



CLAREMONT CLUB & SPA  
A FAIRMONT HOTEL

# BANQUET MENU

41 TUNNEL RD. BERKELEY, CA | 510-843-3000  
[WWW.CLAREMONT-HOTEL.COM](http://WWW.CLAREMONT-HOTEL.COM)



# YOU'RE THE CULINARY DIRECTOR

It is our pleasure to offer you customizable menus, featuring local organic and sustainable ingredients and dietary preferences. Claremont Club & Spa sources seasonal products from some of Northern California's finest farmers, ranchers, fishermen, bakers and vintners. We are pleased to bring their incredible ingredients to you with curated menus for your next event.

*25% service charge and 10.25% sales tax will be added to all food and beverage. All prices are in US Dollars and are valid for events occurring through December 31, 2024.*

*WARNING: Certain food and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant). Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.*





COLD BREAKFAST

**THE CLAREMONT CONTINENTAL**

**45**  
per person

**Fresh Orange & Apple Juices**

**Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas**

**Bakery Fresh Muffins, Morning Pastries & Croissants (D,G,N)**

Creamery Butter (D)

Preserves

**Seasonal Fruit Salad (V)**

**LOX & BAGELS**

**48**  
per person

**Fresh Orange & Apple Juices**

**Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas**

**Assortment of Boichik Bagels (G)**

Creamery Butter (D)

Preserves

Plain, Scallion, & Strawberry Cream Cheeses (D)

**Hard Boiled Eggs, Aleppo Pepper (E)**

**Cold Smoked Salmon (SF)**

Nonpareil Capers, Pickled Red Onion, Sliced Tomato & Cucumber (V)

**Seasonal Fruit Salad (V)**

*Vegan (V) | Contains Gluten (G) | Contains Nuts (N) | Contains Dairy (D) | Contains Peanuts (P)  
Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)*



HOT BREAKFAST BUFFETS



**VITALITY BREAKFAST**

**56**  
per person

- Fresh Orange & Apple Juices**
- Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas**
- Bakery Fresh Muffins, Morning Pastries & Croissants (D,G,N)**
- Creamery Butter (D)
- Preserves
- Seasonal Fruit and Berries (V)**
- Greek Yogurt with a Honey Drizzle (D)**
- Coconut Yogurt (V)**
- House Made Granola (N, contains honey)**
- Cage Free Egg White Frittata**
- Yellow Corn, Roasted Summer Squash, Chives, Cheddar Cheese (D,E)
- Steel Cut Oatmeal**
- Brown Sugar, California Raisins, Ground Flax Seeds (V)

**MISSION STREET BREAKFAST BURRITOS**

**65**  
per person

- Fresh Orange & Apple Juices**
- Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas**
- Seasonal Fruit Salad (V)**
- Greek Yogurt**
- Honey Drizzle (D)
- Glazed Mexican Orange Brioche Rolls (D,E,G)**
- Chorizo & Scrambled Egg Burrito**
- Yukon Gold Potatoes, Jack Cheese, Sweet Peppers, Onions, Pico de Gallo (D,G)
- Vegetarian Burrito**
- Spicy Black Beans, Yukon Gold Potatoes, Jack Cheese, Sweet Peppers, Onions, Pico de Gallo (D,E,G)\*
- Crispy Hash Browns (V)**
- Tomatillo Avocado Salsa, Sour Cream (D), Pico de Gallo

\*Vegan upon request

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# HOT BREAKFAST BUFFETS

## THE CLAREMONT BREAKFAST EXPERIENCE

**68**  
per person

**Fresh Orange & Apple Juices**

**Freshly Brewed Regular & Decaffeinated Coffee**

**Lot 35 Teas**

**Bakery Fresh Muffins, Morning Pastries & Croissants (D,G,N)**

Creamery Butter, Preserves

**Greek Yogurt**

Honey Drizzle (D)

**Seasonal Fruit Salad (V)**

**Cage Free Scrambled Eggs (D,E)**

**Breakfast Potatoes**

Caramelized Onions, Garden Herbs (V)

**Applewood Smoked Bacon or Country Style Pork Sausages**

*Please Select 1*

**Cage Free Scrambled Eggs**

Queso Fresco, Pico de Gallo (D)

**Cage Free Egg White Frittata**

Yellow Corn, Roasted Summer Squash, Chives, Cheddar Cheese (D,E)

**Buttermilk Pancakes**

Maple Syrup, Whipped Cream (D,E,G)

**Bourbon Vanilla French Toast**

Maple Syrup, Seasonal Berries, Whipped Cream (D,E,G)

**Steel Cut Oatmeal**

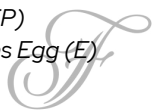
Brown Sugar, California Raisins, Ground Flax Seeds (V)

*Additional Hot Items: \$12.00 each per person*

*For meals with less than 25 guests, a \$10 per person surcharge is applied to the menu price.*

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Claremont Club and Spa, A Fairmont Hotel



# BREAKFAST ADDITIONS

## YOGURT PARFAITS

House Made Granola (N, contains honey), Greek Yogurt (D), Fruit Compote

**9**  
each

## CHIA & QUINOA BREAKFAST BOWLS

Dried Cranberries, Almonds (N,V)

**14**  
each

## HASH BROWN POTATOES

Caramelized Onions & Sweet Peppers (V)

**9**  
each

## COUNTRY STYLE PORK SAUSAGE

**12**  
each

## APPLEWOOD SMOKED BACON

**12**  
each

## BOURBON VANILLA FRENCH TOAST (D,E,G)

**12**  
each

## BUTTERMILK PANCAKES (D,G)

**12**  
each

## GOLDEN BELGIAN WAFFLES (D,G)

**12**  
each

## HARD BOILED EGGS, ALEPPO PEPPER

**66**  
per dozen

## FLUFFY SCRAMBLED EGGS OR EGG WHITES

**12**  
each

## SCRAMBLED EGGS

Queso Fresco Cheese, Peppers, Onions & Pico de Gallo (D)

**14**  
each

## CAGE FREE EGG WHITE FRITTATA

Sauteed Kale, Sundried Tomatoes, Mushrooms and Aged Cheddar (D)

**14**  
each

## BACON CHEDDAR ENGLISH MUFFIN

Scrambled Eggs or Egg Whites, Canadian Bacon & Tillamook Cheddar (D,G)

**166**  
per dozen

## AVOCADO TOAST

Acme Levain Bread, Avocado, Pickled Red Onions, EVOO & Micro Intensity Greens (G,V)

**166**  
per dozen

## MINI CROISSANT BREAKFAST SLIDERS

Scrambled Egg (E), Brie & Smoked Bacon (D,G)

**120**  
per dozen

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**CHEF ATTENDED OMELET & EGGS STATION**

**Farm Fresh Eggs & Egg Whites (E)**

**Seasonal Accompaniments including:**

Applewood Bacon, Smoked Ham, Baby Shrimp(SH), Cheddar (D), Goat Cheese (D), Mushrooms, Sweet Bell Peppers, Scallions, Jalapenos, Spinach, Tomatoes

**27**  
per person

**CHEF ATTENDED BELGIAN WAFFLE STATION**

**Buttermilk & Whole Grain Waffles (D,G)**

Candied Pecans (N), Fresh Seasonal Berries, Whipped Cream (D), Seasonal Compote, Powdered Sugar, Churned Butter(D), Dulce de Leche (D), Maple Syrup, White & Dark Chocolate Shavings (D)

**24**  
per person

**BOICHIK BAGELS (G)**

**Served with the following condiments:**

Smoked Salmon (SF), Red Onions and Capers, Tomato, Cucumber Plain, Blueberry, Strawberry Whipped Cream Cheese (D)

**24**  
per person

*Chef attended stations require one Chef per 50 guests. \$275 per Chef for up to two hours.  
All Breakfast Stations are for a minimum of 25 guests, must be ordered for full guest count and are only available when added to a breakfast buffet.*

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# PLATED BREAKFAST

All plated breakfasts include the following items served family-style on each table: Orange Juice, Apple Juice, Bakery Fresh Muffins, Morning Pastries & Croissants, Creamery Butter & Seasonal Preserves, Freshly Brewed Regular & Decaffeinated Coffee & Lot 35 Teas. Please select up to two main course selections. Entrée counts must be provided 72 hours in advance.

## TO START

Please Select 1

**62**  
per person

**Seasonal Fruit Salad with Mint (V)**

**House Made Honey Granola (N)**

**Seasonal Berry & Greek Yogurt Parfait (D)**

## MAIN COURSE: ALL SERVED WITH BREAKFAST POTATOES & GRILLED ROMA TOMATOES

Please Select 1

### The East Bay

Scrambled Eggs (E), Applewood Smoked Bacon **or** Country Style Pork Sausage

### The Golden Gate Benedict

Poached Eggs (E), Prosciutto, English Muffin (G), Chive Hollandaise (D,G)

### The Oakland Hills

Egg White or Whole Egg Frittata (E) – Kale, Sundried Tomatoes, Mushrooms & Aged Cheddar (D), Chicken Apple Sausage

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## THE BERKELEY BRUNCH

**Fresh Orange & Apple Juices**

**Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas**

**Bakery Fresh Muffins, Morning Pastries & Croissants (G,D,N)**

**Sliced Seasonal Fruit and Berries (V)**

**Waffles**

Greek Yogurt, Dried Apricot, Honey, Saffron Compote and Toasted Pistachios and Maple Syrup (G,D,N)

**Applewood Smoked Bacon and Country Pork Sausages**

**Shakshuka**

Farm Fresh Eggs (E) Baked in a Spicy Tomato Sauce, Feta Cheese and Cilantro (D)

**Spice-Rubbed Skirt Steak**

Sautéed Spinach, Green Chermoula Sauce

**Herb Roasted Pee Wee Potatoes**

Roasted Red Bell Peppers and Onions (V)

**Mixed Lettuces**

Dates, Oranges, Shaved Breakfast Radishes and Red Onion, Sherry Vinaigrette (V)

**Seasonal Sweets and Frivolities (D,G)**

**85**  
per person

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LIQUID REFRESHERS

COFFEE & TEA SERVICE

HALF DAY (4 HOURS)

Regular & Decaffeinated Freshly Brewed Coffee, Lot 35 Teas, Half & Half, 2% Milk, Almond Milk, Honey, Sweeteners, Lemon Slices

18 per person

FULL DAY (8 HOURS)

Regular & Decaffeinated Freshly Brewed Coffee, Lot 35 Teas, Half & Half, 2% Milk, Oat Milk, Honey, Sweeteners, Lemon Slices

30 per person

INDIVIDUAL JUICES

Orange or Green

12 per person

HOT CHOCOLATE

Signature Recipe, Mini Marshmallows

110 per gallon

INFUSED CHILLED WATER

Lemon, Cucumber & Mint

35 per gallon

BLACKBERRY LEMONADE

90 per gallon

SODA

Coke, Diet Coke, Sprite, Assorted La Croix Sparkling Waters

9 each

STILL AND SPARKLING WATER

9 each

SIGNATURE ICED TEA

85 per gallon





BAKED TREATS

**MORNING PASTRIES (D,G)**

Cinnamon Morning Buns, Apricot Kouign Amann, Lemon Blueberry Scone Preserves, Creamery Butter

**72**  
per dozen

**TRIO OF CROISSANTS (D,G)**

Butter, Almond (N) & Pain au Chocolate Preserves & Creamery Butter

**84**  
per dozen

**ASSORTMENT OF FRENCH MACARONS (D,N)**

**72**  
per dozen

**FUDGE BROWNIES (D,G)**

**84**  
per dozen

**CHEF'S SELECTION OF COOKIES**

**84**  
per dozen

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# SNACKS

<b>SLICED FRUIT &amp; BERRIES (V)</b>	<b>10</b> per person
<b>FRUIT KABOBS WITH MANGO COCONUT DIP (V)</b>	<b>120</b> per dozen
<b>FRESH SEASONAL WHOLE FRUIT (V)</b>	<b>60</b> per dozen
<b>SELECTION OF POTATO CHIPS</b>	<b>78</b> per dozen
<b>WHITE CHEDDAR POPCORN (D)</b>	<b>78</b> per dozen
<b>SALTED PRETZELS (G)</b>	<b>84</b> per dozen
<b>GRANOLA BARS (N)</b>	<b>60</b> per dozen
<b>FRESHLY POPPED POPCORN, SEA SALT &amp; BUTTER (D)</b>	<b>10</b> per person
<b>SMOKED CALIFORNIA ALMONDS (N)</b>	<b>52</b> per pound one pound serves approx. 15 ppl.
<b>SPICY HONEY ROASTED CASHEWS (N)</b>	<b>52</b> per pound one pound serves approx. 15 ppl.
<b>WARM ARTISAN PRETZELS (G)</b> Honey Dijon Mustard, Grainy Mustard	<b>16</b> per person
<b>HOUSE MADE TORTILLA CHIPS (V)</b> Guacamole, Pico de Gallo, Roasted Chipotle Salsa	<b>17</b> per person

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THEMED BREAKS

**MEDITERRANEAN**

Toasted Pita Chips (G), House-Made Hummus, Baba Ghanoush, Marinated Feta (D), Olives

**24**  
per person

**IRONHORSE FORGE YOUR OWN TRAIL MIX**

Dried Apricots, Sundried Cranberries, California Raisins, Salted Almonds (N), Roasted Peanuts (P), M&Ms, Coconut Chips, Banana Chips, House Made Granola (N, *contains honey*)

**22**  
per person

**MERITAGE**

A selection of Artisan Charcuterie & Local Cheeses (D), Grainy Mustard, Fig Spread, Salted Almonds (N), Crackers & Crostini (G)

**31**  
per person

**SOMETHING SWEET**

Select 3: Fresh Baked Biscotti (G,N), Alfajores (D,G), Cocoa Nib Shortbread (D,G), Banana Cream Whoopie Pies (D,G), Matcha-Almond Rice Bars (N,V)  
Carafes of Ice-Cold Milk (D), Chocolate Milk (D) & Soy Milk (S)

**20**  
per person

**EAST BAY BREAK**

Melange of Chef's Favorite Coffee Accompaniments, Financiers, Madelines, Napoleons (D,G)

**28**  
per person

**TWISTED & POPPED**

Classic Salt & Melted Butter Popcorn (D), Coconut & Curry Spiced Popcorn (V)  
Warm Artisan Pretzels (G) – Grainy Mustard, German Cheese Dip (D), Nutella (D,N)

**24**  
per person

**ASSORTED DONUTS (G,D)**

*Minimum 20 People*

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

**20**  
per person

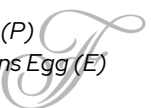
**SAN JOAQUIN VALLEY VEGETABLES**

Cucumbers, Carrots, Cauliflower, Broccoli, French Radishes, Peppers, Roasted Organic Mushrooms, Zucchini, Eggplant

**20**  
per person

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Claremont Club and Spa, A Fairmont Hotel





PLATED LUNCH

Plated Lunches include assorted rolls and butter, freshly brewed regular & decaffeinated coffee, & Lot 35 Teas. Please select one first course, up to two entrée selections, and one dessert. For an additional course, \$15 per person will be added to total price. Entrée counts must be provided 72 hours in advance.

FIRST COURSE

75 per person

Please Select 1

SALADS

Garden Salad

Garden Lettuces, Shaved Carrots, Red Onion, Radishes and Cucumber, Buttermilk Herb Dressing (D) or Red Wine Vinaigrette

Caesar Salad

Little Gems, Croutons (G), Parmigiano Reggiano (D), White Anchovy (SF), Creamy Caesar Dressing (E)

Kale Salad

Baby Kale, Pear, Roasted Almonds (N), Ricotta Salata (D), Lemon Vinaigrette

SOUPS

Clam Chowder (D,SH)

Mediterranean White Bean Soup (V)

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PLATED LUNCH

## SECOND COURSE

*Please Select up to 3*

### POULTRY

#### **Cobb Salad**

Mixed Greens, Grilled Chicken Breast, Avocado, Cherry Tomatoes, Cucumber, Pt. Reyes Blue Cheese (D), Bacon, Hard Boiled Egg  
Red Wine Vinaigrette

#### **Chicken Milanese**

Mashed Potatoes (D), Roasted Broccoli, Lemon Caper Sauce(D)

### SEAFOOD

#### **Seared Salmon (SF)**

Crispy Crushed Yukon Gold Potatoes, Salsa Verde

#### **Grilled Halibut (SF)**

French Lentils with Garlic and Thyme, Lemon Caper Beurre Blanc (D)

### MEATS

#### **Grilled NY Steak**

Sauteed Kale, Whipped Potatoes (D), Red Wine Jus

#### **Roasted Pork Loin**

Swiss Chard, Braised Butter Beans, Olive Tapenade

### VEGETARIAN

#### **Seasonal Squash Frittata**

Warm Spinach Salad, Grilled House-Made Bread (G)

## THIRD COURSE

*Please Select 1*

#### **Seasonal Fruit Tart (D,G)**

#### **Lemon Tart (D,G)**

**10**  
additional per person

**10**  
additional per person

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All lunch buffets include freshly brewed regular & decaffeinated coffee, & Lot 35 Teas.  
For meals with 7-10 guests, a \$10 per person surcharge is applied to the menu price.

## FOG CITY

**78**  
per person

### STARTERS

#### House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Dressing (D)

#### Spinach Salad (V)

Heirloom Apples, Celery, Hazelnuts (N), Red Wine Vinegar

#### Potato Chips (V)

Sea Salt

### MAINS

For groups of 25 guests or less, please choose your favorite **two** selections. For groups of 26 and above, please choose your favorite **three** selections:

#### Bay Shrimp Louie

Chopped Romaine, Bay Shrimp (SF), Classic Louie Dressing (E,S)

#### Turkey Pastrami Sandwich

Swiss Cheese (D), Cole Slaw and Thousand Island Dressing (E,S), Marble Rye (G)

#### Egg Salad Tartine (E)

Dill, Parsley, Levain (G)

#### Tuna Nicoise Tartine (SF)

Roasted Red Peppers, Cucumbers, Red Onion, Arugula, Olive Bread (G)

#### Rosemary Ham Sandwich

Gruyere (D), Sliced Dill Pickle, Butter, Baguette (G)

#### House Roasted Beef Sandwich

Pimento Cheese Spread (D), Tomatoes, Lettuce, White Bread (G)

#### Classic BLT Sandwich

Bacon, Heirloom Tomatoes, Bibb Lettuce, Lemon Aioli (E), Toasted Sourdough (G)

#### Curry Spiced Chickpea Salad Sandwich (V)

Whole Wheat Pita (G)

### CHEF'S SELECTION OF DESSERTS

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BUFFET LUNCH

## CLAREMONT BURGER BAR

**70**  
per person

### COLD OFFERINGS

#### House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Dressing (D)

### HOT OFFERINGS

*All burgers include lettuce & tomato*

#### California Beef Burger

Cheddar (D), Grainy Mustard Aioli (E), Brioche Bun (D,E,G)

#### Turkey Burger

Jack Cheese (D), Chipotle Aioli (E), Brioche Bun (D,E,G)

#### Grilled Plant Based Burger

Grainy Mustard Aioli (E), Brioche Bun (D,E,G)

Sliced Red Onion, Pickles, Bacon

*Avocado available for \$3 additional per guest*

#### French Fries (V)

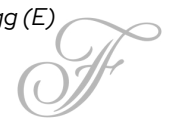
Ketchup

### DESSERT

**Brownies & Blondies (D,V)**

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## THE CLAREMONT 2.0

**75**  
per person

### COLD OFFERINGS

#### House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Dressing (D)

#### Blue Lake Beans (V)

Cherry Tomatoes, Frisee, Arugula, Tarragon, Chives, Chervil, Lemon Vinaigrette

#### Green Lentils (V)

Red Quinoa, Roasted Peppers, Figs, Castelvetrano Olives, Italian Parsley, Sherry Vinaigrette

### HOT OFFERINGS

#### Seared Herb-Marinaded Chicken Breasts

Duck Fat Roasted Marble Potatoes, Salsa Verde

#### Roasted Salmon (SF)

Lemon Caper Butter Sauce (D)

#### Moroccan Spiced Roasted Baby Carrots (V)

Italian Parsley, Orange Zest, Pomegranate Seeds

### CHEF'S SELECTION OF DESSERTS

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## MEDITERRANEO

**80**  
per person

### COLD OFFERINGS

#### **Greek Salad**

Chopped Romaine, Cucumbers, Heirloom Tomatoes, Shaved Red Onions, Feta (D), Kalamata Olives, Italian Parsley, Red Wine Vinaigrette

#### **House Salad**

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Dressing (D)

#### **Couscous (G)**

Honey Roasted Carrots, Dates, Chickpeas, Fresh Herbs

### HOT OFFERINGS

*For groups of 25 guests or less, please choose your favorite **two** selections.*

*For groups of 26 or more, please choose your favorite **three** selections:*

#### **Za'atar Spiced Pan-Seared Chicken Breasts**

Tahini Yogurt Drizzle (D)

#### **Grilled Swordfish (SF)**

Lemon Vinaigrette, Oregano Salt

#### **Lamb & Beef Meatballs (E,G)**

Tomato Saffron Sauce

#### **Seared Cauliflower "Steaks" (V)**

Capers, Lemon, Herbs

#### **Spicy Vegetable Tagine (V)**

### CHEF'S SELECTION OF DESSERTS

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## TEMESCAL

**80**  
per person

### COLD OFFERINGS

#### House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Dressing (D)

#### Shredded Napa Cabbage & Baby Kale Salad

Cilantro, Shaved Red Onion, Toasted Coconut, Sliced Almonds (N), Soy Sesame Dressing (S,Se)

### HOT OFFERINGS

#### Kimchee Fried Rice (E,S,Se)

Cage-Free Egg, Nori

*For groups of 25 guests or less, please choose your favorite **two** selections.  
For groups of 26 or more, please choose your favorite **three** selections:*

#### LA Style Kalbi Beef

Green Onion, Sesame Seeds (Se)

#### Korean Grilled Chicken Breasts

Pickled Daikon

#### Braised Pork Belly

Japanese Seven Spice

#### Crispy Sesame Crusted Tofu (S,Se)

Black Bean Broccolini

### CHEF'S SELECTION OF DESSERTS

*Vegan (V) | Contains Gluten (G) | Contains Nuts (N) | Contains Dairy (D) | Contains Peanuts (P)  
Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)*





## 24TH & MISSION

**85**  
per person

### COLD OFFERINGS

#### House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Herb Dressing (D)

#### Freshly Fried Tortilla Chips (V)

Charred Red Salsa, Tomatillo Salsa, Pickled Jalapenos

### HOT OFFERINGS

#### Warm Corn & Flour Tortillas (G)

#### Mexican Rice (V)

#### Braised Pinto Beans (V)

For groups of 25 guests or less, please choose your favorite **two** selections.  
For groups of 26 or more, please choose your favorite **three** selections:

#### Crispy Pork Carnitas

#### Pacific Rockfish al Pastor Style

Dried Chilies, Spices, Pineapple

#### Pollo Asado

Achiote Marinated Grilled Chicken Breast

#### Carne Asada

Cumin Scented Grilled Flank Steak

#### Roasted Seasonal Vegetables

Cascabel Chili Oil

### CHEF'S SELECTION OF DESSERTS

*Vegan (V) | Contains Gluten (G) | Contains Nuts (N) | Contains Dairy (D) | Contains Peanuts (P)  
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BUFFET LUNCH

## SOUP STATION

*Add soup to your buffet lunch:*

**Clam Chowder** (SH,D)

**Mediterranean White Bean Soup** (V)

**Tomato Soup** (D)

**Chicken Pozole**

Cabbage, Radishes, Red Onion, Lime

*All soups are served with freshly baked rolls & butter*

**10**

additional per person

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Claremont Club and Spa, A Fairmont Hotel





RECEPTION HORS D'OEUVRES

## COLD CANAPES

*A minimum order of 12 pieces per item*

### CRAB TOSTADITA

Crab Salad (SH), Chipotle Mayonnaise (E), Crispy Corn Tortilla

**16**  
per piece

### ROCKFISH CEVICHE IN A CUCUMBER CUP (SF)

**14**  
per piece

### SMOKED SALMON ON BLINI (SF)

Chive, Caviar (SF)

**16**  
per piece

### BLACK BEAN TOSTADITA

Corn Jalapeno Relish, Queso Fresco (D), Crispy Corn Tortilla

**12**  
per piece

### HUMMUS & MERGUEZ SPICED CAULIFLOWER IN PHYLLO CUP (V)

**12**  
per piece

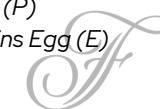
### FOREST MUSHROOM & WALNUT PATE BRUSCHETTA (N,G,V)

**12**  
per piece

### MARINATED ARTICHOKE BRUSCHETTA (V,G)

**10**  
per piece

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RECEPTION HORS D'OEUVRES

### HOT HORS D'OEUVRES

*A minimum order of 12 pieces per item*

**WAGYU BEEF SATAY** **16**  
Spicy Peanut Sauce (P) per piece

**MINIATURE BEEF WELLINGTON (D,G)** **16**  
Sauce Bearnaise (D,E) per piece

**TIKKA MASALA CHICKEN MEATBALLS (E,G)** **12**  
Cucumber Raita (D) per piece

**CHICKEN EMPANADAS (D,G)** **12**  
Romesco Sauce (N,G) per piece

**GREEK CHICKEN KEBABS** **12**  
Zucchini, Feta (D), Mint Pesto per piece

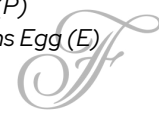
**FRIED MUSHROOM RAVIOLI (G)** **10**  
Marinara per piece

**VEGETABLE SPRING ROLLS (G,V)** **10**  
Ponzu-Plum Sauce (S) per piece

**SPICY VEGETABLE PAKORAS (V)** **10**  
Cilantro Chutney per piece

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Claremont Club and Spa, A Fairmont Hotel



**ANTIPASTO**

Grilled Peppers, Zucchini & Eggplant, Pickled Toy Box Mushrooms, Mixed Olives, Castroville Artichokes, Sliced Prosciutto, Marinated Ciliegine (D), Crackers, Crostini, Grissini (G)

**30**  
per person

**CALIFORNIA CHEESE TRAIL (D)**

*Please Select 3*

Marin French Brie - Petaluma (Cow)  
Cypress Grove Bermuda Triangle - Arcata (Goat)  
Bellwether Carmody -Valley Ford (Cow)  
Fiscalini Bandaged Wrapped Cheddar - Stanislaus County (Cow)  
Point Reyes Blue - Point Reyes (Cow)  
Vella Dry Jack - Sonoma (Cow)  
Central Coast Goat Gouda - Paso Robles (Goat)  
Shooting Star Aries - Paso Robles (Sheep)

*Includes: Quince Paste, Fig Spread, Dried Grapes & Apricots, Salted Almonds (N), Crackers & Crostini (G)*

**35**  
per person

**CHARCUTERIE DISPLAY**

Local Artisan Made Soppressata, Mortadella, Coppa, Black Trumpet Mushroom & Walnut Pate (N), Smoked Almonds (N), Pickled Vegetables, Onion Jam, Grainy Mustard, Crackers & Grissini (G)

**36**  
per person

**CEVICHE BAR**

Scallops Aguachile (SH)  
Coctel de Camarones (SH,SF-contains fish sauce)  
Tuna Ceviche Nikkei (SF)

Tortilla Chips, Lemon & Lime Wedges, Hot Sauce

**40**  
per person

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**SALAD STATION**

Mixed Lettuces, Baby Kale, Smokey Bacon Bits, Hard Boiled Egg (E), Croutons (G), Point Reyes Blue Cheese (D), Laura Chenel Cabecou (D), Cherry Tomatoes, Sliced Cucumber, Carrot Curls, Roasted Almonds (N), Toasted Pepitas, Lemon Vinaigrette, Red Wine Vinaigrette, Buttermilk Dressing (D)

**34**  
per person

**WEBSTER STREET DIM SUM STATION**

*Please Select 5*

Shanghai Soup Dumpling with Pork (G)  
 Chicken Potstickers (G)  
 Pork Potstickers (G)  
 Vegetable Potstickers (G,V)  
 Har Gow Shrimp Dumpling (G,SH)  
 Sui Mai Pork & Shrimp Dumpling (G,SH)  
 BBQ Pork Bun (G)  
 Mushroom & Scallion Bun (G,V)  
 Crispy Vegetable Spring Rolls (V,\*G)  
 Soy Sauce (S), Black Vinegar, Chili Sauce

**40**  
per person

**SUSHI (SF,SH)**

*Minimum of 8 dozen*

Selection of Maki, Nigiri & Sashimi including: Tuna, Salmon, Shrimp & Yellowtail  
 California Rolls & Signature Rolls  
 Wasabi, Pickled Ginger, Soy Sauce

**108**  
per dozen

**FRY BAR (\*G)**

French Fries, Tater Tots, Cross Cut Fries, Sweet Potato Fries  
 Tamarind Ketchup, Garlic Aioli (E), Avocado Ranch Dipping Sauce(D,E),  
 Spicy Fry Sauce, Honey Mustard Sauce

**26**  
per person

\*Fry oil may contain gluten

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**PAELLA STATION\***

**Paella Mixta** (SH)

Chicken, Prawns, Mussels, Tomato Saffron Broth

**30**  
per person

**Paella Marinera** (SF,SH)

Prawns, Squid, Monkfish, Clams, Tomato Saffron Broth

**45**  
per person

**Paella de Carne**

Chicken, Pork Spare Ribs, Chorizo, Tomato Meat Broth

**35**  
per person

**Paella de Hongos** (V)

Maitake Mushrooms, Butter Beans, Artichokes, Saffron Fennel Broth

**35**  
per person

\*Chef attendant required (one per 75 guests)

**FRUITS DE MER** (SH)

**60**  
per person

**Oysters on the Half Shell**

**Clams with Herb Oil**

**Poached Prawns**

**Dressed Dungeness Crab**

Mignonette, Cocktail Sauce, Lemon Wedges

**Add Lobster Tails and Claws** (SH)

**15**  
*additional per person*

**INTERNATIONAL SLIDERS**

**Mini Cheeseburger**

Tillamook Cheddar (D), Secret Sauce, Dill Pickle, Sesame Bun (G,Se)

**120**  
per dozen

**Korean Fried Chicken** (G,S,Se)

Spicy Slaw (S,Se), Kewpie Mayonnaise (E), Pain au Lait Bun (D,G)

**115**  
per dozen

**Dungeness Crab Roll**

Crab Salad (SH), Brioche Bun (D,E,G)

**142**  
per dozen

**Vada Pav \***

Potato Fritter, Tamarind Date Chutney, Cilantro, Jalapenos, Hawaiian Roll (D,E,G)

**80**  
per dozen

**House Made Chips** (V)

**25**  
per bowl

\*Can be made vegan

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## THE PUB

**Cheesy Pinto Bean Nachos**

Grilled Chicken, Salsa, Sour Cream (D), Pickled Jalapeno

**Beef Sliders**

Pickles, Secret Sauce (E,S,Se), Sesame Bun (G,Se)

**Vada Pav\***

Potato Fritters, Tamarind Date Chutney, Cilantro, Hawaiian Roll (D,E,G)

**Teriyaki Chicken Wings (G,S,Se)****Crudite**

Ranch Dip (N,V)

## FROM THE HEARTH

*Please Select 3 Flatbreads*

**Margherita\***

Tomato, Fior di Latte (D), Basil

**Pepperoni\***

Tomato, Mozzarella (D), Oregano

**Home Made Sausage**

Tomato, Calabrian Chili, Caramelized Onions, Pecorino (D)

**Hawaiian**

Tomato, Canadian Bacon, Pineapple (D)

**BBQ Chicken**

Tomato, Smoked Mozzarella (D), Shaved Red Onion, Shaved Jalapeno, Cilantro

**Vegetable\***

Tomato, Mozzarella (D), Baby Spinach, Grilled Artichokes, Roasted Red Peppers, Ricotta (D), Pesto Drizzle

**Mixed Mushroom**

Confit Garlic, Fontina, Mozzarella (D), Pecorino (D)

*\*Can be made vegan*

**40**  
per person

**45**  
per person

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Claremont Club and Spa, A Fairmont Hotel



**PRIME RIB**

(Serves 30)

Garlic Butter Toy Box Mushrooms, Tarragon Bearnaise Sauce (D,E)

**1,050**  
each

**HOUSE SPICED RUBBED BRISKET**

(Serves 30)

Naturally Raised Beef

Spicy Slaw, Dill Pickles, BBQ Sauce, Sweet Hawaiian Rolls (D,E,G)

**525**  
each

**NATURAL STRIPLON**

(Serves 30)

Naturally Raised Beef

Creamy Horseradish, Beef Jus, Warm Yukon Gold Potato Salad, Sourdough Rolls (G)

**950**  
each

**WHOLE ROASTED PACIFIC SALMON (SF)**

(Serves 30)

Charred Lemons, Maple-Miso Mustard

Cucumber Salad

**400**  
each

**PORCHETTA**

(Serves 30)

Arugula, Pickled Onions, Salsa Verde, Ciabatta Rolls (G)

**500**  
each

**ACCOMPANIMENTS**

*Please Select 2 per Carving Station (Included in Price)*

**Potato Puree (D)**

**Crispy Brava Spiced Potatoes**

Garlic Aioli

**Balsamic Roasted Brussels Sprouts**

Parmigiano Reggiano (D)

**Creamed Spinach (D)**

**Toybox Mushrooms**

Miso Tamari Butter (D,S)

**Artisan Bread Basket & Butter (G,D)**

Dutch Crunch Dinner Roll, Sourdough Rolls, Multi-Grain Boulot, Baguette (D)

*Chef attended stations require one Chef per 50 guests. \$275 per Chef for up to two hours.*

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**MINI DESSERT STATION***Choice of 3 Desserts + Tea/Coffee Service***36\***  
per person**STRAWBERRY LEMONADE PARFAITS (D)****LEMON TARTLETS (D,G)****BANANA CREAM TARTLETS (D,G)****BROWNIE BARS (D,G)****TRES LECHES CAKE (D,G)***Seasonal Berries***DOUBLE CHOCOLATE CUPCAKES (D,G)****SEASONAL CROSTATA (D,G)***Seasons Best Fruits, Poppy Seed Custard***ALMOND SQUARES (D,G,N)****BUTTERSCOTCH PUDDING (D,E)***Brown Sugar Custard, Scotch Scented Strawberries***OOLONG POP (D,E,G)***Tea Infused Pound Cake, Sweet Milk Glaze***HAZELNUT-RICOTTA TARTLET (D,E,G,N)***Chocolate Flaked Ricotta, Hazelnut Crust***COCONUT TAPIOCA PUDDING (V)***\* \$26 without Tea/Coffee Service**Vegan (V) | Contains Gluten (G) | Contains Nuts (N) | Contains Dairy (D) | Contains Peanuts (P)  
Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)*



PLATED DINNER

Plated Dinners include assorted rolls and butter, freshly brewed regular & decaffeinated coffee & Lot 35 Teas. Please select one first course, up to three entrée selections, and one dessert. For an additional course \$15 per person will be added to total price. Entrée counts must be provided 72 hours in advance.

FIRST COURSE

115 per person

Please Select 1

SOUPS

Coconut Carrot Soup (V)

Frizzled Ginger

Forest Mushroom Bisque

Wine, Butter Croutons (D,G)

Pea Veloute

Creme Fraiche (D), Mint Oil

Black Truffle Potato Leek Soup (D)

Micro Chives

Lobster Bisque (D,SH)

Lobster, Chervil

10 additional per person

SALADS

Shrimp Cocktail (SH)

Classic Cocktail Sauce, Frisee, Lemon Wedge

Asparagus Mimosa

Hard Boiled Eggs (E), Crispy Bread Crumbs (G), Lemon Zest, Capers, Parsley, Tarragon, Shallot Vinaigrette

Garden Salad (V)

Mixed Lettuces, Herbs, Shaved Carrots, Cucumbers, Red Onions, Petals, Champagne Vinaigrette

Little Gem Caesar

White Anchovy (SF), Parmigiano Reggiano (D), Croutons (G), Creamy Caesar Dressing (E, SF)

Wedge Salad

Iceberg Lettuce, Bacon, Crumbled Pt. Reyes Blue Cheese (D), Cherry Tomatoes, Shaved Red Onion, Red Wine Vinaigrette

Burrata Salad (D)

Spring Vegetable, Leaves, Herbs, Lemon Vinaigrette

Vegan (V) | Contains Gluten (G) | Contains Nuts (N) | Contains Dairy (D) | Contains Peanuts (P) | Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)





PLATED DINNER

## SECOND COURSE

Please Select up to 3

### POULTRY

#### Herb Roasted Chicken Breast

Garlic Mashed Potatoes (D), Green Beans, Mustard Jus, Micro Greens

#### Seared Chicken Breast

Roasted Kabocha Squash, Sesame Spinach (Se), Miso Soy Butter Mushrooms (D,S), Scallion

#### Seared Duck Breast

Duck Fat Brown Butter Wild Rice (D), Braised Baby Turnips, Red Wine Cherry Jus

### MEATS

#### Seared Hanger Steak

Roasted Potatoes, Creamed Spinach (D), Green Peppercorn Sauce (D), Crispy Onions (G)

#### Grilled NY Steak

Potato Puree (D), Roasted Rainbow Baby Carrots, Blue Cheese Butter (D), Demi-Glace

#### Brown Sugar Brined Center Cut Pork Chop

Sweet Potato Puree (D), Roasted Brussels Sprouts, Apple Cider Gastrique

#### Roasted Double Lamb Chop

Crispy Farro (G), Sauteed Swiss Chard, Preserved Lemon, Olive Tapenade

### SEAFOOD

#### Shrimp & Creamy Early Bird Farm Grits (D,SH)

Roasted Tomato Fennel Broth, Broccoli di Ciccio

#### Butter Poached Seabass (D,SF)

Roasted Red Bell Peppers, Capers, Olives, Zucchini, Cauliflower, Cauliflower Puree (D)

#### Slow Roasted Salmon (SF)

Boiled New Potatoes with Dill, Seasonal Vegetable Medley, Vermouth Butter Sauce (D)

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Claremont Club and Spa, A Fairmont Hotel







PLATED DINNER

**VEGETARIAN**

**Cheese Tortaloni (D,E,G)**

Tomato Cream Sauce (D), Baby Sunburst Squash, Parmigiano Reggiano (D), Torn Basil

**Caramelized Onion & Mushroom Ravioli (G,V)**

Marinara, Extra Virgin Olive Oil, Mixed Mushrooms, Micro Herbs

**Roasted Baby Rainbow Carrots with Toasted Spices, Seeds & Pistachios (N,V)**

Chickpea Puree, Grilled Cabbage, Extra Virgin Olive Oil

**DUO PLATES**

**Filet Mignon & Grilled Shrimp (SH)**

Potato Puree (D), Coralflower, Demi-Glace

**135**  
per person

**Filet Mignon & Lobster Tail (SH)**

Potato Puree (D), Coralflower, Demi-Glace

**175**  
per person

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PLATED DINNER

## THIRD COURSE

*Please Select 1*

### DESSERTS

**Raspberry Panna Cotta (D)**

Sugared Strawberries, Brown Sugar Crumble

**Lemon Tart (D,E,G,S)**

Toasted Meringue (D,E)

**Dulce de Leche Bombe**

Dulce de Leche Mousse (D), Vanilla Sponge (E,G), Pear & Blueberry Compote

**Seasonal Fruit Tart (D,E,G,S)**

Berry Coulis

**Dark Chocolate Mousse**

Chocolate Kahlua Caramel (D), Cashew Crumble (N)

**Burnt Honey Olive Oil Cake (G)**

Chantilly Cream (D)

**Chocolate Cake (D,E,G)**

Chocolate Ganache (D), Raspberry

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Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)*

Claremont Club and Spa, A Fairmont Hotel



Minimum of 30 guests. Groups with less than 30 guests will have a \$10 per person surcharge applied to the menu price. All dinner buffets include freshly brewed regular & decaffeinated coffee, & Lot 35 Teas.

Buffet pricing is based on 2 hours of service.

## CLAREMONT BISTRO

**160**  
per person

### COLD OFFERINGS

#### Butter Lettuce Salad

Herbs, Shaved Breakfast Radishes, Pickled Shallot, Toasted Walnuts (N), Crumbled Goat Cheese (D), Champagne Vinaigrette

#### Lentil Salad (V)

Frisee, Grilled Artichokes, Red Wine Vinaigrette

#### Mussels Vinaigrette (SH)

Chilled Mussels, Herb Vinaigrette, Fennel, Shallots

### HOT OFFERINGS

#### Hericots Verts

Green Beans, Shallot

#### Pommes Persillade

Crispy Potatoes, Parsley, Garlic

*Please Select 3*

#### Black Truffle Roasted Chicken Breast

Roasted Carrots, Madeira Cognac Sauce (D)

#### Halibut Piperade

Bell Peppers, Tomato, Piment d'Espelette

#### Peppercorn Crusted Filet of Beef

Sauteed Spinach, Red Wine Demi-Glace

#### Vegan Cassoulet (V)

White Beans, Fennel, Mushrooms, Herbed Breadcrumb Crust (G)

### DESSERTS

#### Lemon Tart (D,E,G)

#### Hazelnut Chocolate Financier (E,G,N)

#### Caramel Pots de Crème (V)

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Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)*

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BUFFET DINNER



**CAL-ITAL****125**  
per person**COLD OFFERINGS****Focaccia Bread (G)****Calamari, White Bean & Lemon Oil (SH)**

Cherry Tomatoes, Herbs, Arugula, Chili Flake

**Chopped Salad**

Romaine, Chickpeas, Cucumber, Cherry Tomato, Shaved Red Onion, Peppercorn, Ciliegine (D), Flat Leaf Parsley, Red Wine Vinaigrette

**Marinated Artichoke, Roasted Pepper & Farro Salad (G,V)**

Baby Kale, Mint, Basil, Balsamic Vinaigrette

**HOT OFFERINGS****Bucatini Pasta (G)**

Tomato Basil Sauce, Parmigiano Reggiano (D)

**Broccolini**

Garlic, Breadcrumbs (G), Chives

*Please Select 3***Braised Meatballs (E,G)**

Tomato Basil Sauce, Pecorino (D)

**Braised Vegan Meatballs (N,V)**

Tomato Basil Sauce

**Shrimp Scampi (SH)**

Garlic, Lemon, Butter (D)

**Rosemary Roasted Chicken**

Arugula, Lemon

**DESSERTS****Tiramisu (D,G)****Torta de Miele (D,E,G)**

Italian Apple Cake

**Chocolate Panna Cotta (D)**

Berries

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## 24TH &amp; MISSION

130  
per person**COLD OFFERINGS****Heirloom Tomato, Cucumber & Watermelon Salad**

Red Onion, Jalapeno, Cotija Cheese (D), Lime Vinaigrette

**Little Gem Salad**

Radishes, Jicama, Avocado, Spicy Pumpkin Seed Dressing

**Freshly Fried Tortilla Chips (V)**

Charred Red Salsa, Tomatillo Salsa, Pickled Jalapenos

**HOT OFFERINGS****Warm Corn & Flour Tortillas (G)****Calabacitas (V)**

Heirloom Summer Squashes, Tomato, Corn

**Mexican Rice (V)****Braised Pinto Beans (V)***Please Select 3***Chicken Colorado (Se)**

Crema (D), Cilantro, Limes

**Grouper Veracruz (SF)**

Olives, Capers, Tomato

**Carne Asada**

Grilled Flank Steak, Grilled Onion, Salsa Borracha

**Vegan Chorizo Picadillo (V)**

Potatoes, Bell Peppers

**Pork Chili Verde**

Cotija (D), Radish

**DESSERTS****Cinnamon Sugar Churros (E,G)**

Chocolate Dipping Sauce

**Tres Leches Cake (D,E,G)**

Berries

**Vanilla Bean Flan (V)***Vegan (V) | Contains Gluten (G) | Contains Nuts (N) | Contains Dairy (D) | Contains Peanuts (P)  
Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)*

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## BARS

### **FAIRMONT PREMIUM TIER DRINKS**

Tito's Handmade Vodka  
Beefeater Gin  
Bacardi Superior Rum  
Hornitos Plata Tequila  
Jack Daniel's Whiskey  
The Famous Grouse Scotch  
Martini & Rossi Vermouth

### **FAIRMONT SUPER PREMIUM TIER DRINKS**

Ketel One Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Bacardi 8 year Rum  
Casamigos Silver Tequila  
Maker's Mark Bourbon  
Chivas Regal Scotch  
Martini & Rossi Vermouth

### **LUXURY TIER TIER DRINKS**

Absolut Elyx Vodka  
The Botanist Gin  
Bacardi Superior Rum  
Bacardi Gran Reserva 10 year Rum  
Don Julio Blanco Tequila  
Woodford Reserve Bourbon  
The Macallan Double Cask 12 year Scotch  
Veuve Clicquot Champagne  
Martini & Rossi Vermouth





HOST BARS

*Hosted bar prices are exclusive of service charge and sales tax.*

*\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.*

*1 Bartender per 75 guests*

<b>FAIRMONT PREMIUM TIER MIXED DRINKS</b>	<b>15</b> per drink
<b>FAIRMONT SUPER PREMIUM TIER MIXED DRINKS</b>	<b>17</b> per drink
<b>LUXURY TIER MIXED DRINKS</b>	<b>24</b> per drink
<b>LIQUEURS &amp; CORDIALS</b>	<b>13</b> per drink
<b>FAIRMONT HOUSE BRAND RED &amp; WHITE WINE</b>	<b>55</b> per bottle
<b>DOMAINE CHANDON BRUT, NAPA VALLEY</b>	<b>60</b> per bottle
<b>ASSORTED BEER</b>	<b>12</b> per drink
<b>STILL &amp; SPARKLING MINERAL WATER, SOFT DRINKS &amp; JUICES</b>	<b>9</b> per drink





CASH BARS

Cash bar prices are inclusive of sales tax.

\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.  
1 Bartender per 75 guests

<b>FAIRMONT PREMIUM TIER MIXED DRINKS</b>	<b>17</b> per drink
<b>FAIRMONT SUPER PREMIUM TIER MIXED DRINKS</b>	<b>21</b> per drink
<b>LUXURY TIER MIXED DRINKS</b>	<b>26</b> per drink
<b>LIQUEURS &amp; CORDIALS</b>	<b>16</b> per drink
<b>FAIRMONT HOUSE BRAND RED &amp; WHITE WINE</b>	<b>16</b> per drink
<b>DOMAINE CHANDON BRUT, NAPA VALLEY</b>	<b>16</b> per drink
<b>ASSORTED BEER</b>	<b>13</b> per drink
<b>STILL &amp; SPARKLING MINERAL WATER, SOFT DRINKS &amp; JUICES</b>	<b>9</b> per drink



*Beverage packages do not include martinis. Mixed drinks are one ounce liquor pours. Martinis can be added to any package as a consumption charge or as an additional price. Specialty bars can be created by your Catering or Conference Services Manager.*

*\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.  
1 Bartender per 75 guests*

**BEER & WINE PACKAGE**

Fairmont House Red & White Wine  
 Domaine Chandon Brut, Napa Valley  
 Domestic, Micro Brewery & Imported Beer  
 Still & Sparkling Mineral Water, Assorted Juices & Soft Drinks

**22**  
 per person for the first hour

**18**  
 per person each additional hour

**FAIRMONT PREMIUM PACKAGE**

Premium Brand Mixed Drinks  
 Fairmont House Red & White Wine  
 Domaine Chandon Brut, Napa Valley  
 Domestic, Microbrewery & Imported Beer  
 Still & Sparkling Mineral Water, Assorted Juices & Soft Drinks

**30**  
 per person per hour

**FAIRMONT SUPER PREMIUM PACKAGE**

Super Premium Brand Mixed Drinks  
 Fairmont House Red & White Wine  
 Domaine Chandon Brut, Napa Valley  
 Domestic, Microbrewery & Imported Beer  
 Still & Sparkling Mineral Water, Assorted Juices & Soft Drinks

**34**  
 per person per hour

**FAIRMONT LUXURY TIER PACKAGE**

Luxury Brand Mixed Drinks  
 Fairmont House Red & White Wines  
 Veuve Clicquot Brut, Reims  
 Domestic, Microbrewery & Imported Beer  
 Still & Sparkling Mineral Water, Assorted Juices & Soft Drinks

**38**  
 per person per hour





**SPARKLING WINE & CHAMPAGNE**

Domaine Chandon, Brut, Napa Valley

**60**  
per bottle

J Vineyard, Brut Rose, Russian River Valley

**85**  
per bottle

Veuve Clicquot Brut, Reims

**140**  
per bottle

**SAUVIGNON BLANC**

Whitehall Lane, Napa Valley

**60**  
per bottle

Remix Old Vine, Redwood Valley

**65**  
per bottle

Rombauer, Napa Valley

**70**  
per bottle

**CHARDONNAY**

Copain, Tous Ensemble, Sonoma Coast

**65**  
per bottle

La Crema, Russian River Valley

**70**  
per bottle

Cakebread, Napa Valley

**95**  
per bottle

**PINOT NOIR**

County Line, Sonoma Coast

**65**  
per bottle

Crossbarn, Sonoma Coast

**70**  
per bottle

Drew Fog Eater, Anderson Valley

**100**  
per bottle

**MERLOT**

Whitehall Lane, Napa Valley

**65**  
per bottle

**CABERNET SAUVIGNON**

Postmark by Duckhorn, Paso Robles

**65**  
per bottle

Leviathan, Napa Valley

**80**  
per bottle

Niner, Paso Robles

**97**  
per bottle