



EVENTS & PRIVATE DINING



Nobu Marrakech is proud to present the very finest of luxury and elegance in private dining experiences for your special events.

Our experienced team of highly trained chefs and professional servers are available to work at any event space you desire.

Nobu Marrakech

Av. Echouhada et Rue du Temple
Hivernage, Marrakech

Tel: +212 5244-24242

Email: inquiry-marrakech@nobuhotels.com



NOBU RESTAURANT

Nobu Restaurants are rooted in creating memories around the enjoyment of exceptional food. Pioneered by Chef Nobu Matsuhisa, the iconic Nobu menu is influenced by his years of studying Japanese cuisine in Tokyo and his extensive travels. The diverse celebration of flavours formed Nobu's trademark 'Nobu Style', which is intrinsic to all Nobu menus worldwide.

Signature dishes such as Black Cod Miso, Rock Shrimp Tempura, and Yellowtail Sashimi with Jalapeño are just a few of the celebrated dishes that are served at Nobu. Chef Nobu continues to bring to life the latest trends in New-Style Japanese cuisine with an extensive menu of inventive dishes, special creations influenced by local flavours, alongside an array of expertly crafted cocktails.

With a total seating capacity of **290 guests** featuring the following areas: Terrace, Lounge & Bar with Dj deck, Main dining area with DJ and Pool Terrace.





MAIN DINING AREA

The main dining area of Nobu Restaurant exudes an atmosphere of contemporary elegance and sophistication. Adorned with sleek and modern furnishings, it boasts a spacious layout with carefully curated lighting to create a warm and inviting ambiance. The decor seamlessly blends Japanese minimalist aesthetics with upscale luxury, featuring clean lines, muted colours and subtle decorative elements.

Tables are arranged thoughtfully to provide a comfortable and intimate setting for guests, whether they are enjoying an intimate dinner or a business meeting. Throughout the space, attention to detail is evident, from the meticulously arranged table settings to the stylish accents that complement the overall design.

The main dining area often buzzes with a vibrant energy, as guests savour the renowned cuisine of Nobu while engaging in lively conversation, creating the perfect backdrop for memorable dining experiences.

Capacity : 112 seats with 8 seats sushi counter

LOUNGE & BAR

Located just off the main dining area, the Lounge & Bar offers light bites, signature handcrafted cocktails and a fine selection of cigars. Comfortable seating allows guests to unwind in a stylish and relaxed setting.

Capacity : 40 seats







TERRACE

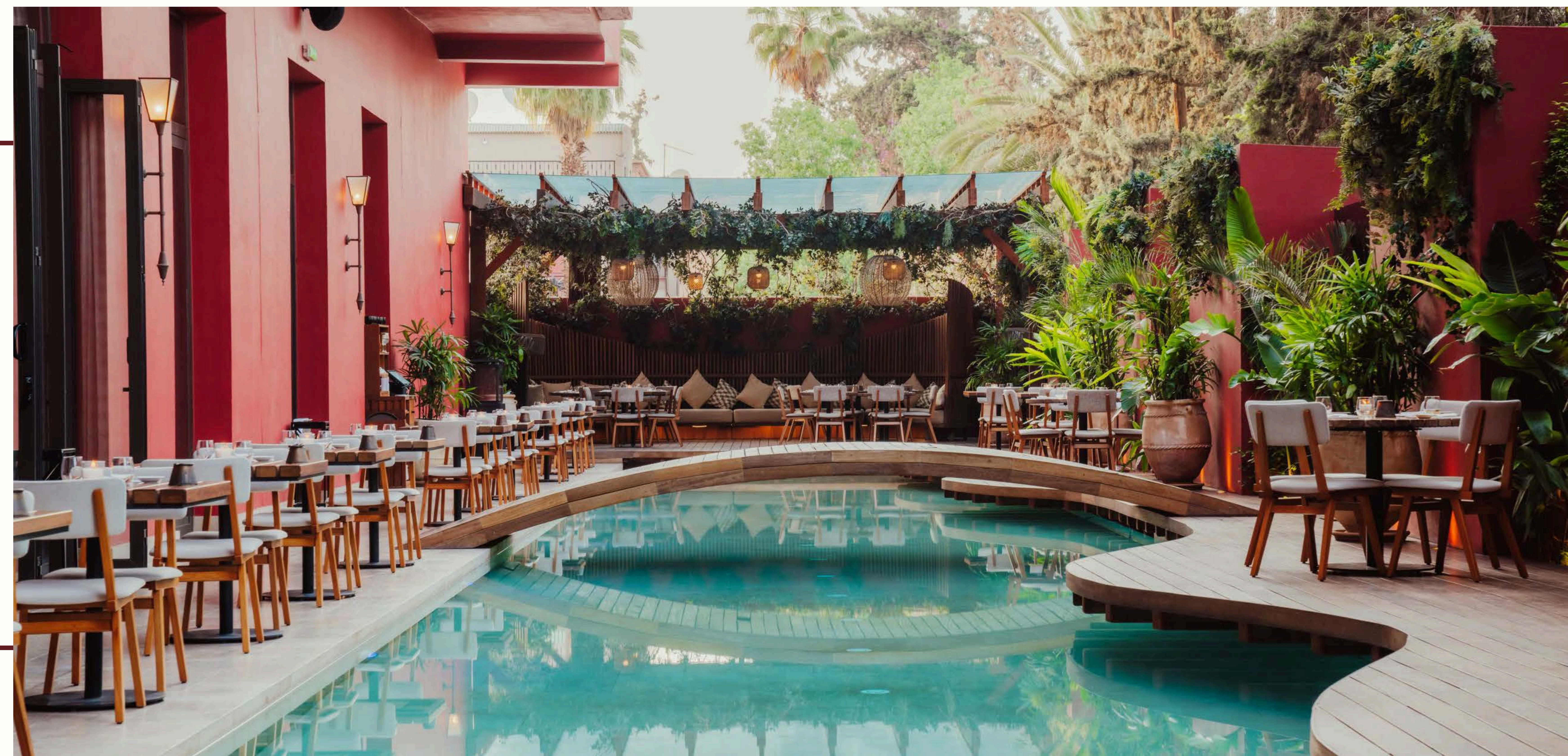
The Nobu Terrace offers a serene and elegant outdoor space connected to the Lounge & Bar, where guests can enjoy after-work cocktails and globally acclaimed Nobu cuisine in an open-air setting. On warm evenings in Marrakech, guests can savour Nobu signature light bites or opt for a full dining experience, making it an ideal venue for receptions and special events.

Capacity : 30 seats

POOL & PERGOLA

The outdoor area by the pool at Nobu Restaurant is a tranquil and romantic space, perfect for intimate gatherings. With private seating by the pool and tables surrounding the area, this secluded spot is ideal for cocktail receptions, canapes, or private group breakfast and dining events.

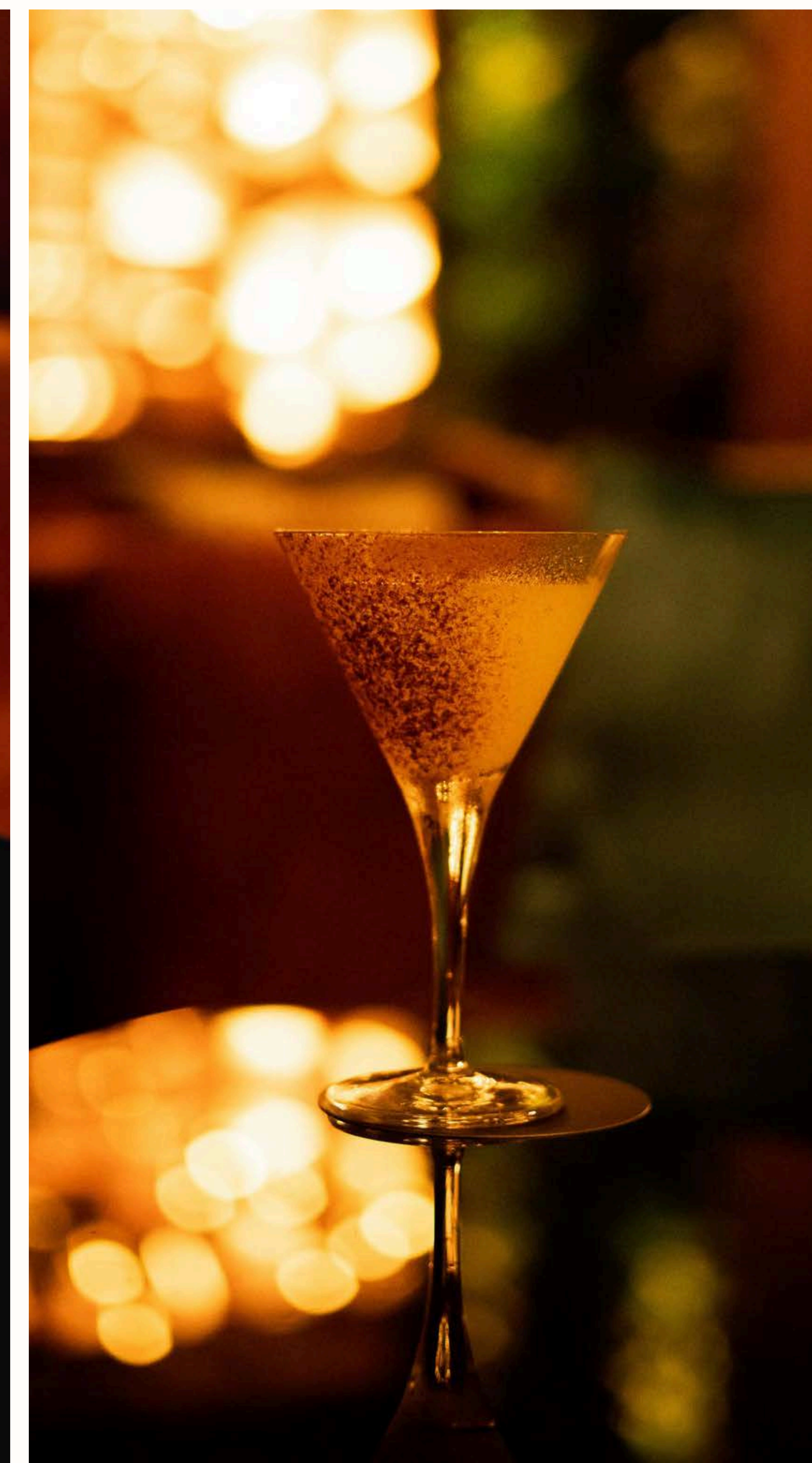
Capacity : 64 seats



BEVERAGES

Indulge in an array of beverage options tailored for events of all kinds. Explore our extensive menu offering handcrafted cocktails, refreshing mocktails, and a diverse selection of unique wines and sake, exclusively curated for Nobu Restaurants.

Our skilled bar team is dedicated to crafting bespoke beverage packages to complement your preferences and budget. Elevate your dining experience with expertly selected pairings for each dish on your customized menu. Conclude your event with our selection of digestives, premium coffee, or a soothing cup of finely brewed green tea.







MORNING COFFEE BREAK

SENDAI

120 MAD PER PERSON

Selection of Nobu Tea
Filtered Coffee
Assorted Fresh Juices
Selection of Mini Pastry
Selection of Fresh Seasonal Fruits in Skewers

SAITAMA

180 MAD PER PERSON

Selection of Nobu Tea
Filtered Coffee
Assorted Fresh Juices
Mini Cheesecake
Bircher Muesli with Berries



NARA

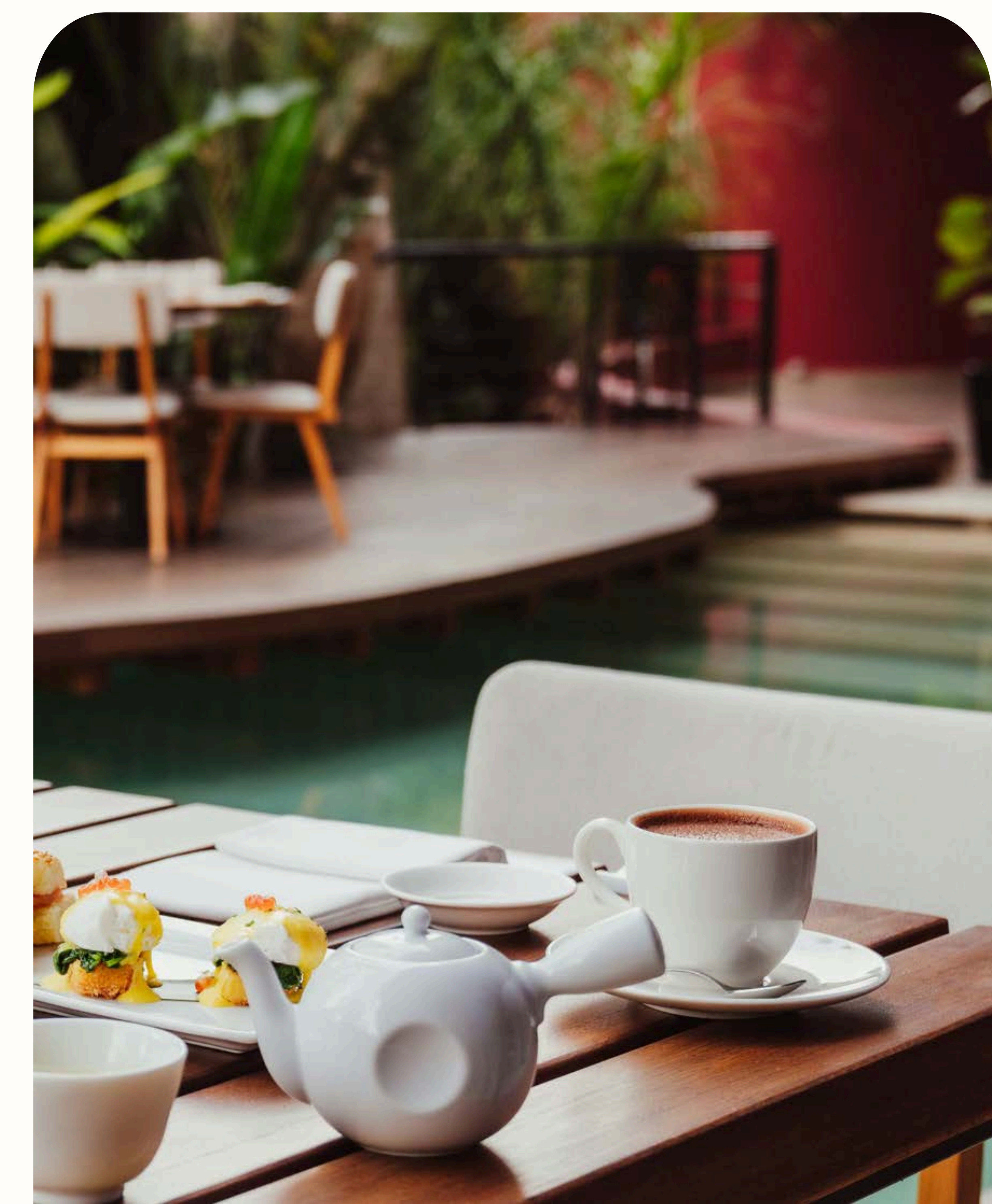
150 MAD PER PERSON

Selection of Nobu Tea
Filtered Coffee
Assorted Fresh Juices
Selection of Mini Pastry
Nobu Mini Mango Chia

FUKUOKA

220 MAD PER PERSON

Selection of Nobu Tea
Filtered Coffee
Assorted Fresh Juices
Salmon New Style Doughnut
Nobu Matsuhisa Benedict







AFTERNOON COFFEE BREAK

NAGOYA

160 MAD PER PERSON

- Selection of Tea
- Filtered Coffee
- Hot Chocolate
- Assorted Fresh Lemonade
- Cookies

KYOTO

260 MAD PER PERSON

- Selection of Tea & Ice Tea
- Filtered Coffee
- Hot Chocolate
- Fresh Lemonade
- Nobu Beef Sando
- Mini French Pastry



SAPPORO

240 MAD PER PERSON

- Selection of Tea & Ice Tea
- Filtered Coffee
- Hot Chocolate
- Fresh Lemonade
- Chicken Miso Mint
- Nobu Slider

KOBE

280 MAD PER PERSON

- Selection of Tea & Ice Tea
- Filtered Coffee
- Hot Chocolate
- Fresh Lemonade
- Nobu Club Sandwich
- Salmon & Lobster Tacos
- Assorted Mochi Ice Cream





FAMILY STYLE DINNER

Minimum 12 guests

KANPAI

800 MAD PER PERSON

Edamame

Spinach Salad with Grill Shrimp & Avocado

Tuna Carpaccio with Tamari Truffle

White Fish Tiradito

Black Cod Miso

Or

Almond Crust Lamb Rack with Teriyaki

Nobu Cheesecake

SUKI DESU

900 MAD PER PERSON

Spicy Edamame

Crispy Artichoke Salad with Argan Goma Dressing

New Style Sashimi

Assorted Sushi & Roll

Black Been Dashi Sea Bass

Or

USDA Angus Beef Short Ribs Yakitori

Yuzu Tart





FAMILY STYLE DINNER

Minimum 12 guests

HANA

1000 MAD PER PERSON

Edamame

Miso Chips with Scallops
Oyster with Nobu Sauce (3Pcs)
Tuna Tataki with Tosazu
Assorted Sushi & Roll

Chilean Sea Bass Dashi Ponzu
Or
USDA Angus Rib Eyes Steak Anticucho Style

Nobu Cheesecake

ITADAKIMASU

1100 MAD PER PERSON

Edamame

Sashimi Salad with Matsuhisa Dressing
Yellowtail Jalapeño
Selection of Sushi & Roll

Salmon Yuzu Jalapeño
Or
USDA Angus Beef Tenderloin with Teriyaki

Chocolate Fondant

VEGETARIAN MENU NIWA

700 MAD PER PERSON

Edamame

Mushroom or Beetroot Tacos

Crispy Rice Avocado

Crispy Artichoke Salad with Argan Gomma

Fennel Yuzu Salad Miso Mint

Tofu Tomato New Style

Assorted Vegetarian Sushi & Roll

Nasu Miso

Cabbage Dry Miso Yuzu Mash Crispy Leeks

Vegetarian Soba Noodle

Cauliflower Jalapeño

Warm Mushroom Salad

Chocolate Mousse

or

Chia Coconut Mango

Select from these options for your vegetarian menu

3 starters, sushi selection, 1 main course, dessert





CANAPE

MINIMUM 30 GUESTS
FOR 2 HOURS

24 PIECES PER PERSON
1800 MAD

12 Cold
8 Hot
4 Dessert

COLD

- Spicy Miso Chips Tuna
- Tuna Tacos
- Salmon Tacos
- Short Ribs Tacos
- Crispy Rice Salmon
- Yuba Tuna Creamy Spicy
- Salmon New Style
- Yellowtail Jalapeño Skewer
- Fennel Yuzu King Crab Mint Miso
- White Fish Dry Miso Skewer
- Tuna Sashimi Salad Skewer
- Toro Mini Hand Roll
- Salmon Karashi Su Miso
- Seafood Ceviche
- Salmon Nigiri
- O Toro Nigiri
- Sweet Shrimps Nigiri
- Mackerel Nigiri

16 PIECES PER PERSON
1150 MAD

8 Cold
5 Hot
3 Dessert

HOT

- Shrimp Nigiri
- Spicy Tuna Roll
- Salmon Avocado Roll
- Yellowtail Jalapeño Roll
- Shrimp Tempura Roll
- Shishito Pepper Miso
- Kushi Chicken Kizami
- Kushi Salmon Yuzu Truffle
- Kushi Octopus Anticucho
- Kushi Beef Teriyaki
- Beef Slider
- Rock Shrimps Creamy Spicy
- Chicken Wings
- Black Cod Butter Lettuce
- Chilean Sea Bass Umami
- Mini Short Ribs Yakitory

9 PIECES PER PERSON
700 MAD

5 Cold
3 Hot
1 Dessert

DESSERT

- Mini Cheesecake
- Macana
- Fruit Skewers
- Mochi
- Selection Sorbet or Ice Cream

VEGETARIAN

550 MAD PER PERSON

Avocado Tacos
Mushroom Tacos
Beetroot Tacos
Vegetarian Ceviche
Tofu Creamy Spicy
Crispy Rice Avocado
Asparagus New Style
Tomato Tofu New Style
Shiitake Nigiri
Avocado Nigiri
Pepper Nigiri
Vegetarian Roll
Mini Vegetarian Hand Roll
Nasu Miso
Cauliflower Jalapeño
Shiitake Skewers
Asparagus Skewers

Dessert

Fruit Skewers
Selection of Sorbet or Ice Cream





MOKO
650 MAD PER PERSON

Salad Buffet

- Mixed Greens
- Shiso Tomato
- Cucumber
- Yuzu Olive Oil
- Dry Oiso
- Spicy Lemon
- Matsuhisa Dressing
- Fennel Yuzu Salad
- Baby Spinach Salad

Breads

- Assorted Bread, Olive Oil, Butter



Vegetables & Rice

- Sauteed Inaniwa Noodles
- Steamed Rice

Soup

- Miso Soup

Hot Kitchen

- Black Beans Ombrine
- Chicken Kushiyaki

Dessert Buffet

- Seasonal Fruits, Mini Rice Pastilla, Japanese Tiramisu,
- Macarons: Vanilla, Pistachio, Raspberry

The above items are subject to changes and availability
Minimum 20 guests

SORA

700 MAD PER PERSON

Salad Buffet

Mix Green

Almond

Goma Dressing

White Sesame

Watermelon Amazu Ponzu with Red

Onion & Coriander

Shiso Tomato

Cucumber

Yuzu Olive Oil

Dry Miso

Spicy Lemon

Tuna Sashimi Salad with Matsuhisa Dressing

Breads

Assorted Bread, Olive Oil, Butter



From Sushi Bar

Salmon Nigiri

California Cut Roll

Crispy Rice with Spicy Tuna

Vegetable Maki

Vegetables & Rice

Cauliflower with Jalapeño Salsa

Vegetable Fried Rice

Soup

Oats Soup

Hot Kitchen

Mediterranean Sea Bass Chimichurri

Slider USDA Angus Beef

Dessert Buffet

Macarons: Vanilla, Pistachio, Raspberry,

Mini Chocolate Fondant, Mini Macana, Seasonal

Fruits, Mini Cheesecake

The above items are subject to changes and availability

Minimum 20 guests

SAKI

900 MAD PER PERSON

Salad Buffet

Mixed Green
Shiso Tomato
Cucumber
Yuzu Olive Oil
Dry Miso
Spicy Lemon
Chuko Inaniwa Salad

Breads

Assorted Bread, Argan Oil, Butter

Soup

Mix Mushroom Soup



From Sushi Bar

Salmon Nigiri
California Maki
Crispy Rice with Spicy Tuna
Vegetable Maki

Vegetables & Rice

Veggies Spicy Garlic
Steamed Rice

Hot Kitchen

Pan Seared Salmon Jalapeño
Lamb Rack with Teriyaki Sauce

Dessert Buffet

Mini Yuzu Tart, Chia Mango,
Macarons: Vanilla, Pistachio, Raspberry

The above items are subject to changes and availability
Minimum 20 guests



"To see my guests smile means the world to me, and I will do anything and everything to make them happy. This is my philosophy. I came up with many of my signature dishes as I accommodated customer requests at Matsuhisa. These signature dishes were then perfected over time at NOBU. So in a sense, my guests created NOBU Style cuisine."

C H E F N O B U M A T S U H I S A





F.A.Q

Where rich heritage meets Nobu's contemporary flair, Nobu Hotel Marrakech is perfectly situated in the fashionable 'Golden Triangle,' just steps from the charming, historic heart of the city, souks, vibrant Medina & Djemaa el-Fna square.

Chef Nobu continues to bring the latest trends in New-Style, Japanese cuisine to life with an extensive menu of inventive dishes, special creations influenced by local flavours, and an extensive selection of cocktails.

Venue rental, minimum spending requirements, and deposit conditions may be applicable, contingent upon your event.

We take pride in collaborating with top-tier creatives, ranging from florists to renowned musical talents. Our team is dedicated to assisting you with the final touches for your event.

We can accommodate dietary requirements and allergies when informed in advance.



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