
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

all courses are served with fresh baked bread and extra virgin olive oil

OCEAN & EARTH

8,000 | 9,600

Cucumber-Apple Gazpacho
Lightly Smoked Scallop

Grilled Tuna and Farro Salad
Almonds, Anchovy-Lemon Dressing

Snow-Aged A4 Niigata Wagyu
Salsa Verde

Buttermilk Panna Cotta
Summer Fruit Macedonia, Trebbiano Wine Gelée

Streamer Coffee and Organic Tea

CLASSIC CREATIONS

7,000 | 8,400

Low Country Crab Stew
Flying Fish Roe, Chopped Chives

Shrimp and Spear Squid Escabèche
Apple Vinaigrette

Niigata F1 Wagyu
Potato Gratin, Soy-Koji Jus

Classic Key Lime Pie
Whipped Cream, Crème Anglaise

Streamer Coffee and Organic Tea



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AMERICAN BURGER CLASSIC

Baby Gem Lettuce Salad
Dill-Ranch Dressing, Crostini

Truffle Smashburger
Sesame Bun, Swiss Cheese and Bacon-Pineapple Marmalade

Strawberry and Rhubarb Crumble Pie
Condensed Milk Cream, Crème Anglaise

Streamers Coffee and Organic Tea

or

LOCAL & LITE

Baby Gem Lettuce Salad
Dill-Ranch Dressing, Crostini

Jamaican Jerk-Roasted Chicken
Mango-Ginger Salsa, California Prune Couscous

Strawberry and Rhubarb Crumble Pie
Condensed Milk Cream, Crème Anglaise

Streamers Coffee and Organic Tea

5,800 | 7,000

