
STANDING BUFFETS

Minimum number of participants: 20 | All-you-can drink beverage packages available

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

BREAKFAST

AMERICAN

3,500 | 4,200

Brioche French Toast with Sweet Mascarpone
Scrambled Eggs
Middle Eastern Labneh Yogurt and Fresh Berries
Pork and Marjoram Sausages
Crispy Bacon
Herb-Roasted Mushrooms
Lemon- and Herb-Roasted Potatoes
Fresh-Cut Fruit Salad
Fresh-Baked Mini Croissants
Chocolate Danishes
Toasted English Muffins with Selection of Jams
Selection of Cereals
Glass of Apple, Orange or Grapefruit Juice
Coffee & Organic Tea

CONTINENTAL

2,500 | 3,000

Platter of Cold Cuts and Cheese
Bagels with Lox and a Schmear
Middle Eastern Labneh Yogurt and Fresh Berries
Fresh-Cut Fruit Salad
Fresh-Baked Mini Croissants
Chocolate Danishes
Selection of Cereals
Glass of Apple, Orange or Grapefruit Juice
Coffee & Organic Tea

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LUNCH

PRIME RIB SURF 'N' TURF

9,900 | 11,900

Carved Roast Prime Rib au Jus with Horseradish
Lobster Risotto with Citrus, Toasted Pine Nuts and Fresh Herbs
Yellowtail Carpaccio with Ponzu Gelée and Aromatic Herbs
Niigata Jidori Chicken and Pork Terrine
Jamón Serrano and Chèvre Crostini with Spanish Piquillo Peppers
Fresh Italian Buffalo Mozzarella
Lemon- and Italian Herb-Roasted Potatoes
Seasonal Lettuce and Fennel with Lemon Thyme Balsamic Vinaigrette
Classic Caesar Salad
Spiced Pumpkin Cream Tarts
Classic Pecan Tarts
Rocky Road Brownies
Coffee & Organic Tea

MANHATTAN

6,950 | 8,400

Red Wine-Braised Beef Cocotte with Potato Mousseline
Pan-Roasted Hokkaido Scallops with Celery Root Purée and Almonds
Niigata Yuki Hikari Pork Loin with Cassis Dijon Jus
Piquillo Pepper and Artichoke Quiches with Fresh Thyme and Parmesan
Spinach and Ricotta Ravioli with Lemon, Mint and Peas
Jamón Serrano and Chèvre Crostini with Spanish Piquillo Peppers
Fresh Italian Buffalo Mozzarella
Butternut Squash and Farro Salad with Pickled Cranberries and Apple Cider
Vinaigrette
Seasonal Lettuce and Fennel with Lemon Thyme Balsamic Vinaigrette
Lemon- and Italian Herb-Roasted Potatoes
Spiced Pumpkin Cream Tarts
Rocky Road Brownies
Classic Pecan Tarts
Coffee & Organic Tea



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LUNCH

BROOKLYN

4,950 | 6,000

Almond-Crusted Ocean Fish with Chipotle Rémooulade
Prime Beef Patty Melts with Cheddar, Caramelized Onion and Barbecue Sauce
Cajun-Roasted Chicken
Spinach & Ricotta Ravioli with Lemon, Mint and Peas
Piquillo Pepper and Artichoke Quiches with Fresh Thyme and Parmesan
Niigata Jidori Chicken and Pork Terrine
Fresh Italian Buffalo Mozzarella
Butternut Squash and Farro Salad with Pickled Cranberries and Apple Cider
Vinaigrette
Classic Caesar Salad
Fragrant Lemon Couscous
Spiced Pumpkin Cream Tarts
Rocky Road Brownies
Coffee & Organic Tea

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DINNER

EAST COAST

9,900 | 11,900

Carved Roast Strip Loin au Jus with Horseradish
Lobster Risotto with Citrus, Toasted Pine Nuts and Fresh Herbs
Provence-Spiced Lamb Chops with Olive Tapenade
Pan-Roasted Hokkaido Scallops with Celery Root Purée and Almonds
Yellowtail Carpaccio with Ponzu Gelée and Aromatic Herbs
Époisses Quiches with Caramelized Onion
Crispy Hiroshima Oysters with Chipotle Rémoulade
Fresh Italian Buffalo Mozzarella
Seasonal Lettuce and Fennel with Lemon Thyme Balsamic Vinaigrette
Soy-Glazed Sate Duck Breast Salad
Lemon- and Italian-Herb Roasted Potatoes
Marinated Olives
Classic Pecan Tarts
Madagascar Vanilla Crème Brûlée
Spiced Pumpkin Cream Tarts
Coffee & Organic Tea

WEST COAST

7,500 | 9,000

Red Wine-Braised Beef Cocotte with Potato Mousseline
Pan-Roasted Salmon with Red Pepper Coulis
Almond-Crusted Ocean Fish with Chipotle Rémoulade
Cajun-Roasted Chicken
Spinach and Ricotta Ravioli with Lemon, Mint and Peas
Jamón Serrano and Chèvre Crostini with Spanish Piquillo Peppers
Butternut Squash and Farro Salad with Pickled Cranberries and Apple Cider
Vinaigrette
Niigata Jidori Chicken and Pork Terrine
Fresh Italian Buffalo Mozzarella
Classic Caesar Salad
Lemon- and Italian Herb-Roasted Potatoes
Vanilla Panna Cotta with Seasonal Fruit Sauce
Rocky Road Brownies
Spiced Pumpkin Cream Tarts
Coffee & Organic Tea



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DINNER

COAST & COUNTRY

4,900 | 5,900

Crispy Hiroshima Oysters with Chipotle Rémoûlade
Maple-Smoked Bacon and Chorizo Skewers with Dried Fig
Niigata Yuki Hikari Pork Terrine with Kagura Nanban Pepper
Homemade Hummus with Toasted Angel's Bakery Pitas
Jamón Serrano and Chèvre Crostini with Spanish Piquillo Peppers
Buffalo Mozzarella Caprese
Smoked Cheddar Arancini and Red Pepper Coulis