

# BMEiCON 2026 & BME IIF 2026 Joint Banquet

Hosted by Fukuoka Institute of Technology

Date : October 11, 2026 (Sun)

Time : 7:00 PM – 9:00 PM

Expected attendance : 275 guests  
(including 305 registered participants)

Venue : Tsukushi Room AB  
Hotel Nikko Fukuoka

Requests for special dietary arrangements (Vegetarian / No pork / Non-alcoholic) are noted.  
We will prepare 100 portions each of the designated dishes below.  
Regular menu items will be prepared according to the number of guests.

## Buffet Menu

### Hot Dishes

Fried white fish and shrimp wrapped in kadaif, Aurora sauce  
Chicken Cordon Bleu  
Roast duck with foie gras sauce  
Grilled lamb with triple garlic  
Roast beef with Western-style wasabi  
Pork and eggplant curry with rice  
Tofu steak with chive sauce [ Vegetarian ]  
Grilled seasonal vegetables with panisse [ Vegetarian ]  
Seasonal vegetables and tomato farfalle [ Vegetarian ]

### Cold Dishes

Assorted charcuterie  
Marinated seafood cocktail  
Snow crab terrine with fromage blanc  
Green salad [ Vegetarian ]  
(Some dressings contain egg, dairy products, and alcohol. )  
Greek-style mushrooms [ Vegetarian ]  
Ratatouille [ Vegetarian ]  
Hummus with vegetable sticks [ Vegetarian ]

### Desserts & Beverages

Assorted seasonal fruits  
Assorted desserts  
Coffee

Rice used in the dishes is domestically produced in Japan.  
Ingredients and menu items may change depending on availability.



Hotel Nikko Fukuoka