
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.

INDEX

SET MENUS 1

Premium Package
Deluxe Package

À LA CARTE MENU 2

Cold & Hot Bites
Additions
Salad Platters
Wraps & Sandwiches
Hot Spreads & Roasts
Sides
Desserts & Pastries

DRINKS 5

Beer
Wine
Champagne & Sparkling Wine
Non-Alcoholic Drinks
Ice

TABLEWARE & ACCESSORIES 6

Glassware
Chinaware
Cutlery
Assorted Tableware
Linen
Plastic Cutlery
Paper Tableware
Accessories

PLACING AN ORDER 9

Pickup
Delivery
Function Staff
Terms & Conditions
Cancellation Charges

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
Farro Wheat Salad with Roasted Mediterranean Vegetables, Feta and Italian Grape Must Dressing
California Rolls with Avocado and Sesame
Bacon-Wrapped Hokkaido Scallops with Tapenade
Curried Vegetable Samosas with Indian-Spiced Mango Chutney
Club Signature Coleslaw
Summer Mediterranean Vegetable and Ricotta Lasagna with 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
Chinese Five-Spiced Sate Duck Breast and Fig 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
Key Lime Custard Tarts



À LA CARTE MENU

COLD & HOT BITES

Prices are for 10 portions.

Green Asparagus, Spinach and Smoked Bacon Quiche	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
Chinese Five-Spiced Sate Duck Breast and Fig 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 Classic Rémooulade Sauce	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
Farro Wheat Salad with Roasted Mediterranean Vegetables, Feta and Italian Grape Must Dressing	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
Summer Mediterranean Vegetable and Ricotta Lasagna with Mozzarella and Fried Sage	9,600 11,600
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
400g 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
Key Lime Custard 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)	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
California Wine: Crimson Ranch 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
2l Oolong Tea	760 980
Soda (can)	330 440
1l Orange Juice	440 540

ICE

1kg Ice Cubes	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 (295ml)	130 170
Champagne Flute (88ml)	130 170
White Wine Glass (236ml)	130 170
Red Wine Glass (295ml)	130 170
Riedel Wine Tasting Glass (236ml)	1,210 1,430

CHINAWARE

27cm Bone China Dinner Plate	140 200
24cm Bone China Medium-Sized Plate	140 200
21cm Bone China Dessert Plate	140 200
15cm Bone China Dessert Bowl	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
Tongs and Spoon Service Set	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
40cm x 30cm Silver Platter	1,320 1,600
40cm x 30cm China Platter	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

55cm Napkin (Cream, Orange, Burgundy, Gray, Purple, Beige)	130 280
180cm x 180cm Tablecloth (Cream, Black)	420 550
180cm x 275cm Tablecloth (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 (20cm) Plate	40 60
Small (177ml) Cold Drink Cup	40 60
Regular (266ml) Cold Drink Cup	40 60
Large (414ml) Cold Drink Cup	40 60
Regular (177ml) Hot Drink Cup	40 60
50 Napkins	360 440
Small Club Bag	190 240
Rectangular Club Bag	270 330
Square Club Bag	320 390

ACCESSORIES

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

PLACING AN ORDER

Orders must be placed at least five days (excluding weekends and national holidays) in advance.

Pickup

Orders can be picked up at The Cellar (B1) or B3 entrance 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 per hour | +4,950 per hour

DELIVERY ZONE A

5,170 | 6,230

Minato Ward (outside Delivery Zone B areas)

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, 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 three and five days before the event will be charged 75 percent of the staff hiring cost.

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

