

CATERING & EVENTS *Menu*



TABLE *of* CONTENTS

BREAKFAST

Breakfast and Brunches | Pages 3–6

Breakfast Enhancements | Pages 7–8

BREAK

Specialty Breaks | Page 9

A La Carte | Page 10

LUNCH

Lunch Buffets | Pages 11-15

Gourmet Boxed Lunch | Page 16

Plated Lunch | Pages 17–19

RECEPTION

Hors d'oeuvres | Pages 20-21

Displays and Stations | Pages 22-28

DINNER

Dinner Buffets | Pages 29-31

Plated Dinner | Pages 32-34

BAR

Bar Packages | Pages 35-38

Specialty Cocktails | Page 38

Consumption and Cash Bars | Page 39

Wine List | Page 40

veg vegetarian | **v** vegan | **n** contains nuts | **df** dairy free | **gf** gluten free



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.



BREAKFAST

Based on a maximum of two hours of service
Minimum order of 25 guests

BASIC BREAKFAST BUFFET

\$55 per person

Assortment of Croissants, Muffins and Pastries with Marmalade, Fruit Preserves and Butter **n, veg**
Peak-Season Sliced Fruit and Berries **v, gf**
House-Made Granola and Greek Yogurt **veg**
Orange, Grapefruit and Cranberry Juice
House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas

AMERICAN BREAKFAST BUFFET

\$65 per person

Assortment of Croissants, Muffins and Pastries with Marmalade, Fruit Preserves and Butter **n, veg**
Peak-Season Sliced Fruit and Berries **v, gf**
Scrambled Glaum Ranch Eggs **df, gf**

Select One:

Red Bliss Potatoes, Crispy Potatoes with Caramelized Onions or Griddled Hash Browns **v, gf**

Select Two:

Applewood Smoked Bacon, Turkey Bacon, Link Pork Sausage, Chicken-Apple Sausage or Rosemary Ham
df, gf

Orange, Grapefruit and Cranberry Juice
House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

BREAKFAST

SANTA MONICA BREAKFAST BUFFET

\$68 per person

Assortment of Croissants, Muffins and Pastries with Marmalade, Fruit Preserves and Butter **n, veg**

Peak-Season Sliced Fruit and Berries **v, gf**

Scrambled Glaum Ranch Egg Whites **df, gf**

Chicken-Apple Sausage and Turkey Bacon **df, gf**

Grilled Asparagus and Roasted Campari Tomatoes **v, gf**

Orange, Grapefruit and Cranberry Juice

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas

BUILD-YOUR-OWN BREAKFAST TACO BUFFET

\$65 per person

Peak-Season Sliced Fruit and Berries **v, gf**

Tajin and Lime on the Side

Corn Tortillas **veg, gf**, Warm Flour Tortillas **veg**

Scrambled Glaum Ranch Eggs **df, gf**

Crispy Potatoes with Caramelized Onions **v, gf**

Applewood Smoked Bacon **df, gf**

Pork Chorizo **df, gf**

Monterey Jack Cheese **veg, gf**

Sour Cream, Guacamole, Pico de Gallo and Salsa Verde

Orange, Grapefruit and Cranberry Juice

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas

PLATED BREAKFAST

\$60 per person

Bakery Basket for the Table: Assortment of Croissants, Muffins and Pastries **n, veg**

Marmalade, Fruit Preserves and Butter

Select One:

*Seasonal Mixed Fruit Salad with Mint and Lemongrass Dressing **v, gf***

Granola Parfait with Bellwether Farms Yogurt and Native Berries

Aged Cheddar Cheese and Vegetable Frittata **gf**

Crispy Potatoes with Caramelized Onions **v, gf**

Grilled Asparagus and Roasted Campari Tomatoes **v, gf**

Applewood Smoked Bacon **df, gf**

Orange Juice

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.



BRUNCH

Based on a maximum of two hours of service
Minimum order of 25 guests

MIRAMAR BRUNCH

\$90 per person

Assortment of Croissants, Muffins and Pastries with Marmalade, Fruit Preserves and Butter **n, veg**

Assorted Bagels and Whipped Cream Cheese **veg**

Peak-Season Sliced Fruit and Berries **v, gf**

Scrambled Glaum Ranch Eggs **df, gf**

Lemon Ricotta Pancakes with Berry Compote, Maple Syrup and Whipped Butter **veg**

Select One:

Applewood Smoked Bacon, Turkey Bacon, Link Pork Sausage, Chicken-Apple Sausage or Rosemary Ham **df, gf**

Farfalle Pasta with Grilled Chicken, Arugula and Tomatoes

Strawberry Napoleons **veg**

Orange, Grapefruit and Cranberry Juice

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

BRUNCH

PALISADES BRUNCH BUFFET

\$120 per person

Assortment of Croissants, Muffins and Pastries with Marmalade, Fruit Preserves and Butter **n, veg**

Peak-Season Sliced Fruit and Berries **v, gf**

Granola Parfait with Bellwether Farms Yogurt and Native Berries **veg**

Scrambled Glaum Ranch Egg Whites **df, gf**

Belgian Waffles with Warm Berry Compote, Whipped Cream and Whipped Butter **veg**

Breakfast Flatbread with Arugula, Applewood Smoked Bacon, San Danielle Prosciutto and Sunny-Side-Up Eggs

House Cured Salmon with Local Tomatoes, Red Onion, Caper Berries, Assorted Bagels and Whipped Cream Cheese

Artisan Greens Salad, Cherry Tomatoes, Local Vegetables, Sliced Almonds,

Herbs and Champagne Vinaigrette **n, v, gf**

Goat Cheese Tortellini, Garlic, Sweet Basil, Capers, Tomato Sauce **veg**

Seasonal Fruit Tarts **veg**

Flourless Chocolate Cake **veg, gf**

Orange, Grapefruit and Cranberry Juice

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas





BREAKFAST *enhancements*

BURRITOS & SANDWICHES

Bacon, Glaum Ranch Eggs, Cheddar Cheese, Guacamole and Fries Burrito	\$18 each
Garden Veggie Burrito with Glaum Ranch Egg Whites, Salsa Verde and Queso Fresco	\$16 each
Scrambled Glaum Ranch Eggs, Cheddar Cheese and Rosemary Ham on an English Muffin	\$16 each
Croissant with Applewood Smoked Bacon and Chive Scrambled Glaum Ranch Eggs	\$16 each

EGGS CETERA

Frittata Verde with Avocado and Tomatillo Salsa df, gf	\$16 per person
Eggs Benedict with Applewood Smoked Bacon, Hollandaise Sauce and Poached Glaum Ranch Eggs	\$16 per person
Chilaquiles with Chicken, Salsa Roja and Queso Fresco	\$16 per person
Tofu Scramble v, gf	\$16 per person

MEATS

Applewood Smoked Bacon df, gf	\$11 per person
Turkey Bacon df, gf	\$11 per person
Link Pork Sausage df, gf	\$11 per person
Chicken-Apple Sausage df, gf	\$11 per person
Rosemary Ham df, gf	\$11 per person
Pork or Vegan Chorizo df, gf	\$11 per person
Corned Beef Hash df, gf	\$11 per person
Beyond Meat Sausage df, gf	\$11 per person
Portuguese Sausage df, gf	\$11 per person
Merguez Sausage df, gf	\$11 per person



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

BREAKFAST *enhancements*

MISCELLANEOUS

Farmer's Market Whole Fruit v, gf	\$6 per piece
Peak-Season Sliced Fruit and Berries v, gf	\$20 per person
Granola Parfait with Bellwether Farms Yogurt and Native Berries veg	\$16 each
Avocado Toast Topped with Pickled Red Onion, Ricotta Salata, Edamame, Radish Sprouts veg	\$20 each
Assorted Croissants, Pastries and Muffins n, veg	\$82 per dozen
Assorted Bagels with Cream Cheese veg	\$86 per dozen
Steel Cut Oats with Dried Fruit, Bananas, Brown Sugar and Steamed Milk veg	\$15 per person

VEGETABLES

Red Bliss Potatoes v, gf	\$10 per person
Griddled Hash Browns v, gf	\$10 per person
Grilled Asparagus v, gf	\$10 per person
Roasted Tomatoes with Herbs and Lemon Zest v, gf	\$10 per person
Sautéed Seasonal Mushrooms, Herb Butter veg, gf	\$10 per person
Slow-Cooked Grits with Aged White Cheddar Cheese veg, gf	\$10 per person
Crispy Fingerling Potatoes with Caramelized Onions v, gf	\$10 per person

STATIONS

Chef Attendant Fee of \$295 per station will apply per every 100 guests and based on two hours of service

Omelets with Applewood Smoked Bacon, Black Forest Ham, Onions, Mushrooms, Spinach, Tomatoes, Jack and Cheddar Cheese \$28 per person

Smoked Salmon with Tomatoes, Red Onion, Capers, Assorted Bagels, Cream Cheese* \$25 per person

Buttermilk and Lemon Ricotta Pancakes with Fruit Compote and Vermont Maple Syrup* **veg** \$20 per person

Belgian Waffles with Candied Pecans, Fruit Compote, Vermont Maple Syrup and Whipped Cream* **n, veg** \$20 per person

Brioche French Toast with Fresh Berries and Vermont Maple Syrup* **veg** \$20 per person

Smoothie Station: \$22 per person

Very Berry: *Non-Fat Yogurt, Soy Milk, Blueberries, Blackberries, Honey*

Strawberry-Banana: *Greek Yogurt, Vanilla, Banana, Strawberries, Agave*

Tropical Oasis: *Soy Milk, Mango, Pineapple, Citrus, Coconut*

Green Machine: *Kale, Spinach, Apple, Non-Fat Yogurt*

***Indicates stations that can be pre-made and served unattended or served attended with Chef Attendant.**



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.



BREAKS

Based on a maximum of one hour of service
Minimum order of 25 guests

LIGHT AND HEALTHY BREAK

\$35 per person

Crudit  with Hummus **v, gf**, Eggplant Baba Ganoush **v, gf**, Tzatziki **veg, gf**
Fruit Kabobs **v, gf** with Mint Honey-Yogurt Dip **veg, gf**
Deluxe Mixed Nuts and Sundried Fruits **n, veg**

SWEET & SAVORY

\$32 per person

Warm Salted Pretzels with IPA Cheddar Cheese **veg** and Whole Grain Mustard **veg**
Caramel Popcorn
King-Sized Chocolate Bars and Candy: Snickers, Hershey's, M&M's, Reese's, Skittles and Twizzlers

MUNCHIES BREAK

\$28 per person

Chocolate Pretzels
Truffle and Cheddar Popcorn
Chips and Dips: Potato Chips, Tortilla Chips, Onion Dip, Salsa, Guacamole



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

A LA CARTE *breaks*

SWEETS

Assortment of Fairmont Cookies n, veg	\$80 per dozen
Sea Salt Brownies n, veg, gf	\$80 per dozen
Mini Cupcakes veg	\$80 per dozen
French Macarons n, veg	\$72 per dozen
Mini Churros with Matcha Sugar veg	\$72 per dozen
King-Sized Chocolate Bars and Candy: Snickers, Hershey's, M&M's, Reese's, Skittles, Twizzlers	\$8 each
Häagen-Dazs Ice Cream Bars: Vanilla Almond or Classic Vanilla Chocolate	\$128 per dozen
Assorted Dove Ice Cream Bars: Chocolate or Vanilla Milk Chocolate	\$85 per dozen

SNACKS

Potato Chips with Onion Dip veg	\$15 per person
Tortilla Chips veg with Salsa and Guacamole v, gf	\$17 per person
Pita Chips veg with Hummus v, gf	\$15 per person
Individual Bags of Chips or Pretzels	\$6 each
Mixed Nuts n, veg	\$12 per person
Assortment of Energy Bars	\$7 each
Individual Bags of Gourmet Popcorn - Select One: <i>Classic, Cheddar or Truffle</i>	\$12 per bag
Warm Salted Pretzels with IPA Cheddar Cheese and Whole Grain Mustard veg	\$108 per dozen

MARKET SELECTIONS

Farmer's Market Whole Fruit v, gf	\$6 per piece
Fruit Kabobs v, gf with Mint Honey-Yogurt Dip veg, gf	\$14 each
Peak-Season Sliced Fruit and Berries v, gf	\$20 per person
Crudit� v, gf with Ranch, Blue Cheese and Muhammara Dips veg, gf	\$18 per person
Assorted Individual Yogurt	\$8 each

REFRESHMENTS

Freshly Brewed Regular Coffee and Decaffeinated Coffee	\$118 per gallon
Fairmont Signature LOT 35 Tea Box	\$118 per gallon
Freshly Brewed Iced Tea	\$85 per gallon
Hot Chocolate Station including Manjari, White and Abuelita Hot Chocolate	\$90 per gallon
Orange, Cranberry, Grapefruit or Apple Juice	\$90 per gallon
Lemonade Bar - Select One: <i>Classic, Strawberry, Cucumber</i>	\$85 per gallon
Smoothies - Select Two: Very Berry, Strawberry-Banana, Tropical Oasis, Green Machine	\$14 per person
Infused Water - Select One: Lemon, Lime & Orange, Strawberry & Basil, Mint & Cucumber	\$74 per gallon
Flat and Sparkling Water	\$9 each
Assorted Soft Drinks	\$9 each
Gatorade	\$10 each
Bottled Iced Tea	\$9 each
Cold Brew Coffee	\$10 each
Coconut Water	\$10 each
Red Bull	\$10 each
Individual Bottled Local Organic Pressed Fresh Juices 16oz.	\$20 each



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.



LUNCH *buffets*

Based on a maximum of one and a half hours of service
Minimum order of 25 guests

CLASSIC DELI BUFFET \$78 per person

Roasted Tomato Soup, Herb Oil **v, gf** served with Sourdough Croutons on the side
Market Salad with Seasonal Farmer's Market Greens and Vegetables, Champagne Vinaigrette **v, gf**
Traditional Caesar, Romaine Hearts, Sourdough Croutons, Grana Padano Cheese, White Anchovy
Kettle Potato Chips and Classic Onion Dip **veg, gf**
Assortment of Sliced Sandwich Breads: White, Wheat, Sourdough, Rye and Gluten-Free Upon Request
Roasted Turkey, Black Forest Ham, Black Peppered Roast Beef, Salami and Chicken Salad **gf**
Assortment of Cheeses: Cheddar, Swiss, Provolone, Pepper Jack **gf**
Tomatoes, Butter Lettuce, Sweet Onions and Pickles
Pepperoncini, Mayonnaise and Assortment of Mustards
Sea Salt Brownies **n, veg, gf**
Assortment of Fairmont Cookies **n, veg**
House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

LUNCH *buffets*

THE SANDWICH SHOPPE

\$82 per person

Butternut Squash Soup **v, gf** served with Crème Fraîche on the side

Butter Lettuce, Candied Pecans, Cabecou Goat Cheese, Apples, Champagne Vinaigrette **n, veg, gf**
Caprese Salad, Heirloom Tomatoes, Di Stefano Mozzarella Cheese, Torn Basil, Aged Balsamic **veg, gf**
Local Greens, Arugula, Seasonal Cress, Roasted Beets, Watermelon, Feta Cheese,
Pistachio Tangerine Dressing **n, veg, gf**

Sandwiches – Select Three (Gluten-Free Bread Available Upon Advance Request):

Roasted Vegetables, Hummus, Quinoa, Artichoke, Gluten-Free Tortilla **v, gf**

Sliced Prosciutto, Salami, Whipped Goat Cheese, Roasted Tomatoes, Pesto, Watercress, Baguette

Roast Beef, Aged Cheddar Cheese, Horseradish, Pickled Red Onion Jam, Aioli, Baguette

Turkey, Swiss Cheese, Bibb Lettuce, House-Made Fig Jam, Focaccia

White Albacore Tuna Salad, Italian Parsley, Lemon Mayonnaise, Ciabatta

Grilled Chicken Pesto, Sliced Tomatoes, Basil, Jack Cheese, Ciabatta

Greek Salad Wrap, Onion, Tomato, Oregano, Kalamata Olives, French Feta Cheese, Pita Bread

Lemon Bars **veg**

Blondie Brownies **n, veg**

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas



LUNCH *buffets*

TACO BAR

\$85 per person

Tortilla Soup, Sour Cream, Avocado, Tortilla Strips
Adobo Chopped Salad with Romaine, Black Beans, Jicama, Bell Peppers, Queso Fresco,
Avocado, Tomato, Corn, Chipotle Vinaigrette **veg, gf**

Select Two:

Grilled Chicken Thigh **df, gf**
Pork Chile Verde **df, gf**
Beef Ropa Vieja **df, gf**
Carne Asada **df, gf**
Organic Tofu with Chipotle **v, gf**
Grilled Fish with Tomatillo Salsa **gf**

Vegan Roasted Poblano Peppers and Organic Mushrooms **v, gf**

Mexican Rice **v, gf**

Refried Beans **veg, gf**

Corn Tortillas **veg, gf** and Flour Tortillas **veg**

Tortilla Chips **veg**

Queso Fresco, Guacamole, Sour Cream, Pico de Gallo

Churros with Spiced Chocolate Sauce **veg**

Mini Flans **veg**

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas

ITALIAN BUFFET

\$87 per person

Assorted Rolls with Salted Butter

Italian Wedding Soup

Traditional Caesar Salad with Romaine Hearts, Sourdough Croutons, Grana Padano Cheese, White Anchovy

Italian Chopped Salad with Salami, Garbanzo Beans, Tomatoes, Pepperoncini,

Provolone Cheese, Iceberg Lettuce and Oregano Vinaigrette **gf**

Potato Gnocchi with Parmesan Cheese and Lemon Cream **veg**

Beef and Pancetta Lasagna with Kale Pesto

Stuffed Jidori Chicken Breast, Mozzarella Cheese, Sundried Tomatoes, Creamed Polenta

Lemon Roasted Cauliflower **v, gf**

Lemon Meringue Tart **veg**

Mini Cannolis **veg**

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

LUNCH *buffets*

MEDITERRANEAN BUFFET

\$88 per person

Turkish Red Lentil Soup with Fresh Parsley **v, gf**
Tzatziki **gf**, Hummus **v, gf**, Baba Ganoush **v, gf** and Pita Bread **veg**
Watermelon Salad with Mint, Cucumber and Feta Cheese **veg, gf**
Greek Salad with Heirloom Tomatoes, Olives, Feta Cheese, Red Onion, Oregano and Red Wine Vinegar Dressing **veg, gf**
Seared Local White Fish, Harissa, Warm Tomatoes and Olive Agrodolce **gf**
Marinated Eggplant, Garbanzo Beans, Tomatoes, Sumac, Basil, Olive Oil **v, gf**
Chicken Tagine with Dates, Olives and Fregola Sarda
Lemon and Herb Rice with Orzo Pilaf **veg, df**
Selection of Chef's Mediterranean Inspired Desserts **veg**
House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas

SANTA MONICA BUFFET

\$94 per person

Assorted Rolls with Salted Butter
White Bean Soup with Garlic, Kale **v, gf** served with Bacon Crumbles on the side
Local Greens, Quinoa, Grilled Zucchini, Strawberry, Watermelon, Marcona Almonds, Goat Cheese, Champagne Vinaigrette **n, veg gf**
Chopped Salad with Iceberg Lettuce, Salami, Garbanzo Beans, Tomatoes, Pepperoncini, Provolone Cheese, Oregano Vinaigrette **gf**
Pan Seared Sea Bass, Sweet Potato Gratin, Peppered Green Beans **gf**
Roasted Chicken, Potato Gnocchi, Seasonal Mushrooms, Tarragon
Grilled Flank Steak with Chimichurri Jus **df, gf**
Weiser Farms Fingerling Potatoes **v, gf**
Seasonal Roasted Farmers Market Vegetables **v, gf**
Chocolate and Vanilla Cupcakes **veg**
Mini Fruit Tarts **veg**
House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas



LUNCH *buffets*

CALIFORNIA DREAMIN'

\$90 per person

Assorted Rolls with Salted Butter
Potato Leek Soup **veg, gf**
Baby Kale, Shaved Brussel Sprouts, Sun-Dried Blueberries, Grape Tomatoes, Toasted Pumpkin Seeds,
Cranberry Orange Vinaigrette **v, gf**
Fusilli Salad, White Beans, Broccolini, Sun-Dried Tomatoes, Feta Cheese **veg**
California Salad, Local Lettuces, Shaved Fennel, Grapefruit and Orange Segments, Hearts of Palm,
Freshly Picked Mint, Champagne Vinaigrette **v, gf**
Baja Style Tofu, Tequila, Lime, Chile Peppers, Onion **v, gf**
Citrus Glazed Salmon, Avocado and Tomato Salsa Fresca, Cara Cara Reduction **gf**
Blackened Chicken, Corn, Fava Beans, Tomato Ragout, Natural Jus **gf**
Garlic Herb Rice **veg, gf**
Stir-Fried Seasonal Vegetables **v, gf**
Strawberry Panna Cotta **veg**
Chocolate Dipped Coconut Macaroons **veg**
House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas

MIRAMAR BBQ

\$84 per person

House Baked Cornbread **veg**
Baby Iceberg Wedge, Heirloom Tomatoes, Bacon, Crumbled Blue Cheese, Pickled Red Onion,
Buttermilk Chive Dressing **gf**
Traditional Yukon Gold Potato Salad, Bacon, Whole Grain Mustard and Chives **gf**
Southwestern Cabbage Slaw **v, gf**
Grilled Chicken Breast with Hoisin Barbeque Sauce **gf**
Grilled Gourmet Bratwurst Sausages, Caramelized Onions and Apples **gf**
Smoked Tofu Burnt Ends **v, gf**
Macaroni and Cheese, White Cheddar Cheese **veg**
Grilled Corn with Soft Butter and Scallions **veg**
Key Lime Tarts **veg**
Brown Butter Madeleines **veg**
House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas





GOURMET BOXED LUNCHES

\$65 per person

Sides – Select One:

Weiser Farms Marble Potato Salad, Hard Boiled Egg, Bacon, Mustard, Dill

Lebanese Couscous, Dried Apricots, Cucumber, Tomato, Parsley, Olive Oil ▼

*Market Salad, Seasonal Farmer's Market Greens, Vegetables, Champagne Vinaigrette **v, gf***

Sandwiches – Select Two:

Curried Chicken Salad Sandwich, Apple, Golden Raisins, Multigrain Roll

Roast Beef, Aged Cheddar Cheese, Horseradish, Pickled Red Onion Jam, Aioli, Baguette

Turkey, Swiss Cheese, Bibb Lettuce, House-Made Fig Jam, Focaccia

Smoked Salmon, Brie Cheese, Watercress, Dill Spread, Pumppernickel

Greek Salad Wrap, Onion, Tomato, Oregano, Kalamata Olives, French Feta Cheese, Pita Bread

*Roasted Vegetables, Hummus, Quinoa, Artichoke, Gluten-Free Tortilla **v, gf***

Kettle Chips

Fairmont Chocolate Chip Cookie **n, veg**



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.



Plated LUNCH

Plated Lunches are based on a three course meal including a starter, entrée and dessert. Four course menus are available at an additional \$16 per person. For plated meals, offering your guests a choice of up to three entrées is available (quantities of each entrée guaranteed seven days in advance; guests must have individual place cards denoting entrée selections). The guest price for all meals will be based on the higher-priced entrée selection.

*Includes Assorted Rolls with Salted Butter,
House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas*

SOUPS

Roasted Tomato, Herb Oil **v, gf** served with Sourdough Croutons on the side

Turkish Red Lentil with Fresh Parsley **v, gf**

Leek and Potato, Creme Fraiche, Scallions **veg, gf**

Butternut Squash with Rosemary Brown Butter, Pepitas, Goat Cheese **veg, gf**

Tortilla Soup, Sour Cream, Avocado, Tortilla Strips

SALADS

Traditional Caesar, Romaine Hearts, Sourdough Croutons, Grana Padano Cheese, White Anchovy
Caprese Salad, Heirloom Tomatoes, Di Stefano Mozzarella Cheese, Torn Basil, Aged Balsamic **veg, gf**

California Salad, Local Lettuces, Shaved Fennel, Grapefruit and Orange Segments, Hearts of Palm,

Freshly Picked Mint, Champagne Vinaigrette **v, gf**

Butter Lettuce, Candied Pecans, Cabecou Goat Cheese, Apples, Champagne Vinaigrette **n, veg gf**

Farmer's Market Salad, Petite Greens and Herbs, Cherry Tomatoes, Cucumber, Carrots, Jicama,

Marcona Almonds, Champagne Vinaigrette **n, v, gf**

Roasted Beets, Watercress, Arugula, Yogurt, Feta Cheese, Pistachio, Tangerine Dressing **n, veg, gf**

Baby Iceberg Wedge, Heirloom Tomatoes, Bacon, Crumbled Blue Cheese, Pickled Red Onion,

Buttermilk Chive Dressing **gf**



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

Plated LUNCH

ENTREES

FISH, MEAT & POULTRY

Citrus Miso Roasted Seabass, Carrott Ginger Puree, Forbidden Rice, Baby Bok Choy, Glazed Carrots gf	\$82 per person
Grilled Scottish Salmon, Pea Puree, Saffron Couscous, Leeks, Golden Beets, Asparagus, Pea Shoots	\$80 per person
Jidori Chicken Breast, Cauliflower Puree, Sundried Tomato, Vegetable Farro, Mustard Jus	\$78 per person
Herb Crusted Grain Fed Chicken Breast, Rigatoni, Tomato Cream Sauce, Roasted Vegetables, Olives, Parmesan Cheese	\$78 per person
Braised Short Rib, Creamed Polenta, Broccolini, Herb Velute, Gremolata	\$85 per person
Filet Mignon, Yukon Gold Potato Puree, Asparagus, Onion Marmalade, Napa Pinot Noir Jus gf	\$92 per person

VEGETARIAN

Wild Mushroom Ravioli, Butternut Puree, Rosted Portobello Mushrooms, Sage, Pine Nuts, Pesto veg	\$74 per person
--	-----------------

VEGAN

Slow-Cooked Butternut Squash, Maple, Farro, Baby Spinach Salad v	\$74 per person
Grilled Cauliflower Steak, Braised White Beans, Garlic, Chard, Preserved Lemons v, gf	\$74 per person
Vegan Vegetable Curry, Market Vegetables, Spinach, Chickpeas, Five Spice Tofu, Organic Brown Rice v, gf	\$74 per person

SALAD ENTREES

The Cobb, Fresh Seasonal Greens, Diced Egg, Tomato, Avocado, Bacon, Grilled Chicken, Red Wine Vinaigrette gf	\$68 per person
Salmon Greek Salad, Romaine Lettuce, Heirloom Tomatoes, Feta Cheese, Cucumber, Olives, Peppers, Red Onions, Lemon Oregano Vinaigrette gf	\$70 per person
Togarashi Spiced Ahi Tuna Loin, Organic Arugula, Mesclun Greens, Hearts Of Palm, Asian Pickled Cucumber, Cherry Tomatoes, Crisp Wontons, Kalamansi Dressing df	\$72 per person



Food & Beverage is subject to a 17% service charge gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

Plated LUNCH

DESSERT

Raspberry Tart with Pistachio*
Lemon Meringue Tart
Vanilla Panna Cotta, Poached Seasonal Fruit
Caramel NY Style Cheesecake
Sea Salt Chocolate Éclair
Individual Seasonal Fresh Fruit Tarts
Dark Chocolate Mouse, Hazelnut Crunch*

***Nut-Free versions of these items available upon request**



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.



RECEPTION

HORS D'OEUVRES

Five Selections, unlimited for one hour: \$60 per person

Six Selections, unlimited for one hour: \$70 per person

*A la carte, priced per piece
(25 piece minimum per selection)*

COLD

Yellow Tomato Gazpacho v, gf	\$9 each
Confit Carrot with Whipped Hummus and Aleppo Pepper v, gf	\$9 each
Maple Glazed Butternut Squash, Pickled Pear v, gf	\$9 each
Cherry Tomatoes with Crab and Tarragon Mayo df, gf	\$13 each
Insalada Caprese Crostini veg	\$9 each
Vegetable Summer Roll, Sweet Chili Dipping Sauce v, gf	\$10 each
Jumbo Shrimp Cocktail Shooter df, gf	\$13 each
Potato Cake, Smoked Salmon, Caviar df	\$12 each
Wild Salmon Tartare, Tobiko, Wasabi Creme Fraiche gf	\$12 each
Lobster Roll with Apple, Tarragon df	\$14 each
Tuna Poke Seaweed Cones df	\$13 each
Greek Skewer, Pesto, Tomato, Kalamata Olives, Feta Cheese veg, gf	\$9 each
Honey Dates with Fourme d'Ambert veg, gf	\$10 each
Lavendar Honey Goat Cheese Tartlet veg	\$9 each
Deviled Eggs with Everything Bagel Seasoning and Chive gf	\$10 each



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

RECEPTION

HORS D'OEUVRES

WARM

Curried Vegetable Samosas, Mango Dipping Sauce veg, df	\$9 each
Gruyere Cheese and Black Pepper Gougeres veg	\$10 each
Mac n' Cheese Croquettes veg	\$9 each
Grana Padano Arancini with Truffle Aioli veg	\$10 each
Coconut Shrimp with Spicy Mango Sauce df	\$13 each
Smoked Chicken, Poblano Pepper Quesadilla, Salsa Verde	\$12 each
Tandoori Chicken Skewers with Chili Lime Yogurt gf	\$12 each
Grilled Beef Skewers with Chimichurri Verde df, gf	\$13 each
Grilled Lamb Chop with Tomato Mint Chutney df, gf	\$15 each
Beef Wellington with Red Wine Reduction Sauce	\$14 each
Classic All Beef Slider with Sharp Cheddar Cheese, Pickle, Brioche Bun	\$14 each
Filet Mignon Cheesesteaks with Peppers, Onions	\$14 each
Bacon Wrapped Date Stuffed with Blue Cheese and Balsamic Glaze gf	\$11 each
Chicken Taquito Shooter, Avocado Mousseline	\$12 each
Pigs in a Blanket with Mustard Sauce	\$10 each





RECEPTION *stations*

Based on a maximum of two hours of service
Minimum order of 25 guests

Optional Chef Attendants are available for most reception stations. A Chef Attendant fee of \$295 per chef per 75 guests applies. Some stations as noted may require a Chef Attendant.

SALAD STATION

\$30 per person

Select Three:

Traditional Caesar, Romaine Hearts, Sourdough Croutons, Grana Padano Cheese, White Anchovy
Market Salad with Seasonal Farmer's Market Greens and Vegetables, Champagne Vinaigrette **v, gf**
Butter Lettuce, Candied Pecans, Cabecou Goat Cheese, Apples, Champagne Vinaigrette **n, veg, gf**
Bibb Lettuce, Prosciutto, Aged Manchego Cheese, Croutons, Herb Vinaigrette
Beets, Upland Cress, Fromage Blanc Cheese, Orange Vinaigrette **gf**
Scarlet Quinoa Tabouli, Persian Cucumbers, Heirloom Tomatoes, Mint,
Feta Cheese, Lemon Vinaigrette **veg, gf**
Caprese, Heirloom Tomatoes, Di Stefano Mozzarella Cheese, Torn Basil, Aged Balsamic **veg, gf**
Roasted Brussels Sprouts, Cabbage, Pine Nuts, Cranberries **v, gf**

CHARCUTERIE & CHEESE DISPLAY

\$48 per person

Assortment of Charcuterie, Pickled Vegetables, Mustards, Rosemary Scented Almonds,
Premium International and Domestic Cheeses, Fig Compote, Honeycomb, Fresh and Dried Fruits,
Assorted Toast, Crackers and Crostini



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

RECEPTION *stations*

CHEESE DISPLAY

\$35 per person

Premium International and Domestic Cheeses, Fig Compote, Honey Comb,
Fresh and Dried Fruits, Assorted Toast, Crackers and Crostini

CRUDITE DISPLAY

\$25 per person

Baby Rainbow Carrots, Celery Sticks, Cucumber Slices, Heirloom Radish Slices, Cauliflower,
Sugar Snap Peas **v, gf** with Buttermilk Herb Dressing **veg**, Hummus and Blue Cheese Dressing

PASTA STATION

\$38 per person

Assorted Rolls with Salted Butter

Select Three:

Strozzapreti, Smoked Chicken, Garden Peas, Roasted Peppers, Pesto

Penne Primavera, Grilled Vegetables, Broccolini, San Marzano Tomatoes **veg**

Wild Mushroom Ravioli, Toy Box Mushrooms, Porcini Cream **veg**

Butternut Squash Tortellini, Soy Brown Butter, Candied Lemon, Hazelnuts **n, veg**

Kale and Mozzarella Cheese Gluten-Free Ravioli, Black Kale Chips, Kale Pesto Cream **veg, gf**

Hand-Rolled Gnocchi, Bolognese, Sweet Basil, Grana Padano

Organic Arborio Rice, Shrimp, Garden Peas and Corn **(add \$6 per person)**

Served with Parmesan Cheese and Red Chili Flakes

FLATBREAD STATION

\$34 per person

Grilled Chicken, Pesto, Spinach, Feta Cheese

Margherita, Di Stefano Mozzarella Cheese, Torn Basil **veg**

Pepperoni, Sausage, Ham, Baker's Bacon, Mushroom, Garlic, Ricotta Cheese

Served with Parmesan Cheese and Red Chili Flakes

PASTA AND FLATBREAD STATION

\$48 per person

Select Two Pastas & Two Flatbreads

Food & Beverage is subject to a 17% service charge gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.



RECEPTION *stations*

TOMATO SOUP & GRILLED CHEESE STATION

\$42 per person

Roasted Tomato, Herb Oil **v, gf** served with Sourdough Croutons on the side

Aged Cheddar Cheese, Gruyere Cheese, Tomato Jam **veg**

Prosciutto, Mozzarella Cheese, Tapenade, Sundried Tomatoes

Aged Cheddar Cheese, Short Rib, Portobello Mushroom, Onion Jam

Served with Tater Tots **veg**

Ketchup, Ranch Dressing, Garlic Aioli

SLIDER STATION

\$38 per person

Select Three:

Classic All Beef Sliders, Sharp Cheddar Cheese, Pickle on Brioche Bun

Fried Chicken Slider on Hawaiian Roll

Falafel, Tomato, Cucumber, Mint Aioli, Classic Bun **veg**

Pulled Pork, Coleslaw, Hawaiian Roll

Impossible Burger on Gluten Free Bun **v, gf**

Served with Truffle Fries and Sweet Potato Fries **veg**

Ketchup, Ranch Dressing, Garlic Aioli

CHILLED SEAFOOD STATION

\$68 per person (based on 6 pieces per person)

East and West Coast Oysters on the Half Shell **df, gf**

Chilled Jumbo Shrimp **df, gf**

Crab Claws **df, gf**

Maine Lobster Cocktail **df, gf**

Served with Cocktail Sauce, Drawn Butter, Mignonette, Mustard Sauce,

Tabasco Hot Sauce, Lemon Wedges

Enhancement: Crab Legs \$20 per person



RECEPTION *stations*

GAUCHO GRILL

Chef Attendant is required. A fee of \$295 per station will apply per every 75 guests.

Meats – Select One:

Dry Rubbed Prime Rib **gf** with Garlic Mashed Potatoes **gf**, Miniature Split Rolls, Beef Jus
- \$55 per person

Slow Cooked Beef Tenderloin **gf** with Creamy Polenta **gf**, Horseradish Cream, Silver Dollar Rolls, Bearnaise Sauce
- \$62 per person

Slow and Low Cooked Brisket **gf** with Pancetta Brussels Sprouts **df, gf**, Corn Bread, BBQ Sauce
- \$44 per person

Swordfish Wrapped in Banana Leaves **gf**, Pineapple Rice Pilaf **df, gf**, Miniature Split Rolls
- \$44 per person

Teriyaki BBQ Roasted Salmon Filet **gf**. Stir Fry Rice **df, gf**, Miniature Split Rolls, Citrus Butter, Spicy Aioli
- \$44 per person

Enhancement Sides - \$14 per person, per side

Creamed Spinach **veg, gf**

Creamy Mac N' Cheese **veg**

Grilled Lemon Asparagus **v, gf**

Succotash of Peas, Fava Beans, Corn **veg, gf**

DIM SUM STATION

\$48 per person

Vegetable Summer Rolls **v, df**

Chicken Pot Stickers **df**

Shrimp Gyoza **df**

Vegetable Pot Stickers **veg, df**

Steamed Pork Buns **df**

Served with Sweet Chili Sauce, Ponzu Sauce, Ginger Soy Sauce



RECEPTION *stations*

MEDITERRANEAN STATION

\$38 per person

Marinated and Grilled Vegetables including Zucchini, Yellow Squash, Eggplant,
Portobello Mushrooms, Sweet Peppers, Asparagus, Artichokes **v, gf**

Baba Ganoush **v, gf**

Edamame Hummus **v, gf**

Selection of Local Cheeses **veg**

Pickled Vegetables

Small Batch Mustards

Olive Tapenade

Grilled Flatbreads with Olive Oil and Sea Salt **veg**

Focaccia and Ciabatta Breads **veg**

POKE BOWL STATION

\$55 per person

Ahi Tuna **df, gf**, Hamachi **df, gf**, and Salmon **df, gf**, Organic Marinated Tofu **v, gf**
Brown Rice **v, gf**

Seaweed, Diced Avocado, Sesame Seeds, Green Onions, Smoked Squid Salad
Edamame, Pickled Ginger, Crispy Fried Shallots, Daikon Sprouts, Radish Sprouts
Soy Sauce, Wasabi, Sriracha Sauce, Furikake

MAC N' CHEESE STATION

\$38 per person

Assorted Rolls with Salted Butter

Select Three:

Cavatappi Pasta with Creamy Four Cheese Sauce, Toasted Cheesy Breadcrumbs **veg**

Macaroni with Spinach and Oven Dried Tomatoes **veg**

Macaroni with Bacon and Wild Mushrooms

Macaroni with Succulent Maine Lobster and Spring Peas **(Add \$8 per person)**



RECEPTION *stations*

TACO STATION

\$38 per person

Carne Asada **df, gf**

Pork Cochinita Pibil, Tomatillo Salsa **df, gf**

Grilled Chicken **df, gf**

Corn Tortillas **veg, gf** and Flour Tortillas **veg**

Tortilla Chips **veg**

Salsa Verde, Charred Tomato Salsa, Queso Fresco, Cilantro, Onion, Cabbage, Lime,
Pico de Gallo, Guacamole

SUSHI STATION

\$60 per person, based on (6) pieces per person

Traditional Sushi Rolls: Spicy Tuna Roll, California Roll and Vegetable Roll **df, gf**

Specialty Sushi Rolls: Seared Albacore with Crispy Onion Roll,
Scottish Salmon & Avocado Roll and Mini Ahi Tuna Tacos

Nigiri: Salmon, Tuna, Yellow Tail, Albacore **df, gf**

Wasabi, Fresh Ginger, Soy Sauce

FIG FRUIT CART

\$28 per person

Chef Attendant is required. A fee of \$295 per station will apply per every 75 guests.

Sliced Fruits: Mango, Cucumbers,

Jicama, Watermelon, Oranges, Cantaloupe, Melon **v, gf**

Fresh Lime Juice, Tajin



RECEPTION *stations*

ICE CREAM SUNDAE STATION

\$32 per person

Chef Attendant is Required. A fee of \$295 per station will apply per every 75 guests.

Ice Cream Includes:

Chocolate, Vanilla and Seasonal Sorbet

Toppings Include:

Assorted Sprinkles, Chopped Nuts, M&Ms, Crumbled Oreos, Cherries, Whipped Cream,
Seasonal Berries, Warm Chocolate and Caramel Sauces

SWEET INDULGENCE STATION

\$32 per person

Select Three:

Mini Crème Brulees **veg**

Mini Cheesecakes **veg**

Mini Berry Crumbles **veg**

Mini Cannolis **veg**

Mini Chocolate Mousse **veg**

Mini Seasonal Fruit Curd and Fresh Cream Cups **veg**





DINNER *Buffets*

Based on a maximum of two hours of service
Minimum order of 35 guests

BACKYARD BBQ DINNER BUFFET

\$125 per person

Cheddar Cheese Cornbread **veg**
Watermelon Salad, Mint, Cucumber, Feta Cheese **veg, gf**
Creamy Apple Coleslaw **v, gf**
BBQ Salmon, Sweet Mash, Tupelo Honey Butter **gf**
48-Hour Smoked Beef Brisket **df, gf**
Beer Can Roasted Chicken **gf**
Grilled Corn with Soft Butter and Scallions **veg, gf**
Bacon Braised Beans with Fresno Chiles **gf**
Baked Potatoes with Toppings: Sour Cream, Chive, Bacon Bits, Cheddar Cheese
S'mores Bars **veg**
Key Lime Tart **veg**
House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

DINNER *Buffets*

AL FRESCO DINNER BUFFET

\$145 per person

Includes Assorted Rolls with Salted Butter

Greek Salad, Romaine Lettuce, Tomatoes, Toasted Couscous, Olives, Feta Cheese,

Cucumbers, Roasted Peppers, Red Onion, Lemon Oregano Dressing **veg**

Tabbouleh Salad, Cracked Wheat, Tomato, Green Onion, Parsley, Mint, Extra Virgin Olive Oil, Lemon **veg, df**

Tzatziki **gf**, Hummus **v, gf** and Warm Pita Bread

Chermoula Roasted Organic Chicken Breast, Lentils & Rice, Orange and Herbs **df, gf**

Seared Mediterranean Branzino Filet, Harissa Cauliflower Florets, Warm Lemon Argodolce Sauce **gf**

Lemon Rosemary Roasted New York Bisteca **df, gf**

Wild Mushroom Ravioli, Organic Mushrooms, White Wine Cream Sauce **veg**

Roasted Broccolini, Calabrian Chiles, Meyer Lemon, Garlic Chips **v, gf**

Tiramisu **veg**

Seasonal Fresh Fruit Tart **veg**

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas

STEAKHOUSE DINNER BUFFET

\$150 per person

Includes Assorted Rolls with Salted Butter

Corn Chowder, Chives, Lemon Crème Fraiche **veg**

Baby Iceberg Wedge, Heirloom Tomatoes, Bacon, Crumbled Blue Cheese, Pickled Red Onion,

Buttermilk Chive Dressing **gf**

Caprese Salad, Heirloom Tomatoes, Di Stefano Mozzarella Cheese, Torn Basil, Aged Balsamic **veg, gf**

Shrimp Cocktail, Lemon, Cocktail Sauce, Horseradish **df, gf**

Roasted Jidori Chicken, Green Beans, Mushroom and Bacon Ragout, White Wine Jus

Pan Seared Local Halibut, Roasted Pesto and Chorizo Hash, Orange Gremolata

Pepper Crusted Prime NY Strip Steak, Green Peppercorn Sauce **gf**

Smashed Potatoes, Rosemary, Garlic, Horseradish **veg, gf**

Grilled Asparagus, Paprika, Lemon **v, gf**

Flourless Chocolate Cake **veg, gf**

New York Cheesecake **veg**

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas



DINNER *Buffets*

CALIFORNIA SURF DINNER BUFFET

\$185 per person

Includes Assorted Rolls with Salted Butter

Lobster Bisque, served with Lemon Crème Fraiche on the side **gf**

Local Greens, Quinoa, Grilled Zucchini, Strawberry, Watermelon, Marcona Almonds,

Goat Cheese, Champagne Vinaigrette **n, veg, gf**

Heirloom Beet Salad, Baby Arugula, Feta Cheese, Toasted Pistachios **n, veg, gf**

Seafood Bar:

East and West Coast Oysters on the Half Shell **df, gf**

Chilled Jumbo Shrimp **df, gf**

Crab Claws **df, gf**

Served with Cocktail Sauce, Drawn Butter, Mignonette, Mustard Sauce,

Tabasco Hot Sauce, Lemon Wedges

Shoyu Miso Glazed Black Cod, Kabocha Squash, Tomato Fondue, Saba, Basil **df, gf**

Roasted Jidori Chicken, Roasted Fingerling Potatoes, Marinated Artichokes, Lemon Thyme Jus **gf**

Chimichurri Skirt Steak, Corn Puree, Smoked Tomato and Corn Salad **gf**

California Baby Vegetable Medley **v, gf**

Lemon Mousse Cake **veg**

Strawberry Napoleons **veg**

House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas





Plated DINNERS

Plated Dinners are based on a three course meal including a starter, entrée and dessert. Four course menus are available at an additional \$20 per person. For plated meals, offering your guests a choice of up to three entrées is available (quantities of each entrée guaranteed seven days in advance; guests must have individual place cards denoting entrée selections). The per guest price for all meals will be based on the higher-priced entrée selection.

*Includes Assorted Rolls with Salted Butter,
House Blend Regular Coffee, Decaffeinated Coffee and Assorted LOT 35 Teas*

STARTERS

Dungeness Crab Cake, Avocado, Fennel Slaw, Lobster Sauce, Red Pepper Oil

Chilled Shrimp Cocktail, Lemon, Horseradish **df, gf**

Heirloom Tomato, Watermelon, Burrata Cheese, Baby Arugula, Temecula Balsamic, Olive Oil, Sea Salt **veg, gf**

Ahi Tuna Tartare, Yuzu Crème Fraiche, Avocado, Tobiko, Grilled Bread, Toasted Sesame Seeds

Scallop Ceviche, Agua Chile, Ginger, Lime, Grapefruit **df, gf**

Herb Gnocchi, Parmesan Cream Sauce, Sweet Peas, Pea Tendrils **veg**

Wild Mushroom Ravioli, Butternut Puree, Balsamic, Roasted Portobello Mushrooms, Crisp Bacon Lardons

SOUPS

Roasted Tomato, Herb Oil **v, gf** served with Sourdough Croutons on the side

Corn Velouté, Roasted Peppers, Lime **veg, gf**

Cauliflower Velouté, Roasted Cauliflower, Croutons, Saffron **veg, gf**

Butternut Squash with Rosemary Brown Butter **veg, gf**

Forest Mushroom Bisque, Sautéed Wild Mushrooms, Goat Cheese, Truffle Oil, Chives **veg, gf**

Lobster Bisque, Caviar, Brandy Cream, Chervil **(Add \$8 per person) gf**



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

Plated DINNERS

SALADS

Traditional Caesar Salad, Romaine Hearts, Sourdough Croutons, Grana Padano Cheese, White Anchovy
Butter Lettuce Salad, Candied Pecans, Cabecou Goat Cheese, Apples, Champagne Vinaigrette **n, veg, gf**
California Salad, Local Lettuces, Shaved Fennel, Grapefruit and Orange Segments, Hearts of Palm,
Freshly Picked Mint, Champagne Vinaigrette **v, gf**
Farmer's Market Salad, Petite Greens and Herbs, Cherry Tomatoes, Cucumber, Carrots, Jicama,
Marcona Almonds, Champagne Vinaigrette **n, v, gf**
Roasted Beets, Watercress, Arugula, Yogurt, Feta Cheese, Pistachio, Tangerine Dressing **n, veg, gf**
Baby Iceberg Wedge, Heirloom Tomatoes, Bacon, Crumbled Blue Cheese, Pickled Red Onion,
Buttermilk Chive Dressing **gf**
Baby Gem Greek Salad, Toybox Tomatoes, Cucumbers, Olives, Roasted Red Peppers, Feta Cheese,
Lemon Oregano Dressing **veg, gf**
Roasted Bosc Pear Salad, Belgian Endive, Fennel, Arugula, Pomegranate, Maple Vinaigrette **v, gf**

ENTREES

FISH

Halibut, Cauliflower Puree, Wild Mushrooms, English Peas, Peewee Potatoes, Pea Tendrils **gf** \$115 per person
King Salmon, Pea Puree, Purple Potatoes, Peas, Edamame, Asparagus, Scallion, \$110 per person
Citrus Herb Chimichurri **df, gf**
Sea Bass, Carrot Ginger Puree, Roast Carrots, Forbidden Rice, Coconut Sauce, Orange Salsa **gf** \$115 per person

MEAT & POULTRY

Balsamic Honey Roasted Jidori Chicken, Leek Puree, Potato and Leek Galette, \$105 per person
Glazed Malibu Carrots, Honey Gastrique **gf**
Herb Airline Chicken, Creamed Polenta, Charred Broccolini, Caramelized Onions, \$105 per person
Chicken Jus **gf**
Napa Cabernet Braised Short Rib with Short Rib Ravioli, Creamed Polenta, Broccolini, \$120 per person
Braised Cipollini Onions, Gremolata
Filet Mignon, Smoked Butter Mashed Potatoes, Asparagus, Garlic Confit, Peppercorn Sauce **gf** \$125 per person
Coriander Roast Rack of Lamb, Maple Orange Butternut Squash, Potato Gratin, \$130 per person
Brussels Sprouts, Mint Chimichurri **gf**
Prime NY Strip Steak, Celeriac Puree, Fingerling Potatoes, Haricot Vert, Campari Tomato, \$120 per person
Bordelaise Sauce **gf**



Plated DINNERS

VEGETARIAN

Herb Risotto, Farmers Market Vegetables, Mushroom Emulsion veg, gf	\$95 per person
Leek and Goat Cheese Agnolotti, Butter and Pea Tendrils veg	\$95 per person
Kale and Mozzarella Cheese Gluten-Free Ravioli, Black Kale Chips, Kale Pesto Cream veg, gf	\$95 per person
Wild Mushroom Ravioli, Butternut Squash Puree, Rosted Portobello Mushrooms, Sage, Pine Nuts, Pesto veg	\$95 per person

VEGAN

Slow-Cooked Butternut Squash, Maple, Farro, Baby Spinach Salad v	\$95 per person
Grilled Cauliflower Steak, Braised White Beans, Garlic, Chard, Preserved Lemons v, gf	\$95 per person
Vegan Vegetable Curry, Market Vegetables, Spinach, Chickpeas, Five Spice Tofu, Organic Brown Rice v, gf	\$95 per person

DUO ENTRÉES

Butter Poached Lobster Tail and Petite Filet Mignon, Truffled Potato Puree, Fingerling Potatoes, Asparagus, Fennel Agrodolce, Bordelaise Sauce gf	\$165 per person
Herb Roasted Petite Tenderloin and Grilled Prawns, Parsnip Puree, Potato Gratin, Grilled Asparagus, Hollandaise gf	\$155 per person
Petite Filet Mignon and Pan Seared Seabass, Root Vegetable Puree, Swiss Chard, Roasted Baby Carrots, Onion Marmalade gf	\$140 per person
Braised Short Rib of Beef and Pan Seared Diver Scallops, Cauliflower Puree, Smashed Peruvian Potato, Broccolini, Sweet Corn Relish gf	\$135 per person

DESSERT

Raspberry Tart with Pistachio*
 Lemon Meringue Tart
 Vanilla Panna Cotta, Poached Seasonal Fruit
 Caramel NY Style Cheesecake
 Sea Salt Chocolate Éclair
 Individual Seasonal Fresh Fruit Tarts
 Dark Chocolate Mousse, Hazelnut Crunch*

***Nut-Free versions of these items available upon request**



Food & Beverage is subject to a 17% service charge gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.



BAR

One Bartender required for every 85 guests at \$295 per Bartender

BEER, WINE & SODA BAR PACKAGE

First Hour \$26 per person, each additional hour \$15 per person

Wines & Champagne: House Sparkling Wine, Chardonnay,
Sauvignon Blanc, Rosé, Cabernet Sauvignon, Pinot Noir

Imported Beer: Corona, Peroni, Estrella Damm, Daura Damm (non-alcoholic & gluten free)

Domestic Beer: Firestone Walker 805 Blonde Ale, Firestone Union Jack IPA

Miscellaneous: Red Bull, Fentimans Mixers, Assorted Juices, Soft Drinks, Mineral Water

THE PREMIUM BAR PACKAGE

First Hour \$32 per person, each additional hour \$18 per person

Liquors: Tito's Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Herradura Silver Tequila,
Herradura Reposado Tequila, Dewars White Label Scotch
Old Forester 86 Bourbon, Illegal Joven Mezcal

Cordials & Cognac: Aperol, Baileys, Disaronno Amaretto, Remy Martin VSOP, Luxardo Espresso,
Cointreau, Campari

Wines & Champagne: Mionetto Brut Prestige Prosecco, EOS Chardonnay, Silver Gate Sauvignon Blanc,
EOS Pinot Noir, Silver Gate Cabernet Sauvignon, Symphonie Rosé

Imported Beer: Corona, Peroni, Estrella Damm, Daura Damm (non-alcoholic & gluten free)

Domestic Beer: Firestone Walker 805 Blonde Ale, Firestone Union Jack IPA

Miscellaneous: Red Bull, Fentimans Mixers, Assorted Juices, Soft Drinks, Mineral Water



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

BAR

SUPER PREMIUM BAR PACKAGE

First Hour \$34 per person, each additional hour \$20 per person

Liquors: Absolut Elyx Vodka, Citadelle Gin, Espolon Blanco Tequila, Espolon Reposado Tequila, Planteray 3 Star White Rum, Maker's Mark Bourbon, Monkey Shoulder Blended Scotch Whiskey, Del Maguey Vida Mezcal

Cordials & Cognac: Aperol, Baileys, Disaronno Amaretto, Remy Martin VSOP, Luxardo Espresso, Cointreau, Campari

Wines & Champagne: Chandon Brut Sparkling Wine, Kendall Jackson Vintner's Reserve Chardonnay, Decoy Sauvignon Blanc, Carmel Road Cabernet Sauvignon, Decoy Pinot Noir, Symphonie Rosé

Imported Beer: Corona, Peroni, Estrella Damm, Daura Damm (non-alcoholic & gluten free)

Domestic Beer: Firestone Walker 805 Blonde Ale, Firestone Union Jack IPA

Miscellaneous: Red Bull, Fentimans Mixers, Assorted Juices, Soft Drinks, Mineral Water

LUXURY BAR PACKAGE

First Hour \$38 per person, each additional hour \$22 per person

Liquors: Belvedere Vodka, The Botanist Gin, Planteray 3 Star White Rum, Diplomatico Reserva Rum, Patrón Silver Tequila, Patrón Reposado Tequila, Michter's Rye, Woodford Reserve Bourbon, The Macallan 12 Year Double Cask Single Malt Scotch Whiskey, Del Maguey Vida Mezcal

Cordials & Cognac: Aperol, Baileys, Disaronno Amaretto, Remy Martin VSOP, Luxardo Espresso, Cointreau, Campari

Wines & Champagne: Veuve Clicquot Reserve Cuvee Champagne, Flowers Chardonnay, Palmier Royale Sauvignon Blanc, Daou Reserve Cabernet Sauvignon, Palmier Royale Pinot Noir, Palmier Royale Rosé

Imported Beer: Corona, Peroni, Estrella Damm, Daura Damm (non-alcoholic & gluten free)

Domestic Beer: Firestone Walker 805 Blonde Ale, Firestone Union Jack IPA

Miscellaneous: Red Bull, Fentimans Mixers, Assorted Juices, Soft Drinks, Mineral Water



BAR

BUNGALOW BAR PACKAGE

*Required for all Bungalow events and not available for events outside of The Bungalow
\$35 per person, per hour for a minimum of two hours*

Liquors: Grey Goose Vodka, Tito's Vodka, Espolon Blanco Tequila, Patrón Silver Tequila, Patrón Reposado Tequila, Casamigos Reposado Tequila, Del Maguey Vida Mezcal, The Botanist Gin, Hendrick's Gin, Bacardi Superior Rum, Jack Daniels Whiskey, Jameson Irish Whiskey, Woodford Reserve Bourbon Whiskey, Michter's Rye, Knob Creek Bourbon Whiskey, Angel's Envy Bourbon, Laphroaig 10 Year Scotch Whiskey, Glenlivet 12 Year Scotch Whiskey, The Macallan 12 Year Double Cask Single Malt Scotch, Johnnie Walker Black Label Blended Scotch Whiskey

Cordials & Cognac: Campari, Aperol, Cointreau, Luxardo Espresso, Grand Marnier, Baileys, DiSaronno Amaretto, Rémy Martin 1738 Cognac, St. Germain

Wines & Champagne: Veuve Clicquot Reserve Cuvee Champagne, Flowers Chardonnay, Palmier Royale Sauvignon Blanc, Daou Reserve Cabernet Sauvignon, Palmier Royale Pinot Noir, Palmier Royale Rosé

Beer: Corona, Stella Artois, Estrella Damm, Firestone Walker 805 Blonde Ale, Firestone Union Jack IPA, Daura Damm (non-alcoholic & gluten free)

Canned Spirits: Sprinter Peach, Nütrl Watermelon, White Claw Black Cherry

Miscellaneous: Red Bull, Fentimans Mixers, Assorted Juices, Soft Drinks, Mineral Water



BAR

BLOODY MARY & MIMOSA BAR PACKAGE

First Hour \$32 per person, each additional hour \$18 per person

Bloody Mary: House Made Bloody Mary Mix, Assorted Hot Sauces, Celery Sticks, Pepperoncini, Green Olives, Assortment of Pickles, Horseradish, Premium Vodka

Mimosa: Fresh Strawberries, Blackberries, Raspberries, Orange Juice, Pineapple Juice, Peach Puree, House Sparkling Wine

MIMOSA BAR PACKAGE

First Hour \$26 per person, each additional hour \$17 per person

Mimosa: Fresh Strawberries, Blackberries, Raspberries, Orange Juice, Pineapple Juice, Peach Puree, House Sparkling Wine

SPECIALTY COCKTAILS BAR MENU

*Specialty cocktails create a unique mixology experience and can be added to any bar
Up to two selections, \$23 per drink*

Sunset Spritz: Tito's Vodka, Sparkling Rosé Wine, Aperol, Lemon, Watermelon

The Miramar: Absolut Elyx Vodka, Lemon, Hibiscus, Rosemary, Sparkling Wine

Santa Monica Springs: The Botanist Gin, Aperol, St. Germain, Lime, Grapefruit

Raspberry Rickey: Citadelle Gin, Lime, Raspberry, Club Soda

Cucumber Margarita: Herradura Silver Tequila, Agave, Cucumber, Lime

Desert Sun: Del Maguey Vida Mezcal, Honey, Pink Peppercorn, Pineapple, Lime

MOCKTAILS | NON-ALCOHOLIC

Bar Package Enhancement at \$14 per Drink, Choose up to Two Selections

Blackberry Smash: Fentimans Club Soda, Simple Syrup, Lime Juice, Blackberries, Mint Leaves

Garden Party: Lemon, Hibiscus Syrup, Soda Water

Lyre's Mojito: Lyre's White Cane Spirit (N/A), Simple Syrup, Lime Juice, Simple Syrup, Mint Leaves, Soda Water

Lyre's Spritz: Lyre's Dry London Spirit (N/A), Lyre's Italian Orange (N/A), Yuzu Soda, Lemon & Grapefruit Slices



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

BAR

THE PREMIUM BAR HOSTED ON CONSUMPTION

Liquor: \$17 per drink	Wine: \$17 per drink
Cordials: \$20 per drink	Sparkling Wine: \$17 per drink
Domestic Beer: \$12 per drink	Mineral Water: \$9 per drink
Imported Beer: \$12 per drink	Soft Drinks & Juices: \$9 per drink

SUPER PREMIUM BAR SELECTION ON CONSUMPTION

Liquor: \$19 per drink	Wine: \$19 per drink
Cordials: \$20 per drink	Sparkling Wine: \$19 per drink
Domestic Beer: \$12 per drink	Mineral Water: \$9 per drink
Imported Beer: \$12 per drink	Soft Drinks & Juices: \$9 per drink

LUXURY BAR SELECTION ON CONSUMPTION

Liquor: \$21 per drink	Wine: \$21 per drink
Cordials: \$20 per drink	Champagne: \$28 per drink
Domestic Beer: \$12 per drink	Mineral Water: \$9 per drink
Imported Beer: \$12 per drink	Soft Drinks & Juices: \$9 per drink

CASH BARS

*A minimum guarantee of \$500.00 per bar for two hours is required
Cash Bar prices are charged per drink and include service charge and local sales tax*

THE PREMIUM BAR Liquor: \$22 per drink	Premium House Wine: \$22 per drink
SUPER PREMIUM BAR Liquor: \$25 per drink	Premium House Sparkling Wine: \$22 per drink
Cordials: \$26 per drink	Mineral Water: \$12 per drink
Beer: \$16 per drink	Soft Drinks & Juices: \$12 per drink

BAR PACKAGE ENHANCEMENTS

Specialty Cocktails: \$23 per drink





By the BOTTLE

SPARKLING | CHAMPAGNE

Sparkling

Mionetto Brut Prestige	\$65
Roederer Estate Rosé	\$75
Roederer Estate Brut	\$75
Chandon California Brut	\$85

Champagne

Moët & Chandon Brut	\$140
Veuve Clicquot Reserve Cuvee	\$140

WHITE

Sauvignon Blanc

Silver Gate	\$55
Decoy	\$65
Daou	\$70
Palmier Royale	\$75

Pinot Grigio

Maddalena	\$55
-----------	------

Chardonnay

EOS	\$55
Kendall Jackson Vinter's Reserve	\$65
Flowers	\$88

ROSÉ

Symphonie	\$65
Palmier Royale	\$70

RED

Pinot Noir

EOS	\$55
Decoy	\$65
Palmier Royale	\$75
Flowers	\$120

Malbec

Antigal 'Uno'	\$75
---------------	------

Merlot

Matanzas Creek	\$75
----------------	------

Cabernet Sauvignon

Silver Gate	\$55
Carmel Road	\$65
Daou Reserve	\$120
Jordan	\$175
Palmier Royale	\$195

Red Blend

Prisoner	\$145
----------	-------

Meritage

Pahlmeyer 'Jayson'	\$185
--------------------	-------



Food & Beverage is subject to a 17% service charge/gratuity that is distributed to the Hotel's staff, an 8% administrative fee retained by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees), and a 10.75% sales tax will be added to all events. Pricing is based on availability & subject to change without notice.

CULINARY GUIDE

All food and beverage functions are subject to a mandatory 25% administrative fee, of which 17% is a gratuity that is distributed to the Hotel's servers and, as appropriate, other staff, and the remaining 8% is an administrative fee retained (and not distributed as a tip or gratuity to the Hotel's employees) by the Hotel. The administrative fee is subject to sales or other taxes, which may change from time to time without notice. 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 will be posted to your Master Account.

Current local sales tax will be applied to all food and beverage items, as well as room rental if applicable.

Menu items served raw or rare, including meat, seafood, shellfish, or eggs may increase risk of foodborne illness and may be a risk to your health.

Food and beverage meal functions that have less than 25 attendees will be charged a mandatory \$200 administrative fee per meal function. Please note that 100% of this mandatory administrative fee will be retained by the Hotel and not distributed as a tip or gratuity to Hotel staff.

Gluten-Free, Vegan and Vegetarian dishes are available upon advance request.

Coffee and tea refreshes will not exceed two hours if included with the meal selection, however additional coffee and tea can be ordered on consumption after the one and a half hours or two hours have concluded.

For plated meals, offering your guests a choice of up to three entrées is available (quantities of each entrée guaranteed seven days in advance; guests must have individual place cards denoting entrée selections). If tableside ordering for entree is preferred, Hotel must obtain advance approval from the chef to accommodate such request. In order to ensure a smooth meal, we do require a fourth course be added to the meal (Starter/Soup/Salad) to give the culinary team time to prepare the entree selections. Fourth course are an additional \$20 per person and a fee of \$35 per person will be added to the meal price. The highest priced entrée will prevail.

It is your responsibility to provide your Catering Representative with the total guaranteed number of meals required 72 hours (three business days) prior to the function by 12:00PM (PST). If guarantee is not provided, the most recent guest count will be regarded as the final guarantee, or actual attendance, whichever is greater. The Hotel will, if requested in advance, provide for three percent in excess of such guarantee, but not otherwise. Any request for an increase in the guaranteed attendance is subject to the sole discretion of the Catering Office.

Only food and beverages purchased from the Hotel may be served within the Hotel premises unless special arrangements have been agreed to and approved by the Director of Catering & Event Services. Any unauthorized food or beverage brought into the Hotel will be charged to the engager at a minimum rate of \$20 per person.

The hotel does not permit banquet food to leave the property due to health code guidelines.

All event changes within 72 hours (three business days) are subject to a surcharge and based upon availability.

