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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

Roasted Butternut Squash and Apple Bisque  
Kadaif-Wrapped Prawns, Maple-Sage Cream

Grilled Tuna and Farro Salad  
Almonds, Wild Arugula, Anchovy-Lemon Dressing

Snow-Aged A4 Niigata Wagyu  
Potato Dauphinois, Roasted Greens, Salsa Verde

Madagascar Vanilla Crème Brûlée  
Spiced Cookie

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

Fuji Apple Waldorf  
Dried Cranberries and Toasted Coconut

Niigata F1 Wagyu Roast Beef  
Hokkaido Potato and Chive Cream, Cabernet Reduction

Classic Pumpkin Pie  
Crème Anglaise, Pear-Ginger Compote

Streamer Coffee and Organic Tea



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## COURSE LUNCHES

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### AMERICAN BURGER CLASSIC

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Fuji Apple Waldorf  
Dried Cranberries and Toasted Coconut

Truffle Smashburger  
Sesame Bun, Swiss Cheese and Sherry- and Bacon-Glazed Onions

Classic Pecan Pie  
Whipped Cream, Caramel Fudge Sauce

Streamer Coffee and Organic Tea

*or*

### LOCAL & LITE

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Fresh Baked Rolls with Extra Virgin Olive Oil

Grilled Tuna and Farro Salad  
Almonds, Wild Arugula, Anchovy-Lemon Dressing

Jamaican Jerk-Roasted Chicken  
Rice and Bean Pilaf, Charred Lemon Greens

Bananas Foster Bread Pudding  
Pecan and Banana Caramel Ice Cream, Dark Rum Caramel Sauce,  
Caramel Popcorn

Streamer Coffee and Organic Tea

5,200 | 6,300

