
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 LUNCHES

OCEAN & EARTH

8,000 | 9,600

Fresh Baked Rolls with Extra Virgin Olive Oil

Garden Pea Soup

Hokkaido Sea Scallop, Smoked Bacon, Black Truffle Oil, Fresh Herbs

Orzo Risoni Caprese

Bocconcini, Sundried and Fruit Amara Tomato, Summer Lime

Snow-Aged A4 Wagyu

Roasted Garlic Mash, Roasted Asparagus, Black Olive Jus

Frozen Crème Brûlée

Tropical Fruit Salsa, Roasted Coconuts

Streamer Coffee and 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

Butter Leaf Salad

Buttermilk Dill Dressing, Fennel, Roasted Almonds

Herb-Crusted Yukihihikari Grilled Pork

Burnt Butter Sweet Potato Puree, Piquillo Pepper Sauce

Classic Lime Pie

Anglaise Sauce, Chantilly Cream

Streamer Coffee and Organic Tea



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COURSE LUNCHES

AMERICAN BURGER CLASSIC

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

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

Buttermilk Panna Cotta
Summer Fruit Compote

Streamer Coffee and Organic Tea

or

LOCAL & LITE

Fresh Baked Rolls with Extra Virgin Olive Oil

Butter Leaf Salad
Buttermilk Dill Dressing, Fennel, Roasted Almonds

Okinawan Citrus and Pepper Roast Chicken
Oregano Roast Potato, Feta Cheese, Jus Roti, Arugula

Buttermilk Panna Cotta
Summer Fruit Compote

Streamer Coffee and Organic Tea

5,200 | 6,300

