

N^oBU

CATERING

LONDON PORTMAN SQUARE



A Taste of Nobu, wherever You Are.

TAILORED EXCELLENCE IN EVERY BITE

Nobu Catering by Nobu Hotel London Portman Square brings the renowned Nobu dining experience to your events. Whether you are hosting an intimate private dinner, a sophisticated corporate gathering, or a memorable celebration, our exquisite catering service is designed to impress and delight.

Guided by the principles of bespoke hospitality, Nobu Catering curates customised menus that highlight our iconic dishes, known for their unique fusion of traditional Japanese flavors with Peruvian influences. From succulent sushi and sashimi to inventive hot dishes, every item is crafted with the utmost care and attention to detail.

From expertly crafted cuisine and custom beverage pairings to impeccable service, Nobu Catering transforms any occasion into an unforgettable culinary journey. Let us bring the luxury and sophistication of Nobu to your home, office, or venue of choice, creating remarkable celebrations that leave a lasting impression on your guests.





Nobu Catering Event Portfolio

Our portfolio includes bespoke experiences
tailored to each occasion and client.



FRIEZE MASTERS POP-UP RESTAURANT

Nobu Catering brought the renowned Nobu dining experience to Frieze Masters, one of the world's most prestigious art fairs held in Regent's Park, London. Over five days, our pop-up restaurant offered guests the opportunity to indulge in bespoke hospitality, featuring expertly crafted cuisine and signature Nobu dishes.

Whether they were visiting art exhibits or exploring expansive galleries, guests were treated to tailored menus and impeccable service, perfectly blending Nobu's culinary artistry with the cultural atmosphere of Frieze Masters.





WIMBLEDON HOSPITALITY HOUSE

During Wimbledon season, IMG welcomes executives, VIP guests, and tennis talent to an elegant house just steps from Centre Court. Guests enjoy a luxurious all-day catering experience, from a delightful breakfast of fresh pastries and gourmet coffee to an exquisite dinner with a curated menu. This seamless blend of culinary excellence, refined comfort, and the thrill of Wimbledon creates a truly unforgettable experience before guests are chauffeured back to watch the matches.



ABBEEY CLANCY AND PETER CROUCH
PRIVATE DINNER

Nobu Catering was honored to host an exclusive dinner for Peter Crouch, Abbey Clancy, and their friends, creating a warm and inviting atmosphere for their evening. Our team designed a customised menu that featured signature sushi and beautifully presented entrées, prepared with the finest ingredients to showcase Nobu's culinary artistry. With impeccable service and attention to detail, the evening captured the essence of Nobu's hospitality, blending great flavours, shared moments, and unforgettable memories in an intimate setting.





SHEERLUXE PRIVATE DINNER

To celebrate Tiffany & Co.'s timeless collections, SheerLuxe founder Georgie hosted an elegant dinner at home with the SheerLuxe team and close friends. Elevated by Nobu Catering, the evening featured signature Nobu flavours and bespoke service, creating an exceptional dining experience. Every detail was thoughtfully attended to, ensuring a warm and sophisticated atmosphere befitting the exclusive occasion.



MOCO MUSEUM OPENING NIGHT

Nobu Catering proudly partnered with Moco Museum for its grand opening night in London, curating an impressive culinary experience. Guests enjoyed iconic sushi, DJs, and stunning artwork, seamlessly blending Nobu's celebrated flavours with the vibrancy of modern and contemporary art. This extraordinary evening perfectly harmonised culture and cuisine, creating lasting memories for all who attended.





WOODS FLEET PARTNERSHIP

Nobu Catering is delighted to partner with Woods Silver Fleet to create exclusive events aboard the luxurious Silver Sturgeon, Drift Woods, and Woods Quay. Guests can savour signature dishes like Yellowtail Jalapeño and Black Cod Miso, paired with expertly crafted cocktails, while sailing along the iconic River Thames. This collaboration blends Nobu's renowned flavours with the luxury of Woods Fleet, offering an extraordinary culinary journey against the backdrop of London's landmarks. Perfect for private bookings, it's a truly special experience combining elegance, cuisine, and breathtaking views.



TONI&GUY SUMMER SOIRÉE

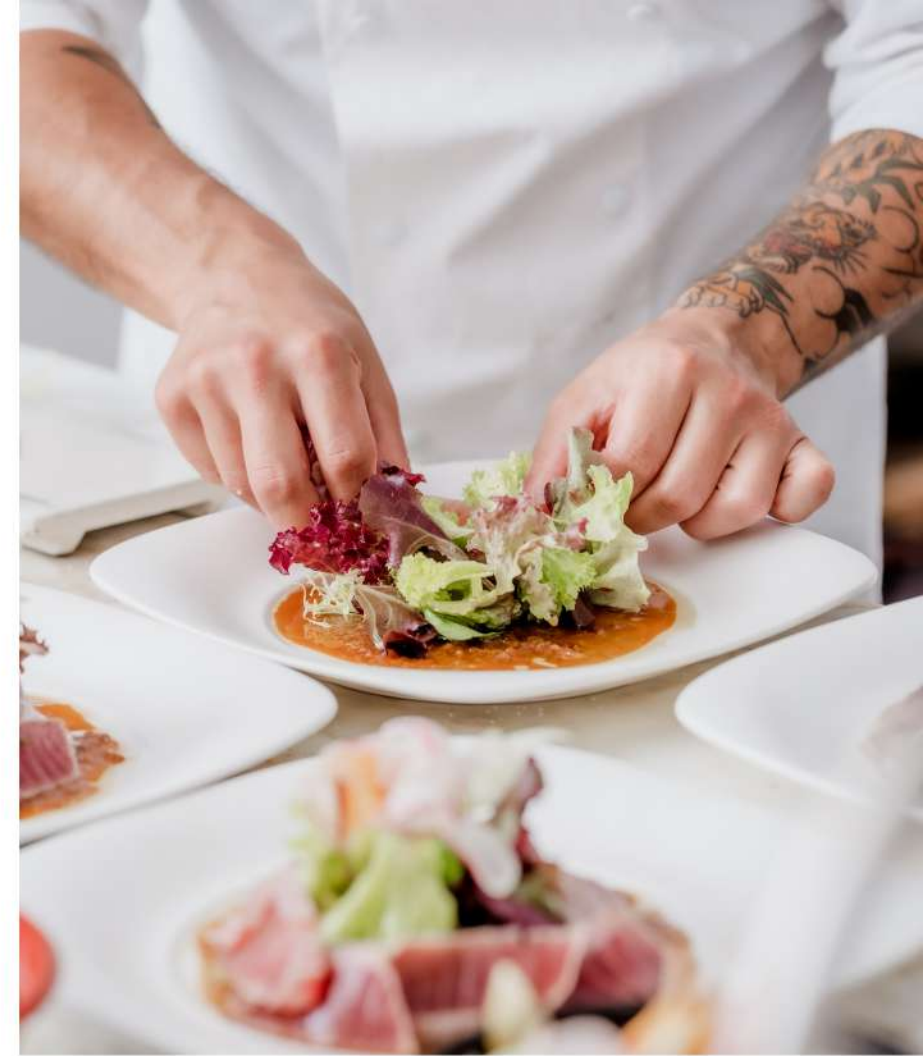
The TONI&GUY Charitable Foundation is the official charity of the internationally renowned hairdressing company, established by Toni and Pauline Mascolo in 2003 with the aim of helping a variety of worthwhile causes.

Nobu Catering provided a culinary experience for an unforgettable charity event at the stunning Summerdown Manor, the private residence of the esteemed Mascolo family in Surrey. With over 300 distinguished guests, this spectacular party transformed both the house and grounds into a captivating wonderland of luxury, fashion, art, entertainment and gastronomic experience.



NOTORIOUS FOODIE PRIVATE DINNER

We partnered with Notorious Foodie to host a private dinner at home. Nobu Catering delivered an exceptional dining experience, showcasing our signature dishes and impeccable service. Every detail was thoughtfully designed to create a memorable event for all the guests. The exciting ambiance and masterful culinary execution delivered an evening that left a lasting impression.



SUMMER IN THE SQUARE: GUEST KITCHEN POP-UP

Nobu Catering was thrilled to host a 'Guest Kitchen' during Marylebone's Summer in Portman Square Garden, raising the bar for summer gatherings in the area. This exciting two-day activation coincided with the gripping final week of the Wimbledon tournament, where guests enjoyed outdoor screenings amidst the beautiful setting of this charming private garden. Attendees experienced Nobu's culinary delights while watching the matches in one of London's most special private spots—making for a stylish, unforgettable summer gathering in the heart of Marylebone.





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ENQUIRE NOW:

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