
NOBU ROOFTOP EVENTS

Offering commanding views of the Chicago skyline, the Rooftop at Nobu Hotel is an ideal space for receptions and social gatherings. The Rooftop features dishes inspired by the Nobu team for a more relaxed, cocktail driven lounge experience.



NOBU CHICAGO

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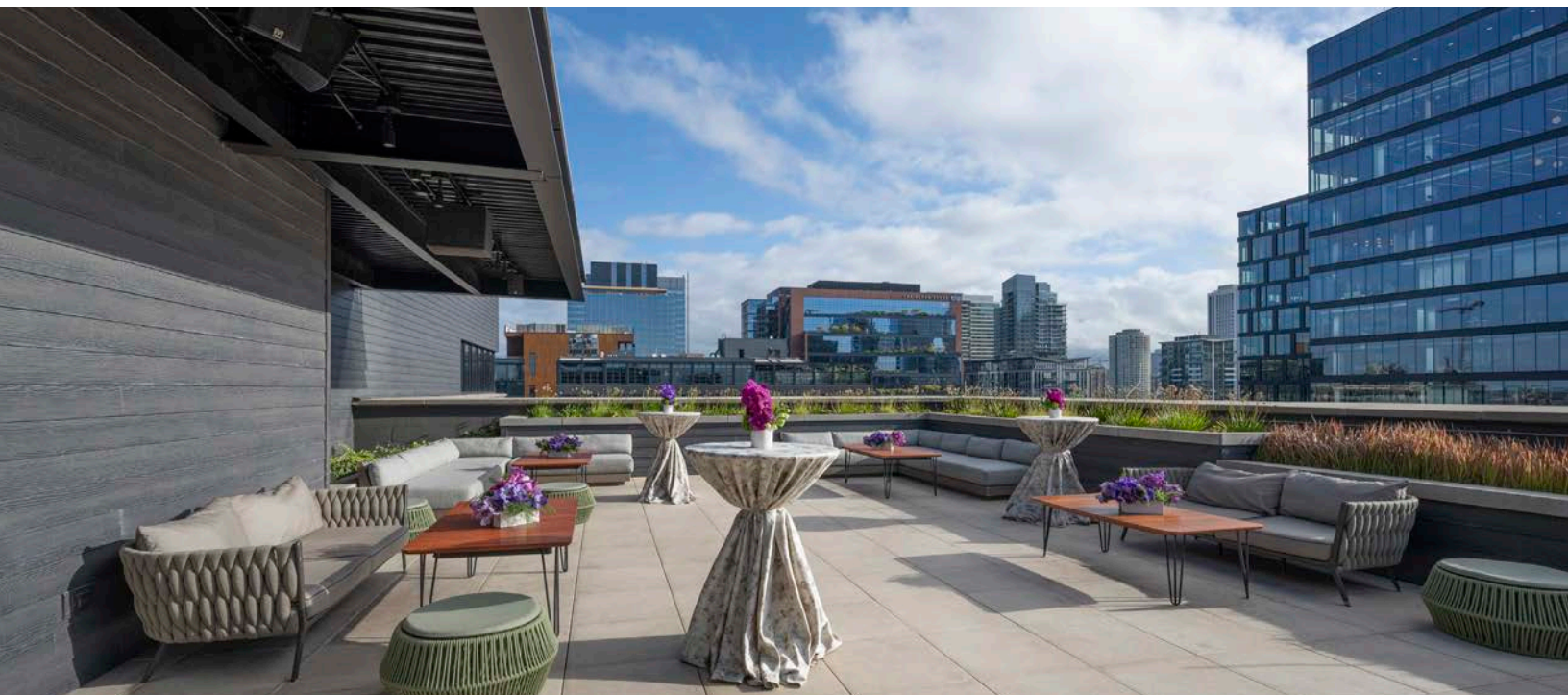


EXCLUSIVE ROOFTOP HIRE

The Rooftop is available for exclusive hire for reception events. The beautiful skyline of the city along with the delectable bites and premium drinks will make your event unforgettable.

Recommended Capacity* 100-120 standing with existing seatings

*The majority of the Rooftop is open-air with no awnings or covers.
The capacities listed are assuming usage of the majority of the indoor space.



SUNSET VIEW

With a sweeping westerly view of the city, this open-air space offers more intimate yet flexible space for various size parties.

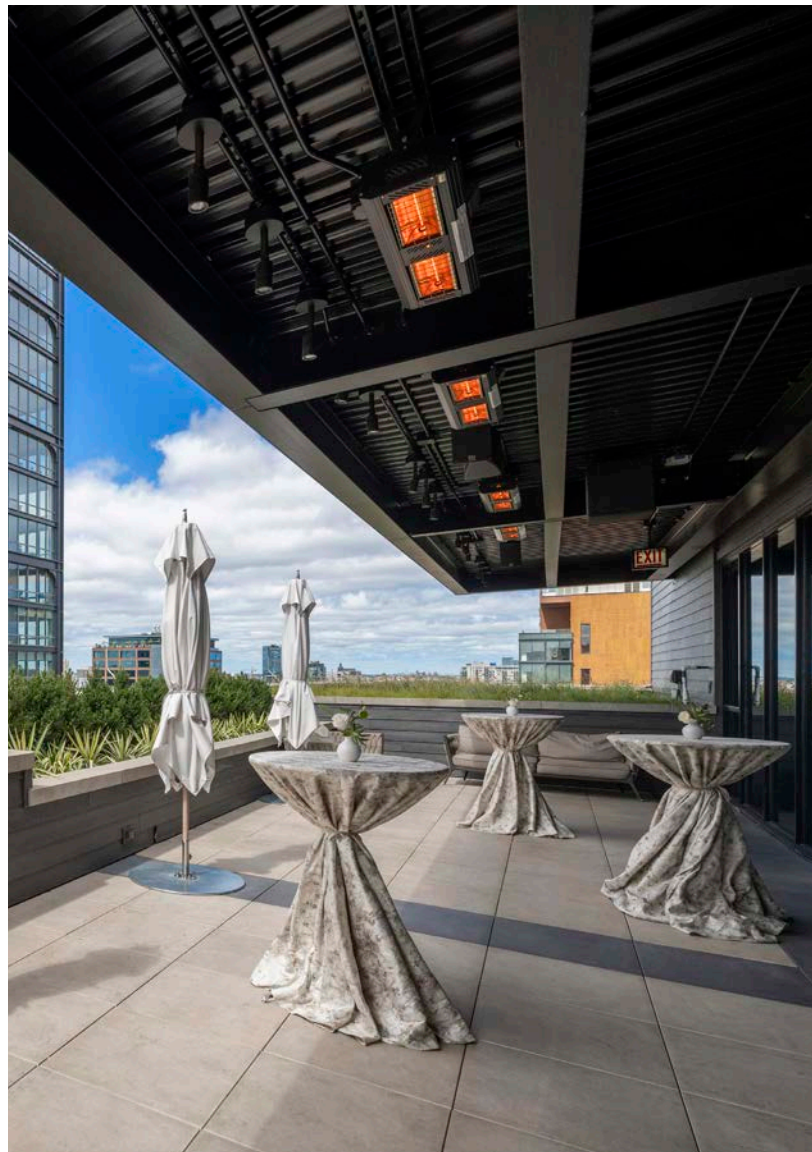
NORTH SUNSET

This West-facing outdoor terrace overlooks the West Loop neighborhood, and is covered with an overhang built-in with heaters. Capacity: 35 standing, 40 Seated

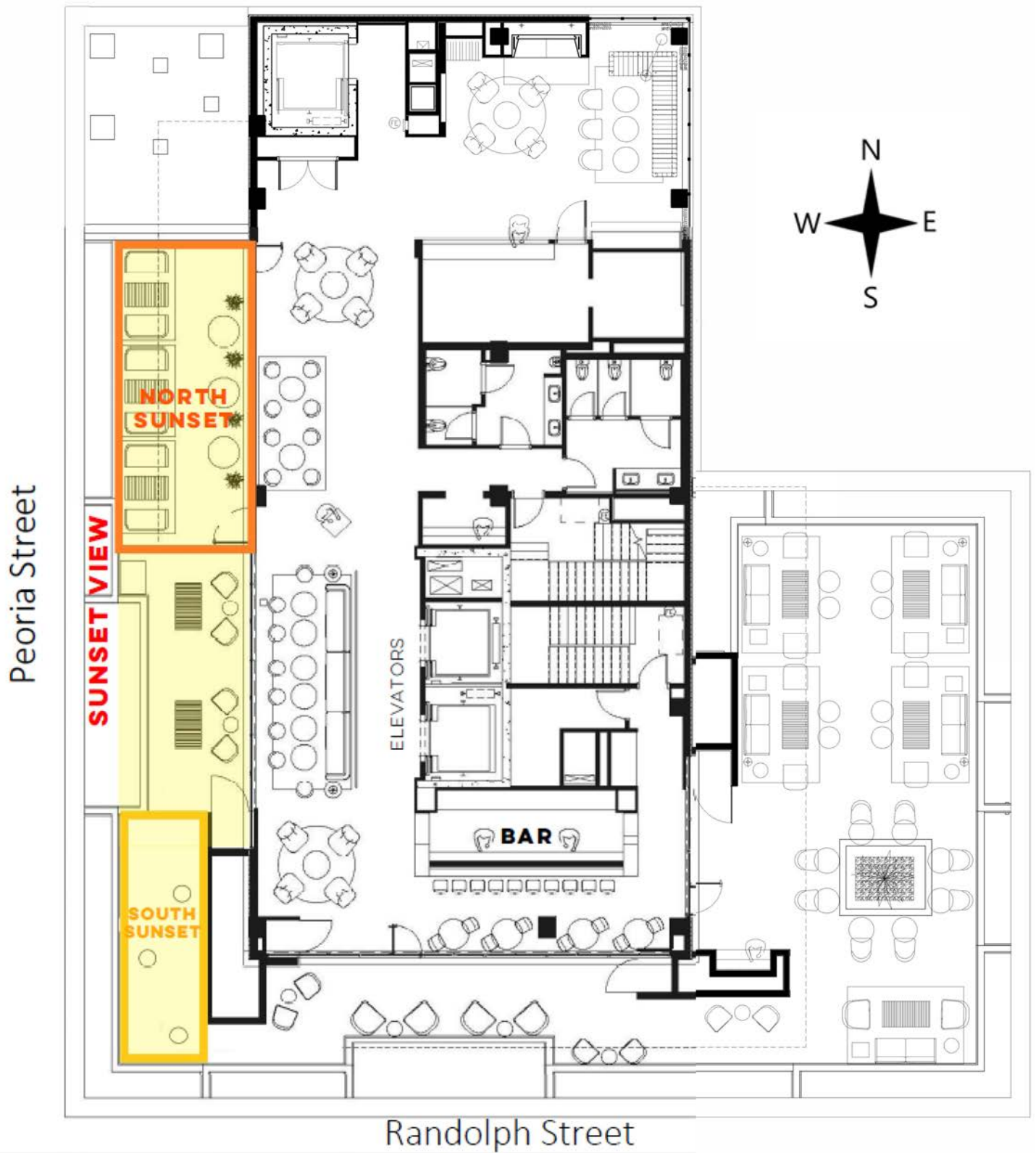
SOUTH SUNSET

This intimate, open-air space is ideal for smaller gatherings, with a view of West Loop. Capacity: 25 standing, 18 seated

Pricing varies based on the time and the date of the inquiry. Please inquire for more information. Satellite bar set-up may be required for large cocktail receptions. \$400 for a set-up, up to 2.5 hours satellite bar with a bartender, and \$50 for each additional half hour.



FLOOR PLAN



COCKTAIL RECEPTION

Designed for standing receptions, each canapé package serves 14-18 pieces.
Priced per person, 20 guests minimum. Canapes are stationed for parties of 50 or less.

LAKEVIEW \$100

Tuna Tacos
Yellowtail Jalapeño
Salmon Karashi Sumiso
Chicken Karaage Spicy Miso
Assorted Sushi Rolls

UPTOWN \$150

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

WEST LOOP \$200

Scallop Tiradito
Tuna Tataki Matsuhisa
King Crab & Caviar Taco
Lobster Ceviche
Ribeye Slider
A5 Wagyu Butter Lettuce
Assorted Premium Sushi Rolls

CANAPÉ ADD-ONS

10 pcs minumum per selection. Please inquire for the current pricing.

CLASSIC

White Fish Tiradito
Salmon Nashi Pear
Lobster Ceviche
Nobu Tacos
Crispy Rice Spicy Tuna
Black Cod Butter Lettuce
Chicken Kushiyaiki
Beef Kushiyaiki

VEGETARIAN

Cucumber Salad
Baby Corn
Vegan Gyoza
Crispy Rice with Avocado
Vegetable Tacos
Eggplant Spicy Miso Skewer
Tofu Creamy Spicy
Vegetable Kakiage

DESSERTS

Sobacha Brownie Bite
Miso Caramel Crunch Bar
Yuzu Passionfruit Cream Puff
Fruit Sake Gelee with Fresh Fruit
Seasonal Macaron
Mochi Ice Cream

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



LOUNGE BITES

Perfect for casual gatherings in a lounge setting.

Served family style, price per person. Available for groups of 9-16 guests.

PEORIA \$100

Edamame & Shishito Peppers
Crispy Rice with Spicy Tuna
Chicken Karaage Spicy Miso
Black Cod Butter Lettuce
Ribeye Tacos
Assorted Sushi Rolls
Mochi Ice Cream

RANDOLPH \$150

Cabbage Slaw with Plum Vinaigrette
Cucumber Salad
Yellowtail Jalapeño
Crispy Rice King Crab
Rock Shrimp Tempura Creamy Spicy
Wagyu Sliders
Assorted Premium Sushi
Chef's Selection of Dessert

Food and beverage minimum applies. Available for 2 hour seatings.

Additional a la carte menu items may be ordered during the event to supplement the pre-selected menu.

Selections based on seasonal availability. Pricings are subject to change.



SEATED DINNER

Designed for formal sit-down dinners.

Served family style, price per person. Available for groups of 13 - 40 guests.

CLASSIC \$130

Edamame
White Fish Tiradito
Tuna Tataki Sashimi Salad
Rock Shrimp Tempura
Grilled Chicken Teriyaki
Assorted Sushi Rolls
Chef's Selection of Dessert

SIGNATURE \$160

Edamame & Shishito Peppers
Yellowtail Jalapeño
Tuna Tataki Sashimi Salad
Rock Shrimp Tempura
Glacier 51 Sea Bass Umami
Ribeye Steak Wasabi Pepper
Assorted Sushi Rolls
Chef's Selection of Dessert

PREMIUM \$225

Edamame & Shishito Peppers
White Fish Dry Miso
Salmon New Style with Fresh Truffle
Tuna Ginger Tosazu
Lobster Shiitake Salad
Glacier 51 Sea Bass with Jalapeño Aioli
Dry Aged Ribeye Steak Truffle Teriyaki
Premium Assorted Sushi
Chef's Selection of Dessert

Please inquire for florist referral. Custom decor and special table configurations may incur additional fee.

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



BAR PACKAGES

Priced per person, available for parties of 20 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

PREMIUM BAR

Well spirits, house wines, beer, selection of 2 specialty cocktails* & non-alcoholic beverages

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

Excludes: espresso drinks, premium teas & top shelf spirits

Two Hours | \$75

Each Additional Hour | \$30

LUXE BAR

Top shelf spirits, house wines, beer, selection of 3 specialty cocktails* & non-alcoholic beverages

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

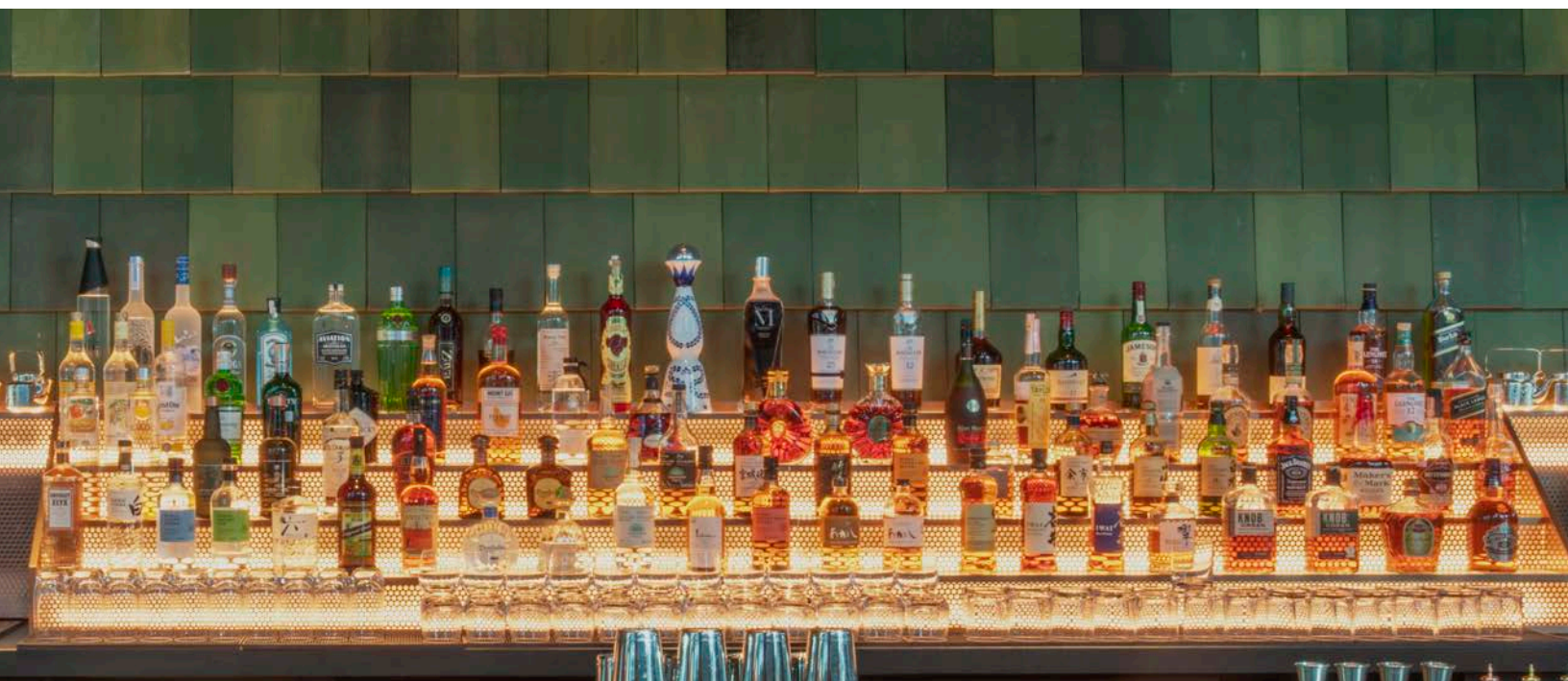
Excludes: espresso drinks, premium teas & ultra-premium spirits

Two Hours | \$95

Each Additional Hour | \$40

*Please inquire for the list of items included and specialty cocktail add-ons.

Satellite bar set-up may be required for large cocktail receptions. \$400 for a set-up, up to 2.5 hours satellite bar with a bartender, and \$50 for each additional half hour.



HOUSE-MADE CAKES

ENTREMET

French style mousse cakes that are shorter in height, with a sleek exterior finish and sophisticated chocolate décor.

PRICING

6" – serves 4 to 8 guests | \$65

8" – serves 8 to 15 guests | \$100

10" – serves 15 to 20 guests | \$150

FLAVORS

Triple Chocolate Caramel

Berries and Cream

Vanilla Bean Mango Cheesecake

PLEASE NOTE:

- All cakes may contain nuts.
- Please inform us of any allergies or dietary restrictions before confirming the order.
- Please inquire if a larger size cake is desired.
- All cake order must be signed by the customer and prepaid in full with a credit card 48 hours prior to the reservation date.
- Cancellation must be received 48 hours prior to the reservation, or no refund will be issued.



GENERAL INFORMATION

We are located on the top floor of the the Nobu Hotel Chicago in West Loop on W. Randolph Street.

Rooftop event spaces are weather-permitting. Unless contracted in advance in writing, there is no backup space for inclement weather.

For larger cocktail receptions, we require pre-selected beverages such as wines, beer, sake, a few signature cocktails and popular liquors.

We can accommodate dietary restrictions and allergies. An advance notice is strongly recommended. 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 1 week prior to the start of the event for parties of 16 or less. Larger parties have due date set further than 1 week.

The deposit is a 50% of the total estimated cost. Cancellation policy varies depending on the date and the type of the event.

There is a 5% administration fee and 11.75% sales tax added to the final bill, in addition to optional gratuity or a mandatory operational fee.

Final guarantees are due a minimum of three (3) business days before the event for parties of 16 or less. 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 for the final bill.

If a change of an original room setup is requested on the day of the event, a setup fee of \$500 will be assessed.

Function areas are assigned based on the anticipated number of guests and setup. Nobu Restaurant reserves the right to change area assignments if there are any adjustments in the guaranteed number of guests or setup requirements.

Custom printed menus are available for \$5 per guest.

For a cocktail reception, a satellite bar may be required at an additional fee.

Corkage fee of \$50 per 750ml bottle will apply to wines brought in from outside that are not on our wine list.

Dessert fee will apply to desserts brought in from outside.

