

CLUB CATERING

Let the Club's catering professionals bring success to your next dinner party at home or conference lunch at the office. Besides menus for every occasion, the Club can provide bilingual servers, chinaware, silverware, glassware, tables and chairs.

Please talk to your event coordinator about any specific dietary or food allergy needs.

Display of pricing: Member price | Non-Member price

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BUFFET MENUS

Prices are per person for a minimum of 10 people.

NEW YORK

Members: 4,900 | Non-Members: 5,900

Southwestern Pasta Salad with Yogurt Dressing and Avocado
Caesar Salad with Garlic Croutons
Feta Cheese and Quinoa Salad with Roasted Peppers
and Mint-Lemon Dressing
Coleslaw
Tandoori-Roasted Chicken Wraps with Mango Chutney and Raita
Vegetable Ravioli in Creamy Pesto Sauce
Beef and Asparagus in Black Bean Sauce
Braised Pork Stew with Winter Vegetables
Vegetable Rice Pilaf
Beef and Cheddar Sliders
Fruit Panna Cotta
Club Baked Cheese Tarts

LA

Members: 6,900 | Non-Members: 8,300

Creole Spider Rolls with Soft Shell Crab and Avocado
Club Signature Chinese Chicken Salad
Old-Fashioned Macaroni Salad with Pickles and Egg
Vietnamese Shrimp and Rice Noodle Salad with Cilantro and Vegetables
Chilled Smoked Salmon and Asparagus Quiches
Shrimp and Broccoli with Semi-Dried Tomato Wraps
Curried Vegetable Samosas with Indian-Spiced Mango Chutney
Kung Pao Chicken with Cashew Nuts
Char Siu Pork Fried Rice
Roasted Basil Chicken with Green Olive Marinara Sauce
Deep-Fried Feta- and Chive-Stuffed Mushrooms in Breadcrumbs
Beef and Cheddar Sliders
Fruit Panna Cotta
Double Chocolate Brownies



À LA CARTE MENU

COLD BITES

Prices are for 10 portions.

Serrano Spanish Ham Pinchos with Potatoes and Green Olives	2,700 3,200
Octopus Pinchos with Potatoes and Cucumber	2,400 2,900
Egg Tortilla Pinchos, Potatoes and Piquillo Peppers	2,400 2,900
Creole Tomato-Roasted Shrimp Crostini and Corn-Basil Salsa	2,700 3,200
Crab and Lemon Mayonnaise Salad Crostini with Avocado	2,400 2,900
Gorgonzola and Red Wine Fig Crostini	2,400 2,900
Olive Tapenade Crostini with Feta and Mint	2,400 2,900
Chilled Manchego and Piquillo Pepper Quiches	2,400 2,900
Chilled Smoked Salmon and Asparagus Quiches	2,400 2,900
Quinoa and Greek Salad Endive Boat	2,100 2,500
Shrimp and Chive Mayonnaise Endive Boat with Avocado	2,400 2,900
Pepper Steak Bruschettas with Chimichurri	2,700 3,200
California Rolls with Avocado and Sesame (per 16 portions)	2,700 3,200
Spicy Tuna and Cucumber Rolls with Shiso Leaves (per 16 portions)	2,700 3,200
Spicy Korean Beef Rolls with Bean Sprouts and Carrots (per 16 portions)	2,700 3,200
Creole Spider Rolls with Soft Shell Crab and Avocado (per 16 portions)	2,700 3,200

HOUSEMADE DIPS

Prices are for 400g.

Black Olive Tapenade and Crackers	2,700 3,200
Chickpea Hummus and Crackers	2,700 3,200
Fresh Avocado Guacamole with Jalapeños and Corn Chips	3,900 4,700
Fresh Tomato Salsa and Corn Chips	3,200 3,800



À LA CARTE MENU

HOT BITES

Prices are for 10 portions.

Vegetarian Spring Rolls with Sweet Thai Chili Sauce	2,300 2,800
Curried Vegetable Samosas with Indian Spiced Mango Chutney	2,300 2,800
Crab Cakes with Garlic-Lemon Aioli	3,900 4,700
Ham and Cheddar Mini Quiches	2,400 2,900
Roasted Eggplant, Broccoli and Sweet Pepper Mini Quiches	2,400 2,900
Deep-Fried Feta- and Chive-Stuffed Mushrooms in Breadcrumbs	2,400 2,900
Fried Vegetable and Parmesan Arancini Balls	2,300 2,800
Tandoori Salmon Bites with Cucumber-Cumin Yogurt	2,400 2,900
Lime and Coriander Chicken Kebabs	2,400 2,900
Teriyaki Tofu Brochettes	2,000 2,400
Korean Pork Belly Skewers with Spicy Miso	2,800 3,400
Basil Pesto Chicken Skewers	2,400 2,900
Creole-Spiced Shrimp Brochettes with Mango Salsa	3,300 4,000
Bacon-Wrapped Hokkaido Scallop Brochettes	3,600 4,300

À LA CARTE MENU

COLD SPREAD

Shrimp Cocktail with Classic Cocktail Sauce	9,700 11,600
Sevruga Caviar (27g) with Traditional Condiments	19,400 23,300
Smoked Salmon with Condiments	12,400 14,900
Seasonal Vegetable Crudités with Basil Mayonnaise	6,500 7,800
Gourmet Cheese Selection with English Water Crackers	19,400 23,300

SALADS

Prices are for 10 portions.

Tossed Green Salad with House Dressing	3,900 4,700
American-Style Potato Salad	3,900 4,700
Housemade Coleslaw	3,100 3,700
Club Signature Chinese Chicken Salad	4,800 5,800
Caesar Salad with Parma Ham and Garlic Croutons	3,900 4,700
Feta Cheese and Quinoa Salad with Roasted Peppers and Mint and Lemon Dressing	4,100 4,900
Southwestern Pasta Salad with Yogurt Dressing and Avocado	3,900 4,700
Old-Fashioned Macaroni Salad with Pickles and Egg	3,500 4,200
Vietnamese Shrimp and Rice Noodle Salad with Cilantro and Vegetables	3,500 4,200

WRAPS & FINGER SANDWICHES

Prices are for five portions (minimum order).

Chicken Caesar Salad Wraps	4,200 5,000
Roast Beef, Creamy Horseradish Dressing, Tomato and Red Onion Wraps	5,300 6,400
Pesto Shrimp, Broccoli and Semi-Dried Tomato Wraps	4,900 5,900
Roasted Vegetable, Hummus and Green Olive Whole Wheat Wraps	4,200 5,000
Tandoori-Roasted Chicken Wraps with Mango Chutney and Raita	4,600 5,500
Classic Mixed Sandwiches with Ham, Lettuce, Egg, Tomato and Cucumber	3,000 3,600



À LA CARTE MENU

HOT SPREAD

Prices are for 10 portions.

New Orleans-Style Garlic Shrimp	14,000 16,800
Scallops in Cajun Cream Sauce with Peppers	14,800 17,800
Naples-Style Beef Lasagna with Ricotta Cheese	14,000 16,800
Roasted Vegetable Lasagna with Ricotta Cheese	10,800 12,900
Roasted Basil Chicken with Green Olive Marinara Sauce	10,800 12,900
Red Wine-Braised Beef Cheeks and Glazed Carrots	14,000 16,800
Chicken Fricassée with Leeks	10,800 12,900
Barbecued Pork Ribs (20) with Rib Sauce	10,800 12,900
Thai Green Chicken Curry	9,000 10,800
Couscous-Stuffed Peppers	5,000 6,000
Indian Vegetable Curry	9,000 10,800
Basmati Rice	3,800 4,600
Naan	3,800 4,600
Mango Chutney (400g)	1,600 1,900
Cumin Yogurt Raita (400g)	900 1,100
Lime Pickles (400g)	1,600 1,900
Beef and Asparagus in Black Bean Sauce	15,100 18,100
Sweet 'n' Sour Pork with Pineapple	14,000 16,800
Kung Pao Chicken with Cashew Nuts	12,000 14,400
Kung Pao Tofu with Seasonal Vegetables	9,000 10,800
Char Siu Pork Fried Rice	4,500 5,400
Shrimp and Egg Fried Rice	4,500 5,400

ROASTED DISHES

Australian Grain-Fed Sirloin (2kg) with au Jus	27,000 32,400
+1kg	11,900 14,300
Boneless Ham (6kg) with Raisin Sauce (400ml) 16-18 servings	36,300 43,600
Whole Chicken (1.5kg)	4,900 5,900
Au Jus (400ml)	1,000 1,200
Horseradish Sauce (400g)	1,900 2,300

À LA CARTE MENU

SIDES

Prices are for 10 portions.

Creamed Mashed Potatoes	3,000 3,600
Garlic Mashed Potatoes	3,200 3,800
Steamed Mixed Vegetables	4,300 5,200
Herb and Parmesan Cheese Risotto	5,700 6,800
Seasonal Vegetable Ratatouille	4,500 5,400
Steamed Broccoli Florets	4,300 5,200
Buttered Corn	2,300 2,800
Basmati Rice	3,800 4,600
Honey-Glazed Carrots	3,200 3,800
Macaroni Cheese with Bacon	3,100 3,700

BREADS & PASTRIES

Prices are for 10 portions.

Assorted Cookies	1,600 1,900
Assorted Donuts	1,700 2,000
Mini Croissants	1,500 1,800
Mini Chocolate Danishes	1,700 2,000
Assorted Mini Muffins	1,500 1,800

DESSERTS

Prices are for 10 portions.

Fruit Panna Cotta	3,900 4,700
Club Baked Cheese Tarts	3,900 4,700
Double Chocolate Brownies (two per portion)	5,400 6,500
Fresh Fruit Salad	5,900 7,100
Almond Crumble Cake	3,900 4,700
Fresh Fruit Platter with Sweet Honey Dressing	7,300 8,800



DRINKS

BEER

Beer (350ml can)	550 650
Draft Keg approximately 50 servings	29,200 35,000
Draft Beer Serving Set (includes keg gas, ice and ice chest)	2,000 2,500

WINE

Prices are for one 750ml bottle.

Classic Wine: Eco Balance (Chile) Sauvignon Blanc or Cabernet Sauvignon	4,200 5,100
Modern Wine: Montes (Chile) Chardonnay or Cabernet Sauvignon	4,300 5,200
American Wine: Nightfall (California) Chardonnay or Cabernet Sauvignon	4,500 5,500
Seasonal Wines, Sommelier Selection	4,500 5,500

CHAMPAGNE & SPARKLING WINE

Prices are for one 750ml bottle.

Domaine Chandon Sparkling Wine, Australia	5,200 6,300
Schramsberg Blanc de Blancs, North Coast, California	7,600 9,100
Moët & Chandon, Champagne, France	9,900 11,900

NON-ALCOHOLIC DRINKS

Mineral Water	380 460
Premium Mineral Water	600 720
Oolong Tea (2L)	650 780
Soda (can)	320 380
Orange Juice (1L)	430 520

ICE

Ice Cubes (1kg)	600 700
Ice Chest with Handle	900 1,050



TABLEWARE & ACCESSORIES

Prices are for 24 hours. Users are responsible for any breakage, loss or damage and will be charged for the cost of replacement.

Glassware, chinaware and silverware need only be rinsed before return.

GLASSWARE

Universal Glass (10oz)	110 150
Champagne Flute (3oz)	110 150
White Wine Glass (8oz)	110 150
Red Wine Glass (10oz)	110 150
Riedel Wine Tasting Glass (8oz)	1,100 1,300

CHINAWARE

Bone China Dinner Plate (27cm)	120 180
Bone China Medium-Sized Plate (24cm)	120 180
Bone China Dessert Plate (21cm)	120 180
Bone China Dessert Bowl (15cm)	120 180
Bone China Coffee Cup and Saucer	120 180
Coffee Mug	120 180
Bone China Soup Cup and Saucer	120 180

CUTLERY

Large Knife	100 150
Large Fork	100 150
Large Spoon	100 150
Large Soup Spoon	100 150
Medium Knife	100 150
Medium Fork	100 150
Butter Knife	100 150
Coffee Spoon	100 150
Service Set (Tongs and Spoon)	300 400

TABLEWARE & ACCESSORIES

ASSORTED TABLEWARE

China Gravy Pot with Ladle	490 600
China Two-Sided Butter Dish	240 300
Cream Pitcher	170 200
Sugar Bowl with Tongs	240 300
Sugar and Cream Set	900 1,100
Salt and Pepper Shakers	240 300
Silver Water Pitcher	490 600
Coffee Pot 8–10 servings	530 650
Tea Pot 8–10 servings	530 650
Wine Cooler	950 1,150
Ice Bucket with Tongs	950 1,150
Punch Bowl with Ladle	1,200 1,450
Silver Platter (40cm x 30cm)	1,200 1,450
China Platter (40cm x 30cm)	2,100 2,500
Rectangular Chafing Dish	1,300 1,550
Square Chafing Dish	1,200 1,450
Chafing Dish Canned Fuel	380 460

LINEN

Napkin (55cm; Cream, Orange, Burgundy, Gray, Purple, Beige)	110 250
Square Regular Tablecloth (180cm; Cream, Black)	380 500
Medium Tablecloth (180cm x 275cm; Cream, Black)	430 650

PLASTIC CUTLERY

Knife	30 50
Fork	30 50
Spoon	30 50
Toothpicks and Holder	120 150
Chopsticks with Club Logo	30 50

TABLEWARE & ACCESSORIES

PAPER TABLEWARE

Regular Plate (20cm)	30 50
Small Cold Drink Cup (6oz)	30 50
Regular Cold Drink Cup (9oz)	30 50
Large Cold Drink Cup (14oz)	30 50
Regular Hot Drink Cup (6oz)	30 50
Napkins (50 per pack)	320 400
Small Club Bag	170 200
Rectangular Club Bag	240 300
Square Club Bag	290 350

ACCESSORIES

Stacking Chair	540 900
Card Table	860 1,500
Coffee Warmer (2.5L) with Coffee	2,700 4,500
Coffee Warmer (11L) with Coffee	6,500 10,000

PLACING AN ORDER

Pickup

Orders can be picked up at the Club between 9am and 7pm.
Please discuss details with the Club catering staff.

Delivery

Delivery charges exclude tolls and parking fees.

Please arrange a parking space.

Deliveries before 9am: Members: +3,400 | Non-Members: +4,500

DELIVERY ZONE A

5,080 | 7,000

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

DELIVERY ZONE B

7,670 | 9,200

Minato Ward: Takanawa, Shirokanedai, Konan, Daiba | Shibuya Ward
(outside Delivery zones A & C areas)

Meguro Ward (outside Delivery Zone C areas)

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

DELIVERY ZONE C

9,940 | 11,900

Chiyoda Ward | Chuo Ward | Shibuya Ward: Uehara, Tomigaya, Oyamacho,
Nishihara, Hatagaya, Hatsudai, Sasazuka, Yoyogi, Moto Yoyogi,
Yoyogi Kamizonochō, Honcho

Shinagawa Ward (outside Delivery Zone B areas)

Meguro Ward: Takaban, Gohongi, Himonya, Haramachi, Senzoku, Minami,
Kakinokizaka, Tairamachi, Ookayama, Higashigaoka, Yakumo,
Nakane, Midorigaoka, Jiyugaoka, Komaba, Ohashi

DELIVERY ZONE D

13,070 | 15,700

Shinjuku Ward | Ota Ward | Setagaya Ward | Nakano Ward | Koto Ward

DELIVERY ZONE E

15,120 | 18,100

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



FUNCTION STAFF

Bilingual servers and bartenders.

Hourly rates per server (minimum of three hours).

Before 10pm: Member: Members: +5,400 | Non-Members: +6,500

After 10pm and before 9am: Members: +7,500 | Non-Members: +9,000

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 two and three days before the event will be charged 75 percent of the cost of hiring the staff.
- Cancellations made between one day before the event and the day of the event itself will be charged the full cost of hiring the staff.

