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## EVENT AND MEETING PACKAGES

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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.

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## COURSE LUNCHES

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### OCEAN & EARTH

8,000 | 9,600

Fresh Baked Rolls with Extra Virgin Olive Oil

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

Salad on a Stick Caprese  
Buffalo Mozzarella, Arugula Salad, Pomegranate Balsamic

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

Chef's Crème Brûlée

Streamer Coffee & Organic Tea

### CLASSIC CREATIONS

6,800 | 8,200

Fresh Baked Rolls with Extra Virgin Olive Oil

Low Country Crab Stew  
Flying Fish Roe, Chopped Chives

1924 Classic Waldorf Salad

Red Wine-Braised Wagyu  
Forest Mushroom Risotto, Truffles

Classic Pecan Pie  
Caramel Fudge Sauce, Chantilly Cream

Streamer Coffee & Organic Tea



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## COURSE LUNCHES

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### AMERICAN BURGER CLASSIC

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

Signature Cheeseburger  
Dijonnaise, B&B Pickles, Thyme-Roasted Onions, Lettuce, Tomato

Maple Sugar Pie  
Apple-Raisin Compote

Streamer Coffee & Organic Tea

or

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### LOCAL & LITE

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Fresh Baked Rolls with Extra Virgin Olive Oil

1924 Classic Waldorf Salad

Chili- and Pomegranate-Glazed Chicken  
Potato Dauphinoise, Braised Endive, Smoked Bacon, Micro Herbs

Maple Sugar Pie  
Apple-Raisin Compote

Streamer Coffee & Organic Tea

5,200 | 6,300

