



MEETING PACKAGES

The stylish 1673 VIP area, complete with bar area, large conference table and 85-inch, 4K screen, is subject to availability and can be booked between five days and two months in advance. It can be used by between four and 16 people.

Cancellations made within three business days of the booking will be charged the full food fee. Prices include 10% consumption tax.

BREAKFAST (7:30–10am)

- Basic Meeting Package (water, coffee, tea and room): ¥33,000
- American Breakfast Package: ¥16,500 (room charge) + ¥4,400 per person
Fresh-Squeezed Orange Juice or Smoothie, Two Farm Eggs (any style), Maple-Smoked Bacon, Pork Sausage, Tomato Confit, Smoked Salmon and Vegetable Hash, Toast
- Continental Breakfast Package: ¥16,500 (room charge) + ¥3,300 per person
Fresh-Squeezed Orange Juice or Smoothie, Greek Yogurt with Organic Fig and Spiced Lemon Compote, Fruit Salad and Mixed Berries, Assorted Cheeses and Cold Cuts, English Toast

LUNCH (11am–2pm)

- Lunch Package A: ¥16,500 (room charge) + ¥13,200 per person
Amuse-Bouche, Cold Appetizer, Warm Appetizer, Main, Dessert, Coffee, Petit Four
- Lunch Package B: ¥16,500 (room charge) + ¥6,600 per person
Appetizer, Main, Dessert, Coffee

AFTERNOON (2–5pm)

- Basic Meeting Package (water, coffee, tea and room): ¥44,000




1 6 7 3**DINNER (5:30–9pm)**

- Tokaido Dinner Package: ¥38,500 (room charge) + ¥33,000 per person

Sample Menu

Amuse-Bouche: Daily Creation

Course I: Sea Urchin on Toast with Smoked Eggplant Purée and Beluga Caviar

Course II: Sous-Vide Lobster with Avocado and Apricot Coulis

Course III: Surf 'n' Surf of Local Tilefish and New Zealand Scampi with Succotash and Citrus Foam

Course IV: Foie Gras with Bacon Jam, Apple and Rhubarb Chutney

Refreshment: Fresh Fruit Sorbet

Course V: Wagyu and Chips with Wild Mushrooms, Sudachi Lime, Yuzu Salt and Lemon Soy Sauce

Dessert: Seasonal Creation

- Fugaku Dinner Package: ¥38,500 (room charge) + ¥22,000 per person

Sample Menu

Amuse-Bouche: Daily Creation

Course I: Tuna Tartare with Sardinian Wafer

Course II: Satsuma Jidori Chicken Roulade with Parsnip Purée, Sudachi Lime, Yuzu Salt, Shiso and Plum Purée and Soy Sauce Glaze

Course III: Sea Urchin Risotto with Lotus Root and Shaved Truffle

Course IV: New Zealand Ora King Salmon with Four Peppers, Lemon Emulsion and Market Vegetables

Course V: Surf 'n' Turf of Snake River Farms Rib Eye and New Zealand Scampi with Garlic Pomme Purée

Dessert: Seasonal Creation

- Muromachi Dinner Package: ¥38,500 (room charge) + ¥16,500 per person

Sample Menu

Course I: Lobster Bisque Cappuccino

Course II: Chef's Market Crudo

Course III: Snow Crab Cake with Ruby Grapefruit and Spiced Rémoulade

Course IV: Skillet-Roasted Sanriku Scallops with Fennel Pollen and Parsnip Mousseline

Course V: 6oz (170g) Prime Strip Loin Medallion or 5oz (140g) Petite Beef Tenderloin with Eggplant Purée, Garlic Confit and Market Vegetables

Dessert: Seasonal Creation





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PREMIUM DRINK PACKAGE 5,000

- Libations
The Premium Malt's Master's Dream
Sommelier-Selected Wines
Suntory The Chita 12-Year-Old Single Grain Whisky, Chivas Regal 12-Year-Old Blended Scotch Whisky
- Soft Drinks
Coca-Cola, Coke Zero, Ginger Ale, Dr. Pepper, Root Beer, Oolong Tea, Iced Tea, Iced Coffee
Juice: Orange, Grapefruit, Pineapple, Cranberry, Apple
- Digestif
Homemade Limoncello
- Wine Pairings
Please ask for details

DELUXE DRINK PACKAGE 6,500

- Libations
Welcome Toast
The Premium Malt's Master's Dream
Cocktails: The Botanist Gin, Grey Goose Vodka
Sommelier-Selected Wines
Whisky: Suntory The Chita 12-Year-Old Single Grain, Nikka Single Malt Yoichi
- Soft Drinks
Coca-Cola, Coke Zero, Ginger Ale, Dr. Pepper, Root Beer, Oolong Tea, Iced Tea, Iced Coffee
Juice: Orange, Grapefruit, Pineapple, Cranberry, Apple
- Digestif
Homemade Limoncello
- Wine Pairings
Please ask for details



TOKYO AMERICAN CLUB
NIHONBASHI