



This is where memories are made.

Club 23 offers the ultimate event experience; glamorous and versatile, equipped to entertain a sophisticated clientele. Be immersed amongst the lavish environments, expertly crafted cocktails and breathtaking balcony views of Melbourne. With a highly skilled team behind the scenes, we're able to create and execute the most elaborate of events that capture the imagination.

Club 23 is a multi-sensory venue, taking entertainment, service, and dining to new heights.
From a lavish cocktail reception, to corporate events and weekend partying,
Club 23 is the model space to celebrate in style.

Our chefs have prepared two canape menus for you to choose from to best suit your event –
the Club 23 canape menu and the Nobu Signature Menu.
Please take the time to review the options for each canape menu below.

We look forward to hosting your next event at Club 23!



STANDARD CLUB 23 CANAPÉ PACKAGES

One hour canape package – \$35 per person

Choose from two cold, two hot, one sweet and one substantial items

Two hour canape package – \$54 per person

Choose from three cold, three hot, one sweet and two substantial items

Three hour canape package - \$69 per person

Choose from four cold, four hot, two sweet & two substantial items

Four hour canape package - \$79 per person

Choose from five cold, five hot, two sweet & two substantial items

For any package, sweet option can be substituted for an additional cold or hot option



CANAPÉS

COLD SELECTION

Assorted maki rolls, soy and pickled ginger (GF)

Roasted chicken & avocado tortilla roll

Wagyu beef tataki, gyoza skin

Cured salmon, avocado mousse, avruga caviar, tartlet

King fish ceviche, lemon myrtle, baby cress (GF)

Tuna tataki, ponzu, shiso leaf

Pacific oysters, finger lime salsa (GF)

Local mushrooms, wattle seed, balsamic glaze crostini (V, VG)

Heirloom tomatoes, avocado, Persian fetta (V)

Pickled beets, goats cheese, onion marmalade tarts (V)



CANAPÉS

HOT SELECTION

Tempura king prawns, sweet chilli

Thai fish cake, Nan Jim dressing

Lemon grass chicken skewers (GF)

Chicken and leek pies, tomato relish

Moroccan lamb kofta, tzatziki (GF)

Teriyaki glazed beef tenderloin (GF)

Mini assorted pizzas

Mac n cheese & chilli croquettes, honey mustard dressing (V)

Roasted pumpkin and Persian feta arancini (V)

Pan fried vegetable gyoza, black vinegar (V)

Vegetable spring rolls (V)

Sweet potato, quinoa and kale fritter (V)



SUBSTANTIAL

Angus beef sliders, onion jam, gruyere, chipotle

Chicken burgers, honey mustard, Japanese mayonnaise

Char Sui pork, plum sauce, pickled vegetables

Pulled pork, Vietnamese salad, Banh mi

Salted Calamari, chilli lemon aioli

Battered flathead, fries, tartare

Haloumi, capsicum and basil on Turkish bread (V)



CANAPÉS

SWEET SELECTION

Lemon tart, meringue and strawberry

Orange, chocolate ganache tart

Espresso chocolate truffles

Assorted lamingtons

Seasonal fruit tartlet



CLUB 23 NOBU SIGNATURE PACKAGE

10 x pieces - \$78 per person

(Recommended two cold, four hot, two vegetarian and two sushi rolls)

12 x pieces - \$88 per person

(Recommended three cold, four hot, two vegetarian and three sushi rolls)

14 x pieces - \$98 per person

(Recommended four cold, five hot, two vegetarian and three sushi rolls)





CANAPÉS

COLD SELECTION

Yellowtail Jalapeno

Tuna Tataki Matsuhisa Dressing

New Style Salmon Yuzu Soy

Crispy Yuba with Spicy Tuna

Seafood Ceviche with Monaka

Salmon Taco with Tomato Salsa

Beef Tataki Onion Ponzu

Fresh Oyster Nobu Salsa





CANAPÉS

HOT SELECTION

Wagyu Taco Creamy Spicy Sauce

Black Cod Butter Lettuce

Umami Chicken Wing Miso Salt

Chicken Teriyaki Skewer

Crispy Soft Shell Crab, Amazu Melon Salsa

Atlantic Salmon Skewer with Anti-Cucho Sauce

Beef Skewer with Wasabi Pepper Sauce

Nobu Style Fish and Chip

Wagyu or Chicken Katsu Sandwich Creamy Aji Amarillo





CANAPÉS

VEGETARIAN SELECTION

Nasu Miso
Crispy Yuba with Pumpkin Mash
Baby Spinach Salad Dry Miso
Beetroot Dry Miso
Vegetarian Taco, Truffle Yuzu Dressing

SUSHI SELECTION

6 PIECES PER ROLL

Prawn Tempura Roll
Salmon Avocado Roll
House Special Roll
Spicy Tuna Roll
California Roll
House Vegetable Roll (V)

