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## EVENT AND MEETING PACKAGES

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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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### ASSORTED PLATE DINNER

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Minimum number of participants: 10  
Room, seating, beverage, basic audio-visual and service charges apply.

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#### WEST COAST STRIP LOIN

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6,800 | 8,200

Appetizer Plate  
Farro Wheat Salad with Roasted Pumpkin, Feta and Italian Grape Must Dressing  
Fresh Italian Buffalo Mozzarella  
San Michele Prosciutto di Parma  
Marinated Olives  
Spinach Frittatas with Sun-Dried Tomato  
Snow Crab Cakes with Celeriac Rémoulade Sauce

Chef-Carved Roast Beef Strip Loin  
Potato Mousseline, Seasonal Farm Vegetables and au Jus

Savory Spiced Pumpkin Tarts  
Marble Cheesecake Brownies

Coffee and Organic Tea Selection

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#### EAST COAST PRIME RIB

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8,900 | 10,700

Appetizer Plate  
Maple- and Black Pepper-Glazed Duck Breast and Cinnamon-Spiced Sweet Potato Pinchos  
Farro Wheat Salad with Roasted Pumpkin, Feta and Italian Grape must Dressing  
Fresh Italian Buffalo Mozzarella  
San Michele Prosciutto di Parma  
Marinated Olives  
Irish Whelk "Burgundy" and Mushroom Butter

Pan-Seared Scallops  
Truffle Risotto

Chef-Carved Roast Beef Prime Rib and au Jus  
Potato Mousseline and Seasonal Vegetables

Savory Spiced Pumpkin Tarts  
Almond Milk Panna Cotta with Seasonal Fruit Sauce  
Decadent S'mores

Coffee and Organic Tea Selection



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### COURSE DINNER

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Room rental, beverages, basic audio-visual and service charges apply.

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#### AZABU

7,900 | 9,500

Fresh Baked Rolls with Whipped Butter

Snapper Tartare  
Charred Grapefruit, French Chives and Smoked Dashi Vinaigrette

Burrata Cheese  
Heirloom Tomatoes, Candied Walnuts, Vincotto, Orange Zest and Micro Basil

Burgundy-Braised Beef Cheek  
Parsnip Mousseline and Seasonal Vegetables

Ultimate Black Forest Cake  
Valrhona Chocolate Mousse and Cherries

Coffee and Organic Tea Selection

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#### TOKYO TOWER

11,000 | 13,200

Fresh Baked Rolls with Whipped Butter

Caramelized Beetroot Tartare  
Strawberries, Whipped French Goat Cheese, Candied Walnuts, Wild  
Arugula and Balsamic Vinaigrette

Sanriku Scallops  
Fennel Pollen, Parsley Oil and Cauliflower Purée

Grilled Red Snapper  
Heirloom Bean and Fuji Apple Ragout, Pecorino Cheese and Aromatic Herbs

5oz (140g) Australian Beef Tenderloin  
Potato Mousseline, Seasonal Vegetables and Red Wine Sauce

Sweet Dream: Valrhona Ivoire Mousse with Mixed Berry Compote and  
Raspberry Sauce  
Coffee and Organic Tea Selection

#### *Addition*

Small Farmhouse Cheese Platter with Water Crackers

1,100 | 1,400

