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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 LUNCHES

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### OCEAN & EARTH

7,000 | 8,400

Fresh Baked Rolls with Extra Virgin Olive Oil

Lobster Bisque  
Citrus Cream Chantilly

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

Australian Grape-Fed Tenderloin  
Potato Dauphinoise, Summer Asparagus, Balsamic Fond de Veau

Crème Brûlée

Coffee & Organic Tea

### CLASSIC CREATIONS

6,000 | 7,200

Fresh Baked Rolls with Extra Virgin Olive Oil

Buffalo Mozzarella  
Green Garbanzo and Mint Salad

Smoked Beef Brisket  
Andouille Sausage, Buttery Creamed Potatoes, Fried Okra, Black Garlic  
Barbecue Sauce

Summer Fruit Crostata

Coffee & Organic Tea



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## COURSE LUNCHES

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### AMERICAN CLASSIC

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Classic Caesar Salad

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

Chocolate-Valencia Orange Brownie  
Grand Marnier Chocolate Sauce

Coffee & Organic Tea

*or*

### LOCAL & LITE

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Fresh Baked Rolls with Extra Virgin Olive Oil

Mesclun Salad  
Goat Cheese Croutons, Citrus Vinaigrette

Chai-Spiced Local Pan-Roasted Chicken  
Buttery Creamed Potatoes, Sweet Corn Milk, Indian Spiced Marsala,  
Arugula Salad

Chocolate-Valencia Orange Brownie  
Grand Marnier Chocolate Sauce

Coffee & Organic Tea

4,400 | 5,300

