

---

## 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

Streamer 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

Streamer 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

---

### 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

Streamer Coffee & Organic Tea

### SOMETHING EXTRA

---

1,300 | 1,600

Dairyman's Petite Cheese Platter with Croccantini Crackers

