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## STANDING BUFFETS

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Minimum number of participants: 20 | All-you-can drink beverage packages available

Prices displayed are for Members and non-Members and include consumption tax.  
Room, seating, beverage, basic audio-visual and service charges apply.

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## BREAKFAST

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### AMERICAN MORNING

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4,500 | 5,400

Cranberry Cream Cheese-Stuffed French Toast and Maple Syrup  
Soft Scrambled Eggs  
Smoked Salmon with Lemon and Capers  
Local Greek Yogurt Parfait with Pear-Ginger Compote  
Smoked American Pork Sausage  
Thick-Cut Snow-Aged Bacon  
Lemon- and Herb-Roasted Potatoes  
Fresh-Cut Fruit Salad  
Ham and Swiss Cheese Croissant Sandwich  
Chocolate Danishes  
Toasted English Muffins with Selection of Jams  
Cinnamon and Dried Apple Granola with Soy or Regular Milk  
Juices (Apple, Orange, Grapefruit)  
Streamer Coffee and Organic Tea

### PETIT FRENCH BREAKFAST

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3,300 | 4,000

Smoked Salmon with Lemon and Capers  
Bocconcini Mozzarella, Strawberry-Poppyseed Dressing, Micro Herbs  
Local Greek Yogurt Parfait with Pear-Ginger Compote  
Fresh-Cut Fruit Salad  
Ham & Swiss Cheese Croissant Sandwich  
Chocolate Danishes  
Baked Eggs en Cocotte, Gruyère, Sourdough Toast, Chives  
Juices (Apple, Orange, Grapefruit)  
Streamer Coffee and Organic Tea



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## LUNCH

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### UPSTATE

10,500 | 12,600

Smoked Salmon and Lemon-Ricotta Tarts, Capers and Dill  
Shrimp and Scallop Tartare, Dill, Crunchy Soy Croutons, Mango Sauce  
Spicy Eggplant Caviar with Lime and Pita Croutons  
Spiced Lentil Salad with Halloumi  
Niigata Yuki Hikari Pork Terrine with Kagura Nanban Pepper  
Saffron Risotto Croquettes with Roasted Pinenuts and Tomatoes  
Niigata F1 Wagyu Roast Beef, Hakkaisan Soy Sauce, Wasabi  
Spicy Penne alla Vodka, Parmesan Cream  
Roasted Cajun Salmon, Citrus Yogurt Sauce  
Crispy Hiroshima Oysters with Chipotle Rémoulade  
Hokkaido Potato and Chive Cream  
Spiced Apple Crumble Cake  
Classic Pumpkin Tart  
Assorted Macarons  
Streamer Coffee and Organic Tea

### MANHATTAN

8,000 | 9,600

Spicy Eggplant Caviar Tarts, Local Vegetable Caponata  
Niigata Jidori Chicken and Pork Terrine  
Smoked Salmon with Lemon and Capers  
Fregola Sarda, Feta, Lemon-Olive Dressing  
Bocconcini Mozzarella, Strawberry-Poppyseed Dressing, Micro Herbs  
Smoked Salmon Fusilli Pasta Salad, Eggs, Piquillo Pepper Mayonnaise, Tarragon  
Pan-Roasted Hokkaido Scallops Venetian Style  
Niigata F1 Wagyu Roast Beef, Hakkaisan Soy Sauce, Wasabi  
Hokkaido Potato and Chive Cream  
Jamaican Jerk-Roasted Chicken, Roasted Forest Mushrooms  
Spicy Penne alla Vodka, Parmesan Cream  
Classic Pumpkin Tart  
Apple Spice Crumble Cake  
Espresso Dark Chocolate Brownies  
Streamer Coffee and Organic Tea



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## LUNCH

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### BROOKLYN

6,800 | 8,200

Niigata Jidori Chicken and Pork Terrine  
Bocconcini Mozzarella, Strawberry-Poppyseed Dressing, Micro Herbs  
Spiced Lentil Salad with Halloumi  
Smoked Salmon Fusilli Pasta Salad, Eggs, Piquillo Pepper Mayonnaise, Tarragon  
Fregola Sarda, Feta, Lemon-Olive Dressing  
Mini Brioche Smash Burger, Bacon and Pineapple Marmalade, Cheddar  
Lemon- and Italian Herb-Roasted Potatoes  
Wagyu and Pork Rissoles, Cajun Sofrito Cream Sauce  
Jamaican Jerk-Roasted Chicken, Roasted Forest Mushrooms  
Four Cheese and Walnut Gnocchi with Rosemary  
Classic Pumpkin Tart  
Espresso Dark Chocolate Brownies  
Streamer Coffee and Organic Tea

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## DINNER

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### EXECUTIVE SNOW-AGED WAGYU BUFFET

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13,000 | 15,600

Niigata Jidori Chicken and Pork Terrine  
Bocconcini Mozzarella, Strawberry-Poppyseed Dressing, Micro Herbs  
Shrimp and Scallop Tartare, Dill, Crunchy Soy Croutons, Mango Sauce  
Fregola Sarda, Feta, Lemon-Olive Dressing  
Blue Lobster Cocktail, Avocado-Wasabi Dressing, Rosewater Jelly  
Jamaican Jerk-Roasted Chicken, Roasted Forest Mushrooms  
Pan-Roasted Hokkaido Scallops Venetian Style  
Spicy Penne alla Vodka, Parmesan Cream  
Chef Carved Snow-Aged Niigata Wagyu Beef, Hakkaisan Soy Sauce, Wasabi  
Hokkaido Potato and Chive Cream  
Assorted Macarons  
Espresso Dark Chocolate Brownies  
Winter Berry Crisp  
Streamer Coffee and Organic Tea

### EAST COAST

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10,500 | 12,600

Smoked Salmon and Lemon-Ricotta Tarts, Capers and Dill  
Shrimp and Scallop Tartare, Dill, Crunchy Soy Croutons, Mango Sauce  
Spicy Eggplant Caviar with Lime and Pita Croutons  
Spiced Lentil Salad with Halloumi  
Niigata Yuki Hikari Pork Terrine with Kagura Nanban Pepper  
Saffron Risotto Croquettes with Roasted Pinenuts and Tomatoes  
Niigata F1 Wagyu Roast Beef, Hakkaisan Soy Sauce, Wasabi  
Spicy Penne alla Vodka, Parmesan Cream  
Roasted Cajun Salmon, Citrus Yogurt Sauce  
Crispy Hiroshima Oysters with Chipotle Rémoulade  
Hokkaido Potato and Chive Cream  
Maple Sugar Tart  
Espresso Dark Chocolate Brownies  
Winter Berry Crisp  
Streamer Coffee and Organic Tea



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## DINNER

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### WEST COAST

8,500 | 10,200

Niigata Jidori Chicken and Pork Terrine  
Bocconcini Mozzarella, Strawberry-Poppyseed Dressing, Micro Herbs  
Spicy Eggplant Caviar Tarts, Local Vegetable Caponata  
Smoked Salmon Fusilli Pasta Salad, Eggs, Piquillo Pepper Mayonnaise, Tarragon  
Lemon- and Italian Herb-Roasted Potatoes  
Roasted Cajun Salmon, Citrus Yogurt Sauce  
Mini Brioche Smash Burger, Bacon and Pineapple Marmalade, Cheddar  
Slow-Braised Red Wine Beef, Parmesan Polenta, Herbs  
Jamaican Jerk-Roasted Chicken, Roasted Forest Mushrooms  
Four Cheese and Walnut Gnocchi with Rosemary  
Classic Pumpkin Tart  
Spiced Apple Crumble Cake  
Vanilla Panna Cotta, Seasonal Fruits Sauce  
Streamer Coffee and Organic Tea

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### COAST & COUNTRY

5,800 | 7,000

Crispy Hiroshima Oysters with Chipotle Rémoulade  
Spicy Eggplant Caviar with Lime and Pita Croutons  
Saffron Risotto Croquettes with Roasted Pinenut and Tomato  
Mini Brioche Smash Burger, Bacon and Pineapple Marmalade, Cheddar  
Maple-Smoked Bacon and Chorizo Skewers with Dried Figs  
Niigata Yuki Hikari Pork Terrine with Kagura Nanban Pepper  
Smoked Salmon and Lemon-Ricotta Tarts, Capers and Dill  
Bocconcini Mozzarella, Strawberry-Poppyseed Dressing, Micro Herbs