

MENUS





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

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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

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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



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

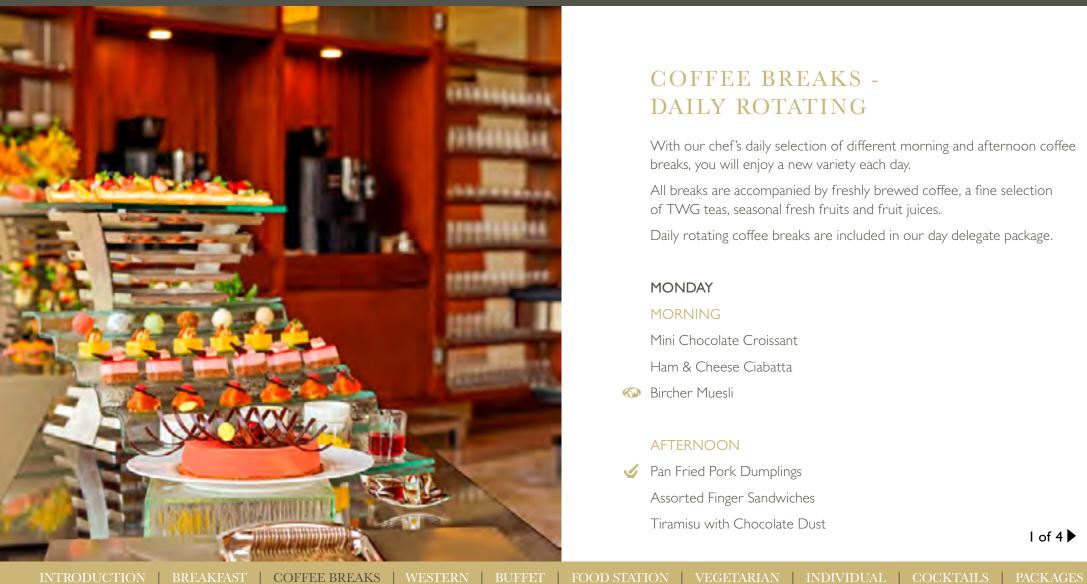
EGG DISH

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

AFTFRNOON

Pan Fried Pork Dumplings Assorted Finger Sandwiches Tiramisu with Chocolate Dust

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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

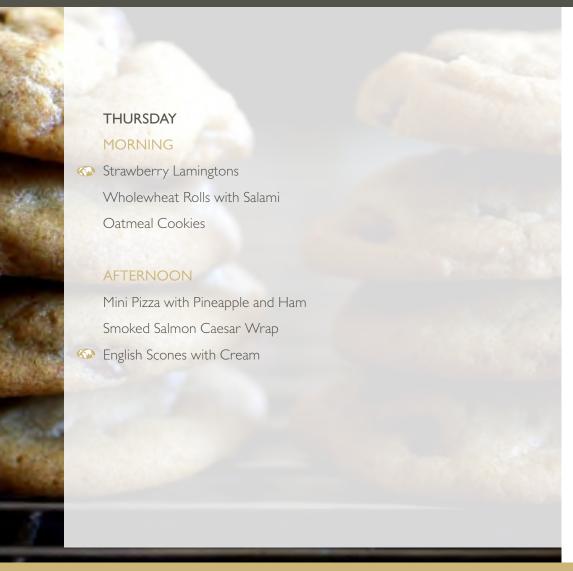
AFTERNOON

√ Vegetable Spring Rolls with Chili Dip

Ham and Cheese Sandwiches

Marbled Cheese Cake

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FRIDAY

MORNING

Assorted Muffins

Tuna and Egg Sandwiches

Homemade Muesli with Berries

AFTERNOON

Cajun Spiced Chicken Wings
Shrimp Cocktail with Mango
Carrot Cake

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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

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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



Iced Ginger Drink with Malt Sugar

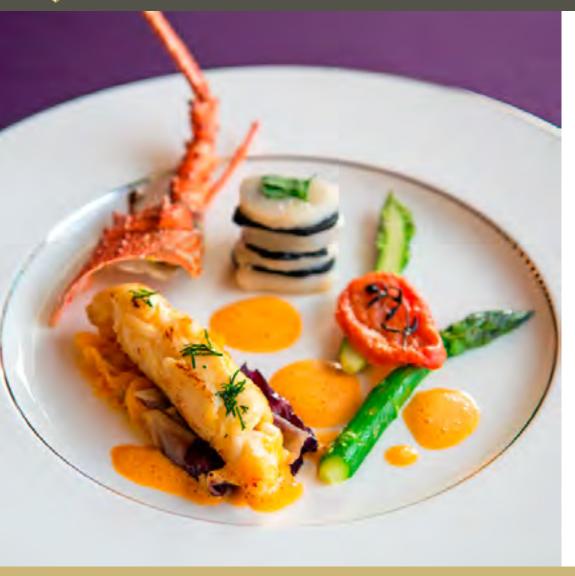
Selection of Seasonal Wagashi (Japanese Sweets or Crackers)

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

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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

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

WESTERN SET MENU A | WESTERN SET MENU B | WESTERN SET MENU C | WESTERN SET MENU D | WESTERN SET MENU E | WESTERN SET MENU F

1 Intercontinental Meetings.

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 BlackTruffle

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

1 InterContinental Meetings.



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

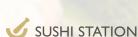
Served with Lemon, Shallot Vinaigrette, Spicy Cocktail Sauce

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

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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



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

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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

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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

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SUSHI AND SOBA STATION

Assorted Hosomaki Sushi

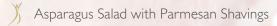
Cucumber, Egg, Tuna, Cuttlefish, California Roll

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

SALADS

Kansai Seasonal Greens

- Martichokes Italian Seafood Salad with Artichokes
- German Potato Salad with Bacon and Chive



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

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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

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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

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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

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DESSERTS

Assorted Seasonal Fresh Fruits

Assorted French Pastries

Black Forest Cake Mango Mousse Cake

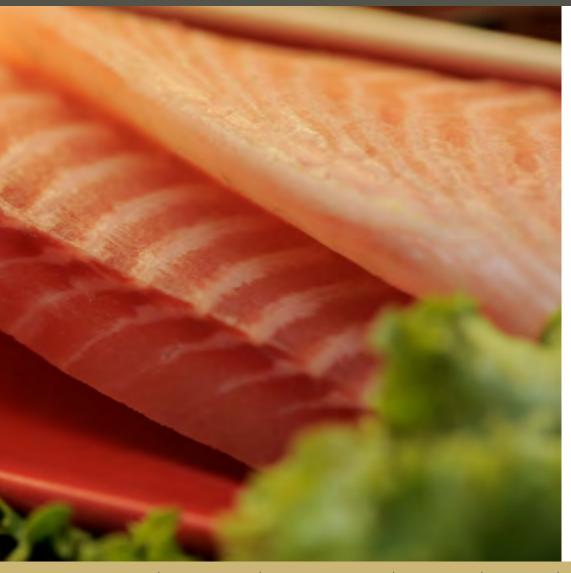
Pot de Crème "Cappuccino" Strawberry Profiterole Petit Fours, Chocolates and Cookies

FRESHLY BREWED COFFEE AND TEA

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

Minimum guest required: 40 persons

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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

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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

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VEGETARIAN MENU A (5-COURSE MENU)

IST 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

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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

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VEGETARIAN MENU B (5-COURSE MENU)

IST COURSE

"Oboro Tofu" with Chive

2ND COURSE

King Oyster Mushroom Tart
Onion Marmalade, Sherry Vinaigrette

3RD COURSE

Veloute of Kyoto Leeks with Chive Soup

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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

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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

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BUFFET STYLE (HOT)

- V 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 ChutneyPrawn 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
- lberico 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

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1 Intercontinental Meetings.

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

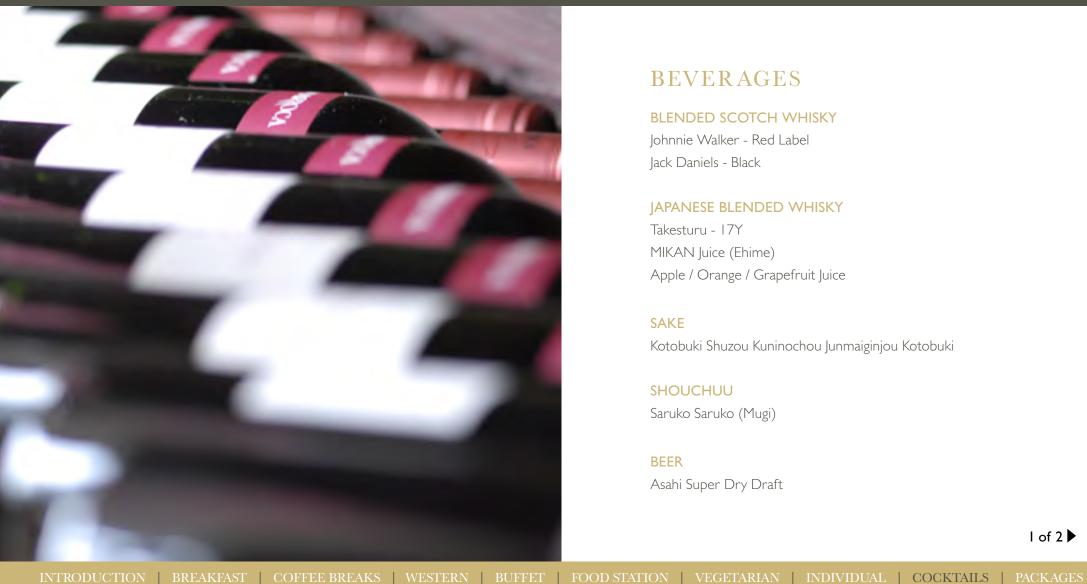
Waffles

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

Baked Soft Centre Chocolate Cake with Fruit Sauces

Minimum guest required: 20 persons

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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

SHOUCHUU

Saruko Saruko (Mugi)

BEER

Asahi Super Dry Draft

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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 Champange for the Toast

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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



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