
STANDING BUFFETS

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.

BREAKFAST

AMERICAN MORNING

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

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

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

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

EXECUTIVE SNOW-AGED WAGYU BUFFET

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
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

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

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

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