
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 include 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: 3,890 | Non-Members: 4,760

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: 5,400 | Non-Members: 6,480

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	2,160 2,600
Chilled Mini Quiches Lorraines	2,490 3,030
Roasted Vegetable and Hummus Tarts	1,950 2,380
Marinated Salmon Bruschettas with Pickled Fennel	1,950 2,380
Crab and Dill Salad Bruschettas	2,490 3,030
California Rolls with Avocado and Sesame (per 16 portions)	2,700 3,240
Spicy Tuna and Cucumber Rolls with Shiso Leaves (per 16 portions)	2,700 3,240
Curried Vegetable Samosas with Indian-Spiced Mango Chutney	1,950 2,380
Japanese Sweet Soy-Glazed Chicken Skewers	2,160 2,600
Maple- and Jalapeño-Glazed Bacon Pinchos with Dried Apricot	3,460 4,220
Bacon-Wrapped Hokkaido Scallops with Tapenade	4,000 4,860
Crab Cakes with Saffron Aioli	4,000 4,860

ADDITIONS

Black Olive Tapenade (400g) with English Water Crackers	2,700 3,240
Shrimp Cocktail (1kg) with Classic Cocktail Sauce	9,720 11,670
Smoked Salmon (1kg) with Condiments	12,420 14,910
Gourmet Cheese Selection (1kg) with English Water Crackers	20,520 24,630

SALAD PLATTERS

Prices are for 10 portions (approx.).

Classic Caesar Salad with Garlic Croutons	4,000 4,860
Signature Chinese Chicken Salad	5,190 6,270
Mixed Leaf Salad with Roasted Walnuts and Lemon Honey Dressing	3,240 3,890
Pasta Salad with Peppers, Lemon Honey Dressing and Pistachios	3,570 4,320
Roasted Pumpkin Salad with Parsley Oil and Pecans	4,000 4,860
Club Coleslaw	3,140 3,780

À LA CARTE MENU

WRAPS & SANDWICHES

Prices are for five portions (minimum order).

Hoisin Tofu and Vegetable Tortilla Wraps Bites	3,460 4,220
Roasted Vegetable and Ricotta Ciabatta Sandwiches with Basil Pesto	4,320 5,190
Roasted Beef Sirloin Ciabatta Sandwiches with Tomato and Arugula	5,400 6,480
Clubhouse Sandwiches	5,400 6,480
New York City Bagels with Lox Salmon and Schmear	4,320 5,190

HOT SPREAD & ROASTS

Prices are for 10 portions.

Beef and Ricotta Cheese Lasagna with Mozzarella	10,800 12,960
Indian Vegetable Curry with Mango Chutney	9,180 11,020
Indian Chickpea Curry with Mango Chutney	9,180 11,020
Indian Chicken Curry with Mango Chutney	10,260 12,320
Red Wine-Braised Beef with Glazed Carrots	14,040 16,850
Smoked Brisket Fried Rice with Scallions	4,860 5,840
Vegetable and Egg Fried Rice	3,890 4,760
2kg Australian Grain-Fed Sirloin with au Jus	29,160 35,000
Each Additional Kilogram	13,500 16,200
Sauce au Jus	1,080 1,300
Horseradish Sauce (400g)	1,950 2,380
1.5g Whole Rosemary- and Lemon-Roasted Japanese Chicken	4,970 6,050
6kg Boneless Ham with Raisin Sauce (400ml)	38,880 46,660

À LA CARTE MENU

SIDES

Prices are for 10 portions.

Creamed Mashed Potatoes	3,030 3,680
Steamed Broccoli	3,030 3,680
Garlic-Sautéed Sweet Red and Yellow Peppers	4,540 5,510
Buttered Hokkaido Corn	2,380 2,920
Honey-Glazed Carrots	3,240 3,890
Basmati Rice	3,030 3,680

DESSERT & PASTRIES

Prices are for 10 portions.

Assorted Cookies	1,620 1,950
Mini Croissants	1,520 1,840
Mini Chocolate Danishes	1,730 2,160
Fresh Fruits Cup	4,320 5,190
Chocolate Truffle Tarts	4,000 4,860
Spiced Pumpkin Tarts	4,000 4,860
Baked Cheese Tarts	4,000 4,860
Chocolate Brownie	2,920 3,570
Fruit Panna Cotta	4,000 4,860

DRINKS

BEER

Beer (350ml can)	660 880
Draft Keg approximately 50 servings	29,180 35,860
Draft Beer Serving Set (includes keg gas, ice and ice chest)	2,090 2,530

WINE

Prices are for one 750ml bottle.

Classic Wine: Eco Balance (Chile) Sauvignon Blanc or Cabernet Sauvignon	4,290 5,140
American Wine: Nightfall (California) Chardonnay or Cabernet Sauvignon	4,590 5,520

CHAMPAGNE & SPARKLING WINE

Prices are for one 750ml bottle.

Domaine Chandon Sparkling Wine, Australia	5,390 6,490
Schramsberg Blanc de Blancs, California	7,810 9,460
Moët & Chandon Champagne, France	10,120 12,210

NON-ALCOHOLIC DRINKS

Mineral Water	440 540
Premium Mineral Water	650 780
Oolong Tea (2L)	760 980
Soda (can)	330 440
Orange Juice (1L)	440 540

ICE

Ice Cubes (1kg)	650 870
Ice Chest with Handle	980 1,190



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)	130 170
Champagne Flute (3oz)	130 170
White Wine Glass (8oz)	130 170
Red Wine Glass (10oz)	130 170
Riedel Wine Tasting Glass (8oz)	1,210 1,430

CHINAWARE

Bone China Dinner Plate (27cm)	140 200
Bone China Medium-Sized Plate (24cm)	140 200
Bone China Dessert Plate (21cm)	140 200
Bone China Dessert Bowl (15cm)	140 200
Bone China Coffee Cup and Saucer	140 200
Coffee Mug	140 200
Bone China Soup Cup and Saucer	140 200

CUTLERY

Large Knife	110 170
Large Fork	110 170
Large Spoon	110 170
Large Soup Spoon	110 170
Medium Knife	110 170
Medium Fork	110 170
Butter Knife	110 170
Coffee Spoon	110 170
Service Set (Tongs and Spoon)	330 440

TABLEWARE & ACCESSORIES

ASSORTED TABLEWARE

China Gravy Pot with Ladle	540 660
China Two-Sided Butter Dish	270 330
Cream Pitcher	190 220
Sugar Bowl with Tongs	270 330
Sugar and Cream Set	990 1,210
Salt and Pepper Shakers	270 330
Silver Water Pitcher	540 660
Coffee Pot 8–10 servings	590 720
Tea Pot 8–10 servings	590 720
Wine Cooler	1,050 1,270
Ice Bucket with Tongs	1,050 1,270
Punch Bowl with Ladle	1,320 1,600
Silver Platter (40cm x 30cm)	1,320 1,600
China Platter (40cm x 30cm)	2,310 2,750
Rectangular Chafing Dish	1,430 1,710
Square Chafing Dish	1,320 1,600
Chafing Dish Canned Fuel	420 510

LINEN

Napkin (55cm; Cream, Orange, Burgundy, Gray, Purple, Beige)	130 280
Square Regular Tablecloth (180cm; Cream, Black)	420 550
Medium Tablecloth (180cm x 275cm; Cream, Black)	480 720

PLASTIC CUTLERY

Knife	40 60
Fork	40 60
Spoon	40 60
Toothpicks and Holder	140 170
Chopsticks with Club Logo	40 60

TABLEWARE & ACCESSORIES

PAPER TABLEWARE

Regular Plate (20cm)	40 60
Small Cold Drink Cup (6oz)	40 60
Regular Cold Drink Cup (9oz)	40 60
Large Cold Drink Cup (14oz)	40 60
Regular Hot Drink Cup (6oz)	40 60
Napkins (50 per pack)	360 440
Small Club Bag	190 220
Rectangular Club Bag	270 330
Square Club Bag	320 390

ACCESSORIES

Stacking Chair	600 990
Card Table	950 1,650
Coffee Warmer (2.5L) with Coffee	2,970 4,950
Coffee Warmer (11L) with Coffee	7,150 11,000

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: +3,740 | 4,950

DELIVERY ZONE A

5,170 | 6,230

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

DELIVERY ZONE B

7,810 | 9,400

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

10,120 | 12,170

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

13,310 | 16,000

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

DELIVERY ZONE E

15,400 | 18,480

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: +5,500 | 6,600

After 10pm and before 9am: +7,700 | 9,240

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.

- 10% consumption tax will be charged for all food if service staff are requested.

