
EVENT AND MEETING PACKAGES

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.

ASSORTED PLATE DINNER

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

WEST COAST STRIP LOIN

6,800 | 8,200

Appetizer Plate
Farro Wheat Salad with Roasted Mediterranean Vegetables, Feta and Italian Grape Must Dressing
Fresh Italian Buffalo Mozzarella
Spanish Jamón Serrano
Marinated Olives
Green Asparagus, Spinach and Smoked Bacon Quiches
Snow Crab Cakes with Classic Rémoulade Sauce

Chef-Carved Roast Strip Loin with au Jus and Horseradish
Lemon- and Italian Herb-Roasted Potatoes with Seasonal Farm Vegetables

Key Lime Custard Tarts
Marble Cheesecake Brownies

Coffee and Organic Tea Selection

EAST COAST PRIME RIB

8,900 | 10,700

Appetizer Plate
Chinese Five-Spiced Sate Duck and Fig Pinchos
Farro Wheat Salad with Roasted Mediterranean Vegetables, Feta and Italian Grape Must Dressing
Fresh Italian Buffalo Mozzarella
Spanish Jamón Serrano
Marinated Olives
Whelk Burgundy and Mushroom Butter

Coconut and Curry-Crusted Sanriku Scallop
Garlic and Edamame Purée, Basil Pesto and Smoked Bacon Crisp

Chef-Carved Roast Prime Rib with au Jus
Truffle Cream Mash and Seasonal Vegetables

Key Lime Custard Tarts
Almond Milk Panna Cotta with Seasonal Fruit Sauce
Decadent S'mores

Coffee and Organic Tea Selection



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COURSE DINNER

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

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

Grilled Australian Strip Loin

Red Wine Reduction, Gruyère and Potato Pavé and Smoked Eggplant Purée

Fromage Blanc Mousse

Lemon Jelly, Compote and Meringue

Coffee and Organic Tea Selection

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

Pan-Roasted Sanriku Scallop

Aromatic Herbs and Romesco Sauce

Grilled Red Snapper

Lemon and Herb Quinoa Pilaf, Pecorino Cheese and Harissa-Tomato Oil

5oz (140g) Australian Tenderloin

Parmesan and Sun-Dried Tomato Mashed Potatoes, Chimichurri and Charred Asparagus

Strawberry and Rhubarb Compote, Orange-Scented Almond Cream and Edible Flowers

Coffee and Organic Tea Selection

Addition

Small Farmhouse Cheese Platter with Croccantini Crackers

1,100 | 1,400

