



BREAKFAST CONTINENTAL

All prices are per person

Prices are in US dollars and are subject to 24% service charge and 9.25% sales tax. All prices are “per person” unless indicated otherwise and are valid for events occurring through December 31, 2019. For meals with fewer than 25 guests, a surcharge charge of \$10.00 per person will apply. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.

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THE CLAREMONT CONTINENTAL EXPERIENCE

38

Fresh Orange, Apple & Ruby Grapefruit Juices
Bakery Fresh Muffins, Morning Pastries &
Croissants
Creamery Butter, Seasonal Preserves, Apple
Butter
Seasonal Fruit Salad
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

THE SPA CLAREMONT

42

Fresh Orange, Apple & Ruby Grapefruit Juices
Variety of Petaluma Yogurts & House Made
Honey Granola
Steel Cut Oatmeal – Raw Cane Sugar, California
Raisins, Cinnamon Sugar & Ground Flax Seeds
Bakery Fresh Muffins & Croissants
Chia & Berry Parfaits (GF)
Assorted Whole Grain Cereals, Reduced Fat &
Fat Free Milk, Soy Milk Almond Milk
Creamery Butter, Seasonal Preserves
Seasonal Fruit & Berries (V, VG)
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

THE BAGEL BAR

44

Fresh Orange, Apple & Ruby Grapefruit Juices

Seasonal Fruit Salad (V, VG)
Assortment of Berkeley Bagels
Creamery Butter, Seasonal Preserves
Honey Walnut & Blueberry Cream Cheese (GF)
Aged White Cheddar, Marin Camembert (GF)
Hard Boiled Eggs, Aleppo Pepper (GF)
Black Forest Ham & Smoked Turkey (GF)
Santa Barbara Cold Smoked Salmon (GF)
Nonpareil Capers, Pickled Red Onion, Sliced
Tomato & Cucumber
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

HOT BUFFET BREAKFAST

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THE CLAREMONT BREAKFAST EXPERIENCE

59

Fresh Orange, Apple & Ruby Grapefruit Juices
Bakery Fresh Muffins, Morning Pastries & Croissants
Sourdough, Multigrain Wheat, Honey White, Classic Rye
Creamery Butter & Seasonal Preserves
Petaluma Yogurt (GF)
Seasonal Fruit Salad (GF, VG)
Breakfast Pee Wee Potatoes (GF, VG)
Applewood Smoked Bacon (GF)
Country Style Pork Sausage
Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Select 1 Hot Item from choices below:

Farm Fresh Scrambled Eggs or Egg Whites – Clipped Chives (GF, V)

Or

Farm Fresh Scrambled Eggs – Queso Fresco & Pico de Gallo (GF, V)

Or

Sonoma Egg White Frittata – Spinach, Onions, Sweet Peppers & Laura Chenel Goat Cheese (GF, V)

Or

Buttermilk or Whole Grain Pancakes – Maple Syrup, Whipped Cream (V)

Or

Bourbon Vanilla French Toast – Maple Syrup, Seasonal Fruit Conserve, Whipped Cream (V)

Or

Steel Cut Oatmeal – Raw Cane Sugar, California Raisins, Cinnamon Sugar, Ground Flax Seeds (V)

THE BERKELEY

49

Fresh Orange, Apple & Ruby Grapefruit Juices
Seasonal Fruit & Berries (V, VG)
Bircher Muesli, Apple, Berries (V, VG)
Carrot Muffins & Zucchini Tea Cake
Creamery Butter & Seasonal Preserves
Egg White Frittata – Spinach, Tomato & Mushroom (GF, V)
Chia & Quinoa Breakfast Bowl – Dried Cranberries, Almonds (V)
Avocado Toast – Pickled Red Onion, Sprouts (V)
Steel Cut Oatmeal – Raw Cane Sugar, California Raisins, Cinnamon Sugar, Ground Flax Seeds
Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Additional Hot Items \$10.00

BRUNCH BY THE BAY

85

Freshly Squeezed Orange, Apple, Cranberry & Tomato Juices

Seasonal Sliced Fruit, Melons & Berries
House Made Honey Granola Parfaits (V) –
Seasonal Fruit, Petaluma Greek Yogurt,
Creamery Butter, Seasonal Preserves
Olympic Provisions & Local Artisan Charcuterie –
Joseph's Farms White Cheddar, Marin
Camembert, Rustic Millstone Loaf, Baguette
Farmer's Market Greens – Cucumber, Cherry
Tomatoes, Radishes, Carrots, Zinfandel
Vinaigrette, Meyer Lemon Vinaigrette (GF, VG)
Chef's Selection of Two Seasonal Composed
Salads (GF)

Traditional Eggs Benedict – Canadian Bacon,
Chive Hollandaise
Applewood Bacon, Country Style Pork Sausage
Roasted Sonoma Chicken in Red Wine Sauce –
Pancetta, Cipolini Onions, Thyme Rosemary
Roasted Baby Potatoes (GF)
Fresh Catch of the Day – Sun Dried Tomato
Risotto, Olive & Artichoke Vinaigrette (GF)

Seasonal Sweets & Frivolities
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

BREAKFAST AND BRUNCH ADDITIONS

Specialty items to enhance your experience. All prices are per person unless otherwise indicated.

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Breakfast Addition

Applewood Smoked Bacon 9.00

Country Style Pork Sausage 9.00

Hash Brown Potatoes 9.00

Caramelized Onions & Sweet Peppers

Farm Fresh Cage Free Eggs

Fluffy Scrambled Eggs or Egg Whites 10

Scrambled Eggs 10

Breakfast Batters

Grand Marnier Cinnamon French Toast 10

Includes Whipped Cream, Seasonal Compote, Maple Syrup

Blueberry Buttermilk Pancakes 10

Includes Whipped Cream, Seasonal Compote, Maple Syrup

Golden Belgian Waffles 10

Includes Whipped Cream, Seasonal Compote, Maple Syrup

Breakfast Sandwiches

Mini Croissant Breakfast Sliders 72 per dozen

Scrambled Egg, Brie & Smoked Bacon (GF)

Mission Style Breakfast 12

Queso Fresco Cheese, Peppers, Onions & Pico de Gallo

Sonoma Egg White Frittata 10

Spinach, Onions, Peppers & Laura Chenel Goat Cheese

Hard Boiled Eggs, Chives & Maldon Salt (GF) 55 dozen

Burrito

Chorizo, Yukon Potatoes, Scrambled Eggs, Jack Cheese, Sweet Peppers, Onions, Pico de Gallo

Bacon Cheddar English Muffin 14

Scrambled Eggs or Egg Whites, Canadian Bacon & Tillamook Cheddar

Mushroom Toast 72 per dozen

Roasted Tomato, Mushrooms & Manchego

Avocado Toast 96 per dozen

Acme Levain Bread, Avocado, EVOO & Micro Intensity Greens

Levy's Bagel Wall 18 (minimum order for 20 ppl)

Served with the following condiments:
Smoked Salmon, Red Onions and Capers
Tomato, Cucumber
Plain, Blueberry, Strawberry Whipped Cream
Cheese

Chia & Quinoa Breakfast Bowl 8

Dried Cranberries, Almonds

BREAKFAST ACTION STATIONS

One Culinarian required per 50 guests or any portion thereof. Charged at \$250 per 2 hours. Minimum of 25 guests. Prices are per person unless otherwise indicated.

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Omelet & Eggs Station

18

Farm Fresh Eggs & Egg Whites (GF)
Seasonal Accompaniments including:
Applewood Bacon, Smoked Ham, Baby Shrimp,
Cheddar, Goat Cheese, Organic Mushrooms,
Sweet Bell Peppers, Scallions, Jalapenos,
Spinach, Tomatoes

Belgian Waffle Station

20

Buttermilk & Whole Grain Waffles
Candied Pecans, Fresh Seasonal Berries,
Whipped Cream, Seasonal Compote, Powdered
Sugar, Churned Butter, Dulce de Leche, Maple
Syrup, White & Dark Chocolate Shavings

PLATED BREAKFASTS

All plated breakfasts served family-style on each table and include the following: Orange Juice, Apple Juice, Bakery Fresh Muffins, Morning Pastries & Croissants, Creamery Butter & Seasonal Preserves, Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas. Main Course includes Breakfast Potatoes & Grilled Roma Tomatoes.

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TO START

10

(Select One)

Seasonal Fruit Salad With Mint (V, VG)
House Made Honey Granola
Seasonal Berry & Greek Yogurt Parfait

MAIN COURSE: All served with Breakfast Potatoes & Grilled Roma Tomatoes

40

(Select One)

The East Bay – Scrambled Eggs, Applewood
Smoked Bacon & Country
Style Pork Sausage (GF)
The Golden Gate Benedict – Poached Eggs,
Prosciutto, English
Muffin, Chive Hollandaise
Oakland Hills Egg White or Whole Egg Frittata –
Kale, Sundried
Tomatoes, Mushrooms & Aged Cheddar
Chicken Apple Sausage (GF)



ASSORTED BEVERAGES

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Signature Iced Tea	75 per gallon	Still and Sparkling Water	7 each
Soda	7 each	Chef's Seasonally Inspired Lemonade	90 per gallon
Coke, Diet Coke, Sprite, Assorted Dasani Sparkling Waters			
Energy Drinks	7 each	Seasonally Flavored Infused Chilled Water	30 per gallon
Red Bull Sugar Free Red Bull			
Hot Chocolate	110 per gallon		
Signature Recipe, Mini Marshmallows			

FRESH JUICES

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Orange Juice	90 per gallon	Grapefruit Juice	90 per gallon
Pineapple Juice	90 per gallon	Apple Juice	90 per gallon
Cranberry Juice	90 per gallon	Tomato Juice	90 per gallon

HOUSE MADE FRESH PRESSED JUICE

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Revive	10	Antioxidant	10
California Carrots, Orange Turmeric		Lemon, Tomato, Watermelon	
Energy	10	Refresh	10
Pineapple, Celery, Lemon, Lime, Ginger		Celery, Green Apples, Cucumber, Ginger, Lemon, Lime, Parsley, Kale	

COFFEE AND TEA SERVICE

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Half Day (4 hours)

12

Regular & Decaffeinated Freshly Brewed Coffee,
Lot 35 Teas, Whole, 2% Milk, Almond & Soy
Milk, Honey, Selection of Sweeteners, Lemon
Slices

Full Day (8 hours)

21

Regular & Decaffeinated Freshly Brewed Coffee,
Lot 35 Teas, Whole, 2% Milk, Almond & Soy
Milk, Honey, Selection of Sweeteners, Lemon
Slices



COFFEE BREAKS A LA CARTE

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Cookies & Bars

Cocoa Almond Chia Bars 60 per dozen

Assortment of French Macarons 60 per dozen

Berkeley Trail Mix Bars & Super Fruit Brownies 60 per dozen

House Baked Cookies 60 per dozen

Snacks

Sliced Fruit & Berries 10 per person

Fruit Kababs with Mango Coconut Dip 60 per dozen

Fresh Seasonal Whole Fruit 48 per dozen

Selection of Potato Chips 50 per dozen bags

Select Three:
Chocolate Chip
Oatmeal
White Chocolate Macadamia
Peanut Butter Cup
Snickerdoodle

White Cheddar Popcorn 50 per dozen
bags

Carmelita Bars, Strawberry Redheads 72 per dozen

Salted Pretzels 50 per dozen
bags

Bakery Fresh Muffins & Morning Pastries 60 per dozen

Preserves, Creamery Butter

Granola Bars 60 per dozen

Trio of Croissants 60 per dozen

Butter, Almond & Pain au Chocolate
Preserves & Creamery Butter

Freshly Popped Popcorn, Sea Salt & Butter 8 per person

Warm Pull- Apart Cinnamon-Pecan Sticky Buns 72 per dozen

Honey-Chili Spice Roasted Nut Mix 50 per pound

One pound serves approximately 15 people

Seasonal Scones & Selection of Accompaniments 72 per dozen

Smoked California Almonds 64 per pound

One pound serves approximately 15 people

Morning Breads 72 per dozen

Select two:
Coffee Cake
Morning Glory
Sour Cherry Cornbread
Zucchini-Oat
Chocolate Chunk

Roasted Cashews, Olive Oil, Rosemary 52 per pound

One pound serves approximately 15 people

Mediterranean 20 per person

Toasted Pita Chips, Housemade Hummus, Baba Ghanoush, Minted Garlic Petaluma Yogurt

Warm Artisan Pretzels 15 per person

Dijon, Honey Mustard, Grainy Mustard, Cream Cheese

House Made Tortilla Chips 17 per person

Guacamole, Pico de Gallo, Roasted Chipotle Salsa

THEMED COFFEE BREAKS

All pricing is per person. Packages are based on 30-minute breaks. Add \$8 per person for each additional 15 minutes.

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Ironhorse Forge Your Own Trail Mix	20	Meritage	24
Dried Apricots, Sundried Cranberries, California Raisins, Pistachios, Candied Pecans, Roasted Almonds, M&M's, Chocolate Covered Raisins, House Honey Roasted Granola		A selection of Wine Country-inspired Charcuterie & Cheeses, Crostini, Olive Oil, Aged Balsamic, Napa Mustard, Seasonal Jam, Pickled Vegetables	
Something Sweet	18	French Press	25
Select Three: Fresh Baked Biscotti, Alfajores, Cocoa Nib Shortbread, Banana Cream Whoopie Pies, Matcha-Almond Rice Bars Carafes of Ice Cold Milk, Chocolate Milk Soy Milk		Melange of Chef's Favorite Coffee Accompaniments, Financiers, Madelines, Napoleons	
Twisted & Popped	20	Play Ball	35
Vanilla Brown Butter Dusted Popcorn – Artisan Sea Salt, Parmesan Warm Artisan Pretzels – Dijon, Honey Mustard, Grainy Mustard, Warm Cheese Fondue		Mini Hot Dogs – Saurkraut, Mustard, Relish, Ketchup Roasted Peanuts & Cotton Candy Nachos – Jalapenos, Cheese Sauce Churros with Chocolate Dipping Sauce Boylan's Sodas	
Great Wall of Donuts	18		
Select Two: Maple Bacon, Chocolate Crunch, Rainbow Sprinkle, Coconut Flake, Salted Caramel, Honey Roasted Nuts, S'mores			



LUNCH BUFFET

Prices are per person. A \$10 per person surcharge is required for groups less than 25 guests.

Buffet pricing is based on two hours of service

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MT. DIABLO PICNIC BUFFET

65

County Line Seasonal Greens – Radish, Persian Cucumbers, Red Onion, Rainbow Carrots, Vine Tomato Vinaigrette (GF, V, VG)
Roasted Pee Wee Potato Salad – Hen Egg, Celery, Bacon Dressing
Farro, Crimson Quinoa – Freekeh, Dried Fruits, Almonds,
White Balsamic Vinaigrette (GF)
Charred Corn & Palmitos – Black Beans, Pimiento, Pepitas, Achiotte Dressing

Sandwich Board
Grilled Portobello Mushroom, Zucchini, Charred Peppers, Avocado Mayo, Ciabatta (V)
Chili Rubbed Angus Tri-Tip – White Cheddar,

JACK LONDON WRAP

65

Tomato Bean Soup – Cannellini Beans, Toy Box Mushrooms (V, VG)

Vegetable Pancit – Glass Noodles, Carrots, Celery, Cabbage,
Soy Sauce (V, VG)

Glazed Shiitake & Edamame – Bean Sprouts, Shoyu, Sesame Orange Dressing

Flour Tortilla Wraps

Roasted Vegetables – Artichoke Tapenade, Lettuce, Tomato, Onions

Lemon Grass Pulled Chicken – Basil, Toasted Peanuts, Carrots,

Cucumber, Sprouts

South East Asian – Ginger Lime Baby Shrimp, Bean Sprouts, Spicy

Pickled Red Onions,
Arugula, Garlic Aioli, Baguette
Smoked Turkey – Sprouts, Swiss, Chipotle
Mayonnaise, Focaccia
Albacore Tuna Waldorf Salad – Grapes, Apples,
Sultanas, Brioche
House Pickled Farm Vegetables

Pie Pops
Strawberry Lemonade Parfaits (GF)
Chocolate Pretzel Marshmallow Bars
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

LITTLE ITALY **70**

Peninsula Minestrone – Tomato Broth, Turtle
Beans, Chestnut Limas,
Pinto Beans, Napa Cabbage & Orzo (V, VG)

Antipasto
Pickled Fennel & Tomatoes, Balsamic Dressing
Pesto Marinated Ciligene, Stuffed Capia
Peppers, Radicchio
Castelvetrano & Oil Cured Olives, Castroville
Artichokes, Grilled
Eggplant & Zucchini (GF, V, VG)

Mixed Arugula, Radicchio & Frisee Salad
Classic Caesar Salad – Parmesan, Focaccia
Croutons (V)

Ficelle Sandwiches
Prosciutto, Fig Jam & Arugula
Grilled Portobello Mushroom, Olive Tapenade &
Kale

Warm Sandwiches
Fresh Mozzarella, Pesto, Sun Dried Tomato on
Brioche
Focaccia Muffaletta: Italian Deli Meats, Roasted
Red Peppers,
Provolone

Bombolini
Tiramisu Cupcakes
Zabaglione Trifle
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

MEDITERRANEAN PASSAGE **70**

Cabbage Slaw

Fruity Tapioca Custards (GF)
Key Lime Bars
Grasshopper Cupcakes
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

LA MESA **70**

Pozole – Cilantro-Lime Pulled Chicken (GF)

Los Cabos Ensalada – Cabbage, Pickled Red
Onions, Pineapple,
Cucumber & Red Jalapeno Dressing
Mexican Quinoa Salad – Orange Lime Dressing,
Black Beans, Greens,
Avocado, Corn, Quinoa, Red Onion (GF, V, VG)

Yucatan Pollo – Achiote Citrus Rub, Roasted
Ancho Chile Puree
Frijoles – Slow Cooked Beans, Tomato, Onions,
Queso Fresco,
Cilantro (V)
“Borracho” Flank Steak – Tecate, Grilled Green
Onions, Pico de
Gallo (GF)

Arroz Rojo – Tomato Spiced Rice (GF)
Pescado Grillado Market Fish – Toasted Cumin-
Tomatillo Sauce,
Grilled Zucchini, Seared Peppadew Peppers
Corn and Flour Tortillas

Coconut Tres Leches
Churros with Hot Chocolate Dipping Sauce
Hibiscus Flan (GF)
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

EASTERN EMPIRE **75**

Dips & Spreads & Bread – Hummus, Baba
Ghanoush, Marinated Olives,
Labneh, Muhamarra, Pita Bread (V)

Freekeh Tabbouleh Salad – Tomato, Cucumber,
Parsley,
Lemon Vinaigrette (V)
Lentil & Mushroom Salad – Parsley, Oven
Roasted Mushrooms, Garlic (V)

Harrisa Crusted Halal Chicken – Charred Citrus
Tahini Yogurt &
Fresh Mint, White Balsamic Gastrique, Oven
Roasted Red Onion,
Arugula
Berbere Spiced Beef Skirt Steak – Moroccan
Tomato Ragout,
Potatoes, Spinach (GF)
Seared Cod Escabeche – Onions, Peppers,
Cilantro
Roasted Vegetarian Moussaka (V)
Saffron Apricot Rice (V, VG)

Lebanese Almond Squares (GF, VG)
Baklava Puddings
Pear Butter Cake
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

Tom Yum Soup – Shrimp, Chicken, Kaffir, Lime,
Galangal, Chili,
Thai Basil

Pork Bao
Chicken Gyoza
Shrimp Crackers
Pancit – Celery, Carrots, Black Vinegar, Tamari,
Glass Noodles,
Chicken
Gado Gado – Cucumber, Bok Choy, Tofu,
Cabbage, Hen Eggs, Bean
Sprouts, Bell Peppers, Chili-Peanut Dressing
Edamame
Wakame
Scallions & Soy Sesame Salad

Mirin Sake Glazed Salmon – Wok Fried
Vegetables
Five Spice Braised Short Ribs – Blistered
Chinese Long Bean,
Black Garlic
Charred Japanese Eggplant – Black Bean-Garlic
Sauce, Tofu (V)
Sinigang – Onions, Ginger, Pork, Tamarind
Filipino Fried Rice

Jasmine Green Apple Dangao
Forbidden Rice Pudding
Mango Thai Tea Shooters
Freshly Brewed Regular & Decaffeinated Coffee,
Lot 35 Teas

LUNCH A LA CARTE

All Plated Lunch prices are per person and include: Assorted Rolls, Soup or Salad, Entrée, Dessert, Freshly Brewed Regular & Decaffeinated Coffee & Tea. Selection of one soup or salad per entrée. Selection of dessert per entrée.

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SALADS

Petite Poached Pears

Curly Endive, Candied Walnuts, House Herbed Vinaigrette (GF, V, VG)

County Line Greens

Shaved Vegetables, Pickled Carrots, Avocado Toast, Champagne Vinaigrette (GF)

Chop-Chop

Grated Hen Egg, Tomato, Shaved Parmesan, Torn Crouton, Ranch Dressing (GF)

Smoked Salmon Gem Lettuce

Pumpernickel, Micro Herbs, Lemon Yogurt (GF)

APPETIZERS

Lemon Risotto

14 additional
per person

SOUPS

Mendocino Forest Mushroom Bisque

Dill Creme Fraiche (GF)

Roasted Butternut Squash

Maple Glazed Chestnuts (GF, V, VG)

Garden Minestrone

Orzo, Herbed Pesto, Parmesan (V, VG)

Green Lentil Soup

Chorizo Crumbles (GF)

Poultry

GARLIC & HERB

56

Pecorino Cheese (GF)

Wild Mushroom Ravioli 14 additional
per person

Pine Nuts, Tarragon Emulsion (V)

Crab Cakes 14 additional
per person

Shaved Fennel, Citrus, Radish Pomegranate

Bassian Farm Duck Confit 14 additional
per person

Rocket Lettuce, Pickled Shallots, Pomegranate

Seafood

**WEST COAST GRILLED
SALMON FILET** 64

Saffron Risotto, Sauteed Broccolini, Clam Beurre
Blanc

**HONEY LAVENDER
LACQUERED SHRIMP** 64

Charred Lemon Butter, Grilled Asparagus,
Blistered Herb Tomatoes, Jasmine Rice

MISO MARINATED COD 64

Sushi Rice, Furikake, Sesame Spinach, Pickled

ROASTED MARY'S CHICKEN

Polenta, Oyster Mushrooms, Fine Beans, Sauce
Soubise

MAPLE GLAZED CHICKEN 56

Pancetta Lardons, Grilled Broccolini, Endive,
Rainbow Carrot Farro, Chicken Jus

**White Balsamic Glazed
Airline Chicken** 56

Grilled Orange, Celery Root-Parsnip Puree,
Grilled Broccolini, Baby Pepper Rings, Roasted
Garlic

**Grilled Lemongrass
Chicken Breast** 56

Shiitake Mushroom & Shallots, Sake Soy Glaze,
Seared Garlic Green Beans

Meats

**12 HOUR BRAISED BEEF
SHORT RIBS** 70

Chive Citrus Carrots, Roasted Garlic & Whipped
Potato Puree,
Cabernet Jus (GF)

**ZAATAR SPICED RACK OF
LAMB** 70

Cous Cous, Tomato Olive Compote, Seasonal
Vegetable Trio

**BRANDT FARMS BEEF
FILET** 70

Ginger, Soy Glaze

CATCH OF THE DAY 64

Sage Gnocchi, Carrots, Caramelized Fennel Cream

Vegetarian

MUSHROOM & CAMELIZED ONION RAVIOLI 56

Vegetable Saute, Grated Parmesan (VG)

VADOUVAN SPICED LENTIL & POTATO STEW 56

Cured Tomato, Crisp Shallots (GF, V)

SEASONAL VEGETABLE GALLETTE 56

Roasted Vegetables, Chevre Cheese, Roasted Rosemary-Garlic Marble Potatoes, Smoked Tomato Jus

ROASTED VEGETABLE CANNELONI 56

Braised Beech Mushrooms, Spinach, Tomato Emulsion

Braised Shallots, Cabernet Jus, Roasted Fingerling Potatoes, Grilled Garlic Broccolini

GRILLED NY STEAK 70

Kale, Buttery Whipped Potatoes, Whisky Peppercorn Jus (GF)

DESSERTS

Coconut 3 Leches

Coconut Rum Soak, Pineapple Compote, Tropical Brittle

Lemon Tart Chamomile

Lemon Curd, Seasonal Fruit, Cassis Syrup

Chocolate Mousse

Roasted Banana Custard, Candied Peanuts

Caramel Creme Brulee Hazelnut

Date Sponge, Valencia Orange Caramel, Citrus Fruits

Peanut Butter Bombe

Silky Peanut Butter Mousse, Concord Grape, Milk, Jam



RECEPTION HORS D'OEUVRES

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Cold Canapes

**Mushroom Duxelle
Crosthini** 8

Truffle Oil (V)

Mini Corn Tostone 12

Crab Salad, Chipotle Aioli

Tuna Tartar 12

Sesame Cones

**Aji Amarillo Vegetable
Ceviche** 10

(GF, V, VG)

Hot Hors D'oeuvres

Chorizo Empanada 10

Chimichurri

Crab Cake, 12

Chipotle Remoulade

Duck Confit Quesadilla 10

Spicy Aioli

Garlic & Ginger Shrimp 10

(GF)

		Bacon Wrapped Scallops	12
Prosciutto Wrapped Asparagus (GF)	10	Saffron Aioli (GF)	
		Arancini	10
		Romesco Sauce (V)	
Seafood Ceviche, Cucumber Cup	10		
(GF)		Forest Mushroom & Laurel Chenel Goat Cheese Quiche (V)	9
Marinated Artichoke Bruschetta (VG)	9		
		Vegetable Spring Rolls	8
		Ponzu-Plum Sauce	
Minted Ricotta, Caramelized Onion & Portobello Bruschetta (V)	9		
		Pork Adobo Bao Buns	9
		Scallions, Chili	
Cured Vodka Salmon, Blinis, Chive & Caviar	12	Thai Beef Satay	10
		Spicy Peanut Sauce	
Steak & Blue-New York Steak, Crumbled Blue Cheese	13		

RECEPTION PRESENTATIONS AND DISPLAYS

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ANTIPASTO

24

Char Grilled Peppers, Zucchini, Eggplant,
Zinfandel Marinated
Mushrooms, Castelvetrano Olives, Castroville
Artichokes, Zoe's Salami, Crostini & Grissini

CHARCUTERIE DISPLAY

28

Local Artisans Creminelli & Olympic Provisions,
Zoe's Turkey
Salami, Prosciutto, Coppa, Olives, Pickled
Carrots, Onion Jam,
Mostarda, Grainy Mustard, Crostini & Grissini,
Baguette

SALAD STATION

24

County Line Greens, Treviso, Baby Arugula,
Watercress, Lolla Rossa
Smoked Chicken, Applewood Bacon, Hen Egg
Point Reyes Blue Cheese, Aged Cheddar Cubes,
Goat Cheese
Grape Tomato, Cucumber, Shredded Carrot
Marcona Almonds, Sunflower Seeds, Toasted
Pepitas
Lemon Vinaigrette, Roasted Shallot Vinaigrette,
Aged Balsamic,
Extra-Virgin Olive Oil (GF)

CALIFORNIA CHEESE TRAIL

25

(Selection of 3)

Marin French Camembert, Petaluma – Cow
Laura Chenel Cabecou, Sonoma – Goat, Herb &
Olive Oil
Cypress Grove Humboldt Fog, Marin – Goat &
Ash
Bellwether Carmody, Valley Ford – Sheep
Central Coast Seascape, Paso Robles – Goat &
Cow
Oakdale Aged Gouda, Oakdale – Cow
Schoch Family Aged Monterey Jack, Salinas –
Cow
Point Reyes Blue, Point Reyes – Cow

Includes: Central Valley Grapes, Dried Fruit &
Nuts
Breadsticks & Rustic Flat Bread Crackers

CALIFORNIA CHEESE TRAIL

28

(Selection of 4)

Marin French Camembert, Petaluma – Cow
Laura Chenel Cabecou, Sonoma – Goat, Herb &
Olive Oil

CALIFORNIA CHEESE TRAIL

32

(Selection of 5)

Marin French Camembert, Petaluma – Cow
Laura Chenel Cabecou, Sonoma – Goat, Herb &
Olive Oil

Cypress Grove Humboldt Fog, Marin – Goat & Ash
Bellwether Carmody, Valley Ford – Sheep
Central Coast Seascape, Paso Robles – Goat & Cow
Oakdale Aged Gouda, Oakdale – Cow
Schoch Family Aged Monterey Jack, Salinas – Cow
Point Reyes Blue, Point Reyes – Cow

Includes: Central Valley Grapes, Dried Fruit & Nuts,
Breadsticks & Rustic Flat Bread Crackers

SUSHI **84 per dozen**

(Minimum of 8 dozen)

Selection of: Maki, Nigiri & Sashimi including Tuna, Salmon, Shrimp & Yellowtail

California Rolls & Signature Rolls

Wasabi, Pickled Ginger, Soy Sauce

LATE NIGHT SLIDER BAR **26**

Ancho & Lime Pulled Pork Sliders, Angus Beef Sliders, Mini Lobster Rolls, Black Bean Quinoa Veggie Sliders
Artisan Salt, Tapatio & Hot Sauce, Butter
Lettuce, Tomatoes,
Red Onion, House Made Chips

ULTRAVIOLET **30**

(Chef Attendant fee \$250)

Hummus, Oregano White Bean Dip, Baba Ghanoush, Herbed Yogurt,
Kale Chips, Snap Chips, Inka Corn
Sebastopol Micro Greens (Trimmed to Order)
Sliced Breakfast Radish, Roasted Corn, Crispy Carrots, Cherry Tomato
Chimichurri & Herbed Ciabatta Croutons (V, VG)
Tequila Lime Dressing, Balsamic Dressing & Red Wine Vinaigrette

Cypress Grove Humboldt Fog, Marin – Goat & Ash
Bellwether Carmody, Valley Ford – Sheep
Central Coast Seascape, Paso Robles – Goat & Cow
Oakdale Aged Gouda, Oakdale – Cow
Schoch Family Aged Monterey Jack, Salinas – Cow
Point Reyes Blue, Point Reyes – Cow

Includes: Central Valley Grapes, Dried Fruit & Nuts
Breadsticks & Rustic Flat Bread Crackers

SANTA BARBARA **325 per**
SMOKEHOUSE SALMON **salmon**

Lavash, Croccontini, Ficelle Crisps
Creme Fraiche, Capers
Pickled Red Onion & Fennel Salad, Lemon Oil

CARNAROLI RISOTTO **30**
STATION

Wild Mushroom Risotto – Pancetta & Goat Cheese (V)
Sweet Charred Corn Risotto – Arugula, Manchego Cheese, Shallot Confit
Red Beet Risotto – Pea Shoots & Shaved Pecorino (V)

BUBBLES & FRIES **35**

Fresh Cut Fries – Beef Gravy, Cheese Curds, Scallions, Spicy
Mayo, Ketchup, Malt Vinegar
Prosecco

CARNIVAL GOODIES

22

(Pick three)

Cotton Candy, Caramel Corn, Mini Funnel Cakes, Pretzels, Lollipops, Mini Caramel Apples

S'MORES

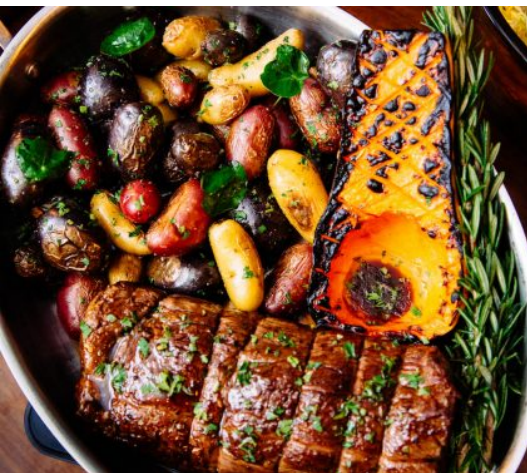
25

Homemade Graham Crackers, Guittard Semisweet Chocolate & Seasonal Marshmallows

BUBBLES & CHOCOLATE BAR

32 based on
1.5 glasses
per person

Sparkling Wine
Nuubia Truffles and Cloud 9 Marshmallow Squares
White Chocolate Tartufi & Montelimars
Mini Devils Food Cupcakes
Mississippi Mudslide Shooters



CARVING STATIONS

All Plated Dinner prices are per person and include: Assorted Rolls, Soup or Salad, Entrée, Dessert, Freshly Brewed Regular & Decaffeinated Coffee & Tea. Selection of one soup or salad per entrée. Selection of dessert per entrée.

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BRANDT FARMS NATURAL STRIPLOIN

800 each

Naturally Raised Beef

(Serves 35-40)

Meal Includes: Brioche Rolls, Chimichurri, Au Jus, Smoked Sea Salt, Creamy Horseradish, Selection of Mustards Warm Yukon Gold Potato Salad, Lemon, Thyme

HOUSE SPICED RUBBED BRISKET

450 each

Naturally Raised Beef

(Serves 20-25)

BRANDT FARMS BEEF TENDERLOIN

500 each

Naturally Raised Beef

(Serves 15-20)

Meal Includes: Brioche Rolls, Chimichurri, Au Jus, Smoked Sea Salt, Creamy Horseradish, Selection of Mustards Warm Yukon Gold Potato Salad, Lemon, Thyme

PISTACHIO CRUSTED PORK LOIN

500 each

Naturally Raised Beef

(Serves 40-45)

Slow Cooked, Grilled Onions, Ancho BBQ Sauce

Date & Fig Mustardo, Apricot jus

Meal Includes: Brioche Rolls, Chimichurri, Au Jus, Smoked Sea
Salt, Creamy Horseradish, Selection of Mustards
Warm Yukon Gold Potato Salad, Lemon, Thyme

Meal Includes: Brioche Rolls, Chimichurri, Au Jus, Smoked Sea
Salt, Creamy Horseradish, Selection of Mustards
Warm Yukon Gold Potato Salad, Lemon, Thyme

WHOLE ROASTED CITRUS- 300 each
FENNEL ROASTED
SALMON

(Serves 30-40)

Charred Lemons, Maple-Miso Mustard

DINNER A LA CARTE

All Plated Dinner prices are per person and are based on a three course dinner including: Assorted Rolls, Soup or Salad, Entrée, Dessert, Freshly Brewed Regular & Decaffeinated Coffee & Tea. Selection of one soup or salad per entrée. Selection of dessert per entrée.

If fourth course is requested, an additional \$14.00 per person

If one more than one entrée is selected, the menu price is based on the highest selection

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SOUPS

Pea Veloute

with Creme Fraiche, Mint Pesto (GF, V)

Creamy Chickpea & Rosemary Soup

with Crispy Pancetta (GF)

Caramelized Onion & Oxtail Soup (GF)

Puree of Sweet Corn, Braised Beef Cheek & Hominy Soup

(GF)

Portobello & Mushroom Chowder

SALADS

Little Gem Caesar

Parmesan, Herb Croutons, Bacon, Green Goddess

Grilled Artichoke Heart

Shaved Fennel, Sweet Drop Peppers, Arugula, Lola Rosa, Shaved Parmesan, Zinfandel Vinaigrette (GF, V)

Roasted Pear

Burrata, County Line Greens, Spiced Hazelnuts, Shallot Vinaigrette (GF, V)

Heirloom Tomato Salad

Santa Rosa Plums, Mizuna, Riesling Vinaigrette (GF, V)

Roasted Squash Panzanella

with Roasted Celeriac

Cherry Tomato, Ciabatta Crouton, Basil
Vinaigrette (V)

Chicken Vegetable

with Pistou & Barley (GF)

Roasted Golden & Crimson Beet Salad

Crumbled Goat Cheese, Truffle Salt, Crispy Beet
Chips, Micro Arugula (V)

Poultry

ROASTED MARY'S FREE RANGE CHICKEN "MILANESE STYLE" 72

Lemon Herb Parmesan Panko, Sun Dried
Tomato Crushed Fingerlings, Baby Vegetables,
Lemon Caper Beurre Blanc

ROASTED MARY'S FREE RANGE CHICKEN BREAST 72

Butter Poached Crab, Chanterelle Risotto, Baby
Vegetables, Tarragon Pan Jus (GF)

HERB MARINATED JIDORI CHICKEN BREAST 72

Wild Mushroom Sherry Ragout, Blue Lake
Beans, Roasted Garlic Mashed Potatoes

Seafood

MAHI MAHI 79

Meats

CUMIN CRUSTED PORK LOIN 92

Bacon, Tomato & Hominy Hash, Crispy Brussels
Sprouts, Ginger-Apple Cider

SEARED BEEF TENDERLOIN 92

Braised Short Rib, Potato Puree, Brussel
Sprouts, Bordelaise Sauce (GF)

GRILLED 8oz NY STEAK 92

Potato Puree, Baby Vegetables, Peppercorn Jus
(GF)

ROASTED LAMB DOUBLE CHOP 92

Tuscan Bean Cassoulet, Broccoli Rabe, Lemon
& Garlic,
Beurre Rouge (GF)

Duet

ANGUS BEEF FILET MIGNON & ROSEMARY 99

Charred Onion, Roasted Cauliflower, Crushed Yukon Gold Potatoes & Sunchokes, Soubise (GF)

SALMON 79

Tomato Fondue, Sugar Snap Peas, Forbidden Coconut Rice (GF)

SEARED SEABASS 79

Toybox Mushrooms, Lemon Gnocchi, Lacinato Kale, Beurre Blanc

GRILLED SWORDFISH 79

Escabeche, Toasted Cous Cous, Haricot Vert, Fennel Escabeche

Vegetarian

ROASTED ARTICHOKE & SPINACH RAVIOLI 72

Spinach & Parmesan Cream (V)

TAGLIATINI "MUSHROOM BOLOGNESE" (V) 72

ROASTED BEET & FENNEL RISOTTO 72

Parmesan, Arugula, Lemon Oil (GF)

GRILLED JUMBO SHRIMP

Natural Jus, Whipped Potatoes, and Seasonal Baby Vegetables (GF)

4oz BEEF FILET & GRILLED DIVER SEA SCALLOP 99

Madeira Butter Sauce (GF)

4oz BEEF TENDERLOIN & ROASTED SALMON 99

Beet & Fennel Risotto, Parmesan, Arugula (GF)

MARY'S FREE RANGE CHICKEN BREAST & HERB CRUSTED SALMON 99

Tarragon Pan Jus, Butter Poached Crab & Chanterelle Risotto

Desserts

Pistachio Panna Cotta

Sugared Strawberries, Pistachio Cake, Lemon Crumble

Pear & Marcona Almond Pavee

Poached Pear, Rooibos Tea Cream, Almond Caramel

Carrot Cake

Mascarpone Diplomat, Passion Fruit Anglaise, Honey Pickled Apples, Ginger Cream

"5 GRAIN WELLINGTON"

72

Freekeh, Red & White Quinoa, Farro, Barley,
Carrot Jus (V)

Dulce de Leche Bombe

Caramelia Mousse, Toasted Oat Chiffon Cake,
Pear-Blueberry Marmalata

Triple Chocolate Tart

Cocoa Nib Crust, Silky Chocolate Mousse,
Kahlua-Chocolate Caramel, Smoky Cashew
Crumble

DINNER BUFFET

Minimum of 30 Guests

Buffet pricing is based on two hours of service

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TASTE OF THE BAY

145

SOUP

Bassian Farm Chicken & Vegetable Soup
Pistou

EAST BAY

Di Stefano Burrata – Grilled Broccolini and Sweet Peppers, Toy Box Tomatoes, Arugula Pesto (GF, V)

Tri Color Roasted Delta Cauliflower Salad – Caper Anchovy Vinaigrette, County Line Greens, Radish, Cherry Tomato, Cucumber, Shaved Red Onion, Cilantro, Peanuts, Sesame Soy Vinaigrette

SAN FRANCISCO

San Francisco Bamboo Steamed Hand-Made Dim Sum – Chinese Mustard, Sweet Chili, Soy Sauce

Pacific Prawn Rice Noodles – Asian Vegetable and Edamame Salad

Poached Calamari Salad – Citrus, Cilantro, Chili (GF)

Hog Island Oysters, Jumbo Shrimp and Seaweed – Lemon and Lime Wedges, Cocktail Sauce, Mignonette, Tobasco (GF)

Roasted Pacific Rockfish Escabeche – Sonoma County Mango Vinaigrette, Seared Baby Fennel, Grilled Valencia Orange, Castelvetrano Olives (GF)

Classic Bay Area Seafood Cioppino, Pier 39

Market Fish – Oven Roasted Tomato & Fennel (additional \$8.00)

AMERICAN TAVERN

130

SOUP

New England Clam Chowder – Bacon, Oyster Crackers

SALADS

"405" Tostada – Avocado, Pickled Onions (V)
Vegetable & Seafood Ceviche (GF, V, VG)

Cobb Salad – County Line Greens, Hen Egg, Chicken, Tomato, Applewood Bacon, Point

Reyes Blue Cheese, Cabernet Vinaigrette
Orecchiette Pasta – Grilled Mushrooms,

Scallions, Goat Cheese, Sherry Vinaigrette
Panzanella Salad – Romaine, Red Onions, Peppers, Cucumber, Torn Ciabatta

"Pickles n' Slaw" – Spiralized Vegetables, Pickle Chips, Vinaigrette (GF, V)

Clam Bake – Corn, Marble Potatoes, Chorizo (GF)

ENTREES

"Pig Wings" – Bourbon BBQ Glazed Wilted Napa Cabbage (GF)

Oaktown Spicy Lamb Meatballs – Vegetable "Bolognese" (GF)

Cast Iron Seared NY Steak – Gnocchi Spinach, Mushrooms, Crispy Prosciutto

Vegetarian Bean Cassoulet – Crispy Onions, Roasted Mushrooms (V)

DESSERTS

Butterscotch Pudding – Brown Sugar Custard, Scotch Scented Strawberries (GF)

Seasonal Crostata – Seasons Best Fruits &

THE TOWN

Grilled "Santa Maria" Style Skirt Steak – Savory Spice Rub, Romano Beans, Grilled Red Bliss Potatoes (GF)
Maple Glazed Pork Loin – Fresh Herbs, Dinosaur Kale, Scarlet Quinoa, Dried Cherries (GF)
Citrus Roasted Chicken – Wild Mushrooms, Red Wine Jus (GF)
Mushroom & Caramelized Onion Ravioli – Roasted Shallot Vinaigrette, Blistered Tomatoes, Grilled Radicchio, Pecornio (V)

BERKELEY'S FINEST CAKE BAR

Sri Lankan Love – Spiced Semolina Cake, Toasted Cashews, Rose Sugar
Oolong Pop – Tea Infused Pound Cake with a Sweet Milk
Tea Glaze Malted Strawberry – Sponge Cake with Strawberry Jam and Malted Strawberry Buttercream
Devils Food Delight – Chocolate Cake, Dark Chocolate Ganache, Crunchy Chocolate Pearls
Garden Carrot-Parsnip – Carrot & Parsnip Cake, Pineapple Jam & Sunflower Butter Ganache
Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Poppy Seed Custard

Hazelnut-Ricotta Tartlet – Chocolate Flaked Ricotta, Hazelnut Crust
Elderflower Angel Food Cake – Cassis Curd & Elderflower Chantilly

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

MOSTLY PALEO TABLE

100

Vegetarian Chilli, Aleppo Spice (GF)
Mary's Ground Chicken & Lettuce Tacos, Pico de Gallo
Vegetable, Tofu Lettuce Tacos, Pico de Gallo
Norcal Seafood Antipasti – Calamari, Mussels, Tuna, Fennel, Radish, Cocktail Sauce, Citrus (GF)
Zucchini, Pine Nut & Tomato Noodles – Carrot, Lime, Dijon, Salad, Flat Leaf Parsley
Burmese Salad – Fermented Tea Leaves, Kale, Cabbage, Bean Sprouts, Chilies, Peanuts, Soy Beans, Pumpkin Seeds, Lime Chili Vinaigrette (GF)

BUILD YOUR OWN SALAD

County Line Greens, Treviso, Baby Arugula, Watercress, Lola Rosa,
Applewood Bacon, Point Reyes Blue Cheese, Aged Cheddar,
Cabacou Goat Cheese, Grape Tomato, Cucumber, Shredded Carrot,
Roasted Artichoke Hearts, Marcona Almonds, Hearts of Palm,
Lemon Vinaigrette, Roasted Shallot Vinaigrette, Aged Balsamic,

Extra-Virgin Olive Oil (GF)

Sweet Thai Chili Roasted Chicken Cilantro, Thai Basil, Lime

Line Caught Pacific Salmon, Chard, Spinach, Charred Citrus

Grilled Flat Iron Brussel Sprouts, Braised Leeks, Natural Jus

Sweet Potato & Baby Yukons Crunchy Pecans, Honey

Mushroom and Caramelized Onion Ravioli Citrus Zucchini, Roasted

Mushrooms, Wilted Arugula, Herb Butter

Ginger-Rosemary Stewed Citrus (GF, VG)

Honey Roasted Nut Chocolate Cake (GF, VG)

Coconut-Verbena Parfait (GF, VG)

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas



HOST BARS

Hosted bar prices are exclusive of service charge and sales tax

Bar Service:

\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.
1 Bartender per 75 guests

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FAIRMONT PREMIUM MIXED DRINKS

10 per drink

Finlandia Vodka
Beefeater Gin
Jim Beam Bourbon
Hennessy VS Cognac
Bacardi Superior Rum
Jack Daniel’s Whiskey
The Famous Grouse Scotch
Noilly Prat Vermouth (Dry & Sweet)
Sauza Blue Tequila

FAIRMONT SUPER PREMIUM MIXED DRINKS

12 per drink

Grey Goose Vodka
Bombay Sapphire Gin
Maker’s Mark Bourbon
Crown Royal Canadian Whiskey
Bacardi 8 Rum
Johnnie Walker Black scotch
Remy Martin VSOP
Sauza Tres Generaciones Tequila
Noilly Prat Vermouth (Dry & Sweet)

FAIRMONT HOUSE BRAND RED & WHITE WINE

48 per bottle

ASSORTED DOMESTIC BEER

7 per drink

ASSORTED MICRO-BREWERY & IMPORT BEER

8 per drink

LIQUEURS & CORDIALS

13 per drink

FAIRMONT STILL & SPARKLING MINERAL WATER, SOFT DRINKS & JUICES

7 per drink

CASH BARS

Bar Service:

\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.

1 Bartender per 75 guests

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FAIRMONT PREMIUM MIXED DRINKS

13 per drink

FAIRMONT SUPER PREMIUM MIXED DRINKS

15 per drink

FAIRMONT HOUSE BRAND RED & WHITE WINE

13 per glass

ASSORTED DOMESTIC BEER

9 per drink

ASSORTED MICRO-BREWERY & IMPORT BEER

10 per drink

LIQUEURS & CORDIALS

16 per drink

**FAIRMONT STILL &
SPARKLING MINERAL
WATER, SOFT DRINKS &
JUICES**

7 per drink

BEVERAGE PACKAGES

Beverage packages do not include martinis. Mixed drinks are one ounce liquor pours. Martinis can be added to any package as a consumption charge or as an additional price. Specialty bars can be created by your Catering or Conference Services Manager.

Bar Service:

\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.
1 Bartender per 75 guests

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BEER AND WINE PACKAGE

Fairmont House Red and White Wine
Domestic, Microbrewery and Import Beer
Still and Sparkling Mineral Water, Assorted
Juices and Soft Drinks

16 per person for the first hour
12 per person each additional hour

FAIRMONT PREMIUM PACKAGE

Premium Brand Mixed Drinks:
Finlandia Vodka
Beefeater Gin
Jim Beam Bourbon
Hennessy VS Cognac
Bacardi Superior Rum
Jack Daniel's Whiskey
The Famous Grouse Scotch
Noilly Prat Vermouth (Dry & Sweet)
Sauza Blue Tequila
Fairmont House Wine and Domaine Chandon,
Brut, Napa
Anchor Steam, Sierra Nevada, Heineken,
Corona, Bud Light
Still and Sparkling Mineral Water
Assorted Juices and Soft Drinks

22 per person for the first hour

16 per person each additional hour

FAIRMONT SUPER PREMIUM PACKAGE

Super Premium Brand Mixed Drinks:

Grey Goose Vodka
Bombay Sapphire Gin
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Bacardi 8 Rum
Johnnie Walker Black scotch
Remy Martin VSOP
Sauza Tres Generaciones Tequila
Noilly Prat Vermouth (Dry & Sweet)
Pence Ranch, Chardonnay, Santa Barbara
Fortnight, Cabernet Sauvignon, Napa
Domaine Chandon, Brut, Napa
Anchor Steam, Sierra Nevada, Heineken,
Corona, Bud Light
Still and Sparkling Mineral Water
Assorted Juices and Soft Drinks

25 per person for the first hour

19 per person each additional hour

BANQUET WINE LIST

Prices are in US dollars and are subject to 24% service charge and 9.25% sales tax. All prices are "per person" unless indicated otherwise and are valid for events occurring through December 31, 2019. For meals with fewer than 25 guests, a surcharge charge of \$10.00 per person will apply. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov/restaurant.

Sparkling Wine & Champagne

**Domaine Chandon, Brut,
Napa** 52

**Mionetto "Gold Label",
Prosecco, Brut, Veneto** 56

Pinot Grigio

**Trefenbrunner, Trentino-
Alto, Adige** 50

**Francois, Montand, brut,
Blanc de Blancs** 75

**J Vineyard, Brut, Rose,
Russian River Valley** 90

**Moet & Chandon, Imperial,
Brut, Epernay** 108

Riesling

**August Kresseler,
Rhiengau** 50

Sauvignon Blanc

**Round Pond, Sauvignon
Blanc** 52

Cliff Lede, Napa 60

Cloudy Bay, Marlborough 84

Chardonnay

Gen F, Raymond 48

Other White Varietals

King Estate, "Signature 50

Vineyards, California**Collection", Pinot Gris,
Oregon****Pence Ranch, Santa
Barbara 64****Hearst Ranch Winery,
"Three Sisters Cuvee",
Paso Robles 56****Neyers, "304", Sonoma 75****Conundrum, California 60****Mer Soleil, Santa Lucia,
Monterey 90****Pinot Noir****Merlot****Annabella, "Special
Selection", Carneros, Napa 56****Ancient Peaks, Paso
Robles 50****Bouchard Pere & Fils,
Burgundy 96****Whitehall Lane, Napa 60****Cabernet Sauvignon****Other Red Varietals****Gen F, Raymond
Vineyards, California 48****Domaines Barons de
Rothschild Lafite, "Aruma"
Malbec, Mendoza 56**

Ancient Peaks, Paso Robles 54

Fortnight, Napa 66

Arrowood, Sonoma 72

Daou, Paso Robles

72