



The venue has basic event equipment including a permanent stage, sound equipment, lighting, and more. We cater to various occasions, such as anniversaries and company incentive events.

GROUP SPECIAL EVENT OPTIONAL PLAN

Optional plans are available to enhance your party. Please contact us for details.



UNIVERSAL PARTY THE SOUND

A high-energy party with world-class entertainment!

PARTY SCHEDULE

Example Park operating hours of 9:00 a.m.–9:00 p.m. and party hours of 5:00 p.m.–7:00 p.m.
* A two-hour period during Park operating hours may be selected based on availability of the party venue.

9:00 a.m. Park opens	Park experiences are available for the enjoyment of you and your guests.
4:40 p.m. Stage 33™ opens	It's Woody Woodpecker™ and Winnie Woodpecker™! Meet and pose for a souvenir photo with everyone's favorite woodpeckers!
5:00 p.m. Opening performance	The party begins as the emcee and entertainment arrive!
Greeting & Toast	Kick off the event with a toast for you and your guests.
Meal & Socializing	Enjoy a delicious and original party menu!
	Mingle with the performers!
Main Show	The festivities continue with an all-new, party-original show. And don't miss the fun and excitement of the guest participation corner!
Closing Address	End the event with one last address.
7:00 p.m. Party ends	You and your guests are invited to enjoy the park until closing time.
9:00 p.m. Park closes	

Available Times

2-hour period between 11a.m. and 8:30p.m. during Park operating hours

* Please contact us regarding park operation times.

Style / Number of Participants

Seated buffet	120 - 400	Guests
Standing buffet	120 - 600	Guests

Venue

Stage 33™



Please make your booking by 5:00 p.m.
35
days before the party.

Please confirm number of guests by 5:00 p.m.
21
days before the party.



C Special SPECIAL

[Japanese/Western cuisine]

- Marinated Seafood with Rolled Barley and Olive Salad
- Deli Meat Platter
- Caesar Salad with Roast Chicken and Vegetables
- Pasta Salad with Smoked Salmon and Avocado
- Pumpkin Salad, Vegetable Garden Style
- Assorted Sushi (Nigiri Sushi, Hosomaki)
- Minion Bun
- Today's Soup
- Baked Chicken with Whole-Grain Mustard & Mayonnaise
- Pork Belly Cacciatore
- Mini Hamburg Steaks with Mushroom Cream Sauce
- Eggplant, Meat, and Fusilli Gratin
- Herb-Steamed Fish with Braised Bacon and Cabbage
- Kushikatsu

- Rice mixed with Sea Bream
- Bread
- Assorted Desserts
- Coffee and Tea

[Beverages]

- Beer
- Lemon and Grapefruit Shochu Highballs
- Soft Drinks

D Luxury LUXURY

[Japanese/Western cuisine]

- Marinated Seafood with Rolled Barley and Olive Salad
- Deli Meat Platter
- Pork Shabu-Shabu Salad with Yogurt Sauce
- Salmon Carpaccio with Dill Ravigote Sauce
- Octopus and Mozzarella Cheese Salad with Tomato-Basil Seasoning
- Pumpkin Salad, Vegetable Garden Style
- Today's Soup
- Seafood Panaché with White Wine Sauce
- Grilled Chicken with Chasseur Sauce
- Beef Stroganoff with Buttered Rice
- Assorted Sashimi
- Assorted Sushi (Nigiri Sushi, Hosomaki)
- Steamed Savory Custard with Vegetable Sauce
- Kushikatsu

- Teriyaki Yellowtail and Simmered Daikon
- Roast Beef with Yuzu Kosho Sauce
- Bread
- Assorted Desserts
- Coffee and Tea

[Beverages]

- Beer
- Lemon and Grapefruit Shochu Highballs
- Red, White and Sparkling Wine
- Shochu, Whisky, and sake
- Soft Drinks

E Premium PREMIUM

[Japanese/Western/Chinese cuisine]

- Tuna Carpaccio with Remoulade Sauce
- Lobster Cocktail
- Quiche Lorraine
- Prosciutto and Fruit Tomato Salad
- Today's Soup
- Shrimp and Whelk Ajillo
- Pan-Fried Sea Bream and Scallop with White Wine Sauce
- Pork Ribs, Diable Style
- Seafood Paella
- Chef's Pasta
- Assorted Sashimi
- Assorted Sushi (Nigiri Sushi, Hosomaki)
- Tempura Udon
- Steamed Savory Custard with Vegetable Sauce
- Kushikatsu

- Poached Chicken in Spicy Sauce
- Dim Sum
- Braised Pork on Rice
- Shrimp in Chilli Sauce
- Roast Sirloin with Gravy and Potato Puree
- Bread
- Assorted Desserts
- Coffee and Tea

[Beverages]

- Beer
- Lemon and Grapefruit Shochu Highballs
- Red, White and Sparkling Wine
- Shochu, Whisky, and sake
- Soft Drinks

A Casual CASUAL

[Western cuisine]

- Mixed Sandwiches and Tortilla Wrap Sandwiches
- Deli Meat Platter
- Caesar Salad with Roast Chicken and Vegetables
- Marinated Smoked Salmon and 7 kinds of Vegetables
- Salad Bar (Mixed Salad, Mini Tomato, Potato Salad, Broccoli, Corn, Cucumber)
- Today's Soup
- Sausages and Meatballs Grand-Mère
- Baguette Gratin, Margherita Style
- Assorted Fries
- Beef Curry and Rice
- Chef's Pasta
- Bread
- Coffee and Tea

[Beverages]

- Beer
- Lemon and Grapefruit Shochu Highballs
- Soft Drinks

B Deluxe DELUXE

[Western cuisine]

- Marinated Seafood with Rolled Barley and Olive Salad
- Deli Meat Platter
- Caesar Salad with Roast Chicken and Vegetables
- Pasta Salad with Smoked Salmon and Avocado
- Salad Bar (Mixed Salad, Mini Tomato, Potato Salad, Broccoli, Corn, Cucumber)
- Assorted Sushi Rolls (Maki Sushi, Hosomaki)
- Today's Soup
- Baked Chicken with Whole-Grain Mustard & Mayonnaise
- Pork Belly Cacciatore
- Eggplant, Meat, and Fusilli Gratin
- Herb-Steamed Fish with Braised Bacon and Cabbage
- Assorted Fries
- Beef Curry and Rice
- Bread
- Assorted Desserts
- Coffee and Tea

[Beverages]

- Beer
- Lemon and Grapefruit Shochu Highballs
- Soft Drinks

PRICE LIST

Buffet Style					
Age Groups	A Casual	B Deluxe	C Special	D Luxury	E Premium
Adults	¥18,000	¥20,000	¥22,000	¥24,000	¥28,000
Children	¥15,000	¥16,000	¥18,000	¥19,000	¥23,000

* Adult prices apply to those 12 years of age and over (Junior high school age and older). Child prices apply to those ages 4 to 11 (elementary school age and lower). There is no charge for children 3 years of age and younger, while they will be included in the maximum number of guests, they will not be included in the total for the minimum number of guests. *Each child must be accompanied by one chaperone. * All plans include a show. In the case of a request for show omission, the same price will be charged.

Included in the price

- Studio Pass ● Food ● Drinks (two-hour open bar) ● Original entertainment show
- Greetings from Woody Woodpecker™ and Winnie Woodpecker™
- Party guest ID ● Venue hire fee ● Service fees and consumption tax

Notes for during the party

- Changes cannot be made to the general procedure due to the use of a specialized computer program.
- This service may not be used to host events for general consumers or business clients for sales promotions or related advertising. Please contact us for details.
- Applications may be refused based on purpose or content of proposed party.
- Entertainment and personalities may not be brought in from outside of the park.
- Please note that the service content may be subject to change or cancellation if we are unable to provide certain services (such as performances, etc.) for any reason.
- Radio equipment cannot be used within the park, including in parking areas or within the venue.

Booking notes

- The specified cancellation fees will be charged in the case of a change in the number of adult or child guests or a full cancellation.
- Changes or additions to booking reservation time, meal plans, and any optional plans will be accepted up to 5:00 p.m. JST 35 days in advance of the party. Changes or additions cannot be made after this date. Additionally, please note that any major time changes taking place within 120 days of the party after booking has been confirmed will be treated as a full cancellation and will incur a cancellation fee.
- Inquiries received after business hours (5:00 p.m.) will be treated as having been received on the following business day.
- If deadlines fall on a Saturday, Sunday, or holiday, bookings must be made and guest numbers confirmed by 5:00 p.m. on the weekday immediately before.
- When changing the number of adult or child guests, cancellation fees will be charged for the number of guests of either type reduced even if the overall number of guests does not change.
- For the safety of all, please ensure that each child is accompanied by a chaperone and that you keep a watchful eye on them.
- A cancellation fee will be charged at cost for items that have already been prepared.

Cancellation Fee Examples (A: Entire reservation; B: Reduction in number of Guests)

Cancellation Date		Cancellation Fee (A)	Cancellation Fee (B)
Calculated from the day before the party	After contract confirmation	10% of the total price (party price × number of Guests)	—
	22-120 days before the party	30% of the total price (party price × number of Guests)	—
	0-21 days before the party (including the event day)	100% of the total price (party price × number of Guests)	100% of party price, multiplied by number of Guests reduced
After the early final headcount date		100% of the total price (party price × number of Guests)	100% of party price, multiplied by number of Guests reduced

* Dishes and ingredients are subject to change depending on seasonal or other conditions.
* All information is current as of January 1, 2026. Content may be changed without notice.

OPTIONAL PLAN

Extended venue usage fee:

¥484,000 per hour

AV equipment package:

¥495,000

- Includes venue hire fee and basic audio/lighting operator fees. Does not include emcee's program fee.
- Venue hire extension fees will be charged in one-hour increments, even in the case of a 10-minute extension.

- If you will be using the venue before the start of the party, time will be needed to transition the venue between events.
- Depending on the show content of the extension period or other conditions, we may require you to clear the venue entirely during this transition.

- Includes fees for installation, setup, and removal of screen (210"), projector (16,000 lumens), switcher, and DVD player.
- If using a PC for audio and video output, please bring your own PC hardware.

* A 100% cancellation fee equal to the product value will be charged for cancellations within the 35-day period. * Consumption tax is included in all listed prices.

Every bite is amazing! Enjoy a new, unforgettably lavish full-course meal.

E Premium

Course Style



PREMIUM

[Western cuisine]

- Scallop and Salmon Marinade with Cauliflower Mousse
- Duck and Foie Gras Poele with Porcini Mushroom Risotto
- Sea Bream and Lobster Roll with Leek and Red Bell Pepper Compote
- US Sirloin Roast Beef
- Blanc Manger Melon Soup Style
- Bread
- Coffee or Tea

[Kids Menu]

- Salmon Marinade, Scallop Carpaccio, and Cauliflower Soup
- Angus Sirloin Steak and Fried Lobster
- Minion Cream Puff with Fruit

[Beverages]

- Beer
- Lemon and Grapefruit Shochu Highballs
- Red, White, and Sparkling Wine
- Shochu, Whisky, and Sake
- Soft Drinks



D Luxury

Course Style

LUXURY

[Western cuisine]

- Hors d'oeuvre
- Paprika Mousse, Prosciutto, and a Small Salad
- Seafood Marinère and Gazpacho Margherita Style
- House Salmon Marinade and Quiche Lorraine
- Jidori Chicken and Sautéed Foie-Gras
- Consommé Royale
- Sea Bream and Scallop Poele with Sauce Coquillage served with Couscous and Grilled Tomato
- Angus Sirloin Steak with Red Wine Sauce served with Porcini and Leek Ragù
- Crème d'Anjou with Berries and Chocolate
- Bread
- Coffee or Tea

[Kids Menu]

- Salmon Marinade & Quiche Lorraine and Corn Soup
- Angus Sirloin Steak and Seafood Gratin
- Minion Cream Puff with Fruit

[Beverages]

- Beer
- Lemon and Grapefruit Shochu Highballs
- Red, White, and Sparkling Wine
- Shochu, Whisky, and Sake
- Soft Drinks



UNIVERSAL PARTY THE SOUND



C Special

Course Style

SPECIAL

[Western cuisine]

- Marinated Seafood and Fresh Fish Carpaccio Garden Style with Avocado and Broccoli Coulis
- Jidori Chicken, Foie-Gras Mousse, and Potato Cream Soup with Truffle Essence
- Angus Sirloin Steak with Marsala Sauce and Roasted Vegetables
- Crème d'Anjou with Berries and Chocolate
- Bread
- Coffee or Tea

[Kids Menu]

- Creamed Corn Soup
- Omelet-topped Fried Rice and Small Hamburger Steak in Hashed Beef Sauce
- Fried Shrimp served with Tartar Sauce
- Minion Roll Cake with Fruit

[Beverages]

- Beer
- Lemon and Grapefruit Shochu Highballs
- Red, White, and Sparkling Wine
- Shochu, Whisky, and Sake
- Soft Drinks



PRICE LIST

Course Style

Age Groups	C Special	D Luxury	E Premium
Adults	¥22,000	¥25,000	¥29,000
Children	¥16,000	¥18,000	¥20,000

* Adult prices apply to those 12 years of age and over (junior high school age and older). Child prices apply to those ages 4 to 11 (elementary school age and lower). There is no charge for children 3 years of age and younger; while they will be included in the maximum number of guests, they will not be included in the total for the minimum number of guests. *Each child must be accompanied by one chaperone. * All plans include a show. In the case of a request for show omission, the same price will be charged.

Available Times

2.5-hour period between 11 a.m. and 8:30 p.m. during Park operating hours

* Please contact us regarding park operation times.

* For course meals, an extension of 30 minutes is required for dining (two hours and 30 minutes party time.)

Style / Number of Participants

Seated Course

120-400 Guests

