

EVENT AND MEETING PACKAGES

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

Prices are per person and include 8 percent consumption tax.

LUNCH BUFFET MENUS

Packages are for a minimum of 20 people and include a standing buffet.

Room, seating, beverage, basic audio-visual and service charges apply.

THE PACIFIC

Members: 4,200 | Non-Members: 5,000

Caesar Salad with Garlic Croutons
Coleslaw
Mixed Greens with Green Goddess Dressing
Sweet Potato Salad with Roasted Macadamia Nuts
Vietnamese Rice Noodle Salad with Cilantro and Vegetables
Roasted Vegetable Wraps with Quinoa and Basil Mayonnaise Spread
Beef and Caramelized Onion Sliders with Creole Mayo
Tandoori Salmon Filets with Wok-Sautéed Peppers
Tarragon- and Lemon-Grilled Japanese Chicken on Herb Couscous
Mushroom and Semi-Dried Tomato Cream Penne
Green Eggplant and Potato Thai Curry
Steamed Rice
Deep-Fried Vegetable Samosas with Yogurt Dipping Sauce
Fruit Panna Cotta
Double Chocolate Brownies
Segafredo Zanetti Coffee and Mighty Leaf Tea

+ Roasted Australian Grain-Fed Sirloin with au Jus and Horseradish

Members: 1,700 | Non-Members: 2,050

THE ATLANTIC

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

Old-Fashioned Macaroni Salad with Pickles and Egg
Greek Salad with Feta Cheese
Mixed Greens with Green Goddess Dressing
Sweet Basil Hummus with Fried Pitas
American Potato Salad
Roasted Chicken Wraps with Japanese Mustard Greens and Basil Mayonnaise Spread
Coleslaw
Cajun Grilled Japanese Chicken Breasts on Herb Couscous
Reuben Sandwiches with Gruyère Cheese and Sauerkraut
Pork Ragout Penne with Green Peas and Parmesan
Tandoori Salmon Filets with Wok-Sautéed Peppers
Kung Pao Tofu with Cashew Nuts
Indian Pork Curry
Steamed Rice
Fruit Panna Cotta
Lime Custard Tarts
Segafredo Zanetti Coffee and Mighty Leaf Tea

+ Roasted Australian Grain-Fed Sirloin with au Jus and Horseradish

Members: 1,700 | Non-Members: 2,050



SPA CUISINE LUNCH

Members: 5,500 | Non-Members: 6,600

Sweet Basil Hummus
Tuna Carpaccio with Soy
Raw Fennel and Orange Salad
Cucumber and Baby Spinach Salad with Cilantro and Cashew Nuts
Beetroot, Lettuce and Tomato Salad
Fresh Guacamole
Vegetable Samosas with Cucumber Relish
Crab Cakes with Spicy Tofu Mayonnaise
Steamed White Fish with Ginger, Lime and Fresh Chili
Basil- and Lemon-Baked Chicken with Wild Rice
Thai-Style Stir-Fried Beef and Mustard Greens
Wok-Sautéed Tofu and Summer Vegetables
Seasonal Fresh Fruit Salad
Yogurt Parfait
Sorbet Bar
Selection of Juices (Orange, Grapefruit, Tomato) and Mighty Leaf Tea

LUNCH COURSE MENUS

No minimum number of guests required.

Room rental, beverages, basic audio-visual and service charges apply.

BASIC LUNCH

Members: 4,200 | Non-Members: 5,000

Bread Rolls with Extra Virgin Olive Oil

Poached Scallop Salad

Ruby Grapefruit, Arugula, Pine Nuts and Lemon Vinaigrette

Herb Grilled Kinso Chicken

Parmesan Polenta and Balsamic Roasted Cherry Tomatoes

or

Pan-Roasted Beef Tenderloin

French Mustard Cream and Chive Sauce and Roasted Parsnips

Members: + 1,300 | Non-Members: + 1,600

or

Pan-Roasted Market Catch

Eggplant Mint Caponata, Capers and Lemon

Members: + 950 | Non-Members: + 1,150

Crème Brûlée with Pineapple Salsa

Segafredo Zanetti Coffee and Mighty Leaf Herbal Tea

SPA CUISINE LUNCH

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

Sweet Basil Hummus with Endive

Chilled Cucumber and Avocado Soup

Yogurt, Dill and Lime Juice

Raw Salad

Fennel, Orange and Micro Leaves

Crispy Seabass

Saffron Broth, Barley Risotto and Baked Asparagus

Soy Milk Panna Cotta with Seasonal Fruit

Mighty Leaf Herbal Tea



CLASSIC LUNCH

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

Bread Rolls with Extra Virgin Olive Oil

Iceberg Wedge Salad
Crumbled Blue Cheese, Candied Pecans, Thick-Cut Bacon,
Shaved Red Onions and Tomatoes

Beef Tenderloin Oscar
King Crab, Sauce Béarnaise and Sautéed Asparagus

or

Pan-Roasted Market Catch
Grilled Asparagus and Dill Dressing

or

8oz (225g) Charcoal-Grilled Strip Loin
Cabernet Jus, Parmesan Potato Purée and Roasted Broccoli

Key Lime Pie with Vanilla Sauce

Segafredo Zanetti Coffee and Mighty Leaf Herbal Tea

