

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, 7 days 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 seven (7) 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 7 days prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require a minimum two (2) weeks' prior notice. Menu items may contain nuts and nut by-products. Please inform your Event Services Manager of any allergies. Please inquire about sustainable or organic menu alternatives. Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.

Meals for less than 25 guests will incur a 20% surcharge on the listed menu price plus an additional labor fee of \$500. One Chef Attendant is required per 75 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, AND TEA STATION FOR THE DURATION OF THE BREAKFAST.

SAN FRANCISCO EXPRESS CONTINENTAL

Orange Juice
Seasonal Sliced Fruit (v, gf)
House Baked Pastries (v, g, n)
Spreads – Fruit Preserves, Jams, Local Honey & Butter
Greek Yogurt Parfait Station – Granola, Berry Compote, Fresh Berries, Honey (v, g, n)

66

BUILD YOUR OWN BREAKFAST

INCLUDES SAN FRANCISCO EXPRESS, PLUS YOUR CHOICE OF HOT ITEMS

Select 4 Items 84

Select 5 Items 97

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Scrambled Eggs
Scrambled Eggs - Crème Fraîche, Chives (gf, d)
Scrambled Egg Whites - Fresh Herbs (gf, d)
Sonoma Farm Egg White Scramble - Asparagus, Mushrooms, Tarragon, Cheddar Cheese (gf, d)
Egg White Frittata - Arugula, Roasted Red Bell Peppers, Goat Cheese (gf, d)
Hard Boiled Eggs (gf)

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Thick Cut Bacon (gf)
Chicken Apple Sausage (gf)
Willie Turkey Bacon (gf)
Pork Breakfast Sausage (gf)
Niman Ranch Ham (gf)
Impossible Breakfast Sausage +2 per person (pb, gf)

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Toaster Station - Multigrain Bread (g), Sourdough Bread (g), Gluten Free Bread (gf)
Herb Roasted Potato - Rosemary, Onions, Bell Peppers (gf, v)
Roasted Sweet Potatoes - Caramelized Onions (gf, v)
Diced Hash Browns (gf, v)

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French Toast - Maple Syrup, Vanilla Whipped Cream (g, d)
Waffles - Strawberry Compote, Maple Syrup (g, d)
Buttermilk Pancakes - Blueberry Compote, Maple Syrup (g, d)
Cheese Blintz - Orange Gastrique, Blueberries, Mint (g, d)
Steel Cut Oatmeal - Brown Sugar, Shaved Almonds (pb, gf, n)

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BREAKFAST ENHANCEMENTS

Breakfast Burrito - Scrambled Eggs, Bacon, Cheddar, Potatoes, Salsa Roja (g)
25

Plant Based Breakfast Burrito - Soyrito, Black Beans, Potatoes, Salsa Roja (pb, g)
23

Vegan Breakfast “Quesadilla” - Yams, Cumin, Black Beans, Pickled Red Onions, Coriander (pb, g)
23

Breakfast Croissant - Scrambled Eggs, Bacon, Cheddar (g, d)
25

Breakfast English Muffin - Eggs, Sausage Patty, American Cheese (g, d)
25

Impossible Sausage Patty
+2 per person (pb)

Substitute GF Bagel
+2 per person (gf)

FRESH PRESSED JUICES

(Select 2)

Beet - Carrot, Lemon, Cayenne (pb)
Greens - Apple, Celery, Kale, Ginger (pb)
Coconut - Cucumber, Mint (pb)
Pineapple - Turmeric, Ginger (pb)
Pomegranate - Orange, Spinach (pb)
20

FRUIT SMOOTHIES

(Select 2)

Mango Sunrise (v, gf, d)
Mixed Berry & Banana (v, gf, d)
Tropical Greens (pb, gf)
Blueberry Pineapple (pb, gf)
20

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BREAKFAST STATIONS

CHEF-ATTENDED STATIONS REQUIRE 1 CHEF PER 75 PEOPLE

OMELETTE STATION

Chef Attendant Required +525

Organic Eggs, Egg Whites, Sonoma Jack Cheese, Cheddar, Mushrooms, Spinach,
Tomatoes, Fresh Herbs, Ham, Bacon, Sausage (gf, d)
35

AVOCADO TOAST STATION

Chef Attendant Optional +525

All Toasts on Grilled Rustic Bread (Select 2)

Lemon - Garlic, Baby Kale, Radish (pb, g)
Everything Seasoning - Arugula, Feta, Cherry Tomatoes (g, d)
Smoked Salmon - Lime, Dill, Pickled Onion (g, d)
Hard Cooked Egg - Crispy Prosciutto, Citrus Vinaigrette (g, d)
33

SMOKED SALMON & BAGEL STATION

Chef Attendant Optional +525

Shaved Red Onions, Bibb Lettuce, Capers, Whipped Crème Fraîche (d), Sliced Tomato
Bagels (Select 3)
Plain, Everything, Jalapeno, Cinnamon Raisin, Wheat, Sourdough or Asiago (d)
35

PLANT BASED BREAKFAST STATION

Chef Attendant Optional +525

Scrambled Tofu - Spinach, Tomatoes (pb, gf)
Chia Coconut Pudding - Mixed Berries (pb, gf)
Overnight Oats - Almond Milk, Shaved Coconut, Banana, Goji Berries (pb, g)
28

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THEMED COFFEE BREAKS

INCLUDES FRESHLY BREWED COFFEE AND TEA STATION
ALL BREAKS ARE PRICED AT 30 MINUTES EACH

SELECTION OF UNLIMITED NON-ALCOHOLIC BEVERAGES
BOTTLED WATER AND SOFT DRINKS FOR THE DURATION OF THE COFFEE
BREAK, +8 PER PERSON
MUST BE ORDERED FOR ALL GUESTS

POWER ME UP

Hard Boiled Eggs - Sea Salt, Scallions
Fairmont Assorted Trail Mix (g, n)
Sliced Apples, Celery Sticks & Nut Butter Cups (v, gf, n)
House-Made Granola Bar Bites (d, g, n)
46

CABLE CAR CLASSIC

Oatmeal Raisin Cookies (d, g)
Double Chocolate Chip Cookies (d, g)
Honey Lavender Madeleines (d, g)
Shortbread Cookies (g, d, n)
42

MARIN HEADLAND TRAIL MIX

Build Your Own: Almonds, Peanuts, Cashews, M&Ms, Shredded
Coconut, Golden Raisins, Pumpkin Seeds, Cocoa Nibs (d, n)
42

MASON STREET JUICE BAR

(Select 3)

Beet - Carrot, Lemon, Cayenne (pb)
Greens - Apple, Celery, Kale, Ginger (pb)
Coconut - Cucumber, Mint (pb)
Pineapple - Turmeric, Ginger (pb)
Pomegranate - Orange, Spinach (pb)
46

CRUNCH TIME

Tortilla Chips (pb, gf), Potato Chips (pb, gf),
Vegetable Sticks (pb), Guacamole (pb), Onion Dip (v, d, gf),
Roasted Pepper Hummus (pb, gf)
44

MEDITERRANEAN BREEZE

Pita (pb, g), Hummus (pb, gf), Cucumber Dill Tzatziki (v, gf),
Baba Ghanoush (pb, gf), Endive Bites (pb, gf), Feta (d, gf),
Kalamata Olives (pb, gf), Tomatoes (pb, gf)
46

MISSION DISTRICT

Churros - Chocolate Dipping Sauce (d, g)
Jicama & Watermelon Cup - Lime & Tajin (pb)
Hibiscus Agua Fresca (pb)
44

DONUT BREAK

Classic Glazed Donut (d, g, n)
Maple Glazed (d, g, n)
Mini Donut Holes (d, g, n)
Canned Cold Brew
45

CINEMA CONCESSIONS

Traditional Popcorn (v,d), White Cheddar Popcorn (v, d),
Assorted Candy Bars (d, n), Assorted Soft Drinks (d, n)
42

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A-LA-CARTE BREAK ITEMS

BEVERAGES

Coffee	199 / Gallon
Decaf	199 / Gallon
Hot Tea	199 / Gallon
Lemonade	159 / Gallon
Iced Tea	169 / Gallon
Infused Water - Citrus & Berry, Watermelon & Rosemary, Cucumber & Mint	109 / Gallon
Evian Still Water	11 Each
Evian Sparkling Water	11 Each
Bottled Juices	11 Each
Soft Drinks	11 Each
Flavored Sparkling Water	12 Each
Bottled Pressed Juices	13 Each
Red Bull	14 Each
Canned Cold Brew Coffee	14 Each
Probiotic Sparkling Drink	14 Each
Coconut Water	11 Each

BEVERAGE PACKAGE

4 hours – 50/person - Must Be Ordered For All Guests
Includes Coffee, a Selection of Non-Alcoholic Beverages, and Soft Drinks

SNACKS

Oatmeal Raisin, Chocolate Chip, Snickerdoodle (d, g)	92 / Dozen
Vegan Cookies (pb, g)	98 / Dozen
Double Chocolate Chip Brownies, Fig Bars, Blondies (d, g)	92 / Dozen
Assorted Breakfast Pastries, Croissants, Danishes, Muffins (d, g, n)	96 / Dozen
Almond Pistachio Biscotti - Dipped in Dark & White Chocolate (d, g, n)	88 / Dozen
Chocolate-Dipped Strawberries (pb, gf)	88 / Dozen
Assorted French Macarons (gf, n)	88 / Dozen
Fresh Fruit Skewers - Yogurt Honey Dipping Sauce (v, d)	105 / Dozen
Sliced & Cubed Seasonal Fruit Display (pb)	26 / Person
Warm Jumbo Pretzels, Cheese Sauces, Mustard (v, g)	135 / Dozen
Seasonal Whole Fruit (pb, gf)	8 Each
Organic Butter & Sea Salt Popcorn (v, gf, d)	18 Each
Fiscalini Cheddar & Meyer Lemon Popcorn (gf, d)	18 Each
Assorted Energy Bars	11 Each
Individual Kettle Chips	11 Each
Individual Assortment of Nuts - Japanese Style Dry Roasted	11 Each
Individual Candy Bars	10 Each

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LUNCH BUFFET

In support of our sustainable practices, we invite you to choose from our designated day menu, thoughtfully curated and offered at valued pricing.

Menus selected by day of week are priced at 120 per person
Menus selected for non-day of week are priced at 128 per person

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE, AND TEA STATION FOR THE DURATION OF THE LUNCH

MONDAY: LET'S CIAO

SOUP

Minestrone (pb, gf)

SALADS

Mixed Baby Lettuces - Roasted Peppers, Sun Dried Tomatoes, Olives, Pecorino, Red Wine Vinaigrette (v, gf)
Caprese Salad - Cherry Tomatoes, Mozzarella, Basil, Olive Oil, Balsamic (v, gf, d)

ENTRÉES

Roasted Chicken Marsala – Lemon Roasted Fingerling Potatoes, Trumpet Mushroom, Rosemary (gf, d)
Seared Scottish Salmon - Artichoke, Baby Carrots, Green Olives, Basil Tomato Sauce (gf, d)
Rigatoni Alla Norma | Marinara, Basil, Eggplant (v, g, d)
Oven Roasted Vegetables - Zucchini, Yellow Squash, Eggplant, Broccolini (pb, gf)

DESSERT

Mini Tiramisu (v, g, d)
Pistachio Cannoli (v, g, d, n)

TUESDAY: LA COCINA

SOUP

Tortilla Soup - Crispy Corn Tortillas (pb, gf)

SALADS

Mixed Baby Lettuces - Black Beans, Tomato, Roasted Corn, Cotija Cheese, Poblano Peppers, Creamy Cilantro Dressing (v, gf, d)
Jicama & Watermelon - Queso Fresco, Lime Vinaigrette (v, gf, d)

ENTRÉES

Carne Asada - Grilled Marinated Hanger Steak, Chimichurri (gf)
Ancho Grilled Chicken - Cilantro Crema (gf, d)
Black Bean Enchiladas - Jack Cheese, Enchilada Sauce (v, g, d)
Mexican Rice & Pinto Beans (pb, gf)
Pico de Gallo (pb, gf), House Made Roasted Tomato Salsa (pb, gf), Queso Fresco (d), Flour (g) & Corn (gf) Tortillas

DESSERT

Mexican Flan (v, gf, d)
Tres Leches Cake (v, g, d)

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WEDNESDAY: CALIFORNIA DREAMIN'

SOUP

San Francisco Crab Chowder (sf, g, d)

SALADS

Baby Kale & Shaved Brussels Sprouts - Crumbled Feta Cheese, Cranberries, Spiced Pepitas, Green Goddess Dressing (v, gf, d)
Roasted Beets - Goat Cheese Crumbles, Arugula, Toasted Almonds, Apple Cider Vinaigrette (v, gf, d, n)

ENTRÉES

California Sea Bass - Rainbow Chard, Fennel, Mushrooms (gf, d)
Seared Achiote Chicken | Black Bean & Pasilla Pepper, Roasted Corn Creme (gf, d)
Ballerine Pasta - Winter Squash, Mushrooms, Baby Kale (v, g, d)
Maple & Herb Roasted Market Vegetables (pb, gf)

DESSERT

Seasonal Fruit Tarts (v, g, d)
Carrot Cake - Cream Cheese Frosting (v, g, d)

THURSDAY: OMAKASE

SOUP

Miso Soup (v, gf)

SALADS

Mixed Baby Lettuces - Cucumbers, Pickled Carrots, Scallions, Red Onion, Ginger Soy Vinaigrette (v, gf)
Cold Soba Noodle Salad - Edamame, Shredded Red Cabbage, Red Bell Pepper, Cilantro, Sesame Seed Vinaigrette (v, g)

ENTRÉES

Miso Sake Salmon - Steamed Bok Choy (gf)
Chicken Teriyaki - Shredded Green and Red Cabbage, Citrus Vinaigrette (gf)
Egg Fried Rice - Scallions (v, gf)
Soy Braised Daikon - Napa Cabbage, Shiitake, Ginger Glaze (pb, gf)

DESSERT

Yuzu Tart (v, g, d)
Mango Mochi (v, g, d)

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FRIDAY: CLASSIC COMFORT

SOUP

Corn Chowder (v, gf, d)

SALADS

Iceberg Salad - Bacon, Point Reyes Blue Cheese, Tomatoes, Scallions, Cucumbers, House Made Ranch (v, gf, d)

Yukon Gold Potato Salad - Celery, Red Onion, Grated Egg, Old Bay Apple Cider Dijonaise (v, gf)

ENTRÉES

Pan Seared Halibut - Lemon, Capers (gf, d)

Buttermilk Fried Chicken - Herb Crust (g, d)

Macaroni & Cheese (v, g, d)

Crispy Brussels Sprouts - Almonds, Mustard Vinaigrette (v, gf, n)

DESSERT

Apple Crisp (v, g, d)

Berry Cobbler (v, g, d, n)

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SALAD BAR - MIND, BODY & SOUL

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118

BASE SALADS

(Select Two)

- Sustaining – Brown Rice & Mixed Seeds, Baby Lettuce (pb, gf)
- Roasted – Diced Yams, Baby Carrots, Cauliflower, Quinoa (pb, gf)
- Legume - Italian Marinated Mixed Beans, Chopped Artichoke Hearts (pb, gf)
- Verde - Green Lentils, Shaved Brussels Sprouts, Chopped Blanched Broccoli, Baby Spinach (pb, gf)
- Garden - Shaved Tuscan Kale, Shredded Carrots, Sliced Radish, Shaved Pickled Beets (pb, gf)
- Tabbouleh - Parsley, Lemon Juice, Cucumber, Cherry Tomato (pb, g)

FARMERS MARKET SALAD BAR

- Organic Local Artisan Greens (pb, gf)
- Cucumbers (pb, gf), Cherry Tomatoes (pb, gf), Sliced Red Peppers (pb, gf),
Shaved Red Onion (pb, gf), Kalamata Olives (pb, gf)

DRESSING

(Select Two)

- Herb Ranch (v, gf, d)
- Balsamic Vinaigrette (pb, gf)
- Truffle Ginger Soy (pb, gf)
- Italian Tomato Vinaigrette – Sundried Tomatoes, Italian Herbs, Red Wine Vinegar (pb, gf)
- Cilantro & Roasted Tomatillo (Mild) (pb, gf)
- Spicy Roma Tomato & Jalapeno Dressing (Medium) (pb, gf)
- Citrus & Fennel Pollen Dressing (pb, gf)
- Lemon-Caesar Dressing (gf, d)

INCLUDED PROTEINS

- Sliced Grilled Chicken (gf)
- Chilled Salmon (gf)
- Sesame Tofu (pb, gf)

ADDITIONAL PROTEINS

- Seared Ahi Tuna (gf) +12 per person
- Fennel Poached Shrimp (gf) +9 per person
- Lime Dressed Avocado Halves (pb, gf) +8 per person
- Sliced Marinated Flat Iron Steak (gf) +12 per person

DESSERT

- Sliced Fruit (pb, gf)
- Blueberry Brownies (v, g, d)

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DELI SANDWICH BUFFET

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105

SOUP

(Select 1)

Rustic Chicken Soup (gf)

Creamy Tomato Bisque (gf, d)

San Francisco Crab Chowder (sf, g, d)

SALADS

(Select 2)

Classic Caesar - Romaine, Shaved Parmesan, Herb Croutons (g, d)

Yukon Gold Potato Salad - Celery, Red Onion, Grated Egg, Old Bay Apple Cider Dijonaise (v, gf)

Mixed Baby Lettuces - Scallions, Cherry Tomatoes, Carrots, Cucumbers, House-Made Ranch (v, gf, d)

Greek Salad - Tomato, Cucumber, Feta, Crispy Chickpeas, Kalamata Olives, Oregano, Sherry Vinaigrette (v, gf, d)

SANDWICHES

(Select 3)

Grilled Chicken - Tomatoes, Bibb Lettuce, Herb Aioli, Sourdough Baguette (g, d)

Curried Chicken Salad Wrap - Raisins, Granny Smith Apples, Arugula, Spinach Wrap (g, d)

Smoked Diestel Turkey - Bacon, Caramelized Onions, Frisee, Swiss Cheese, Dijonaise, Croissant (g, d)

Italian - Assorted Framani Cured Meats, Shredded Lettuce, Provolone, Pepperoncini, Basil Aioli, Ciabatta (g, d, n)

Classic Reuben - Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye (g, d)

House Roast Beef - Gruyère, Pepperoncini, Butter Lettuce, Horseradish Mayo, Dutch Crunch (g, d)

Seared Ahi Tuna – Wasabi Aioli, Sesame Slaw, Ciabatta +15 per person (g, d)

VEGETARIAN OPTIONS

Grilled Vegetable Wrap - Quinoa, Arugula, Preserved Lemon Artichoke Spread (pb, g)

Avocado Sandwich - Red Leaf Lettuce, Pickled Red Onions, Nine Grain Bread (pb, g)

Portabella Mushroom - Arugula, Pickled Red Onions, Chickpea Hummus, Ciabatta (pb, gf)

Caprese Wrap - Tomato, Mozzarella, Arugula, Balsamic Reduction, Basil Aioli (gf, d, n)

DESSERT

(Select 1)

House-Baked Cookies (v, g, d)

Almond Fruit Bars (v, g, d)

Tiramisu - Espresso, Mascarpone (v, g d)

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BOXED LUNCHES

ALL BOXED LUNCHES INCLUDE:

SEASONAL WHOLE FRUIT, BAG OF KETTLE CHIPS, SELECTION OF SOFT DRINKS, CHOCOLATE CHIP COOKIE
105

(Select 3)

SANDWICHES

Grilled Chicken - Tomatoes, Bibb Lettuce, Herb Aioli, Sourdough Baguette (g, d)
Smoked Diestel Turkey - Bacon, Caramelized Onions, Frisee, Swiss Cheese, Dijonaise, Croissant (g, d)
House Roast Beef - Gruyère, Pepperoncini, Butter Lettuce, Horseradish Mayo, Dutch Crunch (g, d)
Portabella Mushroom - Arugula, Pickled Red Onions, Chickpea Hummus, Ciabatta (pb, gf)

WRAPS

Grilled Chicken Caesar Wrap - Romaine, Avocado, Caesar Dressing, Spinach Tortilla (g, d)
Buffalo Chicken Wrap - Blue Cheese Dressing, Flour Tortilla (g, d)
Grilled Vegetable Wrap - Quinoa, Arugula, Preserved Lemon Artichoke Spread (v, g, d)

SALADS

Farro Salad - Garbanzo Beans, Sweet Potatoes, Wild Arugula, Toasted Pepitas, Citrus Vinaigrette (v, g)
Thai Beef Salad - Mixed Greens, Shaved Cucumbers, Shredded Carrot, Cilantro, Mint, Ginger Soy Vinaigrette (gf)
Maple Glazed Salmon Salad - Baby Lacinato Kale, Quinoa, Radish, Cucumber, Cherry Tomato, Sherry Vinaigrette (gf)
Grilled Chicken Caesar Salad - Romaine, Shaved Parmesan, Herb Croutons (g, d)

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Fairmont
SAN FRANCISCO

PLATED LUNCH

PLATED LUNCH INCLUDES ASSORTED ROLLS, FRESHLY BREWED COFFEE, AND TEA FOR THE DURATION OF THE LUNCH

THREE-COURSE PLATED LUNCH

ONE SALAD OR ONE SOUP

ONE ENTRÉE

ONE DESSERT

99

SOUP

Corn Chowder - Crispy Corn Bread (v, g, d)

Potato Leek - Crispy Leek (v, gf, d)

Mushroom Cappuccino - Toasted Brioche (v, g, d)

SALAD

Classic Caesar - Romaine, Shaved Parmesan, Herb Croutons (g, d)

Panzanella - Tomatoes, Little Gem Lettuce, Sourdough Croutons, Balsamic Vinaigrette (v, g)

Heirloom Tomato - Ciliegine Mozzarella, Arugula, Basil Pistou, Balsamic Reduction (v, gf, d, n)

Farm Green Salad - Baby Lettuce, Radish, Cucumber, Dill, Plumped Dried Cherries, Citrus Honey Vinaigrette (v, gf)

Baby Iceberg Wedge - Point Reyes Blue Cheese, Cherry Tomatoes, Thick Cut Bacon Bits, House Ranch (v, gf, d)

ENTRÉE

Grilled Mary's Chicken Breast - Mushroom Risotto, Roasted Maitake Mushrooms, Grilled Heirloom Carrots, Natural Jus (gf, d)

Oven Roasted Mary's Chicken - Olive Oil Smashed Red Potatoes, Charred Broccolini, Heirloom Sweet Pepper, Caramelized Cipollini Onion, Chicken Jus (gf, d)

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Grilled Sea Bass - Creamy Polenta, Baby Fennel, Rappini, Baby Zucchini, Sauce Vierge (gf, d)

Blackened Salmon - Quinoa Pilaf, Braised Kale & Corn Succotash, Sweet Baby Peppers (gf, d)

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Mushroom Ravioli - Hen Of The Woods Mushrooms, Confit Garlic Cream (v, g, d)

Grilled Cauliflower Steak - Crispy Gnocchi, Asparagus Tips, Baby Squash, Pearl Onions, Maple Sherry Reduction (v, g, d)

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Grilled Hanger Steak - Pommes Purée, Grilled Asparagus, Patty Pan Squash, Red Wine Jus (gf, d)

DESSERT

Raspberry Pistachio Tart - Pistachio Cream (v, g, d, n)

Flourless Chocolate Cake - Espresso Anglaise, Toffee Crunch (v, gf, d)

Passion Fruit Cheesecake - White Chocolate Whipped Ganache, Graham Crumble, Fresh Strawberries (v, g, d)

Raspberry Crème Mousse Brûlée - Crème Brûlée Ganache, Raspberry Jam, Dried Meringue (v, gf, d)

A PRE-SELECTED CHOICE OF 3 ENTRÉES (ONE ENTRÉE MUST BE VEGETARIAN) IS AVAILABLE FOR YOUR GUESTS. FINAL ENTRÉE SELECTION COUNTS MUST BE COMMUNICATED TO YOUR CATERING MANAGER NO LATER THAN (7) DAYS PRIOR TO THE EVENT.

IF ENTRÉE SELECTIONS ARE PRICED DIFFERENTLY, THE HIGHEST PRICE WILL APPLY TO ALL GUESTS.

PLACE CARDS INDICATING EACH GUEST'S ENTRÉE CHOICE ARE REQUIRED. CLIENTS MAY PROVIDE THEIR OWN PLACE CARDS OR PURCHASE AT \$3 PER CARD. PRINTED MENU CARDS ARE ALSO AVAILABLE AT \$5 PER CARD.

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Fairmont
SAN FRANCISCO

HORS D'OEUVRES

ALL HORS D'OEUVRES ARE TRAY PASSED
Pricing is per piece with a minimum order of 24 pieces per item

HOT

Spanakopita - Tzatziki (g, d) 14
Brie & Almond Fritter (g, d, n) 15
Mushroom Arancini - Basil Aioli (g, d) 15
Potato Samosa – Curried Dill Crème Fraiche (v, g, d) 14
Black Bean Empanada - Chimichurri (v, g, d) 14
Crispy Vegetable Spring Roll (v, g) 14
Spinach Falafel – Whipped Feta Cheese (v, d) 14
Mushroom Phyllo Tart - Ricotta (v, g, d) 14
~
Grilled Chicken Satay - Thai Peanut Sauce (g, n) 15
~
Crunchy Shrimp Roll - Sweet Chili Sauce (sf, g) 16
~
Bacon Wrapped Scallops (sf, gf) 16
~
Bacon Wrapped California Dates (gf) 15
~
Mini Beef Wellington - Dijonnaise (g, d) 16
Szechuan Beef Satay - Chili Lime (gf) 15

COLD

Dried Fig & Goat Cheese - Brioche Crostini (v, g, d) 14
Olive Bruschetta - Olive Oil, Crostini, Fried Parsley (pb, g) 14
Bruschetta - Basil Purée, Marinated Tomatoes, Ciliegine Mozzarella, Balsamic Reduction (v, g, d) 14
Classic Deviled Eggs (gf, d) 14
~
Poached Jumbo Shrimp Skewer - Cocktail Sauce (sf, gf) 16
Hamachi Poke - Seaweed Cone (g) 16
Ahi Tuna Poke - Cucumber Cup (gf) 16
Smoked Salmon Mousse - Crème Fraîche, Chives, Sesame Cornet (g, d) 15
~
Seared Beef Tenderloin Crostini - Point Reyes Blue Cheese Mousse, Frisee (g, d) 16
Prosciutto & Melon - Mint (gf) 16
Dungeness Crab Salad - Puff Pastry, Lemon Oil (sf, g, d) 16

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Fairmont
SAN FRANCISCO

RECEPTION STATIONS

MINIMUM 25 GUESTS PER STATION

Pricing is per person

NOB HILL CHEESE BOARD

Assorted Northern California and Imported Cheeses, Macerated Apricots, Fig Jam, Spiced Marcona Almonds,
Artisan Bread (v, g, d, n)
45

CHARCUTERIE & CHEESE

Seasonal Selection of 3 California Charcuteries & 3 Cheeses, Seasonal & Dried Fruits, Spiced Marcona Almonds,
Marinated Olives, Fig Jam, Whole Grain Mustard, Artisan Bread (g, d, n)
55

MEDITERRANEAN MEZZE

Grilled Vegetables, Marinated Artichokes, Sundried Tomatoes, Red Pepper Dip, Marinated Olives, Dolmas, Tzatziki,
Hummus, Baba Ghanoush, Olive Oil, Pita & Crisps (v, g, d)
42

Add Lamb Skewers +12 per person
Add Chicken Skewers +10 per person

SLIDER STATION

(Select 2)

Beef Slider - American, Pimenton Aioli (g, d)
Fried Chicken Slider - Remoulade, Pickles (g, d)
Barbeque Pulled Pork Slider - Cabbage Slaw (g, d)
Mushroom Slider - Fontina, Roasted Garlic Aioli (v, g, d)
50

Add Fries and Tots (pb) +15 per person

FARMER'S MARKET

Seasonal Display of Raw and Cooked Vegetables, Hummus, House Made Ranch, Romesco Sauce and Green
Goddess Dressing (v, g, d, n)
34

FLAT BREADS

(Select 2) - Each Flat Bread has 6 Slices

Wild Mushroom - Cambazola, Fried Rosemary, Balsamic Reduction (v, g, d)
Neapolitan - Mozzarella, Tomato, Basil (v, g, d)
Italian - Italian Sausage, Caramelized Onions, Castlevetrano Olives, Red Pepper Marinara (g, d)
White - Roasted Garlic, Maitake Mushrooms, Herbed Ricotta, Manchego Cheese (v, g, d)
Classic Pepperoni - Mozzarella Cheese, Marinara (g, d)
47

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Fairmont
SAN FRANCISCO

RECEPTION STATIONS

MINIMUM 20 GUESTS PER STATION
Pricing is per person

SUSHI BAR

5 Pieces Per Person

Assorted Selection of Rolls Including Spicy Tuna, Salmon, California and Vegetarian
Pickled Ginger, Wasabi, Soy Sauce (gf upon request)
80
Assortment of Nigiri +15 per person

SEAFOOD BAR

Poached Shrimp, Oysters, Mussels (gf, sf)
Tuna Poke, Salmon Tartare (gf)
Lemon and Lime Wedges
Tartare Sauce (gf, d)
Cocktail Sauce (gf, d)
Red Wine Mignonette (gf)
82

CHINESE DIM SUM

5 Pieces Per Person | GF not Available

Chicken Pot Stickers, Vegetable Spring Rolls (v), Chicken Shu Mai, BBQ Pork Bun, Shrimp Har Gow (sf)
Sriracha, Sambal, Spicy Chinese Mustard, Soy Sauce
60

DESSERT STATION

(Select 4)

Mini Opera Cakes (v, g, d, n)
Red Velvet Cupcake Bites - Cream Cheese Icing (v, g, d)
Brownie Bites - Dark Chocolate Ganache, Sprinkles (v, g, d)
Almond Tart - Espresso Ganache (v, g, d, n)
Mini Pistachio Cheesecake (v, g, d, n)
Honey Lavender Panna Cotta - Honey Comb (v, gf, d)
Mango Tapioca - Coconut Milk (veg, gf, d)
44

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LATE NIGHT SNACKS

MINIMUM 20 GUESTS PER STATION

Pricing is per person

1 Hour of Service

NACHOS BAR

Tortilla Chips (v, gf)

Nacho Cheese Sauce (v, gf, d)

Seasoned Ground Beef (gf)

Sour Cream (v, gf, d), Guacamole (v, gf), Jalapenos (pb, gf), Black Beans (pb, gf)

Salsa Roja (pb, gf), Salsa Verde (pb, gf), Corn Salsa (pb, gf)

35

SLIDER STATION

(Select 2)

Beef Slider - American, Pimenton Aioli (g, d)

Fried Chicken Slider - Remoulade, Pickles (g, d)

Barbeque Pulled Pork Slider - Cabbage Slaw (g, d)

Mushroom Slider - Fontina, Roasted Garlic Aioli (v, g, d)

50

GRILLED CHEESE & TOMATO SOUP (PB, GF)

(Select 1)

Smoked Mozzarella & Sourdough (v, g, d)

White & American (v, g, d)

Wheat & Swiss (v, g, d)

25

Select 2 +10 per person

FRIES & TOTS (PB)

18

DONUT HOLE BAR (V, G, D)

Salted Caramel, Chocolate Sauce, Raspberry Coulis

22

HYDRATION STATION

Electrolyte Drinks, Hydration Packets

18

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LIVE ACTION RECEPTION STATIONS

MINIMUM 25 GUESTS PER STATION

Pricing is per person

PASTA STATION

Chef Attendant Optional +525

(Select 2)

Rigatoni Bolognese - Shaved Parmesan (g, d)

Impossible Vegan Bolognese (pb, gf) +2 per person

Three Cheese Ravioli - Spinach, Tomato, Pine Nuts, Pesto Cream Sauce (v, g, d, n)

Herb Gnocchi - Roasted Squash, Kale, Mushrooms, Olive Oil, Lemon Pecorino (v, g, d)

Cacio e Pepe - Cavatappi, Parmesan, Cracked Black Pepper (v, g, d)

49

BYO BAO

Chef Attendant Optional +525

Steam Buns, Asian Pickles, Hoisin, Sriracha Aioli, Cilantro, Jalapeno

(Select 2)

Pork Belly - Hoisin Glaze, Sesame Seeds (g)

Korean Fried Chicken - Gochujang (g)

Braised Shiitake Mushrooms - Dashi, Scallions (pb, gf)

Crispy Tofu - Soy Glaze (pb, gf)

50

BUTCHER'S BLOCK

Chef Attendant Required +525

Whole Peppered Beef Tenderloin - Horseradish, Jus (gf, d) 65

Diestel Turkey Breast - Cranberry Chutney, Gravy (g, d) 40

Slow Roasted NY Strip Steak - Green Peppercorn Sauce (gf, d) 55

Porchetta - Italian Sausage, Scallions, Pickled Onions (gf) 48

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Fairmont
SAN FRANCISCO

BUILD YOUR OWN STREETS OF SAN FRANCISCO

TAKE A TOUR THROUGH SAN FRANCISCO'S NEIGHBORHOODS BY SELECTING A MINIMUM OF 3 STATIONS

MINIMUM 25 GUESTS PER STATION

Pricing is per person

FERRY BUILDING

Seasonal Selection of Northern California Charcuteries & Cheeses - Dried Fruits, Spiced Marcona Almonds, Fig Jam,
Whole Grain Mustard, Citrus Marinated Olives, Baguette and Flat Breads (g, d, n)

Display of Raw and Cooked Vegetables - Hummus, House Made Ranch, Romesco Sauce, Green Goddess Dressing
(v, gf, d, n)

Assorted French Macarons (gf, n)

54

FISHERMAN'S WHARF

Oyster Shucker Attendant Optional +525

Raw Bar - Oysters, Jumbo Poached Prawns, Cracked Dungeness Crab (gf, sf)

Cocktail Sauce, Horseradish, Lemon Aioli, Mignonette, Lemon Wedges (v, gf, d)

Ghirardelli Chocolate Brownie Bites (v, g, d)

65

CHINATOWN

Fried Rice Chef Attendant Optional +525

Dim Sum - Chicken Pot Stickers, Vegetable Spring Rolls (v), Chicken Siu Mai, Pork Steam Buns, Shrimp Har Gow (sf)

Sriracha, Hot Mustard, Chili Paste, Soy Sauce

Build Your Own Fried Rice Station - Chicken, Tofu, Wok-Fried Jasmine Rice & Vegetables, Egg, Scallions,

Sriracha, Sambal, Soy Sauce, Hoisin Sauce (g)

Egg Tarts (v, g, d)

60

JAPAN TOWN

Sushi Chef Attendant Optional +575

Build Your Own Poke Bowl - Sesame Soy Tuna, Grilled Chicken Teriyaki, Steamed Rice, Mixed Greens, Seaweed
Salad, Edamame, Pickled Carrot & Daikon, Furikake, Toasted Sesame Seeds, Sriracha Aioli, Soy Sauce (gf upon

request)

Assorted Sushi - Tuna, Shrimp, Salmon, Yellowtail, Spicy Tuna Rolls, California Rolls, Pickled Ginger, Wasabi, Soy

Sauce (gf upon request)

Blueberry Yuzu Tart (v, g, d)

75

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Fairmont
SAN FRANCISCO

BUILD YOUR OWN STREETS OF SAN FRANCISCO

TAKE A TOUR THROUGH SAN FRANCISCO'S NEIGHBORHOODS BY SELECTING A MINIMUM OF 3 STATIONS
MINIMUM 25 GUESTS PER STATION
PRICING IS PER PERSON

MISSION DISTRICT

Beef Barbacoa (gf), Chicken Tinga (gf), Mushroom Fajitas (v, g, d)
Warm Flour (g) and Corn Tortillas (gf) - Pico de Gallo, Roasted Tomato Salsa, Avocado Crema, Onion, Cilantro, Queso Fresco (d)
Mini Chicken & Mushroom Empanadas (g, d)
Cinnamon Churros - Chocolate & Caramel Sauce (v, g)
58

NORTH BEACH

Caesar Salad - Shaved Parmesan, Herb Croutons (g, d)
Ricotta Meatballs (g, d)
Cavatappi Pasta - Choice of Sauce
Marinara (gf), Bolognese (gf), Pesto Cream (v, d),
Impossible Vegan Bolognese (pb) +2 per person
Carpaccio - Sliced Beef, Crispy Capers, Arugula, Parmesan (gf, d)
Pistachio Cannoli - Mascarpone (v, g, d, n)
58

NOB HILL

Carving Station Chef Attendant Required +525
Roasted Angus New York Strip - Maple Glazed Carrots, Red Wine Jus (gf, d)
Cider-Brined Diestel Turkey Breast - Turkey Gravy (g, d)
Rosemary Fingerling Potatoes (gf, d)
Mini Caramel Cheesecakes (v, g, d)
63

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Fairmont
SAN FRANCISCO

DINNER BUFFET

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED COFFEE AND TEA STATION FOR THE DURATION OF THE DINNER

170

SOUP & SALAD

(Select 3)

Cream of Mushroom Soup (v, gf, d)
San Francisco Crab Chowder (sf, g, d)
Tomato Bisque (pb, gf)

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Mixed Baby Lettuces - Roasted Red Peppers, Sun Dried Tomatoes, Olives, Pecorino, Red Wine Vinaigrette (v, gf, d)
Spinach - Goat Cheese, Dried Cherries, Shaved Red Onion, Sherry Vinaigrette (v, gf, d)
Arugula - Cucumbers, Cherry Tomatoes, Candied Pecans, Grated Parmesan, Lemon-Honey Vinaigrette (v, gf, d, n)
Quinoa Tabbouleh - Parsley, Cherry Tomatoes, Cucumbers, Lemon, Olive Oil (pb, gf)
Farro Salad - Garbanzo Beans, Sweet Potatoes, Wild Arugula, Toasted Pepitas, Citrus Vinaigrette (v, g)

ENTRÉES

(Select 2 - +16 per person for additional selection)

Grilled Mary's Chicken Breast - Caramelized Onions, Swiss Chard, Lemon Chicken Jus (gf, d)
Cider-Brined Pork Loin - Wilted Kale, Whole Grain Mustard Sauce (gf, d)
Seared California Sea Bass - Fennel Salad, Lemon Caper Sauce (gf, d)
Grilled Salmon - Curried Israeli Cous Cous, Sultana Raisins, Cherry Tomatoes, Sundried Tomato Vinaigrette (g, d)
Artichoke & Goat Cheese Ravioli – Creamy Tomato Sauce (v, g, d)
Pesto Risotto – Confit Seasonal Mushrooms (v, gf, d, n)
Beef Short Rib Ragout - Mushrooms, Roasted Pearl Onions, Carrots, Red Wine Jus (gf, d)

SIDES

(Select 3)

Yukon Gold Mashed Potatoes (v, gf, d)
Herb Roasted Fingerlings (v, gf, d)
Creamy Polenta (v, gf, d)
Herb Roasted Root Vegetable Medley (pb, gf)
Grilled Broccolini - Garlic, Chili Flakes, Lemon (pb, gf)
Crispy Brussels Sprouts - Pancetta (gf)
Sautéed Green Beans - Slivered Almonds, Brown Butter (v, gf, d, n)

DESSERT

(Select 2)

Pecan Tart (v, g, d, n)
Chocolate Caramel Tart (v, g, d)
Mini Opera Cake (v, g, d, n)
Mini Assorted Cheesecake (v, g, d, n)
Mango Passionfruit Mousse (v, gf, d)
Vanilla Bean Panna Cotta - Macerated Berries (v, gf, d)

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Fairmont
SAN FRANCISCO

PLATED DINNER

PLATED DINNER INCLUDES ASSORTED ROLLS AND FRESHLY BREWED COFFEE AND TEA FOR THE DURATION OF THE DINNER

THREE-COURSE PLATED DINNER

ONE SALAD
ONE ENTRÉE
ONE DESSERT
165

FOUR-COURSE PLATED DINNER

ONE SOUP OR STARTER
ONE SALAD
ONE ENTRÉE
ONE DESSERT
190

STARTERS

Maple Glazed Pork Belly - Cabbage Apple Slaw, Pickled Mustard Seeds (gf)
Fairmont Classic Crab Cake - Frisée, Remoulade, Grilled Lemon (sf, g, d) +5 per person
Seared Scallop - Corn Purée, Charred Corn, Tarragon Beurre Blanc (sf, gf, d) +5 per person
Ahi Tuna Tartare - Avocado Purée, Pickled Red Onions, Crispy Parsnip, Mustard Vinaigrette (gf) +10 per person

SOUP

Cauliflower - Curry Oil, Chives (v, gf, d)
Roasted Butternut Squash - Crème Fraîche, Candied Pepitas, Pumpkin Seed Oil (v, gf, d)
Mushroom Cappuccino - Toasted Brioche (v, g, d)
Roasted Parsnip | Vanilla Oil (v, gf, d)
Lobster Bisque +5 per person (sf, g, d)

SALAD

Heirloom Tomato & Arugula - Sun Dried Tomatoes, Basil Pistou, Balsamic Reduction (v, gf, n)
Butter Leaf Wedge - House Made Ranch, Crispy Bacon, Radish, Cucumber, Blue Cheese, Pickled Red Onions (gf, d)
Arugula - Prosciutto, Grilled Pears, Melted Brie Crouton, Toasted Almonds, Fig Balsamic Vinaigrette (v, g, d, n)
Classic Caesar - Romaine, Shaved Parmesan, Herb Croutons (g, d)
Roasted Beets - Beet Chips, Whipped Goat Cheese, Toasted Walnuts, Mâche Greens, Peppercress, Citrus Emulsion (v, gf, d, n)
Mixed Baby Lettuces - Shared Fennel, Plumped Golden Raisins, Manchego Cheese, Crisp Lavash, Champagne Vinaigrette (v, gf, d)

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Fairmont
SAN FRANCISCO

PLATED DINNER

ENTRÉES

Oven Roasted Mary's Chicken Breast - Duck Fat Roasted Potatoes, Honey Roasted Baby Carrots, Chicken Jus (gf, d)
Herb-Roasted Mary's Chicken Breast - Purple Potato Puree, Butternut Squash, Swiss Chard, Sage Brown Butter (gf, d)

Confit Duck Leg - Balsamic Braised Cipolini, Parsnip Puree, Citrus-Glazed Baby Carrots (gf, d)

~

Honey-Glazed Salmon - Carrot Purée, Herb Gnocchi, Asparagus Tips, Lemon Butter (g, d)

Citrus Glazed Chilean Sea Bass - New Potatoes, Maple Baby Vegetables, Tarragon Cream Sauce (gf, d) +5 per person

Oven-Roasted Miso Cod - Sundried Tomato Polenta, Romanesco, Grilled Citrus Vinaigrette (gf, d)

~

Mushroom Risotto - Asparagus Tips, Grilled Maitake Mushrooms, Sage, Grated Parmesan (v, gf, d)

Stuffed Seasonal Squash - Chickpeas, Spinach, Gruyère, Herb Crust, Grilled Broccolini (v, g, d)

Grilled Cauliflower Steak - Charred Eggplant Purée, Braised Lentils, Olive Oil Glazed Vegetables, Maple-Sherry Reduction (pb, gf)

Spinach & Ricotta Cannelloni - Cauliflower Crema, Butternut Squash in Brown Butter (v, g, d)

~

Braised Short Rib - Pommes Purée, Crispy Brussels Sprouts, Baby Squash, Gremolata (gf, d)

6oz. Seared Fillet - Truffled Potato Pavé, Grilled Asparagus, Oven Roasted Cipolini, Mushrooms, Truffle Jus (gf, d)+25 per person

8oz. Grilled NY Strip Steak - Pommes Purée, Roasted Carrots, Roasted Shallots, Peppercorn Sauce (gf, d) +15 per person

DESSERT

Vanilla Bean Panna Cotta - Macerated Berries, Meringue, Red Wine Syrup (v, gf, d)

Flourless Chocolate Cake - Espresso Anglaise, Toffee Crunch (v, gf, d, n)

Strawberry Cheesecake - Strawberry Coulis, Fruit Dusted White Chocolate (v, g, d)

Chocolate Pistachio Dome - Raspberries, Candied Pistachios (v, g, d, n)

Black Forest Cake - Dark Chocolate, Cherries, Vanilla Chantilly (v, g, d)

Dulce de Leche Brownie Cake - Toasted Coconut, Dulce de Leche Mousse, Vanilla Crèmeux (v, g, d)

A PRE-SELECTED CHOICE OF 3 ENTRÉES (ONE ENTRÉE MUST BE VEGETARIAN) IS AVAILABLE FOR YOUR GUESTS. FINAL ENTRÉE SELECTION COUNTS MUST BE COMMUNICATED TO YOUR CATERING MANAGER NO LATER THAN (7) DAYS PRIOR TO THE EVENT. IF ENTRÉE SELECTIONS ARE PRICED DIFFERENTLY, THE HIGHEST PRICE WILL APPLY TO ALL GUESTS. PLACE CARDS INDICATING EACH GUEST'S ENTRÉE CHOICE ARE REQUIRED. CLIENTS MAY PROVIDE THEIR OWN PLACE CARDS OR PURCHASE AT \$3 PER CARD. PRINTED MENU CARDS ARE ALSO AVAILABLE AT \$5 PER CARD.

A 25% mandatory additional fee and 8.625% tax will be added to all food and beverage. Additional fees, including mandatory administrative fees and mandatory automatic gratuities, and taxes will be added based on the rates stated in the event sales contract. The administrative fee is not a tip, gratuity, or service charge for the benefit of employees. The mandatory automatic gratuity is distributed as a gratuity to the Hotel's banquets team and, as appropriate, other non-supervisory and non-managerial Hotel staff in the line of service.

Prices are valid for events occurring through December 31, 2025. Menu items may contain nuts and other allergens. Please advise your Event Services Manager of any allergies.

Fairmont
SAN FRANCISCO