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## EVENT AND MEETING PACKAGES

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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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## ASSORTED PLATE PACKAGES

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Packages require a minimum of 10 people and include an assortment of cuisine served on small plates.  
All-you-can drink beverage packages are available upon request.  
Room, seating, beverage, basic audiovisual and service charges apply.

### PACIFIC NORTHWEST

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Members: 5,900 | Non-Members: 7,100

Greek-Style Quinoa Salad with Chopped Feta and Kalamata Olives  
Baby Mozzarella Caprese  
Smoked Salmon with Condiments  
Mini Farmhouse Cheese Plates  
Charcuterie with Cornichon Pickles  
Lime-Marinaded Seafood Cocktails with Micro Basil  
Crab and Dill Salad Bruschettas  
Red Wine-Braised Beef with Glazed Carrots  
Maple- and Jalapeño-Glazed Bacon Pinchos with Dried Apricot  
Chinatown Sweet and Spicy Chicken  
Parmesan Risotto with Red Wine Reduction  
Mini King Crab Burgers with Lemon Mayonnaise  
Spiced Pumpkin Tarts  
Chocolate Truffle Tarts  
Segafredo Zanetti Coffee and Organic Tea Selection



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### MIDWEST

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Members: 8,000 | Non-Members: 9,600

Roasted Pumpkin Salad with Parsley Oil and Pecans  
Greek-Style Quinoa Salad with Chopped Feta and Kalamata Olives  
Fuji Apple Waldorf Salad  
Lime Marinated Seafood Cocktails with Micro Basil  
Shrimp Cocktail with Classic Horseradish Sauce  
Charcuterie with Cornichons  
Mini Farmhouse Cheese Plates  
Low Country Crab Soup  
Red Wine-Braised Beef with Glazed Carrots  
Indian Chickpea Curry on Saffron Rice  
Maple- and Jalapeño-Glazed Bacon Pinchos with Dried Apricot  
Baby Scallop and Potato Cajun Cream Stew  
Chef-Carved Salmon en Croute with Citrus Beurre Blanc  
Fruit Panna Cotta  
Chocolate Truffle Tarts  
Baked Cheese Tarts  
Segafredo Zanetti Coffee and Organic Tea Selection

#### *Additions*

2kg Chef-Carved Roasted Beef Sirloin au Jus  
Members: 27,000 | Non-Members: 32,400

Whole Chef-Carved Salmon en Croute with Citrus Beurre Blanc (12 portions)  
Members: 27,000 | Non-Members: 32,400

Truffle and Parmesan Risotto (per person)  
Members: 900 | Non-Members: 1,100

10 Garlic- and Rosemary-Grilled Lamb Chops  
Members: 5,500 | Non-Members: 6,600



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## COURSE PACKAGES

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No minimum number of guests required.  
Room rental, beverages, basic audiovisual and service charges apply.

### EXECUTIVE DINNER

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Members: 5,900 | Non-Members: 7,100

Bread Rolls with Whipped Butter

Shrimp Cocktail with Classic Horseradish Sauce

Low Country Crab Soup

Chargrilled Local Japanese Chicken Breast with Jus Roti, Pumpkin,  
Caramelized Onions and Seasonal Greens

New York Cheesecake with Fruit Sauce

Segafredo Zanetti Coffee and Organic Tea Selection

#### *Main Upgrade*

Beef Tenderloin with Truffle Sauce

Members: 1,800 | Non-Members: 2,200



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### STEAKHOUSE DINNER

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Members: 10,900 | Non-Members: 13,100

Bread Rolls with Whipped Butter

Market Fish Carpaccio with Citrus Dressing

Italian Mozzarella di Bufala with Cherry Tomato Salsa and Wild Arugula Salad

Low Country Crab Soup

Carved Beef Prime Rib with au Jus, Parmesan-Creamed Potatoes  
and Roasted Greens

Apple Pie à la Mode

Segafredo Zanetti Coffee and Organic Tea Selection

#### *Addition*

Small Farmhouse Cheese Plate with Water Crackers

Members: 1,000 | Non-Members: 1,200

