
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 LUNCHES

OCEAN & EARTH

6,700 | 8,100

Fresh Baked Rolls with Extra Virgin Olive Oil

Signature Low Country Crab Soup

Hokkaido Scallop Ceviche
Avocado, Yuzu-Koji Ponzu, Shiso Sprouts

5oz (140g) Australian Tenderloin
Roasted Forest Mushrooms and Chestnuts, Gremolata, Balsamic Fond de
Veau

Madagascar Vanilla Crème Brûlée
Homemade Biscotti

Coffee & Organic Tea

CLASSIC CREATIONS

5,500 | 6,600

Fresh Baked Rolls with Extra Virgin Olive Oil

Butternut Squash and Farro Salad
Pickled Cranberries, Walnuts, Apple Cider Dressing

Red Wine-Braised Beef
Herb Butter and Potato Purée, Leek and Parmesan Gratinée

Classic New York-Style Cheesecake
Seasonal Fruit Sauce

Coffee & Organic Tea



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COURSE LUNCHESES

AMERICAN CLASSIC

Classic Caesar Salad

Signature Prime Cheeseburger
Dijonnaise, B&B Pickles, Thyme-Roasted Onions

Southern Pecan Pie
Bourbon Caramel Fudge, Whipped Cream

Coffee & Organic Tea

or

LOCAL & LITE

Fresh Baked Rolls with Extra Virgin Olive Oil

Seasonal Fennel and Local Lettuces
Shaved Parmesan, Lemon Thyme Balsamic Vinaigrette

Local Pan-Roasted Chicken
Celery Root Purée, Truffle Jus

Southern Pecan Pie
Bourbon Caramel Fudge, Whipped Cream

Coffee & Organic Tea

3,950 | 4,800

