



INTRODUCTION | BREAKFAST | COFFEE BREAKS | WESTERN | BUFFET | FOOD STATION | VEGETARIAN | INDIVIDUAL | COCKTAILS | PACKAGES



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



AMERICAN BREAKFAST SET

SELECTION OF FRUIT JUICES

Orange, Apple, Grapefruit, Grape

FRUITS

Selection of Seasonal Fresh Fruits

CEREALS

Bircher Muesli, All Bran or Corn Flakes
Served with Full Cream or Skimmed Milk

FRESHLY BAKED MORNING PASTRIES

Selection of Rolls, Breads, Danishes and Pastries
Accompanied by Jams, Preserves, Honey and Butter

1 of 2 ►



DAIRY

Low Fat Milk, Soy Milk, Natural and Low Fat Fruit Yogurt

EGG DISH

Scrambled Eggs with Ham and Cheese on Toasted Muffin,
Crispy Bacon, Sausages, Baked Beans and Breakfast Potatoes

FRESHLY BREWED COFFEE AND TEA

InterContinental Osaka Special Blend Coffee and a Fine Selection
of TWG Teas

Minimum guest required: 20 persons

Serving Style: Shared Table Setting

CONTINENTAL BREAKFAST SET

SELECTION OF FRUIT JUICES

Orange, Apple, Grapefruit, Grape

OR

FRUITS

Selection of Seasonal Fresh Fruits

CEREALS

Corn Flakes, Muesli or All Bran

Served with Full Cream Milk or Skimmed Milk

FRESHLY BAKED MORNING PASTRIES

Selection of Rolls, Breads, Danishes and Pastries

Accompanied by Jams, Preserves, Honey and Butter

FRESHLY BREWED COFFEE AND TEA

InterContinental Osaka Special Blend Coffee and a Fine Selection of TWG Teas

Minimum guest required: 20 persons

Serving Style: Shared Table Setting



JAPANESE BREAKFAST SET

FRUITS

Selection of Seasonal Fresh Fruits

Assortment of Pickled Vegetables

Nori

Miso Soup Enoki

SIDE DISHES

Japanese Omelet with Grated Daikon

Grilled in Miso Marinated Mackerel

Simmered Kiriboshi-Daikon

Sautéed Burdock Kimpira Style

Cold Tofu with Ginger and Soy Sauce

Salad of Cucumber and Sea Weed, Dried Sardines

Steamed Rice

JAPANESE GREEN TEA

Minimum guest required: 20 persons

Serving Style: Individual Table Setting



HEALTHY OPTION BREAKFAST SET

FRESHLY SQUEEZED FRUIT JUICES

Seasonal Japanese Citrus Fruits and Seasonal Melons

OR

FRUITS

Selection of Seasonal Fresh Fruits

DAIRY AND SOY

Low Fat Yogurt, Fruit Yogurt or Fresh Soy Milk

CEREALS

Bircher Muesli, Oatmeal or All Bran with Honey, Fruits and Raisins

Served with Low Fat Milk or Skimmed Milk

FRESHLY BAKED MORNING PASTRIES

Selection of Rolls, Breads, Danishes and Pastries

Accompanied by Jams, Preserves, Honey and Butter

EGG DISH

Egg White Omelet with Green Asparagus, Tomatoes and Chives

FRESHLY BREWED COFFEE AND TEA

InterContinental Osaka Special Blend Coffee and a Fine Selection of TWG Teas

Minimum guest required: 20 persons

Serving Style: Individual Table Setting



COFFEE BREAKS - DAILY ROTATING

With our chef's daily selection of different morning and afternoon coffee breaks, you will enjoy a new variety each day.

All breaks are accompanied by freshly brewed coffee, a fine selection of TWG teas, seasonal fresh fruits and fruit juices.

Daily rotating coffee breaks are included in our day delegate package.

MONDAY

MORNING

Mini Chocolate Croissant

Ham & Cheese Ciabatta

 Bircher Muesli

AFTERNOON

 Pan Fried Pork Dumplings

Assorted Finger Sandwiches

Tiramisu with Chocolate Dust

1 of 4 ►

TUESDAY

MORNING

Lemon Mille-feuille

Mini Smoked Salmon Bagel

✂ Cereals with Fruit Yogurt

AFTERNOON

Tuna Puffs

🍷 Chicken Satays with Peanut Sauce

Mini Fruit Tartlets

WEDNESDAY

MORNING

Cinnamon Roll

Open Faced Sandwiches

Homemade Granola

AFTERNOON


✓ Vegetable Spring Rolls with Chili Dip

Ham and Cheese Sandwiches


Marbled Cheese Cake

THURSDAY

MORNING


-  Strawberry Lamingtons
- Wholewheat Rolls with Salami
- Oatmeal Cookies

AFTERNOON


- Mini Pizza with Pineapple and Ham
- Smoked Salmon Caesar Wrap
-  English Scones with Cream

FRIDAY

MORNING

- Assorted Muffins
- Tuna and Egg Sandwiches
-  Homemade Muesli with Berries

AFTERNOON

-  Cajun Spiced Chicken Wings
- Shrimp Cocktail with Mango
- Carrot Cake



INTERCONTINENTAL MEETINGS®

SATURDAY

MORNING

Apple Danish

Smoked Salmon and Cream Cheese

✂ Cereal Bars with Fruit Yogurt

AFTERNOON

🌐 Crispy Fish Fillets with Sauce Tartare

Mini Baguette Parma Ham and Melon

Crème Caramel with Berries

SUNDAY

MORNING

Sweet Raisin Buns with Vanilla Sauce

🌐 English Muffin with Bacon and Egg

✂ All Bran with Dried Cranberries

AFTERNOON

👉 Chicken Yakitori

🌐 Vietnamese Fresh Spring Rolls with Shrimps

Green Tea Cheese Cake



HEALTHY BREAK

Fresh Juices – Orange, Grapefruit, Pineapple, Carrot, Seasonal Melon

Freshly Squeezed Cucumber and Carrot Juice

Seasonal Fruit Platter

Whole Fruit Basket

Bircher Muesli with Dried Fruits and Honey

Assorted Vegetable Crudite's with Dips

Assorted Whole Wheat Sandwiches

Soy Milk



OSAKA BREAK

Iced Ginger Drink with Malt Sugar

Selection of Seasonal Wagashi (Japanese Sweets or Crackers)

Baumkuchen

Nikuman (Steamed Bun with Meat Filling)

Osaka Okonomiyaki (Local Savory Pancake)

Japanese Green Tea



WESTERN SET MENU A (7-COURSE MENU)

All menus are served with international breads and butter, coffee and a fine selection of TWG teas.

The following are a sample of our menus. For our complete range of menus, please contact us.

APPETIZER

 Canadian Lobster and Vegetable Terrine with Creamy Crustacean Sauce

2ND APPETIZER

Sweet Bread and Foie Gras with Young Leek, Truffle Sauce and Grated Chestnut

SOUP

Wakayama Fish Soup with Jerusalem Artichoke and Caviar

1 of 2 ►



FISH

Roasted Turbot with Capers, Almond Mousse and Urchin

SHERBET

Seasonal Fruit Sherbet

MAIN

✔ Wagyu Beef Fillet with Roasted Chinese Cabbage, Carrots and Lily Root Fondant

DESSERT

Variations of Champagne with Gianduja Chocolate

Minimum guest required: 15 persons

WESTERN SET MENU B (7-COURSE MENU)

APPETIZER

Hairy Crab Salad with Celery Mousse, Marinated Tomato and Dill

2ND APPETIZER

✔ Sautéed Abalone and Japanese Mushrooms with Lemongrass and Parsley Coulis

SOUP

Quail Consommé with Poached Quail Egg and Black Truffle

FISH

Turbot with Bone, Braised Root Vegetables and Crispy Shallot

SHERBET

Seasonal Fruit Sherbet

MAIN

✔ Grilled Wagyu Sirloin with Honey Mustard, Chive and Awaji Vegetables

DESSERT

Tonka Bean Cremeux with Grenadine Orange and White Chocolate

Minimum guest required: 15 persons



WESTERN SET MENU C (5-COURSE MENU)

APPETIZER

 Foie Gras Terrine with Pickled Beets, Pistachios and Dried Fruit Dressing

SOUP

Consommé of Braised Veal with Baby Vegetables

FISH

Stewed Canadian Lobster and Spinach with Crispy Lobster Claw and Glazed Turnip

MAIN

Roasted Challans Duck with Grilled Fig, Celery and Spiced Jus

DESSERT

 Chestnut Vacherin with Cassis

Minimum guest required: 15 persons



WESTERN SET MENU D (5-COURSE MENU)



APPETIZER

Lightly Grilled Tuna with Mediterranean Vegetables, Feta Cheese and Herb Salad

SOUP

Crustacean Bisque with Prawns and Tarragon

FISH



Lightly Smoked Red Snapper, Confit Eggplant and Chorizo Onion Sauce

MAIN



Lightly Seared Lobster with Green Asparagus, Saffron Potatoes and Lemon Oil

DESSERT

Chilled Strawberry and Rhubarb Soup with Honey Ice Cream


Minimum guest required: 15 persons

WESTERN SET MENU E (4-COURSE MENU)


APPETIZER

Grilled Foie Gras with Seasonal Mushrooms and Light Garlic Foam


FISH

-  Pan Fried Japanese Mullet with Tapenade, Shallot Chutney and Bell Pepper Sauce

MAIN

-  Agu Pork Loin with Savoy Cabbage, Beets, Smoked Potatoes and Prune Jus

DESSERT

-  Apple Tart Tartin with Calvados Syrup and Vanilla Ice Cream

Minimum guest required: 15 persons

WESTERN SET MENU F (4-COURSE MENU)

APPETIZER

Terrine of Confit Duck with Celery, Apples and Walnut Dressing

SOUP

-  Minestrone with Pistou

MAIN

-  Glazed Japanese Pork Belly, Cumin Flavored Carrots and Savoy Cabbage

DESSERT

Homemade Tiramisu with Coffee Jelly

Minimum guest required: 15 persons

BUFFET MENU A

SOUP

Shellfish Bisque

Served with International Bread and Butter

SEAFOOD ON ICE

Poached Mussels

Poached Shrimps

Geo Duck Clam

Served with Lemon, Shallot Vinaigrette, Spicy Cocktail Sauce

COLD DISHES

Carpaccio of Greater Amberjack with Green Onions, Shiso and Lemon Oil

Serrano Ham with Seasonal Melon

 Tataki Tuna with Micro Herbs and Wasabi Aioli

 Grilled Beef with Thai Style Pickled Vegetables



SUSHI STATION

Assorted Nigiri Sushi and Hosomaki

Cuttlefish, Surf Clam, Yellow Tail, Shrimps, Octopus and Tuna California Roll

Japanese Soy Sauce and Wasabi

SALADS



Kansai Seasonal Greens



Grilled Pumpkin with Balsamic Vinegar and Thyme



Salad of Artichokes and Rocket with Orange and Dressing

Tomatoes and Eggplant with Feta Cheese and Opal Basil

Asparagus and Leek Salad with Parmesan Shavings



Waldorf Salad with Smoked Duck and Walnuts

DRESSINGS

Thousand Island / Caesar / French / Sesame / Shiso Vinaigrette

CONDIMENTS

Marinated Olives / Pine Nuts / Sweet Corn / Cherry Tomatoes / Raisins



ACTION STATION

Japanese Tempura and Udon Noodle Soup Station

Prawn, Sweet Potato, Shiitake, Bell Pepper, Crab Meat Chikuwa

Naruto, Fried Tofu, Sweet Corn, Seaweed, Bean Sprouts

Handa Mien

CARVING TROLLEY

Roasted Beef Sirloin with Pepper Sauce and Assorted Mustards



HOT DISHES

-  Linguini Vongole Arrabbiata
-  Chawan-mushi with Snow Crab and Mushrooms
- Sautéed Shrimps and Scallops with XO Sauce
- Roasted Duck with Spiced Carrots
-  Norwegian Salmon with Edamame Bean Cassoulet
- Slow Roasted Pork with Sautéed Apples and Mustard Seed
- Assorted Glazed Awaji Vegetables
-  Fried Rice with Green Asparagus and Eggs

CHEESE

Assorted International Cheeses with Dried Fruits and Fruit Bread

DESSERTS

- Assorted Seasonal Fresh Fruits
- Assorted French Pastries
- Dark Chocolate Tartlets
- Caramel Mousse, Fresh Berries, Almond Crunch
-  Cappuccino Pot de Crème
-  Hazelnut Panna Cotta with Apricots
- Petit Fours, Chocolates and Cookies

FRESHLY BREWED COFFEE AND TEA

InterContinental Osaka Special Blend Coffee and a Fine Selection of TWG Teas

Minimum guest required: 40 persons



BUFFET MENU B

SOUP

Light Cream of Potato and Leek
Served with International Bread and Butter

SEAFOOD ON ICE

Poached Mussels

Poached Shrimps

Geo Duck Clam

Served with Lemon, Shallot Vinaigrette, Spicy Cocktail Sauce

COLD DISHES

Smoked Salmon with Condiments

Served with Onions, Capers and Honey Mustard Sauce



Black Forest Ham with Gherkins



Marinated Tuna with Edamame and Saffron Aioli

Grilled Beef Roll with Asparagus and Red Pepper Sauce



SUSHI AND SOBA STATION




Assorted Hosomaki Sushi

Cucumber, Egg, Tuna, Cuttlefish, California Roll

Chilled Green Tea Soba Noodles with Braised Fried Tofu and Spring Onions

SALADS

Kansai Seasonal Greens

 Italian Seafood Salad with Artichokes German Potato Salad with Bacon and Chive Asparagus Salad with Parmesan Shavings

DRESSINGS

Thousand Island / Caesar / French / Sesame / Shiso Vinaigrette

CONDIMENTS

Marinated Olives / Sweet Corn / Cucumber / Cherry Tomatoes / Broccoli

LIVE COOKING STATION

 Hainan Chicken Station

Poached Chicken with Fragrant Steamed Rice

Ginger Puree, Sweet Soy and Chilli Sauce

Seasonal Vegetables

CARVING TROLLEY

Roasted Beef Sirloin served with Thyme Gravy

HOT DISHES

- ✔ Teriyaki Cod with Enoki Mushrooms
- Garlic Prawns with Mustard Green
- Grilled Lamb Chops with Beans
- Honey Glazed Duck with Roots and Spiced Jus
- Glazed Awaji Assorted Vegetables
- Royal Pilaf

CHEESE

Assorted International Cheeses with Dried Fruits and Fruit Bread

DESSERTS

- Assorted Seasonal Fresh Fruits
- Assorted French Pastries
- 🍷 Black Forest Cake
- Mango Mousse Cake
- 🍷 Cappuccino Pot de Crème
- Strawberry Profiterole
- Petit Fours, Chocolates and Cookies

FRESHLY BREWED COFFEE AND TEA

InterContinental Osaka Special Blend Coffee and a Fine Selection of TWG Teas

Minimum guest required: 40 persons



BUFFET MENU C

SOUP

Cream of Carrot and Ginger
Served with International Bread and Butter



SASHIMI ON ICE

Broiled Salmon, Yellow Tail and Tuna Sashimi
Served with Japanese Soy Sauce, Wasabi and Seaweed Ashirai Salad

COLD DISHES

Smoked Salmon
Served with Onions, Capers and Honey Mustard



Parma Ham with Seasonal Melon

Asparagus with Sesame Dressing and Bonito Flake



Octopus Ceviche with Bell Pepper, Baby Tomatoes and Olives



SALADS

Kansai Seasonal Greens

Grilled Vegetable Salad with Basil Pesto

Mango Leek Salad with Shrimps

✓ "Shabu Shabu" Pork Salad with Sesame Dressing

Potato Salad with Mayonnaise, Peas, Carrot and Egg

DRESSINGS

Thousand Island / Caesar / French / Sesame / Shiso Vinaigrette

CONDIMENTS

Marinated Olives / Sweet Corn / Cucumber / Cherry Tomatoes / Broccoli



PASTA STATION - LIVE COOKING

Pennetti, Spaghetti or Linguini

Served with a Sauce of Your Choosing: Bolognaise, Tomato, Cream or Pesto Sauce

CARVING TROLLEY

Roasted Sirloin of Beef with Pepper Sauce and Horseradish

HOT DISHES



Steamed Seasonal Fish with Saffron Vegetables

Tofu and Pepper Stir-fried in Chili Oil

Roasted Chicken with Spiced Carrots

Grilled Lamb Chops with Ratatouille

Pork Tenderloin with Green Beans, Pear and Bacon

Mushroom and Snow Crab Pilaf

DESSERTS

Assorted Seasonal Fresh Fruits

Assorted French Pastries

 Black Forest Cake

Mango Mousse Cake

 Pot de Crème “Cappuccino”

Strawberry Profiterole

Petit Fours, Chocolates and Cookies

FRESHLY BREWED COFFEE AND TEA

InterContinental Osaka Special Blend Coffee and a Fine Selection of TWG Teas

Minimum guest required: 40 persons



LIVE COOKING / CHEFS STATION



SASHIMI STATION

Salmon, Maguro (tuna), Hamachi, Ama ebi (sweet shrimps),
Hokkigai (surf clam) and Tako (octopus)

Served with Soya Sauce, Wasabi and Ginger

FRESHLY COOKED SEAFOOD ON ICE

Shrimps, Sea Whelks, Mussels, King Crab, Canadian Lobster
(Half piece per guest)

Served with Lime Mayonnaise, Cocktail Sauce and Lemon Wedges



AUSTRALIAN PRIME RIB

Served with Mustards, Horseradish and Mushroom Sauce



SIRLOIN OF JAPANESE BEEF

Served with Mustards, Horseradish, and Red Wine Jus



JAPANESE TEMPURA AND NOODLES SOUP STATION

Tempura

Prawn, Sweet Potato, Shiitake, Bell Pepper and Kisu

Ramen, Udon Noodles

Crab Meat, Naruto Maki, Chakuwa Maki, Sweet Corn, Seaweed, Bean Sprouts

Miso Soup

WAFFLE STATION

Served with Strawberry Sauce, Chocolate Sauce, Fruit Compote and Whipped Cream

CRÊPE STATION



Served with Assorted Seasonal Fresh Fruits, Chocolate, Vanilla, Raspberry, Caramel Sauce and Grand Marnier Liqueur, Vanilla Ice Cream



VEGETARIAN MENU A (5-COURSE MENU)

1ST COURSE

Organic Tomato Gazpacho with Tarragon

2ND COURSE

Mille Feuille of Grilled Mediterranean Vegetables, Eggplant Caviar and Pesto

3RD COURSE

Cappucino Wood Mushrooms with Truffle Oil

1 of 2 ►



MAIN COURSE

Awaji Vegetable 'Pot au Feu', Organic Onsen Egg

OR

Potato Leek Quiche, Pickled Beets, Lettuce Foam

DESSERT

Dark Chocolate Ganache
Marinated Strawberry and Pistachio Cream

FRESHLY BREWED COFFEE AND TEA

InterContinental Osaka Special Blend Coffee and a Fine Selection of TWG Teas



VEGETARIAN MENU B (5-COURSE MENU)

1ST COURSE

“Oboro Tofu” with Chive

2ND COURSE

King Oyster Mushroom Tart
Onion Marmalade, Sherry Vinaigrette

3RD COURSE

Veloute of Kyoto Leeks with Chive Soup

1 of 2 ►



MAIN COURSE

Roasted Cauliflower Risotto with Poached Organic Egg and Truffle

OR

Pumpkin and Rocket Risotto with Parmesan Crisp

DESSERT

Carpaccio of Tropical Fruits
Lemon Grass and Jasmine Tea Sorbet

FRESHLY BREWED COFFEE AND TEA

InterContinental Osaka Special Blend Coffee and a Fine Selection of TWG Teas



INDIVIDUAL ORDERS

Chesse Platter	4-6 persons
Assorted Gourment Sandwiches	4-6 persons
Assorted Muffins	4-6 persons
Assorted Danish Pastry	4-6 persons
Fresh Fruits Platter	4-6 persons

COCKTAIL MENU

BUTLER PASS (COLD)

- ✓ Champignon Tartlets with Onion Chutney
- ✓ Grilled Pear, Blue Cheese, Walnuts and Baby Spinach
- 🍷 Smoked Salmon and Cream Cheese Crêpe
Beetroot and Vodka Marinated Salmon, Daikon Cress
- ✂ Sea Bass Ceviche, Saffron Vegetables
- ✂ Poached Lobster with Pickled Melon, Citrus Dressing
Rice Paper Roll with Prawns, Cucumber and Mint
Chilled Scallops, Butter Lettuce, Almonds and Tarragon
Beef Tartar with Gherkins and Rye Bread
Mille Feuille of Chicken Liver Mousse
Smoked Duck and Foie Gras Canapé, Apples
- 🍷 Smoked Chicken, Avocado Corn Salsa
- ✓ Soy Sauce Quail Egg with Nori and Sesame
- 🍷 Foie Gras Terrine with Pistachios, Dried Cherries

I of 3 ►

BUFFET STYLE (HOT)

- ✓ Curried Vegetables Parcel with Cucumber Yogurt
- ✓ Mini Strudel of Spinach and Ricotta Cheese
Potato-Chive Omelets, Smoked Salmon, Dill Cream
- ✓ Broiled Teriyaki Cod
- ✂ Seared Snapper with Candied Lemon and Fennel
- 🍤 Crab Cake, Mango Lime Chutney
Prawn Spring Rolls with Coriander Aioli
- 🍤 Seafood Arancini with Tomato Pesto
Phyllo Triangles Filled with Duck Ragout
Seared Beef and Asparagus with Mustard Sauce
- 🍤 Lamb Medallions with Eggplant and Mint
- ✓ Chicken and Leek Yakitori
Chicken Roulade with Spiced Carrots
- ✓ Gyoza – Fried Japanese Pork Dumplings

LIVE COOKING STATIONS (COLD)

- 🍤 Vietnamese Style Vegetarian Rice Paper Rolls with Peanut Sauce
Assorted Marinated Salmon
Served with Capers, Onions and Honey Mustard Sauce
- ✓ Cold Thin Udon Noodles with Dashi and Ama Ebi
- 🍤 Iberico Ham served with Olives, Dried Fruits and Bread

LIVE COOKING STATIONS (HOT)

- 72° Organic Eggs with Mushroom Ragout and Truffle Foam
- Roasted Beef Sirloin with Mustards and Pepper Sauce
- Kushikatsu with Shrimp, Chicken, Eggplant, Peppers and Shitake Mushrooms
- Pan Seared Foie Gras with Brioche and Fig Chutney



DESSERT


Assortment Seasonal Fruits

Assorted French Pastries

Fruit Tartlets

Lemon Tartlets

Dark Chocolate Delice

 Mini Sacher Torte

Mini Caramel Éclairs

Assorted Mini Cheese Cakes

Assorted Mini Cup Cakes

Roasted Pineapple Skewer, Thai Basil Sabayon

Green Tea Panna Cotta

 Coffee Crème Brule

Homemade Selection of Petit Fours

Pralines and Chocolates

DESSERT LIVE COOKING

 Soufflé - Vanilla, Grand Marnier and Chocolate
Served with Sauces

Crêpes

Served with Assorted Seasonal Fresh Fruits, Chocolate, Vanilla and Caramel Sauce

Waffles

Served with Strawberry and Chocolate Sauce, Fruit Compote and Whipped Cream

Baked Soft Centre Chocolate Cake with Fruit Sauces

Minimum guest required: 20 persons

BEVERAGES

BLENDED SCOTCH WHISKY

Johnnie Walker - Red Label

Jack Daniels - Black

JAPANESE BLENDED WHISKY

Takesturu - 17Y

MIKAN Juice (Ehime)

Apple / Orange / Grapefruit Juice

SAKE

Kotobuki Shuzou Kuninochou Junmaiginjou Kotobuki

SHOCHUU

Saruko Saruko (Mugi)

BEER

Asahi Super Dry Draft

CHAMPAGNE

N.V. Louis Roederer Brut Premier

WHITE WINE

2011 Baron Philippe Berger Baron Blanc

RED WINE

2011 Baron Philippe Varietal Merlot

FREE FLOW

2 hours free flow

Including Wine (Red and White), Beer, Softdrinks and a Choice of Whiskey

Free flow premier

*Including Wine (Red and White), Beer, Softdrinks and a Choice of Whiskey
as well as a Glass of Champagne for the Toast*

FULL DAY INTERCONTINENTAL MEETINGS PACKAGE

Complimentary Full Day Use of Main Meeting Room

Stationeries, Water and Candy Tray on Each Desk

Lunch: Enjoy Our Daily Changing Buffet Lunch Served at Our Restaurant NOKA or Choose from One of Our Menues for a Private Lunch*

Coffee Breaks Morning and Afternoon

High Speed Wifi, Basic Sound & Lighting System

I Set of LCD Projector and Screen (Built-In)

I Microphone (Wireless)

*Minimum Numbers May Apply for Private Luncheons

[INTRODUCTION](#) | [BREAKFAST](#) | [COFFEE BREAKS](#) | [WESTERN](#) | [BUFFET](#) | [FOOD STATION](#) | [VEGETARIAN](#) | [INDIVIDUAL](#) | [COCKTAILS](#) | [PACKAGES](#)

[FULL DAY INTERCONTINENTAL MEETINGS PACKAGE](#) | [HALF DAY INTERCONTINENTAL MEETINGS PACKAGE](#)



HALF DAY INTERCONTINENTAL MEETINGS PACKAGE

Complimentary Half Day Use of Main Meeting Room

Stationeries, Water and Candy Tray on Each Desk

Lunch: Enjoy Our Daily Changing Buffet Lunch Served at Our Restaurant NOKA or Choose from One of Our Menues for a Private Lunch*

Coffee Breaks Morning and Afternoon

High Speed Wifi, Basic Sound & Lighting System

I Set of LCD Projector and Screen (Built-In)

I Microphone (Wireless)

*Minimum Numbers May Apply for Private Luncheons