

KRUG IGLOO PRIVÉ
BY
PARK HYATT NISEKO

KRUG

CHAMPAGNE

PARK HYATT NISEKO™

HANAZONO

“KRUG IGLOO PRIVÉ” BY PARK HYATT NISEKO HANAZONO

Park Hyatt Niseko Hanazono unveils “Krug Igloo Privé”, an exclusive private winter dining venue created in partnership with Krug Champagne.

Set in our spacious snow-covered event village, against the spectacular backdrop of Mount Yotei, this luxurious igloo offers an exclusive dining experience over the exclusive champagne excellence for an unforgettable winter evening.

The experience commences with an elegant transition. Guests are first welcomed at an outdoor fireside gathering, providing a pre-dinner stage for champagne and canapés beneath the winter stars. Stepping inside the igloo, guests will discover a contrasting, cozy interior: a warm alpine ambiance defined by chandelier lighting and a central communal table, perfectly appointed to accommodate up to 14 guests.

For the evening, guests are invited to embark on a luxurious culinary journey, featuring the finest seasonal ingredients of Hokkaido paired with the prestigious Krug Champagne.

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CANAPÉS



FRENCH COURSE MENU



*IMAGES ARE FOR ILLUSTRATIVE PURPOSE ONLY

FRENCH COURSE MENU

KRUG IGLOO PRIVÉ BY PARK HYATT NISEKO

Canapés カナッペ

Krug Grande Cuvée 173ème Édition

クリュッグ グランド・キュヴェ 173 エディション

Hokkaido Sea Urchin, Niseko Cheese Factory Camembert Cheese
北海道産雲丹とニセコチーズ工房カマンベールチーズ

Tokachi ELEZO Beef Bresaola
十勝ELEZO社 ビーフブレザオラ

Makkari Mino Farm Root Vegetable Millefeuille
真狩三野ファーム根菜のミルフィーユ



Medium-Fatty Tuna, Temari Sushi Style
中トロ手毬寿司




★★★

Oscietra Caviar Blini Condiment   
オシエトラキャビア ブリニ コンディメント

★★★

Krug Vintage 2011
クリュッグ ヴィンテージ 2011

Scallop and Blow Fish Carpaccio, Dekopon, Micro Leaf  
帆立と虎ふぐのカルパッチョ デコボン マイクロリーフ

Steamed Ezo Abalone, Liver Butter Sauce   
蝦夷鮑の蒸し焼き 肝バターソース

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Please inform our associates if you have any food allergies or special dietary requirements.
All prices in brackets are quoted in Japanese Yen inclusive of consumption tax and are subject to a 15% service charge.
アレルギー食材や食事制限についてのご要望につきましてはスタッフへお申し付けください。
()内の価格は消費税込みの価格で別途サービス料(15%)を申し受けます。

FRENCH COURSE MENU

KRUG IGLOO PRIVÉ BY PARK HYATT NISEKO

Krug Rosé 29ème Édition

クリュッグ ロゼ 29 エディション

Pan-Fried Kinki and King Crab, Feuille de Brick, Makkari Lily Bulb,
Saffron Flavor (V) (S) (G) (N) (D) (E) (F) (A)

きんきのポワレとたらば蟹のパートブリック包み 真狩産ゆり根
サフラン風味

Joseph Phelps, Insignia, Napa Valley 2019

ジョセフ・フェルプス インシグニア ナパ・ヴァレー 2019

Roasted Kobe Beef Fillet, Madeira Sauce and Black Truffle (A) (S) (G) (N) (D) (E) (F) (A)

神戸牛フィレ肉のロースト マデラ酒ソース 黒トリュフ

Daruma Masamune Aged Sake 10 Years Old

達磨正宗 十年古酒

Assorted Niseko Artisan Cheese (A) (S) (G) (N) (D) (E) (F) (A)

ニセコ産手作りチーズ盛り合わせ

Dessert by PIERRE HERMÉ PARIS

Bombe Alaska (A) (S) (G) (N) (D) (E) (F) (A)

ボム アラスカ

Mignardises, Coffee, Tea (A) (S) (G) (N) (D) (E) (F) (A)

プチフルール コーヒー 紅茶

40,000 (44,000) Food Course Per Person / お料理 お1人様

40,000 (44,000) Wine Pairing Per Person / ワインペアリング お1人様

(V) Vegetarian (S) Spicy (G) Gluten (N) Nut (D) Dairy (E) Egg (F) Seafood (A) Shellfish (Alcohol) Alcohol
ベジタリアン スパイス グルテン ナッツ 乳製品 卵 魚介類 甲殻類 貝類 アルコール

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ROBATA COURSE MENU



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ROBATA COURSE MENU

KRUG IGLOO PRIVÉ BY PARK HYATT NISEKO

Canapés カナッペ

Krug Grande Cuvée 173ème Édition

クリュッグ グランド・キュヴェ 173 エディション

Hokkaido Sea Urchin, Niseko Cheese Factory Camembert Cheese

北海道産雲丹とニセコチーズ工房カマンベールチーズ

Tokachi ELEZO Beef Bresaola

十勝ELEZO社 ビーフプレザオラ

Makkari Mino Farm Root Vegetable Millefeuille

真狩三野ファーム根菜のミルフィーユ

Medium-Fatty Tuna, Temari Sushi Style

中トロ手毬寿司

Konbu Seaweed Marinated Botan Prawn and Scallop, Yolk Vinegar, Caviar

ぼたん海老と帆立の昆布ペ 黄身酢 キャビア



Krug Vintage 2011

クリュッグ ヴィンテージ 2011

Makkari Lilly Bulb Tofu, Hairy Crab Sauce, Black Truffle

真狩産ゆりね豆腐 毛蟹餡 黒トリュフ



Fried Blow Fish, Shishito Pepper, Ponzu Sauce

虎ふぐの唐揚げ 獅子唐辛子 ポン酢



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ROBATA COURSE MENU

KRUG IGLOO PRIVÉ BY PARK HYATT NISEKO

Krug Rosé 29ème Édition
クリュッグ ロゼ 29 エディション



Grilled Kinki Fish, Yuan Sansho Style  
きんぎ 幽庵山椒焼き





Joseph Phelps, Insignia, Napa Valley 2019
ジョセフ・フェルプス インシグニア ナバ・ヴァレー 2019

Grilled Kobe Beef Sirloin, Seasonal Vegetables  
神戸牛サーロイン炭火焼き 季節野菜

Daruma Masamune Aged Sake 10 Years Old
達磨正宗 十年古酒

Ezo Abalone Rice, Ikura   
蝦夷鮑の炊き込みご飯 いくら

Dessert by PIERRE HERMÉ PARIS
Bombe Alaska   
ボム アラスカ

Mignardises, Coffee, Tea    
プチフルール コーヒー 紅茶

40,000 (44,000) Food Course Per Person / お料理 お 1 人様

40,000 (44,000) Wine Pairing Per Person / ワインペアリング お 1 人様

 Vegetarian  Spicy  Gluten  Nuts  Dairy  Egg  Seafood  Shellfish  Alcohol
ベジタリアン スパイシー グルテン ナッツ 乳製品 卵 魚介類 甲殻類 貝類 アルコール

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CHINA KITCHEN COURSE MENU



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CHINA KITCHEN COURSE MENU

KRUG IGLOO PRIVÉ BY PARK HYATT NISEKO

Canapés カナッペ

Krug Grande Cuvée 173ème Édition

クリュッグ グランド・キュヴェ 173 エディション

Hokkaido Sea Urchin, Niseko Cheese Factory Camembert Cheese

北海道産雲丹とニセコチーズ工房カマンベールチーズ

Tokachi ELEZO Beef Bresaola



十勝ELEZO社 ビーフブレザオラ

Makkari Mino Farm Root Vegetable Millefeuille

真狩三野ファーム根菜のミルフィーユ

Medium-Fatty Tuna, Temari Sushi Style



中トロ手毬寿司

Superior Chicken Soup, Ham, Dried Scallop, Ginger, Black Truffle  

鶏上湯スープ ハム 干し貝柱 生姜 黒トリュフ

Krug Vintage 2011

クリュッグ ヴィンテージ 2011

Braised Abalone, Asparagus, Oyster Sauce  

鮑とアスパラガスのオイスターソース煮込み

Steamed Cantonese Style Kegani Crab with Fluffy Egg  

広東式毛蟹とふわふわ玉子蒸し

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CHINA KITCHEN COURSE MENU






KRUG IGLOO PRIVÉ BY PARK HYATT NISEKO


Krug Rosé 29ème Édition
クリュッグ ロゼ 29 エディション

Braised Hokkaido Sea Cucumber, Minced Pork, Coriander, Broccoli   
北海道産ナマコの煮込み 豚ひき肉 コリアンダー ブロッコリー

Steamed Grouper Fish, Green Onion, Ginger, Seafood Sauce   
ハタの姿蒸し 葱 生姜 シーフードソース

Joseph Phelps, Insignia, Napa Valley 2019
ジョセフ・フェルプス インシグニア ナパ・ヴァレー 2019






Wok-Fried Kobe Beef, 540 Days Aged Kutchan Potato,
Green Pepper, Red Pepper, Onion, Black Pepper Sauce     
神戸牛の黒胡椒炒め 倶知安じゃが五四〇長期熟成 葱 赤胡椒 玉葱 黒胡椒

Stir-Fried Seasonal Vegetables, Garlic 
旬野菜のガーリック炒め

Daruma Masamune Aged Sake 10 Years Old
達磨正宗 十年古酒

Seafood Fried Rice, King Crab, Shrimp, Clam, Calamari, Dried Scallop,
Spring Onion     
海鮮炒飯 たらば蟹 海老 あさり いか 干し貝柱 ねぎ

Dessert by PIERRE HERMÉ PARIS
Bombe Alaska    
ボム アラスカ

Mignardises, Coffee, Tea     
プチフルール コーヒー 紅茶

40,000 (44,000) Food Course Per Person / お料理 お1人様

40,000 (44,000) Wine Pairing Per Person / ワインペアリング お1人様

 Vegetarian  Spicy  Gluten  Nuts  Dairy  Egg  Seafood  Shellfish  Alcohol
ベジタリアン スパイシー グルテン ナッツ 乳製品 卵 魚介類 甲殻類 貝類 アルコール

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Reservations and Inquiries: Exclusive Private Dining Style - Per evening, only one group reservation will be accepted, ensuring private usage of the entire Igloo. Advance reservation is required at least 24 hours in advance. Please contact our private dining reservation team:

- Email: PHNiseko.fbreservations@hyatt.com
- Phone: +81 136 27 1234

RESERVATION INFORMATION AND TERMS & CONDITIONS

- Igloo Operating Period: 15 December 2025 – 31 March 2026
- Hours: 17:00 – 22:00 (Last order at 21:00)
- Location: Event Village at Park Hyatt Niseko Hanazono (328-47 Iwaobetsu, Kutchan-cho, Abuta-gun, Hokkaido, Japan, 044-0082)
- Reservation Style : Exclusive Private Dining Style - Per evening, only one group reservation will be accepted, ensuring private usage of the entire Igloo.
- Capacity: Up to 14 guests per Igloo reservation
- How to make a reservation : Advance reservation is required at least 24 hours in advance.
- Please contact our private dining reservation team:
- Email: PHNiseko.fbreservations@hyatt.com
- Phone: +81 136 27 1234
- Confirmation: A reservation is considered confirmed only upon receipt of a credit card payment guarantee and the finalized menu choice from your party upon making the reservation.
- Food & Beverage Minimum Spend: JPY 800,000 (JPY 880,000 inclusive of tax) per group, per evening
※Subject to 15% service charge
- Choice of Menu : Please choose one single course menu (French, Japanese, or Chinese cuisine) for all guests in your party. Combining different menu types within one party is not permitted.

RESERVATION INFORMATION AND TERMS & CONDITIONS

- Course Menu Pricing:
- Food Course: JPY 40,000 per person (JPY 44,000 inclusive of tax and subject to 15% service charge)
- Beverage Pairing: JPY 40,000 per person (JPY 44,000 inclusive of tax and subject to 15% service charge)
- ** Kindly note the menu details and prices may change without prior notice depending on the supply and seasonal conditions.*
- Additional Dining Options: We offer a variety of a la carte menus, a full Master Wine List, and a soft drink menu available for selection beyond the pairing
- Corkage Policy: Corkage fees apply for guests wishing to bring their own beverage. Kindly note the corkage fee will be included within the Minimum Spend calculation.
- Dietary Restriction : Upon reservation, please advise of all dietary restrictions for your party. Our culinary team will try their best to accommodate requests. Without prior notification, we may be unable to accommodate last-minute dietary restrictions for the course menu.
- Age Restriction : No age restriction for entering the Igloo, however, guests under the age of 20 are forbidden to consume alcohol (in accordance with Japanese law).
- Kids Menu: A la carte menu is available from the hotel's regular restaurant outlets can be prepared for children upon request.

RESERVATION INFORMATION AND TERMS & CONDITIONS

- Cancellation Policy : In the event of a cancellation made between 7 days and 24 hours before the reservation time will incur a charge of 50% of the minimum charge.
- Cancellations made within 24 hours of the reservation time will incur a charge of 100% of the minimum charge.
- Dress Code : We kindly request that all guests refrain from wearing the following garments entering Igloo: ski boots, hotel robes including in-room yukata, bathroom slippers, male sportswear such as training jerseys, tank tops or other sleeveless garments. Please also refrain from entering with any ski equipment. Although the Igloo features internal heating, it is located outdoors in an alpine environment. We strongly encourage guests to wear warm layers or bring a shawl/jacket to ensure maximum comfort throughout the evening.
- Smoking Policy : The Igloo and the surrounding Event Village area are strictly non-smoking.
- Pet Policy : Please refrain from bringing pets within Igloo.
- Weather Condition : Please be kindly advised that under the unpredictable weather condition the reservation may be cancelled due to safety reason, we appreciate your kind understanding in advance. In the case of cancellation due to weather condition, cancellation fee will not occur.