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.

<table>
<thead>
<tr>
<th>BREAKFAST</th>
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</thead>
<tbody>
<tr>
<td>AMERICAN</td>
</tr>
<tr>
<td>3,500</td>
</tr>
<tr>
<td>Brioche French Toast with Sweet Mascarpone</td>
</tr>
<tr>
<td>Scrambled Eggs</td>
</tr>
<tr>
<td>Middle Eastern Labneh Yogurt and Fresh Berries</td>
</tr>
<tr>
<td>Pork and Marjoram Sausages</td>
</tr>
<tr>
<td>Crispy Bacon</td>
</tr>
<tr>
<td>Herb-Roasted Mushrooms</td>
</tr>
<tr>
<td>Lemon- and Herb-Roasted Potatoes</td>
</tr>
<tr>
<td>Fresh-Cut Fruit Salad</td>
</tr>
<tr>
<td>Fresh-Baked Mini Croissants</td>
</tr>
<tr>
<td>Chocolate Danishes</td>
</tr>
<tr>
<td>Toasted English Muffins with Selection of Jams</td>
</tr>
<tr>
<td>Selection of Cereals</td>
</tr>
<tr>
<td>Glass of Apple, Orange or Grapefruit Juice</td>
</tr>
<tr>
<td>Coffee &amp; Organic Tea</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CONTINENTAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,500</td>
</tr>
<tr>
<td>Platter of Cold Cuts and Cheese</td>
</tr>
<tr>
<td>Bagels with Lox and a Schmear</td>
</tr>
<tr>
<td>Middle Eastern Labneh Yogurt and Fresh Berries</td>
</tr>
<tr>
<td>Fresh-Cut Fruit Salad</td>
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STANDING BUFFETS

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LUNCH

ROAST BEEF SURF ‘N’ TURF
9,900 | 11,900

- Smoked Salmon Mesclun Salad with Citrus Vinaigrette
- Classic Caesar Salad
- Yellowtail Yukke with Soy-Sesame Dressing, Avocado and Crispy Tortillas
- Niigata Jidori Chicken and Pork Terrine
- Jamón Serrano and Chèvre Crostini with Piquillo Peppers
- Fresh Italian Buffalo Mozzarella
- Carved Roast Strip Loin au Jus with Horseradish
- Lemon Cream Penne with Blackened Cajun Shrimp
- Lemon- and Italian Herb-Roasted Potatoes
- Summer Citrus Cheese Tarts
- Wild Blueberry Crumble Cake
- Peanut Butter Chocolate Brownies
- Coffee & Organic Tea

MANHATTAN
7,500 | 9,000

- Jamón Serrano and Chèvre Crostini with Piquillo Peppers
- Fresh Italian Buffalo Mozzarella
- Green Garbanzo and Feta Salad with Mint
- Seasonal Lettuce and Fennel with Vegan Balsamic Lemon Dressing
- Smoked Beef Brisket with Lemon- and Italian Herb-Roasted Potatoes
- Pan-Roasted Salmon with Corn-Edamame Succotash, Smoked Bacon and Tomato Dressing
- Niigata Yuki Hikari Pork Loin with Cassis Dijon Jus
- Tomato Confit Quiches
- Spinach and Ricotta Ravioli with Fava Bean Cream, Lemon and Mint
- Summer Citrus Cheese Tarts
- Wild Blueberry Crumble Cake
- Peanut Butter Chocolate Brownies
- Coffee & Organic Tea
STANDING BUFFETS

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LUNCH

BROOKLYN
5,500 | 6,600

Niigata Jidori Chicken and Pork Terrine
Fresh Italian Buffalo Mozzarella
Green Garbanzo and Feta Salad with Mint
Classic Caesar Salad
Pan-Roasted Salmon with Corn-Edamame Succotash, Smoked Bacon and Tomato Dressing
Prime Beef Patty Melts with Cheddar, Caramelized Onion and Barbecue Sauce
Cajun-Roasted Chicken
Spinach and Ricotta Ravioli with Fava Bean Cream, Lemon and Mint
Tomato Confit Quiches
Summer Citrus Cheese Tarts
Peanuts Butter Chocolate Brownies
Coffee & Organic Tea
STANDING BUFFETS

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DINNER

EAST COAST
9,900 | 11,900

Fresh Italian Buffalo Mozzarella
Smoked Salmon Mesclun Salad with Citrus Vinaigrette
Spanish Ham and Chorizo with Olives
Yellowtail Yukke with Soy-Sesame Dressing, Avocado and Crispy Tortillas
Tomato Confit Quiches
Carved Roast Strip Loin au Jus with Horseradish
Lemon Cream Penne with Blackened Cajun Shrimp
Provence-Spiced Lamb Chops with Olive Tapenade
Pan-Roasted Hokkaido Scallops with Almonds, Fava Bean Cream, Lemon and Mint
Crispy Hiroshima Oysters with Chipotle Rémoulade
Lemon- and Italian-Herb Roasted Potatoes
Wild Blueberry Crumble Cake
Southern Banana Cream Pudding
Summer Citrus Cheese Tarts
Coffee & Organic Tea

WEST COAST
8,000 | 9,600

Jamón Serrano and Chèvre Crostini with Piquillo Peppers
Green Garbanzo and Feta Salad with Mint
Niigata Jidori Chicken and Pork Terrine
Fresh Italian Buffalo Mozzarella
Smoked Salmon Mesclun Salad with Citrus Vinaigrette
Smoked Beef Brisket with Lemon- and Italian Herb-Roasted Potatoes
Pan-Roasted Salmon with Corn-Edamame Succotash, Smoked Bacon and Tomato Dressing
Niigata Yuki Hikari Pork Loin with Cassis Dijon Jus
Cajun-Roasted Chicken
Spinach and Ricotta Ravioli with Fava Bean Cream, Lemon and Mint
Almond Milk Jelly with Summer Fruit Sauce
Peanut Butter Chocolate Brownies
Summer Citrus Cheese Tarts
Coffee & Organic Tea
STANDING BUFFETS

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DINNER

COAST & COUNTRY

4,900 | 5,900

Crispy Hiroshima Oysters with Chipotle Rémoulade
Tomato Confit Quiches
Saffron Risotto Croquettes with Red Pepper Coulis
Smoked Hokkaido Scallops with Fruit Mostarda
Maple-Smoked Bacon and Chorizo Skewers with Dried Fig
Niigata Yuki Hikari Pork Terrine with Kagura Nanban Pepper
Jamón Serrano and Chèvre Crostini with Piquillo Peppers
Buffalo Mozzarella Caprese