
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

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

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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

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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



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DINNER

COAST & COUNTRY

4,900 | 5,900

Crispy Hiroshima Oysters with Chipotle Rémooulade
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