
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

Sea Bass Carpaccio
Seasonal Crown Daisy Clam Sauce, Micro Herbs

Club Low Country Crab Stew

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

Grape-Fed Tenderloin Pepper Steak
French Mustard Cream Sauce, Potato Dauphinois

Minted Cheese Mousse
Condensed Milk Cream, Crispy Chocolate

Streamer Coffee and 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
Coconut-Pineapple Risotto, Herb-Curry Oil, Cashew Nuts

Snow-Aged A4 Wagyu
Roasted Garlic Mash, Roasted Asparagus, Black Olive Jus

Lemon Curd Angel Cake
Yogurt Cream, Crispy Meringue

Streamer Coffee and Organic Tea



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COURSE DINNERS

SIGNATURE

9,500 | 11,400

Fresh Baked Rolls with Extra Virgin Olive Oil

Hokkaido Scallop Carpaccio
Chipotle-Blood Orange Cocktail Sauce

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

F1 Wagyu
Potato Dauphinois, Salsa Verde

New York-Style Cheesecake
Seasonal Fruit Sauce

Streamer Coffee and Organic Tea

SOMETHING EXTRA

1,300 | 1,600

Dairyman's Petite Cheese Platter with Croccantini Crackers

