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## EVENT AND MEETING PACKAGES

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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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### ASSORTED PLATE LUNCH

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Minimum number of participants: 10 | All-you-can drink beverage packages available  
Room, seating, beverage, basic audio-visual and service charges apply.

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#### CLASSIC CLUB COMBINATIONS

5,300 | 6,400

##### SALMON EN CROUTE

Appetizer Plate

Chinese Five-Spiced Sate Duck Breast and Fig Pinchos

Farro Wheat Salad with Roasted Mediterranean Vegetables, Feta and Italian  
Grape Must Dressing

Fresh Italian Buffalo Mozzarella

Spanish Jamón Serrano

Whelk Burgundy and Mushroom Butter

Seasonal Soup

Chef-Carved King Salmon en Croute

Citrus Beurre Blanc Sauce and Seasonal Vegetables

Key Lime Custard Tarts

Decadent S'mores

Coffee and Organic Tea Selection

##### ROAST BEEF

Appetizer Plate

Farro Wheat Salad with Roasted Mediterranean Vegetables, Feta and Italian  
Grape Must Dressing

Fresh Italian Buffalo Mozzarella

Spanish Jamón Serrano

Green Asparagus, Spinach and Smoked Bacon Quiches

Smoked Salmon Crostini

Chef-Carved Roast Beef Strip Loin with au Jus and Horseradish

Lemon- and Italian Herb-Roasted Potatoes with Seasonal Vegetables

Key Lime Custard Tarts

Marble Cheesecake Brownies

Coffee and Organic Tea Selection



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### COURSE LUNCH

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

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#### PREMIUM

6,700 | 8,100

Fresh Baked Rolls with Whipped Butter

Low Country Crab Soup

Pan-Roasted Sanriku Scallop  
Arugula Salad with Romesco Sauce

5oz (140g) Australian Tenderloin  
Chimichurri and Smoked Eggplant Purée

Key Lime Custard Pie  
Hokkaido Yogurt Sauce

Coffee and Organic Tea Selection

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#### CLASSIC CREATIONS

4,900 | 5,900

##### LOCAL & LITE

Fresh Baked Rolls with Whipped Butter

Arugula Salad  
Goat Cheese, Avocado, Dried Cranberries, Walnuts and Spiced Quince Dressing

Chai-Spiced Roast Chicken Breast  
Yellow Corn Coulis, Green Beans, Creamy Potato and Truffle Oil

California Almond Milk Panna Cotta with Seasonal Fruit Sauce

Coffee and Organic Tea Selection



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### COURSE LUNCH

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#### CLASSIC CREATIONS

4,900 | 5,900

##### SOUTHERN BARBECUE

Fresh Baked Rolls with Whipped Butter

Classic Caesar Salad

Low Country Crab Soup

American Smoked Beef Brisket

Lemon- and Italian Herb-Roasted Potatoes with Creamy Garlic Spinach

Supreme American Brownies

Fudgy Caramel Cream

Coffee and Organic Tea Selection

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#### BETWEEN BREAD

3,600 | 4,400

Soup of the Day

Club Cheeseburger and Sesame Seed Bun with Traditional Garnish and Dill Pickles

or

BLT on Sourdough Loaf with Avocado

California Almond Milk Panna Cotta with Seasonal Fruit Sauce

Coffee and Organic Tea Selection

