
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 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: 3,900 | Non-Members: 4,700

Classic Caesar Salad with Garlic Croutons
Roasted Pumpkin Salad with Parsley Oil and Pecans
California Rolls with Avocado and Sesame
Bacon-Wrapped Hokkaido Scallops with Tapenade
Curried Vegetable Samosas with Indian-Spiced Mango Chutney
Club Signature Coleslaw
Pumpkin and Spinach Lasagna, Ricotta Cheese, Mozzarella and Fried Sage
Three Whole Rosemary- and Lemon-Roasted Chickens
Cups of Fresh Fruit Salad

DELUXE PACKAGE

Members: 6,000 | Non-Members: 7,200

Signature Chinese Chicken Salad
Organic Whole-Wheat Pasta Salad with Kalamata Olives, Feta Cheese and Tomatoes
Charcuterie with Cornichons
Maple- and Black Pepper-Glazed Duck with Cinnamon-Spiced Sweet Potato Pinchos
Club Signature Coleslaw
Roasted Pepper and Mushroom Wraps with Avocado, Spinach, Hummus and Yogurt Sauce
Four Whole Roasted Australian Lamb Racks with Minted Salsa Verde
Fried Mozzarella and Mushroom Arancini with Smoked Red Pepper Sauce
Baked Truffled Macaroni and Cheese with Sage Crumbs
Marble Cheesecake Brownies
Savory Spiced Pumpkin Tarts



À LA CARTE MENU

COLD & HOT BITES

Prices are for 10 portions.

Chilled Mini Parmesan Quiches	2,250 2,700
Hot Smoked Bacon and Mushroom Mini Quiches	2,250 2,700
Gorgonzola Fruit Mostarda Bruschetta with Candied Walnuts	2,250 2,700
California Rolls with Avocado and Sesame (16 portions)	2,250 2,700
Spicy Tuna and Cucumber Rolls with Shiso Leaves (16 portions)	2,250 2,700
Fried Mozzarella and Mushroom Arancini with Smoked Red Pepper Sauce	2,250 2,700
Curried Vegetable Samosas with Indian-Spiced Mango Chutney	3,500 4,200
Galician Octopus and Potato Pinchos	2,250 2,700
Maple- and Black Pepper-Glazed Duck with Cinnamon-Spiced Sweet Potato Pinchos	3,500 4,200
Duck Foie Gras with Toasted Brioche and Wild Blueberry Gastrique	3,500 4,200
Japanese Sweet Soy-Glazed Chicken Skewers	2,250 2,700
Maple- and Jalapeño-Glazed Bacon Pinchos with Dried Apricot	3,500 4,200
Bacon-Wrapped Hokkaido Scallops with Tapenade	3,500 4,200
Crab Cakes with Saffron Aioli	3,500 4,200

ADDITIONS

400g Black Olive Tapenade with Croccantini Crackers	2,750 3,300
1kg Shrimp Cocktail with Classic Cocktail Sauce	9,900 11,900
1kg Smoked Salmon with Condiments	9,900 11,900
1kg Farmhouse Cheese Selection with Croccantini Crackers	19,700 23,600

SALAD PLATTERS

Prices are for 10 portions (approximately).

Classic Caesar Salad with Garlic Croutons	3,000 3,600
Signature Chinese Chicken Salad	3,000 3,600
Mixed Leaf Salad with Roasted Walnuts and Lemon Honey Dressing	3,000 3,600
Organic Whole-Wheat Pasta Salad with Kalamata Olives, Feta Cheese and Tomatoes	3,000 3,600
Roasted Pumpkin Salad with Parsley Oil and Pecans	3,000 3,600
Club Signature Coleslaw	1,700 2,200



À LA CARTE MENU

WRAPS & SANDWICHES

Prices are for five portions (minimum order).

Roasted Pepper and Mushroom Wraps with Avocado, Spinach, Hummus and Yogurt Sauce	5,100 6,200
Roasted Beef Sirloin Sandwiches with Sun-Dried Tomato Mayo and Arugula	5,100 6,200
Clubhouse Sandwiches	5,100 6,200
New York Bagels with Lox Salmon and Schmear	5,100 6,200

HOT SPREAD & ROASTS

Prices are for 10 portions.

Beef and Ricotta Cheese Lasagna with Mozzarella	9,600 11,600
Pumpkin and Spinach Lasagna with Ricotta Cheese, Mozzarella and Fried Sage	9,600 11,600
Baked Truffled Macaroni and Cheese with Sage Crumbs	9,600 11,600
Indian Vegetable Curry with Mango Chutney	9,600 11,600
Indian Chicken Curry with Mango Chutney	9,600 11,600
Thai Green Chicken Curry with Vegetables and Cilantro	9,600 11,600
Smoked Brisket Fried Rice with Scallions	4,600 5,600
Vegetable and Egg Fried Rice	4,600 5,600
2kg Whole Roasted Australian Beef Sirloin au Jus	30,000 36,000
Each Additional Kilogram	15,000 18,000
Sauce au Jus	1,100 1,300
400g Horseradish Sauce	2,100 2,500
Roasted Whole Australian Lamb Rack, Minted Salsa Verde	5,000 6,000
1.7kg Whole Rosemary- and Lemon-Roasted Chicken	5,000 6,600
6kg Boneless Dijon Mustard- and Brown Sugar-Glazed Ham with 400ml Raisin Sauce	39,500 47,400

À LA CARTE MENU

SIDES

Prices are for 10 portions (800g).

Creamed Mashed Potatoes	2,500 3,000
Steamed Broccoli	2,500 3,000
Garlic-Sautéed Sweet Red and Yellow Peppers	2,500 3,000
Buttered Hokkaido Corn	2,500 3,000
Honey-Glazed Carrots	2,500 3,000
Basmati Rice	2,500 3,000

DESSERT & PASTRIES

Prices are for 10 portions.

Assorted American Cookies	1,550 1,860
Mini Croissants	1,550 1,860
Mini Chocolate Danishes	1,550 1,860
Cups of Fresh Fruit Salad	3,850 4,620
Savory Spiced Pumpkin Tarts	3,850 4,620
Decadent S'mores Tarts	3,850 4,620
California Almond Milk Panna Cotta	3,850 4,620
Marble Cheesecake Brownie Bites	3,850 4,620

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
2l Oolong Tea	700 900
Soda (can)	300 400
1l Orange Juice	400 500

ICE

1kg Ice Cubes	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 (295ml)	110 150
Champagne Flute (88ml)	110 150
White Wine Glass (236ml)	110 150
Red Wine Glass (295ml)	110 150
Riedel Wine Tasting Glass (236ml)	1,100 1,300

CHINAWARE

27cm Bone China Dinner Plate	120 180
24cm Bone China Medium-Sized Plate	120 180
21cm Bone China Dessert Plate	120 180
15cm Bone China Dessert Bowl	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
Tongs and Spoon Service Set	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
40cm x 30cm Silver Platter	1,200 1,450
40cm x 30cm China Platter	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

55cm Napkin (Cream, Orange, Burgundy, Gray, Purple, Beige)	110 250
180cm x 180cm Tablecloth (Cream, Black)	380 500
180cm x 275cm Tablecloth (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 (20cm) Plate	30 50
Small (177ml) Cold Drink Cup	30 50
Regular (266ml) Cold Drink Cup	30 50
Large (414ml) Cold Drink Cup	30 50
Regular (177ml) Hot Drink Cup	30 50
50 Napkins	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
2.5l Coffee Warmer with Coffee	2,700 4,500
11l Coffee Warmer 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 (outside Delivery Zone B areas)

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

12,110 | 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 staff hiring cost.

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

