
CLUB CATERING

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

Prices displayed are for Members and non-Members and include 10 percent consumption tax.

For specific dietary or food allergy needs, please talk to your event coordinator.

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DRINKS

BEER

Beer (350ml can)	660 880
Draft Keg (20l)	29,180 35,860
Draft Beer Serving Set (includes keg gas, ice and ice chest)	4,400 5,280

WINE (750ML)

Classic Wine	4,850 5,820
California Wine	5,200 6,240

CHAMPAGNE & SPARKLING WINE (750ML)

Domaine Chandon Sparkling Wine, Australia	5,390 6,470
2020 Schramsberg Blanc de Blancs, California	8,800 10,600
Moët & Chandon Champagne, France	10,330 12,400

NON-ALCOHOLIC DRINKS

Mineral Water	440 540
Premium Mineral Water	650 780
2l Oolong Tea	760 980
Soda (can)	330 440
1l Orange Juice	440 540

ICE

1kg Ice Cubes	650 870
Ice Chest with Handle	980 1,190



SET MENUS

prices displayed are per person | minimum: 10 partygoers

PREMIUM

7,900 | 9,500

Cured Ham, Chorizo and Marinated Olives
Farro and Summer Squash Salad with Mint Pesto
Bocconcini Mozzarella and Spicy Eggplant Caviar
Koshinotori Chicken and Pork Terrine, Cured Mustard Seeds
Chilled Corn and Edamame Succotash with Lime-Cilantro Dressing
Creole-Spiced Chicken Wrap with Piquillo Peppers,
Bread and Butter Pickles, and Lemon Sour Cream
Pepper-Charred Salmon Steaks with Chimichurri
Wagyu and Pork Rissoles with Mushroom-Tarragon Sauce
The Club's Snow Crab Cakes, Creole Rémoulade
Andouille Sausage Mac and Cheese with Peppers and Lemon
Spicy Vegetarian Lentils with Garam Marsala and Sweet Pepper Couscous
Classic Lime Tarts
Belgian Chocolate Brownies with Valencia Orange

LATE LUNCH

5,900 | 7,100

Koshinotori Chicken and Pork Terrine, Cured Mustard Seeds
Smoked Salmon Penne Pasta Salad, Pine Nuts, Semi-Dried Tomatoes
and Herbs
Roasted Caponata Tart with Spiced Baba Ghanoush and Manchego Cheese
Farro and Summer Squash Salad with Mint Pesto
Club Signature Chinese Chicken Salad
Avocado Vegetable Wrap with Lemon Sour Cream, Artichokes, and Semi-
Dried Tomatoes
Bacon and Swiss Cheese Quiche
Jerk-Spiced Chicken Satay with Coriander
Pepper-Charred Salmon Steaks with Chimichurri
Roasted Oni-no-Takara Pork with Apple-Mustard Chutney
Spicy Vegetarian Lentils with Garam Marsala and Sweet Pepper Couscous
Seasonal Fruit Salad
Belgian Chocolate Brownies with Valencia Orange

À LA CARTE MENU

BUTCHER'S BLOCK

Roasted Side of Salmon with Chimichurri	19,000 23,000
Whole-Roasted Wagyu F1 Beef Sirloin au Jus (minimum: 2kg)	40,000 48,000
Additional Kilogram	20,000 24,000
Additional au Jus	1,500 1,800
Horseradish Sauce (400g)	2,000 2,400
Whole Roasted Australian Rack of Lamb Rack with Mint Jelly	8,000 9,600
Whole Lemon- and-Rosemary-Roasted Chicken (1.7kg)	5,000 6,600

BETWEEN BREAD 20 servings

Antipasto Vegetable Wraps with Lemon Sour Cream, Artichokes, and Semi-Dried Tomatoes	5,500 6,600
Creole-Spiced Chicken Wraps with Piquillo Peppers, Bread and Butter Pickles, and Lemon Sour Cream	6,000 7,200
Smoked Chicken Clubhouse Sandwiches	6,000 7,200
Mini NYC Reubens on Rye	6,000 7,200

FROM THE GARDEN 10 servings

Vegan Antipasto Salad with Roasted Mushrooms and Artichokes	4,500 5,400
Farro and Summer Squash Salad with Mint Pesto	4,500 5,400
Smoked Salmon Penne Pasta Salad, Pine Nuts, Semi-Dried Tomatoes and Herbs	4,000 4,800
Club Signature Chinese Chicken Salad	3,500 4,200
Classic Caesar Salad with Romaine and Garlic Croutons	4,000 4,800
Creamy Texas Slaw	2,000 2,400

À LA CARTE MENU

SUCCULENT SKEWERS *10 servings*

Maple-Smoked Bacon-Wrapped Hokkaido Scallops with Black Olive Tapenade	4,500 5,400
Smoked Beef Brisket and Potatoes with Black Garlic Barbecue Sauce	4,500 5,400
Maple-Smoked Bacon and Chorizo Sausage with Dried Fig	3,500 4,200
Jerk-Spiced Chicken Satay with Coriander	2,500 3,000

SAVORY QUICHES

Tomato Confit	3,500 4,200
Bacon and Swiss Cheese	4,000 4,800

CLASSIC CROSTINIS AND TARTS *10 servings*

Smoked Salmon with Crème Fraîche and Dill	3,200 3,900
Buffalo Mozzarella, Tomato, Basil and Grana Padano	3,200 3,900
Roasted Caponata Tarts with Spiced Baba Ghanoush and Manchego Cheese	3,200 3,900
Smoked Salmon and Lemon Ricotta Tarts with Capers and Dill	3,200 3,900

TARTINE AMERICAN *10 servings*

Creole Egg Salad and Cress with Cucumbers on Rye Caraway Toast	3,500 4,200
Lemon-Mayonnaise Shrimp Salad on Rye Caraway Toast	4,200 5,100

MEDITERRANEAN DIPS *400g*

<i>Served with Croccantini Crackers</i>	
Black Olive Tapenade	3,000 3,600
Edamame and Mint Hummus	3,000 3,600



À LA CARTE MENU

ADDITIONS

Dairyman's Cheese Selection (1kg) with Croccantini Crackers	28,000 33,600
Shrimp Cocktail with Classic Cocktail Sauce (1kg)	16,000 19,200
Smoked Salmon with Condiments (1kg)	13,000 15,600
Cured Ham and Chorizo with Marinated Olives (600g)	9,900 11,900
Ten Crab Cakes with Creole Rémoulade	3,800 4,600
Pork and Koshinotori Terrine, Mustard (500g)	3,000 3,600

FOR THE TABLE 800g

Steamed Broccoli	3,400 4,100
Garlic-Sautéed Red and Yellow Peppers	3,400 4,100
Club Signature Daily Soup	2,500 3,000
Creamed Potatoes	3,400 4,100

DESSERTS & PASTRIES 10 portions

Summer Berry Cream Cheese Tarts	3,800 4,600
Texan Pecan Tarts	3,800 4,600
Classic Lime Tarts	3,800 4,600
Belgian Chocolate Brownies with Valencia Orange	3,800 4,600
Assorted Old-Fashioned Cookies	2,000 2,400
Assorted Beignet Donuts	2,000 2,400
Carrot Cake (12 servings)	9,600 11,560
American Apple Pie (6 servings)	6,800 8,160

TABLEWARE & ACCESSORIES

Prices are for 24-hour usage.

Users are responsible for any breakage, loss or damage and will be charged for the cost of any replacements.

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

The Club will not be responsible for any damage to your furniture or other items in your home caused by items rented from the Club.

GLASSWARE

Universal Glass (295ml)	130 170
Champagne Flute (88ml)	130 170
White Wine Glass (236ml)	130 170
Red Wine Glass (295ml)	130 170
Riedel Wine Tasting Glass (236ml)	1,210 1,430

CHINAWARE

27cm Bone China Dinner Plate	140 200
24cm Bone China Medium-Sized Plate	140 200
21cm Bone China Dessert Plate	140 200
15cm Bone China Dessert Bowl	140 200
Bone China Coffee Cup and Saucer	140 200
Coffee Mug	140 200
Bone China Soup Cup and Saucer	140 200

CUTLERY

Large Knife	110 170
Large Fork	110 170
Large Spoon	110 170
Large Soup Spoon	110 170
Medium Knife	110 170
Medium Fork	110 170
Butter Knife	110 170
Coffee Spoon	110 170
Tongs and Spoon Service Set	330 440

TABLEWARE & ACCESSORIES

ASSORTED TABLEWARE

China Gravy Pot with Ladle	540 660
China Two-Sided Butter Dish	270 330
Cream Pitcher	190 220
Sugar Bowl with Tongs	270 330
Sugar and Cream Set	990 1,210
Salt and Pepper Shakers	270 330
Silver Water Pitcher	540 660
Coffee Pot 8–10 servings	590 720
Tea Pot 8–10 servings	590 720
Wine Cooler	1,050 1,270
Ice Bucket with Tongs	1,050 1,270
Punch Bowl with Ladle	1,320 1,600
40cm x 30cm China Platter	2,310 2,750
Rectangular Chafing Dish	1,430 1,710
Square Chafing Dish	1,320 1,600
Chafing Dish Canned Fuel	420 510

LINEN

55cm Napkin (Cream, Orange, Burgundy, Gray, Purple, Beige)	200 680
180cm x 180cm Tablecloth (Cream, Black)	680 820
180cm x 275cm Tablecloth (Cream, Black)	680 990

PLASTIC CUTLERY

Knife	40 60
Fork	40 60
Spoon	40 60
Toothpicks and Holder	140 170
Chopsticks with Club Logo	40 60

TABLEWARE & ACCESSORIES

PAPER TABLEWARE

Regular (22cm) Plate	40 60
Small (177ml) Cold Drink Cup	40 60
Regular (266ml) Cold Drink Cup	40 60
Large (414ml) Cold Drink Cup	40 60
Regular (177ml) Hot Drink Cup	40 60
Disposable Tong	165 220
50 Napkins	360 440
Small Club Bag	190 240
Rectangular Club Bag	270 330
Square Club Bag	320 390

ACCESSORIES

Stacking Chair	600 990
Card Table	950 1,650
<i>*Labor fee of ¥5,500 will be charged for any table and chair rental in addition to the delivery fee.</i>	
2.5l Coffee Warmer with Coffee	3,500 5,500
5l Coffee Warmer with Coffee	7,150 11,000
2.5l Hot Water Warmer with Tea Bags (3 kinds, 5 each)	3,500 5,500

PLACING AN ORDER

The order should be placed at least five business days before the requested date of delivery or pickup. Food items are served in disposable containers. If you require any chafing dishes or chinaware for food, an additional fee will be incurred, depending on the items.

Pickup

Orders can be picked up at the Club (B1 The Cellar) between 9am and 7pm.
Please discuss with the Club catering staff.

Delivery

Delivery charges exclude tolls and parking fees. Please arrange a parking space.
One-way delivery is half price.
Deliveries before 9am: +3,850 | +4,620

DELIVERY ZONE A

5,500 | 6,600

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

DELIVERY ZONE B

7,810 | 9,400

Minato Ward: Takanawa, Shirokanedai, Konan, Daiba
Shibuya Ward: Higashi, Hachiyamacho, Nampeidaicho, Daikanyamacho, Jingumae, Jinnan, Sarugakucho, Shoto, Kamiyamacho, Shibuya, Uguishi danicho, Udagawacho, Ebisu Nishi, Ebisu Minami, Sakuragaokacho, Dogenzaka, Maruyamacho, Shinsencho
Meguro Ward: Meguro, Shimo Meguro, Kami Meguro, Naka Meguro, Mita, Aobadai, Nakamachi, Yutenji
Shinagawa Ward: Osaki, Kami Osaki, Kita Shinagawa, Nishi Gotanda, Nishi Shinagawa, Higashi Gotanda, Higashi Shinagawa

DELIVERY ZONE C

11,000 | 13,200

Chiyoda Ward | Chuo Ward
Shibuya Ward: Uehara, Tomigaya, Oyamacho, Nishihara, Yoyogi, Moto Yoyogi, Yoyogi Kamizonochi, Sendagaya, Hatsudai
Shinagawa Ward: Koyama, Koyamadai, Ebara, Hiratsuka, Higashi Nakanobu, Togoshi, Nishi Shinagawa, Hiromachi, Minami Shinagawa
Meguro Ward: Chuocho, Takaban, Gohongi, Himonya, Higashiyama, Meguro Honcho

DELIVERY ZONE D

13,750 | 16,500

Shinjuku Ward | Ota Ward | Setagaya Ward | Nakano Ward | Koto Ward
Meguro Ward (other than areas in Delivery Zones B and C) | *Shinagawa Ward* (other than areas in Delivery Zone B and C)

DELIVERY ZONE E

15,950 | 19,140

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



PLACING AN ORDER

FUNCTION STAFF

Bilingual servers and bartenders.

Hourly rates per server (minimum of three hours):

Before 10pm: +5,500 | +6,600

After 10pm and before 9am: +7,700 | +9,240

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 three and five days before the event will be charged 75 percent of the staff hiring cost.

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

