

Party Plan 2023-24

Menu

BANQUETS

Casual Plan

¥9,500 Per Person

Food【Buffet】

<Standing Buffet or Seated Buffet>

<Cold Dishes>

Shrimp and Green Bean Cream Cocktail
Marinated Seafood and
Colorful Vegetables Italian Style
Fish Carpaccio
Escabeche with Fish and Savory Vegetables
Assorted Cold Cuts
Caesar Salad
Assorted Sandwiches

<Hot Dishes>

Baked Squid and Gnocchi in Ramekin
Shrimp and White Fish in Chili Sauce
Sauteed Fish with Anchovy Butter Sauce
Beefsteak
Lightly Braised Pork "Charquitière"
Chicken Fricassee Lyon Style
Chicken and Burdock Pilaf
Spaghetti with Bacon and Vegetables
"Peperoncino"

<Dessert>

Assorted Desserts
Coffee, Tea

Comfort Plan

¥12,000 Per Person

Food【Buffet】

<Standing Buffet or Seated Buffet>

<Cold Dishes>

Crab and Flower Vegetable Veloute Cocktail
Grilled Squid and Potatoes Genova Style
Fish Carpaccio
Chilled Pork Shabu-Shabu Ethnic Style
Smoked Duck with Orange Sauce
Paté de Campagne & Quiche Lorraine
Nice Style Salad
Grilled Vegetables with Citrus Flavor
Assorted Sandwiches

<Hot Dishes>

Assorted Fried Skewers
Garlic Shrimp
Sauteed Fish with Lemon Butter Sauce
Beefsteak
Roasted Pork with Charcuterie Sauce
Grilled Chicken
with Herbs and Mustard Jus Sauce
Garlic Flavored Beef Pilaf
Spaghetti "Arrabbiata"

<Dessert>

Assorted Desserts
Seasonal Fruits
Coffee, Tea

Deluxe Plan

¥14,500 Per Person

Food【Buffet】

<Standing Buffet or Seated Buffet>

<Cold Dishes>

Assorted Pressed Sushi
Prawn Cocktail with Citrus Flavor
Carpaccio of kanpachi with Salmon Roe
Chilled Pork Shabu-Shabu
and Vegetable Roll with Mango Sauce
Paté en Croûte
Seared Beef with Condiments
2 kinds of Quiche
Assorted Vegetable Bagna Sauce
Assorted Sandwiches

<Hot Dishes>

Fish Cakes with Remoulade Sauce
Spicy Sauteed Seafood
Sea Bream in Baked Pie Wrap
with Estragon-Scented Nantua sauce
Rib Beef Steak
Pork Saltimbocca Style
Mille-feuille of Duck with Orange Sauce
Portopia Hotel's Signature "Beef Curry"
Tomato Cream Spaghetti with Crab

<Dessert>

Assorted Desserts
Seasonal Fruits
Coffee, Tea

South Wing 3F Party Room

Keynotes

Drink Plan ¥5,000 Per Person Snacks(Dry snacks)

Keynotes Plan ¥7,500 Per Person

FOOD

<Cold Dishes>

Assorted Hors d'ouerves Shrimp Cocktail, Cold Cuts, Quiche
Cream Cheese Tart & Brioche Salami
Cheese & Crackers / Cocktail Sandwiches

<Hot Dishes>Mixed Pizza / Fried Chicken

Curry Pilaf with Beef and Mushrooms
Spaghetti with Genova sauce

<Dessert>Assorted Desserts / Seasonal Fruits / Coffee, Tea

Royal Plan ¥9,500 Per Person

FOOD

<Cold Dishes> Seafood and Vegetables Genova style

Escabeche with Fish and Savory Vegetables
2 kinds of Quiche / Assorted Cold Cuts
Caesar Salad / Assorted Sandwiches

<Hot Dishes> Seafood and Potato Ajillo

Sauteed Fish with Lemon Butter Sauce
Meatballs and Cabbage Stewed in Tomato Sauce "Cassoula"
Pork Piccata / German Potato / Grilled Chicken with Teriyaki Sauce
Chicken and Burdock Pilaf / Penne Pasta "Arrabbiata"

<Dessert>Assorted Desserts / Coffee, Tea

※Menu items may change depending on availability of ingredients

※Prices listed include tax and service charge