



BANQUET MENU

---

*Fairmont*  
SAN FRANCISCO

## **CATERING GUIDELINES**

Fairmont San Francisco's culinary offerings feature locally sourced, organic and sustainable items in order to bring the freshest items to your plate. Our culinary team presents flavors centered on health and creativity with a modern twist, while still providing a few familiar classics.

Fairmont San Francisco will contract all food and beverage. We are responsible for the quality and freshness of the food served to our guests, therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Menu arrangements are to be supplied and finalized to the Event Services Manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee menu contents and/or other necessary arrangements. Though it shall not alter in any way the food and beverage revenue commitment, it is the responsibility of the meeting planner to provide the Event Services Manager with the total guaranteed meal covers by 12 noon, 72 business hours in advance. In the event a Custom Menu (i.e. not listed within the current Banquet Menu has been arranged, the guaranteed guest count is due five (5) business days in advance. This will be considered a guarantee for which Fairmont San Francisco will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater. It must be understood that we will not assume any responsibility for selling and/or collecting meal tickets.

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. Any special meals ordered less than 72 business hours prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require minimum (two) weeks prior notice. Menu items may contain nuts & nut-byproducts - please advise your Event Services Manager if any allergies. Please inquire about sustainable or organic menu alternatives. Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

Meals for less than 25 guests will incur a 20% surcharge on the listed menu price plus an additional labor fee of \$250. One Chef Attendant is required per 100 guests where indicated on the menu. One Bartender is required per 100 guests for any service of alcohol in the event space. Per local ABC regulations, all alcohol must be opened and served by Fairmont San Francisco.

Thank you for choosing Fairmont San Francisco for your event and catering needs. We look forward to creating a memorable experience.





## Breakfast Buffet

All breakfast buffets include freshly brewed coffee, decaf, and tea station

### **SAN FRANCISCO EXPRESS 48**

ORANGE & GRAPEFRUIT JUICE  
SEASONAL FRUITS & BERRIES  
SPREADS – FRUIT PRESERVES, JAMS, LOCAL HONEY  
& BUTTER  
FRESHLY BAKED PASTRIES  
OVERNIGHT OATS – OATS, ALMOND & OAT MILK, CHIA  
SEEDS, COCOA NIBS, SLICED ALMONDS, BERRIES  
CLOVER SONOMA ORGANIC YOGURT – ASSORTED FLAVORS

### **SAUSALITO BREAKFAST 64**

ORANGE & GRAPEFRUIT JUICE  
SEASONAL FRUIT & BERRIES  
SPREADS – FRUIT PRESERVES, JAMS, LOCAL HONEY  
& BUTTER  
FRESHLY BAKED PASTRIES  
BAGELS – ASSORTED  
CLOVER SONOMA FARMS ORGANIC YOGURT – ASSORTED  
FLAVORS  
SCRAMBLED EGGS  
HERB ROASTED POTATOES, ONIONS, BELL PEPPERS  
BREAKFAST MEAT – APPLEWOOD SMOKED BACON, COUNTRY  
STYLE PORK SAUSAGE OR CHICKEN APPLE SAUSAGE

### **HEALTHY START 66**

ORANGE & GRAPEFRUIT JUICE  
SEASONAL FRUIT & BERRIES  
SPREADS – FRUIT PRESERVES, JAMS, LOCAL HONEY  
& BUTTER  
FRESHLY BAKED PASTRIES – BRAN MUFFINS & CROISSANTS  
BAGELS – ASSORTED BAGELS, CREAM CHEESE  
CLOVER SONOMA ORGANIC YOGURT – ASSORTED FLAVORS  
GRANOLA  
STEEL CUT OATMEAL – BROWN SUGAR, RAISINS, DRIED  
CHERRIES, ALMONDS, MILK: WHOLE, 2%, OAT, ALMOND  
SEASONAL VEGGIE SCRAMBLE, FRESH HERBS  
BREAKFAST MEAT – TURKEY BACON OR CHICKEN APPLE  
SAUSAGE

### **WEEKEND BY THE BAY 90**

ORANGE & GRAPEFRUIT JUICE  
SEASONAL FRUIT & BERRIES  
SPREADS – FRUIT PRESERVES, JAMS, CREAM  
CHEESE, LOCAL HONEY & BUTTER  
FRESHLY BAKED PASTRIES  
ASSORTED BAGELS  
SMOKED SALMON, CAPERS, ONION, TOMATO,  
WHIPPED CRÈME FRAÎCHE  
CLOVER SONOMA ORGANIC YOGURT, ASSORTED  
FLAVORS  
SEASONAL GREENS SALAD, HOUSE-MADE RANCH  
& SHERRY VINAIGRETTE  
SCRAMBLED EGGS, AGED CHEDDAR  
EGGS BENEDICT, NIMAN RANCH HAM, ENGLISH  
MUFFIN, HOLLANDAISE  
HERB ROASTED POTATOES  
BREAKFAST MEAT – APPLEWOOD SMOKED BACON,  
COUNTRY STYLE PORK SAUSAGE OR CHICKEN APPLE  
SAUSAGE  
SHORT RIB HASH, CARAMELIZED SHALLOTS,  
BELL PEPPERS, POTATOES  
LEMON RICOTTA PANCAKES  
SEASONAL MINI DESSERTS

*Fairmont*  
SAN FRANCISCO

## *Breakfast Enhancements*

TOASTER STATION: MULTIGRAIN BREAD, SOURDOUGH BREAD, GLUTEN FREE BREAD	8
ASSORTED BOXED CEREAL, MILK: WHOLE, 2% ALMOND, OAT MILK	8
HARD BOILED EGGS	6
SCRAMBLED EGGS	12
BACON	12
SAUSAGE	12
CHICKEN APPLE SAUSAGE	12
NIMAN RANCH HAM	12
SONOMA FARM EGG WHITE SCRAMBLE, ASPARAGUS, MUSHROOMS, BELL PEPPERS, BOURSIN	14
FRESH PRESSED JUICES (SELECT 2)	14
BEET, CARROT, LEMON, CAYENNE	
APPLE, CELERY, KALE, GINGER	
CUCUMBER, COCONUT, MINT	
PINEAPPLE, TURMERIC, GINGER	
POMEGRANATE, ORANGE, SPINACH	
SMOKED SALMON – CAPERS, ONION, TOMATO, WHIPPED CRÈME FRAICHE	25
HOUSE-MADE FRUIT SMOOTHIES	14
FRENCH TOAST, BRIOCHE, WHIPPED CINNAMON BUTTER, REAL MAPLE SYRUP	14
WAFFLES - WHIPPED BUTTER, REAL MAPLE SYRUP	12
LEMON RICOTTA PANCAKES	14
YOGURT PARFAITS	9
OVERNIGHT OATS	9
OATMEAL	9
BREAKFAST BURRITO - SCRAMBLED EGGS, CHORIZO, CHEDDAR, POTATOES, SALSA	16
BREAKFAST BURRITO - EGG WHITE, SPINACH, ROASTED VEGGIES, FETA	16
BREAKFAST SANDWICH - SCRAMBLED EGGS, BACON, GRUYERE, ENGLISH MUFFIN	16
BREAKFAST SANDWICH - HAM, EGG, SWISS ON A CROISSANT	16



## *Breakfast Stations*

---

### **BELGIUM WAFFLE STATION** 20

WHIPPED STRAUS CREAM, FRESH BERRIES, CARAMELIZED BANANAS, CHOCOLATE SHAVINGS

### **OMELET STATION** 26

*\*Chef Attendant Required @\$350/2hrs*

ORGANIC CALIFORNIA EGGS, SONOMA JACK, CHEDDAR, MUSHROOMS, SPINACH, PEPPERS, TOMATOES, AVOCADO, NIMAN RANCH HAM, BACON, SAUSAGE

### **AVOCADO TOAST STATION** 24

*All on Grilled Rustic Bread (Select 2)*

LEMON, GARLIC, BABY KALE, RADISH  
EVERYTHING SEASONING, ARUGULA, FETA, CHERRY TOMATOES  
SMOKED TROUT, LIME, DILL, PICKLED RED ONION  
HARD COOKED EGG, CRISPY PROSCIUTTO, CITRUS VINAIGRETTE

### **EUROPEAN CHARCUTERIE & CHEESE STATION** 34

SEASONAL SELECTION OF LOCAL + IMPORTED CHARCUTERIES & CHEESES, SEASONAL & DRIED FRUITS, TOASTED ALMONDS & CASHEWS, FIG JAM, WHOLE GRAIN MUSTARD, GRILLED RAISIN FENNEL BAGUETTE

## *Plated Breakfast* 60

---

Tableside Choice of Orange & Grapefruit Juice  
Tableside Coffee & Tea Service  
For the Table, Assorted Pastries, Fruit Preserves, Local Butter

### **RUSSIAN HILL**

SCRAMBLED EGGS, SNIPPED CHIVES, OVEN DRIED ROMA TOMATO, BREAKFAST POTATOES, BACON OR SAUSAGE

### **THE MISSION**

HUEVOS RANCHEROS - CITRUS BRAISED PORK, SCRAMBLED EGGS, BLACK BEANS, PEPPER JACK, RANCHERO SAUCE, CRISPY CORN TORTILLA

### **THE MARINA**

DUNGENESS CRAB, SPINACH & MUSHROOM FRITTATA, OVEN DRIED ROMA TOMATOES, BREAKFAST POTATOES, BACON OR SAUSAGE

## *Boxed Breakfast* 42

---

ORANGE JUICE  
WHOLE FRUIT  
MUFFIN

*Fairmont*  
SAN FRANCISCO

## Themed Breaks

All include freshly brewed coffee, decaf, and tea station  
All Breaks are priced at 30 mins each

### **CABLE CAR CLASSIC** 32

OATMEAL RAISIN COOKIES, FIG BARS, DOUBLE  
CHOCOLATE BROWNIES, DREAM BARS

### **SEVENTH INNING STRETCH** 34

MINI HOTDOGS, PRETZEL & CHEESE SAUCE,  
KETTLE CORN  
ASSORTED SOFT DRINKS

### **CINEMA CONCESSIONS** 32

CARAMEL POPCORN, CHEDDAR POPCORN,  
ASSORTED MOVIE CANDY, ASSORTED SOFT DRINKS

### **HAIR OF THE DOG** 34

CHEESEBURGER SLIDERS, FRIES,  
MAC & CHEESE BITES  
RED BULL & GATORADE

### **MARIN HEADLAND TRAIL MIX** 32

BUILD YOUR OWN: ALMONDS, PEANUTS, CASHEWS,  
M&MS, SHREDDED COCONUT, CRAISINS,  
GOLDFISH CRACKERS, PUMPKIN SEEDS, COCO NIBS  
COCONUT WATER

### **MEDITERRANEAN BREEZE** 34

PITA, HUMMUS, CUCUMBER DILL TZATSIKI,  
BABA-GHANOUSH  
BABY GEM LETTUCE BITE, FETA,  
KALAMATA OLIVES, TOMATOES

### **CRUNCH TIME** 34

TORTILLA CHIPS, POTATO CHIPS,  
VEGETABLE CHIPS  
GUACAMOLE, ONION DIP, ROASTED PEPPER  
HUMMUS

### **MASON STREET JUICE BAR** (SELECT 3) 38

BEET, CARROT, LEMON, CAYENNE  
APPLE, CELERY, KALE, GINGER  
CUCUMBER, COCONUT, MINT  
PINEAPPLE, TURMERIC, GINGER  
POMEGRANATE, ORANGE, SPINACH  
INDIVIDUAL CRUDITÉ CUPS - CELERY, CARROT,  
BELL PEPPER, RANCH, HUMMUS

### **COCOA-LICIOUS** 32

HOT COCOA, MEXICAN HOT CHOCOLATE, MINI  
MARSHMALLOWS, WHIPPED CREAM,  
PEPPERMINT STICKS, SHAVED WHITE & DARK  
CHOCOLATE

- ADD PEPPERMINT SCHNAPPS & BAILEY'S FOR  
ADDITIONAL COST 12

### **BRAIN FREEZE** 36

CHOCOLATE & STRAWBERRY MILKSHAKES  
ASSORTED IT'S-IT ICE CREAM SANDWICHES

### **MISSION DISTRICT** 36

CHURROS  
JICAMA & WATERMELON CUP WITH LIME & TAJIN  
SEASONAL AGUA FRESCA

*Fairmont*  
SAN FRANCISCO

## Snacks and Refreshers

### BEVERAGES

COFFEE	150/GALLON
DECAF	150/GALLON
TEA	150/GALLON
LEMONADE	120/GALLON
ICE TEA	120/GALLON
SOFT DRINKS	8EACH
BOTTLED JUICES	8EACH
BOXED WATER	8EACH
SPARKLING WATER	8EACH
COCONUT WATER	8EACH
INFUSED WATER	98/GALLON
CITRUS & BERRY, WATERMELON & ROSEMARY, CUCUMBER & MINT	

### FROM THE BAKE SHOPPE

COOKIES, OATMEAL RAISIN, CHOCOLATE CHIP, SNICKERDOODLE	84/DOZEN
DOUBLE CHOCOLATE BROWNIES, FIG BARS, BLONDIES, DREAM BARS	84/DOZEN
ASSORTED BREAKFAST PASTRIES, CROISSANTS, DANISHES, MUFFINS	90/DOZEN
ALMOND PISTACHIO BISCOTTI, DIPPED IN DARK & WHITE CHOCOLATE	84/DOZEN
CHOCOLATE DIPPED STRAWBERRIES	84/DOZEN
ASSORTED FRENCH MACARONS	84/DOZEN
ASSORTED JIMMY AND LARA BARS	8 EACH

### FROM THE KITCHEN

FRESH FRUIT SKEWERS - YOGURT HONEY DIPPING SAUCE	96/DOZEN
WARM JUMBO PRETZELS - CHEESE SAUCE, MUSTARD	120/DOZEN
SEASONAL WHOLE FRUIT	6 EACH
ORGANIC BUTTER & SEA SALT POPCORN	14/PERSON
FISCALINI CHEDDAR & MEYER LEMON POPCORN	14/PERSON
SLICED & CUBED SEASONAL FRUIT DISPLAY	21/PERSON

### EXECUTIVE MEETING SNACKS 18/PERSON

Individual snack duo per person at each place setting. Includes Bottle of Evian.

SELECT 1 SWEET & 1 SALTY BELOW

#### SWEETS:

PÂTE DE FRUIT  
RICE CRISPY TREATS DIPPED IN CHOCOLATE  
COCOA DUSTED MERINGUES  
HONEY MADELEINES  
CARAMEL POPCORN  
DARK CHOCOLATE ALMOND BARK

#### SALTY:

SPICED MARCONA ALMONDS  
SALT & VINEGAR FINGERLING POTATO CHIPS  
ROSEMARY & LAVENDER ROASTED CASHEWS  
CITRUS MARINATED OLIVES  
CRISPY SPICED CHICKPEAS  
BUFFALO POPCORN



## Boxed Lunches 84

---

All boxed lunches include:

Seasonal Whole Fruit, Bag of Kettle Chips, Individual Juice, Soda or Water, Chocolate Chip Cookie

SELECT UP TO 3 OPTIONS:

### SANDWICHES:

- GRILLED CHICKEN, BASIL AIOLI, TOMATO, RED ONION, CHEDDAR, CIABATTA SMOKED DIESTEL TURKEY, BACON, LETTUCE TOMATO, DIJONAISSSE, BRIOCHE
- NIMAN HAM, MARIN FRENCH BRIE, ARUGULA, WHOLE GRAIN MUSTARD, BAGUETTE
- HOUSE ROAST BEEF, GRUYERE, PEPPERONCINI, BUTTER LETTUCE, HORSERADISH MAYO

### WRAPS:

- GRILLED CHICKEN CAESAR WRAP, GRILLED CHICKEN ROMAINE, AVOCADO, CAESAR DRESSING, SPINACH TORTILLA
- BUFFALO CHICKEN WRAP, BLUE CHEESE DRESSING, FLOUR TORTILLA
- SONOMA VEGETABLE WRAP, ROASTED VEGETABLES, ROASTED BELL PEPPERS, GOAT CHEESE, POBLANO HUMMUS

### ENTREE SALADS:

- FARRO SALAD, FARRO, WILD ARUGULA, ROASTED SQUASH, RAINBOW CARROTS, GRILLED TOFU, PEPITAS, PARSLEY, PUMPKIN SEED OIL
- THAI BEEF SALAD, MIXED GREENS, SHAVED CUCUMBERS, SHREDDED CARROT, CILANTRO, MINT, GINGER SOY VINAIGRETTE
- PROTEIN SALAD, BABY LACINATO KALE, QUINOA, GARBANZO BEANS, RADISH, CUCUMBER, CHERRY TOMATO, SHERRY VINAIGRETTE, ADD GRILLED SALMON OR CHICKEN

## Bento Boxed Lunches 90

---

1 Entrée & 3 Sides Choice of Cookie or Brownie  
Served in a compostable 4 compartment lunch box

### ENTREES:

CORIANDER CURED SALMON, PONZU SAUCE  
GRILLED DIJON CHICKEN BREAST, LEMON VINAIGRETTE  
GRILLED HERB & GARLIC JUMBO PRAWNS, CHIMICHURRI SAUCE  
ROASTED PEPPERED BEEF FILET, ROQUEFORT AIOLI  
BBQ RUBBED PORK TENDERLOIN CHIPOTLE AIOLI  
GRILLED CHICKEN SATAY, PEANUT SAUCE  
VADOUVAN SPICED SEARED TOFU, GOLDEN RAISIN VINAIGRETTE

### SIDES:

FRENCH GREEN LENTILS, BALSAMIC  
GREEK SALAD, FETA, OREGANO VINAIGRETTE  
YUKON POTATO SALAD, WHOLE GRAIN MUSTARD  
ROASTED ROOT VEGETABLES, ARUGULA, PEPITAS  
ROASTED SEASONAL SQUASH, CURRY VINAIGRETTE  
TOMATO, MOZZARELLA, BASIL  
CORONA BEANS, OLIVE OIL, CHORIZO, PIMENTON  
HOUSE-MADE PICKLES  
ROASTED MARINATED MUSHROOMS

*Fairmont*  
SAN FRANCISCO



## Fully Belly Deli 86

---

All buffets include freshly brewed coffee, decaf, and tea station

### SOUP (SELECT 1)

- RUSTIC CHICKEN SOUP
- CREAMY TOMATO BISQUE
- MUSHROOM & PANCETTA

### SALADS (SELECT 2)

- CLASSIC CAESAR
- YUKON GOLD POTATO SALAD, WHOLE GRAIN MUSTARD, ONIONS, FINES HERBS, RED WINE VINEGAR
- MIXED BABY LETTUCES, SCALLIONS, CHERRY TOMATOES, HOUSE-MADE RANCH
- ROMAINE, TOMATO, CUCUMBER, FETA, CROUTONS, KALAMATA OLIVES, OREGANO, SHERRY VINAIGRETTE

### SANDWICHES (SELECT 3)

- GRILLED CHICKEN, BASIL AIOLI, TOMATO, RED ONION, CHEDDAR, CIABATTA
- SMOKED DIESTEL TURKEY, BACON, LETTUCE TOMATO, DIJONAISSSE, BRIOCHE
- NIMAN HAM, MARIN FRENCH BRIE, ARUGULA, WHOLE GRAIN MUSTARD, BAGUETTE
- HOUSE ROAST BEEF, GRUYERE, PEPPERONCINI, BUTTER LETTUCE, HORSERADISH MAYO
- PULLED PORK BAHN MI, LEMON MAYONNAISE, PICKLED VEGETABLES, BAGUETTE
- ALBACORE TUNA SALAD, WHOLE GRAIN BREAD, WASABI, NAPA CABBAGE SLAW
- SONOMA VEGETABLE WRAP, ROASTED VEGETABLES, ROASTED BELL PEPPERS, GOAT CHEESE, POBLANO HUMMUS
- ALL ITALIAN, ASSORTED FRA MANI CURED MEATS, SHREDDED LETTUCE, PROVOLONE, PICKLES, RED ONION, CIABATTA
- CURRIED CHICKEN SALAD WRAP, RAISINS, GRANNY SMITH APPLES, ARUGULA, SPINACH WRAP

### DESSERT

- HOUSE-BAKED COOKIES AND BROWNIES AND BARS

*Fairmont*  
SAN FRANCISCO

## *Lunch Buffet*

---

All lunch buffets include freshly brewed coffee, decaf, and tea station  
Keeping in mind our sustainable practices, we encourage you to select the lunch menu  
to the designated day by offering a discount.

Menus selected by day of week is priced at \$89 per person  
Menus selected for non-day of week is priced at \$94 per person

### **LET'S CIAO – MONDAY**

#### **SOUP**

MINISTRONE  
GARLIC BREAD

#### **SALADS**

MIXED BABY LETTUCES, ARTICHOKES, DRIED TOMATOES, OLIVES, PECORINO, RED WINE VINAIGRETTE  
CAPRESE SALAD, CHERRY TOMATOES, MOZZARELLA, BASIL, OLIVE OIL, BALSAMIC

#### **ENTRÉES**

ROASTED WHOLE CHICKEN, LEMON, ROSEMARY  
SEARED SALMON PUTTANESCA, PLUM TOMATOES, CAPERS, OLIVES, ROASTED GARLIC  
CAVATAPPI PASTA, PESTO, MUSHROOMS, KALE, ARTICHOKES, PARMESAN  
OVEN ROASTED ITALIAN VEGETABLES, ZUCCHINI, YELLOW SQUASH, EGGPLANT, BROCCOLINI

#### **DESSERT**

MINI TIRAMISU  
PISTACHIO CANNOLI  
AMARETTO COOKIES

### **CALIFORNIA DREAMIN' – TUESDAY**

#### **SOUP**

CALIFORNIA COSTAL CHOWDER  
HERB FOCACCIA

#### **SALAD**

COBB SALAD, ICEBERG, BACON, BLUE CHEESE, TOMATO, SCALLIONS, CHOPPED EGG  
AVOCADO RANCH DRESSING  
MIXED BABY LETTUCES, CANDIED PECANS, PECORINO, DRIED CRANBERRIES, CHAMPAGNE VINAIGRETTE  
ROASTED BEETS, GOAT CHEESE CRUMBLES, ARUGULA, TOASTED ALMONDS, FINE HERBS,  
APPLE CIDER VINAIGRETTE

#### **ENTRÉES**

CALIFORNIA SEABASS, SPINACH, FENNEL, MUSHROOMS, SAFFRON TOMATO BROTH  
GRILLED CHICKEN PICCATA, LEMON, CAPERS, SWISS CHARD  
GRILLED VEGETABLE PLATTERS  
HERB ROASTED POTATOES

#### **DESSERT**

SEASONAL FRUIT TARTS  
LEMON POPPY SEED CUPCAKES, CREAM CHEESE FROSTING

*Fairmont*  
SAN FRANCISCO

## *Lunch Buffet - continued*

All lunch buffets include freshly brewed coffee, decaf, and tea station  
Keeping in mind our sustainable practices, we encourage you to select the lunch menu  
to the designated day by offering a discount.

Menus selected by day of week is priced at \$89 per person  
Menus selected for non-day of week is priced at \$94 per person

### **LA COCINA – WEDNESDAY**

#### **SOUP**

TORTILLA SOUP  
CHIPS & SALSA

#### **SALAD**

JICAMA, CORN, SHRIMP, POBLANO VINAIGRETTE  
MIXED BABY LETTUCES, BLACK BEANS, TOMATO, CUCUMBER, CRISPY TORTILLA, CITRUS VINAIGRETTE

#### **ENTRÉES**

CARNE ASADA, GRILLED MARINATED SKIRT STEAK  
CHICKEN FAJITAS, GRILLED CHICKEN, PEPPERS AND ONIONS  
BLACK BEAN ENCHILADAS, JACK CHEESE, ENCHILADA SAUCE  
MEXICAN RED RICE  
PINTO BEANS CHARROS  
PICO DE GALLO, ROASTED TOMATO SALSA, AVOCADO CREMA, QUESO FRESCO, SONOMA JACK, CHEDDAR  
FLOUR & CORN TORTILLAS

#### **DESSERT**

MEXICAN FLAN  
TRES LECHES CAKE

### **BAY AREA BBQ – THURSDAY**

#### **SOUP**

BLACK BEAN CHILI  
CORN BREAD

#### **SALAD**

COLESLAW, SHREDDED CABBAGE, CARROTS, HERB VINAIGRETTE  
YUKON GOLD POTATO SALAD  
MIXED GREENS, CUCUMBER, RADISH, CHERRY TOMATOES, GREEN GODDESS DRESSING

#### **ENTRÉES**

OVERNIGHT BBQ PULLED PORK  
BBQ CHICKEN  
MAC & CHEESE  
ROASTED CAULIFLOWER, TOASTED ALMONDS, BROWN BUTTER  
TRADITIONAL & CAROLINA STYLE BBQ SAUCES

#### **DESSERT**

APPLE CRISP  
DOUBLE CHOCOLATE BROWNIES

*Fairmont*  
SAN FRANCISCO

## *Lunch Buffet - continued*

---

All lunch buffets include freshly brewed coffee, decaf, and tea station  
Keeping in mind our sustainable practices, we encourage you to select the lunch menu  
to the designated day by offering a discount.

Menus selected by day of week is priced at \$89 per person  
Menus selected for non-day of week is priced at \$94 per person

### **CLASSIC COMFORT – FRIDAY**

#### **SOUP**

CHICKEN NOODLE SOUP  
ASSORTED ROLLS & BUTTER

#### **SALAD**

CLASSIC CAESAR, CROUTONS, SHAVED PARMESAN  
ICEBERG SALAD, BACON, POINT REYES BLUE, TOMATOES, SCALLIONS, CUCUMBERS, HOUSE MADE RANCH

#### **ENTREES**

MEATLOAF, GROUND ANGUS BEEF, KETCHUP GLAZE, GRAVY  
BUTTERMILK FRIED CHICKEN, HERB CRUST  
CHEESE RAVIOLI, MARINARA SAUCE, PARMESAN  
MASHED POTATOES  
CRISPY BRUSSELS SPROUTS, ALMONDS, MUSTARD VINAIGRETTE

#### **DESSERT**

CHOCOLATE CHIP COOKIES, RASPBERRY BARS, BLONDIES

*Fairmont*  
SAN FRANCISCO

## Plated Lunch

Plated luncheon pricing includes assorted rolls, one soup or salad, one entrée, one dessert with freshly brewed coffee, decaf, and tea station  
Entrée salads luncheon pricing includes assorted rolls, one entrée salad and one dessert with freshly brewed coffee, decaf, and tea station

### SOUP

CORN CHOWDER  
POTATO LEEK  
TOMATO RED PEPPER BISQUE  
LENTIL & SAUSAGE

### SALAD

CLASSIC CAESAR  
ROASTED HEIRLOOM CARROTS, TOASTED PISTACHIOS, ARUGULA, MINT, FETA, CUMIN VINAIGRETTE  
GRILLED ASPARAGUS, FRISSE, ARUGULA, BURRATA, TOASTED PINE NUTS, TOMATO VINAIGRETTE  
MIXED BABY LETTUCES, ROASTED BEETS, PEPATTO CHEESE, HAZELNUT VINAIGRETTE

### ENTRÉE

GRILLED MARY'S CHICKEN BREAST 76  
MUSHROOM RISOTTO CAKE, CIPOLLINI BACON RAGOUT, BRAISED FENNEL  
OVEN ROASTED MARY'S CHICKEN BREAST 76  
SMASHED YUKON POTATOES, ROASTED ROOT VEGETABLE, CHICKEN JUS  
BEEF SHORT RIB RAGOUT 80  
MUSHROOMS, ROASTED PEARL ONIONS, HEIRLOOM CARROTS, CHEESY POLENTA  
GRILLED FLAT IRON STEAK 79  
CREAMY FARRO, KALE, GRILLED ASPARAGUS, OVEN DRIED TOMATO, RED WINE JUS  
GRILLED SEABASS 78  
SAFFRON ISRAELI COUSCOUS, BABY FENNEL, ROASTED EGGPLANT, SALSA VERDE

### SEARED SALMON 78

LEEK MASH, GARLIC BROCCOLINI, BABY YELLOW CARROT, ROASTED PEPPER VINAIGRETTE

### BRINED PORK CHOP 79

BRUSSELS SPROUTS, BACON, ROASTED APPLES, APPLE CIDER JUS

### PANISSE CAKE 74

ROASTED MUSHROOMS, FENNEL, ROASTED CAULIFLOWER, TOMATO JAM

### CRISPY GNOCCHI 74

SEASONAL SUCCOTASH, SPINACH, LEMON, PARMESAN CREAM

### DESSERT

LEMON POUND CAKE, LEMON CURD, RASPBERRY SAUCE, WHIPPED CREAM  
SEASONAL FRUIT TART, CHANTILLY CREAM  
FLOURLESS CHOCOLATE CAKE, ESPRESSO ANGLAISE, TOFFEE CRUNCH  
CARROT CAKE, MAPLE CREAM CHEESE FROSTING, FRIED CARROTS, PLUMPED GOLDEN RAISINS

### ENTRÉE SALAD WITH CHOICE OF CHICKEN, SALMON, OR BEEF

CHICKEN: \$61 SALMON: \$63 BEEF: \$64

#### BABY LACINATO KALE

QUINOA, GARBANZO BEANS, RADISH, CUCUMBER, CHERRY TOMATO, SHERRY VINAIGRETTE

#### FARRO SALAD

FARRO, WILD ARUGULA, ROASTED SQUASH, RAINBOW CARROTS, PEPITAS, PARSLEY, PUMPKIN SEED OIL

#### THAI SALAD

MIXED GREENS, SHAVED CUCUMBERS, SHREDDED CARROT, CILANTRO, MINT, GINGER SOY VINAIGRETTE

*Fairmont*  
SAN FRANCISCO



## *Hors d'Oeuvres*

---

All Hors d'Oeuvres are tray passed  
\$108 PER DOZEN

### **HOT**

SPANAKOPITA  
BRIE & ALMOND FRITTER (GF)  
FALAFEL  
ARANCINI, SAFFRON, ESPELETTE AIOLI  
THAI CHICKEN SATAY, PEANUT SAUCE (GF)  
CRAB CAKE, REMOULADE  
MINI BEEF WELLINGTON  
GRUYERE GRILLED CHEESE  
MINI BEEF SLIDER, CHEDDAR, PIMENTON AIOLI  
CRUNCHY SHRIMP ROLL, SWEET CHILI SAUCE  
MUSHROOM PHYLLO TART, MUSHROOMS, RICOTTA, TRUFFLE OIL  
CRISPY PORK BELLY, POMEGRANATE GLAZE (GF)  
LOBSTER & CORN FRITTER, TARRAGON AIOLI  
SHORT RIB EMPANADA, SALSA VERDE  
SZECHUAN BEEF SATAY, SWEET CHILI LIME (GF)  
BACON WRAPPED CALIFORNIA DATES (GF)  
MAC & CHEESE FRITTERS  
KOREAN FRIED CHICKEN, GOCHUJANG  
BACON WRAPPED SCALLOPS (GF)  
CRISPY VEGETABLE SPRING ROLL  
CRISPY PORK SPRING ROLL

### **COLD**

POACHED JUMBO SHRIMP, COCKTAIL SAUCE (GF)  
HAMACHI POKE, BLACK SESAME SEED CONE  
DRIED FIG & GOAT CHEESE, PECAN PARMESAN SHORTBREAD  
SPICY TUNA, CRISPY WONTON  
DUNGENESS CRAB SLIDER, CORNICHONS, LOUIE DRESSING  
CLASSIC DEVILED EGGS (GF)  
TRUFFLE DEVILED EGGS, CRISPY PROSCIUTTO (GF)  
SMOKED SALMON MOUSSE, PUFF PASTRY, CHIVES, PICKLED RED ONIONS  
PROSCIUTTO WRAPPED GRILLED ASPARAGUS (GF)  
SEARED BEEF TENDERLOIN CROSTINI, POINT REYES BLUE CHEESE MOUSSE  
WHIPPED FETA PROFITEROLE, ROOF TOP HONEY, CRACKED BLACK PEPPER  
OLIVE BRUSCHETTA, OLIVE OIL, CROSTINI, FRIED PARSLEY  
COMPRESSED WATERMELON, JICAMA, TAJIN, LIME (GF)

*Fairmont*  
SAN FRANCISCO

## Reception Stations

All Reception Stations, minimum of 25 guests

### **NOB HILL CHEESE BOARD** 32

ASSORTED NORTHERN CALIFORNIA AND IMPORTED CHEESES, MACERATED APRICOTS, FIG JAM, SPICED MARCONAS, ARTISAN BREAD

### **“JAR” CUTERIE** 24

CHARCUTERIE IN A JAR, ASSORTED LOCAL CHEESE + CHARCUTERIE, CITRUS MARINATED OLIVES, MUSTARDS, PICKLED VEGETABLES, ARTISAN BREADS

### **CHARCUTERIE & CHEESE** 40

SEASONAL SELECTION OF NORTHERN CALIFORNIA CHARCUTERIES & CHEESES, SEASONAL & DRIED FRUITS, SPICED MARCONA ALMONDS, CITRUS MARINATED OLIVES, FIG JAM, WHOLE GRAIN MUSTARD, GRILLED RAISIN FENNEL BAGUETTE

### **SLIDER STATION** 42

BEEF SLIDER, CHEDDAR, PIMENTON AIOLI, FRIED CHICKEN SLIDER, REMOULADE, PICKLES  
DIESTEL TURKEY SLIDER, GRUYERE, CARAMELIZED ONIONS, DIJONNAISSE  
MUSHROOM SLIDER, FONTINA, ROASTED GARLIC AIOLI

### **FARMER’S MARKET** 28

SEASONAL DISPLAY OF RAW AND COOKED VEGETABLES, HUMMUS, HOUSE-MADE RANCH, ROMESCO, GREEN GODDESS

### **SUSHI BAR** 120/DOZEN

TUNA, SHRIMP, SALMON, YELLOWTAIL, SPICY TUNA ROLLS, CALIFORNIA ROLLS  
PICKLED GINGER, WASABI, SOY SAUCE

Ten dozen minimum per event

\*Add a sushi Chef attendant for \$575

### **CHINESE DIM SUM** 120/DOZEN

CHICKEN POT STICKERS, VEGETABLE SPRING ROLLS,  
CHICKEN SHU MAI, BBQ PORK BUN  
VEGETABLE POT STICKER, SHRIMP HAR GOW

Ten dozen minimum per event

### **SWEET ENDINGS** 36

COOKIES, BROWNIES, & BARS  
LEMON POPPY SEED CUPCAKES, CREAM CHEESE  
FROSTING  
SEASONAL FRUIT TARTS  
CHOCOLATE CARAMEL TARTS

### **LATE NIGHT SNACKS**

Six Dozen minimum per event

BEEF SLIDER, CHEDDAR, PIMENTON AIOLI 120/DOZEN  
GRUYERE GRILLED CHEESE 120/DOZEN  
FRIED CHICKEN SLIDER, SPICY AIOLI 120/DOZEN  
CHOCOLATE CHIP COOKIES 84/DOZEN

*Fairmont*  
SAN FRANCISCO

## *Live Action Reception Stations*

---

All Reception Stations, minimum of 25 guests

### **PASTA STATION\*** 36

\*Chef Attendant Optional @\$350/2hrs

CAVATAPPI, BOLOGNESE, SHAVED PARMESAN

THREE CHEESE RAVIOLI, SPINACH, TOMATO, PINE NUTS, PESTO CREAM SAUCE

HERB GNOCCHI, ROASTED SQUASH, KALE, MUSHROOMS, OLIVE OIL, LEMON, PECORINO

### **GUACAMOLE STATION\*** 28

\*Chef Attendant Required @\$350/2hrs

GUACAMOLE MADE AT STATION IN TRADITIONAL MOLCAJETES. HOUSE-MADE TORTILLA CHIPS,

LIME, CHILI SALT

### **BUTCHER'S BLOCK\***

\*Chef Attendant Required @\$350/2hrs

WHOLE PEPPERED BEEF TENDERLOIN, HORSERADISH, MUSTARD JUS 42

WHOLE ROASTED DIESTEL TURKEY, CRANBERRY CHUTNEY, GRAVY 36

SLOW-ROASTED NY STRIP, GREEN PEPPERCORN SAUCE 42

CIDER-BRINED PORK LOIN, APPLE CHUTNEY, PAN JUICES 38



## *Build Your Own Streets of San Francisco*

Take a tour through San Francisco's neighborhoods by selecting a minimum of three stations

### **FERRY BUILDING**

45

SEASONAL SELECTION OF NORTHERN CALIFORNIA CHARCUTERIES & CHEESES, DRIED FRUITS, SPICED MARCONA ALMONDS, FIG JAM, WHOLE GRAIN MUSTARD, CITRUS MARINATED OLIVES, GRILLED RAISIN FENNEL BAGUETTE

DISPLAY OF RAW AND COOKED VEGETABLES, HUMMUS, HOUSE-MADE RANCH, ROMESCO, GREEN GODDESS

ASSORTED MACARONS

### **FISHERMAN'S WHARF**

60

SAN FRANCISCO CIOPPINO, GARLIC SOURDOUGH BREAD

RAW BAR - OYSTERS ON THE ½ SHELL, JUMBO POACHED PRAWNS, CRACKED DUNGENESS CRAB, COCKTAIL SAUCE, HORSERADISH, LEMON AIOLI, LEMON WEDGES

GHIRARDELLI ASSORTED CHOCOLATES

### **CHINATOWN**

55

\*Chef Attendant Required @\$350/2hrs

DIM SUM, CHICKEN POT STICKERS, VEGETABLE SPRING ROLLS, CHICKEN SIU MAI, PORK STEAM BUNS, SHRIMP HAR-GOW, SIRACHA, HOT MUSTARD, CHILI PASTE, SOY SAUCE

HOT & SOUR SOUP

LIVE ACTION FRIED RICE STATION, CRISPY CHICKEN OR TOFU, WOK-FRIED JASMINE RICE & VEGETABLES, EGG. TOPPINGS: SCALLIONS, FURIKAKE, SRIRACHA, SAMBAL, SOY SAUCE, HOISIN SAUCE, TOASTED SESAME OIL

FORTUNE COOKIES

### **JAPAN TOWN**

65

BUILD YOUR OWN POKE BOWL - SESAME SOY TUNA, WASABI SHRIMP, GRILLED CHICKEN TERIYAKI, STEAMED RICE, FURIKAKE, TOGARASHI, TOASTED SESAME SEEDS, SEAWEED, EDAMAME, PICKLED CARROT & DAIKON

ASSORTED SUSHI - TUNA, SHRIMP, SALMON, HAMACHI, YELLOWTAIL SPICY TUNA ROLLS, CALIFORNIA ROLLS, PICKLED GINGER, WASABI, SOY SAUCE

CHICKEN KATSU, STEAMED RICE, TONKATSU SAUCE

GREEN MATCHA COOKIES



## *Build Your Own Streets of San Francisco - continued*

---

Take a tour through San Francisco's neighborhoods by selecting a minimum of three stations

### **MISSION DISTRICT** 52

GRILLED SKIRT STEAK ASADA, CHICKEN FAJITAS

WARM FLOUR AND CORN TORTILLAS, PICO DE GALLO, ROASTED TOMATO SALSA, AVOCADO CREMA,  
QUESO FRESCO, SONOMA JACK, CHEDDAR

PINTO BEANS CHARROS

JICAMA, CORN & SHRIMP SALAD, POBLANO VINAIGRETTE

CINNAMON CHURROS, CARAMEL SAUCE

### **NORTH BEACH** 55

CAESAR SALAD

PORK & RICOTTA MEATBALLS, MARINARA, CAVATAPPI PASTA OR VEGAN BOLOGNESE, CAVATAPPI PASTA

GRILLED SAUSAGES SOFT POLENTA

CHILI GARLIC BROCCOLI RABE

PISTACHIO CANNOLI, MASCARPONE

### **NOB HILL** 58

\*Chef Attendant Required @\$350/2hrs

ROASTED ANGUS NEW YORK STRIP, MUSHROOMS, RED WINE JUS

CIDER-BRINED DIESTLE TURKEY BREAST, TURKEY GRAVY

ROSEMARY FINGERLING POTATOES

DOUBLE CHOCOLATE BROWNIES





## Dinner Buffet 155

All dinner buffets include freshly brewed coffee, decaf, and tea station

### SOUP & SALAD (SELECT 3)

- CREAM OF MUSHROOM SOUP
- CALIFORNIA COASTAL CHOWDER
- TOMATO BISQUE
- LENTIL & SAUSAGE SOUP
- CLASSIC CAESAR, CROUTONS, SHAVED PARMESAN
- MIXED BABY LETTUCES, ARTICHOKES, DRIED TOMATOES, OLIVES, PECORINO, RED WINE VINAIGRETTE
- SPINACH, FRISEE, BACON LARDONS, SHAVED RED ONION, BALSAMIC DRESSING
- ARUGULA, RADICCHIO, GARBANZO BEANS, FETA, OLIVES, CUCUMBERS, CHERRY TOMATOES, SHERRY VINAIGRETTE

### ENTRÉE (SELECT 2)

\*Add \$12 for additional entrée

- OVEN ROASTED NY STRIP, MUSHROOM, ROASTED CIPOLLINI, RED WINE DEMI
- BEEF SHORT RIB RAGOUT, MUSHROOMS, ROASTED PEARL ONIONS, HEIRLOOM CARROTS, CHEESY POLENTA
- GRILLED MARY'S CHICKEN BREAST, CARAMELIZED ONIONS, SWISS CHARD, LEMON CHICKEN JUS
- SEARED MARY'S CHICKEN BREAST, FIGS, PEPITAS, BALSAMIC GLAZE
- SEARED CALIFORNIA SEA BASS, FENNEL SALAD, ROASTED TOMATO VINAIGRETTE
- GRILLED SALMON, GREEN BEANS & MUSHROOMS, HORSERADISH CREAM SAUCE

### SIDES (SELECT 3)

- YUKON MASHED POTATOES
- HERB ROASTED POTATOES
- OLIVE OIL MASHED POTATOES, OLIVES, HERBS
- POTATO GRATIN
- GRILLED BROCCOLINI, GARLIC, CHILI FLAKES, LEMON
- CRISPY BRUSSELS SPROUTS, PANCETTA, MUSHROOMS
- CAULIFLOWER GRATIN
- SAUTÉED GREEN BEANS, SLIVERED ALMOND, BROWN BUTTER

### DESSERT (SELECT 2)

- ROSEMARY CHEDDAR APPLE CRUMBLE TART
- ALMOND, CHOCOLATE AND CHERRY TARTLET
- CHOCOLATE CHIFFON CAKE, PISTACHIO NOUGATINE
- HONEY AND BANANA FOSTERS CAKE
- VANILLA BEAN PANNA COTTA, MACERATED BERRIES

*Fairmont*  
SAN FRANCISCO

## *Plated Dinner*

---

Three Course Minimum  
Menu priced at the higher entrée price for the entire guest count  
Minimum three entrée offerings per meal (includes vegetarian option)  
and counts must be provided at least 72 hours in advance

### **STARTERS** 45

#### **DUNGENESS CRAB CAKE**

GREEN GODDESS, FRISEE, JICAMA, RADISH

#### **SEARED SCALLOP**

ROASTED CORN, PANCETTA, TARRAGON, BUERRE BLANC

#### **CORIANDER CURED TUNA LOIN**

PONZU SAUCE, EDAMAME SALAD, CRISPY ONIONS

#### **POMEGRANATE GLAZED PORK BELLY**

CABBAGE APPLE SLAW, PICKLED MUSTARD SEEDS

### **SOUP** 28

#### **DUNGENESS CRAB & CAULIFLOWER**

SNIPPED CHIVES

#### **ROASTED BUTTERNUT SQUASH**

CRÈME FRAÎCHE PEPITAS, PUMPKIN SEED OIL

#### **CORN CHOWDER**

ROASTED CORN, BELL PEPPERS, TARRAGON, BACON

#### **POTATO LEEK**

YUKON POTATOES, FRIED GARLIC, FINE HERBS

### **SALAD** 30

#### **BUTTER LEAF WEDGE**

HOUSE-MADE RANCH, CRISPY BACON, RADISH, CUCUMBER, BAY BLUE, PICKLED RED ONIONS

#### **ARUGULA, PROSCIUTTO**

GRILLED PEARS, MELTED BRIE CROUTON, TOASTED ALMONDS, FIG BALSAMIC VINAIGRETTE

#### **CLASSIC CAESAR**

SOURDOUGH CROUTONS, SHAVED REGGIANO

#### **ROASTED BEETS**

WHIPPED RICOTTA, TOASTED WALNUTS, CITRUS EMULSION, MACHE, PEPPERCRESS

#### **MIXED BABY LETTUCES**

SHAVED FENNEL, PLUMPED GOLDEN RAISINS, MANCHEGO CHEESE, CHAMPAGNE VINAIGRETTE

#### **VINE RIPE TOMATOES**

CILIEGINE MOZZARELLA, PESTO VINAIGRETTE, AGED BALSAMIC, CHEESE STRAW

*Fairmont*  
SAN FRANCISCO

*Plated Dinner - continued*

**ENTRÉES**

**SEARED FILET 80**

PARMESAN POTATO PIE, GRILLED ASPARAGUS, OVEN DRIED TOMATO, TRUFFLE JUS

**GRILLED NY STRIP 82**

CREAMY HORSERADISH WHIPPED POTATOES, ROASTED HEIRLOOM CARROTS,  
GRILLED MAITAKE MUSHROOM, PEPPERCORN SAUCE

**OVERNIGHT BRAISED SHORT RIB 79**

PARSNIP MASH, CRISPY BRUSSELS SPROUTS, ROASTED SHALLOTS, PAN JUS

**OVEN ROASTED MARY'S CHICKEN BREAST 70**

DUCK FAT ROASTED POTATOES, ROASTED BUTTERNUT SQUASH, ADOBO, CHICKEN JUS

**GRILLED MARY'S CHICKEN BREAST 70**

RISOTTO CAKE, SWISS CHARD, SPAGHETTI SQUASH, SAGE BROWN BUTTER

**SEARED SALMON 70**

CAULIFLOWER PUREE, HERB GNOCCHI, MUSHROOMS, LEMON BUTTER

**GRILLED CALIFORNIA SEA BASS 72**

BABY BOK CHOY, THAI YELLOW CURRY, COCONUT MILK, MINT, CILANTRO, GINGER, SAFFRON JASMINE RICE

**OVEN ROASTED COD 72**

HERB CRUST, WHITE BEAN MASH, BACON, GLAZED CARROTS

**WILD MUSHROOM CANNELLONI 65**

MIXED MUSHROOMS, BELLWETHER FARMS RICOTTA, MARINARA

**STUFFED SEASONAL SQUASH 65**

CHICK PEAS, SPINACH, GRUYERE, HERB CRUST, GRILLED BROCCOLINI

**SEARED TOFU 65**

ROASTED ROOT VEGETABLES, VEGAN BOLOGNESE

**DESSERT 26**

**VANILLA BEAN PANNA COTTA**

MACERATED BERRIES, MERINGUE, RED WINE SYRUP

**FLOURLESS CHOCOLATE CAKE**

ESPRESSO ANGLAISE, TOFFEE CRUNCH

**STRAWBERRY CHEESECAKE**

STRAWBERRY COULIS, FRUIT DUSTED WHITE CHOCOLATE

**CHOCOLATE PISTACHIO DOME**

RASPBERRIES, CANDIED PISTACHIOS

**LEMON POUND CAKE**

LEMON CURD, RASPBERRY SAUCE, WHIPPED CREAM

**MEXICAN FLAN**

VANILLA BEAN POACHED CHERRIES, WHIPPED MASCARPONE

**BELLWETHER FARMS FROMAGE BLANC**

MACERATED BERRIES, ALMOND COOKIE

*Fairmont*  
SAN FRANCISCO

## *Bar Packages*

### **HOSTED BEER & WINE PACKAGE** - PRICING PER PERSON

DOMESTIC, MICRO-BREWERY & IMPORTED BEERS

STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

PREMIUM BRAND		SUPER PREMIUM BRANDS		LUXURY BRANDS	
\$24	1 HOUR	\$29	1 HOUR	\$35	1 HOUR
\$38	2 HOURS	\$47	2 HOURS	\$53	2 HOUR
\$49	3 HOURS	\$58	3 HOURS	\$72	3 HOUR
\$60	4 HOURS	\$69	4 HOURS	\$88	4 HOUR

### **HOSTED BAR PACKAGES** - PRICING PER PERSON

DOMESTIC, MICRO-BREWERY & IMPORTED BEERS

STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

PREMIUM BRAND		SUPER PREMIUM BRANDS		LUXURY BRANDS	
\$30	1 HOUR	\$34	1 HOUR	\$40	1 HOUR
\$45	2 HOURS	\$52	2 HOURS	\$59	2 HOURS
\$60	3 HOURS	\$69	3 HOURS	\$78	3 HOURS
\$75	4 HOURS	\$86	4 HOURS	\$100	4 HOURS

### **CONSUMPTION BARS**

	<b>HOSTED</b>	<b>CASH</b>
PREMIUM COCKTAILS	\$14 PER DRINK	\$19 PER DRINK
SUPER PREMIUM COCKTAILS	\$18 PER DRINK	\$24 PER DRINK
LUXURY COCKTAILS	\$21 PER DRINK	\$27 PER DRINK
PREMIUM WINES	\$14 PER DRINK	\$19 PER DRINK
DOMESTIC & IMPORTED BEER	\$11 PER DRINK	\$15 PER DRINK
SOFT DRINKS, MINERAL WATER	\$8 PER DRINK	\$12 PER DRINK

\$275 labor fee applies up to four hours per bartender. Any additional hours is \$175 per hour, per bartender. One bartender is required for every 100 guests. To remove the tip jar on the bar, a \$75 fee will be applied.



## *Bar Packages - continued*

---

### **PREMIUM BRAND LIQUORS**

FINLANDIA VODKA  
BEEFEATER GIN  
HORNITOS SILVER TEQUILA  
BACARDI RUM  
JACK DANIELS WHISKEY  
JIM BEAM RYE  
FAMOUS GROUSE

### **SUPER PREMIUM BRAND LIQUORS**

TITOS VODKA  
PLYMOUTH GIN  
HERRADURA SILVER TEQUILA  
BACARDI SILVER RUM  
MAKERS MARK WHISKEY  
DEWARS WHITE LABEL  
TEMPLETON RYE  
REMY VSOP

### **LUXURY BRAND LIQUORS**

GREY GOOSE VODKA  
THE BOTANIST GIN  
CASAMIGOS SILVER TEQUILA  
BACARDI 8 RUM  
WOODFORD RESERVE WHISKEY  
JOHNNIE WALKER BLACK  
KNOB CREEK RYE

### **PREMIUM BRAND WINES**

DOMAINE CHANDON BRUT  
LA TERRA CHARDONNAY  
LA TERRA CABERNET SAUVIGNON

### **SUPER PREMIUM BRAND WINES**

DAVID BYNUM SAUVIGNON BLANC  
BANSHEE CHARDONNAY  
CHALK HILL PINOT NOIR  
SERIAL CABERNET SAUVIGNON

### **LUXURY BRAND WINES**

STAG'S LEAP SAUVIGNON BLANC  
NEYERS CHARDONNAY  
CHALK HILL PINOT NOIR  
DAOU CABERNET SAUVIGNON





## *Wine List*

---

### **SPARKLING WINE**

MUMM BRUT, RUTHERFORD	64
MIONETTO SUPERIORE, TREVISO	60
DOMAINE CHANDON BRUT, NAPA VALLEY	54
DOMAINE CHANDON ROSÉ, NAPA VALLEY	58
DOMAINE CARNEROS, CARNEROS	80
J VINEYARDS, BRUT ROSÉ, HEALDSBURG	103
MOET & CHANDON IMPERIAL BRUT, CHAMPAGNE	140
VEUVE CLICQUOT BRUT YELLOW LABEL, CHAMPAGNE	140

### **WHITE**

TERLATO PINOT GRIGIO, RUTHERFORD	60
KUNG FU GIRL, RIESLING, COLUMBIA VALLEY	60
DAVID BYNUM, SAUVIGNON BLANC, RUSSIAN RIVER	62
STAG'S LEAP, SAUVIGNON BLANC, NAPA VALLEY	72
LA TERRE CHARDONNAY, ACAMPO	52
BANSHEE, CHARDONNAY, SONOMA COAST	62
TRECINI, CHARDONNAY, TUSCANY	75
NEYERS 304, CHARDONNAY, ST. HELENA	75

### **ROSÉ**

DAOU, ROSÉ, PASO ROBLES	60
-------------------------	----

### **RED**

GEHRICKE, PINOT NOIR, KNIGHTS VALLEY	80
ETUDE, PINOT NOIR, CARNEROS	92
CHALK HILL, PINOT NOIR, HEALDSBURG	65
TRECINI, MERLOT, TUSCANY	68
TREFETHEN, MERLOT, NAPA VALLEY	72
STAG'S LEAP, MERLOT, NAPA VALLEY	80
LA TERRE, CABERNET SAUVIGNON, ACAMPO	52
DAOU, CABERNET SAUVIGNON, PASO ROBLES	74
SERIAL, CABERNET SAUVIGNON, PASO ROBLES	60
SIMI LANDSLIDE, CABERNET SAUVIGNON, ALEXANDER VALLEY	80
TOLENTINO, MALBEC, MENDOZA	58
DRY CREEK VINEYARD, ZINFANDEL, HEALDSBURG	65
PENFOLDS "MAX'S" RED BLEND, SOUTH AUSTRALIA	65

*Fairmont*  
SAN FRANCISCO