

Fairmont
GRAND DEL MAR

BANQUET SELECTIONS 2022

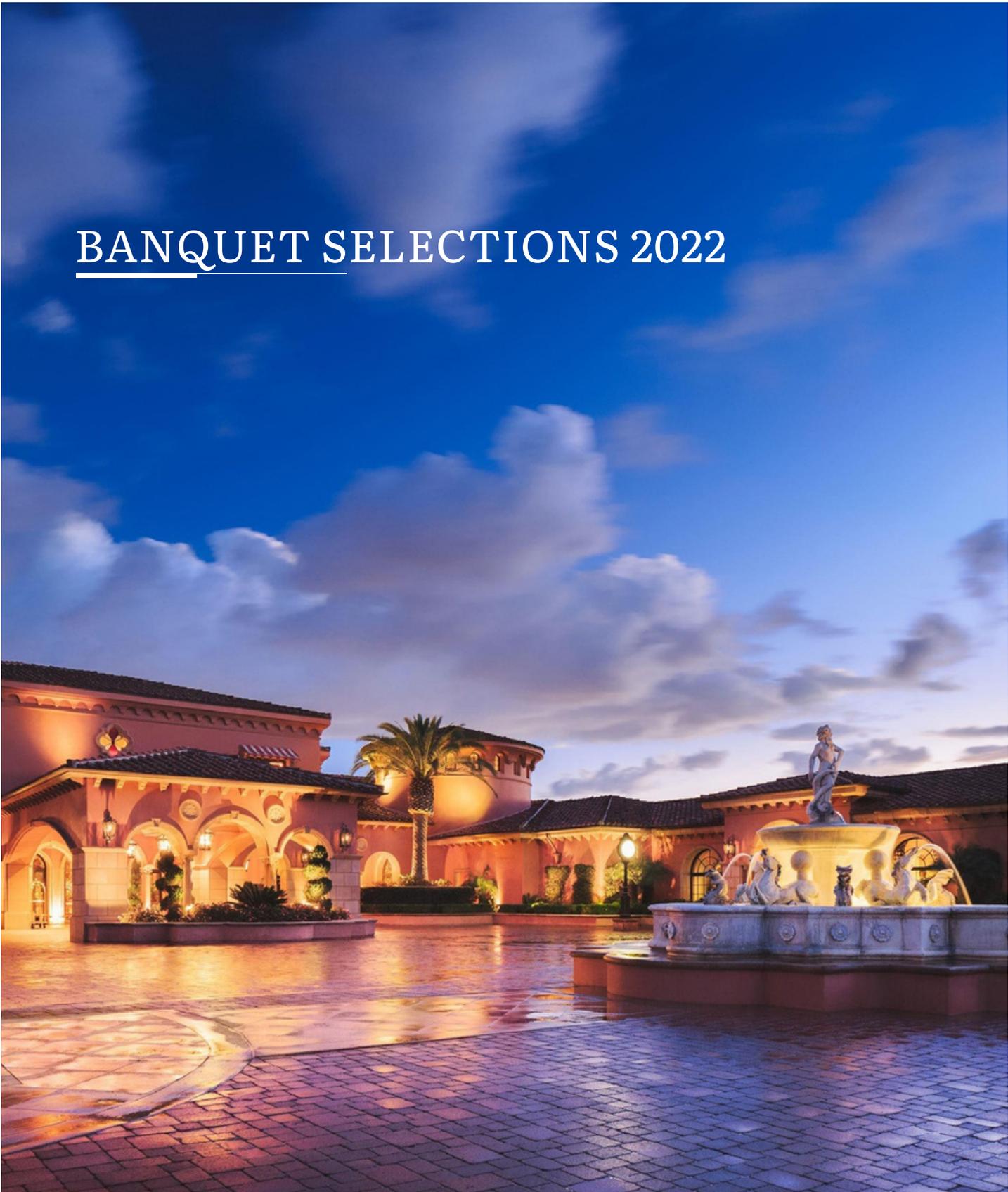


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BREAKFAST SELECTIONS



BREAKFAST

CONTINENTAL BREAKFAST

Served with Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas

A Poppy Start

Freshly Squeezed Orange, Grapefruit, Apple Juices
Selection of Sliced Seasonal Fruit, Melon, Berries
Chef's Selection of Breakfast Pastries
Miniature Muffins
Fresh Creamery Butter, Assorted Jams

\$48.00 per guest

San Diego Sunflower

House-Pressed Green Juice
Freshly Squeezed Orange, Grapefruit Juice
Selection of Sliced Seasonal Fruit, Melons, Berries
Unsweetened Greek Yogurt with Housemade Granola
Low Fat Cottage Cheese
Local Farm Fresh Shell On Hard Boiled Eggs
Steel Cut Oatmeal, Brown Sugar, Almonds
Golden Raisins, Skim Milk
Whole Grain Toast, Assorted Muffins
Almond Butter, Sweet Butter, Assorted Jams

\$56.00 per guest

For your convenience, we also offer the service of the following beverages:

Assortment of Diet and Regular Soft Drinks	Assortment of	\$8.00 each
Still and Sparking Mineral Waters		\$8.00 each (330ml) \$11.00 each (1ltr)

BUFFET BREAKFAST

Served with Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas

A \$12.00 per person surcharge will be added to the menu price for groups smaller than 25 guests.

Wake up and Smell the Sage

Freshly Squeezed Orange, Grapefruit, Apple Juices

Selection of Sliced Seasonal Fruit, Melons, Berries

Chef's Selection of Breakfast Pastries

Miniature Muffins

Steel Cut Oatmeal, Brown Sugar, Almonds

Golden Raisins, Skim Milk

Farm Fresh Scrambled Eggs
with Smoked Cheddar Cheese

Applewood Smoked Bacon

Pork Breakfast Sausages

Herbed Potatoes with Scallions

\$67.00 per guest

For your convenience, we also offer the service of the following beverages:

Assortment of Diet and Regular Soft Drinks

\$8.00 each

Assortment of Still and Sparking Mineral Waters

\$8.00 each (330ml) | \$11.00 each (750ml)

Grand Morning Amidst the Manzanitas

Freshly Squeezed Orange, Grapefruit, Apple Juices Selection

of Seasonal Fresh Fruits, Melons, Berries Selection of

Individual Kashi Cereals with Two Percent
and Almond Milks

Individual Greek Yogurts with Housemade Granola

Chef's Selection of Miniature Muffins from the Bakery

Croissants and Pain au Chocolate

Toaster Station

Whole Grain, Sourdough Breads, English Muffins

Creamery Butter, Peanut Butter, Assorted Preserves

Assorted New York Style Bagels

with Whipped Cream Cheese, Chives

Entrées

Scrambled Eggs with Cheddar Cheese, Green Onion

Buttermilk Pancakes with Vermont Maple Syrup
Creamery Butter

Brioche French Toast with Vermont Maple Syrup

Vanilla Bean Chantilly

Eggs Benedict with Artisan Ham on

Rosemary Focaccia with Hollandaise Sauce

Breakfast Burrito of Scrambled Eggs, Bacon

French Fries, Pepper Jack Cheese in a Flour Tortilla

Sides (Choice of Three)

Applewood Smoked Bacon / Honey Baked Ham

Chicken Apple Sausage / Pork Breakfast Sausage

Turkey Sausage / Traditional Hash Browns

Herb Roasted Marble Potatoes with Sea Salt

Fingerling Potatoes with Roasted Garlic

Shallots and Basil / Breakfast Potatoes with Onions
and Sweet Peppers

Selection of 1 Entrée – \$73.00 per guest

Selection of 2 Entrées – \$82.00 per guest

Choice of Three Meats – Additional \$15.00 per guest

BREAKFAST ENHANCEMENTS / BREAKFAST ACTION STATIONS

A culinary attendant is required for all breakfast action stations – one for every 25 to 50 guests. Culinary attendant fee: \$250.00 each

Individual Greek Yogurts

\$10.00 each

Individual Vanilla Yogurt Parfait with Fresh Berries Housemade Granola

\$12.00 each

Selection of Individual Heart Healthy Kashi Cereals

\$10.00 each

Applewood Smoked Bacon, Pork Breakfast Sausage Chicken Apple Sausage, Artisan Ham

\$13.00 per guest, per selection

Local Farm Fresh Hard Boiled Eggs

\$65.00 per dozen

Scrambled Eggs with Chives

\$12.00 per guest

Frittata with Arugula, Artichoke, Roasted Pepper

\$15.00 per guest

Breakfast Burrito with Scrambled Eggs, Pico de Gallo Avocado, Cotija in Flour Tortilla

\$16.00 per guest

Traditional Eggs Benedict with Tarragon Hollandaise

\$20.00 per guest

Belgian Style Waffles, Powdered Sugar Caramelized Apples, Vermont Maple Syrup

\$16.00 per guest

French Toast, Blueberry Compote Vanilla Bean Chantilly, Vermont Maple Syrup

\$16.00 per guest

Buttermilk Pancakes, Vermont Maple Syrup Creamery Butter

\$15.00 per guest

Oatmeal Station

Steel Cut Oatmeal Brown Sugar, Vermont Maple Syrup Golden Raisins, Almonds, Cinnamon, Whipped Cream Skim Milk

\$13.00 per guest

Salmon Station

Assorted New York Style Bagels
Scottish Smoked Salmon, Citrus Gravlax
Shaved Red Onion, Sliced Tomatoes, Capers
Whipped Cream Cheese, Chives, Whole Grain Mustard

\$42.00 per guest

European Start

Assorted Dried Cured Meats
International and Domestic Cheeses, Dried Fruits Toasted Nuts, Honeycomb, Cornichons, Olives Dijon and Whole Grain Mustards
Sweet Creamery Butter, Artisan Breads
Water Crackers

\$55.00 per guest

Breakfast Action Stations

Pancake Griddle (Select Two)

Buttermilk, Whole Wheat, Blueberry or Chocolate Chip Pancakes, Seasonal Fruit Compote Candied Nuts, Cinnamon Butter, Vanilla Bean Chantilly Vermont Maple Syrup

\$28.00 per guest

Waffle Station

Belgian Style Waffles, Mixed Berries
Cinnamon Apple Compote Vanilla Bean Chantilly Vermont Maple Syrup Creamery Butter
Powdered Sugar

\$30.00 per guest

French Toast Station

Brioche Loaves Seasonal Fruit Compote
Vermont Maple Syrup, Raspberry Coulis
Vanilla Bean Chantilly

\$30.00 per guest

Made To Order Eggs Benedict Station

Softly Poached Farm Fresh Egg on
Toasted English Muffin, Crab, Canadian Bacon
Smoked Salmon, Grilled Tomatillo
Traditional Hollandaise, Chipotle Hollandaise

\$59.00 per guest

Deluxe Omelet and Eggs “Your Way” Station

Farm Fresh Eggs, Egg Whites, Artisan Gamon
Ham Chorizo, Applewood Smoked Bacon
Smoked Salmon Spinach, Tomato, Sweet Peppers
Red Onion Mushrooms, Avocado Mozzarella
Cheese Crumbled Goat Cheese, Cheddar Cheese

\$41.00 per guest

PLATED BREAKFAST

Served with Freshly Squeezed Orange, Grapefruit and Apple Juices
Basket of Freshly Baked Breakfast Muffins, Breakfast Breads and Danishes, Whipped Butter,
Assorted Preserves Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas

Select One Entrée

Buttermilk, Blueberry or Whole Wheat Pancakes

(Select One), Vermont Maple Syrup, Creamery
Butter Chicken Apple Sausage

\$48.00 per guest

Farm Fresh Scrambled Eggs with Garlic Chives

Applewood Smoked Bacon, Pork Breakfast Sausage
Herb-Roasted Fingerling Potatoes, Blistered Tomato

\$53.00 per guest

Huevos Rancheros

Harissa-Poached Sweet Shrimp, Fried Eggs
Black Beans, Shaved Manchego Spicy Corn
Salsa Crème Fraîche, Corn Tortillas

\$51.00 per guest

Breakfast Quiche

Free Range Eggs, Smoked Salmon, Onions
Steamed Asparagus

\$57.00 per guest

Additional Sides

Roasted Roma Tomatoes

Sautéed Wild Mushrooms

Grilled Asparagus

\$13.00 per selection

REFRESHMENT AND BREAK SELECTIONS



REFRESHMENT AND BREAK SELECTIONS

REFRESHMENT & BREAK PACKAGES

Break prices are based on a minimum of 25 guests for a maximum of 30 minutes.

Get Up and Go

Berry Skewers, Vegetable Crudité
Energy and Granola Bars, Trail Mix, Dried Fruit
\$37.00 per guest

Smoothie Bar (Select Two)

Culinary attendant is required – one per 50 guests.
Culinary attendant fee: \$250.00 each

Strawberry and Banana
Pomegranate with Açai and Blueberry
Mango and Raspberry
Kale, Green Apple, Cucumber
Coconut with Pineapple and Lychee
Orange and Blackberry
\$29.00 per guest

Sweet and Fruity

Berry Tartlets, Raspberry Linzer Cookie
Strawberry Fraisier, Chocolate-Dipped Strawberries
Raspberry Smoothies, Mixed Berry Cobbler
\$27.00 per guest

Snack Time

Individual Bags of Pretzels, Trail Mix
Kettle Potato Chips, White Cheddar Popcorn
Marcona Almonds, Terra Vegetable Chips
\$32.00 per guest

Coffee Treats & Beignets

Coffee Cupcakes, Chocolate Covered Espresso Beans
Almond Biscotti, “New Orleans Style” Beignets
\$34.00 per guest

Sweet & Savory

Batons of Cucumber, Celery, Carrots and Jicama
Traditional Hummus, Batons of Local Seasonal
Fruit Greek Yogurt, served in Mini Mason Jars
\$28.00 per guest

Light Restoration

Chef’s Selection of Gourmet Dips, Terra Chips
Pita Chips, Crudité, Toasted Nuts, Dried Fruits
\$27.00 per guest

Tea at Three

Assortment of Finger Tea Sandwiches:
Smoked Salmon, Egg Salad, Cucumber
House-Baked Scones served with Devonshire
Cream Lemon Curd, Strawberry Preserves
\$34.00 per guest

Ice Cream Stand

Assortment of Häagen-Dazs Ice Cream
Bars Frozen Fruit Bars
\$29.00 per guest

Parisian Macaron

Assortment of French Macarons, Salted Caramel
Pistachio, Coconut, Raspberry
\$31.00 per guest

Baked Goods

Vanilla and Chocolate Cupcakes
Chef’s Selection of Housemade Cookies
Peanut Butter Blondies, Valrhona Brownies
Caramel Popcorn, Rice Krispy Treats
\$28.00 per guest

Candy Shop

Malt Balls, Jelly Beans, Gummy Bears, Peanut
M&Ms Miniature Candy Bars, Swedish Fish
Yogurt Covered Raisins, Salt Water Taffy
\$28.00 per guest

REFRESHMENT & BREAK PACKAGE ENHANCEMENTS

Freshly Brewed Regular and Decaffeinated Coffee	140.00 / gallon
Espresso (self-serve)	\$11.00 each
Assortment of Hot Teas	\$125.00 / gallon
Iced Tea	\$135.00 / gallon
Lemonade	\$120.00 / gallon
Freshly Squeezed Orange, Grapefruit and Apple Juice	\$65.00 / half gallon
Imported Bottled Still and Sparkling Mineral Waters	\$8.00 for 330ml / \$11.00 for 750ml
Bottled Diet and Regular Soft Drinks	\$8.00 / each
House-Infused Spa Waters:	\$45.00 / gallon
Fresh Orange, Cucumber, Mint Fresh Berries	
Coconut Waters	\$15.00 / each
Evolution Fruit Juices	\$13.00 / each
Bottled Frappuccinos	\$17.00 / each
Red Bull	\$15.00 / each
Sliced Seasonal Fruit	\$14.00 / per guest
Whole Fresh Fruit	\$9.00 / each
Premium Mixed Nuts (serves up to 10 guests)	\$89.00 / per bowl
Assorted Berry Skewers, Honey Yogurt Dip	\$85.00 / dozen
New York Style Bagels with Assorted Cream Cheese	\$90.00 / dozen
Assorted Coffee Cakes: Blueberry and Cinnamon Apple	\$85.00 / dozen
Croissants and Pain au Chocolate	\$85.00 / dozen
Assorted Finger Tea Sandwiches: (Two dozen minimum order per selection)	\$120.00 / dozen
Smoked Salmon, Cucumber and Cream Cheese or Egg Salad	
English Tea Scones, Lemon Curd, Devonshire Cream, Strawberry Preserves	\$85.00 / dozen
Chef's Selection of Miniature Muffins	\$85.00 / dozen
Banana Nut, Zucchini, Cranberry Orange and Carrot Breads	\$85.00 / dozen
Sticky Pecan Buns with Honey Smear	\$85.00 / dozen
Italian Biscotti: Lemon Almond and Chocolate Orange	\$95.00 / dozen
Selection of Tea Shortbread	\$85.00 / dozen
Assortment of Housemade Cookie Selection:	\$85.00 / dozen
Oatmeal Raisin, Chocolate Chip, Crystal Sugar, Mocha Pecan, Peanut Butter	
Housemade French Macarons (two dozen minimum)	\$120.00 / dozen
Rice Krispy Treats	\$85.00 / dozen
Chocolate-Dipped Strawberries	\$110.00 / dozen
Pretzels, Kettle Chips, Trail Mix	\$9.00 / each
Granola, Power and Energy Bars	\$15.00 / each
Cupcakes:	\$85.00 / dozen
Red Velvet, Carrot, Vanilla and Chocolate Cupcakes	
Candy Bars and Snacks -(Choose Three)	\$90.00 / dozen
Snickers, Twix, Kit Kat, Reese's Cups Peanut M&Ms, Plain M&M's	
Häagen Dazs Ice Cream Bars	\$85.00 / half dozen
Fruit Juice Bars	\$65.00 / half dozen

LUNCH SELECTIONS



LUNCH SELECTIONS

PLATED LUNCH

Served with Freshly Baked Breads and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas and Iced Tea.

Please select only one item from each course for all of your guests.

A \$15.00 per person surcharge will be added to the menu price for groups smaller than 18 guests.

First Course:

Soups

Chilled Green Pea and Basil, Garlic Cream
Pickled Ramp

Vichyssoise Yukon Gold and Leek, Citrus Olive Oil

Roasted Corn with Vegetable Chowder
Smoked Paprika Chickpeas, Avocado Cream

Tomato Basil Bisque, Focaccia Croutons, Goat Cheese

Salads

Berry Almond Chopped Salad, Baby Spinach
Feta Cheese, Lemon Poppy Seed Vinaigrette

Baby Arugula, Candied Walnuts, Blueberries
Red Onions, Champagne Honey Vinaigrette

Baby Heirloom Tomato, Capers, Parsley
Almond and Herbs, Maple Syrup, Lemon Oil

Mixed Greens, Garden Vegetables
Balsamic Vinaigrette

Second Course:

Entrée Salads

California Cobb Salad – Mixed Greens
Grilled Chicken Breast, Cherry Tomatoes,
Egg Avocado, Blue Cheese Crumbles,
Bacon Creamy Balsamic Dressing
\$72.00 per guest

Marinated Skirt Steak Salad – Romaine, Arugula
Grape Tomatoes, Green Olives, Sliced Red Onion
Grilled Corn, Parmesan, Crispy Tobacco Onions
Creamy Lime Avocado Dressing
\$82.00 per guest

Seafood Caesar Salad – Romaine, Poached Shrimp
Scallops, Anchovy Caesar Dressing, Croutons
\$88.00 per guest

Chicken Entrées

\$75.00 per guest

Jidori Chicken
Roasted Seasonal Vegetable Polenta Cake
Tomato Chimichurri

Roasted Breast of Chicken
Warm Smashed Yukon Potato Salad, Asparagus
Applewood Smoked Bacon Chicken Gravy

Peach and Horseradish-Glazed Breast of Chicken
Shallot French Beans, Sweet Dried Roma Tomatoes
Roasted Peewee Potatoes

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Beef Entrées

\$98.00 per guest

Garlic Herb-Rubbed Skirt Steak
Buttermilk Whipped Potatoes, Green Herb Chimichurri
Pickled Hot House Cucumber

Grilled Flat Iron Steak Vegetable Succotash
Jumbo Prawn, Mashed Avocado

Herb-Rubbed Petit Filet, Basil Pesto Butter
Panko Mac and Cheese, Baby Heirloom Carrots

(Supplement \$15.00 per guest)

Seafood Entrées

\$92.00 per guest

Lemon Verbena-Steamed Wild Salmon
Spinach, Leeks, Warm Tomato, Herb Vinaigrette

Pan-Seared Branzino, Artichokes, Tomato, Red Onion
Sweet Bell Pepper Pepperonata

Lemon Garlic Shrimp, Angel Hair Pasta, Basil
Garlic, Teardrop Tomatoes

Vegetarian Entrées

\$75.00 per guest

Three-Cheese Vegetable Lasagna
San Marzano Tomatoes, Zucchini, Spinach, Squash

Avocado Enchiladas, Mexican Cheese
Tomatillo Sauce, Pico de Gallo

Baked Acorn Squash, Honey Barbecue Baked Beans
Brioche Bread Crumbs

Vegan Option

Stuffed Portobello Mushroom, Roasted Broccolini
Warm Quinoa, Black Lentils Salad
Coconut Curry Emulsion

Third Course:

Sweet Endings

Milk Chocolate Mousse, Flourless Chocolate Cake
Raspberry Coulis

Vanilla Bean Cheesecake, Seasonal Fresh Fruit

Tiramisu with Amaretto Mascarpone Mousse
70% Dark Chocolate

Lemon Tart, Mascarpone Chantilly, Fresh

Raspberries Sorbet Trio – Seasonal Flavors

BUFFET LUNCH

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas and Iced Tea.

A \$15.00 per person surcharge will be added to the menu price for groups smaller than 25 guests.

Taste of Old Town, San Diego

Served with Sweet Corn Bread Muffins
Jalapeño Honey, Butter

Soup

Tortilla Soup Sour Cream, Cheddar Cheese
Tortilla Strips

Salads

Fiesta Grilled Corn and Black Bean Salad Quinoa
Chili Lime Vinaigrette

Cucumber Salad, Julienne Onions, Cilantro
Dried Oregano, Lime, Queso Fresco, Avocado
Melon, Chili Powder

Tijuana Caesar, Romaine Lettuce, Jicama
Bell Peppers, Tortilla Strips, Caesar Dressing Cumin,
Lemon Juice

Build-Your-Own Taco Bar (Select Three)

Chicken Fajita, Sweet Peppers, Onions

Beef Fajita, Sweet Peppers, Onions

Tacos al Pastor: Achiote-Marinated Pork
Grilled Pineapple

Sautéed Calabaza, Caramelized Onions
Poblano Peppers

Lime-Marinated Baja Shrimp, Cotija Cheese
Pico de Gallo

Corn Tortilla, Flour Tortilla
Guacamole, Sliced Radish, Chopped Onions
Chopped Cilantro, Mexican Rice

Salsas

Tomatillo Salsa, Pico de Gallo, Roasted Salsa
Tortilla Chips

Desserts

Cinnamon-Spiced Churros

Caramel Flan, Seasonal Fresh Berries Tres

Leches Cake, Mascarpone Chantilly

Caramelized Pineapple Empanadas

\$102.00 per guest

The Del Mar

Served with Freshly Baked Rolls with Butter

Soup

Chef's Daily Soup Selection

Salads

Baby Kale, Mandarin Segments, Dried Cranberries
Raspberry Vinaigrette

Green Lettuce, Carlsbad Strawberries, Crumbled Goat Cheese,
Maple Vinaigrette

Organic Quinoa, Carrots, Edamame, Golden Raisins
Sherry, Olive Oil

Entrées (Select Three)

Roasted Honey-Glazed Salmon
Apple Mustard Vinaigrette

Herb-Marinated Chicken
Fire Roasted Bell Pepper Relish

Local IPA-Brined Pork Loin, Green Chimichurri

Penne Pasta, Baby Spinach, Ricotta, Pinenuts

Accompaniments

Seasonal Vegetable Medley
Rosemary Fingerling Potatoes, Herb Butter

Desserts

Pastry Chef's Selection of Sweet Treats

\$104.00 per guest

For your convenience, we also offer the service
of the following beverages:

Assortment of Diet and Regular Soft Drinks
\$8.00 each

Assortment of Still and Sparking Mineral Waters
\$8.00 each (330ml) | \$11.00 each (750ml)

BUFFET LUNCH

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas and Iced Tea.

A \$15.00 per person surcharge will be added to the menu price for groups smaller than 25 guests.

Pacific Beach Grill

Soup

Chef's Daily Soup Selection

Salads

Baby Scarborough Spinach, Feta Cheese

Roasted Carrots, Dijon Vinaigrette

Fusilli Pasta, Prosciutto, Cherry Tomatoes, Broccoli

Lemon Vinaigrette

Wild Arugula, Candied Pecans, Roasted Pears

Champagne Dressing

Grilled Sandwiches (Select Three)

Melted Brie, Balsamic Red Onion, Arugula

Mayonnaise Ciabatta

Forrest Mushrooms, Baba Ganoush, Provolone

Whole Wheat Bun

Smoked Chicken, Fresh Mozzarella, Tomato

Basil Pesto, Baguette

Chorizo, Manchego, Avocado, Cilantro, Chipotle Aioli

Sourdough

Corned Beef, Sauerkraut, Russian Dressing

Marbled Rye

Side

House-made Potato Chips

Desserts

Pastry Chef's Selection of Sweet Treats

\$89.00 per guest

Mission Bay BBQ

Culinary attendant is optional – one per 50 guests.

Culinary Attendant fee: \$250.00 each

Salads

Spoon Spinach, Strawberry, Yellow Beet Salad

Baked Potato Salad, Bacon, Sour Cream, Chives

Tomato and Cucumber Salad, Dijon Vinaigrette

Entrées

Beef Sirloin Burger, Bratwurst,

Marinated Chicken Breast, Vegetarian Burgers

Lettuce, Tomato, Onion, Caramelized Onion

Blue Cheese, Assorted Cheese Slices

Ketchup, Mustard, Mayonnaise

Gourmet Brioche Buns

Accompaniments

Grilled Corn

Old-Fashioned Baked Beans

Housemade Potato Chips

Desserts

Pastry Chef's Selection of Sweet Treats

\$94.00 per guest

For your convenience, we also offer the service of the following beverages:

Assortment of Diet and Regular Soft Drinks

\$8.00 each

Assortment of Still and Sparking Mineral Waters

\$8.00 each (330ml) | \$11.00 each (750ml)

BUFFET LUNCH

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas and Iced Tea.

A \$15.00 per person surcharge will be added to the menu price for groups smaller than 25 guests.

Corner Deli

Soup

Chef's Daily Soup Selection

Create-Your-Own Sandwich

Rosemary Ham Roast

Turkey Breast

Roast Beef

Albacore Tuna Salad

Provolone, Vermont Cheddar, Swiss Cheese Sliced

Tomatoes, Lettuce, Onions, Relish

Dijon Mustard, Mayonnaise, Red Pepper Spread

Sliced Marble Rye Bread, Ciabatta Buns

Whole Wheat, French Rolls

Sides

Fresh Fruit Salad

Fusilli Pasta Salad

Grilled Vegetables

Roasted Red Potato Salad

Smoked Bacon, Scallions

Chopped Romaine, Tomatoes, Red Onion, Cilantro

Avocado, Black Beans, Lime Agave Vinaigrette

Thick-Cut Potato Chips

Desserts

Pastry Chef's Selection of Sweet Treats

\$92.00 per guest

Express Lunch

Served with Freshly Baked Rolls with Butter

Salad

Baby Arugula, Wild Mushrooms, Shaved Parmesan
Lemon Vinaigrette

Ripe Tomato, Burrata, Basil, Balsamic Syrup

Entrées

Margherita Pizza, Cherry Tomatoes, Mozzarella, Basil

Traditional Chicken Piccata, Lemon Caper Vinaigrette

Penne Pasta, Artisanal Ham, English Pea Velouté

Desserts

Assorted Cookies, Brownies and Bars

\$86.00 per guest

For your convenience, we also offer the service of the following beverages:

Assortment of Diet and Regular Soft Drinks

\$8.00 each

Assortment of Still and Sparking Mineral Waters

\$8.00 each (330ml) | \$11.00 each (750ml)

BOXED LUNCH

Salads (Select One)

Lemon Pesto Pasta Salad, Roasted Broccoli Sun-Dried Tomato

Zucchini Salad, Parsley, Parmesan, Lemon, Basil

Cucumber and Tomato Salad, Red Onion
Dijon Vinaigrette

Choice of Sandwich

Minimum Order of 5 Per Selection

Applewood Smoked "BLT", Avocado Spread
Brioche Bun

Prosciutto, Fresh Mozzarella, Arugula, Basil
Tomato, Rye

Albacore Tuna, Lettuce, Tomato, Avocado Spread
Eight Grain Bread

Piquillo Roasted Peppers, Pickled Cucumbers
Baba Ganoush, Feta Cheese
Split Whole Wheat Pita

Sliced Roast Beef, Caramelized Onion
Horseradish Mayonnaise, French Roll

Sliced Turkey Sandwich, Provolone, Butter Lettuce,
Blistered Cherry Tomatoes, Ciabatta

Sides (Select One)

Seasonal Whole Fruit
Housemade Trail Mix

Kettle Chips

Terra Chips

Desserts (Select One)

Choice of Cookie:

Chocolate Chip, Oatmeal Raisin, Lemon Crystal Sugar

Choice of Bar:

Pecan Bars, Walnut Blondie, Oatmeal Apple Bar

Chocolate Chip Brownie

2 Sandwich Selections \$67.00 per guest

3 Sandwich Selections \$75.00 per guest

For your convenience, we also offer the service of the following beverages:

Assortment of Diet and Regular Soft Drinks
\$8.00 each

Assortment of Still and Sparking Mineral Waters
\$8.00 each (330ml) | \$11.00 each (1ltr)

RECEPTION SELECTIONS



RECEPTION

COLD HORS D'OEUVRE

Minimum order of 25 pieces per selection.

Watermelon Cube, Feta

Balsamic, Crushed Pecans

Avocado Crostini, Capers, Tomatoes

Toasted Almonds

Vine-Ripened Tomato and Olive Bruschetta

Baguette Chip, Fresh Basil

Red and Yellow Beet Tartare, Lemon Zest

Vegetable Spring Rolls

Sesame Sweet and Sour Sauce

Ahi Tartar, Wasabi Tobiko Caviar

Mini Sesame Cone

Smoked Scottish Salmon Blini, Caviar

House-Cured King Salmon, Meyer Lemon

Crème Fraîche, Caviar, Dill, Toasted Brioche

California Citrus-Poached Shrimp

Classic Cocktail Sauce

Baja White Fish Ceviche, Jalapeño, Limes

Served on Spoon

\$17.00++ per piece

HOT HORS D'OEUVRE

Minimum order of 25 pieces per selection.

Pork Belly "BLT", Lemon Aioli

Baked Bacon Wrapped Stuffed Bleu Cheese Dates

Margherita Focaccia, Mozzarella, Basil, Tomatoes

Baked Chorizo Sausage in Puff Pastry

Whole Grain Mustard

Carlsbad Strawberry and Brie Grilled Cheese

Toasted Brioche

Herbed Risotto Bite, Tomato Chutney

Short Rib Croquette, Truffle Aioli

Wild Mushroom Vol-au-Vent

Truffle Grilled Cheese, Toasted Brioche

Stuffed Cremini Mushroom

Pernod Creamed Spinach, Nutmeg

Black Bean, Tomato, Jicama, Cotija Cheese Sopes

Carne Asada Beef Satay, Fire Roasted Salsa

Chicken and Waffle, Whiskey Maple Syrup Beef

Sliders, Cheddar, Caramelized Onions

Russian Dressing

Coconut Shrimp, Wasabi Mango Chutney

Seasoned Avocado Fries, Tamarind Ketchup

Crispy Chicken Slider, Honey Mustard Slaw

Chili Honey Glaze

Mini Beef Wellington, Mushroom Duxelle

Garden Rosemary and Brioche Encrusted Lamb Chop

Port Wine Jus

Traditional Crab Cakes, Mango Salsa

\$19.00++ per piece

RECEPTION BUFFET STATION

Pre-Dinner Reception Station

Pricing is based on a minimum of three stations and served for a maximum of one hour. Single selections will be subject to additional charge.

Heavy Welcome and Dinner Reception

Pricing is based on a minimum of five stations and served for a maximum of two hours. Fewer stations selected will be subject to additional charge. Number of guests for each station must reflect final guarantee.

For stations that require a Culinary Attendant, one for every 50 guests is needed, unless stated otherwise. Culinary Attendant fee: \$250.00 each

Local Inspirations

San Diego Healthy Lifestyle

Selection of Infused Spa Waters

Strawberry, Cucumber, Mint

Blueberries, Ginger and Orange

Lettuce Wraps

Creamy Avocado, Piquillo Peppers Pesto

Julienne Carrots, Sprouts, Julienne Tomatoes

Pulled Basil and Mint, Wild Arugula, Baby Spinach

Celery, Grilled Corn, Pineapple, Olive Oil, Lemon

Baked Kale Chips

Chilled Melon Gazpacho

Red Organic Quinoa, Cucumber

Tomatoes, Mint

\$54.00 per guest

Culinary Attendant Required

The Local Fishing Trip

Made To Order Bowls

Diced Fresh Caught Local Ahi Tuna

Octopus, 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

\$77.00 per guest

Culinary Attendant Required.

California Farmers Market Salad Table

Build Your Own Salad

Roasted Chicken, Sautéed Shrimp

Baby Gem, Kale, Baby Rocket Greens

Carrots, Cucumber, Teardrop Tomatoes

Garbanzo Beans, Green Olives, Mango, Roasted Pears

Mandarin Oranges, Blueberries, Sundried Cherries

Candied Almonds, Toasted Pinenuts, Croutons

Parmesan, Beemster, Goat Cheese Crumbles

Maytag Blue Cheese

Champagne Vinaigrette, Citrus Dressing

Garlic and Anchovy Dressings

\$58.00 per guest

Optional Culinary Attendant at \$250 to toss with choice of dressing

Steakhouse Station

Minimum of 15 Guests

Off the Grill (Choose up to three)

New York Strip Steaks, Port Wine Sauce

Rosemary New Zealand Lamb Chops

Mango, Mint Chutney

House-Smoked Chicken, Walnut Parsley Pesto

Maple Brined Pork Loin, Roasted Garlic Dijon Aioli

“Cardiff Crack” Burgundy Peppered Tri-Tip

Served With:

Grilled Jumbo Asparagus

Freshly Squeezed Lemon

\$165.00 per guest

Additional Selections at \$55.00 per selection, per person

Culinary Attendant Required – (2) per station

Potato Station

Assortment of Potatoes

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

\$32.00 per guest

No Culinary Attendant Required.

Tijuana Tasters

Tacos Al Pastor

Carved To Order Roasted Pork
Corn Tortillas, Grilled Pineapple, Cilantro
Charred Green Onions, Lime Wedges
Poblano Pepper, Corn Quesadillas
Elote: Whole Grilled Corn, Mayonnaise, Cilantro, Lime
Chile Powder, Crumbled Cojita Cheese
Pico de Gallo, Sour Cream, Avocado Salsa
Horchata, Imported Mexican Coca-Cola

\$48.00 per guest

Culinary Attendant Required.

Baja California Ceviche Bar

Made-To-Order

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

\$68.00 per guest

Culinary Attendant Required.

On The Border Taquería

Build-Your-Own Taco Bar

Chili-Marinated Pulled Chicken
Steak Carne Asada, Pork Carnitas
Cilantro, Shredded Cabbage, Pico de Gallo
Jalapeños, Lime Wedges
Corn and Flour Tortillas
Salsa, Guacamole, Crema, Cotija Cheese

\$82.00 per guest

No Culinary Attendant Required.

Taste of the Pacific

*Locally Sourced as the Season Permits,
Served on Ice, Minimum Order of 100 Pieces

Oysters on the Half Shell*

Marinated Poached Prawns*

Marinated Steamed Mussels*

Cocktail Crab Claws

\$28.00 per piece

Alaskan King Crab Legs (5" Sections)

\$55.00 per piece

Served with Classic Cocktail Sauce
Champagne Mignonette, Mary Rose Sauce
Tabasco Minis, Lime, Lemon Wedges

Culinary Attendant for Freshly Shucked Oysters (Optional) - (1)
Per 35 Guests. Culinary Attendant Fee: \$350.00

Charcuterie Board

Selection of Cured Meats, Imported Cheeses
Grilled Vegetables, Roasted Peppers
Artichoke Tapenade, Marinated Olives
Assorted Mustards, Honeycomb, Dried Fruits
Roasted Nuts
Assorted Crackers, Sliced Baguettes

\$55.00 per guest

The Cheese Board

Selection of International and American Cheeses
Fruit Compote, Honeycomb, Toasted Nuts, Dried Fruits
Assorted Water Crackers, 'Raincoast' Crisps

\$42.00 per guest

Crudité and Dips

Assorted Local Seasonal Vegetables, Pita Crisps
Thick Cut Kettle Chips
Piquillo Pepper Hummus, Sweet Onion Dip
Spinach and Artichoke Dip, Buttermilk Ranch

\$34.00 per guest

Tortilla Station

Housemade Salsas, Guacamole, Pico De Gallo
Tortilla Chips

\$24.00 per guest

THE MEDITERRANEAN COLLECTION

The following buffet stations have been created to reflect the heritage that inspired the Fairmont Grand Del Mar's Mediterranean Estate ambiance.

France

Fromage and Charcuterie

Brie, Petit Basque, Chevre

Country Pâté, Saucisson

Cornichons, Pickled Vegetables

Quince Compote, Dijon Mustards

Sliced and Toasted Baguettes

\$57.00 per guest

No Culinary Attendant Required.

Spain

Paella (Select Two)

Valencian Paella – Traditional Spanish Paella
Chicken & Pork

Paella de Marisco – Seafood Paella

Prawns Mussels, Clams, Squid

Paella Vegetariana – Vegetarian Paella

Artichokes, Lima Beans, Red and Green Peppers
Onions

Paella Negra – Paella with Squid Ink, Seafood

\$64.00 per guest

No Culinary Attendant Required.

Italy

Prepared-to-Order Risotto

Grilled Shrimp, Smoked Chicken, Chorizo

Braised Short Ribs

Caramelized Cipollini Onions, Wild Mushrooms

Asparagus, Wild Arugula, Roasted Artichokes

Roasted Garlic, Goat Cheese, Parmesan

Chives, Flat Leaf Parsley

\$57.00 per guest

One Culinary Attendant per 35 guests.

Turkey

Freshly Made Flat Bread Dough

Griddled-to-Order and Served with:

Traditional Garlic Hummus, Baba Ganoush, Basil

Pesto Olives, Sun Dried Tomato, Caramelized Onions

Grilled Artichokes, Fire Roasted Peppers, Tzatziki

Crumbled Feta Cheese, Burrata

\$48.00 per guest

One Culinary Attendant per 35 guests

CARVED SELECTIONS

Served with Freshly Baked Rolls and Butter

Requires a minimum of 25 guests. A Culinary Attendant is required for all stations – one for every 75 guests.

Culinary Attendant fee: \$250.00 each

Honey Stone Grain Mustard Glazed Artisanal Ham Served with Sweet Hawaiian Rolls

\$27.00 per guest

New York Strip*
Peppercorn Brandy Sauce

\$49.00 per guest

Thyme Roasted Pork Loin
Dried Cherry and Mango Chutney*

\$44.00 per guest

Salmon En Croûte
Lemon Dill Hollandaise

\$47.00 per guest

Roasted Vegetable Wellington
San Marzano, Basil

\$35.00 per guest

Complements

Cauliflower Gratin
Roasted Brussel Sprouts, Pancetta
Grilled Asparagus
Creamed Corn
Garlic Butter Cremini Mushrooms
Creamed Spinach
Seasonal Roast Vegetable Medley
Creamy Parmesan Polenta

\$15.00 per Selection per Person

LATE NIGHT MENU

The following stations were created and priced for after dinner late evening appetites.

A la carte pricing can be requested for alternative meal and event times.

Duo of Sliders (Select Two)

Beef, Caramelized Onions, Cheddar Cheese

Beef, Blue Cheese, Sautéed Mushrooms, Horseradish

Country Style Fried Chicken, Dill Pickles, House Sauce

BBQ Pork, Coleslaw, Onion Rings

Turkey, Cranberry Mayonnaise, Avocado

Garden Black Bean Burger, Chipotle Aioli, Corn Salsa

\$32.00 per guest

No Culinary Attendant Required.

Quesadilla Station (Select Two)

Chicken Tinga, Oaxaca Cheese

Pulled Pork, Cilantro, Onions, Manchego

Grilled Corn, Poblano Peppers, Pepperjack

Oaxaca & Manchego Cheese

Shrimp, Cilantro, Cojita

\$35.00 per guest

No Culinary Attendant Required.

Fry Potatoes (Select Two)

Smoked Paprika Potato Wedges with Honey

Ketchup Sweet Potato Fries with Sea Salt

House-made Thick Cut Potato Chips

\$25.00 per guest

No Culinary Attendant Required.

RECEPTION DESSERT STATIONS

A Culinary Attendant is required for all stations – one for every 50 guests. Culinary Attendant fee: \$250.00 each

Crêpes Your Way Bar

Fresh Crêpes Made-to-Order

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

\$32.00 per guest

Banana Split and Sundae Bar

Homemade 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

\$35.00 per guest

Churro Stand

Warm Cinnamon Sugar Churros
Salted Caramel Sauce, Chocolate Sauce
Vanilla Bean Gelato

\$29.00 per guest

Build-Your-Own S'mores Station

Graham Crackers, Hershey's Milk Chocolate Bars
Jumbo Marshmallows
Skewers, Fire Pit

\$34.00 per guest

Set Up Fee Required - \$200.00 for up to (1) Hour
(Includes Fire Pit and Attendant)

All About Cupcakes – Lavishly Displayed for Your Guests

Select up to three varieties, mix and match as you please.
Minimum of 25 Guests

Miniature Cupcakes

Red Velvet with Cream Cheese
Vanilla with Salted Caramel Cream
Chocolate with Dark Chocolate Ganache
Carrot with Orange Cream Cheese
Birthday Cake with Vanilla Buttercream
Chocolate with Chocolate Buttercream

\$32.00 per guest

Dessert & Coffee Station

Select up to three options, or leave it to our chef

Banana Pudding
Espresso Cheesecakes
Milk Chocolate and Passion Fruit Entremet
Assorted Macarons
Pecan Tarts
Lemon Meringue Tarts
Chocolate Mousse Cups with Fresh Berries
Profiteroles with Vanilla Crème
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

Served with Freshly Brewed Regular
and Decaffeinated Coffee, Assortment of Hot Teas

3 pieces – \$33.00 per guest

4 pieces – \$39.00 per guest

5 pieces – \$45.00 per guest

No Culinary Attendant Required

DINNER SELECTIONS



DINNER SELECTIONS

PLATED DINNER

Served with Freshly Baked Breads and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas.

Please select only one item from each course for all of your guests.

A \$15.00 per person surcharge will be added to the menu price for groups smaller than 18 guests.

Pricing is based on a Three or Four Course Menu. Amuse Bouche, Intermezzo, Cheese Course and Mignardise Plate may be added at an additional price. If a choice of entrée is offered and a pre-count is provided in advance, the higher price of the two entrées will be charged. This option is limited to two selections plus a Vegetarian option. A choice of entrée may be offered table side, on the night of the event when the four course option is selected. Two courses are to be served prior to the entrée. This option is limited up to three selections including a Vegetarian option. Pricing will be equivalent to the higher priced entrée plus \$35.00 per entrée.

Amuse Bouche

Start your meal with our Chef's creative selection
Additional \$17.00 per guest

Soups

Lobster Bisque, Basil Oil
Roasted Baked Garlic Potato Soup
Crème Fraîche, Chives, Pancetta
Trio of Onion Soup, Leeks, Sweet Onions
Scallion, Mozzarella Toast
Creamy Wild Mushroom, Truffle Butter Croutons
Butternut Squash, Toasted Pepitas
Parsnip and Apple Bisque

Salads

Tomato, Burrata, Basil, Balsamic, Micro Arugula
Baby Gem Lettuce, Brioche Croutons, Grated Eggs
Red Radish, Green Goddess Dressing
Golden and Red Beets with Candied Walnuts
Purple Haze Goat Cheese, Micro Arugula
Sherry Vinaigrette
Iceberg Lettuce, Pickled Red Onions
Shaft Bleu Cheese, Red Radish, Pancetta Chip
Avocado Ranch Dressing
Asparagus Salad, Aged Gouda, Hazelnuts
Wild Arugula, Honey Vinaigrette

Cold Appetizers

Baby Beets, Goat Cheese, Citrus, Watercress
Heirloom Tomato, Basil, Balsamic
Cured Salmon, Apple, Horseradish Crème Fraîche
Frisée

Hot Appetizers

Pan-Roasted Jumbo Scallop, Basil Potato, Caviar
Chardonnay Butter Sauce
Charred Octopus, Lemon, Olive Oil
Green Chimichurri
Truffle Infused Pork Belly, Chive Potato Purée
Maple Jus
Wild Mushroom Ravioli, Truffle Cream

Enhanced Appetizers

Roasted Quail with Herb Farro Risotto
Pomegranate Reduction
Additional \$35.00 per guest

Intermezzo Sorbets

Green Apple
Lemon Verbena
Basil Strawberry
Additional \$17.00 per guest

ENTRÉES

Chicken

Roasted Jidori Chicken, Savoy Cabbage
Bacon, Chicken Jus
Herb-Marinated Chicken Breast
Yukon Warm Potato Salad, Braised Cipollini Onions
Chicken Jus
Hoisin Glazed Chicken, Baby Bok Choy
Water Chestnuts, Shitake Mushrooms
Garlic Butter Sauce, Lotus Root Chips
Pan-Seared Chicken, Cauliflower Purée
Vegetable Medley, Madeira Beurre Blanc

Three Course – \$169.00 per guest
Additional Course – \$39.00 per guest

Meat

Roasted Aged Rib Eye, Potato au Gratin
Glazed Honey Carrots, Au Poivre Sauce
Striploin, Shortrib, Carrots, Wild Mushroom Fricasée
Yukon Buttermilk Mashed Potato, Port Wine Sauce
Roasted Beef Tenderloin, Oven Roasted Tomato
Large Asparagus, Potato Wedge, Peppercorn Sauce
Lamb Loin, Aubergine Purée, Pomegranite, Labneh

Three Course – \$209.00 per guest
Additional Course – \$39.00 per guest

Seafood

King Salmon, Wilted Greens, Chorizo
Saffron Clam Nage
Baja California Sea Bass Chowder
Fingerling Potatoes, Carrots, Leeks
Pan-Roasted Branzino, Artichoke
Olive and Tomato Stew, Garlic Butter, Grilled Baguette
Seared Striped Bass, Orange Braised Endives
Crispy Potato, Yellow Pepper Coulis
Black Cod, Yellow and Green Squash, Baby Carrots
Crispy Potato, Vermouth Butter
Roasted Sablefish, Green Beans, Corn Succotash
Rice Fritter

Three Course – \$189.00 per guest
Additional Course – \$39.00 per guest

Vegetarian

Baked Vegetarian Lasagna, Ricotta Cheese
Pine Nuts, Pomodoro Sauce
Curried Chickpeas with Lentils, Mushrooms
Pickled Red Onions
Wild Mushroom Ravioli, Walnut Parsley Pesto
Micro Arugula, Sauternes Sauce
Roasted Seasonal Vegetable Strudel
Wilted Wild Arugula, Pomodoro Sauce
Meatless Chili, Kidney Beans, Corn, Tomatoes
Bell Peppers, Avocado, Sour Cream
Truffle Wild Mushroom Risotto, Port Reduction
Micro Baby Greens
Stuffed Portobello Mushroom, Roasted Broccolini
Warm Quinoa and Black Lentils Salad, Coconut Curry
Emulsion

Three Course – \$140.00 per guest
Additional Course – \$39.00 per guest

DESSERTS

Vanilla Mousse Legere, Raspberry Confit
Almond Crumble, Mascarpone Chantilly
Roasted Apple Tart, Oatmeal Streusel
Mascarpone Chantilly

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

Dark Chocolate Entremet, Caramelized Hazelnut
Soft Chocolate Cake, Mango, Passion Fruit Sorbet

Trio Dessert (Select one from each tier)

Raspberry Almond Gateaux
Dark Chocolate Mousse Cake
Banana and Coconut Entremet

Chocolate Tart with Coffee Bavaois
Coconut and Pineapple Tart
Lemon Meringue Tart

Caramelized White Chocolate Panna Cotta
Coconut Panna Cotta
Milk Chocolate Raspberry Verrine

Cheese Course

Trio of Soft, Hard and Blue Domestic Cheeses
Fruit Compote, Honeycomb
Toasted Nuts, Dried Fruits, Walnuts
Assorted Water Crackers, 'Raincoat' Crisps
Additional \$32.00 per guest

Mignardises (Served Family Style)

Handcrafted Confections, Truffles
Bonbons and Pâté de Fruit Caramels
Additional \$25.00 per guest

BUFFET DINNER

Served for a Maximum of Two Hours.

Served with Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas.

A \$15.00 per person surcharge will be added to the menu price for groups smaller than 40 guests.

THE CALIFORNIA TIDE

Soups (Select One)

Cream of Cauliflower, Toasted Fennel Seeds
Tomato, Carrot and Ginger, Creamy Yogurt
Purée of Asparagus, Hint of Horseradish

Salads (Select Three)

Mixed Lettuce and Rocket Greens Salad
Red Wine Vinaigrette
Young Yukon Potato Salad, Pickles
Dijon Mayonnaise, Feta Cheese
Grilled Belgian Endive, Marinated Beet
Romanesco Cauliflower
Watermelon & Red Radish
Chives, Citrus Vinaigrette
Fennel and Red Onion Salad, Upland Watercress
Coriander, Thyme Vinaigrette
Caesar Salad, Roasted Garlic Sourdough Croutons
Shaved Parmesan
Baby Arugula and Spinach Salad, Toasted Hazelnuts
Sun-Dried Cranberries, Purple Haze Goat Cheese
Balsamic Vinaigrette
Vine-Ripened Tomato and Burrata Salad, Fresh Basil
Aged Balsamic Reduction

Entrées (Select Three)

Poached Wild Salmon, Leeks, Spinach
Tomato Vinaigrette
Roasted Seasonal Fish, Artichokes, French Beans
Kalamata Olives
Roasted Crispy Chicken, Sauternes Sauce
Wild Mushrooms
Marinated Chicken Thighs, Chorizo Sausage
Grilled Sweet Onions
Apricot Glazed Chicken Breast
Herb Garlic Fingerling Potatoes, Brandy Cream
Roasted Penne Pasta, Anchovies, Garlic, Capers
Pork Loin, Roasted Green Apples, Roasting Jus
Grilled Skirt Steak, Pickled Corn Relish

\$205.00 per guest

Slow-Roasted Herb Rubbed Tenderloin of Beef
Asparagus, Port Wine Sauce

Seared Chilean Sea Bass, Baby Bok Choy, Miso Butter

\$230.00 per guest

Desserts

Chef's Selection of Sweet Treats

BBQ AT THE BEACH

Soup

Lobster and Shrimp Bisque

Salads

Jalapeño Coleslaw, Cumin, Cilantro, Lime

BLT Chopped Salad, Creamy Ranch Dressing

Potato Salad, Celery, Hearts of Palm

Mesclun Saladini Lettuce Blend

Honey Mustard Dressing

From the Grill (Select Three)

Marinated Chicken

Marinated Petite Filet of Beef, Red Wine Sauce

BBQ Pork Ribs

Carved House-Smoked Brisket, Chipotle Ketchup

Grilled Swordfish, Tropical Fruit Salsa

Grilled Jumbo Shrimp, Lemon Butter Sauce

Portobello Mushroom Steak, Balsamic Jus

Accompaniments

Idaho Baked Potatoes, Sour Cream, Butter, Scallions

Cheddar Cheese, Bacon Bits

Baked Truffle Macaroni and Cheese

Roasted Vegetable Medley Platter

Desserts

Devil's Food Cupcakes

Banana Cream Pie

Vanilla Cream Puffs, Chocolate Sauce

Mixed Berry Cobbler, Sweet Crème

Fraîche Strawberry Shortcake

\$190.00 per guest

Add additional Entrée for \$39.00 Per Selection Per Guest

Culinary Attendant required – one for every 75 guests.

Culinary Attendant fee: \$250.00

STROLL THROUGH SAN DIEGO'S LITTLE ITALY

Soup (Select One)

White Bean, Vegetable, Kale

Italian Sausage and Shrimp, Tomatoes

Onions, Potatoes

Salads (Select Three)

Panzanella Caprese Salad, Basil, Olive Oil, Brioche

Fennel and Asparagus, Citrus Vinaigrette

Kale Caesar, Croutons, Shaved Parmesan

Dried Cranberries, Toasted Pinenuts

Shredded Brussel Sprouts, Pecorino Cheese

Candied Walnuts

Pasta (Select One)

Potato Gnocchi, Pesto

Bucatini, Pancetta, Onions, Tomatoes

Rigatoni, Pomodoro Sauce

Tomato Risotto, Melted Burrata, Chives

Entrées (Select Two)

Roasted Beef Tenderloin, Soft Polenta, Mushrooms

Pan-Seared Chilean Seabass, Artichoke Caponata

Veal Piccata, Lemon Caper Butter Sauce Creamy

Desserts

Tiramisu

Ricotta Cannoli, Chocolate Chips,

Pistachios Vanilla Bean Panna Cotta

Berry Cheesecakes

Pistachio Lemon Torte

\$210.00 per guest

O.B. OCEAN BAKE

Passed Appetizers

Traditional Crab Cake

Bloody Mary Shrimp Shooter

Soup

California Seafood Stew

Grilled Crusty Sourdough Bread

Oyster Bar

Chef's Display of

Pacific Coast Oysters on the Half Shell

Mignonette, Horseradish, Assorted Hot Sauce

Lemon Wedges

Raw Bar

Lemon Poached Shrimp

Crab Claws

Garlic Butter Clams

Mignonette, Cocktail Sauce, Lemon Wedges

Salads

Classic Caesar with Anchovy Dressing

Shaved Parmesan, Brioche Croutons

Mixed Greens, Pickled Onions, Tomato, Cucumber

Sherry Wine Vinaigrette

Watermelon and Tomato Salad, Feta

Mint, Citrus Dressing

Fresh Off the Grill

California Spiny Lobster Tail, Chimichurri Butter

Petit New York Steak, Herb Butter

Pricing is based on one split lobster tail per guest

Steamed

Jumbo Shrimp

Little Neck Clams

Mussels

Andouille Sausage

Corn On The Cobb

Marble Potatoes Steamed Under Seaweed

On The Side

Roasted Asparagus, Tomato Medley

Cheddar Drop Biscuits, Honey Butter

Dessert

Apple Cinnamon Cobbler

Lemon Meringue Tart

Peanut Butter Blondie

Chocolate Mousse Cup

\$275.00 per guest

Culinary Attendant required – one for every 75 guests.

Culinary Attendant fee: \$250.00 each

HOST BAR SELECTIONS



BEVERAGE SELECTIONS

One Bar with One Bartender per 75 guests, is standard. Bartender Fee - \$250 each for up to four (4) hours duration. Each additional hour \$150.00 per hour, or part thereof.

Our standard pour on Liquor is 1.5 fluid ounces, After Dinner Drinks 2.0 fluid ounces and Portwine 3.0 fluid ounces

Premium Selections

Finlandia Vodka – Koskenkorva, Finland
Plymouth Gin – Devon, England
The Famous Grouse Scotch Whisky – Hosh, Scotland
Jim Beam Bourbon – Kentucky, USA
Seagram’s 7 Whiskey – Indiana, USA
Bacardi Silver Rum - San Juan, Puerto Rico
Sauza, Tequila Blanco – Jalisco, Mexico
Hardy VS – Cognac, France

Grand Selections

Grey Goose Vodka – Picardy, France
Tito’s Vodka – Texas, USA
Hendrick’s Gin – Girvan, Scotland
Botanist Gin – Islay, Scotland
Johnnie Walker Black Scotch Whisky – Kilmarnock
Highland Park 12 Single Malt Scotch Whisky - Orkney
Woodford Reserve Bourbon – Kentucky, USA
Jack Daniel’s Tennessee Whiskey – Tennessee, USA
Crown Royal Canadian Whiskey – Gimli, Canada
Appleton Reserve Spiced Rum - Nassau Valley, Jamaica
Selvarey White Rum – Pese, Panama
Patrón Reposado Tequila – Jalisco, Mexico
Volcan Blanco – Jalisco, Mexico
Hardy VSOP – Cognac, France

*Fever Tree Club Soda, Tonic Water, Ginger Ale and Ginger Beer are offered with the Grand Tier for mixed drinks

Wines by the Glass

Carefully selected by our Sommelier; Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon and Sparkling Wine, on both the Premium and Grand Tiers.

Beer Selections

To celebrate San Diego's explosion of Local Craft Breweries we have selected a small sampling that we feel represent the classic West Coast IPAs in addition to Domestic and Imported selections.

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.

Single Hour Package

Premium	\$42.00
Grand	\$65.00

Two Hour Package

Premium	\$75.00
Grand	\$125.00

Each Additional Hour

Premium	\$42.00
Grand	\$65.00

Charged on Consumption

Pricing per drink

Hosted Bar

Premium Liquor	\$19.00
Grand Liquor	\$21.00
Domestic Beer	\$10.00
Imported & Local Craft Beer	\$12.00
Bottled Still and Sparkling Water	\$8.00
Bottled Soft Drinks	\$8.00
Premium Wines	\$19.00
Grand Wines	\$25.00

Non-Hosted Bar (cash)

*Non-hosted (cash) prices include service charge and tax.

Premium Liquor	\$19.00
Grand Liquor	\$21.00
Domestic Beer	\$10.00
Imported & Local Craft Beer	\$12.00
Bottled Still and Sparkling Water	\$8.00 for 330ml \$11.00 for 750 ml
Bottled Soft Drinks	\$8.00
Premium Wines	\$19.00
Grand Wines	\$25.00

AN ENHANCED DRINKING EXPERIENCE

Signature Cocktails

THE GRAND MARGARITA | 25

Patron Añejo Tequila, Fresh Squeezed Lime Juice
Agave Nectar, Grand Marnier Float and Lime Wedge

FOGGY CANYON FASHIONED | 27

Woodford Reserve Bourbon
Smoked Cinnamon infused Simple Syrup
Angostura and Orange Bitters served on the rocks
with a Smoked Luxardo Cherry, Orange Peel

THE DEL MAR DAME | 25

Tito's Vodka, Fresh Pressed Cucumber Juice
Lemon Juice, Coconut Water and Mint Simple Syrup
served in a tall glass with Mint Sprig

THE TIJUANA MULE | 26

Casamigos Reposado Tequila, Fresh Lime Juice
Fruitlab Hibiscus Liqueur and Fever Tree Ginger Beer

Champagne Cocktails

MEXICALI MIMOSA | 24

Don Julio Tequila,
Fresh Squeezed Orange & Lime Juices
Mango Purée, Segura Viudas Cava

CARLSBAD 75 | 25

Hendricks Gin, Fresh Lemon Juice, Strawberry Purée
Chandon Brut Sparkling Wine

RACE TRACK ROYALE | 26

Schramsberg Sparkling Wine, Pomegranate Juice
Basil Infused Simple Syrup

THE TRUE LOCAL EXPERIENCE

A specially chosen variety of local craft beers and crafted cocktails showcasing the flavors and highlights of San Diego may be substituted onto our Premium and Grand Tier bar offerings. These will be charged upon consumption.

Specialty Tequilas (Select Two)

Patron Silver	\$17.00
Grand Reserva Patron Añejo	\$24.00
Casamigos Reposado	\$16.00
Casamigos Añejo	\$18.00
Don Julio Reposado	\$24.00
Montelobos Mezcal	\$16.00

Local Craft Beers (Select Three)

Saint Archer Blonde Ale	
Karl Strauss Pintale Pale Ale	
Karl Strauss Red Trolley Ale	
Ballast Point "Scuplin" IPA	
Belching Beaver "Mexican"	
Chocolate "Peanut Butter" Stout	
Ballast Point Watermelon Dorado Double IPA	
\$12.00 each	

CORDIALS AND AFTER DINNER SELECTIONS

Pricing is by the drink. (2.0 fluid ounces)

Hosted Bar

After Dinner Drinks

Amaretto – Disaronno - Italy	\$16.00
Baileys Irish Cream – Ireland	\$16.00
Frangelico - Italy	\$16.00
Kahlua - Mexico	\$16.00
Grand Marnier – France	\$16.00

Cognac, Armagnac & Grappa

Hardy VSOP Cognac, France	\$24.00
Remy Martin VSOP, Cognac,	\$30.00
France St. Vivant, Armagnac,	\$20.00
France Lorenzo Inga, Grappa, Italy	\$20.00

Port

Taylor Fladgate Late Bottle Vintage Port	\$18.00
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Non-Hosted Bar

*Non-hosted (cash) prices include service charge and tax.

After Dinner Drinks

Amaretto – Disaronno - Italy	\$20.00
Baileys Irish Cream – Ireland	\$20.00
Frangelico - Italy	\$20.00
Kahlua - Mexico	\$20.00
Grand Marnier – France	\$20.00

Cognac, Armagnac & Grappa

Hardy VSOP Cognac, France	\$32.00
Remy Martin VSOP, Cognac, France	\$35.00

HANDCRAFTED CIGARS BY PAYNE-MASON

Exclusively for Fairmont Grand Del Mar

Black Lion Torpedo Presidente

6 x 50, Full Bodied – The Torpedo Presidente was crafted specifically for Robert Payne, president of PAYNE-MASON. Payne requested a cigar be created with the quality and characteristics of Cuba’s finest cigars of the 20s and 30s. Nearly a year in development, this cigar features a combination of six undisclosed tobaccos from four different countries. The exceptional Corajo Wrapper was the natural choice for this classic, helping deliver an authentic, balanced, and full-bodied experience.

\$25.00

Reserva Selecta Torpedo Barber

6 x 50, Medium Bodied- Elegant in its presentation, the Torpedo Barber is a two-toned, double-wrapped cigar that offers both the aged Connecticut Shade Wrapper and a mildly spiced Dominican Corajo – both are rolled simultaneously to create a remarkable flavor combination. The aged Ecuadorian Binder and complex blend of fillers delivers a sweet, delicate and well-balanced smoking experience.

\$20.00

Habana Unos Reserve Banker Light

6 x 52, Mild Bodied – Hand-rolled by Cuban Masters, the Banker Light features a silky smooth, five-year-old Connecticut Shade Wrapper and an aged Ecuadorian Binder. PAYNE-MASON’S strict quality standards mandate the exclusive use well-aged, long-leaf fillers from the Dominican Republic and Honduras. This uncommon blend of exotic tobaccos provides flavor characteristics seldom experienced and long remembered.

\$22.00

BANQUET WINE LIST

Some of these wines are allocated and require a minimum of 2 weeks order lead time.

SPARKLING WINES

Cava, Segura Viudas, Spain	\$60
Prosecco, Mionetto, Valdobienne, Veneto, Italy	\$84
Champagne Brut, Nicolas Feuillatte, Reims, France	\$99
Champagne Brut, Veuve Clicquot, Yellow Label, Reims, France	\$155
Champagne Brut Vintage 2009, Dom Perignon, Epernay, France	\$495

WHITE WINES

CHARDONNAY

Talbot, 'Kali Hart', Santa Lucia Highlands, Monterey, CA	\$60
Prespqu'ile, Santa Maria Valley, Santa Barbara County, CA	\$90
Trefethen, Napa Valley, CA	\$92
Thomas Labille, Premier Cru, Mont Millieu, Chablis, France	\$105
Frank Family, Napa Valley, CA	\$140
Chateau Montelena, Napa Valley, CA	\$160
Far Niente, Napa Valley, CA	\$150

SAUVIGNON BLANC

Massey Dacta, Marlborough, New Zealand	\$88
Curvature by Kerr Cellars, Napa Valley, CA	\$99
Lucien Crochet, Sancerre, France	\$125

ROSÉ WINES

Ultimate, Cote de Provence, France	\$84
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RED WINES

PINOT NOIR

Talbot, 'Kali Hart', Santa Lucia Highlands, Monterey, CA	\$60
Maison Champy, Bourgogne Rouge, France	\$82
Argyle, 'Reserve', Willamette Valley, OR	\$89
Shea Wine Cellars, Willamette Valley, OR	\$124
Flowers, Sonoma Coast, California	\$125
Rochioli, Russian River Valley, CA	\$175

CABERNET SAUVIGNON

Foxglove, Paso Robles, CA	\$65
Justin, Paso Robles, CA	\$85
Frank Family, Cabernet Sauvignon, Napa Valley, CA	\$140
Groth, Oakville, Napa Valley, CA	\$135
Saddleback Cellars, Oakville, Napa Valley, CA	\$145

BORDEAUX BLEND

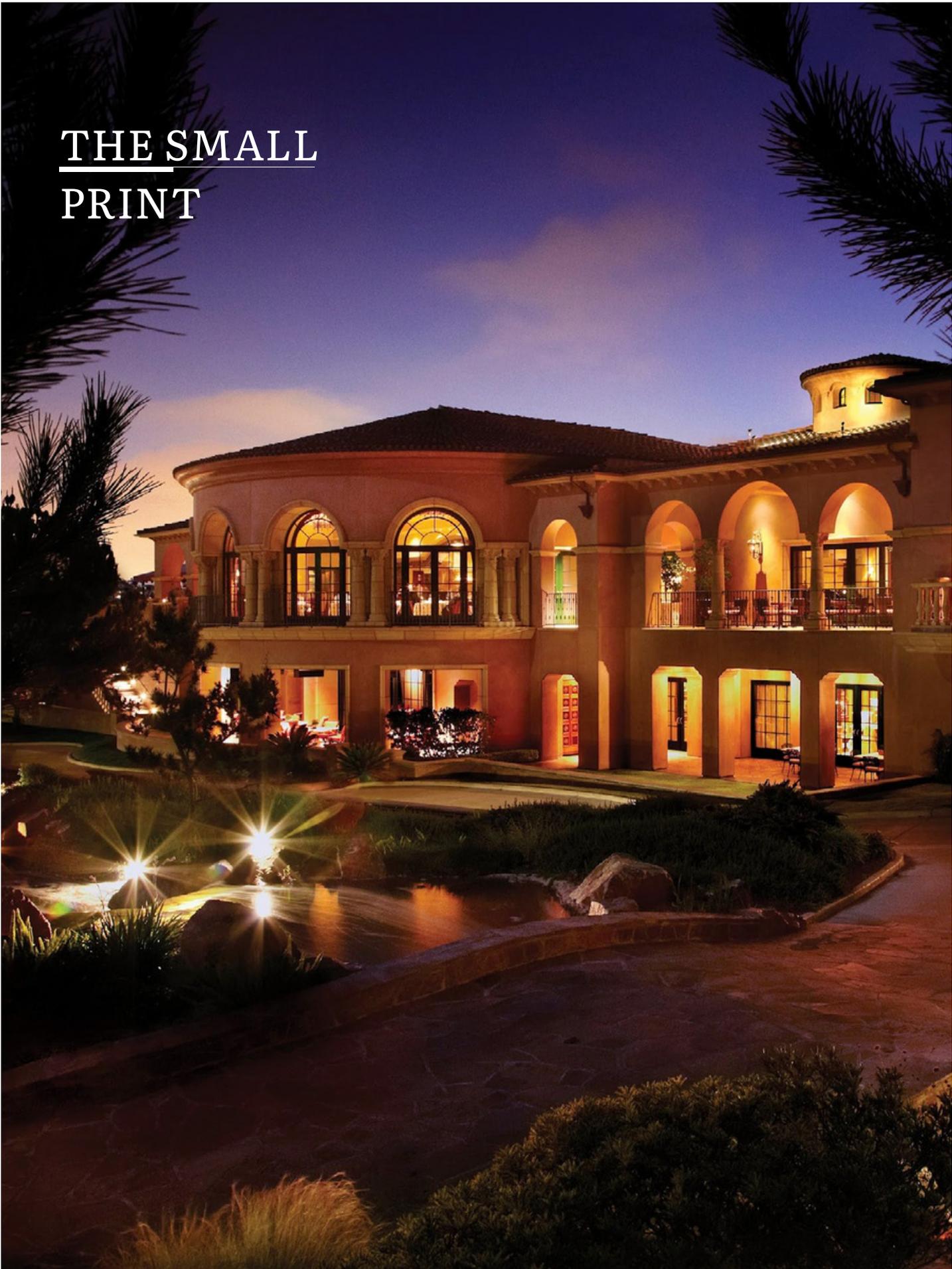
Château Franc Patarabet, Saint-Émilion Grand Cru, Bordeaux,	\$116
France Justin, 'Isoceles', Paso Robles, CA	\$164

OTHER REDS

Pèppoli, Sangiovese, Chianti Classico DOCG, Tuscany, Italy	\$69
Maison Audebert et Fils, Cabernet Franc, Bourgeuil, Loire Valley, France	\$80
Keenan, Merlot, Napa Valley, CA	\$120
Gaja, Super Tuscan, 'Ca' Marcanda', Tuscany, Italy	\$165

*Additional wines may be available upon request

THE SMALL
PRINT



EVENT GUIDELINES

GUARANTEE

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00pm three (3) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 3% above your guarantee to allow for unknown special meals and dietary requests.

SERVICE CHARGE AND TAXES

A twenty-six (26%) percent service charge and applicable state tax (7.75%) will be added to all food and beverage charges. Please keep in mind that the service charge is taxable by California State Law. Service charge and sales tax are subject to change without notice.

ADDITIONAL LABOR FEES

There will be a bartender fee of \$250.00 per bartender for up to four (4) consecutive hours per 75 guests. Each hour after the four hour duration will be charged at an additional \$100.00 per hour, or part thereof. There will be a culinary attendant fee of \$250.00 per Chef for applicable action stations. Action stations are noted within the menu. The hotel reserves the right to charge a service fee for set-up of function spaces with extraordinary requirements.

BUFFET MINIMUMS

A minimum of persons is required for lunch, reception and dinner buffets and is stated on the menu. A supplemental charge is applied to guarantees less than these minimums.

PARKING

Valet parking is available for your day guests at \$25.00 per car. You may host the parking for your guests and have these charges applied to your account.

SPECIAL SERVICES

Your Catering or Conference Services Manager can assist you in designing your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, linens, calligraphy and décor.

OUTSIDE VENDORS

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

ALCOHOL AND OUTSIDE FOOD AND BEVERAGE

The sale and service of all alcoholic beverages is regulated by the State Division of Alcoholic Beverages and Tobacco. The Fairmont Grand Del Mar is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into the Fairmont Grand Del Mar for any events.

The Fairmont Grand Del Mar’s liquor license requires that beverages only be dispensed by The Fairmont Grand Del Mar employees or bartenders.

Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

California law requires that all alcohol sales will conclude at 2:00am (last call at 1:30am) in accordance with licensing. It is our policy that outside food and/or beverage of any kind may not be brought into the Fairmont Grand Del Mar by client or attendees.

NOISE ORDINANCE

In accordance with local city ordinances and the respect for our other hotel and surrounding guests, noise at the hotel property line shall be limited to 70db:

Sunday – Thursday, 10:00am – 9:00pm and
Friday, Saturday, 10:00am – 10:00pm

TIMING, WEATHER AND OUTDOOR SPACE

Weather calls will be made by the client upon the recommendation of the Meetings and Special Events Manager and Banquet Captain. If the client is unavailable, the decision will be made on the client’s behalf. Should the chance of precipitation be higher than 40 percent, the weather call will be made in favor of the indoor location by default.

Breakfast functions: the evening prior

Lunch functions: 9:00am

Dinner functions: 2:00pm

All outdoor functions must conclude by no later than 10:00pm. All amplified music at outdoor functions must stop at 10:00pm. Use of outdoor space and pools will incur a one-time fee that includes removal and reset of existing furniture, if necessary, and set up and tear down of banquet furniture.

Fairmont

GRAND DEL MAR

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