEAVES – Artisan Lettuce, Romaine, Spinach

DRESSINGS – Honey Balsamic, Citrus Vinaigrette, Caesar Dressing

FIXINGS – Heirloom Cherry Tomato, Cucumber, Red Onions, Parmesan, Marinated Feta, Roasted Corn, Black Beans, Artichoke Hearts, Goat Cheese, Bocconcini, Caramelized Pecans, Crispy Croutons

NOBU DISPLAY ENHANCEMENTS

Priced per person, 25 guests minimum.

MAKI DISPLAY 45

8pc of cut rolls per person

California Roll

Shrimp Tempura Roll,

Spicy Tuna Roll*

Salmon Avocado Roll*

Cucumber Roll

SASHIMI BAR 68

9pc of Nobu Sashimi Creations (Select Three)

Seared Tuna Wasabi Salsa*

Yellowtail Jalapeño*

Tiradito 'Nobu Style'*

White Fish Dry Miso*

Tai with Sweet Jalapeño & Kataifi*

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Carving Stations

Includes Green Salad, Creamy Polenta, Bread & Butter

Priced per order, 50 guests minimum. Each selection requires an attendant.

\$200 fee applies per attendant, up to 90 minutes | \$50 each additional half hour | one attendant per 75 guests.

Big Green Egg experience available for outdoor event - please inquire.

Leg of Lamb* Serves 10-15	\$600
Aged Rib Roast, Wasabi Butter* Serves 15-20	\$800
Suckling Pig, Coconut Vinegar, Bird Chili Serves 15-20	\$750
Alder Smoked Porchetta, Fennel, Orange, Rosemary Serves 10-15	\$600
Roasted Soy Maple Turkey Breast Serves 10-15	\$424
Cedar Smoked Wagyu Brisket, Black Pepper, Soy Serves 10-15	\$675

25% service charge & 8.9% sales tax not included.

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Sweet Canapes

Priced per piece, two dozen minimum per selection.

TARTS 8

Salted Chocolate Caramel
Matcha White Chocolate & Strawberry
Yuzu Meringue
Raspberry Cheesecake

JARS 12

Strawberry Trifle, Vanilla Cream
Chocolate Mousse, Rum, Bananas
Passion Fruit Ginger Panna Cotta
Coconut Mousse, Pineapple Jam

CHOUX 10

Pistachio & Orange
Miso Cappuccino
Chocolate
Raspberry & Cream

COOKIES 7

Chocolate Chip
Glazed Oatmeal
Miso Macademia
Matcha Crinkles

CUPCAKES 8

Valrhona Chocolate Fudge
Red Velvet
Carrot Cake
Vanilla Crème

SWEET DISPLAY 45

Minimum 25 guests
Chef's selection of 5 assorted desserts



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Classic Dinner

Priced per person. Include freshly brewed regular & decaf coffee and a selection of classic and herbal teas.
Bread Service available upon request.

BUILD YOUR OWN BUFFET

Priced per person. Lunch Buffet is designed for 60 minutes of active service.

SUNSET \$115: 1 Starter, 2 Entree, 1 Side, 2 Sweet

SUNDOWN \$130: 2 Starter, 2 Entree, 2 Side, 2 Sweet

SOIREE \$145: 2 Starter, 3 Entree, 2 Side, 3 Sweet

STARTER

- Caprese Salad - Buffalo Mozzarella, Heirloom Tomato, Basil, Balsamic, EVOO
- Arugula and Baby Spinach, Gorgonzola, Diced Poached Pear, Pecans, Radish, Lemon Dressing
- Southern 'Caesar' - Cornbread Croutons, Romaine, Arugula, Cranberry, Creamy Bacon Dressing
- Roasted Beets, Goat Cheese Crumble, Candied Pecans, Baby Watercress, Maple Cider Dressing

ENTREE

- Roasted Chicken, Rainbow Chard, Rosemary Jus
- Branzino Topped with Creamy Crab and Toasted Breadcrumbs
- Penne with Truffle Mushroom Ragu
- Lobster Ravioli with Vodka Sauce
- Chilean Sea Bass, Sauce Vierge
- Herb Roasted Salmon, Beurre Blanc
- NY Strip Steak, Compound Butter

SIDE

- Creamy Pureed Potatoes
- Root Vegetable and Potato Gratin
- Roasted Baby Potatoes, Rosemary, Sea Salt & Olive Oil
- Roasted Heirloom Carrots in Agave, Lemon & Herbs
- Moroccan Style Cous Cous with Nuts, Dried Fruits & Mint
- Creamy Spinach and Nutmeg
- Creamy Corn 'Elote' Style

SWEET

- Salted Chocolate Caramel Tart
- Yuzu Meringue Tart
- Strawberry Vanilla Trifle Jar
- Coconut Pineapple Jar
- Milk Chocolate Choux
- Raspberry & Cream Choux
- Passion Fruit Ginger Panna Cotta
- Red Velvet Cupcake
- Vanilla Cream Cupcake

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PLATED DINNER

Priced per person based on the choice of main course. Duo option available upon request.

FIRST (Select one)

- Tomato Basil Bisque
- Mesclun Green Salad, Shaved Vegetables, House Vinaigrette
- Beet & Arugula Salad, Goat Cheese, Candied Pecan, Honey Balsamic Drizzle

MAIN (Select one)*

- | | |
|--|-------|
| - Ricotta Gnudi, Pearl Onions, White Truffle Fonduta | \$115 |
| - Roasted Organic Chicken, Brioche Truffle Butter | \$125 |
| - Glazed Salmon, Turnips, Farro Verde* | \$135 |
| - Beef Tenderloin, Potato Galette, Wild Mushroom* | \$145 |

DESSERT (Select one)

- Yuzu Meringue Tart
- Guava Cheesecake
- Tiramisu

*Maximum of two protein selections, and the higher price will apply to *all* guests when two proteins are selected. Dietary restrictions will be accommodated upon request.

A \$200++ fee will apply for groups less than 25 per meal period. 25% service charge & 8.9% sales tax not included.
The banquet menus are only available in the ballrooms and are not available in the Restaurant.



Nobu Dinner

Priced per person. Include freshly brewed regular and decaf coffee and a selection of classic and herbal teas.

FAMILY STYLE DINNER

CLASSIC 150

Edamame
Yellowtail Jalapeno*
Sashimi Salad Matsuhisa Dressing*
Grilled Chicken Anticucho
Black Cod with Miso
Assorted Sushi Rolls and Nigiri*
Chef's Selection of Dessert

SIGNATURE 200

Edamame & Shishito Peppers
Salmon Karashi Su Miso
Lobster Shiitake Salad with Spicy Lemon
Chilean Sea Bass Yuzu Kosho Aioli
Prime Tenderloin Teriyaki*
Assorted Sushi Rolls and Nigiri*
Chef's Selection of Dessert

PREMIUM 250

Edamame & Baby Corn
Tai Dry Miso*
Toro Carpaccio*
Lobster Shichimi Au Gratin
Grilled A5 Wagyu, Truffle Teriyaki*
Assorted Sushi Rolls and Nigiri*
Chef's Selection of Dessert

A \$200++ fee will apply for groups less than 25 per meal period. 25% service charge & 8.9% sales tax not included.

The banquet menus are only available in the ballrooms and are not available in the Restaurant.

Please inquire for the restaurant events menu for restaurant dining.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Bar Packages

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

WINE & BEER

(2) white, (2) red wines and beers

\$50 for the first two hours

\$14 each additional hour

TOP SHELF

Select spirits, (1) white, (1) red wines, beers, classic cocktails

\$55 for the first 2 hours

\$18 each additional hour

ELITE SHELF

Premium spirits, (2) white, (2) red wines, beers, classic cocktails

\$65 for the first 2 hours

\$22 each additional hour

NOBU COCKTAIL ENHANCEMENT

Lychee & Elderflower Martini, Grapefruit on the Rocks, Piña Martini, Nobu Sidecar, MIA Margarita, Mango Passion, Matsuhisa Martini, Rum Connection, Nobu Old Fashioned
One Selection \$18 | Two Selections \$28 (first 2 hours)

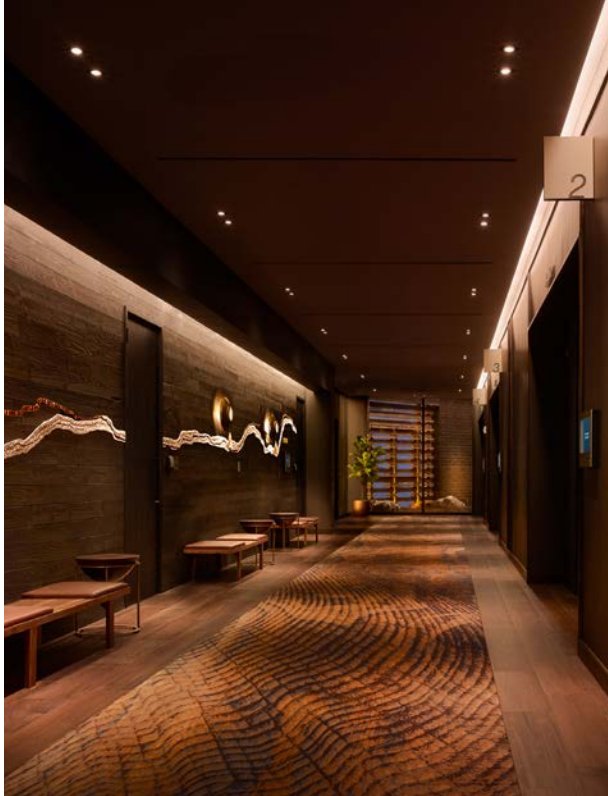
Each package includes soft drinks, ice tea & juices. Excludes bottled water and coffee drinks.
Please inquire for the current list of items included. Wine list is available upon request.

\$200 fee applies per bartender, up to 3 hours | \$75 each additional hour | one bartender per 50 guests.

Prices and the contents are subject to change. 25% service charge & 8.9% sales tax not included.

An additional 3% Atlanta liquor tax will be applied to all liquor and packages containing liquor.





General Information

FOOD & BEVERAGE MENU

Menu items are dependent upon availability. If you find that these menu options do not suit your needs, our culinary team are at your service to custom design a menu and to accommodate your special requests. This includes specific dietary restrictions and/or allergies. The banquet menus listed within are not available in the Restaurant. Please inquire for a separate restaurant event menu for restaurant dining.

MENU PRICING

Food & Beverage menu prices cannot be guaranteed more than 6 months in advance of the scheduled event date. All Food & Beverage prices are subject to change without notice. Menus are subject to change based on seasonality and product availability.

FOOD & BEVERAGE SERVICE

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring outside food or beverage into the Hotel. Food and/or Beverage items remaining from an event may not be re-plated or saved for service during a subsequent planned break or meal period for a group. Similarly, leftover food and/or beverage items may not be taken off-premises or donated to another party.

SERVICE DURATION

Each function with food and beverage service has a time duration assigned for service as indicated in this brochure. Refreshing the food and beverage offerings beyond those time frames will result in additional charges.

MENU SELECTION

To ensure that every detail is handled in a timely manner, the menu selections, special meal orders, and other specific details are required 2 weeks / 14 days prior to the function. In the event the menu selections are not received 2 weeks prior to the function, Nobu will select appropriate menus to fit your event. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, BEO's must be signed and returned to the Catering Manager at least 14 days in advance. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEED GUEST COUNT

Final guaranteed guest count is required 14 days prior to the first scheduled meal function. If the number of guests actually served is less than the final guaranteed guest count, the client is still responsible for the number guaranteed. If the number of guests actually served is greater than the guaranteed guest count, the host is responsible for the total number of guests actually served. If no final guest count is provided by the client 14 days prior to the event, the original guest count on the contract becomes the guaranteed guest count.

FOOD AND BEVERAGE MINIMUM

Food and beverage minimum will apply to function space bookings, including the ballrooms and the meeting spaces, but excluding the restaurant bookings. The minimum will be based on factors such as the space, date, time and number of guests. Nobu Restaurant has a separate food and beverage minimum unless otherwise agreed and specified in the contract.

SMALL GROUP FEE

\$200++ fee will apply for groups less than 25 people per meal period.

CHEF ATTENDANT FEES

\$200 fee will apply per attendant, up to 90 minutes | \$50 for each additional half hour | one attendant per 75 guests.

BARTENDER FEES

\$200 fee will apply per bartender, up to 3 hours | \$75 each additional hour | one bartender per 50 guests

GENERAL INFORMATION CONT.

COAT CHECK & REGISTRATION ATTENDANT FEES

\$200 fee will apply per Coat Check staff or Registration attendant, up to 3 hours | \$75 each additional hour

EARLY MORNING AND LATE NIGHT FEE

Functions starting earlier than 7:00am or ending later than 11:00pm will incur additional fees.

SERVICE CHARGE AND TAX

Service Charge of 25% and Sales Tax of 8.9% will apply to all items on the invoice, in addition to Atlanta Liquor Tax of 3% to all liquor and beverage packages containing liquors. Sales tax is subject to change without notice.

DEPOSIT & PAYMENT POLICY

50% deposit must be received at the time of signing of the contract. The remaining balance is due 14 days prior to the event. No space is reserved until the deposit is received and the contract is signed. If the payments are not received by the scheduled date, there may be late fees applied.

EVENT ROOM ACCESS

Client and vendor access to setup the event space must be approved by the Catering Manager prior to the event date. We reserve the right to charge additional facility rental and/or labor fees for advance room access. We understand the importance of privacy and we will not unnecessarily access event space during the functions. If there is a schedule of "closed door" time, please communicate to Catering Manager.

USE OF OUTSIDE VENDORS

If an outside vendor(s) is hired by you (The Client) to provide any goods and/or services at Nobu Hotel Atlanta during the event, the hotel may require that vendors provide the COI and/or other documentations. Please refer to the separate Nobu Atlanta Vendor Policy.

AUDIO VISUAL

For all of your AV needs, Nobu Hotel Atlanta offers in-house AV company, Inspire Solutions. There will be an additional fee if a different AV company or own equipment is brought in.

SIGNAGE AND DISPLAYS

Pre-approved signage is permitted in registration areas and in private function areas. Signs are not permitted in the hotel lobby, on guest room levels, in elevators, or around the building exterior. Any signs must be freestanding or placed on an easel. All signs must be professionally printed.

OUTDOOR EVENTS

Outdoor events may incur additional setup fees. Please refer to your contract for details. Weather Calls: All "back-up" space must be contracted and is not included when booking outdoor event space. In the event we are faced with inclement weather, a "weather call" is made together between the Client and Catering Manager in accordance with the following timeline:

Breakfast and Lunch: By 2:00pm the day prior to the event; Dinner: By 10:00am on the day of event.

Nobu Management reserves the right to make the final decision to use indoor facilities in the event of inclement weather. We will make the best effort to advise you of any potential move.

FUNCTION ROOMS

Our room rental fee is based on your event requirements. Revisions to guest counts, start and stop times, 24-hour hold requests, event dates, meal functions and/or set-up changes may necessitate an increased rental fee. Nothing may be attached to the walls and ceilings. All rentals and items that belong to the Client or vendors must be retrieved as soon as the function concludes. Nobu is not responsible for storing items that are not retrieved immediately after the conclusion of the event.

SHIPPING AND RECEIVING

Packages must not contain perishables, and may be delivered to the hotel no earlier than two business days before your event and stored until the end of event. First ten packages will be stored complimentary, \$25 per box thereafter or \$125 per pallet. To ensure that your materials are stored and delivered properly, Please include the following information on all packages:

Nobu Hotel Atlanta
3520 Peachtree Rd NE, Atlanta, GA 30326
Attention: (Name of Event Manager) (Name of Group) (First Date of Event)
Number of Boxes (i.e. 1 of 2, etc).

PARKING & BUS ACCESS

Self-parking for events is complimentary while valet is \$15 for event guests. Please refer to your contract for group parking pricing. Please contact Catering Manager to discuss parking options and bus access for your group.

VILLA & ROOFTOP EVENTS

Villa setup may begin at 3:00pm or per your contract

Rooftop setup must be scheduled in advance according to your contract and pool schedule

Villa and Rooftop must be cleared and vacated by 11:30pm or contracted time otherwise

High top for registration may be setup in hotel lobby and/or on 9th floor outside of Villa entrance.

All vendors entering the premises must load-in through the Nobu dock. Event Manager may assist with directions. Load-in time must be scheduled in advance and confirmed by Event Manager.

Vendors must provide COI.

No glass is permitted on the Rooftop.

The Villa and Rooftop as part of Nobu Atlanta is a smoke free property, smoking or vaping within these spaces will incur additional charges.

Furniture rentals must be approved by Event Manager for the Villa and Rooftop.

Nobu does not provide load-in or setup service for ancillary decor. Vendors and clients should provide their own cart for equipment/item transportation from the loading dock through the service halls.