

Wedding Menus



Fairmont
GRAND DEL MAR

Table of Contents

Plated Dinner

Reception

- Passed
- Canapés
- On Display
- Carvings
- Desserts

Late Night

Wedding Party

Brunch

Beverages

- Beverage Selections
- Signature Cocktails
- Wines

Event Guidelines



Plated Dinner



All dinner menus are accompanied by artisanal bread, california butter, freshly brewed coffee and teas.

Dinners are based on a three-course menu, one salad or soup, main course and dessert.

Pasta, chilled and warm starters 22 as an additional course or 16 as salad or soup alternative.

SOUPS

Lobster Bisque | fresh lobster, crustacean powder, espelette pepper (GF)

Sweet Corn Soup | roasted corn, popcorn, smoked paprika (GF, VE)

Jerusalem Artichoke Soup | caviar, crème fraiche (GF, VE)

Truffled Celeriac Veloute | toasted hazelnuts, truffle (VE)

Calsbad Strawberry Gazpacho | champagne jelly, frois de bois (VE)

SALADS

Heirloom Tomato | burrata, basil, olive oil, balsamic (GF, VE)

Baby Beet | humboldt fog goat cheese, orange, citrus vinaigrette (GF, VE)

Caramelized Fig | goat cheese, walnuts, young leaves (GF, VE)

Iceberg Waldorf | grapes, celery, apple, shropshire blue cheese, pepper aioli (GF, VE)

California Chicory | blood orange, ricotta, pine nuts, orange blossom dressing (GF, VE)

CHILLED STARTERS | 22

Asparagus | citrus gremolata, lemon sabayon (GF, VE)

Sage Hill Farm Carrots | fromage blanc, currants, bee pollen, mint (GF, VE)

Beef Tartar | pickled mustard, confit yolk, parmesan cheese (GF)

Compressed Melon | dry cured chorizo, labneh, balsamic (GF)

Beet Cured Salmon | horseradish crème, beetroot, apple, frisee (GF)

WARM STARTERS | 22

Pan Seared Scallops | cauliflower, almond, truffle (GF)

Foraged Mushroom Tart | goat cheese, truffle frisee salad (GF, VE)

Dungeness Crab Cake | kohlrabi, avocado, yuzu aioli

English Pea Risotto | fava beans, pea tendril salad, preserved lemon

PASTA | 22

Sweet Corn Ravioli | ham hock, grelot onion, pecorino

Celeriac Tortellini | truffle, parmesan nage, celery hearts, olive oil (VE)

Squash Ravioli | roast butternut squash, sage butter, pepitas (VE)

INTERMEZZO | 12

Green Apple Basil Sorbet (GF, VE, V)

Strawberry Champagne Sorbet (GF, VE, V)

Passion Fruit, Mango, Orange Soup (GF, VE, V)



SEA

Chilean Sea Bass | sprouting broccoli, tidal vegetables, leek fumet | 179 (GF)

King Salmon | wilted greens, clams, chorizo, saffron clam nage | 145 (GF)

California Halibut | squash blossom, broad bean, sauce vierge | 165 (GF)

Sablefish | edamame, radish, kelp butter | 175 (GF)

LAND

Beef Fillet | potato pave, heirloom carrot, forest mushroom, natural jus | 175 (GF)

Duck Breast | sunchoke, beetroot, amaranth | 168 (GF)

Lemon Chicken Breast | savoy cabbage, thumbelina carrots, sauce robert | 156 (GF)

Beef Short Rib | broccolini, caramelized onion tart, jus | 162

Lamb | loin, leg, zucchini, labneh, pomegranate, eggplant puree | 174 (GF)

FIELD

Cauliflower | puree, pickled, crumble, fresh | 142 (GF, VE, V)

Soft Polenta | ash ripened goat cheese, tempura courgetti, artichoke, balsamic onions | 142 (VE)

Market Vegetable Strudel | phyllo, roasted pepper sauce | 142 (VE)

DESSERT

Black Forest Cake | preserved cherry, cocoa nib kirsch bavarian

Coconut Bavarian | mango confit, pineapple, lime

Calamansi Tart | pandan, ginger, ube jam

Cereal Milk Panna Cotta | yogurt, roasted strawberry, pistachio



Reception





PASSED HORS D'OEUVRE

Minimum of two dozen per selection

Cold

Cucumber | 14 (GF, VE, V)

tiny crudité, dill

Cauliflower Panna Cotta | 14 (GF, VE)

truffle

Fig and Walnut | 14 (GF, VE)

torched fig, fig jam, california goat cheese, walnut

Caramelized Onion Tart | 14 (VE)

grana padano, chive

Watermelon and Goat Cheese | 14 (GF, VE)

extra virgin olive oil, fleur de sel

Heirloom Tomato Tart | 14 (VE)

ricotta, balsamic

Chilled Vegetable Roll | 14 (GF, VE, V)

rice paper, chili

Beetroot Macaroon | 14 (GF, VE)

goat cheese

Herbed Goat Cheese Gougères | 14 (VE)

rosemary, lemon

Compressed Melon and Prosciutto | 14 (GF)

mint, balsamic

Duck Liver Pate | 16

port wine jelly

Dungeness Crab | 18

citrus, apple, fennel

Citrus Poached Prawn | 16 (GF)

marie rose sauce

Ahi Tuna Cone | 15

sesame, cilantro

Smoked Salmon Wrapped West Coast Oyster | 16 (GF)

radish, keta caviar





PASSED HORS D'OEUVRE

Minimum of two dozen per selection

Hot

Herb Arancini | 14 (VE)

truffle aioli

Tempura Artichoke | 14 (VE, V)

tamarind glaze

Vegetable Samosa | 14 (VE, V)

mint chutney

Crispy Vegetable Spring Roll | 14 (VE)

soy honey

Chickpea Fritter | 14 (GF, VE, V)

citrus herb aioli

Lemon Grass Chicken Skewer | 16 (GF)

coconut peanut sauce

Soy Ginger Beef Skewer | 16 (GF)

crispy shallot

Lamb Gyro | 15

pita, sumac onion, marinated feta

Comte Cheese Fritter | 16 (VE)

truffle jam

Braised Beef Short Rib Croquette | 16

horseradish, black pepper

Tempura Prawn | 16

togarashi aioli

Crab Cake | 18

preserved lemon aioli

Tempura Morel Mushroom | 17 (VE)

truffle, brie

Mini Beef Wellington | 15

mushroom duxelle, puff pastry

Sweet Canapes

Liquid Bonbon | 13 (VE)

exotic fruit, champagne

Mini Chocolate Tart | 13 (VE)

caramel foam, fleur de sel

Profiterole | 13 (VE)

vanilla cream, strawberry



Reception Display





RECEPTION STATIONS ON DISPLAY

Pricing is per person based on two hours of continuous service. Additional hours available for an additional charge. Minimum charge for 30 guests. Stations must be guaranteed for full group attendance. Chef attendant fee \$350, one attendant per 100 guests.

Cheese and Charcuterie | 55

selection of artisanal cheese and charcuterie

grapes, marinated olives, roasted nuts, pickles, preserves, mustard, honeycomb
artisanal breads and crackers

Charcuterie | 52

selection of artisanal charcuterie

pickles, cornichons, marinated olives, preserves, mustard, honeycomb
artisanal breads and crackers

Cheese | 46

selection of continental and california artisanal cheese

grapes, roasted nuts, preserves, honeycomb
artisanal breads and crackers (VE)

Oyster Bar | 95 per dozen

five dozen increments

horseradish, mignonette, lemon, cocktail sauce

Caviar on Ice | 145 (chef attendant required)

petrossian caviar, salmon roe, tobiko roe

shallot, egg yolk, egg white, crème fraiche, chives
blinis

Daily Catch Seafood Display | 94

prawns, oysters, mussels, crab claws

smoked salmon, point loma charred tuna

lobster and tarragon salad, scallop and chive salad, bay shrimp and dill salad
soy honey glaze, chili aioli

Mezze Table | 34 (VE)

chickpea hummus, tabbouleh, tzatziki, baba ganoush

pickles, dolmades, olives, grilled vegetables, falafel, pita

Fire Roasted Kebab and Mezze Table | 56 (chef attendant required)

chicken, lamb kofta, vegetable

chickpea hummus, tabbouleh, tzatziki, baba ganoush

pickles, dolmades, olives, grilled vegetables, falafel

pita and lavosh





RECEPTION STATIONS ON DISPLAY

Pricing is per person based on two hours of continuous service. Additional hours available for an additional charge. Minimum charge for 30 guests. Stations must be guaranteed for full group attendance. Chef attendant fee \$350, one attendant per 100 guests.

Fresh Baja California Ceviche and Agua Chile | 75

daily catch and shrimp marinated in lime juice
pickled red onion, cilantro, lime, jalapeno, serrano
tomato, mango, papaya, avocado, oranges, grilled corn
jicama, scallions, radish, tomato juice, tortilla chips

Grand Social Woodfire Pizza | 42 (chef attendant required)

margherita, san marzano tomato, mozzarella, basil
mushroom, roasted garlic, bloomsdale spinach
n'duja, shishito pepper, mozzarella

Tijuana Taco Stand | 49

pork al pastor, pineapple habanero salsa
carne asada, onion, cilantro
daily catch, cabbage slaw, chipotle
tortillas, corn, flour, chips
salsa verde, salsa roja, pico de gallo
elotes, whole grilled corn, mayonnaise, cilantro, lime, tajin

Little Italy Pasta Station | 39 (chef attendant required)

tortellini, penne, orecchiette
bucatini cacio e pepe
pesto, bolognese, alfredo, tomato basil
italian sausage, roasted garlic, wild mushroom
parmesan, pecorino romano
fresh basil

Ramen Station | 38 (chef attendant required)

pork belly, chicken, classic ramen noodle
molten egg, chili strings, wakame,
toasted sesame, togarashi, sesame oil
pickled bamboo shoots, corn





RECEPTION CARVERY

Pricing is per person based on two hours of continuous service. Additional hours available for an additional charge. Minimum charge for 30 guests. Stations must be guaranteed for full group attendance. Chef attendant fee \$350, one attendant per 100 guests.

Cedar Roasted King Salmon | 560 each, serves up to 25
maple thyme and black pepper glaze

Porchetta Carving Station | 495 each, serves up to 40 guests (GF)
herbaceous mustard, salsa verde

Rosemary Rubbed Leg of Lamb | 590 each, serves up to 30 guests (GF)
garlic confit, minted jus

USDA Prime Striploin | 675 each, serves up to 30 guests (GF)
grainy mustard, horseradish, peppercorn sauce

Tomahawk Beef Rib Eye | 1195 each, serves up to 50 guests (GF)
red wine jus, mustard, horseradish

Carving Enhancements

grilled asparagus | 12
roasted root vegetables | 12
mashed potatoes | 12
house spiced fries | 11
grilled zucchini | 12

CEREMONY REFRESHMENTS

Lemonade | 120 per gallon
lavender lemonade
strawberry lemonade

Iced Tea | 120 per gallon
lemon iced tea
honey raspberry sweet tea

Kombucha | 15 per bottle
pomegranate
pink lady apple

Evian Still/Sparkling | 8 per 330ml | 11 per 750ml



DESSERT STATIONS

Grilled Fruit and Ice Cream | 35 (chef attendant required)

grilled fresh fruit, preserved market fruits, selection of ice creams and sorbets

Boba Station | 28

green and black tea, thai milk tea, passion fruit, mango, strawberry, traditional boba, popping boba, litchi jelly, aloe jelly

Churro Station | 33 (chef attendant required)

spiced chocolate sauce, dulce de leche, selection of ice creams, preserved fruit, whipped cream

S'mores Station | 35

marshmallows, selection of chocolate, graham crackers

A Little Bit of a Good Thing

\$36 for three pieces | \$50 for five pieces

Tiramisu (VG)

Vanilla Bean Panna Cotta (VG, GF)

Amaretti Cookies (VG)

Madeleines | vanilla, chocolate or matcha (VG)

Spiced Chocolate Tart (VG)

Churros (VG)

Seasonal Fruit Empanada (VG)

Citrus Tart (VG)

Strawberry Shortcake (VG)

Assorted Profiteroles | vanilla,
coffee, chocolate (VG)

Chocolate Rocher (VG)

Assorted Financier | brown
butter, chocolate, hazelnut (VG)

Seasonal Fruit Tart (VG)

Peanut Caramel Crunch (VG)



Late Night



Late Night

LATE NIGHT RECEPTION

Pricing is per person based on two hours of continuous service. Minimum charge for 30 guests. Stations must be guaranteed for full group attendance. Chef attendant fee is \$350, one attendant per 100 guests.

Nacho Bar | 34

hand cut tortilla chips, cheddar cheese sauce, braised beef, shredded chicken serrano, jalapeño, black beans, black olives, tomato, cilantro guacamole, salsa roja and verde

On the Boarder Taqueria | 49

carne asada, carnitas, baja shrimp
cilantro, pickled onion, jalapeño, lime
pico de gallo, salsa roja and verde, guacamole, crema, cotija
corn and flour tortillas

Slider Station | 42

falafel burger sliders, vegan aioli, torn herb and lettuce
beef burger sliders, cheddar, caramelized onion, secret sauce
fried chicken sliders, cabbage slaw, dill pickle, kewpie mayonnaise

Fries Station | 28

kennebec fries, sweet potato fries,
loaded tater tots, bacon, chive, chipotle aioli
ketchup, ranch, barbeque, chipotle aioli

Chicken Wings | 36

thai glaze, buffalo-style, lemon pepper
crudité, ranch, blue cheese dressing

Beignets | vanilla sugar | 72 per dozen

Chocolate Chip Cookies | 88 per dozen

Mini Market Fruit Tarts | 180 per dozen



Wedding Party



ROOM AMENITY

Chocolate Heart | 64

assorted house made confections, fresh strawberries, chocolate sauce, champagne

SMALL BITES

Assorted Bagels and Cream Cheese | 90 per dozen

Butter and Chocolate Croissants | 88 per dozen

Homemade Cookie Selection | 88 per dozen

Tortillas and Guacamole | roasted salsa, tortilla chips | 9 per guest

Hummus and Crudit  | pita | 9 per guest

Seasonal Farmers Market Fruit Plate | 13 per guest

SALADS

Classic Caesar | 24

baby gem, crouton, parmesan cheese, anchovy dressing

Superfood Salad | 26

quinoa, cucumber, radish, tomato, celery, herb tahini dressing

SANDWICHES

Club Sandwich | 31

smoked turkey, bacon, lettuce, tomato, black pepper aioli

Smash Burger | 35

wagyu patties, american cheese, caramelized onion, potato bun

Chicken Caesar Wrap | 31

grilled chicken breast, caesar salad, tortilla

Falafel Pita | 35

house made falafel, tomato, lettuce, torn herbs, pickled onion

AFTERNOON TEA | 95

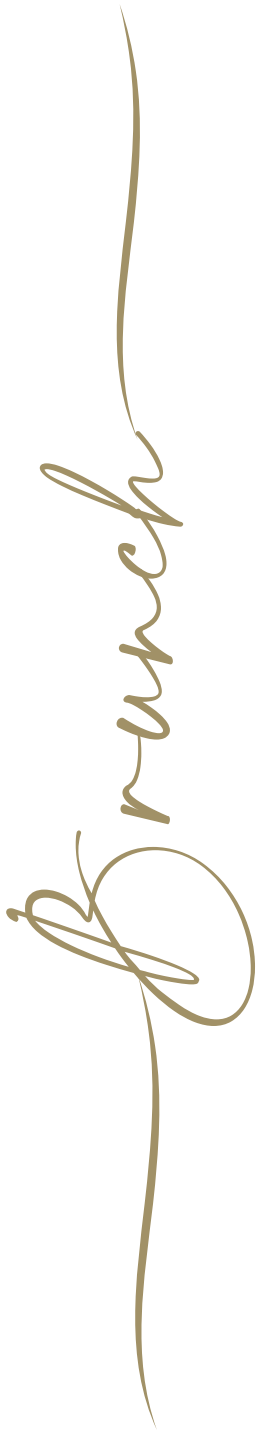
seasonal selection of tea sandwiches and sweets

vanilla scones, clotted cream, preserves



B ranch





BUFFET STATIONS

Continental Pantry | 62

freshly squeezed juice | orange, pink grapefruit, apple
seasonal prepared fruit and fresh berries
build your own yogurts and parfaits | natural and coconut
nuts, seeds, fruit preserves, granola
homemade breakfast pastries selection
toast bar | sourdough, whole wheat, white breads and bagels
marmalade, preserves, honeycomb, butter
granolas and cereals

The Grand | 72

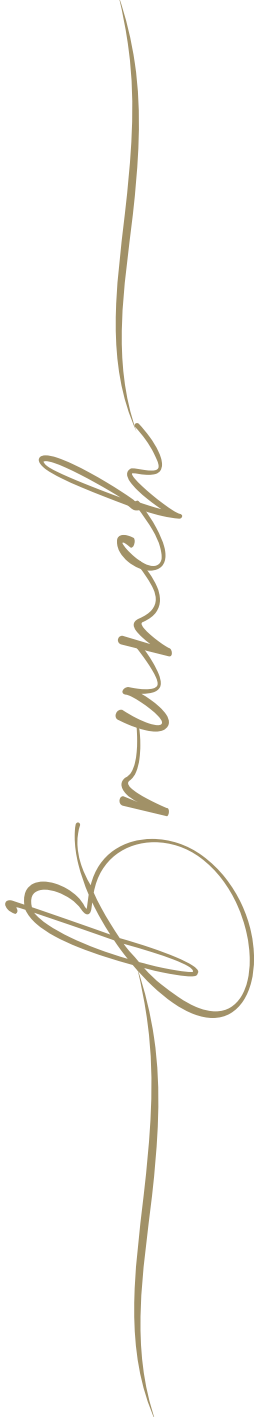
freshly squeezed juice | orange, pink grapefruit, apple
seasonal prepared fruit and fresh berries
build your own yogurts and parfaits | natural and coconut
nuts, seeds, fruit preserves, granola
homemade breakfast pastries selection
toast bar | sourdough, whole wheat, white breads and bagels
marmalade, preserves, honeycomb, butter
selection of breakfast cereals | whole milk, skimmed milk
free run scrambled eggs | grilled vine tomatoes | smoked bacon |
pork sausages | roast potatoes

Del Mar | 72

freshly squeezed juice | orange, pink grapefruit, cranberry
bircher muesli | mixed berries, toasted almonds
build your own yogurts and parfaits | natural and coconut
nuts, seeds, fruit preserves, granola
chia pudding | natural and fruit
homemade granola | sun dried fruits, mixed roasted seeds and nuts
skimmed milk, soy milk
all bran muffin
low fat cottage cheese
multigrain bread | almond butter, marmalade, preserves, honeycomb
free run egg white scramble | turkey sausage | grilled vine tomatoes |
green asparagus

All above breakfasts served with freshly brewed coffee, decaffeinated coffee and assorted teas.





LIVE STATIONS

Chef Attended Stations | minimum 30 guests, chef attended \$350 per chef attendant.

LIVE BREAKFAST EGG STATION | 20

omelette, free run eggs and egg whites

swiss cheese | feta | bone ham | tomatoes | spinach | mushrooms | onions | peppers | chives

(price is added to Continental, Traditional or Lifestyle Buffet)

SMOOTHIE STATION | 24 (chef attendant required)

peach, mango, banana, yoghurt

triple berry

pineapple coconut

almond milk, peanut butter, dates, banana

TARTINE STATION | 24

avocado toast | crushed avocado, parmesan, watercress

smoked salmon | cream cheese, capers, pickled onion, keta caviar

honey whipped mascarpone | roast pear, walnut, cress

BREAKFAST ENHANCEMENTS

Add any of the following to the main menu, prices are quoted per guest.

freshly squeezed juice | antioxidant, beetroot, carrot | 16

international cheese selection with condiments and freshly baked baguette | 46

steel cut oats | dried berries and moscovado sugar | 15

cinnamon brioche french toast and apple compote | 22

pancakes with berries and maple syrup | 22

smoked salmon | capers, cream cheese, red onion | 24

breakfast burrito | 18

chicken apple sausage | 9

eggs benedict | 32

caviar topped eggs benedict | 45

All above breakfasts served with freshly brewed coffee, decaffeinated coffee and assorted teas.



Beverages



BEVERAGE 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

Luxury \$55

Grand \$70

Two Hour Package

Premium \$68

Luxury \$90

Grand \$130

Each Additional Hour

Premium \$30

Luxury \$40

Grand \$60

Beer Selections | \$12 per drink

Select a maximum of five.

Bud Light

Stella Artois

Stone Buenaveza

Alesmith

Harland GDM IPA

Erdinger N/A

Miller Lite

Modelo

Harland Japanese Lager

Golden Road Mango Cart

Ballast Point California Kolsh

Charged on Consumption

Price per drink.

Hosted Bar

Premium Liquors	\$19
Luxury Liquors	\$23
Grand Liquors	\$29
The Ultimate Enhancement	\$50
Beer Selections	\$12
Bottled Still and Sparkling Water	\$8 for 330 ml \$11 for 750ml
Bottled Soft Drinks	\$8
Premium Wines	\$20
Luxury wines	\$25
Grand Wines	\$30

Non-Hosted Bar

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

Premium Liquors	\$26
Luxury Liquors	\$32
Grand Liquors	\$38
The Ultimate Enhancement	\$59
Beer Selections	\$16
Bottled Still and Sparkling Water	\$11 for 330ml \$22 for 750 ml
Bottled Soft Drinks	\$11
Premium Wines	\$26
Luxury Wines	\$34
Grand Wines	\$40



BEVERAGE SELECTIONS

Beverage Packages

One Bar with one bartender per 75 guests is standard.

Bartender Fee - \$300 each for up to four hours duration. Each additional hour \$150 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 - Rajamaki, Finland

Beefeater Gin - Kennington, UK

Bacardi Silver, Rum - Puerto Rico

Hornitos Silver, Tequila - Jalisco, Mexico

Jim Beam, Rye - Clermont, Kentucky, USA

Jack Daniel's, Whiskey - Lynchburg, Tennessee, USA

The Famous Grouse, Blended Scotch Whiskey - Perthshire, Scotland

Sparkling Wine

Prosecco, Mionetto, Valdobienne, Veneto, Italy

Sauvignon Blanc

Private Label Brutocao Estate 'Grand Del Mar', Mendocino, CA

Cabernet Sauvignon

Private Label, Brutocao Estate 'Grand Del Mar', Mendocino, CA



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Luxury Selections

Tito's Handmade, Vodka - Austin, Texas, USA

Malfy, Gin - Moncalieri, Turin, Italy

Bacardi 8 years, Rum - Puerto Rico

Casamigos Silver, Tequila - Jalisco, Mexico

Maker's Mark, Bourbon Whiskey - Loretto, Kentucky, USA

Templeton, Rye Whiskey - Templeton, Iowa, USA

Chivas Regal, Scotch Whiskey - Speyside, Scotland

Sparkling Wine

Champagne Brut, Nicolas Feuillatte, Reims, France

Chardonnay

Thomas Labille, Premier Cru, Mont Millieu, Chablis, France

Sauvignon Blanc

Massey Dacta, Marlborough, New Zealand

Rosé Wine

Dom Ott by Ott Rosé, Côtes de Provence, France

Pinot Noir

Shea Wine Cellars, Newberg, Willamette Valley, Or

Cabernet Sauvignon

Saddleback Cellars, Oakville, Napa Valley, CA



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Grand Selections

Absolute Elyx Vodka - Åhus, Sweden

Botanist Gin - Isle of Islay, Scotland

Bacardi Gran Reserva 10 Year, Rum - Puerto Rico

Casamigos Reposado & Blanco, Tequila - Jalisco, Mexico

Woodfort Reserve, Bourbon Whiskey - Versailles, Kentucky, USA

Knob Creek Rye, Rye Whiskey - Clermont, Kentucky, USA

The Macallan, Doublecask 12 Year, Single Malt Scotch Whisky - Orkney Islands, UK

Sparkling Wine

Champagne Brut, Veuve Clicquot, Yellow Label, Reims, France

Chardonnay

Château Montelena, Napa Valley, CA

Sauvignon Blanc

Lucien Crochet, Sancerre, France

Rosé Wine

Dom Ott by Ott Rosé, Côtes de Provence, France

Pinot Noir

Flowers, Sonoma Coast, CA

Cabernet Sauvignon

Frank Family, Cabernet Sauvignon, Napa Valley

Bordeaux Blend

Justin, 'Isoceles', Paso Robles, CA

The Ultimate Enhancement (select one)

Clase Azul or La Familia, Tequila - Jesus Maria, Jalisco, Mexico | \$800 per bottle

Don Julio 1942, Tequila - Jalisco, Mexico | \$800 per bottle



Cordials and After-Dinner Selections

Price per drink. (2.0 fluid ounces)

Hosted Bar

After Dinner Drinks

Amaretto – Disaronno - Italy	\$18
Baileys Irish Cream – Ireland	\$18
Frangelico – Italy	\$18
Kahlua – Mexico	\$18
Grand Marnier – France	\$18

Cognac, Armagnac & Grappa

Hardy VSOP Cognac – France	\$24
Remy Martin VSOP, Cognac – France	\$30

Non- Hosted Bar

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

After Dinner Drinks

Amaretto – Disaronno – Italy	\$25
Baileys Irish Cream – Ireland	\$25
Frangelico – Italy	\$25
Kahlua – Mexico	\$25
Grand Marnier – France	\$25

Cognac, Armagnac & Grappa

Hardy VSOP Cognac – France	\$44
Remy Martin VSOP, Cognac – France	\$48



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 | \$22

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 | \$23

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 and Lime Juices, Mango Purée, Segura Viudas Cava

CARLSBAD 75 | \$23

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

RACE TRACK ROYALE | \$22

Schramsberg Sparkling Wine, Pomegranate Juice, Basil Infused Simple Syrup

MIMOSA STATION | \$20

Per guest, plus alcohol on consumption. Minimum 25 guests.
Sparkling Wine, Seasonal Fruit Puree and Fruit Juices, Seasonal Berry Garnishes

BLOODY MARY STATION | \$25

per guest, plus alcohol on consumption. Minimum 25 guests
Finlandia Vodka, House-made Bloody Mary Mix, Bacon, Pickled Vegetables, Celery, Lemon and Lime Wedges

No Proof Cocktails

GRAPEFRUIT MAI TAI | \$15

Grapefruit Juice, Orgeat Syrup, Lime Juice

THE MEDICINE | \$15

Pineapple Juice, Ginger, Lemon Juice, Honey

WATERMELON COLLINS | \$15

Watermelon Juice, Lemon Juice, Agave

PINK LADY | \$15

Muddled Raspberry, Lemon Juice, Apple Juice

Specialty Tequilas

Patron Silver	\$18
Grand Reserva Patron Añejo	\$34
Casamigos Añejo	\$30
Don Julio Reposado	\$24
Montelobos Mezcal	\$18



Wines

SPARKLING WINES

Cava, Segura Viudas, Spain	\$60
Prosecco, Mionetto, Valdobienne, Veneto, Italy	\$84
Champagne Brut, Moët & Chandon, Épernay, France	\$185
Champagne Brut Rosé, Moët & Chandon, Épernay, France	\$242
Champagne Brut, Nicolas Feuillatte, Reims, France	\$109
Champagne Brut, Veuve Clicquot, Yellow Label, Reims, France	\$189
Champagne Brut, Louis Roederer, Cristal, Reims, France	\$800

WHITE WINES

CHARDONNAY

Inception, Chardonnay, Santa Barbara, CA	\$80
Trefethen, Napa Valley, CA	\$92
Thomas Labille, Premier Cru, Mont Millieu, Chablis, France	\$125
Frank Family, Napa Valley, CA	\$140
Château Montelena, Napa Valley, CA	\$159
Far Niente, Napa Valley, CA	\$165

SAUVIGNON BLANC

Private Label Brutocao Estate 'Grand Del Mar', Mendocino, CA	\$79
Massey Dacta, Marlborough, New Zealand	\$96
Lucien Crochet, Sancerre, France	\$123
Justin, Paso Robles, CA	\$84
Delille Cellars, Columbia Valley, WA	\$78

ROSÉ WINES

Dom Ott by Ott Rosé, Côtes de Provence, France	\$82
St Marguerite Symphonie Rosé, Côtes de Provence, France	\$76

*Additional wines may be available upon request



BEVERAGES - WINES

Wines

PINOT NOIR

Inception, Pinot Noir, Central Coast, CA	\$82
Coeur de Terre, Mcminville, Willamette Valey, OR	\$142
Argyle, 'Reserve', Willamette Valley, OR	\$97
Shea Wine Cellars, Newberg, Willamette Valey, Or	\$126
Flowers, Sonoma Coast, CA	\$141
Maison Joseph Drouhin, Côte de Beaunes-Village, Burgundy, France	\$139
Rochiolo, Russian River Valley, CA	\$191

CABERNET SAUVIGNON

Private Label, Brutocao Estate ' Grand Del Mar', Mendocino, CA	\$79
Foxglove, Paso Robles, CA	\$65
Justin, Paso Robles, CA	\$85
Frank Family, Cabernet Sauvignon, Napa Valley,	\$140
Groth, Oakville,Napa Valley,CA	\$172
Saddleback Cellars, Oakville, Napa Valley, CA	\$134
Acumen, Napa Valley, CA	\$142
Keenan, Spring Mountain, CA	\$94
Silver Oak, Alexander Valley, CA	\$191
Silver Oak, Napa Valley, CA	\$394

BORDEAUX BLEND

Château Franc Patarabet, Saint-Émilion Grand Cru, Bordeaux, France	\$127
Château Soussans, Margaux, France	\$124
Justin, 'Isoceles', Paso Robles, CA	\$164
Grieve, ' Double Eagle', Napa Valley, CA	\$195

OTHER REDS

Pèppoli, Sangiovese, Chianti Classico DOCG, Tuscany, Italy	\$135
Maison Audebert et Fils, Cabernet Franc, Bourgeuil, Loire	\$80
Valley, France Keenan, Merlot, Napa Valley, CA	\$88
Brittan, Syrah, Willamette Valley, OR	\$128

*Additional wines may be available upon request



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 \$300 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 per hour, or part thereof. There will be a culinary attendant fee of \$350 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 per car. You may host the parking for your guests and have these charges applied to your account.

SPECIAL SERVICES

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

OUTSIDE VENDORS

Please ask your Catering or Events Manager for recommendations for outside vendor services. Outside vendors must comply with the outside vendor agreement. A copy of which may be obtained from your 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 2:00 am (last call at 1:30 am) 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:

Daily, 10:00 am – 10:00 pm

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: 9:00 am

Dinner functions: 2:00 pm

All outdoor functions must conclude by no later than 10:00 pm. All amplified music at outdoor functions must stop at 10:00 pm. 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.





Your happily ever after.

Fairmont
GRAND DEL MAR

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