

MANDARIN ORIENTAL, TOKYO

CURATED BANQUET MENU



MANDARIN ORIENTAL
TOKYO



YOUR MEETINGS AND EVENTS

Set in the historic district of Nihonbashi, Mandarin Oriental, Tokyo offers an elegant setting for meetings and celebrations in the very heart of the city. Rising above one of Tokyo's oldest neighbourhoods, the hotel is moments from cultural landmarks, business districts, and refined shopping streets, with seamless access to major transport hubs.

From intimate gatherings to grand occasions, each event is thoughtfully curated with understated luxury, intuitive service, and refined gastronomy. Guided by Mandarin Oriental's renowned attention to detail, our culinary and events teams work closely with you to create experiences that are both seamless and memorable, shaped by seasonality, craftsmanship, and a deep respect for place.

Mandarin Oriental, Tokyo
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HIGHLIGHTS



1

One dedicated floor exclusively designed for meetings and events

2

One ballroom and 16 versatile meeting rooms, all thoughtfully designed for flexibility and flow

3

Direct access to the Ginza Line metro station, located directly below the building

4

Five minutes from Tokyo Station, offering seamless connectivity across the city and beyond

5

Located in Tokyo's historic financial district of Nihonbashi

6

Ballroom featuring 360-degree projection walls and state-of-the-art event technology

BREAKFAST





MANDARIN BREAKFAST

Coffee, Tea, Orange Juice
Bread & Viennoiserie
Seasonal Fresh Fruits Selection
Scrambled Egg
Chicken Sausage
Cured Salmon
Charcuterie Selection
Mandarin Oriental Granola
Plain Yogurt
Sauteed Seasonal Vegetables

JAPANESE BREAKFAST

Coffee, Tea, Orange Juice
Grilled Seasonal Fish
House Made Tofu
Japanese Steamed Rice
Nimono
Dashi Maki Tamago
Miso Soup
Hokkaido Roe
Tsukemono
Cod Roe/Umeboshi/Dry Baby Sardines

MINDFUL BREAKFAST

Coffee, Tea, Detox Juice
Seasonal Smoothie
Seasonal Fresh Fruits Selection
Superfood Berries Bowl
Scrambled Egg White
Green Spreads
Cereals and Homemade Granola
Plain / Soy Yogurts
Salad Leaves / Cherry Tomatoes / Vegetables Sticks
Steamed Vegetables Medley
Quinoa & Mixed Vegetables Pilaf

TO ENHANCE YOUR BREAKFAST:

Add Egg Live Station to any Breakfast
Add Seasonal Smoothie & Detox Station

** Breakfast may be enjoyed as a curated set menu or served tableside as a buffet.*

COFFEE BREAK

Morning and Afternoon Coffee Break Arrangements

Welcome Coffee (Beverages free flow)

Light Morning Break (Beverages free flow, Two Viennoiseries)

Morning Coffee Break (Beverages free flow, One Viennoiserie, One Yoghurt, One Sandwich)

Afternoon Coffee Break (Beverages free flow, Two Sweets, One Yoghurt, Two Sandwich)

Full Coffee Break (Morning & Afternoon Coffee Break)

TO ENHANCE YOUR BREAK:

Add Seasonal Smoothies and Detox Juices

Add Fresh Cut Fruits

BEVERAGES (all inclusive)

Original MO Infused Water/Fair Trade Organic Coffee/Decaffeinated Coffee/Teas Selection

VIENNOISERIES

Ham and Cheese Croissant

Banana Bread (Vegetarian)

Croissant (Vegetarian)

Raspberry Croissant (Vegetarian)

Pain au Chocolate (Vegetarian)

Seasonal Fruit Danish (Vegetarian)

Pumpkin Vegan brioche (Vegetarian)

SWEETS

Seasonal Fruit Artelette (Vegetarian)

Energy Bar (Vegetarian)

Protein Bar (Vegetarian)

YOGURT

Muesli Rolled Oats (Vegetarian)

Chia Seeds Pudding (Vegetarian)

Granola, Greek Yogurt and Berries (Vegetarian)

Almond Milk Curd and Shaved Organic Dark Chocolate (Vegetarian)

SANDWICHES AND RICE

Rice Ball Onigiri, Sustainable Salted Salmon

Grilled Herb Chicken with Lemon and Avocado, Sourdough Bread

Cage free Organic Egg Sandwich (Vegetarian)

Shio Pan with Chickpeas Flour Fritter, Eggplant Pate, Tomato and Rocket (Vegetarian)

Wholemeal Open Sandwich, Cream Cheese, Spinach, Jambon Blanc

Homemade Cibatta Bread, Grilled Vegetables, Mozzarella Cheese (Vegetarian)

Mushrooms and Black Truffle Open Sandwich (Vegetarian)

WORKING LUNCH



WORKING LUNCH

TABLE - SERVED LUNCH SET

Mandarin (Choice of Starter or Soup, Main, Dessert)

Prestige (Choice of Two Starters or Soup, Fish, Meat, Dessert)

STARTER

Salmon Carpaccio with Egg Mimosa and Salmon Roe

MO Signature Pate en Croute with Red Port Wine Jelly

Tuna Tartare

Sliced Poached Veal, Tuna Mayonnaise, Capers and Katsuobushi

Smoked Duck Breast, Quinoa and Dried Berries, Orange and Green Apple (GF)

SOUP

Pumpkin Soup with Winter Citrus Hint

Minestrone

Onion Soup with Croutons and Comte Cheese

MAIN

FISH

Crispy Scale Tilefish with Braised Leek, Clam Jus & Saffron Virgin Olive Oil Sauce (GF)

Grilled Scallops with Wasabi Crust & Lime Scented Beurre Blanc Sauce

Pan Fried Sea Bream, Bouillabaisse Sauce

MEAT

Roasted Japanese Beef Sirloin with Seasonal Vegetables & Black Pepper Sauce (GF)

Roasted Black Pork Neck, Rosemary Sauce, Oven Roasted Potato (GF)

Red Wine Braised Beef Cheeks, Winter Vegetables

Porcini Mushrooms Risotto (V) - Add black truffle

House Made Gemellini Pasta with Mixed Seafood

DESSERT

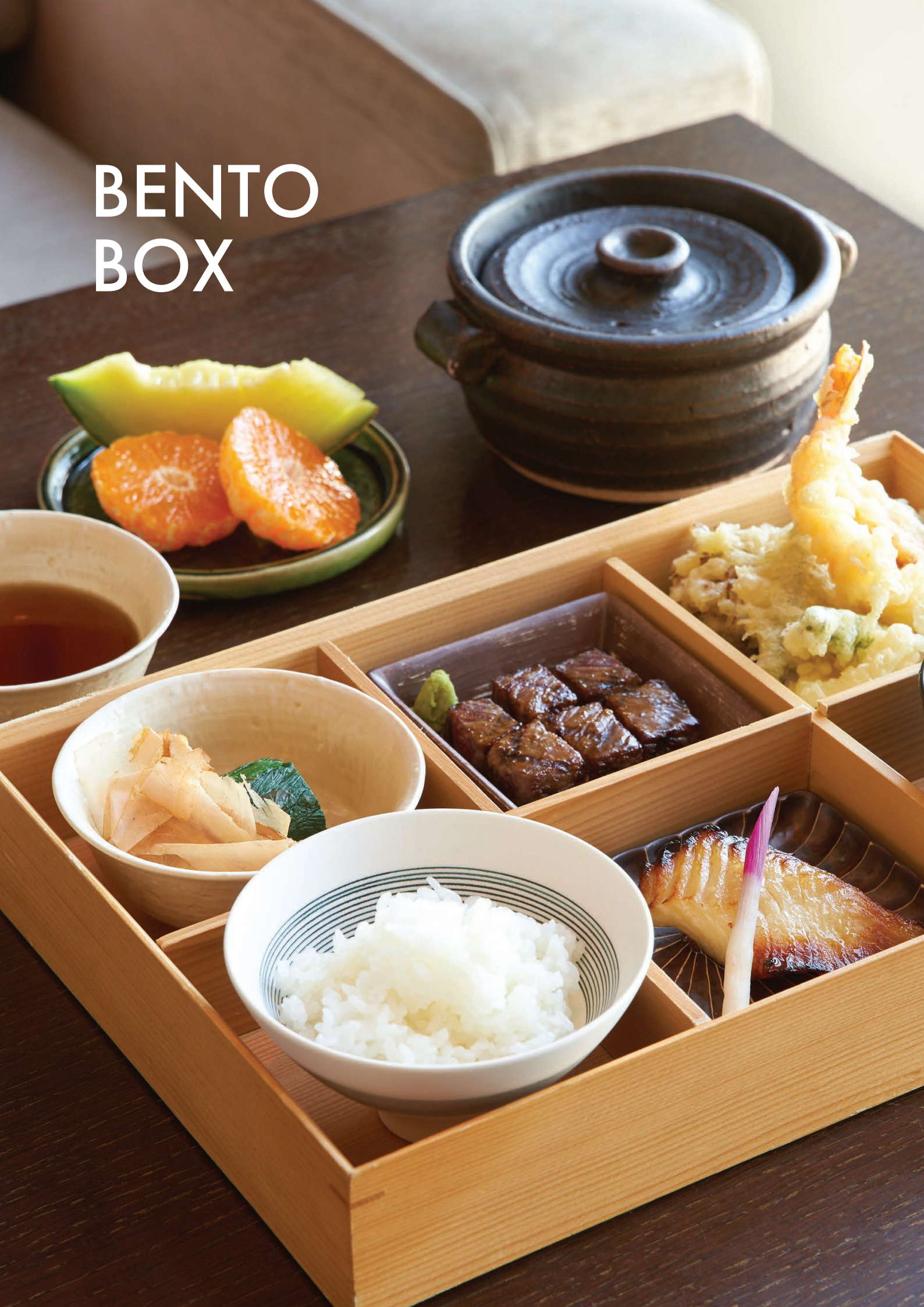
Mango Pudding

Chocolate Mousse

Panna Cotta and Strawberry



BENTO BOX



BENTO BOX

ASAKUSA

Consommé Soup with Steamed Egg Custard
Salmon Carpaccio with Egg Mimosa and Salmon Roe
Home Made Tofu with Jade Bean Paste with Iwanori Seaweed
Kyoto Duck and Root Vegetables
Grilled Spanish Mackerel with Saikyo Miso, Grilled Leek and Ginger
Grilled Japanese Sirloin with Shishito Pepper and Pumpkin Tempura
Steamed Rice

NIHONBASHI

Shrimp and Mitsuba Clear Soup
Sea Bream Marinated in Shaoxing Wine with Salad
Apple and Celery Salad
Stewed Kyoto Duck and Root Vegetables
Pacific Saury Marinated Sweet and Spicy Vinegar
Red Snapper with Cantonese Soy Sauce
Grilled Domestic Beef Sirloin with Aged Mirin Gravy
Steamed Rice

GINZA

Steamed Daikon Radish with Chicken Mince Sauce
Turnip Chawanmushi
Stewed Kyoto Duck and Root Vegetables
Shiso Flavored Seared Squid with Salmon Roe and Micro Herbs
Splendid Alfonsino with Cantonese Soy Sauce
Grilled Domestic Sirloin with Red Wine Sauce
Steamed Rice

WESTERN BENTO

Grilled Herb Chicken with Lemon and Avocado, Sourdough Bread
Pate en Croute with Red Port Wine Jelly
Seared Tuna with Spicy Mayonnaise Sauce
Mushroom and Goat Cheese Gougère
Roasted Beef with Potato Gratin and Gravy
Minestrone
Panna Cotta





COCKTAIL RECEPTION

COCKTAIL RECEPTION

PASS AROUND CANAPE (Mandarin 6 pieces)

Two cold Appetizers, two hot Appetizers, two Sweets

OPULENCE (9 pieces)

Three cold Appetizers, three Hot Appetizers, three Sweets

PRESTIGE (12 pieces)

Four cold Appetizers, four hot Appetizers, four Sweets

To enhance your cocktail reception:

Add live station Dim Sum

Add live station Sushi

MENU

COLD APPETIZER

Terrine of Ham and Confit Cranberry, Smoked Ham Hock, Mustard, Confit Egg Yolk

Sea Bass Carpaccio, Nasturtium Pistou, Finger Lime

Torched Chu Toro, Yuzu Gel, Sweet Soy

Chicken Apricot Terrine, Pistachio, Basil Mayo

Bresaola Crostini, Toasted Ficelle, Cream Cheese Curd, Balsamic Reduction

Pani Puri, Masala Pease Pudding, Mango Chutney, Crisp Chickpeas

Smoked Duck Spiced Plum Purée, Blini

Goats Cheese and Honey Curd, Oat Sablé Biscuit, Olive Crumb

HOT APPETIZER

Crispy Glazed Szechuan Chicken, Citrus Aioli

BBQ Glazed Bao Bun Char Siew Pork

Pavé of Braised Beef, Béarnaise Sauce

Braised Beef Cheeks Gem Lettuce, Chive Mayonnaise, Red Wine Sauce

Miso Salmon Yakitori, Wasabi Mayonnaise

Truffled Cauliflower Cheese Gougère, Parmesan

Cured Sea Bass, Escabeche, Mango Purée, Tapioca Cracker.

Wild Mushroom Tart, Black Garlic Mayonnaise, Lemon Herb Crumb

Smoked Sea Trout Fish Cake, Pickled Ginger, and Sweet Chili Dip

Roasted Salsify, Lemon and Tahini Dressing, Walnut Crumb

Braised Pork Belly, Cumin Flavored Baba Ghanoush

Thai Green Marinated Prawn, Lime Leaf and Coconut Purée, Puffed Rice

Braised Chicken Thigh, Caramelized Celeriac Purée, Chicken Skin Crumb

Spiced Sweet Corn Fritter, Ranch Purée

SWEETS

Fruits Tartlet

Chocolate Mini Choux

Lemon Macaron

Strawberry Mousse

Chocolate Mousse

Panna Cotta

Macaron

Mont-Blanc

Mini Choux Cream

Assorted Pound Cake

Fruits Jelly

GALA



GALA MENU

Premium multi course experience menu tailored to your formal occasion.
vegan and gluten-free options are available.

5 Course Lunch

5 Course Dinner

BUFFET

Choose from international buffet. Cantonese and Italian buffet are available upon request.

BUFFET LUNCH

Selections of Appetizers, Artisanal Breads

One Soup, five Hot Dishes, three Side Dishes, three Sweets

BUFFET DINNER

Selections of appetizers, artisanal breads

One soup, six hot dishes, four side dishes, three sweets

ADD LIVE STATION

Beef Carving

Fish Carving

Dim Sum

Sushi

Seared Norwegian Salmon (Caper Herb Sauce, Tomato, Asparagus)

Pork Belly Confit with Beans Haskap Sauce



APPETIZERS

Classic Caesar Salad

Thai Style Seafood Salad with Pomelo and Basil

Mirin & Yuzu Marinated Salmon with White Turnip and Cucumber Salad

Miso & Ginger Glazed Seared Tuna with Seaweed Pickled Salad/Daikon Pickled Salad

Smoked Duck Breast, Quinoa and Dried Berries, Orange and Green Apple

Japanese Beef Salad with Shallots, Celery, Tomato and Mint

Grilled Octopus, Paprika Mignonette, Shishito Pepper, Chimichurri Sauce

Chilled Prawn & Mango Salad, Garlic Flakes, Crushed Peanuts

Cured Salmon, Ginger and Soy Dressing, Pistachio and Kohlrabi

Hamachi Tiradito Daikon, Jalapeño, Citrus-Soy

SOUP

Mussel and Saffron Chowder

Tom Yam Kun (Spicy Seafood Soup)

Lobster Bisque

HOT DISHES

Oven Baked Pork in Chinese Wine with Green Vegetables

Mushroom and Kale Enchiladas, Tomato, Basil and Mornay Sauce

Wok-Fried Prawn with Premium Soya Chili Sauce and Scallion

Sizzling Beef Strips with Seasonal Vegetables

Achari Tamarind Fish Curry with Turmeric and Almond Rice

Braised Pork in Chinese Wine with Green Vegetables

Choritos con Arroz, Mussel with Saffron Rice

Moqueca (Brazilian Style Seafood Stew)

SIDE DISHES

Grilled Seasonal Vegetable

Truffle Crushed Potatoes

Succotash (Corn and Beans Salad)

Galic and Rosemary Potatoes

Tamarind, Teriyaki and Chili Oil BBQ Eggplant

Grilled Vegetables with Caper Butter

SWEETS

Chocolate Mousse

Green Tea Roll Cake

Seasonal Fruits Tartlet

Seasonal Panna Cotta

Assorted Pound Cake

Brownies

Assorted Macarons



BEVERAGES



Mia LaBarrard

BEVERAGES

DRINK PACKAGES

Two hours Packages

BUSINESS LUNCH PLAN

Soft Drinks, Juices, Still & Sparkling Water

Coffees, Teas, Mignardises

PARTY PLAN

Grand Cellar Wine Selection

White: J.J. Dominique, Terroir Selection Chardonnay, Pays d'Oc <France>

Red: J.J. Dominique, Terroir Selection Pinot Noir, Vins de France <France>

Beer

Soft Drinks, Juices, Still & Sparkling Water

Additional first Hour

Additional second Hour

DELIGHT

Sparkling Wine:

BISOL BELSTAR, Prosecco, Veneto <Italy>

Grand Cellar Wine Collection

White: J.J. Dominique, Terroir Selection Chardonnay, Pays d'Oc <France>

Red: J.J. Dominique, Terroir Selection Pinot Noir, Vins de France

Beer

Whisky

Soft Drinks

Additional first hour

Additional second hour

PRESTIGE

Champagne: Moët & Chandon Brut Impérial, Champagne <France> (one glass per person)

MO Private Label Wines White: Huber, Grüner Veltliner, Traisental <Austria>

Red: Montes Alpha, Cabernet Sauvignon, Colchagua Valley <Chile>

Beer

Whisky

Sake

Shouchu

Selection of Two Cocktails

Soft Drinks

Additional first Hour

Additional second Hour

EXCEPTIONAL SOMMELIER PAIRING

Tailor-made Champagne Pairing

Tailor-made Wine Pairing

Beer

Two kinds of Whisky Bartender Selection

Two kinds of Sake Sommelier Selection

Shouchu

Cocktails

Soft Drinks

Additional first Hour

Additional second Hour

BEVERAGES

COCKTAILS

Muromachi Tonic

Oriental Mule

Mandarin Driver

Sudachi Libre

Japanese Americano

MOCKTAILS

Seasonal Bellini

Mandarin Lemonade

Oriental Spritzer

BEER

Yebisu

Premium Malts

WHISKY

Chivas Regal 12Y

SOFT DRINKS

Orange Juice

Grapefruit Juice

Oolong Tea

Coca Cola

Ginger Ale

SPARKLING WINE

BISOL BELSTAR, Prosecco, Veneto <Italy>

CHAMPAGNE

Moët & Chandon Brut Impérial, Champagne <France>

WHITE WINE (PARTY PLAN / DELIGHT PLAN)

J.J. Dominique, Terroir Selection Chardonnay, Pays d'Oc <France>

PRESTIGE

Huber, Grüner Veltliner, Traisental, Mandarin Oriental Tokyo Private Selection <Austria>

RED WINE (PARTY PLAN / DELIGHT PLAN)

J.J. Dominique, Terroir Selection Pinot Noir, Vins de France <France>

DELUXE

J.J. Dominique, Terroir Selection Pinot Noir, Vins de France

Montes Alpha, Cabernet Sauvignon, Colchagua Valley





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Mandarin Oriental, Tokyo's Commitment to Sustainability
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