
EVENT AND MEETING PACKAGES

Prices displayed are for Members and non-Members and include consumption tax.
Room, beverage, basic audio-visual and service charges apply.

For specific dietary or food allergy needs, please talk to your event coordinator.

COURSE DINNERS

TOKYO TOWER

11,000 | 13,200

Fresh Baked Rolls with Extra Virgin Olive Oil

Niigata Snow-Aged Pork Terrine
Candied Walnuts, Apple Chutney, Vincotto

Sanriku Scallop and Red Snapper
Saffron-Tomato Consommé, Flying Fish Gribiche, Herb Salad

5oz (140g) Australian Tenderloin
Celery Root Purée, Truffle Jus

Ebisu Pumpkin Cream
Vanilla Pear Compote, Ginger Confit, Spiced Cake

Coffee & Organic Tea

AZABU

9,000 | 10,800

Fresh Baked Rolls with Extra Virgin Olive Oil

Tuna Tartare
Avocado Verde, Cashews, Fuji Apple

Fresh Burrata
Strawberries, Candied Walnuts, Chipotle Honey Vinaigrette

Grilled Australian Strip Loin
Roasted Forest Mushrooms and Chestnuts, Gremolata, Balsamic Fond de Veau

"Apple"
Fuji Apple and Raisin Compote, Caramel Fudge, Spiced Crumble

Coffee & Organic Tea



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COURSE DINNERS

SIGNATURE

7,900 | 9,500

Fresh Baked Rolls, Extra Virgin Olive Oil

Traditional Caesar Salad

Low Country Crab Soup

Roast Prime Rib au Jus
Creamed Potatoes, Seasonal Vegetables

New York Style-Cheesecake
Seasonal Fruit Sauce

Coffee & Organic Tea

SOMETHING EXTRA

1,100 | 1,400

Petit Dairyman's Petit Cheese Platter with Croccantini Crackers