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# CLUB CATERING

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Let the Club's catering professionals bring success to your next dinner party or office lunch. Besides menus for every occasion, the Club can provide bilingual servers, chinaware, silverware, glassware, tables and chairs.

Prices displayed are for Members and non-Members and include 10 percent consumption tax.

For specific dietary or food allergy needs, please talk to your event coordinator.

## INDEX

<b>DRINKS</b>	<b>1</b>
Beer	
Wine	
Champagne & Sparkling Wine	
Non-Alcoholic Drinks	
Ice	
<b>SET MENUS</b>	<b>2</b>
Premium Package	
Deluxe Package	
<b>À LA CARTE MENU</b>	<b>3</b>
Cold & Hot Dishes	
Additions	
Sides	
Desserts & Pastries	
<b>TABLEWARE &amp; ACCESSORIES</b>	<b>6</b>
Glassware	
Chinaware	
Cutlery	
Assorted Tableware	
Linen	
Plastic Cutlery	
Paper Tableware	
Accessories	
<b>PLACING AN ORDER</b>	<b>9</b>
Pickup	
Delivery	
Function Staff	
Terms & Conditions	
Cancellation Charges	

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## DRINKS

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### BEER

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Beer (350ml can)	660   880
Draft Keg (20l)	29,180   35,860
Draft Beer Serving Set (includes keg gas, ice and ice chest)	4,400   5,280

### WINE (750ML)

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Classic Wine	4,290   5,140
California Wine	4,590   5,520

### CHAMPAGNE & SPARKLING WINE (750ML)

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Domaine Chandon Sparkling Wine, Australia	5,390   6,470
2020 Schramsberg Blanc de Blancs, California	8,800   10,600
Moët & Chandon Champagne, France	10,330   12,400

### NON-ALCOHOLIC DRINKS

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Mineral Water	440   540
Premium Mineral Water	650   780
2l Oolong Tea	760   980
Soda (can)	330   440
1l Orange Juice	440   540

### ICE

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1kg Ice Cubes	650   870
Ice Chest with Handle	980   1,190



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## SET MENUS

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prices displayed are per person | minimum: 10 partygoers

### PREMIUM

6,500 | 7,800

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Spanish Jamón Serrano, Chorizo and Marinated Olives  
Corn and Jalapeño Salad, Summer Lime Agave Dressing  
Tomatoes and Bocconcini with Basil Pesto and Pistachio Nuts  
Niigata Jidori Chicken and Pork Terrine with Fruit Mostarda  
Smoked Salmon and Condiments  
Dijon Mustard- and Brown Sugar-Glazed Ham with Summer Greens  
Roasted Salmon with Lemon and Chive Pesto  
Wagyu and Pork Rissoles, Mushroom Dijon Cream, Tarragon  
Classic Lime Tart  
S'more Chocolate Brownies  
Blueberry Buckle Cake

### DELUXE

5,000 | 6,000

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Taco Spiced Chicken Tortilla Wraps, Cheddar, Cilantro  
Niigata Jidori Chicken and Pork Terrine with Fruit Mostarda  
Smoked Salmon and Condiments  
Butter Leaf Salad, Buttermilk Dill Dressing, Fennel, Roasted Almonds  
Jamón Serrano, Chèvre Cheese Crostini, Asparagus, Tapenade  
Club Signature Chinese Chicken Salad  
Creamy Coleslaw with Poppy Seeds  
Bacon and Swiss Cheese Quiche  
Dijon Mustard- and Brown Sugar-Glazed Ham with Summer Greens  
Seasonal Fruit Salad

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## À LA CARTE MENU

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### BUTCHER'S BLOCK

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Roasted Side of Salmon with Lemon and Chive Pesto	19,000   23,000
Whole Roasted Beef Sirloin au Jus (minimum: 2kg)	35,000   42,000
Additional Kilo	17,500   21,000
Additional au Jus	1,500   1,800
Horseradish Sauce (400g)	2,000   2,400
Whole Roasted Australian Rack of Lamb Rack with Mint Jelly	8,000   9,600
Whole Lemon- and-Rosemary-Roasted Chicken (1.7kg)	5,000   6,600

### BETWEEN BREAD 20 servings

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Bagels and Lox with Schmear	6,000   7,200
Chinese Vegetable and Fried Tofu Salad Wraps	6,000   7,200
Taco-Spiced Chicken Tortilla Wraps, Cheddar, Cilantro	6,000   7,200
Smoked Chicken Clubhouse Sandwiches	6,000   7,200

### FROM THE GARDEN 10 servings

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Butter Leaf Salad, Buttermilk Dill Dressing, Fennel, Roasted Almonds	3,500   4,200
Club Signature Chinese Chicken Salad	3,500   4,200
Classic Caesar Salad with Romaine and Garlic Croutons	3,500   4,200
Creamy Coleslaw with Poppy Seeds	2,000   2,400

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## À LA CARTE MENU

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### SUCCULENT SKEWERS *10 servings*

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Maple-Smoked Bacon-Wrapped Hokkaido Scallops Tapenade with Black Olive	4,500   5,400
Smoked Beef Brisket and Potatoes with Black Garlic Barbecue Sauce	4,500   5,400
Maple-Smoked Bacon and Chorizo Sausage with Dried Fig	3,500   4,200
Chai Spice-Crusted Chicken Satay with Mango Chutney	2,500   3,000

### SAVORY QUICHES

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Tomato Confit	3,500   4,200
Bacon and Swiss Cheese	3,500   4,200

### CLASSIC CROSTINIS *10 servings*

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Jamón Serrano, Chèvre Cheese Crostini, Asparagus, Tapenade	3,200   3,900
Smoked Salmon, Crème Fraîche and Dill	3,200   3,900
Buffalo Mozzarella, Tomato, Basil and Grana Padano	3,200   3,900

### MEDITERRANEAN DIPS *400g*

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<i>Served with Croccantini Crackers</i>	
Black Olive Tapenade	3,000   3,600
Chickpea Hummus	3,000   3,600



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## À LA CARTE MENU

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### ADDITIONS

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Dairyman's Cheese Selection (1kg) with Croccantini Crackers	24,000   28,800
Shrimp Cocktail with Classic Cocktail Sauce (1kg)	15,000   11,900
Smoked Salmon with Condiments (1kg)	10,000   12,000
Jamón Serrano and Chorizo with Marinated Olives (600g)	9,900   11,900
Ten Crab Cakes with Chipotle Rémooulade	3,800   4,600
Niigata Jidori Chicken and Pork Terrine with Fruit Mostarda (500g)	2,900   3,500

### FOR THE TABLE 800g

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Steamed Broccoli	2,800   3,400
Garlic-Sautéed Red and Yellow Peppers	2,500   3,000
Club Signature Daily Soup	2,500   3,000
Creamed Potatoes	2,800   3,400

### DESSERTS & PASTRIES 10 portions

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Blueberry Buckle Cake	3,800   4,600
Classic Lime Tart	3,800   4,600
S'more Brownie	3,800   4,600
Assorted Old-Fashioned Cookies	2,000   2,400
Mini Croissants	1,500   1,800

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## TABLEWARE & ACCESSORIES

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Prices are for 24-hour usage.

Users are responsible for any breakage, loss or damage and will be charged for the cost of any replacements.  
Glassware, chinaware and silverware need only be rinsed before return.

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### GLASSWARE

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Universal Glass (295ml)	130   170
Champagne Flute (88ml)	130   170
White Wine Glass (236ml)	130   170
Red Wine Glass (295ml)	130   170
Riedel Wine Tasting Glass (236ml)	1,210   1,430

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### CHINAWARE

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27cm Bone China Dinner Plate	140   200
24cm Bone China Medium-Sized Plate	140   200
21cm Bone China Dessert Plate	140   200
15cm Bone China Dessert Bowl	140   200
Bone China Coffee Cup and Saucer	140   200
Coffee Mug	140   200
Bone China Soup Cup and Saucer	140   200

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### CUTLERY

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Large Knife	110   170
Large Fork	110   170
Large Spoon	110   170
Large Soup Spoon	110   170
Medium Knife	110   170
Medium Fork	110   170
Butter Knife	110   170
Coffee Spoon	110   170
Tongs and Spoon Service Set	330   440

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## TABLEWARE & ACCESSORIES

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### ASSORTED TABLEWARE

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China Gravy Pot with Ladle	540   660
China Two-Sided Butter Dish	270   330
Cream Pitcher	190   220
Sugar Bowl with Tongs	270   330
Sugar and Cream Set	990   1,210
Salt and Pepper Shakers	270   330
Silver Water Pitcher	540   660
Coffee Pot   8–10 servings	590   720
Tea Pot   8–10 servings	590   720
Wine Cooler	1,050   1,270
Ice Bucket with Tongs	1,050   1,270
Punch Bowl with Ladle	1,320   1,600
40cm x 30cm China Platter	2,310   2,750
Rectangular Chafing Dish	1,430   1,710
Square Chafing Dish	1,320   1,600
Chafing Dish Canned Fuel	420   510

### LINEN

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55cm Napkin (Cream, Orange, Burgundy, Gray, Purple, Beige)	200   680
180cm x 180cm Tablecloth (Cream, Black)	680   820
180cm x 275cm Tablecloth (Cream, Black)	680   990

### PLASTIC CUTLERY

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Knife	40   60
Fork	40   60
Spoon	40   60
Toothpicks and Holder	140   170
Chopsticks with Club Logo	40   60



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## TABLEWARE & ACCESSORIES

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### PAPER TABLEWARE

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Regular (22cm) Plate	40   60
Small (177ml) Cold Drink Cup	40   60
Regular (266ml) Cold Drink Cup	40   60
Large (414ml) Cold Drink Cup	40   60
Regular (177ml) Hot Drink Cup	40   60
Disposable Tong	165   220
50 Napkins	360   440
Small Club Bag	190   240
Rectangular Club Bag	270   330
Square Club Bag	320   390

### ACCESSORIES

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Stacking Chair	600   990
Card Table	950   1,650
2.5l Coffee Warmer with Coffee	3,500   5,500
5l Coffee Warmer with Coffee	7,150   11,000
2.5l Hot Water Warmer with Tea Bags (3 kinds, 5 each)	3,500   5,500

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## PLACING AN ORDER

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### Pickup

Orders can be picked up at the Club (B1 The Cellar) between 9am and 7pm.  
Please discuss with the Club catering staff.

### Delivery

Delivery charges exclude tolls and parking fees. Please arrange a parking space.  
Deliveries before 9am: +3,740 | +4,950

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#### DELIVERY ZONE A

5,170 | 6,230

*Minato Ward* (outside Delivery Zone B areas)  
*Shibuya Ward*: Ebisu, Hiroo

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#### DELIVERY ZONE B

7,810 | 9,400

*Minato Ward*: Takanawa, Shirokanedai, Konan, Daiba  
*Shibuya Ward*: Higashi, Hachiyamacho, Nampeidaicho, Daikanyamacho, Jingumae, Jinnan, Sendagaya, Sarugakucho, Shoto, Kamiyamacho, Shibuya, Uguishidanicho, Udagawacho, Ebisu Nishi, Ebisu Minami  
*Meguro Ward*: Meguro, Shimo Meguro, Kami Meguro, Naka Merugo, Mita, Aobadai, Nakamachi, Yutenji  
*Shinagawa Ward*: Osaki, Kami Osaki, Kita Shinagawa, Nishi Gotanda, Nishi Shinagawa, Higashi Gotanda, Higashi Shinagawa, Minami Shinagawa

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#### DELIVERY ZONE C

10,120 | 12,170

Chiyoda Ward | Chuo Ward  
*Shibuya Ward*: Uehara, Tomigaya, Oyamacho, Nishihara, Yoyogi, Moto Yoyogi, Yoyogi Kamizonochi  
*Shinagawa Ward* (other than areas in Delivery Zone B)  
*Meguro Ward*: Chuocho, Takaban, Gohongi, Himonya, Haramachi, Minami, Meguro Honcho

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#### DELIVERY ZONE D

13,310 | 16,000

Shinjuku Ward | Ota Ward | Setagaya Ward | Nakano Ward | Koto Ward  
*Meguro Ward* (other than areas in Delivery Zones B and C)

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#### DELIVERY ZONE E

15,400 | 18,480

Bunkyo Ward | Taito Ward | Sumida Ward | Toshima Ward | Arakawa Ward



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## PLACING AN ORDER

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### FUNCTION STAFF

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Bilingual servers and bartenders.

Hourly rates per server (minimum of three hours):

Before 10pm: +5,500 | +6,600

After 10pm and before 9am: +7,700 | +9,240

### CANCELLATION CHARGES

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#### *Food, Drinks, Tableware and Accessories*

- Cancellations made between four and 10 days before the event will be charged 50 percent of the cost of the ordered items.

- Cancellations made between three days before the event and the day of the event itself will be charged the full cost of the ordered items.

#### *Function Staff*

- Cancellations made between three and five days before the event will be charged 75 percent of the staff hiring cost.

- Cancellations made between two days before the event and the day of the event itself will be charged the full staff hiring cost.

