



BREAKFAST BUFFETS

All breakfast buffets include Royal Cup Caffé Sumba Coffee & decaffeinated coffee, Lot 35 Teas with milk, honey & lemon

Prices are in US dollars and are subject to 24% service charge and 8.5% sales tax. All prices are “per person” unless indicated otherwise and are valid for events occurring through June 30, 2019. For meals with fewer than 25 guests, a labor charge of \$250.00 will apply. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.

QUICK AND EASY

44

JUICES

Freshly Squeezed Orange & Cranberry Juices

SLICED FRUITS

Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries

SWEET LITTLE SELECTIONS

Croissants: Traditional, Almond
Muffins: Blueberry, Lemon Poppy Seed
Creamery Butter & Local Preserves

STONE BAKED BAGELS

Original, Poppy Seed, Cinnamon Raisin
Cream Cheese

DANISHES

Cream Cheese
Seasonal Berries

SAUSALITO

60

JUICES

Freshly Squeezed Orange & Cranberry Juices

SLICED FRUITS

Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries

SWEET LITTLE SELECTIONS

Croissants: Traditional, Chocolate
Muffins: Blueberry, Lemon Poppy Seed
Creamery Butter & Local Preserves

STONE BAKED BAGELS

Original, Poppy Seed, Cinnamon Raisin
Cream Cheese

CLOVER STORNETTA FARMS ORGANIC YOGURT

Individual Berry Flavors

FREE RANGE SCRAMBLED EGGS

Chives, Aged Cheddar

GUILTLSS

62

JUICES

Freshly Squeezed Orange & Cranberry Juices

SLICED FRUITS

Golden Pineapple, Honeydew Melon,
Cantaloupe, Strawberries

STONE BAKED BAGELS

Whole Wheat, Seeded Whole Wheat, Multigrain
Oat
Cream Cheese

SWEET LITTLE SELECTIONS

Muffins: Blueberry, Lemon Poppy Seed, Oat
Bran
Creamery Butter & Local Preserves

CLOVER STORNETTA FARMS ORGANIC YOGURT

Individual Berry Flavors

HANDPICKED BERRIES

Blueberries, Raspberries, Blackberries

NUTHOUSE GRANOLA

FREE RANGE EGG WHITE SCRAMBLE

Chives

BREAKFAST MEATS

Turkey Bacon, Country Style Chicken & Apple
Sausage

STEEL CUT OATS

Brown Sugar, California Raisins, Flax Seeds

BREAKFAST MEATS

Applewood Smoked Bacon, Country Style Pork
Sausage
Herb Roasted Potatoes

WEEKEND GET AWAY

86

JUICES

Freshly Squeezed Orange & Cranberry Juices

SLICED FRUITS

Golden Pineapple, Honeydew Melon,
Cantaloupe, Strawberries

CLOVER STORNETTA FARMS

ORGANIC YOGURT

Individual Berry Flavors

HANDPICKED BERRIES

Blueberries, Raspberries, Blackberries

NUTHOUSE GRANOLA

SWEET LITTLE SELECTIONS

Croissants: Traditional, Chocolate
Muffins: Blueberry, Lemon Poppy Seed
Creamery Butter & Local Preserves

HOUSE CURED & SMOKED SALMON

Capers, Onion, Tomato, Bagel Chips, Trout Roe,
Whipped
Crème Fraîche

SHELLFISH & OYSTERS

Oysters on the Half Shell, Jumbo Prawns
Mignonette, Traditional Cocktail Sauce, Lemon
Wedges

FREE RANGE SCRAMBLED EGGS

Chives, Aged Cheddar

BREAKFAST MEATS

Applewood Smoked Bacon, Country Style Pork
Sausage

ROASTED POTATOES

Fresh Herbs

HOUSE SMOKED BRISKET

Chimichurri, BBQ Sauce, French Onion Dip

LOCAL CHEESES

Artisanal Breads, House Made Compotes, Dried

Fruit,
Mixed Nuts

HOUSE MADE PASTRIES
Seasonally Inspired

BOXED BREAKFAST

All items are packaged and placed in a to go bag ready to be taken on site

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ESSENTIALS

Bottled Orange Juice
Whole Fruit
Freshly Baked Muffin

BURRITOS

16

Scrambled Eggs, Chorizo, Refried Beans,
Cheddar Cheese, Jalapeños
Sour Cream, Pico de Gallo

OR

Scrambled Eggs, Vegan Chorizo, Refried Beans,
Cheddar Cheese, Sour Cream, Pico de Gallo

MINI BAGELS & HOUSE CURED LOX

21

Beefsteak Tomatoes, Red Onions, Capers,
Lemon, Cream Cheese

BERRY BAR

14

Handpicked Berries, Yogurt, Rooftop Honey

BREAKFAST JARS

16

Select One:

Teff Pudding, Apples, Dried Blueberries &
Coconut

Chia Seeds, Almond Milk, Granola Clusters

Quinoa, Coconut Milk, Coco Powder, Maple,
Vanilla

Nuthouse Granola, Greek Yogurt,

Rooftop Honey, Strawberry

PLATED BREAKFAST

All plated breakfasts include orange juice, a basket of pastries, jams & creamery butter, Royal Cup Caffé Sumba coffee & decaffeinated coffee, Lot 35 Teas with milk, honey & lemon

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CLASSIC

48

Scrambled Eggs
Applewood Smoked Bacon
Roasted Potatoes
Grilled Asparagus
Slow Cooked Tomato

COUNTRY

49

Poached Eggs
Smoked Pork Shoulder Hash
Brussels Sprouts
Diced Apple
Confit Potatoes

BUFFET BREAKFAST ENHANCEMENTS

**Prepared by a uniformed Culinarian for each station, charged at \$350 per attendant, per 2 hours. One culinary attendant is required for every 100 guests.*

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| | | | |
|------------------------------------------------------------------------------------------------------------------------|-----------|--------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| FRESH PRESSED JUICES | 16 | BOXED CEREALS | 8 |
| Greens: Kale, Apple, Celery, Cucumber, Spinach, Parsley, Lemon and Ginger | | Cheerios, Raisin Bran, Rice Krispies, Frosted Flakes, Fruit Loops, Special K, All Bran | |
| Beets: Spinach, Cucumber, Apple, Chard, Lime, Ginger | | | |
| Fruits + Activated Charcoal: Watermelon, Pineapple, Papaya, Lime, Strawberry | | | |
| Chia + Orange: Orange, Apple, Lemon, Chia, Cayenne | | | |
| BOXED CEREALS | 8 | BRIOCHE FRENCH TOAST | 18 |
| Cheerios, Raisin Bran, Rice Krispies, Frosted Flakes, Fruit Loops, Special K, All Bran | | Vanilla-Roasted Apple Compote, Whipped Butter, Maple Syrup, Powdered Sugar | |
| BELGIAN STYLE WAFFLES | 18 | SOUFFLÉ PANCAKES | 18 |
| Strawberries, Blueberry Compote, Bourbon Maple Syrup | | Blueberries, Bananas, Chocolate Shavings, Whipped Butter, Maple Syrup, Powdered Sugar | |
| OMELETTE STATION* | 22 | BENEDICT STATION* | 18 |
| Cage Free Eggs, Egg Whites, Spinach, Mushrooms, Tomatoes, Asparagus, Peppers, Cheddar Cheese, Swiss Cheese, Ham, Bacon | | Serrano Ham, Focaccia-Tomato Bread, Hollandaise, Pulled Pork, Cheddar Biscuit, Hollandaise Skirt Steak, Sourdough, Green Chili Hollandaise | |
| BREAKFAST BURRITOS | 16 | MINI BAGELS & HOUSE CURED LOX | 21 |
| Scrambled Eggs, Chorizo, Refried Beans, Cheddar Cheese, Jalapeños, Sour Cream, Pico de Gallo | | Beefsteak Tomatoes, Red Onions, Capers, | |

OR

Scrambled Eggs, Vegan Chorizo, Refried Beans,
Cheddar Cheese, Sour Cream, Pico de Gallo

Lemon,
Cream Cheese

BERRY BAR 14

Handpicked Berries, Yogurt, Rooftop Honey

STEEL-CUT OATS 12

Brown Sugar, California Raisins, Flax Seeds

BREAKFAST JARS 16

Select One:

Teff Pudding, Apples, Dried Blueberries &
Coconut

Chia Seeds, Almond Milk, Granola Clusters
Quinoa, Coconut Milk, Coco Powder, Maple,
Vanilla



À LA CARTE BREAKS

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| | | | |
|------------------------------------------------------------------------|---------------------|------------------------------|---------------------|
| COOKIES | 84 per Dozen | BROWNIES | 84 per Dozen |
| Chocolate Chip Oatmeal Raisin Peanut Butter | | Blondies Chocolate & Nuts | |
| CUPCAKES | 84 per Dozen | ICE CREAM BARS | 12 each |
| Assorted Flavors | | Coolhaus Sammies | |
| WARM PRETZELS | 10 each | WHOLE FRUIT | 6 Each |
| Queso & Mustard | | | |
| FRESH FRUIT SKEWERS | 8 per Piece | ENERGY BARS | 8 Each |
| Yogurt Dip | | Jimmy Bar!, LaraBar | |
| PASTRIES | 90 per Dozen | MIXED NUTS | 36 per Pound |
| Croissants Danishes Muffins Creamery Butter & Local Preserves | | 1 LB serves 15 | |

BEVERAGES

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| | | | |
|------------------------------------------------|-----------------------|---------------------------------------------------|-----------------------|
| Assorted Diet & Regular Soft Drinks | 7 Each | Bottled Juices | 7 Each |
| Fairmont Bottled Water | 7 Each | Perrier Sparkling Water | 7 Each |
| Freshly Brewed Iced Tea | 140 per Gallon | Fairmont Lemonade | 98 per Gallon |
| Royal Cup Caffé Sumba Coffee | 140 per Gallon | Royal Cup Caffé Sumba Decaffeinated Coffee | 140 per Gallon |
| Lot 35 Teas | 140 per Gallon | | |



THEMED BREAKS

All themed breaks include Royal Cup Caffé Sumba Coffee & decaffeinated coffee, Lot 35 Teas with milk, honey & lemon

Breaks are priced per person and are scheduled for 30 minutes. Additional fees will apply if extra time is needed.

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CIRCUS

28

Popcorn, Fried Twinkies, Mini Funnel Cakes, Miniature Caramel Apples, Cake Pops

Afternoon Tea

42

Scones

Blueberry Lemon, Lavender Herb, Assorted Preserves, Devonshire Cream & Honey

Assorted Tea Sandwiches

Tartlet, Poached Pear, Blue Cheese, Shaved Walnuts

Savory Beet Macaron, Smoked Trout, Horseradish, Caperberry

Shaved Prosciutto, Upland Cress, Whipped Feta, Curry Loaf

Chickpea Toast, Cured Cucumbers, Sumac, Lemon, Grilled Boule

Maine Lobster Rolls, Aioli, Chives

Assorted Miniature House Made Pastries

CANDY SHOP 27

Twizzlers, Rock Candy, Bubble Gum, Cirque Peanuts, Pixie Sticks, Taffies, Mini Chocolate Bars, Lollipops

BOTTOM OF THE 9TH 32

Corn Dogs, Sliders, Animal Crackers, Cracker Jacks, Pretzels

LET'S PRESS 36

Fresh Pressed Juices, Jimmy Bar!, LaraBar, Fresh Fruit Skewers, Crudité with Buttermilk Ranch & Hummus

CHIPS & CHIPS & CHIPS 28

Potato Chips, Tortilla Chips, Vegetable Chips
Onion Dip, Guacamole, Edamame Hummus

FLOUR POWER 28

Churros, Financiers, Cookies, Sticky Buns, Monkey Bread

BRAIN FREEZE 36

Self Serve Frozen Yogurt, Coolhaus Sammies, Ice Cream Bars

GONE NUTS 28

House Made Trail Mix, Nut Kreation, Sweet & Salty Selections, Marcona Almonds



BOXED LUNCH

All boxed lunches include Potato Salad with Chopped Kale, a bag of Kettle Chips, one piece of whole fruit and a house made cookie.

Boxed Lunches

72

Choice of three of the following:

Smoked Turkey BLT – Avocado, Mayo, Brioche

Grilled Chicken – Basil Aioli

Roasted Black Pepper Strip Loin – Chicory,
Creamed Horseradish, Ciabatta

Layered Vegetables – Sprouts, Chickpea
Spread, Focaccia Bread

Ham and Cheese – Whole Grain Mustard,
Ciabatta

Porchetta – Purple Mustard, Frisee, Membrillo,
Baguette

LUNCH BUFFETS

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SANDWICH BOARD

72

SOUP (Select One)

- Country Tomato & Basil
- San Francisco Clam Chowder
- Lentil & Local Grains

SALADS (Select Two)

- Santa Maria Mix – Haricots Verts, Heirloom Cherry Tomatoes, Basil Leaves, Balsamic Vinaigrette
- Little Gems – Point Reyes Blue Cheese, Bacon Lardons, Pickled Onions, Chives, Blue Cheese Dressing
- Roasted Beets – Frisée, Upland Cress, Goat Cheese, Tarragon Champagne Dressing
- Tri-Colored Kale “Caesar” – Toasted Almonds, Romaine Hearts, Feta, Red Peppers, Cucumber, Olives, West Coast Vinaigrette

SANDWICHES (Select Three)

- Smoked Turkey BLT – Avocado, Mayo, Brioche
- Grilled Chicken – Basil Aioli, Arugula, Baguette
- Roasted Black Pepper Strip Loin – Chicory, Creamed Horseradish, Ciabatta
- Layered Vegetables – Sprouts, Chickpea Spread, Focaccia Bread
- Ham & Cheese – Whole Grain Mustard, Ciabatta
- Cubano – Marinated Pork, Kewpie Mayo, Bread

SELECTION OF HOUSE MADE SWEETS

ITALIAN

78

SOUP

- Minestrone Soup

MEDITERRANEAN

84

SOUP

- Farmer’s Market Tomato Soup
- Artisanal Breads with Creamery Butter

SALADS

- Tomato – Burrata, Haricots Verts, Basil Oil
- Romaine Hearts – Cherry Tomatoes, Cucumber, Feta, Salted Black Olives, Champagne-Oregano Vinaigrette
- Grilled Vegetables – Pearl Couscous, Tabbouleh

MAINS

- Seared Beef Tenderloin – Wild Mushrooms, Farro, Broccoli Leaves
- Grilled Chicken Breast – Seasonal Squash, Mushroom, Tarragon
- Grilled Salmon – Artichoke Barigoule, Swiss Chard, Lemon Capers
- Cavatelli Pasta – Cellingini Cheese, Cherry Tomatoes, Basil
- Farmers Market Grilled Vegetables

SELECTION OF HOUSE MADE SWEETS

GOLDEN TRIANGLE

78

SOUP

- Hot & Sour Soup

- Artisanal Breads with Creamery Butter

SALADS

- Wedge – Point Reyes Blue Cheese, Pickled Onion, Candied Walnuts, Blue Cheese Dressing
- Artichoke – Frisée, Upland Cress, Toasted Hazelnuts, Brown Butter Dressing
- Mozzarella & Tomato Panzanella – Caramelized Onions, Balsamic Vinaigrette

MAINS

- Grilled Chicken Breast – Saffron Scented Fregula Sarda, Tuscan Black Kale
- Pan Seared Branzino – Oven Dried Tomatoes, Roasted Root Vegetables, Tomato Coulis
- Lasagna Al Forno – Ricotta, Mozzarella
- Broccolini – Toasted Almonds

SELECTION OF HOUSE MADE SWEETS

THE MISSION BY DAY

76

SOUP

- Tortilla, Guajillo Chile, Avocado, Queso Fresco

SALADS

- Wild Rocket – Chayote Squash, Jicama, Crispy Tortilla Chips, Chipotle Vinaigrette
- Tri-Colored Kale – Shaved Parmesan, Endive, Hand Roasted Corn, Anchovy Dressing
- Red & Gold Beets – Agave Syrup, Avocado, Pepitas, Cilantro Vinaigrette

MAINS

- Beef, Chicken & Portobello Fajitas – Mixed Peppers, Onions, Cilantro, Warm Corn & Flour Tortillas
- Frijoles Negros – Crema Agria
- Mexican Style Rice – Pico de Gallo, Tomatillo Salsa, Salsa Roja

SELECTION OF HOUSE MADE SWEETS

- Artisanal Breads with Creamery Butter

SALADS

- Green Papaya – Bird's Eye Chili, Cherry Tomato, Green Beans, Toasted Peanuts
- Chinese Cucumber – Sesame Seeds, Seaweed, Bean Sprouts, Spicy Dressing
- Edamame – Mango, Avocado, Shaved Cabbage, Radishes, Pickled Carrots, Avocado Vinaigrette

MAINS

- Glazed Salmon – Balsamic, Teriyaki Sauce, Sesame Seeds
- Chicken Katsu – Gai Lan, Orange Ginger Sauce
- Thai Green Curry – Shiitake Mushrooms, Eggplant, Red Peppers
- Wok Fried Vegetables – Sesame Citrus Glaze Steamed Rice

SELECTION OF HOUSE MADE SWEETS

THREE COURSE PLATED LUNCH

All Served Lunches Include: Royal Cup Caffé Sumba Coffee & Decaffeinated Coffee, Specialty Blend Fairmont Teas with Milk, Honey & Lemon.

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SOUPS

Country Tomato

Basil, Focaccia Croutons

Mushroom Cappuccino

Toasted Brioche

Sweet Corn Bisque

Charred Kernels

Lentil

Gougeres

Artisanal Breads

with Creamery Butter

MAINS

Salmon

72

Salt Baked PeeWee Potatoes, Vine Ripe Tomato, Charred Parsnips, Fermented Grape Sauce

SALADS

Heirloom Tomato Tower

Soft Mozzarella, Micro Greens, Balsamic Reduction

Green & White Asparagus

Frisée, Mache, Pepitas, Truffled Emulsion

Santa Maria Mix

Hearts of Palm, Citrus Segments, Meyer Lemon Dressing

Panzanella

Tomatoes, Little Gems, Balsamic Vinaigrette

Arugula

Bosc Pears, Haricots Verts, Spiced Pecans, Brown Butter Vinaigrette

DESSERTS

Bittersweet Chocolate & Passion Fruit Dome

Tropical Salsa

Entrée Salads 71

Please select grilled chicken or salmon

- Escarole, Endives, Asparagus, Torn Bread, Ricotta Salada, White Balsamic
- Arugula, Manchego, Farro, Dates, Walnut Dressing
- Little Gem, Wheat Berries, Red Rice, Legumes, Aged Parmesan, Dried Cranberries, Red Wine Vinaigrette

Seared Mahi Mahi 74

Cavatelli Pasta, Baby Artichoke Barigoule

Chipotle Rubbed Prawns 75

Red Flint Polenta, Jicama, Shaved Chayote Squash

Pan Roasted Chicken Breast 72

Fingerling Potato Lyonnaise, Green Beans, Lardons, Red Wine Sauce

Grilled Chicken Breast 72

Garden Mushrooms, Celeriac Purée, Roasted Cipollini Onions, Charred Chicory

Grilled Skirt Steak 78

Horseradish Mashed Potatoes, Snap Peas, Mizuna, Ginger Vinaigrette

Charred Hanger Steak 78

Double Baked Fingerling Potatoes, Asparagus Fricassee, Portobello Mushrooms, Red Wine

Dulce de Leche Fromage

Strawberries, Limes

Riesling Poached Pear

Mascarpone Crema, Vanilla Syrup

Lemon Meringue Tart

Raspberries, Raspberry Sauce

Classic Fruit Tart

Chantilly Cream

Sauce

Quinoa Cake 68

Potato & Cauliflower Curry, Chaat

Vegetable Streusel 68

Pesto, Tomato Coulis



RECEPTIONS

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TRAY PASSED

108 per
Dozen

HOT

Spanakopita
Almond Brie en Croûte
Falafel, Tzatziki
Papard Crusted Prawns
Arancini, Tomato Coulis
Chicken Tandoori, Raita
Chicken Satay, Peanut Sauce
Chicken Charmula, Spiced Aioli
Shrimp Tempura, Wasabi Mayonnaise
Lamb Seekh Kabob, Raita
Thai Style Pork Belly
Teriyaki Beef Satay
Poppy Seed Steam Buns, Beef Tongue, Pickled
Cucumber
Crab Cakes, Remoulade
Lobster Corn Dog, Purple Mustard
Mini Beef Sliders, Aged Cheddar, Horseradish
Mayo
Fontina Grilled Cheese
Mini Beef Wellington
Cigar Bites, Poblano Peppers, Queso Fresco,
Asparagus
Empanadas, Portobello Mushrooms, Avocados,
Sprouts

COLD

Tuna Tartar, Taco Shell
Hamachi Poke, Seaweed Cones
Tomato Tartar, Basil Chili Cone
Buffalo Mozzarella Cherry Tomato
Ceviche Style Marinated Scallops
Compressed Watermelon, Whipped Feta
Vegetarian Rice Paper Rolls, Mint, Basil Soy
Dressing
Poached Jumbo Shrimp, Horseradish Sauce
Spicy Tuna, Crispy Rice, Serrano Chili

Beef Tataki, Green Papaya, Soy Cilantro
Dressing

RECEPTION STATIONS

Station pricing is based on two hours of service

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RECEPTION STATIONS

FARMER'S MARKET TABLE **24**

Carrots, Tomatoes, Asparagus, Haricots Verts, Snap Peas, Mushrooms, Cucumbers, Sweet Peppers, Cauli ower, Sprouted Lentils Chick Pea Spread, Avocado & Edamame Dip Ranch Dressing, Blue Cheese Dressing, Red Pepper Hummus

TUSCAN TABLE **28**

Heirloom Tomato, Burrata, Torn Basil Shaved Fennel, Parmesan, Lemon Grilled Vegetables, Artichokes, Peppers, Eggplant, Zucchini, Mushrooms, Olives, Carrots, Asparagus, Sundried Tomatoes
Parmesan Reggiano, Grana Padano, Asiago, Taleggio, La Tur
Prosciutto, Salami, Sopressata, Capicola, Guanciale
Artisanal Breads with Assorted Mustards

OLD WORLD **28**

Double Chocolate Chunk Cookies, Éclairs, Lemon Meringue Tarts, Tiramisu, Rum Baba, Paris Brest, Pâte de Fruit

NEW WORLD **32**

Red Velvet Mini Cupcakes, Blueberry Yuzu

BUTCHERS BLOCK

Roasted Peppered Beef Tenderloin **36**

Potato Au Gratin, Grilled Asparagus, Wild Mushrooms, Horseradish Cream

Roasted Whole Turkey **30**

Grilled Broccolini, Apple Chestnut Stuffing, Gravy
Cornbread

Slow Cooked Crispy Porchetta **32**

Garlic Chili Broccoli Rabe, Red Flint Polenta, Sage Pork Jus

Tarts, Key Lime Pie, Marshmallow, Crunchy
Meringue,
French Macarons, Cake Pops

SUSHI & SASHIMI BAR **108 per
Dozen**

Tuna, Shrimp, Salmon, Hamachi, Yellowtail
Spicy Tuna Rolls, California Rolls
Pickled Ginger, Wasabi, Soy Sauce
Two dozen minimum per event

*Add a sushi Chef attendant for \$575

HOUSE MADE ICE CREAM **26**

Tahitian Vanilla Bean, Espresso, Chocolate
and Rooftop Honey

Sprinkles, Cherries, M&M's, Gummies, Oreos,
Chocolate Shavings, Almonds, Whipped Cream,
Fudge, Caramel Sauce

PASTA* **32**

Butternut Squash Ravioli, Brown Butter Sage
Four Cheese Tortellini, Tomato Basil
Cavatelli, Tarragon, Bison Bolognese

CHINESE DIM SUM **40**

Chicken Pot Stickers, Cilantro, Soy Sauce
Vegetable Spring Rolls, Ponzu
Chicken Shu Mai, BBQ Pork Bun, Vegetable Pot
Sticker,
Shrimp Har Gow

**EASTERN
MEDITERRANEAN** **34**

Marinated Lamb Kefta Kabob
Charred Ras el Hanout Shrimp Kabob
Falafel, Tabbouleh Salad, Feta Cheese, Olives,
Hummus,
Baba Ganoush, Tzatziki, Grilled Pita

**NOB HILL CHEESE
BOARD**

26

Northern California & Imported Fromage
Artisans Breads, Honeycomb, Almonds, Dried
Fruit, Jam

LATE NIGHT STATIONS

Station pricing is based off of two hours of service

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LATE NIGHT STATIONS

TICK TOCK BITES* **38**

Beef or Turkey Sliders, Grilled Cheese Sandwiches, Philly Cheese Steak Sandwiches, Potato Chips with Blue Cheese & Bacon

OLD WORLD **28**

Double Chocolate Chunk Cookies, Éclairs, Lemon Meringue Tarts, Tiramisu, Rum Baba, Paris Brest, Pâte de Fruit

NEW WORLD **32**

Red Velvet Mini Cupcakes, Blueberry Yuzu Tarts, Key Lime Pie, Marshmallow, Crunchy Meringue, French Macarons, Cake Pops

HOUSE MADE ICE CREAM **26**

Tahitian Vanilla Bean, Espresso, Chocolate and Rooftop Honey

Sprinkles, Cherries, M&M's, Gummies, Oreos, Chocolate Shavings, Almonds, Whipped Cream, Fudge, Caramel Sauce



DINNER BUFFETS

All dinner buffets include Royal Cup Caffé Sumba Coffee & decaffeinated coffee, Lot 35 Teas with milk, honey & lemon.

Buffet pricing is based on two hours of service

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STREETS OF SAN FRANCISCO

165

CHINATOWN

- Chicken Pot Stickers, Vegetable Spring Rolls, Chicken Siu Mai, Pork Steam Buns, Shrimp Har Gow
- Sriracha, Cilantro Chili Soy, Hot Mustard

FISHERMAN’S WHARF

- Oysters on the Half Shell – Mignonette, Horseradish, Cocktail sauce, Lemon Wedges
- Crab Salad – Butter Lettuce
- Poached Jumbo Prawns
- Steamed Octopus Salad
- Local Fish Ceviche

MISSION DISTRICT

- Marinated Skirt Steak & Chicken Fajitas
- Jicama, Cilantro, Cabbage, Jalapeño
- Warm Corn & Flour Tortillas

BY THE BAY BUFFET

185

CHOWDER STATION

- San Francisco Style Clam Chowder, Breadsticks

LOCAL DAIRY SHOP

- Burrata Bar, Garden Tomatoes, Basil Oil, Ciabatta toast, Pickled Squash, Prosciutto, Balsamic, Olive Oil

FARMERS MARKET VEGETABLE GARDEN

- Santa Maria Lettuce, Tomatoes, Cucumber, Chick Peas, Beets, Corn, Quinoa, Chopped Egg, Sprouted Legumes, Radishes, Pickled Onions, Olives, Green Beans, Carrots, Feta, Goat Cheese, Parmesan, Walnuts, Pecans, Sunflower Seeds, Balsamic, Blue Cheese Vinaigrette, House Vinaigrette

- Cheese Enchiladas
- Refried Beans, Spanish Rice
- Salsa Verde, Pico de Gallo, Salsa Quemada

FERRY BUILDING

- Seasonal Vegetable Crudit  Display – Buttermilk Ranch, Olive Tapenade,
- White Bean Dip, Blue Cheese Dressing
- Local Cheeses – Handcrafted Breads, Fig Cake, Roasted Nuts, Dried Fruit

NORTH BEACH

- Antipasto & Charcuterie Display
- Crispy Romaine Hearts, Parmesan, Croutons, Caesar Dressing
- Rigatoni Bolognese, Fresh Basil, Aged Parmesan
- **Fresh Tossed Pizzas:**
Margarita Style,
Italian Picante Salami
Chopped Greens & Prosciutto

GHIRARDELLI SQUARE

- Chocolatier Meets Pastry Chef

LOCAL OYSTERS

- Fresh Shucked Oysters, Mignonette, Horseradish, Lemons, Cocktail Sauce

POKE BAR (includes a chef)

- Marinated Tuna + Salmon, Yuzu, Spicy Mayo, Steamed Rice, Romaine Hearts, Radishes, Daikon Sprouts, Edamame, Mango, Wakame Salad, Nori, Furikake, Cucumber, Scallions, Sesame Seeds, Red Cabbage, Wonton Chips

LOADS OF CRAB

- Crab Rice Paper Rolls, Crab Fritters, Crab Mac and Cheese

BUTCHERS BLOCK

- Baron of Beef, Rancho Gordo Beans, Tuscan Black Kale
- Crispy Lemon Skin Chicken Thighs, Braised Chick Peas, Charred Lemons
- Harissa Spiced Salmon, Riced Cauliflower Porridge
- Vegan Meat Balls, Tomato Sugo

Sweet Table

- Strawberry Galettes
- Chocolate Hazelnut Streusel
- Chocolate Salted Sable
- Scottish Shortbread
- Walnut Brownie

COASTAL CALIFORNIA

140

- Artisanal Bread and Creamery Butter Display
- Smoked Salmon, Sweet Onion, Tarragon Leaves, Yellow Tomatoes
- Wild Picked Greens, Humboldt Fog Blue Cheese, Beets, Pea Shoots
- Forest Picked Mushrooms, Roasted Eggplant Bhaji, Pickled Tomatoes, Salsa Verde
- Clams, Fennel, Citrus, Toasted Rye Bread Crumbs
- Charred Calamari, PeeWee Potatoes, Whole Mustard Seeds, Corn
- Monterey Cioppino, Tomato, Fennel, Grilled Ciabatta
- Santa Barbara Halibut, Cultivated Mushrooms,

- Peas, Fried Artichokes
- Grilled Beef Tenderloin, Truffled Polenta, Charred Tri Color Chard
 - Roasted Chicken, Chipotle Marinade, Hominy Pozole, Shaved Cabbage
 - Grilled Nopales, Roasted Corn Succotash, Queso Fresco

Selection of House-made Sweets

PLATED DINNERS

All plated dinners include Royal Cup Caffé Sumba Coffee & decaffeinated coffee, Lot 35 Teas with milk, honey & lemon. Artisanal breads served tableside with creamery butter

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Plated Dinners

APPETIZERS

32

- Soft Cured Tasmanian Trout, "Nicoise" Olives, Potato, Green Beans, Tomato, Cured Egg Yolk
- Little Gem Lettuce, Peas, Pecorino Romano, Wheat Berries, Slow Cooked Egg
- Fairmont Classic Crab Cakes, Charred Corn, Salted Cucumber Salad
- Braised Beef Cheeks, Red Flint Polenta, Aged Parmesan, Salsa Verde, Celery Salad
- Scallop, Fresh Grits, Peas, Pea Shoots, Brown Butter

SOUPS

22

- Marin County Gazpacho, Pernod, Cold Pressed Olive Oil, Fried Bread
- Heirloom Tomatoes, Basil Oil, Tomato Crostata
- Mushroom Cappuccino, Toasted Brioche
- Sweet Corn Bisque, Crisp Corn Bread
- Artisanal Breads and Creamery Butter

SALADS

28

- Heirloom Tomato Stack, Hand Pulled Mozzarella, Basil Pesto Balsamic Glaze
- Wild Rocket, Manchego Cheese, Farro, Dates, Walnut Dressing
- Castel Franco, Marcona Almonds, Parsley Leaves, Dill, Cipollini, Buttermilk Dressing
- Summer Melons, Salted Cucumber, Little Gem, Cacik, Mint, Burrata
- Roasted Colored Beets, Shaved Radishes, Cucumber, Hazelnuts, Poblano Feta Dressing, Celery Leaves, Parsley
- Santa Maria Mix Lettuce, Salbitxada,

Mains - Seafood

Red Snapper

64

Broiled Trumpet Mushrooms, Charred Broccoli Rabe, Heirloom Beet Hash

Fish Supplement - John Dory or Turbot \$12

12

Pan Roasted Seabass

66

Field Asparagus, Walnut Miso Bagna Cauda, Bacon Bread Crumbs, Persillada

Salmon

66

Old School Grits, Blistered Tomatoes, Fennel Pollen, Honey, Mint, Pickled Onions, Fermented Chile Oil

Mains - Meat

Porcini and Poppyseed Rubbed Beef Tenderloin 78

Rubbed Tenderloin, Arbol Guajillo, Furikake, Charred Rapini, Horseradish Potatoes

Coffee Rubbed Grilled New York Strip 74

Smoked Hay Potatoes, Cipollini Onions, Braised Yucca

Beef Filet Mignon 78

Salt Baked Celeriac, Cannellini Beans, Guanciale, Young Broccolini, Bordeaux Sauce

Beef Short Rib 76

Cauliflower Mash, Pecorino Cheese, Herb Roasted Butternut Squash, Gremolata, Madeira Sauce

Beef Supplement 22

American Wagyu Tenderloin (30 Day Dry Aged Strip Loin)

VEGETARIAN

VEGETARIAN 60

Mains - Poultry

Grilled Chicken Breast 66

Spaghetti Squash, Parmesan, Farrotto, Escarole, Sage Butter Sauce

Poultry Upgrade - Mary's Organic Chicken 10

Grilled Chicken 66

Beets Bi Tahina, Spelt Risotto, Parsnips, Turnips

Duck Breast 70

Rutabaga, Berber Spiced Carrots, Charred Dates, Mustard Greens, Port Wine Reduction

Roasted Chicken Breast 66

Chermoula, Smoked Potato, Dried Limes, Gold Quinoa, Chick Peas, Vermouth Jus

DESSERT

DESSERT 24

- Gnocchi, Foraged Mushrooms, Hazelnuts, Fava Beans
- Ratatouille Lasagna, Vegan Bolognese
- Vandouvan Cauliflower Steak, Bitter Spinach, Carrot Puree, Kohl Rabi
- Grilled Tempeh, Coconut Milk, Brussels Sprouts, Steamed Barley, Shishito Peppers
- Vanilla Bean Crème Brûlée, Brandy Snap, Berries, Dried Meringue
- Valrhona Chocolate Tart, Espresso Crème Anglaise, Ice Wine Reduction, Chocolate Pearls
- Cinnamon Apple Parfait, Vanilla Bean, Caramel, Apple Crumble
- Almond Tart, Lemon Curd, Citrus, White Fudge Shavings
- Chocolate Hazelnut Dome, Nutella Center, Raspberries, Hazelnut Tuile



BEVERAGE SERVICES

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 package price. Specialty bars can be created by your Convention Services Manager.

Labor fee of \$175 per bar is applicable if the consumption is less than \$500 per bar. After three hours, an overtime fee of \$50 per bar is charged, regardless of consumption. One bartender is required per 100 guests. A fee of \$275 applies per each additional bartender requested. Gratuity jars are a standard on all spirits bars. Should you opt to remove the gratuity jar, an additional \$75 fee per bar will apply.

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HOST BARS

**Fairmont Premium Brand
Mixed Drinks** 12 per Drink

**FAIRMONT LUXURY
BRAND** \$19 per drink

**Fairmont Super Premium
Brand Mixed Drink** 15 per Drink

CASH BARS

**Fairmont Premium Brand
Mixed Drinks** 15 per Drink

**FAIRMONT LUXURY
BRAND** \$21 per drink

**Fairmont Super Premium
Brand Mixed Drink** 18 per Drink

Fairmont House Brand Red & White Wine 12 per Drink

Fairmont House Brand Red & White Wine 15 per Drink

Microbrewery & Imported Beers 10 per Drink

Microbrewery & Imported Beers 13 per Drink

Liqueurs & Cordials 13 per Drink

Liqueurs & Cordials 16 per Drink

Fairmont Still & Sparkling Mineral Water, Soft Drinks & Juices 7 per Drink

Fairmont Still & Sparkling Mineral Water, Soft Drinks & Juices 7 per Drink

BEER AND WINE PACKAGE

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BEER AND WINE PACKAGE

**18 per
Person for
one hour bar**

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

BEER AND WINE PACKAGE

**30 per
Person for
two hour bar**

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

**BEER AND WINE
PACKAGE**

**42 per
Person for
three hour
bar**

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

**BEER AND WINE
PACKAGE**

**54 per
Person for
four hour bar**

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

FAIRMONT PREMIUM PACKAGE

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**FAIRMONT PREMIUM
PACKAGE**

**25 per
Person for
one hour bar**

Premium Brand Mixed Drinks:

Finlandia Vodka, Beefeater Gin, Jack Daniels Bourbon
Jim Beam Rye, Bacardi Silver Rum
Hennessy VS Cognac, The Famous Grouse
Sauza Hornitos Plata Tequila
Fairmont House Wine and Domaine Chandon, Brut, Napa
Anchor Steam, Lagunitas IPA, Drake's 1500 Pale Ale,
Corona, Heineken, NA Clausthaler
Still & Sparkling Mineral Water, Assorted Juices & Soft Drinks

**FAIRMONT PREMIUM
PACKAGE**

**41 per
Person for
two hour bar**

Premium Brand Mixed Drinks:

Finlandia Vodka, Beefeater Gin, Jack Daniels Bourbon
Jim Beam Rye, Bacardi Silver Rum
Hennessy VS Cognac, The Famous Grouse
Sauza Hornitos Plata Tequila
Fairmont House Wine and Domaine Chandon, Brut, Napa
Anchor Steam, Lagunitas IPA, Drake's 1500 Pale Ale,
Corona, Heineken, NA Clausthaler
Still & Sparkling Mineral Water, Assorted Juices & Soft Drinks

**FAIRMONT PREMIUM
PACKAGE**

**57 per
Person for
three hour
bar**

Premium Brand Mixed Drinks:

**FAIRMONT PREMIUM
PACKAGE**

**73 per
Person for
four hour bar**

Premium Brand Mixed Drinks:

Finlandia Vodka, Beefeater Gin, Jack Daniels

Finlandia Vodka, Beefeater Gin, Jack Daniels
 Bourbon
 Jim Beam Rye, Bacardi Silver Rum
 Hennessy VS Cognac, The Famous Grouse
 Sauza Hornitos Plata Tequila
 Fairmont House Wine and Domaine Chandon,
 Brut, Napa
 Anchor Steam, Lagunitas IPA, Drake's 1500
 Pale Ale,
 Corona, Heineken, NA Clausthaler
 Still & Sparkling Mineral Water, Assorted Juices
 & Soft Drinks

Bourbon
 Jim Beam Rye, Bacardi Silver Rum
 Hennessy VS Cognac, The Famous Grouse
 Sauza Hornitos Plata Tequila
 Fairmont House Wine and Domaine Chandon,
 Brut, Napa
 Anchor Steam, Lagunitas IPA, Drake's 1500
 Pale Ale,
 Corona, Heineken, NA Clausthaler
 Still & Sparkling Mineral Water, Assorted Juices
 & Soft Drinks

FAIRMONT SUPER PREMIUM PACKAGE

Beverage packages do not include martinis. Mixed drinks are one ounce liquor pours.

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FAIRMONT SUPER PREMIUM PACKAGE

**28 per
 Person for
 one hour bar**

Super Premium Brand Mixed Drinks:

Tito's Handmade Vodka, Plymouth Gin
 Maker's Mark Bourbon, Chivas Regal Whiskey,
 Bacardi Silver, Bacardi 8 yr Rum
 Templeton Rye, Remy Martin VSOP
 Casamigos Silver Tequila
 Matanzas Creek, Sauvignon Blanc
 Neyer's "304" Chardonnay
 Fortnight Cabernet Sauvignon
 Patz & Hall Sonoma Coast Pinot Noir
 Anchor Steam, Lagunitas IPA, Drake's 1500
 Pale Ale,
 Corona, Heineken, NA Clausthaler
 Still & Sparkling Mineral Water, Assorted Juices
 & Soft Drinks

FAIRMONT SUPER PREMIUM PACKAGE

**47 per
 Person for
 two hour bar**

Super Premium Brand Mixed Drinks:

Grey Goose Vodka, Bombay Sapphire Gin
 Maker's Mark Bourbon, Crown Royal Whiskey,
 Bacardi Select Rum
 Johnnie Walker Black, Remy Martin VSOP
 Sauza Tres Generaciones Tequila
 Neyer's "304" Chardonnay
 Fortnight Cabernet Sauvignon
 Patz & Hall Sonoma Coast Pinot Noir
 Anchor Steam, Lagunitas IPA, Drake's 1500
 Pale Ale,
 Corona, Heineken, NA Clausthaler
 Still & Sparkling Mineral Water, Assorted Juices
 & Soft Drinks

FAIRMONT SUPER

66 per

FAIRMONT SUPER

85 per

PREMIUM PACKAGE

Person for
three hour
bar

Super Premium Brand Mixed Drinks:

Grey Goose Vodka, Bombay Sapphire Gin
Maker's Mark Bourbon, Crown Royal Whiskey,
Bacardi Select Rum
Johnnie Walker Black, Remy Martin VSOP
Sauza Tres Generaciones Tequila
Neyer's "304" Chardonnay
Fortnight Cabernet Sauvignon
Patz & Hall Sonoma Coast Pinot Noir
Anchor Steam, Lagunitas IPA, Drake's 1500
Pale Ale,
Corona, Heineken, NA Clausthaler
Still & Sparkling Mineral Water, Assorted Juices
& Soft Drinks

PREMIUM PACKAGE

Person for
four hour bar

Super Premium Brand Mixed Drinks:

Grey Goose Vodka, Bombay Sapphire Gin
Maker's Mark Bourbon, Crown Royal Whiskey,
Bacardi Select Rum
Johnnie Walker Black, Remy Martin VSOP
Sauza Tres Generaciones Tequila
Neyer's "304" Chardonnay
Fortnight Cabernet Sauvignon
Patz & Hall Sonoma Coast Pinot Noir
Anchor Steam, Lagunitas IPA, Drake's 1500
Pale Ale,
Corona, Heineken, NA Clausthaler
Still & Sparkling Mineral Water, Assorted Juices
& Soft Drinks

FAIRMONT LUXURY PACKAGE

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FAIRMONT LUXURY BRAND PACKAGE

35 per
Person for
one hour bar

Luxury Brand Mixed Drinks:

Absolute Elyx Vodka, Belvedere Vodka, The
Botanist Gin
Woodford Reserve Bourbon, The Macallan
Double Cask 12 yr, Bacardi Silver, Bacardi 10 yr
Rum
Knob Creek Rye, Remy Martin VSOP
Casamigos Silver Tequila
Rombauer Sauvignon Blanc
Neyer's "304" Chardonnay
Daou Cabernet Sauvignon
Patz & Hall Sonoma Coast Pinot Noir

FAIRMONT LUXURY BRAND PACKAGE

\$55 per
Person for 2
hours

Luxury Brand Mixed Drinks:

Absolute Elyx Vodka, Belvedere Vodka, The
Botanist Gin
Woodford Reserve Bourbon, The Macallan
Double Cask 12 yr, Bacardi Silver, Bacardi 10 yr
Rum
Knob Creek Rye, Remy Martin VSOP
Casamigos Silver Tequila
Rombauer Sauvignon Blanc
Neyer's "304" Chardonnay
Daou Cabernet Sauvignon
Patz & Hall Sonoma Coast Pinot Noir

Anchor Steam, Lagunitas IPA, Drake's 1500
Pale Ale,
Corona, Heineken, NA Clausthaler
Still & Sparkling Mineral Water, Assorted Juices
& Soft Drinks

Anchor Steam, Lagunitas IPA, Drake's 1500
Pale Ale,
Corona, Heineken, NA Clausthaler
Still & Sparkling Mineral Water, Assorted Juices
& Soft Drinks

**FAIRMONT LUXURY
BRAND PACKAGE**

**\$75 per
person for 3
hours**

Luxury Brand Mixed Drinks:

Absolute Elyx Vodka, Belvedere Vodka, The
Botanist Gin
Woodford Reserve Bourbon, The Macallan
Double Cask 12 yr, Bacardi Silver, Bacardi 10 yr
Rum
Knob Creek Rye, Remy Martin VSOP
Casamigos Silver Tequila
Rombauer Sauvignon Blanc
Neyer's "304" Chardonnay
Daou Cabernet Sauvignon
Patz & Hall Sonoma Coast Pinot Noir
Anchor Steam, Lagunitas IPA, Drake's 1500
Pale Ale,
Corona, Heineken, NA Clausthaler
Still & Sparkling Mineral Water, Assorted Juices
& Soft Drinks

**FAIRMONT LUXURY
BRAND PACKAGE**

**\$100 per
person for 4
hours**

Luxury Brand Mixed Drinks:

Absolute Elyx Vodka, Belvedere Vodka, The
Botanist Gin
Woodford Reserve Bourbon, The Macallan
Double Cask 12 yr, Bacardi Silver, Bacardi 10 yr
Rum
Knob Creek Rye, Remy Martin VSOP
Casamigos Silver Tequila
Rombauer Sauvignon Blanc
Neyer's "304" Chardonnay
Daou Cabernet Sauvignon
Patz & Hall Sonoma Coast Pinot Noir
Anchor Steam, Lagunitas IPA, Drake's 1500
Pale Ale,
Corona, Heineken, NA Clausthaler
Still & Sparkling Mineral Water, Assorted Juices
& Soft Drinks

WINE MENU

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SPARKLING WINE & CHAMPAGNE

**Domaine Chandon, Rose,
Napa** 58

**Domaine Chandon, Brut,
Napa** 52

PINOT GRIGIO

**Di Bruno, Pinot Grigio,
Central Coast, California** 60

**Domaine Carneros by
Taittinger, Napa** 60

**Gemin Brut DOCG
Prosecco** 64

**JCB No. 69, Cremant de
Bourgogne, France, N.V.** 72

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

**Moët & Chandon, Imperial,
Brut, Empernay** 108

RIESLING

**August Kesseler,
Rhiengau** 60

SAUVIGNON BLANC

Matanzas Creek, Sonoma 52

Cliff Lede, Napa 60

Kim Crawford, Sauvignon 80

Blanc, Marlborough, New Zealand

CHARDONNAY

Gen F, by Raymond Vineyards, California 50

Schug, Sonoma Coast 62

Stag's Leap Cellars, "Karia", Napa Valley 88

Neyers, "304", Sonoma 75

ROSÉ

Chapoutier M. Cotes Du Rhone, Belleruche Rose 60

Rabble, Paso Robles 52

OTHER WHITE VARIETALS

Hearst Ranch Winery, "Three Sister's Cuvee", Paso Robles 56

Langlois-Chateau, Sancerre, Sancerre, France 72

Ampelos Cellars, Viognier, California 80

PINOT NOIR

Anabella, "Special Selection", Carneros, Napa 56

Royal Prince, Santa Barbara, California 72

**Etude, Pinot Noir,
Carneros, California 88**

**Patz & Hall, Sonoma
Coast, California 80**

MERLOT

**White Hall Lane, Merlot,
Napa 60**

**Rabble, Paso Robles,
California 64**

**Gundlach Bundschu,
Sonoma Valley, California 88**

CABERNET SAUVIGNON

**Gen F, by Raymond
Vineyards, California 50**

**Ancient Peaks, Paso
Robles 60**

Fortnight, Napa 66

Arrowood, Sonoma 72

Daou, Paso Robles 85

Stonestreet, Napa 104

OTHER RED VARIETALS

**Argento, Malbec, Mendoza,
Argentina** 52

**Renwood, Zinfandel,
California** 56

**Gamble Family Vineyards,
Paramount Proprietary
Red Blend, Napa Valley** 68

**The Pessimist, Red Blend,
Paso Robles** 72

**DuMol, Russian River
Valley Syrah** 96

**Poderi Aldo Conterno,
Langhe Rosso, Langhe,
Italy** 80

COCKTAIL ENHANCEMENTS

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1 cocktail from below

6 per
person/per
hour

Enhance your bar package with specialty cocktails

RIGHT WORD

Fresh Lime, Gin, Lillet Blanc, St. Germain

MOSCOW MULE

Vodka, Fresh Lime, Ginger Beer

BOULEVARDIER VSOP

Whiskey, Remy Martin VSOP Cognac, Campari, Sweet Vermouth

CLASSIC FRENCH 75

Sparkling Wine, Fresh Lemon, Gin

KIR ROYAL

Sparkling Wine, Crème de Cassis

KARL

Sparkling Wine, White Cranberry Juice

MUIR WOODS

Sparkling Wine, Cucumber Vodka, Fresh Lime

MAI TAI

Jamaican Rum, Trinidadian Rum, Orange Curacao, Orgeat, Fresh Lime

ADULT SWIM

Vodka, Lemon, Coconut, Orgeat, Fizz

PLANTER'S PUNCH

Jamaican Rum, Falerum, Fresh Lime, Simple Syrup, Allspice Dram Pomegranate, Bitters

2 cocktails from below

10 per
person/per
hour

Enhance your bar package with specialty cocktails

RIGHT WORD

Fresh Lime, Gin, Lillet Blanc, St. Germain

MOSCOW MULE

Vodka, Fresh Lime, Ginger Beer

BOULEVARDIER VSOP

Whiskey, Remy Martin VSOP Cognac, Campari, Sweet Vermouth

CLASSIC FRENCH 75

Sparkling Wine, Fresh Lemon, Gin

KIR ROYAL

Sparkling Wine, Crème de Cassis

KARL

Sparkling Wine, White Cranberry Juice

MUIR WOODS

Sparkling Wine, Cucumber Vodka, Fresh Lime

MAI TAI

Jamaican Rum, Trinidadian Rum, Orange Curacao, Orgeat, Fresh Lime

ADULT SWIM

Vodka, Lemon, Coconut, Orgeat, Fizz

PLANTER'S PUNCH

Jamaican Rum, Falerum, Fresh Lime, Simple Syrup, Allspice Dram Pomegranate, Bitters

**SPECIALTY BAR
PACKAGES**

**18 per
Person/per
hour**

SAN FRANCISCO CLASSICS

Right Word, Moscow Mule, Boulevardier VSOP

TONGA TIKI

Mai Tai, Adult Swim, Planter's Punch

BOOZY BRUNCH

Mimosa, Bloody Mary, Spiked Coffee

**NON ALCOHOLIC
BEVERAGES PACKAGES**

**10 per
Person/per
hour**

BERRY COOLER

Mixed Berries, Lavender Syrup, Orange Flower
Water, Soda

ROOFTOP GARDEN LEMONADE

Rosemary Infused Lemonade, Soda, Fresh
Rooftop Herbs