

## 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.

## DINNER BUFFET MENUS

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

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

### THE NIAGARA

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Members: 6,200 | Non-Members: 7,400

Caesar Salad with Garlic Croutons  
Vietnamese Rice Noodle Salad with Cilantro and Vegetables  
Southwestern Pasta Salad with Yogurt Dressing and Avocado  
Roasted Pumpkin Salad with Spicy Walnuts  
Endive and Arugula Salad with Balsamic Honey Dressing  
Minted Couscous with Sun-Dried Tomatoes  
Broccoli and Roasted Pine Nut Cream Orecchiette  
Salmon Fillets with Spiced Red Pepper Coulis  
Creole Spice Roasted Chicken  
Braised Pork Stew with Vegetables  
Seasonal Vegetable Caponata Stew  
Vegetable Ravioli in Creamy Pesto Sauce  
Deep-Fried Vegetable Samosas with Yogurt Dipping Sauce  
Fruit Panna Cotta  
Lime Custard Tarts  
Segafredo Zanetti Coffee and Mighty Leaf Tea

### THE YELLOWSTONE

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Members: 7,000 | Non-Members: 8,400

Greek Salad with Tomatoes, Cucumber, Feta Cheese and Mint  
Spicy Thai Beef Salad with Cilantro-Lime Dressing  
American Potato Salad  
Mozzarella and Vegetable Bruschettas  
Endive and Arugula Salad with Balsamic Honey Dressing  
Southwestern Pasta Salad with Yogurt Dressing and Avocado  
Marinated Shrimp Cocktail Campechana  
Crab Cakes with Citrus Aioli  
Creole Spice-Roasted Chicken  
Red Wine-Braised Beef Cheek  
Seasonal Vegetable Caponata Stew  
Pork Ragoût Penne with Green Peas and Parmesan  
Lemon Mustard-Marinaded Cedar Plank-Roasted Salmon  
Barbecued Pork Ribs  
Pork Sausage and Shrimp Jambalaya  
Club Baked Cheese Tarts  
Blueberry Panna Cotta  
Almond Crumble Cake  
Segafredo Zanetti Coffee and Mighty Leaf Tea

+ Carving Station

Roasted Australian Grain-Fed Sirloin with au Jus and Horseradish

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



## THE RUSHMORE

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Members: 8,700 | Non-Members: 10,400

Yellowtail Carpaccio with Ponzu Dipping Sauce and Cucumber  
Club Signature Chinese Chicken Salad  
Spicy Lobster and Silver Noodle Salad  
Mozzarella and Tomato Salad with Wild Arugula  
Bigeye Tuna Nigiri Sushi  
California Sushi Rolls  
Southwestern Pasta Salad with Yogurt Dressing and Avocado  
Tandoori Salmon Fillets with Wok-Sautéed Peppers  
Vegetable Ravioli with Sage Butter Sauce  
Grilled Kinso Chicken with Seven-Spice Salt  
Barbecued Pork Ribs  
Chef-Carved US Rib Eye with Sauce au Jus  
Miso-Glazed Lamb Chops  
Red Wine Parmesan Risotto  
Hokkaido Scallops and Fried Vegetables and Noodles  
Crème Brûlée  
Almond Crumble Cake  
Rocky Road Brownies  
Segafredo Zanetti Coffee and Mighty Leaf Tea



## DINNER PLATE MENUS

No minimum number of guests required.

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

### DELUXE DINNER

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Members: 8,500 | Non-Members: 10,200

Bread Rolls with Extra Virgin Olive Oil

Fresh Italian Burrata Cheese  
Chive Pesto and Radishes

Boston Lobster Bisque

Pan-Roasted Strip Loin  
Creamed Potatoes and Morel Cream Sauce  
or

Pan-Roasted Market Catch  
Smoked Pepper Sauce and Lemon-Roasted Beans  
or

Charcoal-Grilled Lamb Chops  
Olive Lamb Jus, Grilled Polenta Cake and Lemon-Roasted Beans

Key Lime Pie with Vanilla Sauce

+ Teppan-Grilled Hokkaido Scallops

Members: 900 | Non-Members: 1,100

### STEAKHOUSE DINNER

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Members: 10,700 | Non-Members: 12,800

Bread Rolls with Extra Virgin Olive Oil

Lump Crab and Shrimp Cocktail  
Two Classic Dipping Sauces

Fruit Tomato and Mozzarella Salad  
English Sea Salt

Smoked Slab Bacon  
Mango-Chipotle Sauce

6oz (170g) Charcoal-Grilled Tenderloin  
Delmonico Potato Gratin, Creamed Spinach and Sauce Béarnaise  
or

Pan-Roasted Market Catch  
Smoked Pepper Sauce and Lemon-Roasted Beans

Club Baked Cheesecake with Fruit Sauce



## EXECUTIVE DINNER

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Members: 14,900 | Non-Members: 17,900

Bread Rolls with Extra Virgin Olive Oil

Low Country Crab Soup

Hokkaido Scallop and Lime Ceviche  
Micro Cilantro and Tomato

Lobster Therimidor

10oz (280g) Grain Fed Tenderloin Steak  
Madeira Sauce, Potato Puree and Seasonal Greens

Apple Pie à la Mode

