

Banquet MENU



Banquet MENU

BREAKFAST BUFFET

All breakfast buffets include freshly brewed coffee, and tea station for the duration of the breakfast.

Consumer advisory: consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of illness. All items are sourced, stored and prepared per local legislation. Our menu features locally and sustainably sourced meats and seafood.

Fairmont
SAN FRANCISCO



SAN FRANCISCO EXPRESS CONTINENTAL 66

Orange juice

Seasonal sliced fruit **pb df gf**

House baked pastries **v n**

Spreads

Fruit preserves | jams | local honey & butter

Greek yogurt parfait station **v n**

granola | berry compote | fresh berries | honey

BUILD YOUR OWN BREAKFAST

Includes San Francisco Express, plus your choice of hot items

Select 4 items 84

Select 5 items 97

Scrambled eggs

Crème fraîche | chives **gf**

Scrambled egg whites

Fresh herbs **gf**

Sonoma farm egg white scramble

Asparagus | mushrooms | tarragon | cheddar cheese **gf**

Egg white frittata

Arugula | roasted red bell peppers | goat cheese **gf**

Hard boiled eggs **df gf**

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

Thick cut bacon **df gf**

Chicken apple sausage **df gf**

Willie Bird turkey bacon **df gf**

Pork breakfast sausage **df gf**

Niman Ranch ham **df gf**

Impossible breakfast sausage +2 per person
pb df gf

~
Toaster station

Multigrain bread **df** | sourdough bread **df** | gluten free bread **df gf**

Herb roasted potato

Rosemary | onions | bell peppers **v gf**

Roasted sweet potatoes

Caramelized onions **v gf**

Crispy potato hash browns **v gf**

~
French toast

Maple syrup | vanilla whipped cream

Waffles

Strawberry compote | maple syrup

Buttermilk Pancakes

Blueberry compote | maple syrup

Cheese blintz

Orange gastrique | blueberries | mint

Steel cut oatmeal

Brown sugar | shaved almonds **pb gf n**

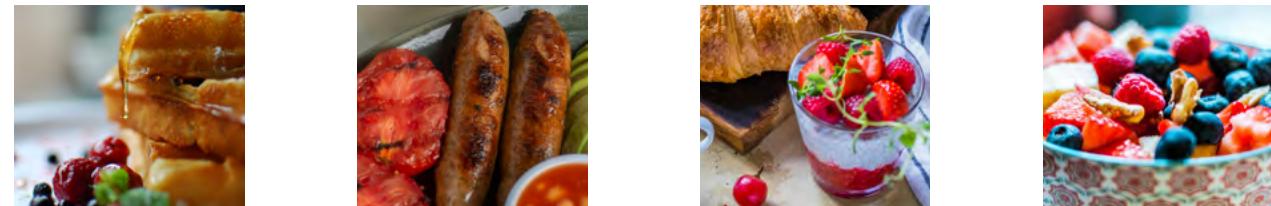
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BREAKFAST ENHANCEMENTS

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ENHANCEMENTS

Breakfast burrito gf	25
Scrambled eggs bacon cheddar potatoes salsa roja	
Plant based breakfast burrito pb df	23
Soyrizo black beans potatoes salsa roja	
Vegan breakfast "quesadilla" pb df	23
Yams cumin black beans pickled red onions coriander	
Breakfast croissant	25
Scrambled eggs bacon cheddar	
Breakfast English muffin	25
Eggs sausage patty American cheese	
Steel cut oatmeal pb gf n	15
Brown sugar shaved almonds	
Impossible sausage patty pb	+2 per person
Substitute gf bagel gf	+2 per person

FRESH PRESSED JUICES **20**

<i>Select 2</i>	
Beet pb	- carrot lemon cayenne
Greens pb	- apple celery kale ginger
Coconut pb	- cucumber mint
Pineapple pb	- turmeric ginger
Pomegranate pb	- orange spinach

FRUIT SMOOTHIES **20**

<i>Select 2</i>	
Mango sunrise v gf	
Mixed berry & banana v gf	
Tropical greens pb gf	
Blueberry pineapple pb gf	

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BREAKFAST STATIONS

Chef-attended stations require 1 chef per 75 people. Chef attendant: +525

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OMELETTE STATION 35

Chef attendant required

Organic eggs | egg whites | Sonoma Jack cheese | cheddar | mushrooms | spinach | tomatoes | fresh herbs | ham | bacon | sausage **gf**

AVOCADO TOAST STATION 33

Chef attendant optional

All toasts on grilled rustic bread (Select 2)

Classic

Feta | arugula | tomato

Fishermen's Wharf

Smoked salmon | dill | pickled onion

Little Italy

Cherry tomato | pancetta | reduced balsamic

Mission

Black beans | cotija | pico de gallo

SMOKED SALMON & BAGEL STATION 35

Chef attendant optional

Smoked salmon | shaved red onions | bibb lettuce | capers | whipped crème fraîche | sliced tomato

Bagels (Select 3)

Plain | everything | jalapeno | cinnamon raisin | wheat | sourdough | asiago

PLANT BASED BREAKFAST STATION 28

Chef attendant optional

Scrambled tofu **pb gf**

Spinach | tomatoes

Chia coconut pudding **pb gf n**

Mixed berries

Overnight oats **pb n**

Almond milk | shaved coconut | banana | goji berries

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Banquet MENU

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.

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POWER ME UP

46

Hard boiled eggs

sea salt | scallions

Fairmont assorted trail mix **n**

Sliced apples | **celery sticks** |
nut butter cups **v gf n**

House-made granola bar bites **n**

CABLE CAR CLASSIC

42

Oatmeal raisin cookies

Double chocolate chip cookies

Honey lavender madeleines

Shortbread cookies **n**

MARIN HEADLAND TRAIL MIX

42

Build your own: **almonds** **n** | **peanuts** **n** |
cashews **n** | **M&Ms** | **shredded coconut** |
golden raisins | **pumpkin seeds** | **cocoa nibs**

MASON STREET JUICE BAR

46

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**

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CRUNCH TIME

44

Tortilla chips **pb gf** | potato chips **pb gf** | vegetable sticks **pb** | guacamole **pb** | onion dip **v gf** | roasted pepper hummus **pb gf**

MEDITERRANEAN BREEZE

46

Pita **pb** | hummus **pb gf** | cucumber dill tzatziki **v gf** | baba ghanoush **pb gf** | endive bites **pb gf** | feta **gf** | kalamata olives **pb gf** | tomatoes **pb gf**

MISSION DISTRICT

44

Churros

Chocolate dipping sauce

Jicama & watermelon cup

Lime & tajin **pb**

Hibiscus agua fresca **pb**

DONUT BREAK

45

Classic glazed donut

Maple glazed donut

Mini donut holes **n**

Canned cold brew

CINEMA CONCESSIONS

42

Traditional popcorn | white cheddar popcorn |
assorted candy bars **n** | assorted soft drinks

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A-LA-CARTE BREAK ITEMS

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BEVERAGES

Coffee	199 / gallon
Decaf	199 / gallon
Hot Tea	199 / gallon
Lemonade	159 / gallon
Iced Tea	169 / gallon
Infused Water	109 / gallon
Citrus & berry watermelon & rosemary cucumber & mint	
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, tea, and a selection of non-alcoholic beverages | still and sparkling water | soft drinks

SNACKS

Cookies	
Oatmeal raisin chocolate chip snickerdoodle	92 / dozen
Vegan Cookies pb	98 / dozen
Double chocolate chip brownies fig bars blondies	92 / dozen
Assorted breakfast pastries croissants danishes muffins n	96 / dozen
Almond pistachio biscotti dipped in dark & white chocolate 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	105 / dozen
Sliced & cubed seasonal fruit display pb gf	26 / person
Warm jumbo pretzels cheese sauces mustard v	135 / dozen
Seasonal whole fruit pb gf	8 each
Organic butter & sea salt popcorn v gf	18 each
Fiscalini cheddar & meyer lemon popcorn gf	18 Each
Assorted granola and energy bars n	11 each
Individual kettle chips df gf	11 each
Individual assortment of nuts df n japanese style dry roasted	11 each
Individual candy bars n	10 each

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Banquet MENU

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.

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MONDAY: LET'S CIAO

SOUP

Minestrone pb

SALADS

Mixed baby lettuces

Roasted peppers | sun dried tomatoes | olives | pecorino | red wine vinaigrette **v gf**

Caprese salad v gf

Cherry tomatoes | mozzarella | basil | olive oil | balsamic

ENTRÉES

Roasted chicken marsala gf

Lemon roasted fingerling potatoes | trumpet mushroom | rosemary

Seared scottish salmon gf

Artichoke | baby carrots | green olives | basil tomato sauce

Rigatoni alla norma

Marinara | basil | eggplant **v**

Oven roasted vegetables pb gf

Zucchini | yellow squash | eggplant | broccolini

DESSERT

Mini tiramisu v

Pistachio cannoli v n

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

TUESDAY: LA COCINA

SOUP

Tortilla Soup pb gf

Crispy corn tortillas

SALADS

Mixed baby lettuces v gf

Black beans | tomato | roasted corn | cotija cheese | poblano peppers | creamy cilantro dressing

Jicama & watermelon

Queso fresco | lime vinaigrette **v gf**

ENTRÉES

Carne asada gf

Grilled marinated hanger steak | chimichurri

Ancho grilled chicken gf

Cilantro crema

Black bean enchiladas v

Jack cheese | enchilada sauce

Mexican rice & pinto beans pb gf

Pico de gallo **pb gf** | house made roasted tomato salsa **pb gf** | queso fresco | flour **df** & corn **df gf** tortillas

DESSERT

Mexican flan v gf

Tres leches cake v

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WEDNESDAY: CALIFORNIA DREAMIN'

SOUP

San Francisco crab chowder

SALADS

Baby kale & shaved brussels sprouts v gf

crumbled feta cheese | cranberries | spiced pepitas | green goddess dressing

Roasted beets v gf n

Goat cheese crumbles | arugula | toasted almonds | apple cider vinaigrette

ENTRÉES

California sea bass gf

Rainbow chard | fennel | mushrooms

Seared achiote chicken gf

black bean | pasilla pepper | roasted corn creme

Ballerine pasta

Winter squash | mushrooms | baby kale v

Maple & herb roasted market vegetables pb gf

DESSERT

Seasonal fruit tarts v

Carrot cake

Cream cheese frosting v

v vegetarian | pb plant-based | df dairy-free | gf gluten-free | n contains nut

THURSDAY: OMAKASE

SOUP

Miso soup v df gf

SALADS

Mixed baby lettuces v df

Cucumbers | pickled carrots | scallions | red onion | ginger soy vinaigrette

Cold soba noodle salad v df

Edamame | shredded red cabbage | red bell pepper | cilantro | sesame seed vinaigrette

ENTRÉES

Miso sake salmon

Steamed bok choy

Chicken teriyaki

Shredded green and red cabbage | citrus vinaigrette

Egg fried rice

Scallions v df

Soy braised daikon

Napa cabbage | shiitake | ginger glaze pb

DESSERT

Yuzu tart v

Mango mochi v

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FRIDAY: CLASSIC COMFORT

SOUP

Corn chowder v

SALADS

Iceberg salad gf

Bacon | Point Reyes blue cheese | tomatoes | scallions | cucumbers | house made ranch

Yukon gold potato salad v df gf

Celery | red onion | grated egg | old bay apple cider dijonaise

ENTRÉES

Pan seared halibut gf

Lemon | capers

Buttermilk fried chicken

Herb crust

Macaroni & cheese v

Crispy brussels sprouts v gf n

Almonds | mustard vinaigrette

DESSERT

Apple crisp v

Berry cobbler v n

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SALAD BAR - MIND, BODY & SOUL

118

BASE SALADS

Select 2

Sustaining pb gf

Brown rice & mixed seeds | baby lettuce

Roasted pb gf

Diced yams | baby carrots | cauliflower | quinoa

Legume pb gf

Italian marinated mixed beans | chopped artichoke hearts

Verde pb gf

Green lentils | shaved brussels sprouts | chopped blanched broccoli | baby spinach

Garden pb gf

Shaved tuscan kale | shredded carrots | sliced radish | shaved pickled beets

Tabbouleh pb

Parsley | lemon juice | cucumber | cherry tomato

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 2

Herb ranch v gf

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

INCLUDED PROTEINS

Sliced grilled chicken df gf

Chilled salmon df gf

Sesame tofu pb gf

ADDITIONAL PROTEINS

Seared ahi tuna df gf +12 per person

Fennel poached shrimp df 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

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DELI BUFFET

105

SOUP

Select 1

Rustic chicken soup **df gf**

Creamy tomato bisque **gf**

San Francisco crab chowder

SALADS

Select 2

Classic Caesar

Romaine | shaved parmesan | herb croutons

Yukon gold potato salad **v df gf**

Celery | red onion | grated egg | old bay apple cider dijonaise

Mixed baby lettuces **gf**

Scallions | cherry tomatoes | carrots | cucumbers | house-made ranch

Greek salad **v gf**

Tomato | cucumber | feta | crispy chickpeas | kalamata olives | oregano | sherry vinaigrette

SANDWICHES AND WRAPS

Select 3

Grilled chicken

Tomatoes | bibb lettuce | herb aioli | sourdough baguette

Curried chicken salad wrap

Raisins | granny smith apples | arugula | spinach wrap

Smoked Diestel turkey

Bacon | caramelized onions | frisee | swiss cheese | dijonaise | croissant

Italian **n**

Assorted framani cured meats | shredded lettuce | provolone | pepperoncini | basil aioli | ciabatta

Classic reuben

Corned beef | sauerkraut | swiss cheese | thousand island dressing | rye

House roast beef

Gruyère | pepperoncini | butter lettuce | horseradish mayo | dutch crunch

Seared ahi tuna

Wasabi aioli | sesame slaw | ciabatta +15 per person

VEGETARIAN OPTIONS

Grilled vegetable wrap **pb**

Quinoa | arugula | preserved lemon artichoke spread

Avocado sandwich **pb**

Red leaf lettuce | pickled red onions | nine grain bread

Portabella mushroom **pb**

Arugula | pickled red onions | chickpea hummus | ciabatta

Caprese wrap **n**

Tomato | mozzarella | arugula | balsamic reduction | basil aioli

DESSERT

Select 7

House-baked cookies **v**

Almond fruit bars **v**

Tiramisu

Espresso | mascarpone **v**

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

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LUNCH

All boxed lunches include:

Seasonal whole fruit, bag of kettle chips,
selection of soft drinks, chocolate chip cookie.

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BOXED LUNCHES

105

Select 3

SANDWICHES

Grilled chicken

Tomatoes | bibb lettuce | herb aioli | sourdough
baguette

Smoked Diestel turkey

Bacon | caramelized onions | frisee | swiss cheese |
dijonaise | croissant

House roast beef

Gruyère | pepperoncini | butter lettuce |
horseradish mayo | dutch crunch

Portabella mushroom **pb gf**

Arugula | pickled red onions | chickpea hummus
| ciabatta

WRAPS

Grilled chicken caesar wrap

Romaine | avocado | caesar dressing |
spinach tortilla

Buffalo chicken wrap

Blue cheese dressing | flour tortilla

Grilled vegetable wrap **v**

Quinoa | arugula | preserved lemon artichoke
spread

SALADS

Farro salad

Garbanzo beans | sweet potatoes | wild arugula |
toasted pepitas | citrus vinaigrette

Thai beef salad **df**

Mixed greens | shaved cucumbers | shredded
carrot | cilantro | mint | ginger soy vinaigrette

Maple glazed salmon salad **df**

Baby lacinato kale | quinoa | radish | cucumber |
cherry tomato | sherry vinaigrette

Grilled chicken caesar salad

Romaine | shaved parmesan | herb croutons

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PLATED LUNCH

Plated lunch includes assorted rolls, freshly brewed coffee, and tea for the duration of the lunch.

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 (5) 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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THREE-COURSE PLATED LUNCH

99

One salad or one soup

One entrée

One dessert

SOUP

Corn chowder **v**

Crispy corn bread

Potato leek **v gf**

Crispy leek

Mushroom cappuccino **v**

Toasted brioche

SALAD

Classic caesar

Romaine | shaved parmesan | herb croutons

Panzanella **v df**

Tomatoes | little gem lettuce | sourdough croutons | balsamic vinaigrette

Heirloom tomato **v gf n**

Ciliegine mozzarella | arugula | basil pistou | balsamic reduction

Farm green salad **v df gf**

Baby lettuce | radish | cucumber | dill | plumped dried cherries | citrus honey vinaigrette

Baby iceberg wedge **v gf**

Point Reyes blue cheese | cherry tomatoes | thick cut bacon bits | house ranch

ENTRÉE

Grilled Mary's chicken breast **gf**

Mushroom risotto | roasted maitake mushrooms | grilled heirloom carrots | natural jus

Oven roasted Mary's chicken **gf**

Olive oil smashed red potatoes | charred broccolini | heirloom sweet pepper | caramelized cipollini | onion | chicken jus

Grilled sea bass **gf**

Creamy polenta | baby fennel | rippini | baby zucchini | sauce vierge

Blackened salmon **gf**

Quinoa pilaf | braised kale & corn succotash | sweet baby peppers

Mushroom ravioli **v**

Hen of the woods mushrooms | confit garlic cream

Grilled cauliflower steak **v**

Crispy gnocchi | asparagus tips | baby squash | pearl onions | maple sherry reduction

Grilled hanger steak **gf**

Pommes purée | grilled asparagus | patty pan squash | red wine jus

DESSERT

Raspberry pistachio tart **v n**

Pistachio cream

Flourless chocolate cake **v gf**

Espresso anglaise | toffee crunch

Passion fruit cheesecake **v**

White chocolate whipped ganache | graham crumble | fresh strawberries

Raspberry crème mousse brûlée **v gf**

Crème brûlée ganache | raspberry jam | dried meringue

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HORS D'OEUVRES

All hors d'oeuvres are tray passed.

Pricing is per piece with a minimum order of 24 pieces per item, up to a maximum of 5 items.

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HOT

Spanakopita	14
Tzatziki	
Brie & almond fritter n	15
Mushroom arancini	15
Basil aioli	
Potato samosa v	14
Curried dill crème fraîche	
Gruyère grilled cheese	16
Black bean empanada v	14
Chimichurri	
Crispy vegetable spring roll v df	14
Spinach falafel v	14
Whipped feta cheese	
Mushroom phyllo tart v	14
Ricotta	
~	
Grilled chicken satay n	15
Thai Peanut Sauce	
~	
Crab cake Remoulade	16
Crunchy shrimp roll df	16
Sweet chili sauce	
~	
Bacon wrapped scallops gf	16
Mini beef wellington	16
Port wine reduction	
Szechuan beef satay df	15
Chili lime	

COLD

Dried fig & goat cheese v	14
Brioche crostini	
Olive bruschetta pb	14
Olive oil crostini fried parsley	
Bruschetta v	14
Basil purée marinated tomatoes ciliegine mozzarella balsamic reduction	
Classic deviled eggs gf	14
~	
Poached jumbo shrimp skewer df gf	16
Cocktail sauce	
Hamachi poke	16
Seaweed cone	
Ahi tuna poke df gf	16
Cucumber cup	
Smoked salmon mousse	15
Crème fraîche chives sesame cornet	
~	
Seared beef tenderloin crostini	16
Point Reyes blue cheese mousse frisee	
Prosciutto & melon df gf	16
Mint	

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RECEPTION STATIONS

Minimum 25 guests per station.

Pricing is per person.

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NOB HILL CHEESE BOARD 45

Assorted northern California and imported cheeses | macerated apricots | fig jam | spiced marcona almonds | artisan bread **v n**

CHARCUTERIE & CHEESE 55

Seasonal selection of 3 California charcuteries & 3 cheeses | seasonal & dried fruits | marcona almonds | marinated olives | fig jam | whole grain mustard | artisan bread **n**

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Grilled vegetables | marinated artichokes | sundried tomatoes | red pepper dip | marinated olives | dolmas | tzatziki | hummus | baba ghanoush | olive oil | pita & crisps **v**

Lamb skewers +12 per person

Chicken skewers +10 per person

SLIDER STATION 50

Select 2

Beef slider

American | pimenton aioli

Fried chicken slider

Remoulade | pickles

Barbecue pulled pork slider

Cabbage slaw

Mushroom slider **v**

Fontina | roasted garlic aioli

Fries and tots **pb** +15 per person

FARMER'S MARKET

34

Seasonal display of raw and cooked vegetables | hummus | house made ranch | romesco sauce and green goddess dressing **v n**

FLAT BREADS 47

Select 2 - each flat bread has 6 slices

Wild mushroom **v**

Cambazola | fried rosemary | balsamic reduction

Neapolitan **v**

Mozzarella | tomato | basil

Italian

Italian sausage | caramelized onions | castlevetrano olives | red pepper marinara

White **v**

Roasted garlic | maitake mushrooms | herbed ricotta | manchego cheese

Classic pepperoni

Mozzarella cheese | marinara

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

Banquet MENU

RECEPTION STATIONS

Minimum 20 guests per station.

Pricing is per person.

Consumer advisory: consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of illness. All items are sourced, stored and prepared per local legislation. Our menu features locally and sustainably sourced meats and seafood.

Fairmont
SAN FRANCISCO



SUSHI BAR

80

5 pieces per person

Assorted selection of rolls including spicy tuna | salmon | california and vegetarian

Pickled ginger | wasabi | soy sauce
(**gf** upon request)

Assortment of nigiri +15 per person

SEAFOOD BAR

82

Poached shrimp | oysters | mussels **df gf**

Tuna poke | salmon tartare **df gf**

Lemon and lime wedges **pb gf**

Tartare sauce **gf**

Cocktail sauce **gf**

Red wine mignonette **pb gf**

CHINESE DIM SUM

60

5 pieces per person | **gf** not available

Chicken pot stickers | vegetable spring rolls **v** | chicken shu mai | bbq pork bun | shrimp har gow
Sriracha | sambal | spicy chinese mustard | soy sauce

DESSERT STATION

44

Select 4

Mini opera cakes v n

Red velvet cupcake bites v

Cream cheese icing

Brownie bites v

Dark chocolate ganache, sprinkles

Almond tart v n

Espresso ganache

Mini pistachio cheesecake v n

Honey lavender panna cotta v gf

Honey comb

Mango tapioca v gf

Coconut milk

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

Banquet MENU

LATE NIGHT SNACKS

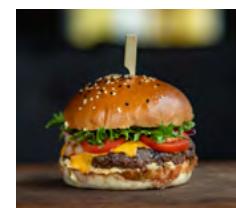
Minimum 20 guests per station.

Pricing is per person.

1 hour of service.

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NACHOS BAR

35

Tortilla chips **pb gf**

Nacho cheese sauce **v gf**

Seasoned ground beef **df gf**

Sour cream **v gf** | guacamole **v df gf** | jalapenos **pb gf** | black beans **pb gf**

Salsa roja **pb gf** | salsa verde **pb gf** | corn salsa **pb gf**

SLIDER STATION

50

Select 2

Beef slider

Merican, pimenton aioli

Fried chicken slider

Remoulade, pickles

Barbecue pulled pork slider

Cabbage slaw

Mushroom slider **v**

Fontina, roasted garlic aioli

GRILLED CHEESE & TOMATO SOUP

25

Select 1

Smoked mozzarella & sourdough **v**

White & American **v**

Wheat & swiss **v**

Select 2 +10 per person

FRIES & TOTS **pb**

18

DONUT HOLE BAR **v**

22

Salted caramel | chocolate sauce | raspberry coulis

HYDRATION STATION

18

Electrolyte drinks | hydration packets

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

Banquet MENU

LIVE ACTION RECEPTION STATIONS

Minimum 25 guests per station.

Chef attendant: +525.

Pricing is per person.

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SAN FRANCISCO



PASTA STATION

49

Chef attendant optional

Select 2

Rigatoni bolognese

Shaved parmesan

Impossible vegan bolognese **pb gf** +2 per person

Three cheese ravioli **v n**

Spinach | tomato | pine nuts | pesto cream sauce

Herb gnocchi **v**

Roasted squash | kale | mushrooms | olive oil | lemon pecorino

Cacio e pepe **v**

Cavatappi | parmesan | cracked black pepper

BYO BAO

50

Chef attendant optional

Steam buns | asian pickles | hoisin | sriracha aioli | cilantro | jalapeno

Select 2

Pork belly **df**

Hoisin glaze | sesame seeds

Korean fried chicken **df**

Gochujang

Braised shiitake mushrooms **pb gf**

Dashi | scallions

Crispy tofu **pb gf**

Soy glaze

BUTCHER'S BLOCK

Chef attendant required

Whole peppered beef tenderloin **gf**

65

Horseradish crème | beef demi-glace

Diestel turkey breast

40

Cranberry chutney | gravy

Slow roasted NY strip steak **gf**

55

Green peppercorn sauce

Porchetta **gf**

48

Italian sausage | scallions | pickled onions

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

Banquet MENU

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.

Chef attendant: +525

Pricing is per person.

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SAN FRANCISCO



FERRY BUILDING

54

Seasonal selection of northern California charcuteries & cheeses

Dried fruits | spiced marcona almonds | fig jam | whole grain mustard | citrus marinated olives | baguette and flat breads **n**

Display of raw and cooked vegetables **v gf n**
Hummus | house made ranch | romesco sauce | green goddess dressing

Assorted french macarons **gf n**

FISHERMAN'S WHARF

65

Oyster shucker attendant optional

Raw bar

Oysters | jumbo poached prawns | cracked dungeness crab **df gf**

Cocktail sauce | horseradish | lemon aioli | mignonette | lemon wedges **v gf**

Ghirardelli chocolate brownie bites **v**

CHINATOWN

60

Fried rice chef attendant optional

Dim sum

Chicken pot stickers | vegetable spring rolls **v** | chicken siu mai | pork steam buns | shrimp har gow

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

Egg tarts **v**

JAPAN TOWN

75

Sushi chef attendant optional

Build your own poké 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**

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

Banquet MENU

BUILD YOUR OWN STREETS OF SAN FRANCISCO

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SAN FRANCISCO



MISSION DISTRICT

58

Beef barbacoa gf | chicken tinga gf | mushroom fajitas v

Warm flour pb and corn tortillas pb gf
pico de gallo **pb gf** | roasted tomato salsa **pb gf** |
avocado crema **v** | onion **pb gf** | cilantro **pb gf** |
queso fresco **v**

Mini chicken & mushroom empanadas

Cinnamon churros v

Chocolate & caramel sauce

NORTH BEACH

58

Caesar salad

shaved parmesan, herb croutons

Ricotta meatballs

Cavatappi pasta

choice of sauce

Marinara df gf | bolognese df gf | pesto cream v |
impossible vegan bolognese **pb gf** +2 per person

Carpaccio gf

Sliced beef | crispy capers | arugula | parmesan

Pistachio cannoli v n

Mascarpone

NOB HILL

63

Carving station chef attendant required

Roasted angus New York strip

Maple glazed carrots, red wine jus **gf**

Cider-brined Diestel turkey breast

Turkey gravy

Rosemary fingerling potatoes gf

Mini caramel cheesecakes v

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

Banquet MENU

DINNER BUFFET

All dinner buffets include freshly brewed coffee and tea station for the duration of the dinner.

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Fairmont
SAN FRANCISCO

DINNER BUFFET

170

SOUP & SALAD

Select 3

Cream of mushroom soup **gf**

San Francisco crab chowder

Tomato bisque **pb gf**

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Mixed baby lettuces **gf**

Roasted red peppers | sun dried tomatoes | olives | pecorino | red wine vinaigrette

Spinach **gf**

Goat cheese | dried cherries | shaved red onion | sherry vinaigrette

Arugula **gf n**

Cucumbers | cherry tomatoes | candied pecans | grated parmesan | lemon-honey vinaigrette

Quinoa tabbouleh **pb gf**

Parsley | cherry tomatoes | cucumbers | lemon | olive oil

Farro salad **df**

Garbanzo beans | sweet potatoes | wild arugula | toasted pepitas | citrus vinaigrette

ENTRÉES

Select 2 - +16 per person for additional selection)

Grilled Mary's chicken breast **gf**

Caramelized onions | swiss chard | lemon chicken jus

Cider-brined pork loin **gf**

Wilted kale | whole grain mustard sauce

Seared California sea bass **gf**

Fennel salad | lemon caper sauce

Grilled salmon

Curried Israeli cous cous | sultana raisins | cherry tomatoes | sundried tomato vinaigrette

Artichoke & goat cheese ravioli **v**

Creamy tomato sauce

Pesto risotto **gf n**

Confit seasonal mushrooms

Beef short rib ragout **gf**

Mushrooms | roasted pearl onions | carrots | red wine jus

SIDES

Select 3

Yukon gold mashed potatoes **gf**

Herb roasted fingerlings **gf**

Creamy polenta **gf**

Herb roasted root vegetable medley **gf**

Grilled broccolini **gf**

Garlic | chili flakes | lemon

Crispy brussels sprouts **df gf**

Pancetta

Sautéed green beans **gf n**

Slivered almonds | brown butter

DESSERT

Select 2

Pecan tart **v n**

Chocolate caramel tart **v**

Mini opera cake **v n**

Mini assorted cheesecake **v n**

Mango passionfruit mousse **gf**

Vanilla bean panna cotta **gf**

Macerated berries

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

Banquet MENU

PLATED DINNER

All dinner buffets include freshly brewed coffee and tea station for the duration of the dinner.

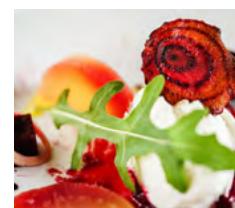
A pre-selected choice of 3 entrées (one entrée must be vegetarian) is available for your guests. Final entrée selection counts must be communicated to your catering manager no later than (5) days prior to the event.

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



THREE-COURSE PLATED DINNER 165

One salad

One entrée

One dessert

FOUR-COURSE PLATED DINNER 190

One soup or starter

One salad

One entrée

One dessert

STARTERS

Maple glazed pork belly **gf**

Cabbage apple slaw | pickled mustard seeds

Fairmont classic crab cake

Frisée | remoulade | grilled lemon +5 per person

Seared scallop **gf**

Corn purée | charred corn | tarragon beurre blanc +5 per person

Ahi tuna tartare **gf**

Avocado purée | pickled red onions | crispy parsnip | mustard vinaigrette +10 per person

SOUP

Cauliflower **v gf**

Curry oil | chives

Roasted butternut squash **v gf**

Crème fraîche | candied pepitas | pumpkin seed oil

Mushroom cappuccino **v**

Toasted brioche

Roasted parsnip **v gf**

Vanilla oil

Lobster bisque +5 per person

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**

Arugula

Prosciutto | grilled pears | melted brie crouton | toasted almonds | fig balsamic vinaigrette **v n**

Classic caesar

Romaine | shaved parmesan | herb croutons

Roasted beets

Beet chips | whipped goat cheese | toasted walnuts | mâche greens | peppercress | citrus emulsion

v gf n

Mixed baby lettuces

Shaved fennel | plumped golden raisins | manchego cheese | crisp lavash | champagne vinaigrette **v gf**

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

Banquet MENU

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Fairmont
SAN FRANCISCO

ENTRÉES

Oven roasted Mary's chicken breast

Duck fat roasted potatoes | honey roasted baby carrots | chicken jus **gf**

Herb-roasted Mary's chicken breast

Purple potato purée | butternut squash | swiss chard | sage brown butter **gf**

Confit duck leg

Balsamic braised cipollini | parsnip purée | citrus-glazed baby carrots **gf**

Honey-glazed salmon

Carrot purée | herb gnocchi | asparagus tips | lemon butter

Citrus glazed chilean sea bass

New potatoes | maple baby vegetables | tarragon cream sauce **gf** +5 per person

Oven-roasted miso cod

Sundried tomato polenta | romanesco | grilled citrus vinaigrette **gf**

~

Mushroom risotto

Asparagus tips | grilled maitake mushrooms | sage | grated parmesan **v gf**

Stuffed seasonal squash

Chickpeas | spinach | gruyère | herb crust | grilled broccolini **v**

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**

Braised short rib

Pommes purée | crispy brussels sprouts | baby squash | gremolata **gf**

6oz. seared fillet

Truffled potato pavé | grilled asparagus | oven roasted cipollini | mushrooms | truffle jus **gf** +25 per person

8oz. grilled NY strip steak

Pommes purée | roasted carrots | roasted shallots | peppercorn sauce **gf** +15 per person

DESSERT

Vanilla bean panna cotta

Macerated berries | meringue | red wine syrup **v gf**

Flourless chocolate cake

Espresso anglaise | toffee crunch **gf n**

Strawberry cheesecake

Strawberry coulis | fruit dusted white chocolate **v**

Chocolate pistachio dome

Raspberries | candied pistachios **v n**

Black forest cake

Dark chocolate | cherries | vanilla chantilly **v**

Dulce de leche brownie cake

Toasted coconut | dulce de leche mousse | vanilla crèmeux **v**

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **n** contains nut

Banquet MENU



CATERING GUIDELINES

GUARANTEE

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 client to provide the Event Services Manager with the total guaranteed meal covers by 12 noon, five (5) business 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. If Fairmont San Francisco does not receive your guaranteed meal covers by the required date, we will prepare based on the guest count notated in the contract. 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.

PRICES, SERVICE CHARGE AND TAXES

Prices are per guest unless otherwise noted. Please note that the enclosed F&B Menu pricing is subject to change. Final food and beverage prices will be confirmed in advance of your scheduled functions; however, your obligation to meet your food and beverage revenue commitment set forth in this Contract will not be affected by those final prices.

A 8.625% tax will be added to all food and beverage.

All plated meal functions are subject to a mandatory administrative fee of 10%, which is retained entirely by the Hotel. The administrative fee is not a tip, gratuity, or service charge for the benefit of employees. All plated meal functions are also subject to a mandatory gratuity of 15% that 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.

All other functions (non-plated meal functions) are subject to a mandatory administrative fee of 8.5%, which is retained entirely by the Hotel. The administrative fee is not a tip, gratuity, or service charge for the benefit of employees. All non-plated meal functions are also subject to a mandatory gratuity of 16.5% that 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.

Mandatory Administrative Fees and gratuities are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory Administrative Fee and Gratuity, and any applicable taxes, will be posted to your Master Account.

Please keep in mind that the mandatory gratuity and administrative fee is taxable by California State Law. Mandatory gratuity and administrative fee and sales tax are subject to change without notice.

ADDITIONAL LABOR FEES

There will be a culinary attendant fee of \$525 per Chef for applicable action stations. Action stations are noted within the menu. The hotel reserves the right to charge a service fee for set-up of function spaces with extraordinary requirements. One Chef Attendant is required per 75 guests where indicated on the menu.

Banquet MENU

Fairmont
SAN FRANCISCO

CATERING GUIDELINES

There will be a bartender fee of \$325 per bartender for up to two (2) consecutive hours per 100 guests. Each hour after the two-hour duration will be charged at an additional \$100 per hour, or part thereof. 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.

MINIMUM REQUIREMENTS

Meals for less than 25 guests will incur a 20% surcharge on the listed menu price plus an additional labor fee of \$500 per meal function.

PARKING

Valet parking is available for your day guests, pricing varies based on the duration of their stay. You may host the parking for your guests and have these charges applied to your account. Please consult with your Event Manager to confirm current valet parking rates.

SPECIAL SERVICES

Your Events Manager can assist you in designing your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, linens, etc.

OUTSIDE VENDORS

Please ask your Events Manager for recommendations for outside vendor services. Outside vendors must comply with the outside vendor agreement. A copy of which may be obtained from your Events Manager.

ALCOHOL AND OUTSIDE FOOD AND BEVERAGE

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.

FOOD AND BEVERAGE

Menu items may contain nuts and other allergens. 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.

NOISE ORDINANCE

In accordance with local city ordinances and the respect for our other hotel and surrounding guests, noise at the hotel property line shall be limited to 70db: Daily, 10:00 am - 10:00 pm. After 10:00 pm, our hotel's noise ordinance will be enforced, so music levels must remain within our approved decibel limits.

TIMING, WEATHER AND OUTDOOR SPACE

Weather calls will be made by the client upon the recommendation of the Events Manager and Banquet Manager. If the client is unavailable, the decision will be made on the client's behalf. Should the chance of precipitation be higher than 50 percent, the weather call will be made in favor of the indoor location by default. Breakfast functions: the evening prior. Lunch functions: 9:00 am. Dinner functions: 2:00 pm. All outdoor functions must conclude by no later than 10:00 pm. All amplified music at outdoor functions must stop at 9:00 pm.

Banquet
Beverage
MENU

Fairmont
SAN FRANCISCO



Banquet Beverage MENU

BAR PACKAGES

PRICING PER PERSON

Includes Still & Sparkling Mineral Waters & Soft Drinks

Fairmont
SAN FRANCISCO

HOSTED BEER & WINE PACKAGE

NOB HILL SELECTION

35 1 Hour
47 2 Hours
57 3 Hours
67 4 Hours

CROWN COLLECTION

44 1 Hour
56 2 Hours
66 3 Hours
76 4 Hours

PENTHOUSE RESERVE

64 1 Hour
76 2 Hours
86 3 Hours
96 4 Hours

HOSTED BAR PACKAGE

NOB HILL SELECTION

44 1 Hour
58 2 Hours
76 3 Hours
94 4 Hours

CROWN COLLECTION

58 1 Hour
72 2 Hours
88 3 Hours
104 4 Hours

PENTHOUSE RESERVE

80 1 Hour
96 2 Hours
112 3 Hours
132 4 Hours

The cordials may be added to bar package for \$5 per person

CONSUMPTION BARS

HOSTED

Nob Hill Selection Cocktails
Crown Collection Cocktails
Penthouse Reserve Cocktails
Wines
Domestic & Imported Beer
Soft Drinks, Mineral Water

CASH

21 Per Drink
24 Per Drink
28 Per Drink
By the bottle only
13 Per Drink
11 Per Drink

Banquet Beverage MENU

BAR PACKAGES

Fairmont
SAN FRANCISCO

NOB HILL SELECTION LIQUORS

Tito's Handmade Vodka
Beefeater
Bacardi Superior
Herradura Silver
Old Forester 86
Dewars White Label

CROWN COLLECTION LIQUORS

Elyx
Citadelle
Planteray 3 Stars
Espolòn Blanco
Maker's Mark
Monkey Shoulder

PENTHOUSE RESERVE LIQUORS

Belvedere
Botanist
Diplomatico Reserva
Patrón
Michter's
The Macallan 12 Year

CORDIALS SELECTION

Baileys
Campari
Disaronno
Frangelico
Kahlua

NOB HILL SELECTION WINES

Mionetto Brut Prestige
EOS Chardonnay
Silver Gate Sauvignon Blanc
EOS Pinot Noir
Silver Gate Cabernet Sauvignon

CROWN COLLECTION WINES

Chandon Brut Sparkling
Kendall-Jackson Vintner's Reserve Chardonnay
Decoy Sauvignon Blanc
Decoy Pinot Noir
Carmel Road Cabernet Sauvignon

PENTHOUSE RESERVE WINES

Veuve Clicquot Champagne
Cline Chardonnay
Cline Sauvignon Blanc
Cline Pinot Noir
Cline Cabernet Sauvignon

BEER SELECTIONS

Bud Light
Stella Artois
Lagunitas, IPA
Sierra Nevada

Banquet Beverage MENU

WINE LIST

Fairmont
SAN FRANCISCO

SPARKLING & CHAMPAGNE

CALIFORNIA SPARKLING

Domaine Chandon Brut, Napa Valley, California	78
Roederer Estate Brut, Anderson Valley, California	80
Roederer Estate Brut Rosé, Anderson Valley, California	92

CHAMPAGNE

Veuve Clicquot Réserve Cuvée, Brut, Champagne	140
Moët & Chandon, Reims, Champagne	140
Veuve Clicquot Rosé, Reims, Champagne	160
Ruinart Blanc de Blancs, Reims, Champagne	260

WHITE

CHARDONNAY

Kendall-Jackson Vintner's Reserve, California	90
Carpe Diem, Anderson Valley, California	92
Cline, Sonoma Valley, California	105
Cakebread Cellars, Napa Valley, California	150
Far Niente, Napa Valley, California	300

PINOT GRIGIO / GRIS

Livio Felluga, Collio, Friuli, Italy	88
Etude, Carneros, California	105

SAUVIGNON BLANC

Decoy, California,	90
Cakebread Cellars, Napa Valley, California	92
Comte de la Chevalière, Sancerre, France,	100
Cline, California	105

ROSÉ

St. Marguerite "Symphonie" Grenache, Provence, France	76
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RED

PINOT NOIR

Decoy, California	90
Davis Bynum, Russian River Valley, California	92
Cline, California	105
Etude, Carneros, California	120

ITALIAN REDS

Tenuta Rocca Nebbiolo, Langhe, Piedmont, Italy	88
Querciabella Chianti Classico, Tuscany, Italy	110

MERLOT

Alexander Valley Vineyards, Sonoma, California	72
Stags' Leap, Napa Valley, California	130

ZINFANDEL

Frank Family, Napa Valley, California	125
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CABERNET SAUVIGNON

Carmel Road, California	90
Cline, California	105
Bella Union, Napa Valley, California	112
Geyser Peak Reserve, Alexander Valley, California	140
Synthesis, Napa Valley, California	150
Caymus, Napa Valley, California	200
Far Niente, Napa Valley, California	225
Capture Revelation, Sonoma, California	350
Opus One, Napa Valley, California	500

RED BLENDS

Rodney Strong Rowen, Sonoma County, California	105
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Banquet Beverage MENU

COCKTAIL COLLECTION

Fairmont
SAN FRANCISCO

COCKTAILS

NOB HILL SPRITZ | 23

St. Germain Elderflower Liqueur, Prosecco, Lemon Peel for Garnish

FAIR FASHIONED | 24

Sazerac Rye, Amaro Nonino, Polynesian Kiss Bitters, Pineapple Mist, Dehydrated Pineapple Garnish

GOLDEN GATE MULE | 22

Tito Vodka, Seasonal Fruit Cordial, Lime Juice, Fentiman's Ginger Beer and Lime Wheel for Garnish

GRAND 75 | 23

Grand Marinier, Fresh Lemon, Simple Syrup, Chandon Brut Sparkling and Orange Peel for Garnish

ROOFTOP GARDEN GIMLET | 25

Citadelle Gin, Juliette Peach Liqueur, Fresh Lime Juice and Edible Flower for Garnish

SPICY CHIPOTLE MARGARITA | 25

Espolòn Blanco Tequila, Peated Chipotle Pineapple Blend, Fresh Lime, Agave Nectar, Tajine Spice, Pineapple Wedge & Leaf for Garnish

ESPRESSOTINI | 25

Stoli Vanilla, Luxardo Espresso, Nitro Espresso Cold Brew, Espresso Bean for Garnish

MAI TAI 1944 | 26

Bacardi Superior Rum, Bacardí 8 Rum, Tonga Curaçao, House-Blended Orgeat*, and Lime. Shaken and Finished with a 151 Cherry and Mint (*contains nuts)

SPIRIT-FREE LIBATIONS

SKINNY PALOMA | 16

Lyre's Agave Blanco Spirit, Agave Syrup, Lime juice, Grapefruit juice

ROOFTOP GARDEN REFRESH | 15

White Can Spirit, Cane Syrup, Fresh Lime, Mint, Club Soda

CALIFORNIA APERITIF | 15

Italian Orange, Orange Sec, Soda, Orange Juice, Orange Wheel

BLACKBERRY SMASH | 15

American Malt, Cane Syrup, Soda, Lime Juice, Blackberries, Mint Leaves

TROPICAL FUSION | 15

Mango Juice, Passionfruit Puree, Coconut Water, Mint

Banquet Beverage MENU

BEVERAGE GUIDELINES

Indulge in an exquisite experience where every sip tells a story & every toast celebrates moments of joy. At Fairmont San Francisco, we're thrilled to elevate your event through a curated selection of premium spirits, wines and beers carefully chosen to cater to every palate.

Whether you're hosting an intimate gathering or a grand soiree, our banquet bar packages are customizable to suit your preferences. Elevate your event with add-ons like signature cocktails and personalized touches tailored just for you and your guests.

Bar 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 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 covers by 12 noon, 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 drink tickets.

\$325 labor fee applies up to 2 hours per bartender. Any additional hours are \$100 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.

Per local ABC regulations, all alcohol must be opened and served by Fairmont San Francisco.

Corkage for 750ml wines are \$40 per bottle.

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

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Banquet Beverage MENU

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CATERING GUIDELINES

GUARANTEE

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 client to provide the Event Services Manager with the total guaranteed meal covers by 12 noon, five (5) business 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. If Fairmont San Francisco does not receive your guaranteed meal covers by the required date, we will prepare based on the guest count notated in the contract. 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.

PRICES, SERVICE CHARGE AND TAXES

Prices are per guest unless otherwise noted. Please note that the enclosed F&B Menu pricing is subject to change. Final food and beverage prices will be confirmed in advance of your scheduled functions; however, your obligation to meet your food and beverage revenue commitment set forth in this Contract will not be affected by those final prices.

An 8.625% tax will be added to all food and beverage.

All plated meal functions are subject to a mandatory administrative fee of 10%, which is retained entirely by the Hotel. The administrative fee is not a tip, gratuity, or service charge for the benefit of employees. All plated meal functions are also subject to a mandatory gratuity of 15% that 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.

All other functions (non-plated meal functions) are subject to a mandatory administrative fee of 8.5%, which is retained entirely by the Hotel. The administrative fee is not a tip, gratuity, or service charge for the benefit of employees. All non-plated meal functions are also subject to a mandatory gratuity of 16.5% that 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.

Mandatory Administrative Fees and gratuities are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory Administrative Fee and Gratuity, and any applicable taxes, will be posted to your Master Account.

Please keep in mind that the mandatory gratuity and administrative fee is taxable by California State Law. Mandatory gratuity and administrative fee and sales tax are subject to change without notice.

ADDITIONAL LABOR FEES

There will be a culinary attendant fee of \$525 per Chef for applicable action stations. Action stations are noted within the menu. The hotel reserves the right to charge a service fee for set-up of function spaces with extraordinary requirements. One Chef Attendant is required per 75 guests where indicated on the menu.

Banquet Beverage MENU

Fairmont
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CATERING GUIDELINES

There will be a bartender fee of \$325 per bartender for up to two (2) consecutive hours per 100 guests. Each hour after the two-hour duration will be charged at an additional \$100 per hour, or part thereof. 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.

MINIMUM REQUIREMENTS

Meals for less than 25 guests will incur a 20% surcharge on the listed menu price plus an additional labor fee of \$500 per meal function.

PARKING

Valet parking is available for your day guests, pricing varies based on the duration of their stay. You may host the parking for your guests and have these charges applied to your account. Please consult with your Event Manager to confirm current valet parking rates.

SPECIAL SERVICES

Your Events Manager can assist you in designing your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, linens, etc.

OUTSIDE VENDORS

Please ask your Events Manager for recommendations for outside vendor services. Outside vendors must comply with the outside vendor agreement. A copy of which may be obtained from your Events Manager.

ALCOHOL AND OUTSIDE FOOD AND BEVERAGE

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.

FOOD AND BEVERAGE

Menu items may contain nuts and other allergens. 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.

NOISE ORDINANCE

In accordance with local city ordinances and the respect for our other hotel and surrounding guests, noise at the hotel property line shall be limited to 70db: Daily, 10:00 am – 10:00 pm. After 10:00 pm, our hotel's noise ordinance will be enforced, so music levels must remain within our approved decibel limits.

TIMING, WEATHER AND OUTDOOR SPACE

Weather calls will be made by the client upon the recommendation of the Events Manager and Banquet Manager. If the client is unavailable, the decision will be made on the client's behalf. Should the chance of precipitation be higher than 50 percent, the weather call will be made in favor of the indoor location by default. Breakfast functions: the evening prior, Lunch functions: 9:00 am, Dinner functions: 2:00 pm. All outdoor functions must conclude by no later than 10:00 pm. All amplified music at outdoor functions must stop at 9:00 pm.