



Private Chef' Catering Service <Breakfast>

At LUX TOYA, our chef, who has experience working in French restaurants in five-star hotels, provides private chef catering services with menus using carefully selected ingredients, mainly from Toya, with the theme of local production for local consumption. Each menu is prepared by a top chef and served by our service staff. Enjoy a luxurious breakfast time in your room.

Catering Area: Around Niseko and Rusutsu

Period: December 15, 2023- March 31, 2024

Number of people: From 6 to 12 persons

Opening hours: 90 minutes between 8:00-11:00

Price: Adult : JPY12,000 per persons

Child: JPY8,500 per persons (6 years old -12 years old)

Minimum Guarantee : Total JPY72,000

*The prices are inclusive catering fee and consumption tax.

Number of Staff: 1 chef, 1 service person

*Cancellation policy: 20% 3 days before, 50% 2 days before, 80% the day before, 100% on the day

*Reservations: Please let us know at least 4 days in advance.

*If you have allergies, weak ingredients or special request, please let us know in advance.

Contact: LUX TOYA 0142-82-7030

e-mail: tsato@lux-hokkaido.com

URL: <https://lux-Hokkaido.com>





Selected Ingredients from Hokkaido Breakfast Sample Menu

Soft Drink

Date Sato Farm Apple Juice
Noguchi Kitayuzawa Farm Tomato Juice
Cabernet Sauvignon, Pinot Noir and Merlot Blended Grape Juice
Niseko Takahashi Farm Fresh Milk

Starter

3 kinds of Today's Amuse
Yogurt with Fruits Comport

Salad

Fresh Local Vegetables Salad
with Seafood Marinade

Soup

Vegetable Potage with Perilla Nuts

Main

100 % Hokkaido Buckwheat Flour Galette
with Fertilized Eggs & Sliced Bone Ham
or
Fertilized Eggs Truffle Omelette with Ezo Frank & Vegetable Grill
or
Whole Grain Pan Cake with Lake Hill Farm Milk Ice Cream & Berry

Bread

Bucket, Croissant, Danish

Fruits

Fresh Seasonal Fruits

Tea

TOYA Herbal Ranch Selected Herb Tea

*Kindly choose main menu in advance.

*The menu may change depending on the availability of ingredients.