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## EVENT AND MEETING PACKAGES

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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.

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## COURSE DINNERS

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### TOKYO TOWER

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11,500 | 13,800

Fresh Baked Rolls with Extra Virgin Olive Oil

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

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

Niigata Snow-Aged A4 Wagyu  
Roasted May Queen Potatoes, Sweet Sake Soy Sauce

Deconstructed Morello Cherry Pie  
Hibiscus Compote, Vanilla Ice Cream

Coffee & Organic Tea

### AZABU

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10,200 | 12,300

Fresh Baked Rolls with Extra Virgin Olive Oil

Tuna Tartare  
Avocado Verde, Cashews, Fuji Apple

Fresh Burrata  
Heirloom Tomatoes, Pistachio Nuts, Caper Berries, Red Pepper Vinaigrette

Australian Grape-Fed Tenderloin  
Potato Dauphinoise, Summer Vegetables, Cabernet Sauvignon Reduction

Coconut Cream Tart  
Pineapple Compote, Yogurt Sauce, Lime

Coffee & Organic Tea



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## COURSE DINNERS

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### SIGNATURE

8,800 | 10,600

Fresh Baked Rolls, Extra Virgin Olive Oil

Mediterranean Chopped Romaine Salad  
Artichokes, Green Olives, Piquillo Peppers, Shaved Parmesan Cheese,  
White Balsamic Dressing

Lobster Bisque  
Citrus Cream Chantilly

Roast Beef au Jus  
Buttery Creamed Potatoes, Summer 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

