



## BREAKFAST CONTINENTAL

All prices are per person

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### THE CLAREMONT CONTINENTAL EXPERIENCE

40

Fresh Orange & Apple Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries &  
Croissants (N)  
Creamery Butter (D)  
Preserves  
Seasonal Fruit Salad (V)

### LOX & BAGELS

44

Fresh Orange & Apple Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Lot 35 Teas

Assortment of Bagels  
Creamery Butter (D)  
Preserves  
Plain, Scallion & Strawberry Cream Cheese (D)  
Hard Boiled Eggs, Aleppo Pepper  
Cold Smoked Salmon  
Nonpareil Capers, Pickled Red Onion, Sliced  
Tomato & Cucumber (V)  
Seasonal Fruit Salad (V)

### VITALITY BREAKFAST

46

Fresh Orange & Apple Juices

### The Boxed Claremont Continental

40

Freshly Brewed Regular & Decaffeinated Coffee,  
Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries &  
Croissants (N)  
Creamery Butter (D)  
Preserves  
Seasonal Fruit and Berries (V)  
Individual Petaluma Yogurts (D)  
Coconut Yogurt (V)  
House Made Granola (N, V)  
Cage Free Egg White Frittata, Wild Mushrooms,  
Leek and Thyme (VEG, DF)  
Steel Cut Oatmeal – Brown Sugar, California  
Raisins, Ground Flax Seeds (V)

**The Boxed Lox and Bagels 44**

Fresh Orange & Apple Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Lot 35 Teas

Plain Bagel  
Cream Cheese (D)  
Cold Smoked Salmon, Capers & Pickled Red  
Onion  
Sliced Tomatoes & Cucumbers (V)  
Hard Boiled Egg, Aleppo Pepper  
Fruit Salad (V)

Fresh Orange & Apple Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Lot 35 Teas

Flaky Croissant (D)  
Creamery Butter (D)  
Preserves  
Fruit Salad (V)

**The Boxed Vitality 46**  
**Breakfast**

Fresh Orange & Apple Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Lot 35 Teas

Freshly Baked Muffin (N)  
Butter (D)  
Preserves  
Individual Fruit Yogurt (D)  
House Made Granola (N,VEG)  
Cage Free Egg White Frittata with Wild  
Mushrooms & Thyme (DF, VEG)  
Steel Cut Oatmeal, Brown Sugar, California  
Raisins, Ground Flax Seeds (V)  
Fruit Salad (V)

# HOT BUFFET BREAKFAST

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## THE CLAREMONT BREAKFAST EXPERIENCE 60

Fresh Orange & Apple Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries & Croissants (N)  
Sourdough, Multigrain & Honey White Breads  
Creamery Butter (D)  
Preserves  
Individual Petaluma Yogurts (D)  
Seasonal Fruit Salad (V)  
Cage Free Scrambled Eggs or Egg Whites (VEG, DF)  
Breakfast Potatoes, Caramelized Onions, Garden Herbs (V)  
Applewood Smoked Bacon or Country Style Pork Sausages

*Select 1 Hot Item from the choices below:*

~Cage Free Scrambled Eggs, Queso Fresco, Pico de Gallo (D,VEG)  
~Cage Free Egg White Frittata, Wild Mushrooms, Leeks & Thyme (VEG)  
~Buttermilk Pancakes, Maple Syrup, Whipped Cream (D,VEG)  
~Bourbon Vanilla French Toast, Maple Syrup, Seasonal Berries, Whipped Cream (D,VEG)  
~Steel Cut Oatmeal, Brown Sugar, California Raisins, Ground Flax Seeds (V)

*Additional Hot Items: \$10.00 each per person*

## MISSION STREET BURRITOS 60

Fresh Orange & Apple Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Lot 35 Teas

Seasonal Fruit Salad (V)  
Individual Petaluma Yogurts (D)  
Chorizo & Scrambled Egg Burrito with Yukon Gold Potatoes, Jack Cheese, Sweet Peppers, Onions, Pico de Gallo (D)  
Vegetarian Burrito with Spicy Black Beans, Yukon Gold Potatoes  
Jack Cheese, Sweet Peppers, Onions, Pico de Gallo (D,VEG)\*  
Guacamole, Sour Cream, Shredded Cheddar, Cilantro, Pico de Gallo (D)  
Breakfast Potatoes, Caramelized Onions, Sweet Peppers (V)

\*Vegan upon request

## THE BERKELEY BRUNCH

95

Fresh Orange & Apple Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries &  
Croissants (N)  
Berkeley Bagels with Plain, Scallion and  
Strawberry Cream Cheese (D)  
Cold Smoked Salmon with Shaved Red Onions,  
Capers and Crème Fraiche (D)  
Sliced Seasonal Fruit and Berries (V)  
Waffles, Greek Yogurt, Dried Apricot, Honey,  
Saffron Compote and Toasted Pistachios and  
Maple Syrup (D,N)  
Applewood Smoked Bacon and Country Pork  
Sausages  
Fluffy Scrambled Cage-Free Whole Eggs, Egg  
Whites or Tofu with Chives (DF)  
Shakshuka – Farm Fresh Eggs Baked in a Spicy  
Tomato Sauce Feta Cheese, and Cilantro  
(D,VEG)  
Spice-Rubbed Skirt Steak, Sautéed Spinach,  
Green Chermoula Sauce  
Herb Roasted Pee Wee Potatoes with Roasted  
Red Bell Peppers and Onions (V)  
Mixed Lettuces, Dates, Oranges, Shaved  
Breakfast Radishes and Red Onion, Sherry  
Vinaigrette (V)  
Seasonal Sweets and Frivolities

## The Boxed Breakfast Experience

60

Fresh Orange & Apple Juices  
Freshly Brewed Regular & Decaffeinated Coffee,  
Lot 35 Teas

Fruit Salad (V)  
Individual Fruit Yogurt (D)  
Breakfast Potatoes

*Select 1 item from the choices below:*

~Breakfast Burrito with Chorizo, Scrambled  
Eggs, Yukon Gold Potatoes, Jack Cheese,  
Sweet Peppers, Onions, Pico de Gallo (D)  
~Breakfast Burrito with Spicy Black Beans,  
Scrambled Eggs, Yukon Gold Potatoes, Jack  
Cheese, Sweet Peppers, Onions, Pico de Gallo  
(D, VEG)  
~Breakfast Sandwich with Scrambled Egg,  
Cheddar Cheese, Bacon on English Muffin (D)  
~Breakfast Sandwich with Scrambled Egg,  
Sautéed Spinach, Cheddar Cheese on English  
Muffin (D, VEG)

# 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

**Yogurt Parfaits** 8

House Made Granola, Greek Yogurt, Fruit Compote

## Farm Fresh Cage Free Eggs

**Fluffy Scrambled Eggs or Egg Whites** 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)

<b>Scrambled Eggs</b>	<b>10</b>	<b>Bacon Cheddar English Muffin</b>	<b>14</b>
Queso Fresco Cheese, Peppers, Onions & Pico de Gallo		Scrambled Eggs or Egg Whites, Canadian Bacon & Tillamook Cheddar	
<b>Sonoma Egg White Frittata</b>	<b>10</b>	<b>Mushroom Toast</b>	<b>72 per dozen</b>
Spinach, Onions, Peppers & Laura Chenel Goat Cheese		Roasted Tomato, Mushrooms & Manchego	
<b>Hard Boiled Eggs, Chives &amp; Maldon Salt (GF)</b>	<b>55 dozen</b>	<b>Avocado Toast</b>	<b>14</b>
		Acme Levain Bread, Avocado, Pickled Red Onions, EVOO & Micro Intensity Greens	
		<b>Levy's Bagel Wall</b>	<b>18 (minimum 20 ppl)</b>
		Served with the following condiments: Smoked Salmon, Red Onions and Capers Tomato, Cucumber Plain, Blueberry, Strawberry Whipped Cream Cheese	
		<b>Chia &amp; Quinoa Breakfast Bowl</b>	<b>8</b>
		Dried Cranberries, Almonds	
		<b>CROISSANT BREAKFAST SANDWICH</b>	<b>12</b>
		Scrambled Eggs, Brie & Smoked Bacon	

# BREAKFAST ACTION STATIONS

One Culinarian required per 50 guests or any portion thereof. Charged at \$250 per 2 hours. 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  
~The Oakland Hills – Egg White or Whole Egg Frittata – Kale, Sundried Tomatoes, Mushrooms & Aged Cheddar, Chicken Apple Sausage (GF)





## ASSORTED BEVERAGES

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

# 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

**Assortment of French Macarons** 60 per dozen

**Fudge Brownies** 60 per dozen

**House Baked Cookies** 60 per dozen

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

**Bakery Fresh Muffins &** 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

## Morning Pastries

Preserves, Creamery Butter

**White Cheddar Popcorn** 50 per dozen bags

**Trio of Croissants** 60 per dozen

Butter, Almond & Pain au Chocolate  
Preserves & Creamery Butter

**Salted Pretzels** 50 per dozen bags

**Croissants** 6

Butter, Chocolate or Almond

**Granola Bars** 60 per dozen

**Assorted Muffins** 5

**Freshly Popped Popcorn,  
Sea Salt & Butter** 8 per person

**ROASTED MIX NUTS** 7

Individual packaged

**Smoked California  
Almonds** 7

Individual Bagged

**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

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# 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

Dried Apricots, Sundried Cranberries, California Raisins, Pistachios, Candied Pecans, Roasted Almonds, M&M's, Chocolate Covered Raisins, House Honey Roasted Granola

## Meritage 24

A selection of Wine Country-inspired Charcuterie & Cheeses, Crostini, Olive Oil, Aged Balsamic, Napa Mustard, Seasonal Jam, Pickled Vegetables

## Something Sweet 18

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

## French Press 25

Melange of Chef's Favorite Coffee Accompaniments, Financiers, Madelines, Napoleons

## Twisted & Popped 20

Vanilla Brown Butter Dusted Popcorn – Artisan Sea Salt, Parmesan  
Warm Artisan Pretzels – Dijon, Honey Mustard, Grainy Mustard, Warm Cheese Fondue

## Great Wall of Donuts 18

Select Two: Maple Bacon, Chocolate Crunch, Rainbow Sprinkle, Coconut Flake, Salted Caramel, Honey Roasted Nuts, S'mores

## Afternoon Tea 65

*Amuse:* Oven Roasted Tomato, Pickled Shimeji Mushrooms  
Lemon Raspberry Scone, Devonshire Cream  
*Assorted Tea Sandwiches*  
Dungeness Crab, Chive Creme, Brioche  
Prosciutto & Brie Napoleon, Upland Cress  
Cage Free Egg Salad, Pea Shoots, Crispy Croissant  
Vadouvan Chicken, Butter Lettuce, Hazelnut  
Turmeric Loaf  
*Sweets*  
Strawberry Shortcake Shooter

Earl Grey Macaroon  
Lemon Meringue Tart  
Chocolate Tart  
Freshly Brewed Coffee and A Variety of Teas



## LUNCH BUFFET

**Prices are per person.**

Buffet pricing is based on two hours of service, minimum of 25 guests. Less than 25 guests, a \$10.00 per person surcharge will be applied to the menu price.

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### 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)

### 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, Castrovilla 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



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

## **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  
Cabbage Slaw

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

## **BOXED LUNCH TO GO** **48**

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

## **MT. DIABLO PICNIC** **65** **BUFFET**

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,  
Achiote Dressing

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

## **CLAREMONT BURGER** **45** **BAR**

### Choice of One Salad:

Farro with Cherry Tomatoes, Cucumbers, Herbs & Red Wine Vinaigrette

Roasted Broccoli with Feta and Calabrian Chili

Orzo Pasta with Roasted Summer Squashes, Pine Nuts, Basil Vinaigrette

### Choice of Sandwich:

**Grizzly Peak**– Slow Roasted Rosemary Beef, Caramelized Onion Compote, Roasted Bell Peppers, Pepperoncini, Blue Cheese Crema, Arugula, Baguette

**California Chicken**– Prosciutto, Tillamook Cheddar, Guacamole & Sundried Tomato Mayo, Sunflower Sprouts, Bibb Lettuce, Ciabatta

**Benicia**– Smoked Turkey, Coleslaw, Pickles, Russian River Dressing, Ciabatta

**The Shattuck** (vegan)- Vadouvan Spiced Cauliflower, Baby Kale, Red Cabbage, Roasted Corn Relish, Major Grey Vegan Aioli, Gem Lettuce, Baguette

**East Bay Provision**– Signature Ham & Cheese Pretzel Croissant

*All boxed lunches include- Seasonal Whole Fruit, Chocolate Chip Cookie, bag of Potato Chips and Bottled Water*

California Beef Burger, Avocado, Lettuce, Tomato, Bacon, Cheddar

Turkey Burgers, Cranberry Mayo, Pickled Red Onions, Chopped Lettuce

Grilled Plant Based Burgers (additional \$4.00 each), Pickles, Chopped Lettuce

Brioche Bun, Ketchup, Mayonnaise, Relish, Mustard

French Fries

Whole Fruit, Chocolate Brownies

# 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)

## CAESAR SALAD

Garlic Croutons, Parmesan, Creamy Caesar Dressing

## MESCULN GREENS

Cherry Tomatoes, Olives, Sweet Bell Peppers, Shaved Red Onions, Meyer Lemon Vinaigrette

## 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)

## CHICKEN NOODLE SOUP

### ROAST TOMATO BISQUE, PISTOU

## APPETIZERS

**Lemon Risotto** 14 additional  
per person

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

**Bassian Farm Duck Confit** 14 additional  
per person

Rocket Lettuce, Pickled Shallots, Pomegranate

## Seafood

**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  
Ginger, Soy Glaze

**CATCH OF THE DAY** 64

## Poultry

**GARLIC & HERB  
ROASTED MARY'S  
CHICKEN** 56

Polenta, Oyster Mushrooms, Fine Beans, Sauce  
Soubise

**MAPLE GLAZED CHICKEN** 56

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

**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

Sage Gnocchi, Carrots, Caramelized Fennel  
Cream

**GRILLED NY STEAK** 70

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

**Vegetarian**

**MUSHROOM &  
CARMELIZED 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

**DESSERTS**

**Lemon Tart** 10

**Chocolate Chip Cookie** 4



## 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

**Aji Amarillo Vegetable  
Ceviche** 10

(GF, V, VG)

**Prosciutto Wrapped  
Asparagus (GF)** 10

### Hot Hors D'oeuvres

**Garlic & Ginger Shrimp** 10  
(GF)

**Bacon Wrapped Scallops** 12  
Saffron Aioli (GF)

**Arancini** 10  
Romesco Sauce (V)

**Forest Mushroom & Laurel  
Chenel Goat Cheese  
Quiche (V)** 9

<b>Seafood Ceviche, Cucumber Cup</b>	<b>10</b>	<b>Vegetable Spring Rolls</b>	<b>8</b>
(GF)		Ponzu-Plum Sauce	
<b>Marinated Artichoke Bruschetta (VG)</b>	<b>9</b>	<b>Thai Beef Satay</b>	<b>10</b>
		Spicy Peanut Sauce	
<b>Minted Ricotta, Caramelized Onion &amp; Portobello Bruschetta (V)</b>	<b>9</b>		
<b>Cured Vodka Salmon, Blinis, Chive &amp; Caviar</b>	<b>12</b>		
<b>Steak &amp; Blue-New York Steak, Crumbled Blue Cheese</b>	<b>13</b>		

# 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

## 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)

## SUSHI

84 per dozen

(Minimum of 8 dozen)

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

California Rolls & Signature Rolls

## CHARCUTERIE DISPLAY

28

Local Artisans  
Salami, Prosciutto, Coppa, Olives, Pickled  
Carrots, Onion Jam,  
Mostarda, Grainy Mustard, Crostini & Grissini,  
Baguette

## CALIFORNIA CHEESE TRAIL

*Selection of 3 25*  
*Selection of 4 28*  
*Selection of 5 32*

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  
Fiscalini Aged Cheddar, Stanislaus County –  
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 SMOKEHOUSE SALMON

325 per  
salmon

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



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

**Mission Street Taco Bar** 45

Grilled Carne Asada Tacos – Roasted Chipotle Salsa, Pickled Red Onion

Grilled Pollo Asado Tacos – Cilantro-Lime Chimichurri, Apple-Fennel Slaw

Seared Local Rock Fish Tacos – Aleppo Crema, Grilled Pineapple Salsa

Grilled Veggie Tacos – Queso Fresco, Avocado

Corn Tortilla Chips – Pico De Gallo

**CARNAROLI RISOTTO STATION** 30

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



## 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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### 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)

Slow Cooked, Grilled Onions, Ancho BBQ Sauce

### 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)

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

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# 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)

### Puree of Sweet Corn, Braised Beef Cheek & Hominy Soup

(GF)

### Portobello & Mushroom Chowder

with Roasted Celeriac

### Chicken Vegetable

with Pistou & Barley (GF)

## SALADS

### Little Gem Caesar

Parmesan, Herb Croutons, Bacon, Creamy Caesar Dressing

## MESCULN GREENS

Cherry Tomatoes, Olives, Sweet Bell Peppers, Shaved Red Onions, Meyer Lemon Vinaigrette

### 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

Cherry Tomato, Ciabatta Crouton, Basil Vinaigrette (V)

## CHICKEN NOODLE SOUP

### Roast Tomato Bisque, Pistou

### 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

### HERB MARINATED JIDORI CHICKEN BREAST 72

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

## Seafood

### MAHI MAHI 79

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

### SEARED SEABASS 79

## Meats

### CUMIN CRUSTED PORK LOIN 92

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

### 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)

## Vegetarian

### TAGLIATINI "MUSHROOM BOLOGNESE" (V) 72

### ROASTED BEET & FENNEL RISOTTO 72

Toybox Mushrooms, Lemon Gnocchi, Lacinato Kale, Beurre Blanc

Parmesan, Arugula, Lemon Oil (GF)

**GRILLED SWORDFISH** 79

Escabeche, Toasted Cous Cous, Haricot Vert, Fennel Escabeche

**"5 GRAIN WELLINGTON"** 72

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

**Desserts**

**Pistachio Panna Cotta**

Sugared Strawberries, Pistachio Cake, Lemon Crumble

**CHOCOLATE TART** 10

**PAVLOVA, SEASONAL FRUIT COMPOTE** 10

**Lemon Tart** 10

**Meyer Lemon Meringue Pie**

**Chocolate Bomb,**

Chocolate, Salted Caramel, Genoise

**Stone Fruit Tart**

**Burnt Honey Olive Oil  
Cake**

**Chocolate Bar**

Fermented Banana, Salted Caramel, Ganache

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# DINNER BUFFET

Minimum of 30 Guests. Less than 30 guests, a \$10.00 per person surcharge will be applied to the menu price.

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, Tabasco (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)

### THE TOWN

## 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 & Poppy Seed Custard



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)

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

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

#### 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

#### **MOSTLY PALEO TABLE**

**100**

Vegetarian Chili, 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 Rye  
Bacardi Silver Rum  
Jack Daniel’s Whiskey  
The Famous Grouse Scotch  
Noilly Prat Vermouth (Dry & Sweet)  
Sauza Hornitos Plata Tequila

### FAIRMONT SUPER PREMIUM MIXED DRINKS

12 per drink

Super Premium Brand Mixed Drinks:  
Tito’s Handmade Vodka  
Plymouth Gin  
Maker’s Mark Bourbon  
Templeton Rye  
Bacardi Silver  
Bacardi 8yr  
Chivas Regal Scotch  
Casamigos Silver Tequila  
Noilly Prat Vermouth (Dry & Sweet)

### FAIRMONT HOUSE BRAND RED & WHITE

48 per bottle

### ASSORTED DOMESTIC BEER

7 per drink

## WINE

**ASSORTED MICRO-BREWERY & IMPORT BEER**

8 per drink

**LIQUEURS & CORDIALS**

13 per drink

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

7 per drink

**LUXURY TIER MIXED DRINKS**

18 per drink

Absolut Elyx Vodka

Belvedere Vodka

The Botanist Gin

Bacardi Silver

Bacardi Gran Reserva 10 yr.

Casamigos Silver Tequila

Woodford Reserve Bourbon

Knob Creek Rye

The Macallan Double Cask 12 yr. Scotch

Noilly Prat Vermouth

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## CASH BARS

Bar Service:

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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

**LUXURY TIER MIXED  
DRINKS**

20 per drink

Absolut Elyx Vodka

Belvedere Vodka

The Botanist Gin

Bacardi Silver

Bacardi Gran Reserva 10 yr.

Casamigos Silver Tequila

Woodford Reserve Bourbon

Knob Creek Rye

The Macallan Double Cask 12 yr. Scotch

Noilly Prat Vermouth

# 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 Rye  
Bacardi Silver Rum  
Jack Daniel's Whiskey  
The Famous Grouse Scotch  
Noilly Prat Vermouth (Dry & Sweet)  
Sauza Hornitos Plata Tequila  
Fairmont House Wine and Domaine Chandon,  
Brut, Napa  
Anchor Steam, Heineken, Corona, Bud Light  
Still and Sparkling Mineral Water  
Assorted Juices and Soft Drinks

25 per person per hour

## FAIRMONT SUPER PREMIUM PACKAGE

Super Premium Brand Mixed Drinks:

Tito's Handmade Vodka  
Plymouth Gin  
Maker's Mark Bourbon  
Templeton Rye  
Bacardi Silver  
Bacardi 8yr

## LUXURY TIER PACKAGE

Absolut Elyx Vodka  
Belvedere Vodka  
The Botanist Gin  
Bacardi Silver

Chivas Regal Scotch  
Casamigos Silver Tequila  
Noilly Prat Vermouth (Dry & Sweet)  
Pence Ranch, Chardonnay, Santa Barbara  
Fortnight, Cabernet Sauvignon, Napa  
Domaine Chandon, Brut, Napa  
Anchor Steam, Heineken, Corona, Bud Light  
Still and Sparkling Mineral Water  
Assorted Juices and Soft Drinks

28 per person per hour

Bacardi Gran Reserva 10 yr.

Casamigos Silver Tequila

Woodford Reserve Bourbon

Knob Creek Rye

The Macallan Double Cask 12 yr. Scotch

Noilly Prat Vermouth

Fairmont Selected Red and White wines

Still and Sparkling Mineral Water  
Assorted Juices and Soft Drinks

32 per person per hour

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## BANQUET WINE LIST

Prices are in US dollars and are subject to 24% service charge and 10.25% sales tax. All prices are "per person" unless indicated otherwise and are valid for events occurring through September 30, 2021. 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](http://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  
Vineyards, California** 48

**Other White Varietals**

**King Estate, "Signature  
Collection", Pinot Gris,  
Oregon** 50



<b>Pence Ranch, Santa Barbara</b>	<b>64</b>	<b>Hearst Ranch Winery, "Three Sisters Cuvee", Paso Robles</b>	<b>56</b>
<b>Neyers, "304", Sonoma</b>	<b>75</b>	<b>Conundrum, California</b>	<b>60</b>
<b>Mer Soleil, Santa Lucia, Monterey</b>	<b>90</b>		
<b>Pinot Noir</b>		<b>Merlot</b>	
<b>Annabella, "Special Selection", Carneros, Napa</b>	<b>56</b>	<b>Ancient Peaks, Paso Robles</b>	<b>50</b>
<b>Bouchard Pere &amp; Fils, Burgundy</b>	<b>96</b>	<b>Whitehall Lane, Napa</b>	<b>60</b>
<b>Cabernet Sauvignon</b>		<b>Other Red Varietals</b>	
<b>Gen F, Raymond Vineyards, California</b>	<b>48</b>	<b>Domaines Barons de Rothschild Lafite, "Aruma" Malbec, Mendoza</b>	<b>56</b>
<b>Ancient Peaks, Paso Robles</b>	<b>54</b>	<b>Artezin, Zinfandel,</b>	<b>64</b>

**Mendocino**

<b>Fortnight, Napa</b>	<b>66</b>	<b>The Pessimist, Red Blend, Paso Robles</b>	<b>72</b>
<b>Arrowood, Sonoma</b>	<b>72</b>		
<b>Daou, Paso Robles</b>	<b>85</b>		
<b>Stonestreet, Napa</b>	<b>104</b>		