

Usage Time

- Meal time is assumed to be less than 2 hours.
- We will visit the venue (customer's house, etc.) about 2 hours before the start of the meal and start preparing the venue and cooking.
- We will prepare at your convenience, so please contact us regarding the detail.

** Time schedule of the day (example) **

16:00~ 4~8 staff (depends on the detail) including the chef will visit the venue (customer's house, etc.) to set the table and prepare the dishes in advance.

18: 00~ Meal start. Cold dishes are cold, hot dishes are warm, and we serve them in the best condition and at the best time.

20: 30 ~ After the party, we will be restored table setting and the kitchen will be cleaned up

Beverage

- No drinks are included. We accept orders for bottled wine only. Pre-order is required.
- The sommelier will select according to your preference. It will take some time to specify the brand and age (we may not be able to meet your request).
- Details are available by email or phone.

IMPORTANT

- Cancellation made 5 days or more in advance of the event day will received a 100% refund.
- Cancellation made 4 days in advance of the event day will received a 50% refund.
- If you cancelled less than 3 days in advance, we will charge a 100% excluding transportation cost 10,000 yen.
- All prices are prepaid.
- Please note that we will not be able to respond to food allergies or foods that you are not good at on the day of the event.



Our Countermeasures Against the spread of COVID-19

- All of our staff wear masks when serving guests and some are also wear face guards/protective glasses when serving customers.
- Plexiglass barriers are installed at Front Desk and Cashier.
- Our staff undergoes daily body temperature and health inspections. Those with fevers or are of poor health will be staying at home. Our staff is also educated on wearing masks when working, frequent and thorough handwashing, gargling, and disinfecting their fingers with alcohol.
- We carry out regular ventilation.
- We regularly disinfect our elevators, toilets, and other public spaces frequently touched by our guests (via alcohol).
- We highly recommend paying via electronic payment when settling your bill. We use cash trays for cash and credit card payments.

ご予約・お問合せ

Restaurant Reservation Desk

(Open 9:00 am ~ 7:00 pm)

Tel. **098-993-7113**

E-mail. oki-res@hotelmonterey.co.jp

Hotel Monterey Okinawa Spa & Resort

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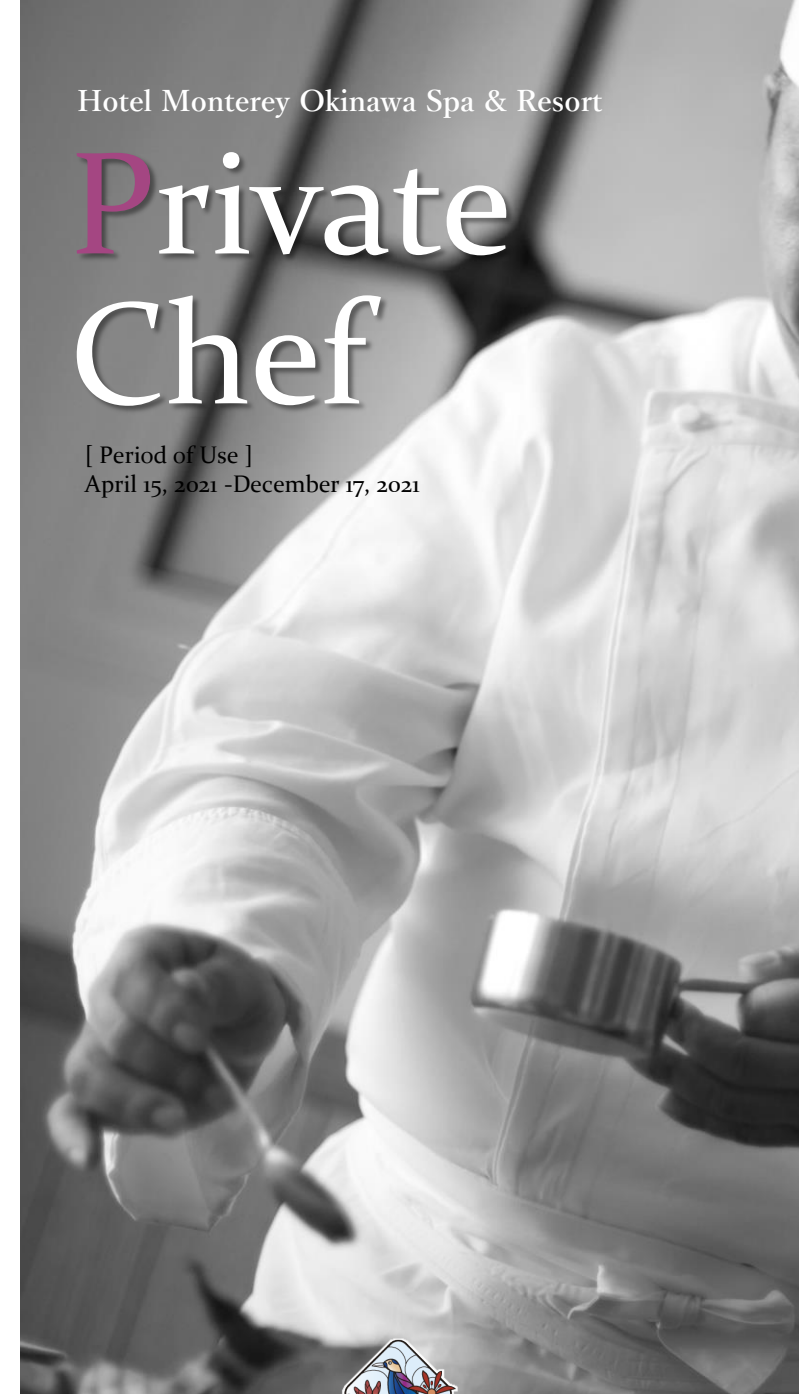
<http://www.hotelmonterey.co.jp/okinawa/>

Hotel Monterey Okinawa Spa & Resort

Private Chef

[Period of Use]

April 15, 2021 -December 17, 2021



SPA & RESORT
HOTEL MONTEREY
OKINAWA

-Private Chef

Looking for something Special? We will deliver the **Outrageous Gourmet, and the Best Service at home with your family, friends, and someone very special...**

We, Hotel Monterey Okinawa Spa & Resort, want you to make a big surprise on a Special Day. Birthdays, Anniversaries, Home Parties with special friends, etc. For someone who would like to spend a lunch/dinner time at home. For someone who have small children but want to go to a restaurant. Would you like to fulfill such a desire? We provide special food and service on your special occasions. We promise that you can enjoy the sophisticated hotel quality of Hotel Monterey Okinawa at home.



Executive Chef
TOSHIHIRO BESSHO

Graduate Tsuji Culinary Institute and after 7 years of experience at a French restaurant in Osaka, Japan he went to France and have experienced at two-star restaurants in Paris such as "Le Divellee" and "Le Relais Louis XVII", and joined the Osaka Hilton Hotel. Meanwhile, Geneva's 2-star restaurant "Le Cygne " experienced at Hotel Villa Florentine in Lyon, France, 1 star "Les Terraces des Lyon " and so on. (Responsible for many in Europe Michelin Star restaurant cooking fairs in Osaka Hilton Hotel.

Work Experience
2020~ Executive Chef at Hotel Monterey Okinawa Spa & Resort. 2005~ Hotel Monterey Osaka~ La Soeur Osaka~ Kobe~ Sapporo~ Kyoto~.
2003~ Westin Hotel Awaji, Western Cuisine Department, Executive Sous Chef, 2000~ Westin Hotel Awaji, Chef at "Fan Dining, Coccolare"



Sample Menu_A

- Grilled Tuna with Diamond Squid and Sea weed, Coulis Tomato
- Sautéed Foie Gras on Corn Pan cake with "TANKAN" Marmalade and Madeira Wine Sauce
- Beniimo Sweet Potato Soup, Cappuccino Style
- Pan-fried Lobster with Vegetable Risotto, Cinamon Fravored, White Porto Wine Sauce
- Sautéed "WAGYU" Beef with Cauliflower Coulis and Red Wine Shallote Sauce
- Bread Roll and Olive Dip
- Pâtissier's Special Dessert
- Coffee or Tea and Mini Cake

Price

Basic Pack A plan [¥92,400]

French course for 4 people + Separate delivery fee: 10,000 yen
Additional one person : ¥18,150

tax and service charge included

Sample Menu_B

- Marinated Okinawan fish and Scallop Salad with Salmon Roe
- Pan-fried Foie Gras with Blueberry Sauce
- Beniimo Sweet Potato Soup, Cappuccino Style
- Pan-fried Spiny Lobster, Seasonal Vegetable, Cardinal Sauce
- Sautéed "WAGYU" Beef Truffle Sauce, Asparagus and Maitake Mushroom
- Bread Roll and Olive Dip
- Pâtissier's Special Dessert
- Coffee or Tea and Mini Cake

Price

Basic Pack B plan [¥111,760]

French course for 4 people + Separate delivery fee: 10,000 yen
Additional one person : ¥22,990

tax and service charge included

Sample Menu_C

- Horsehair Crab and Scallop Garden Salad Style
- Pan-fried Ear Shell with Liver Sauce
- Consomme Soup with Shark's Fin
- Pan-fried Spiny Lobster and Okinawan Fish, Bouillabaisse Style
- Sautéed "WAGYU" Beef with Foie Gras on French Toast, Truffle Sauce
- Bread Roll and Olive Dip
- Pâtissier's Special Dessert
- Coffee or Tea and Mini Cake

Price

Basic Pack C plan [¥165,000]

French course for 4 people + Separate delivery fee: 10,000 yen
Additional one person : ¥36,300

tax and service charge included

Menus are subject to change due to products' availability. The prices shown includes taxes and service fees.