
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 DINNERS

TOKYO TOWER

12,500 | 15,000

Fresh Baked Rolls with Extra Virgin Olive Oil

Red Snapper Carpaccio
Grapefruit Cream, Brioche Croutons, Frisée

Low Country Crab Stew
Flying Fish Roe, Chopped Chives

Meredith Dairy Goat Cheese Salad
Lemon-Xérès Honey Vinaigrette, Heirloom Tomatoes, Roasted Walnuts

Beef Tenderloin and Red Wine-Braised Wagyu
Mashed Potatoes, Mustard Seed Jus, Micro Herbs

Sweet Potato Mont Blanc
Rum Raisin Brûlée, Winter Spiced Cookie, Apple-Raisin Compote

Coffee & Organic Tea

AZABU

10,900 | 13,100

Fresh Baked Rolls with Extra Virgin Olive Oil

Niigata Snow-Aged Pork Terrine
Candied Walnuts, Apple Chutney, Pomegranate Balsamic

Red Snapper
Chorizo and Salsify Ragout, Spinach, Arugula Salad

Niigata Snow-Aged A4 Wagyu
Roasted Garlic Mash, Miso Dust, Forest Mushrooms, Sake-Soy Sauce

Valrhona Caramel Chocolate Mousse
Peanut Butter Powder, Nougat

Coffee & Organic Tea



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 DINNERS

FESTIVE FLAVORS

October 15–December 31

9,900 | 11,900

Fresh Baked Rolls with Extra Virgin Olive Oil

Apple and Squash Bisque
Snow Crab, Maple-Pine Nut Cream, Fried Sage

Niigata Snow-Aged Pork Terrine
Candied Walnuts, Apple Chutney, Pomegranate Balsamic

Herb-Roasted Turkey Roulade
Creamy Potato Purée, Cider-Glazed Carrots, Rosemary Giblet Gravy,
Cranberry Gastrique

Classic Pecan Pie
Caramel Fudge Sauce, Chantilly Cream

Coffee & Organic Tea

SIGNATURE

9,500 | 11,400

Fresh Baked Rolls with Extra Virgin Olive Oil

Meredith Dairy Goat Cheese Salad
Lemon-Xérès Honey Vinaigrette, Heirloom Tomatoes, Roasted Walnuts

Low Country Crab Stew
Flying Fish Roe, Chopped Chives

Red Wine-Braised Wagyu
Forest Mushroom Risotto, Truffles

New York-Style Cheesecake
Seasonal Fruit Sauce

Coffee & Organic Tea

SOMETHING EXTRA

1,300 | 1,600

Dairyman's Petite Cheese Platter with Croccantini Crackers

