
CLUB CATERING

Let the Club's catering professionals bring success to your next dinner party or office conference lunch. Besides menus for every occasion, the Club can provide bilingual servers, chinaware, silverware, glassware, tables and chairs.

Prices displayed are for Members and non-Members and exclude 10 percent consumption tax.

For specific dietary or food allergy needs, please talk to your event coordinator.

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SET MENUS

Prices are per person for a minimum of 10 people.

PREMIUM PACKAGE

Members: 3,600 | Non-Members: 4,400

Classic Caesar Salad with Romaine and Garlic Croutons
Pasta Salad with Peppers, Lemon Honey Dressing and Pistachios
Roasted Pumpkin Salad with Parsley Oil and Pecans
Chilled Mini Quiches Lorraines
Club Coleslaw
Hoisin Tofu and Vegetable Tortilla Wrap Bites
Beef and Ricotta Cheese Lasagna with Mozzarella
Rosemary- and Lemon-Roasted Chicken
Fresh Fruit Salad

DELUXE PACKAGE

Members: 5,000 | Non-Members: 6,000

Classic Caesar Salad with Romaine and Garlic Croutons
Pasta Salad with Peppers, Lemon Honey Dressing and Pistachios
Charcuterie with Cornichons
Club Coleslaw
New York City Bagels with Lox Salmon and Schmear
Rosemary- and Lemon-Roasted Chicken
Beef and Ricotta Cheese Lasagna with Mozzarella
Tandoori-Roasted Tofu Steaks with Raita Sauce
Creole-Roasted Salmon with Red Pepper Coulis
Smoked Brisket Fried Rice with Scallions
Chocolate Truffle Tarts
Spiced Pumpkin Tarts



À LA CARTE MENU

COLD & HOT BITES

Prices are for 10 portions.

Chilled Mini Parmesan Quiches	2,000 2,400
Chilled Mini Quiches Lorraines	2,300 2,800
Roasted Vegetable and Hummus Tarts	1,800 2,200
Marinated Salmon Bruschettas with Pickled Fennel	1,800 2,200
Crab and Dill Salad Bruschettas	2,300 2,800
California Rolls with Avocado and Sesame (per 16 portions)	2,500 3,000
Spicy Tuna and Cucumber Rolls with Shiso Leaves (per 16 portions)	2,500 3,000
Curried Vegetable Samosas with Indian-Spiced Mango Chutney	1,800 2,200
Japanese Sweet Soy-Glazed Chicken Skewers	2,000 2,400
Maple- and Jalapeño-Glazed Bacon Pinchos with Dried Apricot	3,200 3,900
Bacon-Wrapped Hokkaido Scallops with Tapenade	3,700 4,500
Crab Cakes with Saffron Aioli	3,700 4,500

ADDITIONS

Black Olive Tapenade (400g) with English Water Crackers	2,500 3,000
Shrimp Cocktail (1kg) with Classic Cocktail Sauce	9,000 10,800
Smoked Salmon (1kg) with Condiments	11,500 13,800
Gourmet Cheese Selection (1kg) with English Water Crackers	19,000 22,800

SALAD PLATTERS

Prices are for 10 portions (approx.).

Classic Caesar Salad with Garlic Croutons	3,700 4,500
Signature Chinese Chicken Salad	4,800 5,800
Mixed Leaf Salad with Roasted Walnuts and Lemon Honey Dressing	3,000 3,600
Pasta Salad with Peppers, Lemon Honey Dressing and Pistachios	3,300 4,000
Roasted Pumpkin Salad with Parsley Oil and Pecans	3,700 4,500
Club Coleslaw	2,900 3,500

À LA CARTE MENU

WRAPS & SANDWICHES

Prices are for five portions (minimum order).

Hoisin Tofu and Vegetable Tortilla Wraps Bites	3,200 3,900
Roasted Vegetable and Ricotta Ciabatta Sandwiches with Basil Pesto	4,000 4,800
Roasted Beef Sirloin Ciabatta Sandwiches with Tomato and Arugula	5,000 6,000
Clubhouse Sandwiches	5,000 6,000
New York City Bagels with Lox Salmon and Schmear	4,000 4,800

HOT SPREAD & ROASTS

Prices are for 10 portions.

Beef and Ricotta Cheese Lasagna with Mozzarella	10,000 12,000
Indian Vegetable Curry with Mango Chutney	8,500 10,200
Indian Chickpea Curry with Mango Chutney	8,500 10,200
Indian Chicken Curry with Mango Chutney	9,500 11,400
Red Wine-Braised Beef with Glazed Carrots	13,000 15,600
Smoked Brisket Fried Rice with Scallions	4,500 5,400
Vegetable and Egg Fried Rice	3,600 4,400
2kg Australian Grain-Fed Sirloin with au Jus	27,000 32,400
Each Additional Kilogram	12,500 15,000
Sauce au Jus	1,000 1,200
Horseradish Sauce (400g)	1,800 2,200
1.5g Whole Rosemary- and Lemon-Roasted Japanese Chicken	4,600 5,600
6kg Boneless Ham with Raisin Sauce (400ml)	36,000 43,200

À LA CARTE MENU

SIDES

Prices are for 10 portions.

Creamed Mashed Potatoes	2,800 3,400
Steamed Broccoli	2,800 3,400
Garlic-Sautéed Sweet Red and Yellow Peppers	4,200 5,100
Buttered Hokkaido Corn	2,200 2,700
Honey-Glazed Carrots	3,000 3,600
Basmati Rice	2,800 3,400

DESSERT & PASTRIES

Prices are for 10 portions.

Assorted Cookies	1,500 1,800
Mini Croissants	1,400 1,700
Mini Chocolate Danishes	1,600 2,000
Fresh Fruits Cup	4,000 4,800
Chocolate Truffle Tarts	3,700 4,500
Spiced Pumpkin Tarts	3,700 4,500
Baked Cheese Tarts	3,700 4,500
Chocolate Brownie	2,700 3,300
Fruit Panna Cotta	3,700 4,500

DRINKS

BEER

Beer (350ml can)	600 800
Draft Keg approximately 50 servings	27,100 32,600
Draft Beer Serving Set (includes keg gas, ice and ice chest)	1,900 2,300

WINE

Prices are for one 750ml bottle.

Classic Wine: Eco Balance (Chile) Sauvignon Blanc or Cabernet Sauvignon	3,900 4,670
American Wine: Nightfall (California) Chardonnay or Cabernet Sauvignon	4,170 5,010

CHAMPAGNE & SPARKLING WINE

Prices are for one 750ml bottle.

Domaine Chandon Sparkling Wine, Australia	4,900 5,900
Schramsberg Blanc de Blancs, California	7,100 8,600
Moët & Chandon Champagne, France	9,200 11,100

NON-ALCOHOLIC DRINKS

Mineral Water	400 500
Premium Mineral Water	600 720
Oolong Tea (2L)	700 900
Soda (can)	300 400
Orange Juice (1L)	400 500

ICE

Ice Cubes (1kg)	600 800
Ice Chest with Handle	900 1,100



TABLEWARE & ACCESSORIES

Prices are for 24-hour usage.

Users are responsible for any breakage, loss or damage and will be charged for the cost of any replacements.
Glassware, chinaware and silverware need only be rinsed before return.

GLASSWARE

Universal Glass (10oz)	110 150
Champagne Flute (3oz)	110 150
White Wine Glass (8oz)	110 150
Red Wine Glass (10oz)	110 150
Riedel Wine Tasting Glass (8oz)	1,100 1,300

CHINAWARE

Bone China Dinner Plate (27cm)	120 180
Bone China Medium-Sized Plate (24cm)	120 180
Bone China Dessert Plate (21cm)	120 180
Bone China Dessert Bowl (15cm)	120 180
Bone China Coffee Cup and Saucer	120 180
Coffee Mug	120 180
Bone China Soup Cup and Saucer	120 180

CUTLERY

Large Knife	100 150
Large Fork	100 150
Large Spoon	100 150
Large Soup Spoon	100 150
Medium Knife	100 150
Medium Fork	100 150
Butter Knife	100 150
Coffee Spoon	100 150
Service Set (Tongs and Spoon)	300 400

TABLEWARE & ACCESSORIES

ASSORTED TABLEWARE

China Gravy Pot with Ladle	490 600
China Two-Sided Butter Dish	240 300
Cream Pitcher	170 200
Sugar Bowl with Tongs	240 300
Sugar and Cream Set	900 1,100
Salt and Pepper Shakers	240 300
Silver Water Pitcher	490 600
Coffee Pot 8–10 servings	530 650
Tea Pot 8–10 servings	530 650
Wine Cooler	950 1,150
Ice Bucket with Tongs	950 1,150
Punch Bowl with Ladle	1,200 1,450
Silver Platter (40cm x 30cm)	1,200 1,450
China Platter (40cm x 30cm)	2,100 2,500
Rectangular Chafing Dish	1,300 1,550
Square Chafing Dish	1,200 1,450
Chafing Dish Canned Fuel	380 460

LINEN

Napkin (55cm; Cream, Orange, Burgundy, Gray, Purple, Beige)	110 250
Square Regular Tablecloth (180cm; Cream, Black)	380 500
Medium Tablecloth (180cm x 275cm; Cream, Black)	430 650

PLASTIC CUTLERY

Knife	30 50
Fork	30 50
Spoon	30 50
Toothpicks and Holder	120 150
Chopsticks with Club Logo	30 50

TABLEWARE & ACCESSORIES

PAPER TABLEWARE

Regular Plate (20cm)	30 50
Small Cold Drink Cup (6oz)	30 50
Regular Cold Drink Cup (9oz)	30 50
Large Cold Drink Cup (14oz)	30 50
Regular Hot Drink Cup (6oz)	30 50
Napkins (50 per pack)	320 400
Small Club Bag	170 200
Rectangular Club Bag	240 300
Square Club Bag	290 350

ACCESSORIES

Stacking Chair	540 900
Card Table	860 1,500
Coffee Warmer (2.5L) with Coffee	2,700 4,500
Coffee Warmer (11L) with Coffee	6,500 10,000

PLACING AN ORDER

Pickup

Orders can be picked up at the Club (B3) between 9am and 7pm.
Please discuss with the Club catering staff.

Delivery

Delivery charges exclude tolls and parking fees. Please arrange a parking space.
Deliveries before 9am: +3,400 | 4,500

DELIVERY ZONE A

4,700 | 5,660

Minato Ward (other than areas in Delivery Zone B)
Shibuya Ward: Ebisu, Hiroo

DELIVERY ZONE B

7,100 | 8,540

Minato Ward: Takanawa, Shirokanedai, Konan, Daiba
Shibuya Ward: Higashi, Hachiyamacho, Nampeidaicho, Daikanyamacho, Jingumae, Jinnan, Sendagaya, Sarugakucho, Shoto, Kamiyamacho, Shibuya, Uguishidanicho, Udagawacho, Ebisu Nishi, Ebisu Minami
Meguro Ward: Meguro, Shimo Meguro, Kami Meguro, Naka Merugo, Mita, Aobadai, Nakamachi, Yutenji
Shinagawa Ward: Osaki, Kami Osaki, Kita Shinagawa, Nishi Gotanda, Nishi Shinagawa, Higashi Gotanda, Higashi Shinagawa, Minami Shinagawa

DELIVERY ZONE C

9,200 | 11,060

Chiyoda Ward | Chuo Ward
Shibuya Ward: Uehara, Tomigaya, Oyamacho, Nishihara, Yoyogi, Moto Yoyogi, Yoyogi Kamizonochi
Shinagawa Ward (other than areas in Delivery Zone B)
Meguro Ward: Chuocho, Takaban, Gohongi, Himonya, Haramachi, Senzoku, Minami, Meguro Honcho

DELIVERY ZONE D

12,100 | 14,540

Shinjuku Ward | Ota Ward | Setagaya Ward | Nakano Ward | Koto Ward
Meguro Ward (other than areas in Delivery Zones B and C)

DELIVERY ZONE E

14,000 | 16,800

Bunkyo Ward | Taito Ward | Sumida Ward | Toshima Ward | Arakawa Ward



PLACING AN ORDER

FUNCTION STAFF

Bilingual servers and bartenders.

Hourly rates per server (minimum of three hours).

Before 10pm: +5,000 | 6,000

After 10pm and before 9am: +7,000 | 8,400

CANCELLATION CHARGES

Food, Drinks, Tableware and Accessories

- Cancellations made between four and 10 days before the event will be charged 50 percent of the cost of the ordered items.

- Cancellations made between three days before the event and the day of the event itself will be charged the full cost of the ordered items.

Function Staff

- Cancellations made between two and three days before the event will be charged 75 percent of the cost of hiring the staff.

- Cancellations made between one day before the event and the day of the event itself will be charged the full cost of hiring the staff.

