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
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

AMERICAN CLASSIC

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

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