# CLUB CATERING

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.

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# DRINKS

	Beer (350ml can) Draft Keg (20l)	660   880 29,180   35,860
	Draft Beer Serving Set (includes keg gas, ice and ice chest)	4,400   5,280
WINE (750ML)		
	Classic Wine California Wine	4,290   5,140 4,590   5,520
CHAMPAGNE & S	PARKLING WINE (750ML)	
	Domaine Chandon Sparkling Wine, Australia 2020 Schramsberg Blanc de Blancs, California	5,390   6,470 8,800   10,600
	Moët & Chandon Champagne, France	10,330   12,400
NON-ALCOHOLIC	DRINKS	
NON-ALCOHOLIC	Mineral Water	440   540
NON-ALCOHOLIC	Mineral Water Premium Mineral Water	650   780
NON-ALCOHOLIC	Mineral Water Premium Mineral Water 2l Oolong Tea Soda (can)	650   780 760   980 330   440
NON-ALCOHOLIC	Mineral Water Premium Mineral Water 2l Oolong Tea	650   780 760   980
NON-ALCOHOLIC	Mineral Water Premium Mineral Water 2l Oolong Tea Soda (can)	650   780 760   980 330   440



## SET MENUS

prices displayed are per person | minimum: 10 partygoers

#### **PREMIUM**

6,500 | 7,800

Spanish Jamón Serrano, Chorizo and Marinated Olives
Wild Arugula and Caramelized Fennel, Dried Cranberries, Almonds
with Citrus Dressing
Bocconcini Mozzarella, Strawberry-Poppyseed Dressing, Micro Herbs
Niigata Jidori Chicken and Pork Terrine with Fruit Mostarda
Smoked Salmon and Condiments
Dijon Mustard- and Brown Sugar-Glazed Ham with Summer Greens
Grilled Jerk Chicken Wrap, Roasted Peppers and Mushrooms,
Lime Mayonnaise
Roasted Salmon with Lemon and Chive Pesto
Wagyu and Pork Rissoles, Cajun Sofrito Cream Sauce
Classic Pumpkin Tart
Espresso Dark Chocolate Brownies
Apple Spice Crumble Cake

#### **DELUXE**

5,000 | 6,000

Grilled Jerk Chicken Wrap, Roasted Peppers and Mushrooms,
Lime Mayonnaise
Niigata Jidori Chicken and Pork Terrine with Fruit Mostarda
Smoked Salmon and Condiments
Fregola Sarda, Feta, Lemon-Olive Dressing
Spicy Eggplant Caviar Tarts, Local Vegetable Caponata
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



# À LA CARTE MENU

## BUTCHER'S BLOCK

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

Roasted Vegetable and Halloumi Cheese Tortilla Wrap,	5,500   6,600
Harissa Aïoli	
Grilled Jerk Chicken Wrap, Roasted Peppers and Mushrooms,	6,000   7,200
Lime Mayonnaise	
Smoked Chicken Clubhouse Sandwiches	6,000   7,200

# FROM THE GARDEN 10 servings

Wild Arugula and Caramelized Fennel, Dried Cranberries,	3,500   4,200
Almonds with Citrus Dressing	
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



## À LA CARTE MENU

**SUCCULENT SKEWERS** 10 servings

MEDITERRANEAN DIPS 400g

	Maple-Smoked Bacon-Wrapped Hokkaido Scallops Tapenade with Black Olive	4,500   5,400	
	Smoked Beef Brisket and Potatoes	4,500   5,400	
	with Black Garlic Barbecue Sauce Maple-Smoked Bacon and Chorizo Sausage with Dried Fig Chai Spice-Crusted Chicken Satay with Mango Chutney	3,500   4,200 2,500   3,000	
SAVORY QUICHES			
	Tomato Confit	3,500   4,200	
	Bacon and Swiss Cheese	4,000   4,800	
CLASSIC CROSTINIS AND TARTS 10 servings			
	Smoked Salmon, Crème Fraîche and Dill	3,200   3,900	
	Buffalo Mozzarella, Tomato, Basil and Grana Padano	3,200   3,900	

Spicy Eggplant Caviar Tarts, Local Vegetable Caponata

Served with Croccantini Crackers

Black Olive Tapenade Chickpea Hummus

Smoked Salmon and Lemon Ricotta Tarts, Capers and Dill

3,200 | 3,900

3,200 | 3,900

3,000 | 3,600 3,000 | 3,600



# À LA CARTE MENU

## ADDITIONS

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 Rémoulade	3,800	4,600
Niigata Jidori Chicken and Pork Terrine	2,900	)   3,500
with Fruit Mostarda (500g)		

# FOR THE TABLE 800g

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

Spiced Apple Crumble Cake	3,800   4,600
Classic Pumpkin Tart	3,800   4,600
Espresso Dark Chocolate Brownies	3,800   4,600
Assorted Old-Fashioned Cookies	2,000   2,400
Assorted Pastries	1,500   1,800



## TABLEWARE & ACCESSORIES

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.

The Club will not be responsible for any damage to your furniture or other items in your home caused by items rented from the Club.

### **GLASSWARE**

130   170
130   170
130   170
130   170
1,210   1,430

### CHINAWARE

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

### CUTLERY

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



## TABLEWARE & ACCESSORIES

## ASSORTED TABLEWARE

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

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

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



## TABLEWARE & ACCESSORIES

## PAPER TABLEWARE

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

Stacking Chair Card Table	600   990 950   1,650	
*Labor fee of ¥5,500 will be charged for any table and chair rental		
in addition to the delivery fee.		
2.51 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	



#### PLACING AN ORDER

#### **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

#### **DELIVERY ZONE A**

5,170 | 6,230

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

#### 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 Meguro, Mita,

Aobadai, Nakamachi, Yutenji

Shinagawa Ward: Osaki, Kami Osaki, Kita Shinagawa, Nishi Gotanda, Nishi Shinagawa, Higashi Gotanda, Higashi Shinagawa, Minami Shinagawa

#### DELIVERY ZONE C

10,120 | 12,170

Chiyoda Ward | Chuo Ward

Shibuya Ward: Uehara, Tomigaya, Oyamacho, Nishihara, Yoyogi, Moto

Yoyogi, Yoyogi Kamizonocho

Shinagawa Ward (other than areas in Delivery Zone B)

Meguro Ward: Chuocho, Takaban, Gohongi, Himonya, Haramachi, Minami,

Meguro Honcho

### 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)

## DELIVERY ZONE E

15,400 | 18,480

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



### PLACING AN ORDER

#### **FUNCTION STAFF**

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**

### 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.

