Fairmont
GRAND DEL MAR

When Two Become One

Weddings at Fairmont Grand Del Mar

Experience the exquisite style and personalized service of a Fairmont Grand Del Mar Wedding. From extraordinary Gilded Age gatherings to modern festivities, our heritage of style inspires timeless celebrations.

Whether you are planning a grand wedding or an intimate event, Fairmont Grand Del Mar will meet every detail with meticulous attention and seamless ease. Our inspired design and iconic locales offer exemplary settings in which to exchange vows, from gracious ballrooms to private venues.

From your first site visit to the last moment of your celebration, your wedding is carefully choreographed by our anticipatory Fairmont Grand Del Mar Wedding Specialists and tailored to your every desire.

THE LOCATION

With one-of-a-kind spaces, impeccable planning and unrivaled attention to detail, a wedding at Fairmont Grand Del Mar is nothing short of exquisite. Hosting only one wedding per day, we provide complete exclusivity to each bride and groom – our full attention is devoted entirely to you. It's your special day: Make it Grand.

To begin planning your perfect day, please contact our Wedding Specialist at (858) 314-2010.

EVENT PARTICULARS

WEDDING COORDINATION

It is required that you hire an approved professional wedding coordinator to attend to your special day, including all personalized details, photography, flowers, customized place settings, musical entertainment, transportation and orchestrating your rehearsal, ceremony and reception. Your Fairmont Wedding Specialist assists in planning the resort details and serves as your liaison in finalizing the venue setup, food and beverage selections and guestroom accommodations.

CEREMONIES

Fairmont Grand Del Mar features three primary ceremony locations:

Elizabeth Capella
seating up to 270 guests

Aria Lawn
seating up to 600 guests

Reflection Courtyard
seating 50 to 170 guests

A $5,800 ceremony fee reserves your location and includes the following:

- Complimentary wedding night accommodations for the bride and groom
- Bridal party changing room and groomsmen finishing room
- Sparkling, still and fruit-infused water service
- Fully integrated sound system with wireless microphone and AV technician to ensure all guests hear the ceremony vows
- Ceremony chairs on the Aria Lawn or Reflection Lawn
- Setup and breakdown of event space

RECEPTION FOOD & BEVERAGE

All food and beverage, including wine, must be provided exclusively through Fairmont Grand Del Mar. Evening events start at $275 per person. These figures are exclusive of service charge, the prevailing California state tax, decorations and entertainment.

PRICING, SALES TAX & SERVICE CHARGE

All prices are subject to change without notice and are excluding of 25% Service Charge and State Sales Tax, unless otherwise noted.

RECEPTION VENUES

The following food and beverage minimums and room fees are estimates for a Saturday evening reception. Pricing varies for Friday and Sunday receptions.

Elizabeth Ballroom
$65,000 Food and Beverage Minimum
(170-550 guests) / $4,000 Room Fee

Manchester Salon And Terrace
$25,000 Food and Beverage Minimum
(50-120 guests) / $2,500 Room Fee

Elizabeth Capella
$40,000 Food and Beverage Minimum
(120-170 guests) / $3,500 Room Fee

Addison
Fairmont Grand Del Mar's Signature Restaurant
$40,000 Food and Beverage Minimum
(80 guests) / $4,000 Room Fee

**Special off-season pricing and packages are available. Please discuss options with our Wedding Specialist.*

MENU OPTIONS

Two (2) menu service options are available for weddings:

A pre-selected menu or a table-side choice of entrée on the day of.

Both options include up to two (2) entrée selections plus an additional vegetarian dish option.

When offering your guests an entrée choice, the higher priced entrée is charged per person. Pre-selected menus require a place card designating each guest's menu choice. Table-side selection requires a minimum four-course menu to ensure the finest dining experience.

DÉCOR

Fairmont Grand Del Mar offers floor-length gold cloths and ecru overlays with matching napkins, along with the finest Hepp silverware, Villeroy & Boch china, and Schott-Zwiesel glassware.

PARKING & VALET

Valet parking is available at $25 per car on your wedding day. This may be charged to your master account or to each individual guest.

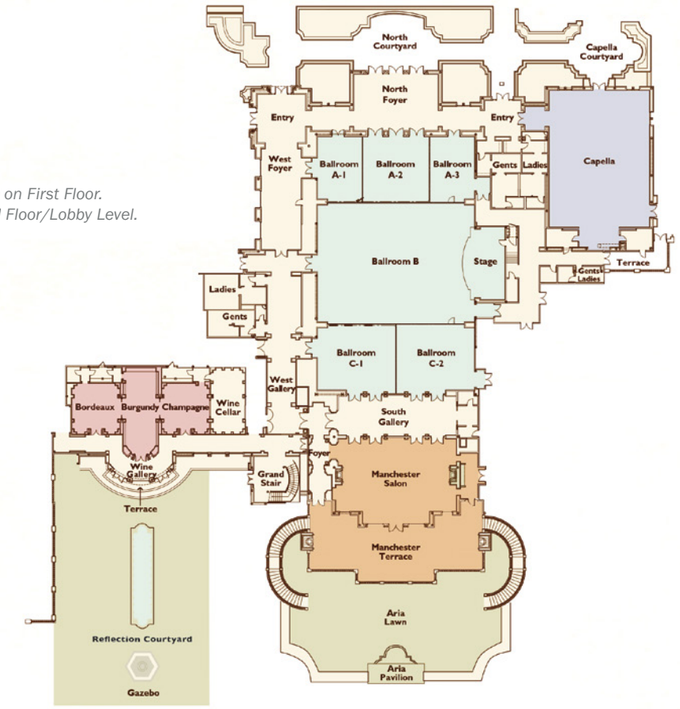
DEPOSIT

Once your ideal location is identified, a signed contract with an initial deposit of 25% of the estimated food and beverage costs and room rental is required to secure the space. Additional deposits and full settlement are due prior to the event.

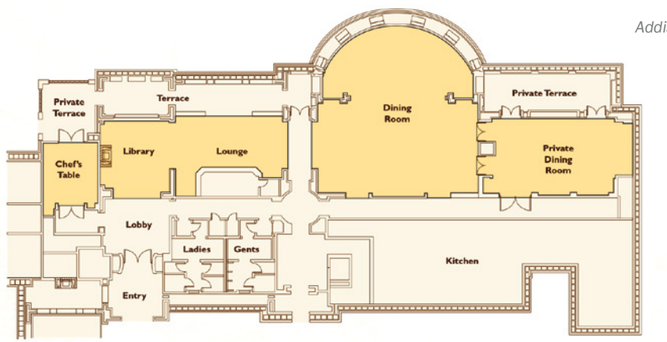
VENUES

SPACES AND CAPACITIES

Wine Rooms are located on First Floor.
All other rooms are Third Floor/Lobby Level.



Addison is located in The Clubhouse.



	Dimensions / Area		Capacities				
Room	Feet	Sq.Ft.	Ceremony	Cocktail Reception	Heavy Reception	Banquet	Banquet + Dancefloor
Elizabeth Capella							
Capella (Chapel)	48 x 64	3,072	270	350	240	240	170
Elizabeth Ballroom							
Elizabeth Ballroom A+B+C	126 x 77	9,702	-	1,300	650	650	550
Ballroom B	60 x 72	4,320	-	600	300	300	200
Ballroom A+B	75 x 92	6,900	-	950	440	440	300
Ballroom B+C	75 x 92	6,900	-	950	440	440	300
Manchester Salon & Terrace							
Manchester Salon	40 x 56	2.240	-	250	140	150	120
Manchester Terrace	25 x 77	1,925	-	120	100	100	-
Wine Rooms							
Bordeaux, Burgundy, Champagne	-	1,850	60	150	100	100	70
Outdoor Settings							
Aria Lawn	60 x 136	8,160	600	1,200	500	500	-
Reflection Courtyard	33 x 33	1,080	200	300	-	-	-
Addison							
Chef's Table	19 x 24	456	-	-	-	12	-
Private Dining Room	48 x 33	1,584	-	120	60	60	-
Dining Room	70 x 54	3,780	-	300	200	200	160

THE MENUS

Our talented team presents a menu of dishes as delicious as they are diverse. Select an unforgettable array of offerings for your guests or create a customized experience with the help of our culinary professionals.

BUTLER PASSED HORS D'OEUVRE

Minimum order of 2 dozen per selection

COLD

Caramelized Fig | Humbolt Fog | Watercress

Beetroot Macaroon | Goat Cheese

Kushi Oyster | Keta Caviar | Radish

Cured Salmon | Olive Oil Pearls

Seared Ahi Tuna | Nori | Yuzu Aioli

Compressed Watermelon | Cured Ham

Blinis | Smoked Trout Roe | Crème Fraiche

$13 per piece

HOT

West Coast Crab Cake | Citrus Mayonnaise

Lemon Grass Chicken Skewer | Peanut Sauce

Tempura Artichoke | Herb Aioli

Short Rib Croquette | Horseradish

Chorizo Roll | Puff Pastry

Black Truffle | Celery Root

Smoked Bass Espuma | Caviar

$13 per piece

CHARCUTERIE & CHEESE

Selection of Cured Meats, California Cheeses
Grainy Mustard, Pickles, Marinated Olives
Preserves, Grand Del Mar Honey
Freshly Baked Breads

$45 per guest

CALIFORNIA CHEESE DISPLAY

Grainy Mustard, Pickles, Marinated Olives
Preserves, Grand Del Mar Honey
Freshly Baked Breads

$34 per guest

MEDITERRANEAN STATION

Spanakopita, Dolmas, Hummus Three Ways,
Warmed Herbed Pita, Baked Stuffed Peppers, Spicy Beef,
Rice, Tzatziki, Green Bean Salad, Yellow Tomato Confit,
Parsley Leaves, Feta, Spinach, Roasted Garlic, Red Pepper,
Traditional Hummus

$39 per guest

DIM SUM STATION

Steamed Pork Buns, Chicken and Shrimp Potstickers,
Vegetable Spring Rolls, Plum, Hoisin, Chili-Garlic and Sweet
and Sour Sauces

$43 per guest

WEST COAST OYSTERS

Sea Bean Chimichurri, Mignonette
Lemon, Horseradish, Tabasco

$60 per Dozen
sold in increments of 5 Dozen

SMOKED SALMON & CURED SALMON

Indian Candy
Gravlax
Cured Salmon

Capers, Red Onion, Lemon, Remoulade

$39 per guest

SUSHI STATION*

Choose up to six different selections.
Served with Pickled Ginger, Wasabi, Soy Sauce, Sriracha

Hamachi, Salmon, Tuna Avocado,
Seasonal Vegetable, Spicy Tuna and California

$15 per piece

Minimum Order of 150 Pieces
Minimum 4 pieces per person required

Specialty Rolls:
Rainbow Roll, Hawaiian Roll, and Local Yellowtail Roll

$17 per piece

Sashimi:
Ahi Tuna, Salmon and Hamachi

$19 per piece

**(1) Sushi Chef per 100 guests at $350 up to two hours,*
$150 per additional hour

LOCAL FISHING TRIP

Made-to-Order Poke Bowls
Diced Fresh Caught Local Ahi Tuna, Octopus and
Californian King Salmon, Steamed Jasmine Rice,
Watermelon, Mango, Cucumber, Avocado, Jalapeño,
Wakame, Green Onion, Pickled Radish, Crispy Wontons
Toasted Sesame Seeds, Ginger Soy Sauce, Sesame Sauce,
Sriracha Mayonnaise

Culinary attendant required

$49 per guest

QUESADILLA STATION*

Select two

Chicken Tinga and Oaxaca Cheese
Pulled Pork, Cilantro and Onions, Manchego
Grilled Corn and Poblano Peppers, Pepper Jack
Oaxaca and Manchego Cheese
Shrimp with Cilantro and Cotija
Grilled Corn and Poblano

Pineapple-Habanero Salsa, Pico de Gallo,
Sour Cream, Avocado, Salsa

**One culinary attendant per 50 guests*

$29 per guest

HORS D'OEUVRE RECEPTION STATIONS

POTATO STATION

Yukon Mashed Potatoes, Sweet Potato Purée,
Roasted Fingerling Potatoes

Toppings:
Boursin Cheese, Cheddar Cheese, Mozzarella Cheese
Roasted Pancetta, Forest Mushrooms, Caramelized Onions,
Roasted Garlic, Chives, Maître'D Butter, Onion Sour Cream,
Horseradish Cream

$35 per guest

TIJUANA TASTERS

Tacos Al Pastor

Carved-to-Order Roasted Pork
Corn Tortillas, Grilled Pineapple, Cilantro, Charred Green
Onions, Lime Wedges

Poblano Pepper and Corn Quesadillas

Elote: Whole Grilled Corn, Mayonnaise, Cilantro, Lime,
Chile Powder, Crumbled Cotija Cheese, Pico de Gallo, Sour
Cream, Avocado Salsa, Horchata and Imported Mexican
Coca Cola

Culinary attendant required

$39 per guest

BAJA CALIFORNIA CEVICHE BAR

Made-to-Order

Bay Scallop, White Fish and Shrimp
Marinated in Fresh Lime Juice

Pickled Red Onion, Cilantro, Lime Wedges, Jalapeños,
Tomatoes, Mango, Papaya, Avocado, California Oranges,
Grilled Corn, Jicama, Scallions, Fresh Tomato Juice, Tapatío
Sauce, Served on a Crisp Tostada

Culinary attendant required

$45 per guest

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Culinary Attendant Fee: $300

PLATED DINNER

Choose from our à la carte options or custom-design your own menu with our culinary experts.

MENU OPTIONS

Two service options are available for your guests. Both options include up to two (2) entrée selections plus an additional vegetarian dish option. When offering your guests an entrée choice, the higher priced entrée is charged per person.

Pre-selected Menu:

Requires a place card designating each guest's menu choice.

Day-of Tableside Choice:

Requires a minimum four-course menu to ensure the finest dining experience. Max 100 guests.

PLATED DINNER

Plated dinners are accompanied by fresh-baked breads, freshly brewed regular anad decaffeinated coffee, and select teas.

SOUPS

Lobster Bisque
Espelette Pepper

Roasted Corn
Crab, Masa Croutons

Carrot and Ginger
Coconut Cream, Petite Cilantro

Creamy Wild Mushroom
Truffle Butter Croutons

Roasted Red Pepper and Tomato Soup
Micro Arugula

Butternut Squash
Toasted Pepitas

SALADS

Heirloom Tomato and Burrata Salad
Wild Arugula, Garden Fresh Basil, 25-year-old Balsamic

Organic Baby Greens Salad
Pecan-Crusted Goat Cheese, Baby Heirloom Tomatoes
Black Pepper and Lemon Dressing

Asparagus Salad
Farmers Organic Greens, Olive Oil Tomatoes
Honey Mustard Dressing

Beet Salad
Goats Cheese, Candied Walnuts
Orange Citrus Vinaigrette, Watercress

Butter Lettuce Salad
Pecan-Dusted Goat Cheese, Cherry Tomatoes
Chives, Honey-Sherry Vinaigrette

Baby Gem Lettuce Caesar
Dried Spicy Chorizo, Eggs, Brioche Crouton
Parmesan, Traditional Dressing

COLD APPETIZERS

Golden Beet Tartar
Fried Goat Cheese, Frisée and Mache, Dill Crème Fraiche

Market Fresh Crudo
Ginger, Soy, Morita Chilli

HOT APPETIZERS

Pan Roasted Jumbo Scallop
Corn Purée, Caviar, Chardonnay Butter Sauce

Kobe Beef Meatball
Bucatini Pasta, Tomato Basil

Local Charred Octopus
Lemon and Olive Oil, Green Chimichurri

Crispy Pork Belly
with Chive Potato Purée, Maple Jus

Dungeness Crab Cake
Avocado, Sweet Corn, Chipotle Aioli

Roasted Jumbo Prawn
Mini Crab Crêpe, Lobster Sauce

Wild Mushroom Ravioli
Walnut-Parsley Pesto, Micro Arugula, Sauternes Sauce

Forest Mushroom Tart
Caramelized Onion, Frisee Salad

PLATED DINNER

ENTRÉES

Miso-Glazed Black Cod
Baby Bok Choy, Carrots, Shitake Mushroom Tamarind Sauce

Ricotta and Spinach-Stuffed Chicken
Haricot Verts, Tomato-Basil Jus

Roasted Salmon
Spinach, Polenta Croutons, Tomato Butter

Duo of Roasted and Braised Chicken
Garlic-Black Peppercorn Sauce, Napa Cabbage, Onions, Potato Purée, Braising Jus

Baked Halibut
Sprouting Broccoli, Leekfumet, Seabean

Horseradish Apricot-Crusted Chicken
Coconut Butternut Squash, Candied Shallot and French Bean Sate, Apple Beurre Blanc

Chicken $135
Pork $140
Shortrib $145
Fish $150
Filet $155

4th Course / add $25

ENTRÉE DUETS IN LIEU OF CHOICE

Slow Roasted Beef Tenderloin
Red Wine Demi

and

Butter Poached Lobster Tail
Dauphinoise, Baby Seasonal Vegetables

Petite Filet Mignon
Truffle Sauce

and

Seared Chilean Sea Bass
Chardonnay Butter Sauce, Horseradish Potatoes, Grilled Asparagus

$179 per person

GRAND ENTRÉES

Chilean Sea Bass
Potato Purée, French Beans, Ginger Beurre Blanc

Herb-Crusted Australian Lamb Chops
Pecorino and Pea Risotto, Oven-dried Tomato

Slow-Roasted Beef Tenderloin
Truffle Potato Purée, Wild Mushrooms, Grilled Asparagus, Red Wine Demi

Braised Short Rib
Shallot Mash, Rainbow Chard Forest Mushroom Sauté Natural Jus

VEGETARIAN ENTRÉES

Roasted Seasonal Vegetable Strudel
Wilted Wild Arugula, Pomodoro Sauce

Truffle Wild Mushroom Risotto
Port Reduction, Micro Baby Greens

Butternut Squash Ravioli
Brown Butter, Sage, Pecorino

VEGAN ENTRÉES

Grilled Vadouvan Cauliflower Steak
Coconut Red Curry

PLATED DINNER

SWEETS

Exotic Mousse Assemblage
with Coconut Mousse, Passion Fruit Cremeux, Poached Pineapple

Vanilla Mousse Lègére
with Raspberry Confit, Almond Crumble and Mascarpone Chantilly

Roasted Apple Tart
with Oatmeal Streusel and Caramelized Walnut Ice Cream

Salted Caramel Tart
with Crispy Praline, Manjari Chocolate Mousse and Vanilla Ice Cream

Dark Chocolate Entremet
with Raspberries, Soft Gluten Free Chocolate Cake Raspberry Coulis

TRIO DESSERT

Select one from each tier

Tier 1
Dark Chocolate Mousse Cake
Creme Fraiche Cheese Cake
Strawberries and Cream Entremet

Tier 2
Chocolate Coffee Tart
Lemon Meringue Tart
Apple Crumble Tart

Tier 3
Caramelized White Chocolate Panna Cotta
Milk Chocolate Raspberry Vericine
Coconut Passion Mouse

MIGNARDISES

Served Family Style

Assorted Handcrafted Confections
Truffles, Bonbons and Pâté de Fruit

additional, $13 per guest

ADDITIONAL COURSES

AMUSE BOUCHE

Chef's Choice of Amuse Bouche

$9 per guest

INTERMEZZO SORBETS

Green Apple
Lemon Verbena
Hibiscus Raspberry
Basil Strawberry

additional, $10 per guest

CHEESE COURSE

Trio of Soft, Hard and Blue Domestic Cheeses
Fruit Compote, Honeycomb, Toasted Nuts, Dried Fruits, Walnut, Assorted Water Crackers and 'Raincoast' Crisps

$19 per guest

DESSERT STATIONS

A Culinary Attendant is required for all action stations – one per every 50 guests.
Culinary attendant fee: $250 each

DESSERT STATIONS

CRÊPES YOUR WAY BAR

Made-to-Order

Sliced Strawberries, Orange Supremes, Candied Nuts, Bananas Foster, Nutella, Vanilla Bean Chantilly, Caramel and Chocolate Sauce, Raspberry Coulis

$29 per guest

BANANA SPLIT AND SUNDAE BAR

Made-in-House:

Chocolate, Vanilla and Strawberry Ice Cream
Warm Chocolate and Caramel Sauces
Oreos, M&Ms, Heath Toffee, Candied Nuts, Baby Bananas, Sliced Strawberries, Rainbow Sprinkles, Crispy Chocolate Pearls, Maraschino Cherries, Vanilla Bean Chantilly

$29 per guest

CHURRO STAND

Warm Cinnamon Sugar Churros
Salted Caramel Sauce, Chocolate Sauce

$16 per guest

ALL ABOUT CUPCAKES

Select up to eight varieties, mix and match as you please

Classic Cupcakes:

Red Velvet with Cream Cheese
Vanilla with Salted Caramel Cream
Chocolate with Dark Chocolate Ganache

Carrot Cake with Orange Cream Cheese,
Birthday Cake with Vanilla Buttercream
Chocolate with Chocolate Buttercream

Minimum of 25 Guests
No culinary attendant required

$29 per guest

DESSERT & COFFEE

Select up to eight options or leave it to our chef

Vanilla Cheesecakes
Milk Chocolate and Passion Fruit Entremet
French Macarons
Pecan Tarts
Lemon Meringue Tarts
Chocolate Mousse Cups with Fresh Berries
Profiteroles with Vanilla Créme
Coconut Panna Cotta
Raspberry and Praline Entremet
Key Lime Tarts with Blueberries
Valrhona Brownies with Dark Chocolate Ganache

Assorted Housemade Cookies:
Chocolate Chip, Oatmeal Raisin,
Crystal Sugar or Mocha Pecan

3 pieces per guest, $30 per guest
4 pieces per guest, $35 per guest
5 pieces per guest, $41 per guest

No culinary attendant required

LATE-NIGHT RECEPTION STATIONS

NACHO BAR

Melted Cheddar, Shredded Chicken, Shredded Beef, Roasted Serrano Chiles, Black Beans, Black Olives, Avocado, Pico de Gallo, Sour Cream

$25 per guest

ON THE BORDER TAQUERÍA

Build-Your-Own Taco Bar
Chili-Marinated Pulled Chicken, Steak Carne Asada Pork Carnitas, Cilantro, Pico de Gallo, Jalapeños, Lime Wedges, Corn and Flour Tortillas
Salsa, Guacamole, Crema, Cotija Cheese

No culinary attendant required

$39 per guest

FRENCH FRIES

Select two

Garlic-Parmesan, Truffle-Sea Salt, Sweet Potato, Mexican Chile-Lime, Plain Chipotle Aioli, Housemade Ketchup, Farmhouse Ranch, BBQ Sauce
Assorted Dipping Sauces

$15 per guest

BEEF STRIPLOIN

Horseradish, Mustard, Jus, Brioche Roll

$725 each
serves up to 30 guests

BRINED & ROASTED TURKEY BREAST

Cranberry Chutney, Sage Gravy, Soft Rolls

$400 each
serves up to 20

GRAND DEL MAR HONEY GLAZED BONE IN HAM

Spicy Mustard, Pretzel Rolls

$550 each
serves up to 25

PRESERVED LEMON & OREGANO RUBBED PORCHETTA

Apricot Mustarda, Ciabatta

$590 each
serves up to 30

CARNE ASADA FRIES

Grilled Carne Asada, Shredded Cheddar, Sour Cream, Chopped Tomato, Guacamole, Cilantro, French Fries, Roasted Salsa, Tomatillo Salsa

$20 per guest

SLIDER STATION

Select two

BBQ Pulled Pork
Coleslaw, Onion Rings

Grass-fed Beef
Cheddar, Caramelized Onions, Chipotle Aioli, Brioche

Grass-fed Beef
Candied Bacon, Jalapeño, Onion, Thousand Island, Brioche

Fried Chicken Thigh
Dill Pickle, Grain-Mustard Remoulade, Country Slaw, Brioche

Served with French Fries, Assorted Dipping Sauces

$29 per guest

LIQUOR

One (1) Bar with Bartender per 75 guests is standard. Up to a 4 hour duration, $200. Each Additional hour or part thereof, $100.

STANDARD POUR

Liquor, 1.5 fluid ounces

Cordials and After Dinner drinks, 2.0 fluid ounces

Port, 3.0 fluid ounces

Plated dinners are accompanied by house-baked breads, freshly brewed regular anad decaffeinated coffee, and select teas.

GRAND

Purity Vodka, *Eslov, Sweden*

Grey Goose Vodka, *Picardy France*

Titos Vodka, *Texas USA*

Hendricks Gin, *Girvan, Scotland*

Botanist Gin, Islay, *Scotland*

Johnnie Walker Black Scotch Whisky

Macallan 12 year Single Malt Scotch Whisky

Highland Park 12 year Single Malt Scotch Whisky

Woodford Reserve Bourbon, *Kentucky, USA*

Jack Daniel's Tennessee Whiskey, *USA*

Crown Royal Canadian Whiskey, *Gimli, Canada*

Apptleton Reserve Spiced Rum, *Jamaica*

Selvarey White Rum, *Pese, Panama*

Patrón Silver Tequila, *Jalisco, Mexico*

Casamigo Reposada, *Jalisco, Mexico*

Hardy VSOP, Cognac, *France*

PREMIUM

Finlandia Vodka, *Koskenkorva, Finland*

Plymouth Gin, *Devon, England*

The Famous Grouse Scotch Whisky, *Scotland*

Jim Beam Bourbon, Kentucky, *USA*

Seagram's 7, Canadian Whiskey, *Indiana, USA*

Bacardi Silver Rum, *San Juan Puerto Rico*

Sauza, Tequila Blanco, *Jalisco, Mexico*

Hardy VS, Cognac, *France*

MIXERS

Fever Tree Club Soda, Tonic Water, Ginger Ale and Ginger Beer are offered with the Grand Tier.

WINES BY THE GLASS

Carefully selected by our Sommelier, we offer Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon and Sparkling wine on both the Premium and Grand tiers.

HOURLY BEVERAGE PACKAGES

Packages are based on consecutive hours. Pricing is per person and will be charged on the final guarantee.

Dinner wine service is not included in package and will be priced by the bottle; on consumption.

Premium

First Hour $38 per person

Two Hour $45 per person

Each Additional Hour $15 per person

Grand

First Hour $44 per person

Two Hour $54 per person

Each Additional Hour $16 per person

ON CONSUMPTION PRICING

(per Drink)	*Hosted Bar*	*Cash Bar**
Premium Liquor	$14	$16
Grand Liquor	$16	$18
Domestic Beer	$8	$9
Imported and Local Craft Beers	$9	$10
Bottled Still and Sparkling Water	$7	$8
Bottled Soft Drinks	$7	$8
Premium Wines	$15	$18
Grand Wines	$18	$20
Amaretto, Disaronno, *Italy*	$16	$18
Baileys Irish Cream, *Ireland*	$16	$18
Frangelico, *Italy*	$16	$18
Kahlua, *Mexico*	$16	$18
Grand Marnier, *France*	$16	$18
Hardy VSOP Cognac, *France*	$22	$30
Remy Martin VSOP, Cognac, *France*	$25	$33
St. Vivant, Armagnac, *France*	$18	
Lorenzo Inga, Grappa, *Italy*	$18	
Taylor Fladgate Late Bottle Vintage Port	$16	

Cash Bar pricing includes service charge and tax.

BRIDAL PARTY RECEPTION

As they prepare for the wedding, treat the Bridal Party to an array of light fare served family-style.

SMALL BITES

Assorted New York Style Bagels
with Assorted Cream Cheese
$80 per dozen

Butter and Chocolate Croissants
$80 per dozen

Selection of Housemade Fruit
and Bran Mini Muffins
$80 per dozen

Housemade Scones
Devonshire Cream, Preserves
$84 per dozen

Assorted Housemade Cookie Selection
Oatmeal Raisin, Chocolate Chip, Peanut Butter
White-Chocolate Macadamia Nut, Double Chocolate
$80 per dozen

Housemade Potato Chips
serves six
$30

Hummus, Crudité Plate
Pickled Cherry Peppers, Warm Pita Bread
serves six
$66

ASSORTMENT OF TEA SANDWICHES

Roasted Vegetable

Cucumber and Cream Cheese

Egg Salad

Smoked Salmon

$90 per dozen

WRAPS AND SANDWICHES

Chicken Sandwich
Fontina Cheese, Red Onion, Bibb Lettuce, San Marzano Tomato-Bacon Jam, Sourdough

California BLT
Roasted Turkey, Smoked Bacon, Butter Lettuce, Tomato, Avocado, Garlic Aioli

Turkey Wrap
Provolone, Petite Greens, Cherry Tomatoes, Flour Tortilla

Vegetable Wrap
Grilled Vegetables, Goat Cheese, Romaine, Balsamic, Wheat Tortilla
$19 each

SALADS

Caesar Salad
Romaine, Parmesan, Housemade Croutons, Caesar Dressing
$18 each

Kale & Quinoa Salad
Sundried Tomato, Cauliflower, Cranberry, Balsamic Vinaigrette
$19 each

Add to any Salad:

Grilled Chicken / $10 each

Grilled Prawns / $14 each

Grilled Ahi Tuna / $14 each

Pan-Seared Salmon / $14 each

Fairmont
GRAND DEL MAR

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WEDDING CAKE COMBINATIONS

Wedding cake service includes plate design, cutting and serving.

Sensation
Chocolate Sponge, Chocolate

Nous D'eux
Lemon Sponge, Lemon Bavarian Cream

Sublime
Vanilla Sponge, White or Dark Chocolate Mousse

Moonlight
Vanilla Sponge, Vanilla Bavarian Cream, Fresh Raspberry and Strawberry

Crush
Chocolate Sponge, White or Dark Chocolate Mousse

Starting at $15 per guest
Pricing varies based on cake design.

SPECIALTY CAKE FLAVORS

In addition to the following flavor combinations, custom options can be arranged with our talented pastry team.

Chocolate-Peanut Butter Crunch
Dark Chocolate Cake, Peanut Butter Mousse, Milk Chocolate Ganache, Peanut Toffee Bits

Coco-Banana Supreme
Vanilla-Banana Sponge Cake, Toasted Coconut Cream Filling

Blackberry Lemonade
Lemon-Scented Vanilla Sponge, Lemon-Lime Curd Blackberry Mousse, Fresh Berries

Charles' Chocolate Cake
Milk Chocolate Sponge, Caramel Mousse Dark Chocolate Ganache, Candied Cashews

Marble Sponge
Marble Sponge Cake, Sweet Mascarpone Italian Cream, Seasonal Fruit (optional)

Red Velvet Swirl
Red Velvet Cake, Cream Cheese Buttercream Soft Caramel Swirl

The Grand Tiramisu
Coffee-Soaked Vanilla Sponge, Tiramisu and Coffee Crème Fillings, Crushed Candied Cocoa Nibs

Carrot-Orange Crush
Carrot-Orange Cake, Traditional Cream Cheese Filling

Summer Delight
Vanilla Sponge with Alternating Layers of Mango-Raspberry Bavarian Crème, Fresh Seasonal Fruit

Chocolate-Mint Decadence
Blackout Chocolate Cake, Mint Mousse Dark Chocolate Ganache, Chocolate Chunks