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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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## LUNCH 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.

### WEST COAST

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

Chilled Mini Parmesan Quiches  
Pasta Salad with Peppers, Lemon Honey Dressing and Pistachios  
Charcuterie with Cornichon Pickles  
Roast Beef Sirloin Ciabatta Sandwiches with Tomato and Arugula  
Roasted Pumpkin Salad with Parsley Oil and Pecans  
Creole-Roasted Salmon with Red Pepper Coulis  
Beef Brisket Mini Burgers with Blue Cheese and Chive Mayonnaise  
Indian Chickpea Curry on Saffron Rice  
Chinatown Sweet and Spicy Chicken  
Tandoori-Roasted Tofu Steaks with Raita Sauce  
Chocolate Truffle Tarts  
Spiced Pumpkin 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 Crouete with Citrus Beurre Blanc (12 portions)

Members: 27,000 | Non-Members: 32,400



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### EAST COAST

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

New York City Bagels with Lox Salmon and Schmear  
Pasta Salad with Peppers, Lemon Honey Dressing and Pistachios  
Hoisin Tofu and Vegetable Tortilla Wrap Bites  
Shrimp Cocktails with Classic Horseradish Sauce  
Mini Farmhouse Cheese Plates  
Red Wine-Braised Beef with Glazed Carrots  
Mini King Crab Burgers with Lemon Mayonnaise  
Indian Chickpea Curry on Saffron Rice  
Baby Scallop and Potato Cajun Cream Stew  
Rosemary- and Lemon-Roasted Chicken  
Roasted Beef Sirloin au Jus  
Chocolate Truffle Tarts  
Baked Cheese Tarts  
Segafredo Zanetti Coffee and Organic Tea Selection

### *Additions*

Whole Chef Carved Salmon en Crouete with Citrus Beurre Blanc (12 portions)

Members: 27,000 | Non-Members: 32,400



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## LUNCH COURSE PACKAGES

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

### CLASSIC BURGER LUNCH

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Members: 2,900 | Non-Members: 3,500

Soup of the Day

Signature Blend Burger on Blue Poppy Seed Bun with Garnish  
and Dill Pickles

Panna Cotta with Fruit Sauce

Segafredo Zanetti Coffee and Organic Tea Selection

### DELI LUNCH

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Members: 2,600 | Non-Members: 3,200

Smoked Turkey Clubhouse Sandwich (half size)

Seasonal Greens and Shaved Vegetable Salad with Lemon Honey Dressing

Hoisin Tofu and Vegetable Tortilla Wrap Bites

Club Coleslaw

Chocolate Brownie Bites

Segafredo Zanetti Coffee and Organic Tea Selection



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### LOW 'N' SLOW LUNCH

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Members: 4,400 | Non-Members: 5,300

Lunch Rolls with Whipped Butter  
Seasonal Greens and Shaved Vegetable Salad with Lemon Honey Dressing  
Low Country Crab Soup  
American Smoked Beef Brisket with Brown Butter Sweet Potato Purée  
and Roasted Greens  
Double Chocolate Brownie  
Segafredo Zanetti Coffee and Organic Tea Selection

### EXECUTIVE LUNCH

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Members: 5,800 | Non-Members: 7,000

Lunch Rolls with Whipped Butter  
Seasonal Greens and Shaved Vegetable Salad with Lemon Honey Dressing  
Shrimp Cocktail with Classic Horseradish Sauce  
Oscar-Style Beef Tenderloin with Portobello Mushroom, Potato Purée,  
Crab Salad and Béarnaise Sauce  
New York Cheesecake with Fruit Sauce  
Segafredo Zanetti Coffee and Organic Tea Selection

#### *Addition*

Small Farmhouse Cheese Plate with Water Crackers  
Members: 1,000 | Non-Members: 1,200

