

# Rusutsu Resort MICE meeting plan

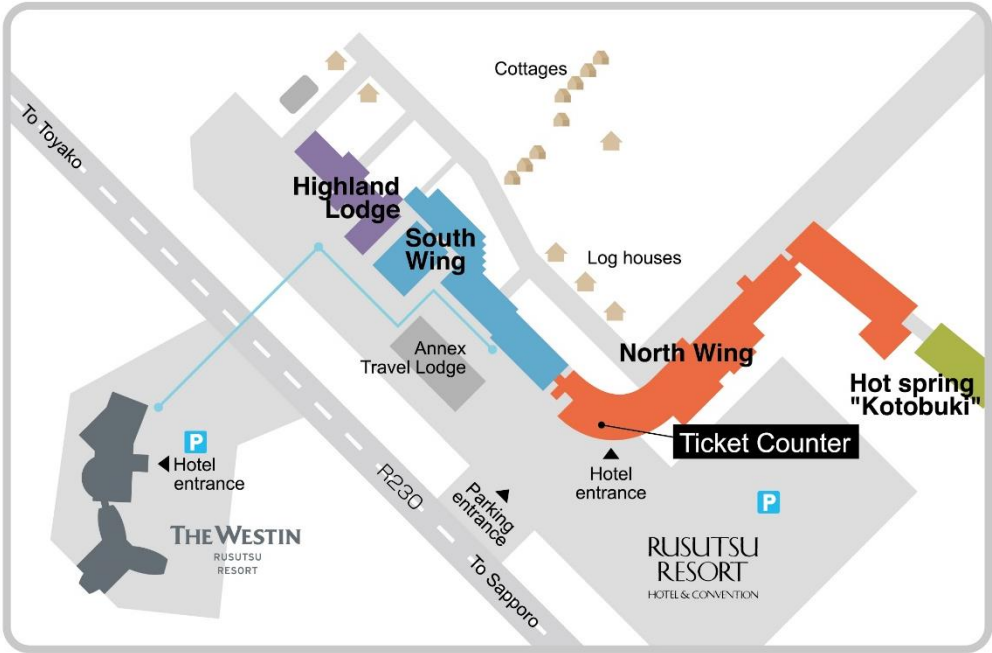
2020 ( April 2020 ~ March 2021 )

Group Party, After party, Party options

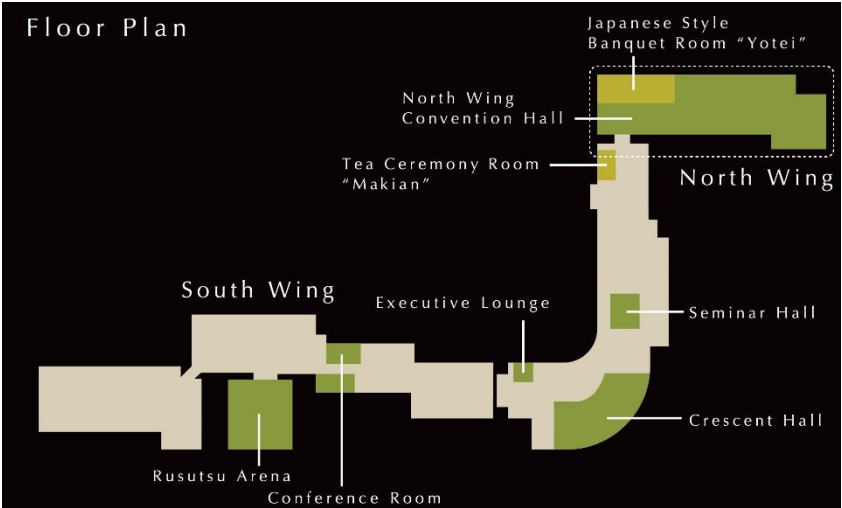
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# Rusutsu Resort Area Map

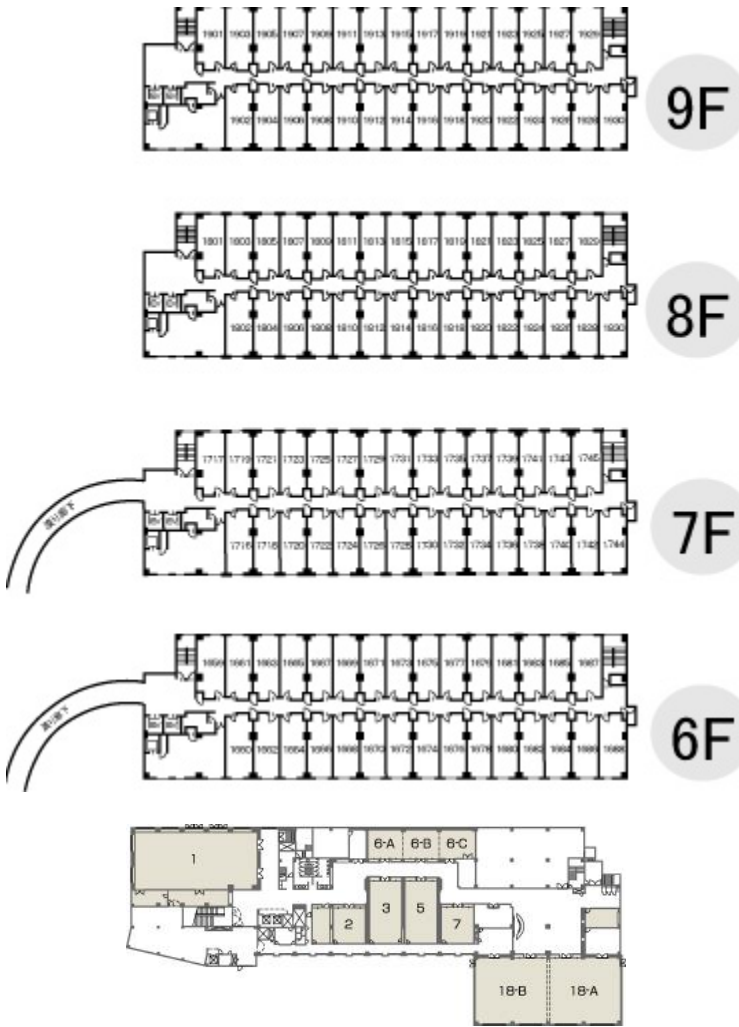
Rusutsu Resort Area



Rusutsu Resort Hotel & Convention Banquet Area map



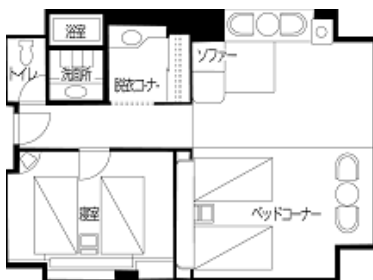
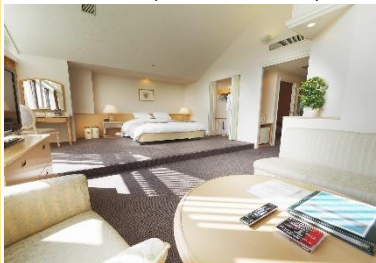
Connection of Banquet room from the guest room



Convention Halls connects a part of guest rooms by Elevator. It is very convenience for Meeting, Training or Party event.

# Choice of Room type (Rusutsu Resort Hotel & Convention)

Junior Suite (Mountain View)



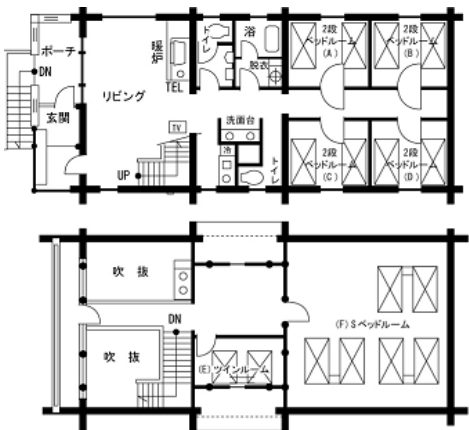
66㎡  
7Rooms (Non smoking)  
Hair Dryer, Room Gown, Slippers,  
TV, In Room Phone,  
Free Wi-Fi, Electric pot,  
Refrigerator, Electric Toilet seat,  
Air Condition (Cold air / Warm air),  
L'OCCITANE (Shampoo, Rinse),  
Humidifying air purifier

Standard TWN & TRP



33㎡  
500Rooms in total (Non smoking)  
Hair Dryer, Room Gown, Slippers,  
TV, In Room Phone,  
Free Wi-Fi, Electric pot,  
Refrigerator, Electric Toilet seat,  
Air Condition (Cold air / Warm air),  
Humidifying air purifier

Log House / Cottage



| L15・17 |   | 1F     |   | 2F |  |
|--------|---|--------|---|----|--|
| 2段ベッド  | 4 | ツインルーム | 2 |    |  |
| 2段ベッド  | 4 | Sベッド*  | 6 |    |  |

収容客数 24名

Log house (Non Smoking)  
24Pax Log house x 3  
18Pax Log house x 1  
8Pax Log house x 1  
6Pax Log house x 1  
6Pax Cottage x 5  
4Pax Cottage x 1 (Can stay with dog)  
3Pax Cottage x 2 (Can stay with dog)

Room Gown, Slippers,  
TV, In Room Phone, Electric pot,  
Refrigerator, Electric Toilet seat,  
Air Condition (Warm air only)

# Choice of Rooms (The Westin Rusutsu Resort)

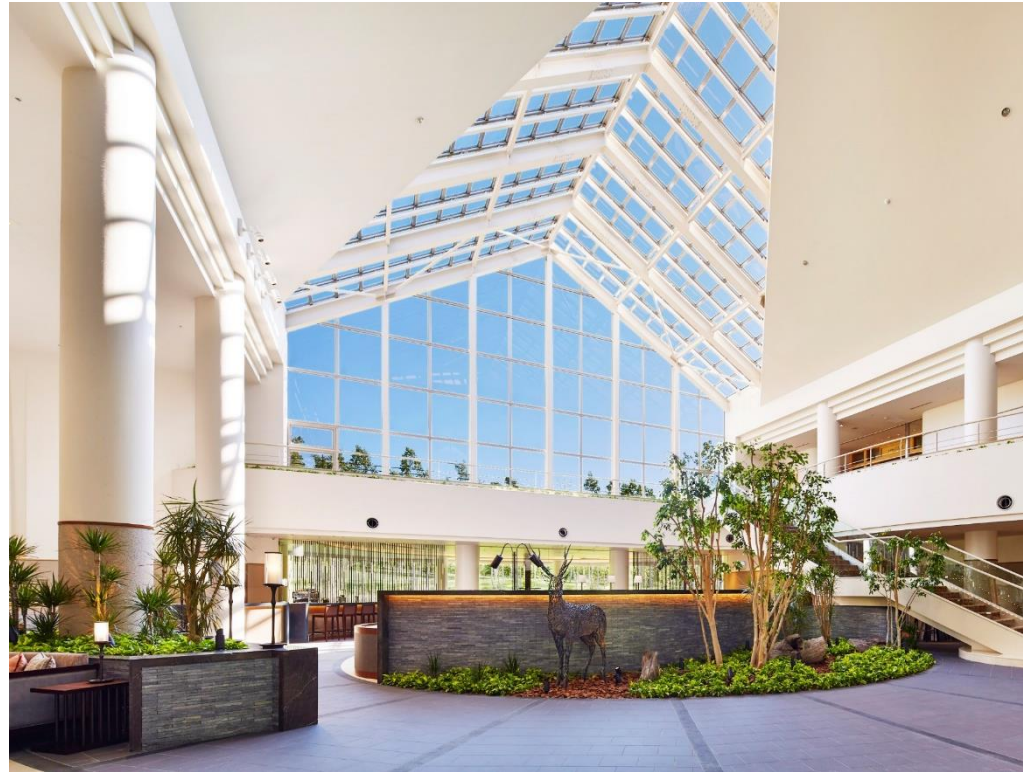
The Westin Rusutsu Resort



76㎡～108㎡  
All room Maisonette type  
210 room (Non smoking)

Hair Dryer, Room Gown, Slippers,  
TV, In Room Phone,  
Free Wi-Fi, Electric pot,  
Refrigerator, Electric Toilet seat,  
Air Condition (Cold air / Warm air),  
Humidifying air purifier

The High-end room category in Rusutsu Resort.





# Choice of Event Space

## Banquet Room



■ Crescent Hall (non-smoking)  
Round-table Dinner Maximum 350 people  
Standing Buffet Maximum 456 people

■ Convention Hall #18  
Round-table Dinner Maximum 240 people  
Standing Buffet Maximum 288 people

■ Convention Hall #1  
Round-table Dinner Maximum 150 people  
Standing Buffet Maximum 180 people

■ Meeting Room (Westin) non-smoking  
Round-table Dinner Maximum 60 people

We also have other convention halls.  
We ask that you inquire to our business department regarding venue rental fees, etc.

## Outdoor Barbecue



■ Barbecue House (outdoors)  
Seats Maximum 80 people  
If there is bad weather, we will serve you in the barbecue house (indoors) with the same menu.  
Separate venue rental fee 118,800 yen.

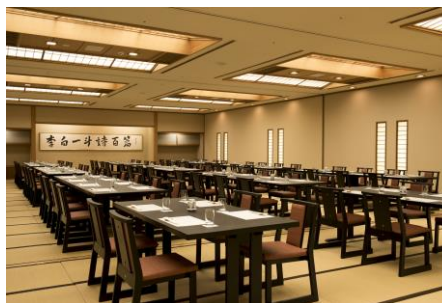
■ Riverwood (Indoors)  
Seats Maximum 80 people  
If there is bad weather, we will serve you buffet style with a full reservation of Riverwood Restaurant.  
Separate venue rental fee 356,400 yen.

■ North (outdoors)  
Seats Maximum 200 people  
If there is bad weather, we will serve you buffet style with a full reservation of a restaurant inside the hotel.  
Separate venue rental fee 594,000 yen.

■ Westin Terrace (Outdoors)  
Seats Maximum 300 people  
If there is bad weather, we will serve you buffet style with a full reservation of a restaurant inside the hotel.  
Separate venue rental fee 356,400 yen.

We ask that you inquire to our business department regarding the available periods.

## Japanese-style Banquet ~Yotei no Ma~



■ Yotei no Ma  
Seats Maximum 80 people

The space can also be partitioned.  
We ask that you inquire to our business department regarding the number of people and venue rental fees.

## Restaurant Party



■ Bon Appetit (non-smoking)  
Seats Maximum 78 people

There are cases in which the venue is used as a restaurant. In cases of booking the entire venue, a separate venue rental fee of 47,520 yen is charged.

## Venue Details

|                                     | Sqm                 | Theater<br>(Capacity) | Classroom<br>(Capacity) | Dinner(Round)<br>(Capacity) | Dinner(Buffet)<br>(Capacity) |
|-------------------------------------|---------------------|-----------------------|-------------------------|-----------------------------|------------------------------|
| Convention Hall No.18               | 390m <sup>2</sup>   | 414                   | 240                     | 240                         | 288                          |
| Crescent Hall                       | 588m <sup>2</sup>   | 560                   | 315                     | 350                         | 456                          |
| Convention Hall No.1                | 300m <sup>2</sup>   | 240                   | 150                     | 150                         | 180                          |
| Rusutsu Arena                       | 1,646m <sup>2</sup> | 1,400                 | -                       | -                           | 600                          |
| Convention Hall No.6                | 105m <sup>2</sup>   | 128                   | 72                      | 70                          | 84                           |
| Convention Hall No.3,5              | 72m <sup>2</sup>    | 72                    | 48                      | 50                          | 60                           |
| Convention Hall No.2,7              | 42m <sup>2</sup>    | 32                    | 24                      | 20                          | 24                           |
| Seminar Hall                        | 176m <sup>2</sup>   | -                     | 42                      | -                           | -                            |
| Conference Room                     | 84m <sup>2</sup>    | 54                    | 36                      | 50                          | -                            |
| Japanese Style Banquet Room "Yotei" | 230m <sup>2</sup>   |                       |                         | 80                          |                              |
| The Westin Meeting Room             | 110m <sup>2</sup>   | 114                   | 78                      | 60                          | 60 <sub>5</sub>              |

# Choice of Event Space

## ◆ Banquet room rate

|                | Name of Banquet             |                   | Meal use |            | Meeting use |            |           |
|----------------|-----------------------------|-------------------|----------|------------|-------------|------------|-----------|
|                |                             |                   | 2 hours  | Add 1 hour | 2 hours     | Add 1 hour | 1Day      |
| North wing     | Convention Hall             | No1               | 48,400   | 24,200     | 96,800      | 48,400     | 484,000   |
|                |                             | No2・ No7          | 12,100   | 6,050      | 24,200      | 12,100     | 121,000   |
|                |                             | No3・ No5          | 18,150   | 9,075      | 36,300      | 18,150     | 181,500   |
|                |                             | No6 ( All room )  | 24,200   | 12,100     | 48,400      | 24,200     | 242,000   |
|                |                             | No6A ( B・ C )     | 12,100   | 6,050      | 24,200      | 12,100     | 121,000   |
|                |                             | No6A+B ( B+C )    | 18,150   | 9,075      | 36,300      | 18,150     | 181,500   |
|                |                             | No18 ( All room ) | 72,600   | 36,300     | 145,200     | 72,600     | 726,000   |
|                |                             | No18A ( B )       | 36,300   | 18,150     | 72,600      | 36,300     | 363,000   |
|                | Seminar Hall                |                   | N/A      | N/A        | 72,600      | 36,300     | 363,000   |
|                | Executive lounge            |                   | 36,300   | 18,150     | 72,600      | 36,300     | 363,000   |
|                | Japanese room "Yotei no Ma" |                   | 48,400   | 24,200     | N/A         | N/A        | N/A       |
|                | Tea Ceremony room           |                   | N/A      | N/A        | 72,600      | 36,300     | 363,000   |
|                | Crescent Hall               | All room          | 121,000  | 60,500     | 242,000     | 121,000    | 1,210,000 |
|                |                             | A ( B・ D・ E )     | 18,150   | 9,075      | 36,300      | 18,150     | 181,500   |
|                |                             | A+B ( D+E )       | 24,200   | 12,100     | 48,400      | 24,200     | 242,000   |
|                |                             | C                 | 48,400   | 24,200     | 96,800      | 48,400     | 484,000   |
|                |                             | B+C ( C+D )       | 60,500   | 30,250     | 121,000     | 60,500     | 605,000   |
|                |                             | B+C+D             | 72,600   | 36,300     | 145,200     | 72,600     | 726,000   |
|                |                             | A+B+C+D           | 84,700   | 42,350     | 169,400     | 84,700     | 847,000   |
| South Wing     | Conference Room             |                   | N/A      | N/A        | 36,300      | 18,150     | 181,500   |
|                |                             | Combined 2 rooms  | N/A      | N/A        | 72,600      | 36,300     | 363,000   |
|                | Rusutsu Arena               |                   | ASK      |            |             |            |           |
| Highland Lodge | Large Meeting room          |                   | 35,640   | 17,820     | N/A         | N/A        | N/A       |

|                       | Name of Banquet |                | Meal use |            | Meeting use |            |         |
|-----------------------|-----------------|----------------|----------|------------|-------------|------------|---------|
|                       |                 |                | 2 hours  | Add 1 hour | 2 hours     | Add 1 hour | 1Day    |
| The WESTIN<br>Rusutsu | Meeting Room    | All room       | 24,200   | 12,100     | 48,400      | 24,200     | 145,200 |
|                       |                 | Room 1・ Room 2 | 6,050    | 3,025      | 12,100      | 6,050      | 36,300  |
|                       |                 | Room 1 + 2     | 12,100   | 6,050      | 24,200      | 12,100     | 72,600  |
|                       |                 | Room 3         | 12,100   | 6,050      | 24,200      | 12,100     | 72,600  |

\*In case there are impossibility to assign another booking due to the timing and layout, apply 1 day room fee.

\*\*Rooming set up is available 2 hours before the event start. If prefer more than two hours ago, we additionally charge 50% of room charge.

\*\*\*Using as Green room is charged by Meeting use rates.

# You can choose your party style

## ◆South: Arena Exclusive Menu

### Applicable Venue: Arena

■ Arena  
Round-table Dinner 600 people  
(We can take reservations from groups of 350 people and above.)

Arena separate venue rental fee 950,400yen (from April to November)  
We ask that you inquire to our business department regarding the available periods.  
In the case of a buffet with robatayaki barbecue cooked in front of customers, it becomes 2,376,000yen.



### Robatayaki Barbecue Cooked in Front of Customers & Buffet

### Buffet

#### ■12,100yen Menu

|  |   |
|--|---|
| Japanese cuisine   | Assorted Sashimi (various kinds)              |
| (Tuna, Salmon, Flounder, Botan Shrimp, Scallop, Octopus) |   |
| Japanese cuisine   | Red King Crab and Lemon                       |
| Japanese cuisine   | Miso Soup with Blue King Crab                 |
| Japanese cuisine   | Rice Bowl Topped with Salmon Roe (food stand) |
| Japanese cuisine   | Pickled Herring                               |
| Chinese cuisine  | Assorted 2 Appetizers                         |
| Chinese cuisine  | Lobster with Chili Sauce                      |
| Chinese cuisine  | Beef and Vegetables with Oyster Sauce         |
| Chinese cuisine (food stand)                             | Sapporo Miso Ramen                            |

|                 |  |
|-----------------|--|
| Western cuisine | Homemade Marinated Salmon  |
| Western cuisine | Japanese-style Marinated Duck Garnished with Homemade Pickles                          |
| Western cuisine | 3 Kinds of Open Sandwiches Made Using Baguettes (Crab Salad, Shrimp Salad, Ham Mousse) |
| Western cuisine | Scallop in the Shell Cooked with Butter and Soy Sauce                                  |
| Western cuisine | Rusutsu Pork Shoulder Roast Meat Simmered Tender Garnished with Assorted Vegetables    |
| Western cuisine | Roast Beef Made with Hokkaido Produced or Black Angus Beef Sirloin                     |
| Western cuisine | Saffron-flavored Pilaf with Various Seafood  |
| Western cuisine | Salad Made with Assorted Vegetables  |
| Western cuisine | Hotel-made Dessert   |
| Western cuisine | Various Kinds of Fruit   |
| Western cuisine | Coffee, Tea  |

#### ■15,730yen Menu

|                  |  |
|------------------|--|
| Robatayaki       | Various Dried Fish (Flounder, Salmon, Atka mackerel, herring, Squid)             |
| Robatayaki       | Grilled King Crab Legs   |
| Robatayaki       | Grilled Scallop with shell, Grilled Mussels                                      |
| Robatayaki       | Various Grilled Vegetables (Eggplant, Green Pepper, Potato, Corn)                |
| Robatayaki       | Onion Roasted Wrapped in Foil  |
| Japanese cuisine | Various Kinds of Sashimi (Tuna, Salmon, Botan Shrimp, Scallop, Flounder)         |
| Japanese cuisine | Tempura (food stand) (Shrimp, Flounder, Pumpkin, Eryngii Mushroom, Green Pepper) |
| Japanese cuisine | Sushi (food stand) (Tuna, Salmon, Scallop, Surf Clam, Flounder, Salmon Roe)      |

|                 |   |
|-----------------|---|
| Chinese cuisine | Assorted 3 Appetizers   |
| Chinese cuisine | Big shrimp with Chili Sauce                                       |
| Western cuisine | Loasted Hokkaido Beef   |
| Western cuisine | Trout Salmon Poare  |
| Western cuisine | Chili hot pot with Blue King crab and several types of Vegetables |
| Western cuisine | Vegetable salad   |
| Western cuisine | Hotel-made Desserts   |
| Western cuisine | Assorted Seasonal Fruits  |
| Western cuisine | Coffee, Tea   |

\*The last starting time for banquets is 19:00. 7

\*There are cases in which part of the menu is changed.



# You can choose your food menu

◆North: Japanese, Western, and Chinese cuisine placed in the middle of the table to be shared by the diners

Applicable Venue: Banquet (North)



## ■7,260yen Menu

### Japanese

Assorted 3 kinds of Sashimi / Snow Crab

### Chinese

Shrimp with Chili Sauce

### Western

Salmon meuniere with shrimp and vegetable

### Chinese

Stir-fried Rusutsu Pork and Vegetables

### Western

Hokkaido-produced Beef Sirloin Roast with Mustard Sauce

### Japanese

Mini Donburi Bowl of Rice Topped with Salmon Roe

### Western

Hotel-made Dessert



## ■9,680yen Menu

### Japanese

Assorted 4 kinds of Sashimi / King Crab

### Chinese

Stir-fried Shrimp and Seasonal Vegetable

### Western

Butter-roasted Menuki fish and Scallops with White Soy Sauce

### Chinese

Braised Rusutsu Pork in Soy Sauce with Vegetables

### Western

Hokkaido-produced Beef Sirloin Steak with Japanese-style Grated Daikon Sauce

### Japanese

Mini Donburi Bowl of Rice Topped with sea urchin and Salmon Roe

### Western

Hotel-made Dessert



## ■12,100yen Menu

### Japanese

Assorted 4 kinds of Sashimi / King crab and snow crab

### Chinese

Assorted 2 Lobster Dishes

### Western

Butter-roasted Scallops rolled with bacon

### Chinese

Beef Fillet Stir-fried with Chili Pepper

### Western

Hokkaido-produced Beef Loin with Japanese-style Grated Daikon Sauce

### Japanese

Assorted 4 kinds of Sushi

### Western

Hotel-made Dessert

\*The last starting time for banquets is 21:00.

\*There are cases in which part of the menu is changed.



# You can choose your food menu

## ◆North: Japanese cuisine (in individual servings)

Applicable Venue: Banquet (North)  
Yotei no Ma

\*Can serve a maximum of 120 people.

\*A maximum of 80 people can dine at a table with chairs.

\*Crescent Hall is not included in the banquet.



### ■12,100yen Menu

#### Appetizer

Boiled abalone with Wasabi sauce / Hokkai Striped Shrimp / Fish Nambanzuke (with Japanese sweet and peppery vegetable sauce) / 2 other Dishes

#### Sashimi

Botan Shrimp, Tuna and 2 other

#### Grilled Dish

Grilled Furano Japanese Beef on an Earthenware Panel / Cabbage / Onion / spices / Ponzu sauce (made of soy sauce with citrus juice)

#### Crab

Boiled Snow Crab with sliced lemon

#### Stewed Dish

Boiled White-fresh-fish marinated kombu(kelp) and squid based on Hokkaido-style with Yuba and Vegetable sauce.

#### Deep-fried Dish

Deep fried sweet shrimp / Veggerable

#### Rice

Assorted 4 kinds of Sushi / Fatty Tuna / Salmon roe / Soup

#### DESSERT

Hotel-made Cakey



### ■8,470yen Menu

#### Appetizer

Hokkai Striped Shrimp / Pickled Baby Scallop / 3 other Dishes

#### Sashimi

Shrimp and Scallops / 2 other

#### Small Hot-pot

Shiretoko Japanese Beef shabu shabu (sliced thin to be dipped in flavored hot water), Onion, Green onion

#### Crab

Boiled Snow Crab with Lemon

#### Stewed Dish

Hokkaido Fish Simmered in Soy Sauce

#### Deep-fried Dish

White fish and vegetable

#### Rice

Assorted 3 kinds of Sushi

Japanese Clear Soup

Seaweed and Japanese Mitsuba Parsley

#### DESSERT

Hotel-made sweet

\*The last starting time for banquets is 21:00.

\*There are cases in which part of the menu is changed.

# You can choose your food menu

## ◆North: Western cuisine course

\*The last starting time for banquets is 21:00.  
\*There are cases in which part of the menu is changed.

Applicable Venue: Banquet (North)

\*Crescent Hall is not included.  
\* Can serve a maximum of 160 people.



### ■12,100yen Menu

- Small Salad of Ezo Abalone and Various Vegetables Boiled in Deep Sea Water
- Lobster and Scallop Garnished with Mango and Decorated with Caviar
- Consommé Soup with 3 Kinds of Mushrooms
- Butter-roasted Gray Rockfish Garnished with Red King Crab Meat and Sea Urchin
- Granita
- Hokkaido-produced Japanese Black Beef Sirloin Sauté with Red Wine Sauce
- Assorted 2 kinds of Hokkaido-produced Cheese
- Hotel-made Dessert
- Hotel-made Bread
- Coffee or Tea and Hotel-made Chocolate

※The main dish can be chosen from Rusutsu-produced Texel mutton or Ezo venison.

### ■8,470yen Menu

- Small Salad of Rusutsu Farm's Homemade Smoked Mutton
- Salmon, Scallops, Red King Crab Meat Ravigote Sauce
- Saffron-flavored Soup with Manila Clams and Various Julienne Vegetables
- Menuki Fish Sauté with Sea Urchin Butter Sauce
- Granita
- Butter-roasted Hokkaido-produced Beef Sirloin with Green Peppercorn Flavored Sauce
- Hotel-made Dessert
- Hotel-made Bread
- Coffee or Tea

※The main dish can be chosen from Rusutsu-produced Texel mutton or Ezo venison.

# You can choose your food menu

\*The last starting time for banquets is 21:00.  
\*There are cases in which part of the menu is changed.

◆ **North: Chinese or Western and Chinese cuisine placed in the middle of the table to be shared by the diners**

Applicable Venue: Banquet (North)

\*Crescent Hall is excluding Golden Week, summer vacation, and the New Year's holiday



■ **Chinese cuisine placed in the middle of the table to be shared by the diners 8,470yen Menu**

- Assorted 4 Kinds of Chilled Dishes
- Red King Crab and Shark Fin Soup
- Deep-Fried Crab Claws
- Beef Sirloin and Vegetables Stir-fried in Oyster Sauce
- Lobster in Chili Sauce
- Steamed Cod Drizzled with Scallion Oil
- Yakisoba Noodles with Thin-sliced Pork
- Sesame Dumplings



■ **Chinese cuisine placed in the middle of the table to be shared by the diners 8,470yen Menu**

## Chinese

- Assorted 3 Kinds of Chilled Dishes
- 2 Kinds of Lobster Dishes
- Braised Rusutsu Pork in Soy Sauce with Vegetables
- Crab Fried Rice with Lettuce

## Western

- Snow Crab Legs Garnished with Lemon and Cocktail Sauce
- King Salmon Meuniere with Beurre Blanc and Américaine Two-colored Sauce
- Hokkaido-produced Beef Loin with Japanese-style Grated Daikon Sauce
- Hotel-made Dessert



# You can choose your food menu

## ◆ North: Buffet

\*We take applications from groups of 50 people or over.  
\*Crescent Hall is excluding Golden Week, summer vacation,  
and the New Year's holiday

Applicable Venue: Banquet

image

### ■ 12,100yen Menu

< Japanese cuisine >

- Assorted Sashimi  
(Tuna, Salmon, Flounder, Scallop, Sakhalin Surf Clam, Botan Shrimp)
- Assorted Red King Crab and Snow Crab
- Miso Soup with Blue King Crab
- Nigirizushi (hand-formed sushi), 6 Kinds  
(Medium-fatty Tuna, Salmon, Flounder, Crab Meat, Salmon Roe, Sea Urchin)

• Salmon Izushi (fermented sushi)

< Chinese cuisine >

- Assorted Chinese Appetizers (3 kinds)
- Homemade Char Siu
- Assorted 2 Lobster Dishes
- Aromatically Simmered Rusutsu Plateau Pork
- Beef and Vegetables with Oyster Sauce
- Fried Rice with Crab and Lettuce

< Western cuisine >

- Gourmet-style Salad of Lobster and Scallops
- Assorted Cold Meats
- Assorted 3 Kinds of Hokkaido-produced Cheese with Melba Toast
- Butter-roasted Scallops with Saltwater Butter Sauce
- Rusutsu Farm's Texel Mutton Simmered in Coconut Milk and Flavored with Curry
- Hokkaido-produced Wagyu Beef Aiguillette Garnished with Grated Daikon and Shiso-leaf Flavored Ponzu Sauce
- Saffron-flavored Pilaf with Various Seafood
- Various Vegetables Salad
- Hotel-made Petit Four and Dessert
- Various Kinds of Fruit
- Coffee or Tea

image

### ■ 9,680yen Menu

< Japanese cuisine >

Assorted Sashimi various kinds (Tuna, Salmon, Flounder, Hokki Clam, Scallop and Botan Shrimp) / Red King Crab and Lemon / Miso Soup with Blue King Crab / Assorted 6 kinds of Sushi (Tuna, Salmon, Hirame, Clab, Salmon Roe and Sea Urchin) / Salmon Izushi (fermented sushi)

< Chinese cuisine >

Homemade Char Siu / Assorted 2 Lobster Dishes / Simmered Rusutsu Pork / Beef and Vegetables with Oyster Sauce / Fried Rice with Crab and Lettuce

< Western cuisine >

Gourmet-style Salad of Lobster and Scallops / Assorted Cold Meats / Assorted 3 Kinds of Hokkaido-produced Cheese with Melba Toast / Butter-roasted Scallops with Saltwater Butter Sauce / Rusutsu Farm's Texel Mutton Simmered in Coconut Milk and Flavored with Curry / Hokkaido-produced Wagyu Beef Aiguillette Garnished with Grated Daikon and Shiso-leaf Flavored Ponzu Sauce / Saffron-flavored Pilaf with Various Seafood / Various Vegetable Salad / Hotel-made Petit Four and Dessert / Various Kinds of Fruit / Coffee or Tea

image

### ■ 7,260yen Menu

< Japanese cuisine >

Japanese

Assorted Sashimi (Salmon, Scallops, Shrimp and White-fleshed Fish) / Snow Crab and Lemon / Miso Soup with Baby Scallop / Shrimp Rolls Made Using Rice with Sengoku Black Soybeans (3 kinds) / Pickled Herring or Kimchi

< Chinese cuisine >

Assorted 2 Kind of Chinese Appetizers / Deep-fried Chicken Thigh Meat Drizzled with Sour Sauce with Green Onions / Shrimp with Chili Sauce / Rusutsu Pork with Vegetables, Stir-fried / Guangdong-style Yakisoba with Ankake Sauce

< Western cuisine >

White Whelk and Giant Octopus Leg Ceviche / Japanese-style Marinated Duck Garnished with Homemade Pickles/ Scallops (2 years) Cooked in Butter and Soy Sauce / Grilled Salmon Garnished with Small Shrimp and Seasonal Vegetables and Butter Sauce / Meatloaf Made with Siberian Onion (Gyoja - Ninniku) and Tomato Sauce / Beef Loin Roast with Green Pepper Flavored Sauce / Rusutsu Pork with Meat Sauce Spaghetti / Various Vegetable Salad / Hotel-made Petit Four and Dessert / Various Kinds of Fruit / Coffee or Tea

# You can choose your food menu

## Yakiniku Barbecue

Applicable Venue: Lamp House (indoors)  
From groups of 30 people up to groups of 88 people



### ■ 8,470yen Set to fully enjoy Hokkaido

Hokkaido-produced Japanese Black Beef Rib Roast / Rusutsu Pork Sirloin / Shiretoko Chicken Thigh Meat / Mongolian Style Lamb BBQ / Seafood (Scallops / Shrimp) / Seasonal Grilled Vegetables / Sausage / Kimchi / Crab and Vegetable Miso Soup / Steamed Rice / Dessert

### ■ 6,050yen Lamp House Set

Hokkaido-produced Japanese Black Beef Round / Rusutsu Pork Loin / Shiretoko Chicken Thigh Meat / Mongolian Style Lamb BBQ / Seasonal Grilled Vegetables / Sausage / Kimchi / Crab and Vegetable Miso Soup / Steamed Rice / Dessert

\* These courses are not all-you-can-eat.

### ◆ Additional Options

Rusutsu-produced Texel Mutton 80g (For one person) 1,694 JPY

\*Please contact our salesperson.

## All-you-can-eat Yakiniku Barbecue

Applicable Venue: Barbecue House



### ■ 4,400yen Menu

The charge for 6-12yrs is 3,080yen.

Beef Short Rib / Mongolian Style Lamb BBQ / Chicken / Sausage / Grilled Vegetables / Steamed rice / Yakisoba Noodles / Assorted Seafood / Dessert

## Outdoor Barbecue (BQH)

Applicable Venue: Barbecue House (outdoors)



### ■ 5,500yen Menu

Mongolian Style Lamb BBQ / Beef / Pork / Sausage on the Bone / Scallops in the Shell / Shrimp, Squid / Onion, Pumpkin, Green Pepper, Shiitake Mushroom, Eggplant / Grilled Rice Ball / Dessert

# You can choose your food menu



## Garden Barbecue

Applicable Venue: Riverwood (outdoors), North (outdoors), Westin Terrace



## Menu for Young Children

Applicable Venue: Banquet (North), Yotei no Ma

### ■1,815yen Menu

Corn Soup / Assorted Plate (Potato Salad, Mini Tomatoes, Lettuce, Mini Omelet and Rice with Sticky Eggs, Potatoes Stewed in Cream, Deep-fried Shrimp, Vienna Sausage Cut in the shape of an Octopus, Mini Hamburger Patty with Demi-Glace Sauce) / Hotel-made Children's Dessert

### ■7,470yen Menu

<Table Appetizer>

#### Table Appetizer

Assorted Homemade Marinated Salmon and Prosciutto / Garnished with Fresh Seasonal Vegetables / Snow Crab

#### Barbecue

Scallop in the Shell / Sliced Cuttlefish / Black Angus Beef Loin / Rusutsu Pork Loin / Chicken Thighs Soaked in Deep Sea Water and Full of Minerals / Locally-produced Potatoes / Otaki-produced Shiitake Mushrooms / Corn / Green Pepper / Pumpkin

#### Rice

Grilled Rice Ball

#### Dessert

Seasonal Fruits



## Kids-only Menu

Applicable Venue: Banquet (North), Yotei no Ma

### ■3,780yen Menu

Corn Soup / Assorted Plate ( Potato Salad, Mini Tomatoes, Lettuce, Hokkaido-produced Beef Loin Steak, Deep-fried Shrimp, Scallops and Vegetables Stewed in Cream, Mini Hamburger Patty, Sausage with Potatoes) / Donburi Bowl of Rice Topped with Salmon Roe / Hotel Homemade Dessert



## You can choose a vegetarian menu



### Vegetarian Japanese-style Banquet

Applicable Venue: Banquet (North), Yotei no Ma



### Vegetarian Western-style Banquet

Applicable Venue: Banquet (North)



### Vegetarian Lunch

Applicable Venue: Banquet (North)

### ■ 6,050yen Menu

#### Appetizer

Cooked Pumpkin Dressed with Tofu, White Sesame, and White Miso / Dried Daikon Strips Dressed with Apple / Cabbage Balls and Carrot Salad / Simmered Hijiki Seaweed and Lotus Root

#### Sashimi

Arranged Set of Konjac / Tofu Prepared by Wrapping in a Bamboo Mat / Shiitake Mushroom

#### Small Hot-pot

Simmered Vegetable Soup / Chinese Cabbage / Broccoli / Japanese Yam "Hanpen" / Shiitake Mushroom

#### Grilled Dish

Veggie Burger Patty with Vegetable Ankake Sauce / Stewed Dish  
Freeze-dried Tofu / Butterbur / Bamboo Shoots / Green Beans

#### Tempura

Potato (Inka no Mezame) / Sweet Potato / Chinese Yam / Daikon / Yaki-fu

#### Rice

Brown Rice / Miso Soup / Cabbage Pickled in Koji and Salt

#### Dessert

Rusutsu Farm's Chokeberry Jelly / Local Apple

### ■ 6,050yen Menu

Large Salad of Potato, Sweet Potato, and Pumpkin / Onion Soup Made with Kombu Seaweed Dashi / Penne with Vegetables and Mushrooms with Tomato Sauce / American Eggplant and Thick Fried Tofu Steak Garnished with Okra and Red Pepper / Hotel-made French Bread / Jelly with Fruit

### ■ 1,815yen Menu

Vegetable Salad with Non-oil Creamy French Dressing / Vegetable Soup Made with Kombu Seaweed Dashi / Tomato Sauce Spaghetti with Vegetables / Hotel-made French Bread / Orange and Kiwi Fruit

## You can choose a Muslim-friendly course



### **Muslim-friendly Banquet**

Applicable Venue: Banquet (North), Yotei no Ma

#### **■6,050yen Menu**

##### **Appetizer**

Hokkai Shrimp / Nambanzuke (sweet and sour marinated fish) / Halal Chicken Preserve  
Made with Mirin, Ginger, and Soy

##### **Salad**

Boiled Shurimp Salad with Crab claws

##### **Grilled Dishes**

Halal Beef Grilled on an Earthenware Panel / Ponzu Sauce

##### **Seafood Dish**

Scallops Cooked with Butter Potatoes

##### **Tempura**

Snow Crab / Shrimp

##### **Rice**

Rice / Miso soup

##### **Dessert**

Today's dessert



### **Muslim-friendly Lunch**

Applicable Venue: Banquet (North), Yotei no Ma, Sekkatei

#### **■1,815yen Menu**

##### **Donburi Bowl of Rice Topped with Tempura**

Salmon / Whitefish / Shrimp / Potato / Shishito Green Pepper /

##### **Salad**

Halal Chicken Salad

##### **Small Bowl**

Simmered Gomoku Soybeans

Daikon / Carrots / Konnyaku / Shiitake Mushrooms / Kombu Seaweed

##### **Miso Soup with Plenty of Vegetables**

##### **Seasonal Fruits**

### **Regarding Muslim-friendly**

Supervised by a Muslim food adviser Ms. Wydia Sumi.

- The menu is not strict Halal.

- At Restaurant Sekkatei we use an exclusive refrigerator, cooking utensils, and tableware.

- The ingredients are non-alcoholic, non-pork, and the treatment of meat has been certificated by Halal.

# You can choose an all-you-can-drink menu

## Banquet-time All-you-can-drink Menu

Applicable Venue: Banquet, Yotei no Ma,  
Lump House

### A. All-you-can-drink Menu - 3,025 JPY Menu

Bottled Beer / Shochu / Whisky / Highball / Sour (Japanese Ume Plum, Kyoho Grape, Cassis) / Wine (Red, White) / Non-alcoholic Beer (Bottle) / Soft Drink (Orange, Oolong Tea)

### B. All-you-can-drink Menu - 2,420 JPY Menu

Bottled Beer / Shochu / Whisky / Highball / Wine (Red, White) / Soft Drink (Orange, Oolong Tea)

\*To add Coke and Ginger Ale, it cost an extra fee 130 JPY.

\*To add Draft Beer, it costs an extra 400 JPY. (Served by Pitcher)

The Minor above Junior high school age/ 970 JPY (Soft Drink only)

The Child from 4 to 12 years old / 600 JPY (Soft Drink only)

\*Cola and ginger ale cost an extra 118yen

\*Draft beer costs and extra 356yen (for a pitcher)

\*The charge for minors from junior high school age is 950yen, from 4 years old to 12 years old is 594yen Orange Juice / Oolong Tea

Drinks will be prepared after they have been ordered

#### Price List

- Bottled Beer "Kirin" or "+" "Sapporo Classic" (500ml) : 920 JPY

- Shochu

Glass (60cc) : 600 JPY / Bottle "Iichiko" or "Kurokirishima" (900ml) : 4,200 JPY

- Whisky

Glass (30cc) : 600 JPY / Bottle (700ml) : 6,000 JPY

- Highball : 730 JPY

- Sour (Japanese Ume Plum, Kyoho Grape, Cassis) : 650 JPY

- Bottled Non-alcoholic Beer (334ml) : 790 JPY

- Orange Juice

Glass (190ml) : 600 JPY / Carafe (500ml) : 1,500 JPY

- Oolong Tea

Glass (190ml) : 600 JPY / Carafe (500ml) : 1,500 JPY

#### Advance Reservation Required

- Japanese Sake (Chilled, Hot)

180ml : 800 JPY / 360ml : 1,500 JPY

- Wine (Red, White)

Glass: 600 JPY / Bottle (750ml): 3,000 JPY

- Coke Bottele(190ml): 600 JPY

-Ginger Ale Bottele(190ml): 600 JPY

## Garden Barbecue All-you-can-drink Menu

Applicable Venue: Sun-sun Field,  
North (outside) Riverwood (outside)

**All-you-can-drink Menu - 3,025 JPY Menu**  
Draft Beer (Served by Pitcher) / Shochu / Whisky(Scotch) / Wine (Red, White) / Non-alcoholic Beer (Bottle) / Soft Drink (Orange, Oolong Tea)

The Minor above Junior high school age/ 970 JPY (Soft Drink only)

The Child from 4 to 12 years old / 600 JPY (Soft Drink only)

\*In cases of bad weather, the barbecue house will correspond with this menu.

## Barbecue House All-you-can-drink Menu

Applicable: Barbecue House  
Barbecue House (outside)

### All-you-can-drink / Lunch only / 60 minutes - 1,650 JPY Menu

Draft Beer (Served by Pitcher) / Shochu / Soft Drink (Coke, Melon Soda, Calpis, Calpis Soda, Orange juice, Oolong Tea, Wilde Grape "Yamabudo" Juice)

### All-you-can-drink / 90 minutes - 2,200 JPY Menu

Draft Beer (Served by Pitcher) / Shochu / Soft Drink (Coke, Melon Soda, Calpis, Calpis Soda, Orange juice, Oolong Tea, Wilde Grape "Yamabudo" Juice)

\*To add Wine, the price will be 2,750 JPY

\*The Child from 4 to 12 years old : 350 JPY (Soft Drink only)

\*Adult (Soft Drink only) : 400 JPY

## Soft Drink All-you-can-drink Menu

Applicable: Banquet, Yotei no Ma,  
Lump House

**A. All-you-can-drink / 120 minutes - 970 JPY Menu**

Orange juice, Oolong Tea

\*The Child from 4 to 12 years old : 600 JPY

**B. All-you-can-drink / 120 minutes - 1,210 JPY Menu**

Orange juice, Oolong Tea, Coke, Ginger Ale

\*The Child from 4 to 12 years old : 850 JPY

\*All participants will be limited to soft drinks.

## Kiosk area Menu

Venue : Banquest / Foyer

JPY1,210

Self service : Coffee, Tea

\*Free for refill

Choice of 3 types

A : 4 Cookies + 1 Muffin

B : 4 Cookies + 3 Madeleines

C : 4 Cookies + 2 Pound Cakes

\*Choice of "Baked goods only" is available by JPY484.

\*All participants will be limited to soft drinks.



# You can choose your food menu

## ◆ Westin: On-table Buffet (dishes are brought to the table so that diners can choose what they like)

Applicable Venue: Meeting Room, Bon Appetit (negotiable)



### ■ 7,260yen Menu

- Seasonal Assorted Sashimi 4 Items
- Snow Crab with Lemon Wedges
- Lightly Braised Hokkaido Seafood “Neigh” with Rusutsu Vegetables
- Chili Braised Prawn with Homemade Dim Sum
- Spicy Stir-Fried Pork and Rusutsu Yam Potato
- Grilled Hokkaido Sirloin Beef, Red Wine Sauce and Vegetables
- Salmon and Salmon Roe Rice Bowl, together with Miso Soup
- Chef Recommend Dessert of the day

### ■ 9,680yen Menu

- Seasonal Assorted Sashimi, 5 Items
- Snow Crab with Lemon Wedges
- Grilled Hokkaido Seafood, Tomato Butter Sauce
- Chinese specialty, Duo of Grilled Prawn and Seasonal Vegetables
- Spice Braised Rusutsu Pork with Chinese Vegetables
- Grilled Hokkaido Beef Tenderloin with Walnuts and Pine Nuts, Madeira Wine Sauce
- Chirashi-suhi with salmon roe and seafood
- Chef Recommend Dessert of the day

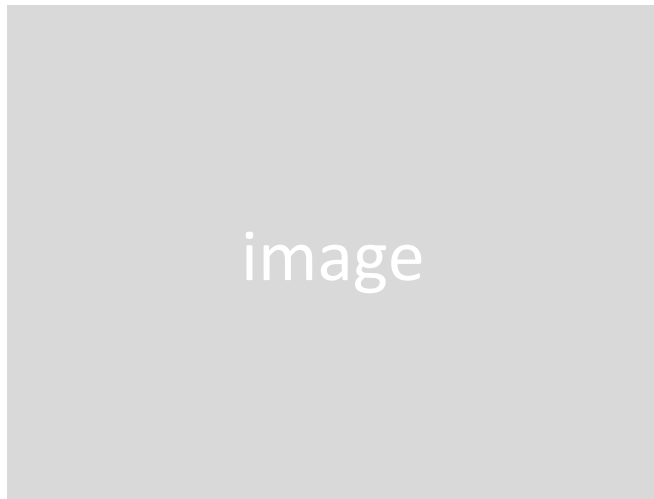
### ■ 12,100yen Menu

- Seasonal Assorted Sashimi, 5 Items
- Boiled Hairy Crab (Half Portion) with Lemon Wedges and Crab Vinegar
- Mixed Hokkaido Seafood Salad with Caviar
- Steamed King Crab and Snapper with Herbed Spicy Oil
- Grilled Shiretoko Wagyu Sirloin with Potato Gratin, Green Pepper Sauce
- Spicy Chili Stir-Fried Beef Tenderloin in Nest Basket
- Chirashi-suhi with salmon roe and seafood
- Chef Recommend Dessert of the day

## You can choose your food menu

### ◆Westin: Japanese cuisine (in individual servings)

Applicable Venue: Meeting Room (maximum 60 people)



#### ■8,470yen Menu

- Assorted Appetizer Plate Seasonal Finger Food 7 Items
- Seasonal Assorted Sashimi 3 items with garnishes
- Rusutsu Pork Hot Pot with Grated Daikon
- Seasonal Grilled Dish
- Seasonal Braised or Simmered Dish
- Tempura Snow Crab Leg Meat, Claw, and Seasonal Vegetable
- Seasoned Cooked Rice with Seasonal Vegetables / Miso Soup / Japanese Pickles
- Seasonal Japanese Dessert



#### ■12,100yen Menu

- Seasonal Sauce-dressed Dish or Vinegared Dish
- Assorted Appetizer Plate; Seasonal Finger Food 7 Items
- Seasonal Japanese Clear Soup
- Seasonal Assorted Sashimi 5 items with garnishes
- Cray Pot Grilled Hokkaido Wagyu Sirloin, Cabbage, Onion with Ponzu and Condiments
- Boiled Hairy Crab (Half Portion) with Lemon Wedges and Crab Vinegar
- Seasonal Braised or Simmered Dish
- Mini Sea Urchin and Salmon Roe Rice Bowl / Miso Soup / Japanese Pickles
- Seasonal Japanese Dessert

# You can choose your food menu

## ◆ Westin: Western cuisine course

Applicable Venue: Meeting Room (maximum 60 people) Bon Appetit (maximum 80 people, negotiable)



### ■ 8,470yen Menu

- Truffle flavor Croquettes (made of Potato from Local and Crab meat) with Tomato source
- 3 types of Seasonal seafood from Hokkaido with Marinated Herbal Vegetables
- Soup with Clams (from Akkeshi) and Lily Roots (from Makkari)
- Poeler with Seasonal fish
- Ice Confectionery
- Poeler made of Hokkaido beef with Horseradish source
- Hotel made dessert
- Local Hokkaido Whole Wheat "Yume-Chikara" Bread
- Fresh Brewed Coffee or Tea Selection

### ■ 12,100yen Menu

- Truffle flavor Croquettes (made of Potato from Local and Crab meat) with Tomato source
- Ceviche of Hokkaido Seafood with Vegetable from Rusutsu
- Consome Soup with Lily Roots from Makkari
- Part Bruck of Seasonal seafood
- Ice Confectionery
- Shiretoko Japanese beef loin Poire with Madela Wine sauce
- Hokkaido Cheese 2 items
- Local Hokkaido Whole Wheat "Yume-Chikara" Bread
- Hotelmade dessert
- Coffee

### ■ 18,150yen Menu

- Truffle flavor Croquettes (made of Potato from Local and Crab meat) with Tomato source
- Ceviche of Hokkaido Seafood with herbs
- Soup with Lily Roots (from Makkari)
- Grilled Hokkaido Abalone and Surf Clam by herb butter with spinach
- Ice Confectionery
- Shiretoko Japanese beef Fillet meat Poire with Madela Wine sauce
- Hokkaido Cheese 2 items
- Hotel made dessert
- Local Hokkaido Whole Wheat "Yume-Chikara" Bread
- Fresh Brewed Coffee or Tea Selection



# You can choose your food menu

## ◆Westin: Buffet

Applicable Venue: Bon Appetit Meeting Room (negotiable)

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### ■8,460yen Menu

#### 【Japanese】

Assorted Sashimi Platter 4 Items / Boiled Snow Crab with Lemon Wedges / Rusutsu Yam Potato Salad with Japanese Plum Sauce  
Local Rusutsu Pork and Vegetable Miso Soup / Salmon and Salmon Roe "Chirashi" Sushi

#### 【Chinese】

Appetizer 2 Items / Salty Stir-Fried Shrimp and Vegetables / Slow Boiled Hokkaido Chicken with Soy and Shallots Sauce / Spice Braised Rusutsu Pork with Chinese Vegetables / Chinese Fried Rice with Lettuce

#### 【Western】

Turmeric Marinated Seasonal Seafood and Vegetables / Seasonal Seafood Ceviche / Scallops and Snow Crab à La Nage / Butter-roasted Hokkaido Whitefish with Madras Sauce / Shirataki Noodles and Rusutsu Vegetables with Beef, Yakisoba Style / Beef Loin Steak Aiguillette with Horseradish Sauce / Grilled Chicken Breast Miso Vinegar Source / Pasta of the Day / Assorted Greens with Dressing and condiments / Assorted Seasonal Fruits Plate / Chef's Selection Dessert Station with Condiments / Fresh Brewed Coffee or Tea Selection

### ■9,680yen Menu

#### 【Japanese】

Assorted Sashimi Platter 4 Items, with Condiments / Boiled Snow Crab with Lemon Wedges / Sake Steamed Local Otaki Jumbo Shiitake Mushroom, Ponzu Sauce / Hanasaki Crab and Local Rusutsu Vegetable Miso Soup / Poke Rice Bowl with Salmon, Tuna, Northern Shrimp, and Avocado  
Chinese

#### 【Chinese】

Appetizer 3 Items / Chili Braised Prawn with Homemade Dim Sum /  
Spicy Miso Stir-Fried Hokkaido Chicken / Stir-Fried Beef and Vegetables, Oyster Sauce / Stir-Fried Seafood Noodle

#### 【Western】

Marinated Hokkaido Salmon with Sliced Onion / Seasonal Seafood Ceviche / Local Cod and Potato Paste "Brandade" with Crispy Toast /  
Steamed Scallop wrapped with Salmon, Crustacean Sauce / Braised Rusutsu Pork with Vegetables / Grilled Hokkaido Beef Tenderloin with Walnuts and Pine Nuts, Madeira Wine Sauce / Pasta of the Day / Assorted Greens with Dressing and condiments / Chef's Selection Dessert Station with Condiments / Fresh Brewed Coffee or Tea Selection

### ■12,100yen Menu

#### 【Japanese】

Assorted Sashimi Platter 5 Items with Condiments / Boiled King Crab and Snow Crab with Lemon Wedges and Condiments / Hokkaido Salmon and Rusutsu Vegetable Miso Soup called "Ishikari Soup" / Assorted Sushi 6 items; Hokki Clam, Salmon, Scallop, "Ama-Ebi" Northern Shrimp, Seasonal White Fish, and Salmon Roe / Plum Pickled Rusutsu Yam Potato /

#### 【Chinese】

Appetizer 3 Items / Steamed Rusutsu Pork Berry, Garlic Soy Sauce /  
Steamed King Crab and Snapper with Herbed Spicy Oil / Spicy Chili Stir-Fried Beef Tenderloin / "An-kake" Rice; Stir-Fried Rice with Lightly Braised Meat and Vegetable Sauce

#### 【Western】

Homemade Marinated King Salmon with Avocados / Marinated Hokkaido Duck Breast Japanese Style with Homemade Pickles / Seasonal Seafood and Crispy Vegetable Ceviche / Chilled Consommé Royal, Local Otaki Shiitake Mushroom and Water Shield with Caviar / Grilled Black Lip Abalone and Shrimp, Brown Soy Butter Sauce / Herbed Bread Crumbs Roasted Lamb Loin with Local Rusutsu Potato Gratin / Pasta of the day / Assorted Greens with Dressing and condiments / Chef's Selection Petit Fours and Dessert Station with Condiments / Fresh Brewed Coffee or Tea Selection

## You can choose your food menu

### ◆Westin: Garden Barbecue

Applicable Venue : Westin Terrace (outside)

image

#### ■7,470yen Menu

< Table Appetizer >

Homemade Marinade Salmon and Prosciutto with Seasonal Greens / Snow Crab

< Barbecue >

Scallop on the Shell / Squid / Black Angus Beef Striploin / Rusutsu Pork / Seawater Marinated Chicken Legs / Yotei Mountain based Potato / Local Otaki Shiitake Mushroom / Fresh Corns / Green Pepper / Pumpkin

< Starch >

Grilled Rice Cake "Onigiri"

< Dessert >

Seasonal Fruits Plate

\*Set up charcoal for the barbecue on the table.

\*Please contact our salesperson about the backup plans for rainy weather.  
(On table Buffett is main option)

### ◆Westin: Kids Menu

Applicable : Meeting Room / Bon Appetit

image

#### ■3,780yen Menu

- Corn Soup
- Assortment Plate
  - Potato Salad, Mini Tomatoes, Lettuce, Beef Sirloin Cut Steak, Deep-fried Shrimp, Scallops and Vegetable Stewed in Cream, Mini Hamburger Patty, Sausage with Potatoes
- Mini Donburi Bowl of Rice Topped with Salmon Roe
- Hotel made Dessert

\*It is a menu for elementary school students. (6-12yrs old)

# Drink Menu for Banquets

## ◆ Drink option for The WESTIN Rusutsu

### ◆ Westin: Banquet Time All-you-can-drink

**A.** All-you-can-drink Menu - 3,025 JPY Menu  
Bottled Beer / Shochu / Whisky (Irish) / Highball /  
Cassis Cocktail / Campari Cocktail / Peachtree  
Cocktail / Wine (Red, White) / Non-alcoholic Beer  
(Bottle) / Soft Drink (Orange, Oolong Tea)

**B.** All-you-can-drink Menu - 2,420 JPY Menu  
Bottled Beer / Shochu / Whisky (Irish) / Wine (Red,  
White) / Non-alcoholic Beer (Bottle) / Soft Drink  
(Orange, Oolong Tea)

\*To add Coke and Ginger Ale, it cost an extra fee  
200 JPY.

\*To add Draft Beer, it costs an extra 400 JPY.  
(Served by Pitcher)

The Minor from 4 to 12 years old / 600 JPY (Soft  
Drink only)

### ◆ Westin: for Banquets, drinks are prepared after they have been ordered

drinks are prepared after they have been ordered

#### Price List

- Bottled Beer "Kirin First press" / "Sapporo  
Classic" (500ml): 1,050 JPY

-Shochu

Glass (60cc): 650 JPY / Bottle "Iichiko" or  
"Kurokirishima" (900ml): 4,000 JPY

- Whisky (Irish)

Glass (30cc): 650 JPY / Bottle (700ml): 7,500  
JPY

- Highball: 750 JPY

- Cocktail (Cassis / Campari / Peachtree ): 1,050  
JPY

- Bottled Non-alcoholic Beer (334ml): 730 JPY

- Orange Juice

Glass (190ml): 650 JPY / Carafe (500ml): 1,300  
JPY

- Oolong Tea

Glass (190ml): 650 JPY / Carafe (500ml): 1,300  
JPY

#### 【Advance Reservation Required】

- Japanese Sake (Chilled, Hot)

180ml: 950 JPY / 350ml: 1,800 JPY

- Wine (Red, White)

Glass: 850 JPY / Bottle (750ml): 3,800 JPY

- Coke

Bottele(190ml): 650 JPY

- Apple Jice Bottle(190ml):

650 JPY / carafe (500ml): 1,300 JPY

\*The last starting time for banquets is 21:00.

\*A part of the menu may be subject to change without notice

### ◆ Westin: Garden Barbecue All-you-can-drink Menu

All-you-can-drink Menu - 3,025 JPY Menu  
Bottled Beer / Shochu / Whisky (Irish) / Wine  
(Red, White) / Non-alcoholic Beer (Bottle) / Soft  
Drink (Orange, Oolong Tea)  
13 - 18 years old : 970 JPY  
The Minor from 4 to 12 years old / 600 JPY (Soft  
Drink only)

\*In cases of bad weather, the barbecue house  
will correspond with this menu.



# You can choose an “After Party” style

## Convention halls



We introduce the convention halls for use by large groups of people or for after parties where you want to sing karaoke.

### ■ Crescent Hall

Round-table seating      Maximum 350 people

Standing      Maximum 456 people

### ■ Convention Hall #18

Round-table seating      Maximum 240 people

Standing      Maximum 280 people

### ■ Convention Hall #1

Round-table seating      Maximum 150 people

Standing      Maximum 180 people

### ■ All-you-can-drink Menu - 3,025 JPY Menu

Bottled Beer / Shochu / Whisky / Highball / Sour (Japanese Ume Plum, Kyoho Grape, Cassis) / Wine (Red, White) / Non-alcoholic Beer (Bottle) / Soft Drink (Orange, Oolong Tea)

\*Please order Snacks in advance. 600 JPY (Salami / Cheese / Chocolate / Snacks)

\*To add Draft Beer, it costs an extra 400 JPY. (Served by Pitcher)

The Minor above Junior high school age/ 970 JPY (Soft Drink only)

The Child from 4 to 12 years old / 600 JPY (Soft Drink only)

\*For groups of 10 or more, free of charge for the venue rental fee.

For groups of 9 or under, the venue rental fee will be required.

## Sports Bar Cricket complete reservation (from May to November)



You can enjoy an after party seeing the sports bar and the illumination from outside.

### ■ Sports Bar Cricket

Indoor seating      Maximum 34 people

Outdoor seating      Maximum 40 people

Indoor standing      Maximum 50 people

Outdoor standing      Maximum 50 people

### ■ All-you-can-drink Menu - 3,025 JPY Menu

Draft Beer (Sapporo Classic) / Shochu / Whisky(Scotch) / Wine (Red, White) / Cocktail (Cassis Soda, Campari Soda, Gin and Tonic, Moscow Mule, Cuba Libre, Kahlua Milk, Fuzzy Navel, Screwdriver), Soft Drinks (Orange, Cola, Ginger Ale, Oolong Tea)

\*Please order Snacks in advance. 600 JPY (Salami / Cheese / Chocolate / Snacks)

The Minor above Junior high school age/ 970 JPY (Soft Drink only)

The Child from 4 to 12 years old / 600 JPY (Soft Drink only)

\*For groups of 30 or more, free of charge for the venue rental fee.

For groups of 29 or less, the venue rental fee will be required.

# You can choose an “After Party” style

## ■Obrist

### All-you-can-drink Menu - 3,630 JPY Menu with snack

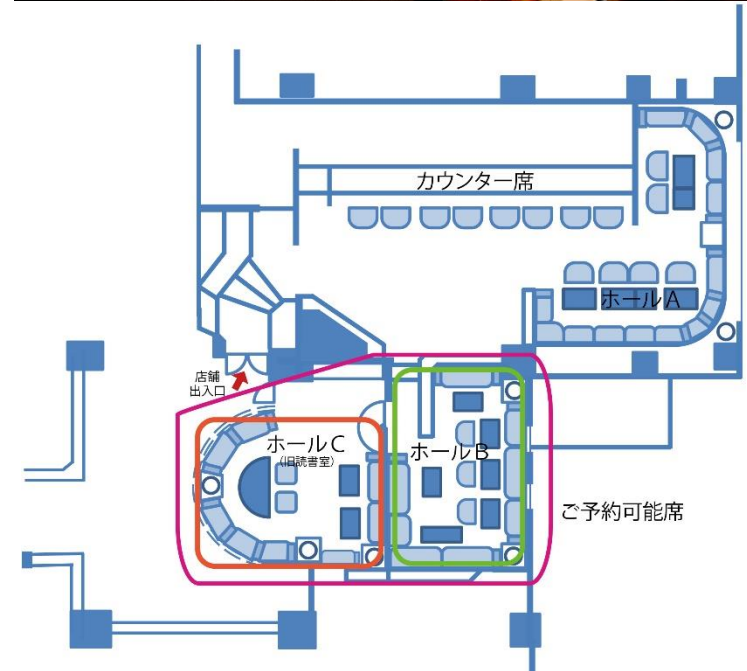
- The time: 18:00 - 24:00 (2hours only)
- Seating capacity: 10 - 33 people (Hole B and C Area)
- Not rent out whole the bar (Other guests might be in the bar).
- The book 3 days in advance required.
- Not welcome the guests wearing the room wear and/or slippers.

### Private Party Plan 2 Hours - 145,200 JPY

- Green Season Only
- Time: 18:00 - 24:00 (2 hours only) \*Sat.18:00 - 22:00
- For groups of 41 or more, 3,630 JPY will be charged per person.

### Menu

Whiskey (Super Nikka, DEWAR'S White Label) / Shochu (Potato / Barley) Mixed with water or Chu-hai Lime or On the rocks / Beer (Sapporo Classic) / Wine(Red / White) / Cocktails (Gin and Tonic, Vodka Tonic, Cuba Libre, Screwdriver, Cassis Cocktail, Campari Cocktail, Kahlua Cocktail, Peach Cocktail, Soft Drinks(Oolong tea, Orange Juice, Grapefruit Juice, Coke, Ginger Ale)



# Westin After Party Plan

## ◆Westin After Party Plan Lobby Lounge (Atrium) Seats for a maximum of 120 people



### ■ All-you-can-drink Menu - 3,025 JPY Menu

Bottled Beer / Shochu / Whisky (Irish) / Highball / Cassis  
Cocktail / Campari Cocktail / Peachtree Cocktail / Wine (Red,  
White) / Non-alcoholic Beer (Bottle) / Soft Drink (Orange,  
Oolong Tea)

\*Please order Snacks in advance. 363 JPY (Mix nuts /  
Cheese / Chocolate / Snacks)

\*To add Draft Beer, it costs an extra 400 JPY. (Served by  
Pitcher)

\*The Child from 4 to 12 years old / 600 JPY (Soft Drink only)

### Private Party Meeting Room

For groups of 10 or more, free of charge for the venue rental  
fee.

### Bon Appetit

For groups of 30 or more, free of charge for the venue rental  
fee.

\*For groups of above or less, the venue rental fee will be  
required.

\*\*A part of the menu may be subject to change without notice



# You can choose the Lunch menu

## Box Lunch

Applicable Venue: Banquet (North),  
Yotei no Ma, Sekkatei

### Box Lunch 1,815 JPY Menu

#### Sashimi

Arranged Set of Masu Salmon and  
Octopus

#### Side Dish

Broiled Herring with Soy Sauce / Rolled  
Japanese-style Omelet / Matsumae Pickles  
/ Scallop Preserves Made with Mirin /  
Ginger and Soy / Deep-fried Chicken / 2  
other dishes

#### Simmered Dish

Fried Tofu Fritter with Vegetables

#### Rice

Seasoned Rice / Pickled Vegetables / Miso  
Soup

#### Dessert



### Box Lunch 2,420 JPY Menu

#### Side Dish

Broiled Whitefish with Mirin and Soy Sauce  
/ Rolled Japanese-style Omelet/ Scallop  
Preserves Made with Mirin / Simmered  
Shrimp in Lightly Seasoned Broth /  
Matsumae Pickles / 2 other dishes

#### Simmered Dish

Simmered Chicken / Chinese Yam / Carrot /  
Shiitake Mushroom / Green Beans

#### Sour Dish

Baby Scallop and Young Greens with  
Vinegared Ginger / Cucumber

#### Rice

Seasoned Rice, Pickled Vegetables

#### Rice

Seasoned Rice / Pickled Vegetables / Miso  
Soup

#### Dessert

## Western-style Lunch

Applicable Venue: Banquet (North),  
Bellevue

### Western - 1,815 JPY Menu

Seasonal Vegetable Salad / Cream of Corn  
Soup / Shiretoko Chicken Cooked with  
Cheese and Tomato Sauce / Bread /  
Coffee



### Western - 2,420 JPY Menu

Small Salad of Small Shrimp and Avocado /  
Pumpkin Cream Soup /  
Rusutsu Pork Sauté with Japanese-style  
Sauce / Bread / Coffee and Small  
Confectionery

## Barbecue Lunch

Applicable Venue: Barbecue House

### Mongolian Style Lamb BBQ Set - 1,760 JPY

Lamb Meat 160g / Sausage / Various Vegetables for  
Grilling/ Rice

### Assorted 3 Kinds of Meat Set - 1,760 JPY

Lamb Meat 60g/ Beef Short Rib 60g/ Rusutsu Pork  
60g / Various Vegetables for Grilling/ Rice

### Assorted 4 Kinds of Meat Set - 2,200 JPY

Lamb Meat 70g / Beef Short Rib 70g / Rusutsu Pork  
70g / Tender Chicken 70g / Various Vegetables for  
Grilling/ Rice Yakisoba Noodles

### Salmon and Scallop Chan-chan Yaki Set - 1,760yen

Salmon and Scallop Chan-chan Yaki and Pork Miso  
Soup / Rice

### All-you-can eat 60 min - 2,800 JPY

Lamb Meat / Chicken / Sausage / Various  
Vegetables for Grilling / Rice / Yakisoba Noodles  
Child (Age 7 to 12) 1,960 JPY  
Child (Age 4 to 6) 500 JPY

### All-you-can eat 60 min - 3,200 JPY

Lamb Meat / Beef Short Rib / Rusutsu Pork / Chicken  
/ Sausage / Various Vegetables for Grilling / Rice /  
Yakisoba Noodles  
Child (Age 7 to 12) 2,240 JPY  
Child (Age 4 to 6) 800 JPY

## Light Meal Buffet

Applicable Venue: Banquet (North), Foyer

Light Meal - 1,815 JPY

Pacific Cod with Brandade Open Sandwich /  
Homemade Meat Sauce Spaghetti / Rusutsu  
Pork Curry / 2 Kinds of Sandwich Wraps (Ham  
and Cheese, Potato Sala) / French Fries /  
Vegetable Melange Salad (3 kinds of dressing) /  
Rice

\*Minimum 50 people

1,782yen

- Pacific Cod with Brandade Open Sandwich
- Homemade Meat Sauce Spaghetti
- Rusutsu Plateau Pork Curry
- 2 Kinds of Sandwich Wraps (Ham and Cheese,  
Potato Sala)
- French Fries
- Vegetable Melange Salad (3 kinds of dressing)
- Rice

During breaks in a meeting, you can use it at the  
banquet or foyer. \*It is a light meal.  
Please use for groups of 50 people or more.

## Riverwood Golf Competition Meal

Applicable Venue: Riverwood Owl,  
Competition, Terrace

Golf Competition Meal - 2,200 JPY

1. Bento and 1 Drink
2. Terrace Mutton Set and 1 Drink
3. Rusutsu Pork Shabu-shabu Hot Pot  
and 1 Drink

\*Drinks: Soft drinks, a glass of draft  
beer, non-alcoholic beer

880 JPY Menu

Western and Chinese hors d'oeuvre

\*Minimum 3 people

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# You can choose the Lunch Buffet menu

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## Lunch Buffet

Applicable Venue: Banquet (North),  
Yotei no Ma, Sekkatei

### Lunch Buffet - 2,057 JPY Menu

The contents may differ depending on the season.

#### Japanese

Boiled local Vegetables (Potato / Corn / Pumpkin) with Butter and Squid marinated in salt / Seasonal Cooked rice / Rice / Miso soup with crab / Pickles

#### Chinese

Shrimp with Mayonnaise / Deep fried chicken / Grilled Gyoza Dumpling / Fried noodles with salt taste / Miso ramen (Onion spring, Roasted pork fillet)

#### Western

Smoked Chicken / Marinatted Mussels or Seafood / Stewed Hamburge / Lasagna / Spaghetti Neapolitan / Vegetable curry / French Fries or Deep Fried potato / 2 types of Dessert / Several types of Salad / 2 types of Fruits

## Lunch Buffet

Applicable Venue: Banquet (North),  
Bellevue

### Lunch Buffet - 3,025 JPY Menu

The contents may differ depending on the season.

#### Japanese

squid noodles (Noodle soup, Ginger, Wasabi) / Chirashi Sushi with Salmon roe / Rice / Miso soup with crab / Pickles

#### Chinese

Surimp and Egg with Chili source / Deep fried Chicken / Crab dumpling / Seafood fried noodles with source / Miso ramen (Spring onion, Roasted pork fillet)

#### Western

Smoked Salmon / Duck Pastrami / Beef Stew / Roasted Pork / Lasagna / Beef curry / Crab cream Croquettes / French Fries or Deep Fried potato / 4 types of Dessert (2 Japanese style, 2 Western style) / Several types of Salad / 3 types of Fruits

# You can choose the Lunch menu

## ◆Westin: Club House Sandwich

Applicable Venue: Meeting Room, Atrium, Bon Appetit

Club House Sandwich with Coffee - 2,500 JPY  
Turkey, Bacon, Fried Egg, and Seasonal Vegetable Local  
Hokkaido Whole Wheat "Yume-Chiara" Bread / Crispy Fried  
Hokkaido Local Potato

## ◆Westin Lunch

Applicable Venue: Meeting Room, Atrium, Bon Appetit



Westin Lunch - 2,000 JPY  
Chef's Selection Main Dish of the Day / Salad /  
Local Hokkaido Whole Wheat "Yume-Chikara"  
Bread / Fresh Brewed Coffee or Tea Selection

## ◆Westin: Cuisine Volume Recommended Western-style Course

Applicable Venue: Meeting Room, Atrium, Bon Appetit



Chef's Special Menu - 3,630 JPY  
Mozzarella Cheese and Tomato Caprese Salad /  
Rusutsu Potato Soup with Melba Toast / Hokkaido  
Seafood à La Nage / Slow Steamed Chicken Breast  
with Balsamic Vinegar Sauce / Local Hokkaido Whole  
Wheat "Yume-Chiara" Bread / Chef's Selection  
Seasonal Desserts / Fresh Brewed Coffee or Tea  
Selection

\*The last starting time for banquets is 21:00.



# You can choose the Lunch menu

## ◆Westin: Lunch Buffet

Applicable Venue: Meeting Room, Bon Appetit

### Lunch Buffett - 3,025 JPY

Octopus Carpaccio, Herbed Vegetable Sauce / Rusutsu Potato Cream Soup / Assorted 2 Kind of Chinese Appetizer / Tomato, Silken Tofu and Avocado Caprese / Local Rusutsu Tofu Salted Ma-Po Tofu / Grilled White Fish, Soy sauce Butter Sauce / Slow Steamed Chicken Breast with Rocket Greens with Vinaigrette sauce / Mushroom and Vegetables Pepperoncino Pasta / Green soup curry / Mix Seafood Pilaf / Rice / Assorted Bread / Assorted Greens with Dressing and condiments / Assorted Seasonal Fruits / Smoothie of the Day / Chef's Selection Dessert Station with Condiments / Fresh Brewed Coffee or Tea Selection  
※50 - 80 people (Negotiable)

## ◆Recommended Bento

Applicable Venue: Meeting Room, Bon Appetit

### Bento Box Set Menu with a Glass of Beverage - 2,420 JPY

#### Appetizer

Egg Rolls, Grilled Fried Seasonal Fish and Seasonal Food 5 Items

#### Sashimi

Assorted 2 Kind of Sashimi

#### Simmered Dish

Seasonal Braised or Simmered Dish

#### Starch

Steamed Rice with Green Nori flavored with Shiso / Miso Soup / Egg Custard "Chawan-Mushi" / Japanese Pickles

#### Dessert

Chef's Selection Seasonal Desserts  
Together with a Glass of Beer, Non-Alcohol Beer, Coke, Orange Juice, Oolong Tea

## ◆Westin: Shokado Bento

Applicable Venue: Meeting Room, Bon Appetit, Fuka



### Boxed Lunch - 3,630 JPY

#### Starter

Seasonal dish

#### Appetizer

Soy Marinade Salmon Roe, Grilled Seasonal Fish, Grilled Seasonal Fish, Egg Rolls, and Seasonal Food 5 Items

#### Sashimi

Botan Shurimp / Assorted 2 Kind of Sashimi

#### Simmered Dish

Seasonal Braised or Simmered Dish

#### Starch

Seasoned Cooked Rice / Miso Soup / Egg Custard "Chawan-Mushi" / Japanese Pickles

#### Dessert

Chef's Selection Seasonal Desserts

\*The last starting time for banquets is 21:00.

# Event Options



Option fees (tax and service charge included)

|  |  |  |   |
|--|--|--|---|
| Whole cow roasting presentation (outdoors)     | One cow about 400 kilograms                  | 3,630,000-7,000,000 yen<br>It differs depending on the kind of cow | As a rough estimate, it is enough for about 2000 people. In the case of half a cow, the cost is half price. The price of the grilling stand and charcoal is included.                               |
| Whole sheep roasting presentation (outdoors)   | One sheep                                    | 121,000yen   | As a rough estimate, it is enough for about 80 people. In the case of half a cow, the cost is 82,080yen. An separate fee of 16,500 yen is charged for setting up of the grilling stand.             |
| Whole chicken roasting presentation (outdoors) | One chicken                                  | 3,050yen   | As a rough estimate, it is enough for about 4 people. You can apply from at least 10 chickens. An separate fee of 11,000 yen is charged for setting up of the grilling stand.                       |
| Tuna dissection presentation                   | 30 kilograms or more                         | 363,000yen   | As a rough estimate, it is enough for about 250-300 people. The plan is for bigeye tuna. (We also accept consultations regarding Pacific bluefin tuna with enough for 100 people at the same price. |
| Steak cart                                     | (Austria-produced Beef Fatty Processed Meat) | 1,450yen / person  | We take reservations from at least 50 servings. (We can set up at maximum one cart and four food stands)<br>*The venue is limited to Crescent or Convention 1 or 18                                 |
| Steak cart                                     | Hokkaido-produced Japanese Black Rump Steak  | 3,050yen / person  | We take reservations from at least 50 servings. (We can set up at maximum one cart and four food stands)<br>*The venue is limited to Crescent or Convention 1 or 18                                 |
| Steak cart                                     | Grilled Abalone                              | 4,250yen / person  | We take reservations from at least 50 servings. (We can set up at maximum one cart and four food stands)<br>*The venue is limited to Crescent or Convention 1 or 18                                 |

|   |              |                                      |   |
|---|--------------|--------------------------------------|---|
| Option fees (tax and service charge included) |              |                                      |   |
| Sushi stand                                   | 5kinds       | 2,100yen per person                  | (We can set up at maximum one cart and four food stands)<br>*We take reservations from at least 50 servings.<br>*You can also use them as an added option if you choose the banquet style in which dishes are placed in the middle of the table to be shared by the diners. Not possible in Yotei |
| Ramen stand                                   |              | 750yen per person                    | (We can set up at maximum one cart and four food stands)<br>*We take reservations from at least 50 servings.<br>*You can also use them as an added option if you choose the banquet style in which dishes are placed in the middle of the table to be shared by the diners. Not possible in Yotei |
| Soba stand                                    |              | 750yen per person                    | (We can set up at maximum one cart and four food stands)<br>*We take reservations from at least 50 servings.<br>*You can also use them as an added option if you choose the banquet style in which dishes are placed in the middle of the table to be shared by the diners. Not possible in Yotei |
| Tempura stand                                 | 5kinds       | 1,500yen per person                  | (We can set up at maximum one cart and four food stands)<br>*We take reservations from at least 50 servings. *You can also use them as an added option if you choose the banquet style in which dishes are placed in the middle of the table to be shared by the diners. Not possible in Yotei    |
| Hair Crab                                     | one          | Negotiable                           | Market value  |
| Red King Crab Legs                            |              | Negotiable                           | Market value  |
| Small cake buffet                             | 3 per person | 750yen                               | We have prepared three kinds of bite-sized cakes<br>*We take reservations from at least 50 servings.<br>*You can also use them as an added option if you choose the banquet style in which dishes are placed in the middle of the table to be shared by the diners.                               |
| Beer server man (outdoors)                    |              | 6,100 yen / one service staff member | An option when you have all-you-can-drink draft beer.   |
|   |              |                                      |   |
| 1200 fireworks                                | 15 minutes   | 1,210,000yen                         | Recommended as the finale for an incentive tour.  |
| 600 fireworks (outdoors)                      | 3 minutes    | 605,000yen                           | Recommended as the finale for an incentive tour.  |
| Campfire set-up.                              |              | 96,840yen                            | You can set them up at the camping area or the Barbecue House.  |
| Outdoor stage construction                    |              | 605,000yen                           | Width 5.2m Length 13.8m   |
| Outdoor tent pitching (small)                 |              | 24,200yen                            | Width 3.6m Length 5.4m  |
| Outdoor tent pitching (large)                 |              | 60,500yen                            | Width 5.4m Length 8.0m Height 3.0m  |



|   |                              |                       |   |  |
|---|------------------------------|-----------------------|---|--|
| Option fees (tax and service charge included) |                              |                       |   |  |
| Lecture on service manners                    | 60 minutes-                  | Negotiable            | Recommended for new employee training   |  |
| horizontal banner                             |                              | 18,150yen             | Size  | 600mm × 3600mm Convention 1            |
| horizontal banner                             |                              | 24,200yen             | Size  | 600mm × 5400mm Convention 18, Crescent |
| projector                                     | 4200 lumen<br>(100-200 inch) | 36,300yen / 1day      | The screen provided in Convention 18 is 150 inches<br>Connection port: D-sub15-pin ( V G A ) with a cable |  |
|   | 6000 lumen<br>(150-200 inch) | 72,600yen / 1day      | Can be used only in Rusutsu Arena<br>Connection port: D-sub15-pin ( V G A ) with a cable                  |  |
| portable screen                               | 100 inch<br>150 inch         | 6,050yen<br>24,200yen | We have 2 portable screens<br>We have 2 portable screens  |  |
| notebook computer                             |                              | 6,050yen              | You can use PowerPoint  |  |
| mineral water for use in meetings             | 500ml plastic bottles        | 360yen                | Please make requests for specific brands at least one week in advance.                                    |  |
| coffee for use in meetings                    |                              | 610yen                | Service inside the meeting place is the same fee as self service.   |  |
| karaoke                                       | 120 minutes                  | 18,150yen             | Can be used only in North Banquet or within Yotei<br>We have 1 karaoke.                                   |  |
| whiteboard                                    |                              | 2,420yen              |   |  |
| flip chart                                    |                              | 2,420yen              | We have 6 flip charts   |  |
| menu display                                  |                              | 120yen                |   |  |
| place cards                                   |                              | 120yen                | Please choose business card type, or folded (triangular) type.  |  |