



GATHERINGS AND EVENTS

2025

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Prices are per guest and subject to a 26% taxable service charge and 7.75 % sales tax.

All food and beverage prices are subject to change without notice.



BREAKFAST

Fairmont
GRAND DEL MAR

BREAKFAST – BUFFET

Served with freshly brewed coffee and an assortment of hot tea selections.

Pricing is per guest. A minimum of 25 guests will be charged, per buffet.

Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.

Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.

Rise and Shine | \$59

upgrade to espresso station | +\$12 per guest

Chilled Fruit Juices | orange, grapefruit, apple, cranberry

Selection of French Pastries and Artisanal Breads

preserves, marmalade, sweet butter, almond butter,
peanut butter (VG)

Farmers Market Fruit | seasonal selection of prepared
fruits (V, GF)

Build Your Own Yogurt Parfait

natural and coconut, nuts, seeds, fruit preserves (VG, GF)

House Made Granola and Cereals | whole milk
skim milk, almond milk (VG, GF)

Sunrise Pantry | \$72

upgrade to espresso station | +\$12 per guest

Chilled Fruit Juices | orange, grapefruit, apple,
cranberry

Selection of Artisanal Breads and Bagels (VG)

danishes, muffins, croissants, preserves,
marmalade, sweet butter, peanut butter,
almond butter, honeycomb, smashed avocado,
honey mascarpone, whipped ricotta

Farmers Market Fruit | seasonal selection of
prepared fruits (V, GF)

Build Your Own Yogurt Parfait

natural and coconut, nuts, seeds, fruit preserves
(VG, GF, V)

Smoked and Cured | smoked salmon, capers,
lemon, red onion, remoulade, cornichons,
charcuterie, grainy mustard, seasonal pickles,
radish, california cheeses

House Made Granola and Cereals | whole milk,
skim milk, almond milk (VG, GF)

Coastal Mornings | \$74

upgrade to espresso station | +\$12 per guest

Chilled Fruit Juices | orange, grapefruit, apple, and
cranberry

Selection of French Pastries and Artisanal Breads

preserves, marmalade, sweet butter, almond butter
peanut butter (VG)

Farmers Market Fruit | seasonal selection of prepared
fruits (V, GF)

Build Your Own Yogurt Parfait

natural and coconut, nuts, seeds, fruit preserves
(VG, GF, V)

House Made Granola and Cereals | whole milk
skim milk, and almond milk (VG, GF)

Free Run Soft Scrambled Eggs (VG, GF)

Smoked Bacon (GF)

Pork Sausages

Golden Breakfast Potatoes (GF, VG)

BREAKFAST – BUFFET

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Canyon Harvest | \$78

upgrade to espresso station | +\$12 per guest

Chilled Fruit Juices | orange, grapefruit, apple, cranberry

Selection of Artisanal Breads

preserves, marmalade, sweet butter, peanut butter (VG)

Farmers Market Fruit | seasonal selection of prepared fruits (V, GF)

Build Your Own Yogurt Parfait | natural and coconut, nuts, seeds, fruit preserves (V, GF)

Steel Cut Oatmeal | cinnamon toasted nuts, dried fruits, maple syrup (V, GF)

House Made Granola and Cereals | whole milk, skim milk, almond milk (VG, GF)

Free Run Egg White Frittata (VG, GF)

Chicken Sausage

Herbed Confit Tomatoes (V, GF)

Poached Asparagus (V, GF)

Morning Bites | \$59

upgrade to espresso station | +\$12 per guest. All items prepared for off premises consumption.

Grab and Go Coffee and Tea Selections

Ripe Whole Fruit (V)

Farmhouse Yogurt (VG)

In-House Bakery | Choose one:

Butter Croissant (VG)

Chocolate Croissant (VG)

Seasonal Danish (VG)

Blueberry Muffin (VG)

HANDHELD | Choose one

Artisanal Bagel | cream cheese and fruit preserve (VG)

Smoked Salmon Bagel | citrus cream cheese

Smoked Ham and Brie Cheese Croissant

grain mustard and mayonnaise

Breakfast Burrito | scrambled eggs, crispy bacon, cheddar cheese, crushed potato, tomatillo salsa, flour tortilla



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BREAKFAST ENHANCEMENTS

IN-HOUSE BAKERY

Minimum order of one dozen, per selection

Assorted Pastries (VG) | \$90 per dozen

Muffins (VG) | \$90 per dozen

choice of blueberry, banana nut,

lemon poppy or seasonal selection

Loaves (VG) | \$90 per dozen

choice of maple coffee cake, blueberry

or seasonal selection

Cookies (VG) | \$90 per dozen

Scones (VG) | \$90 per dozen

Maple Sticky Buns (VG) | \$90 per dozen

BRIOCHE FRENCH TOAST | \$22

seasonal fruit, cinnamon, toasted walnuts,

citrus mascarpone, warm maple syrup (VG)

OATMEAL BAR | \$15

warm steel cut oats, cinnamon, toasted nuts, dried fruits,

maple syrup, fresh berries (VG, V, GF)

PRESSED POWER JUICES | substitute \$6 / addition \$9

Immunity | carrot, orange, turmeric (V, GF)

Antioxidant | spinach, green apple, celery (V, GF)

Vitality | beetroot, lemon, mint (V, GF)

BLENDED SMOOTHIES | substitute \$6 / addition \$10

Berry Banana | blueberry, banana, almond milk (V, GF)

Nutter Butter | peanut butter, banana, date, almond milk

(V, GF)

Tropical Green | mango, pineapple, kale, coconut water

(V, GF)

SAVORY

Pork Sausage | \$9

Chicken Sausage | \$9

Vegan Sausage (V) | \$9

Thick Cut Smoked Bacon (GF) | \$10

Back Bacon (GF) | \$10

Smoked Salmon and Bagel | \$28

Grilled Roma (V, GF) | \$6

Half Avocado (V, GF) | \$7

Golden Breakfast Potato (V, GF) | \$6

Red Breakfast Potato (V, GF) | \$6

Hash Browns (V, GF) | \$7

Build Your Own Parfait (V, GF) | \$24

BREAKFAST – BUFFET

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BREAKFAST ENHANCEMENTS

FARM FRESH EGGS AND OMELETTE | \$32

Eggs Your Way: Scrambled, Fried or Omelets

*chef attended station

toppings: sweet onions, forest mushrooms, peppers, garden spinach,
country ham, cheddar cheese, feta cheese (VG, GF)

BUTTERMILK PANCAKES | \$23

*chef attended station

fresh berries, chocolate chips, toasted almonds, vanilla whipped cream,
maple syrup (VG)

BREAKFAST BURRITO | \$18

scrambled eggs, chorizo, avocado crema, cotija cheese, salsa verde

TARTINES | \$24 *Choose one:*

Avocado Tartine | smashed avocado, lemon, chili, parmesan (VG)

Salmon Tartine | smoked salmon, pickled red onion, capers

Seasonal Tartine | farmers market fruit (VG)

EGGS BENEDICT | \$32 *Choose two:*

Soft Poached Egg on a Toasted English Muffin

Classic | back bacon, hollandaise sauce

Royale | smoked salmon, hollandaise sauce

Florentine | sautéed shallots and spinach, hollandaise sauce (VG)



BREAKFAST- PLATED

Each plated experience is accompanied by French pastries, preserves, fresh juice, fresh brewed coffee, and an assortment of hot tea selections.

Plated Breakfast | \$70

Starter

Melon Fruit Salad | berries, mint (V, GF)

House Made Granola | farmhouse yogurt, fresh fruit (VG, GF)

Chia Pudding | toasted coconut, melon (V, GF)

Steel Cut Oatmeal | cinnamon toasted nuts, maple syrup,
fresh berries (V, GF)

Main

Free Range Scrambled Eggs | pork sausage, herbed confit
tomato, golden breakfast potato (GF)

Egg White Frittata | confit tomato, herbed salad (VG, GF)

Avocado Toast | poached eggs, parmesan, artisanal toast
(VG)

Brioche French Toast | seasonal berry compote,
whipped cream, maple syrup (VG)

Beef Short Rib Hash | poached eggs, crispy onion,
béarnaise sauce (GF)

TRADITIONAL EGGS BENEDICT | Choose one:

Classic, Royal, or Florentine

toasted english muffin, hollandaise sauce (VG)

POURED BREAKFAST ENHANCEMENTS

prices are per guest

Pressed Power Juices (V, GF)

substitute \$7 / addition \$12

Choose one:

Immunity | carrot, orange, turmeric

Antioxidant | spinach, green apple, celery

Vitality | beetroot, lemon, mint

Blended Smoothies (V, GF)

substitute \$9 / addition \$14

Choose one:

Berry Banana | blueberry, banana, almond milk

Nutter Butter | peanut butter, banana, date,
almond milk

Tropical Green | mango, pineapple, kale,
coconut water



BREAKS

Fairmont
GRAND DEL MAR

BREAKS

Pricing is per guest. A minimum of 25 guests will be charged, per break.

Duration is based on 30 minutes of continual service; additional 30-minute increments are available at +\$10 per guest.

Each break is accompanied by freshly brewed coffee, and an assortment of hot tea selections (*unless otherwise specified*).

Grand Slam | \$33 (VG)

Warm Pretzels | honey mustard and grainy mustard

Popcorn and Roasted Peanuts

House made Tortilla Chips | nacho cheese and salsa

Salty & Sweet | \$27 (VG)

House Baked Cookies | three chef selected cookies

Trail Mix | almonds, peanuts, sunflower seeds, raisins,
dark chocolate chips

White Chocolate Raspberry Blondies

Candy Shop | \$29 (VG)

Selection of Candy

jellybeans, sour keys, fruit gummies, licorice, m&m's,
chocolate covered nuts

Canyon Trails | \$39 (GF)

Nuts and Seeds | almonds, cashews, walnuts,
pumpkin seeds, sunflower seeds

Dried Fruit | cranberries, dates, apricot

Sweet Bites | m&m's, valrhona chocolate

Renew & Restore | \$25 (V, GF)

Selection of Juices

Immunity | carrot, orange, turmeric

Antioxidant | spinach, green apple, celery

Vitality | beetroot, lemon, mint

Chocolate Chia Truffle

Wellness Treats | \$28 (V, GF)

Spa Waters | cucumber lemongrass and blackberry lemon

Garden Vegetable Crudit  | avocado dip

Marinated Melon and Berry Fruit Salad | seasonal ingredients

Spa Granola Bar | oats and dried fruit



BREAKS

Pricing is per guest. A minimum of 25 guests will be charged, per break.
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Each break is accompanied by freshly brewed coffee, and an assortment of hot tea selections (*unless otherwise specified*).

Mexican Cantina | \$27 (V, GF)

House-made Tortilla Chips
Fire Roasted Salsas
Guacamole
Seasonal Flavored Tepache
Tajin Dusted Fruit

Espresso Bar | \$32 (VG)

Espresso Station
Cold Brew Coffee
Churro Spice Madeleine
Homemade Biscotti

Add coffee and an assortment of hot tea selections + \$4 per guest

Hummus & Crudité | \$25 (VG)

Chickpea Hummus
Crudité Garden and Buttermilk Ranch
Pita Bread

Cookie Craze | \$21 (VG)

Chilled Milk | whole, 2%, skim, chocolate
House Baked Cookies | three chef selected cookies

Grand Afternoon Tea | \$75

Scones | devonshire cream, house-made preserves,
lemon curd
Cucumber and Smoked Salmon Finger
Sandwiches
Milk Chocolate Cremeux Tart



BREAKS

Pricing is per guest. A minimum of 25 guests will be charged, per break.
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BREAKS À LA CARTE

Savory and Sweet

- Potato Chips and Pretzels** | \$10 (V)
- Tortilla Chips and Salsa** | \$17 (V, GF)
Add Guacamole for +\$9
- Popcorn** | \$9 (VG, GF)
- Marcona Almonds** | \$19 (V, GF)
- Mixed Nuts** | \$18 (VG)
- Chocolate Dipped Strawberries** | \$90 per dozen
- Sliced Seasonal Fruit and Berries** | \$23
- Ripe Whole Fruits** | \$9 per piece (V, GF)
- Baja Style Tajin Dusted Fruit** | \$15
piña, mango, cucumber, jicama, chamoy (V, GF)

Non-Alcoholic Beverages

- Hot Beverages**
 - Regular and Decaffeinated Coffee** | \$145 per gallon
 - Assortment of Hot Tea Selections** | \$135 per gallon
- Cold Beverages**
 - Coconut Water** | \$15 each
 - Lemonade** | \$125 per gallon
 - Iced Tea** | \$135 per gallon
 - Diet and Regular Soft Drinks** | \$10 each
 - Bottled Still and Sparkling Mineral Waters**
\$9 per 330 ml | \$12 per 750 ml
 - Red Bull** | \$15 each
 - Fruit-Infused Spa Waters** | \$55 per gallon
 - Tepache Assorted Flavors** | \$9 each

In-House Bakery

Minimum order of one dozen per selection

- Assorted Pastries** | \$90 per dozen (VG)
- Mini Cupcakes** | \$90 per dozen (VG)
vanilla, chocolate, citrus or red velvet
- Muffins** | \$90 per dozen
blueberry, banana nut, lemon poppy, chocolate
or seasonal selection (VG)
- Loaves** | \$90 per dozen
maple coffee cake, blueberry or seasonal selection (VG)
- Cookies** | \$90 per dozen
chocolate chip, oatmeal raisin, sugar, white chocolate
macadamia or peanut butter (VG)
- Brownies** | \$90 per dozen (VG)
- Homemade Granola Bars** | \$90 per dozen
honey, oat, pecans (VG)
- Italian Biscotti** | \$90 per dozen (VG)
citrus almond, chocolate or seasonal
- Scones** | \$90 per dozen (VG)
lemon curd, devonshire cream, seasonal fruit preserves



LUNCH

Fairmont
GRAND DEL MAR

LUNCH – BUFFET

Served with artisanal bread, sweet butter, iced tea, freshly brewed coffee, and an assortment of hot tea selections.
Pricing is per guest. A minimum of 25 guests will be charged, per buffet.
Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.
Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.

Working Deli Lunch | \$86

Chef's Seasonal Soup

Gathered Greens Salad | fennel, carrot, radish, shallot, vinaigrette (V, GF)

Kale Superfood Salad | ancient grains, avocado, cucumber, mint, dill, sunflower seed, herbed tahini dressing (V, GF)

SANDWICHES | Choose three:

The Deli | charcuterie meats, aged cheddar, arugula, horseradish mayonnaise

Slow Roasted Beef | aged cheddar, dill pickle, caramelized onion, arugula, garlic aioli

Chicken Caesar Wrap | roasted chicken, shaved lettuce, parmesan cheese, signature dressing, flour tortilla

Pulled BBQ Chicken | crisp vegetable slaw, chipotle chili mayonnaise

Hickory Smoked Turkey | swiss cheese, red onion, arugula, cranberry chutney

Ham and Cheese | smoked ham, comté cheese, onion jam, grainy mustard aioli

Market Vegetable | crushed avocado, cucumber, roasted pepper, pickled onions, hummus spread (V)

Mediterranean | feta cheese, artichoke, roasted pepper, basil, olive tapenade (VG)

House Spiced Potato Chips

Flourless Chocolate Cookie | caramelized white chocolate (VG, GF)

Citrus Blueberry Bar (VG)



LUNCH – CHEF SELECTED BUFFET

Served with artisanal bread, sweet butter, iced tea, freshly brewed coffee, and an assortment of hot tea selections.
Pricing is per guest. A minimum of 25 guests will be charged, per buffet.
Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.
Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.
As a sustainability practice, Buffet Menus by Day are pre-discounted at \$10 per person.

Monday | La Jolla Cove | \$95 / \$105

Baja Chowder | pacific seafood, potato, lemon, dill

Mustard Greens Salad | frisee, celery, apple, mustard vinaigrette (V)

Roasted Beetroot Salad | fennel, orange, candied walnut, goat cheese, sherry vinaigrette (VG, GF)

Roasted Pacific Salmon | mustard sherry glaze (GF)

Aromatic Braised Beef Short Rib | red wine jus (GF)

Heirloom Wheat Pasta | spinach, cherry tomato, roasted garlic, extra virgin olive oil, parmesan (VG)

Fine Green Beans | brown butter, toasted almonds (VG, GF)

Roasted Fingerling Potatoes | cracked pepper, fine herbs (V)

Apple Crisp | caramel (VG)

Espresso Mousse | crunchy praline (VG)

Creme Fraiche Cheesecake | preserved seasonal fruit (VG)

Tuesday | Old Town Market | \$95 / \$105

Tortilla Soup | sour cream, cheddar, tortilla strips

Grilled Corn and Black Bean Salad | quinoa, chili lime vinaigrette (VG, GF)

Cucumber Salad | julienne onions, cilantro, oregano, lime, queso fresco, avocado (VG, GF)

Melon and Tajin (VG, GF)

Carne Asada | grilled skirt steak, onion, cilantro (GF)

Chicken Fajita | sweet peppers, onion (GF)

Lime Marinated Baja Shrimp | cotija cheese, pico de gallo (GF)

Calabaza Squash (VG, GF)

Corn and Flour Tortillas (VG)

Guacamole, Sliced Radish, Chopped Onion, Cilantro

Mexican Rice

Chef's Selection of Salsas | fire roasted tomatillo, salsa roja, pico de gallo (V, GF)

Cinnamon Sugar Churros (VG)

Spiced Chocolate Tart (VG)

Arroz Con Leche (VG)

LUNCH – BUFFET

Served with artisanal bread, sweet butter, iced tea, freshly brewed coffee, and an assortment of hot tea selections.
Pricing is per guest. A minimum of 25 guests will be charged, per buffet.
Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.
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As a sustainability practice, Buffet Menus by Day are discounted by \$10 per person.

Wednesday | Pacific Beach Grill | \$98 / \$108

- Warm Potato Salad** | whole grain mustard, herbs (VG, GF)
- Watermelon Heirloom Tomato Salad** | watercress, feta, honey vinaigrette (VG, GF)
- Classic Coleslaw** | red and green cabbage, carrot, celery, mustard, cider (VG, GF)
- Organic Barbeque Chicken** | chipotle, molasses (GF)
- Smoked Beef Brisket** | barbeque glaze (GF)
- Baked Beans** | brown sugar (VG, GF)
- Mac 'n Cheese** | smoked gouda mornay (VG)
- Corn on the Cob** | crema, cilantro, chili (VG, GF)
- Jalapeño Cornbread** | cheddar, chive (VG)
- Double Chocolate Brownie** | caramel, fleur de sel (VG, GF)
- Banana Cream Tart** | dulce chantilly (VG)
- Berry Shortcake** | vanilla chantilly, chiffon (VG)

Thursday | Del Mar Med | \$95 / \$105

- Lentil and Fennel Soup** | braised fennel, escarole (VG, GF)
- Greek Salad** | cucumber, pepper, heirloom tomato, olives, feta (VG, GF)
- Marinated Courgetti Salad** | chili, mint, preserved lemon (V)
- Heirloom Tomato and Burrata Salad** | citrus, garden herbs, arugula (VG, GF)
- Roasted Chicken Breast** | harissa (GF)
- Roasted Pacific Sea Bass** | preserved lemon vinaigrette (GF)
- Baked Spinach Pie** | phyllo, ricotta (VG)
- Provencal Vegetables** | garlic oil (V, GF)
- Greek Yogurt Panna Cotta** | fresh berries (GF)
- Lemon Citrus Tart** | toasted meringue (VG)

LUNCH – BUFFET

Served with artisanal bread, sweet butter, freshly brewed coffee and an assortment of hot tea selections.

Pricing is per guest. A minimum of 25 guests will be charged, per buffet.

Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.

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Friday | Point Loma Lighthouse | \$95 / \$105

accompanied by artisanal bread, aged balsamic, olive oil

Vine Ripened Tomato Soup | basil, extra virgin olive oil (VG, GF)

Gathered Greens Salad | fennel, carrot, radish, shallot vinaigrette (V, GF)

Kale Superfood Salad | ancient grains, avocado, cucumber, mint, dill, sunflower seed, herbed tahini dressing (V, GF)

Lois Lake Steelhead Salmon | preserved vinaigrette (GF)

Mary's Farms Chicken Breast | chimichurri (GF)

Heirloom Wheat Pasta | roasted mushroom, confit garlic, san marzano tomatoes, parmesan cheese, olive oil (VG)

Chefs Selected Vegetables | simply prepared, olive oil, fleur de sel (V, GF)

Steamed Brown Rice (V, GF)

Seasonal Farmers' Market Fruits (V)

Coconut Bavarian | tropical fruits, mango curd (VG)

Saturday | Flavors of Little Italy | \$95 / \$105

Minestrone | orecchiette, tuscan beans, chard, pesto (VG)

Panzanella Salad | focaccia, tomato, cucumber, onion, olive oil (VG)

Mesclun Salad | greens, parma ham, parmesan, balsamic (GF)

Broad Bean Salad | pecorino, mint, lemon (VG, GF)

Manicotti | garlic, pine nuts, parmigiana reggiano, basil (VG)

Oven Baked Bass | vine ripened tomato, fennel, dill (GF)

Chicken Piccata | lemon, capers, butter, italian parsley

Egg Plant | parmesan, basil (VG, GF)

Broccoli Rabe | preserved lemon (V, GF)

Potato | rosemary (V, GF)

Cannoli (VG)

Tiramisu (VG)

Amaretti Cookies (VG)

LUNCH – BUFFET

Served with artisanal bread, sweet butter, freshly brewed coffee and an assortment of hot tea selections.
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Chefs Seasonally Inspired Menu

Custom menus starting at \$155 per guest.

Sunday | Backyard Barbeque | \$95 / \$105

Traditional Potato Salad | spring onion (VG, GF)

Spinach Salad | strawberry, almond, meyer lemon dressing (VG, GF)

Classic Coleslaw | red and green cabbage, carrot, celery, mustard, cider (VG, GF)

Grill station requires chef

Marinated Chicken Breast | garden herbs (GF)

Beef Burger | secret sauce (GF)

Bratwurst | sauerkraut (GF)

Falafel Slider | vegan herb aioli (V, GF)

Cheese | cheddar, american, jack cheese (GF)

Potato Buns | lettuce, tomato, onion, caramelized onion (V)

Grilled Corn (V, GF)

Baked Beans (V, GF)

House Made Kettle Chips (V, GF)

Chocolate Souffle Tart | passion fruit caramel (VG)

Lemon Parfait | white chocolate crumble (VG)

Seasonal Fruit Cobbler | brown butter crumble (VG)



Express Lunch | \$80

\$90 for choice of two sandwiches.

\$98 for choice of three sandwiches.

All items prepared for off premises consumption.

Accompanied by ripe whole fruit and kettle chips.

Salad | Choose one:

Gathered Greens Salad | fennel, carrot, radish, shallot vinaigrette (V, GF)

Kale Superfood Salad | ancient grains, avocado, cucumber, mint, dill, sunflower seed, herbed tahini dressing (V, GF)

Caesar Salad | romaine lettuce, torn crouton, parmesan, signature dressing

Greek Salad | cucumber, pepper, heirloom tomato, olives, feta (VG, GF)

Marinated Chickpea Salad | artichoke, cucumber, mint, preserved lemon (V, GF)

Sandwich | Choose one:

Slow Roasted Beef | aged cheddar, dill pickle, caramelized onion, arugula, and garlic aioli

Chicken Caesar Wrap | roasted chicken, shaved lettuce, parmesan cheese, signature dressing, and flour tortilla

Country Ham and Cheese | smoked ham, Comté cheese, onion jam, and grainy mustard aioli

Hickory Smoked Turkey | Swiss cheese, red onion, arugula, and cranberry chutney

Market Vegetable | crushed avocado, cucumber, roasted pepper, pickled onions, and hummus spread (V)

Mediterranean | feta cheese, artichoke, roasted pepper, basil, and olive tapenade (V)

Dessert | Choose one:

Freshly Baked Chef's Selected Cookie (VG)

Sugar Cookie (VG)

Chocolate Chip Cookie (VG)

Raspberry Chocolate Brownie (GF)



LUNCH - PLATED

Served with artisanal bread, sweet butter, freshly brewed coffee, and an assortment of hot tea selections.

Please select one item from each course for all guests.

If a choice of entree is offered and a pre-count is provided in advance, the higher price of the two entrees will be charged. The option is limited to two selections plus a vegetarian option. A choice of entree may be offered table side, on the day of the event. Pricing will be equivalent to the higher priced entree plus \$35 per guest.

THREE COURSES

choice of soup or salad, one main, and one dessert. An additional starter can be added for \$15 per guest.

Starter

Gathered Greens Salad | fennel, carrot, radish, shallot vinaigrette (*V, GF*)

Classic Caesar Salad | romaine lettuce, torn crouton, parmesan, signature dressing

Classic Wedge Salad | creamy blue cheese, crispy bacon, grape tomato (*GF*)

Roasted Beetroot Salad | candied walnut, humboldt fog goat cheese, calamansi vinaigrette (*VG, GF*)

Heirloom Tomato and Burrata Salad | burrata, basil, balsamic (*VG, GF*)

Vine Ripened Tomato Soup | basil powder, extra virgin olive oil (*VG, GF*)

Roasted Forest Mushroom Soup | pickled hon shimeji, thyme (*VG, GF*)

Leek and Potato Soup | bacon, parmesan (*GF*)

Summer Corn Velouté | roasted corn, smoked paprika (*VG*)

Sweet Pea Soup | citrus, mint (*VG, GF*) (*can be prepared hot or cold*)

Main

Mary's Chicken Breast | \$84

fingerling potatoes, marinated artichokes, stewed tomato, sherry, brown butter vinaigrette (*GF*)

Berkshire Pork Loin | \$80

golden potato pave, orchard apple, savoy cabbage, warm maple vinaigrette (*GF*)

Beef Hanger Steak | \$96

pomme puree, heirloom carrot, cipollini onion, thyme jus (*GF*)

Braised Beef Short Rib | \$88

soft polenta, baby turnip, forest mushroom, red wine jus (*GF*)

California Halibut | \$95

brassicas, tidal vegetables, herbaceous leek fumet (*GF*)

Seared King Salmon | \$94

venus clams, wilted greens, saffron clam nage (*GF*)

Herb Crusted Beef Tenderloin | \$105

yukon potato pave, glazed carrot, wild mushroom, natural jus (*GF*)

Roasted Sablefish | \$118

crispy rice fritters, braised daikon, fine bean, yuzu dashi (*GF*)

Forest Mushroom and Leek Strudel | \$77

chef selected vegetables, roasted garlic sauce (*V*)

Locally Made Semolina Pasta | \$77

roasted mushroom, confit garlic, san marzano tomatoes, parmesan cheese, olive oil (*V*)

LUNCH - PLATED

Served with artisanal bread, sweet butter, freshly brewed coffee, and an assortment of hot tea selections.

Desserts

The “Grand” Candy Bar

cocoa sable, caramelized milk chocolate, tahitian vanilla caramel (GF)

Espresso Mousse Cake

dark chocolate cake, salted caramel, hazelnut

Horchata Panna Cotta

mandarin, caramelized puffed rice, citrus chantilly (V,GF)

Citrus Tart

lemon curd, preserved berry, toasted meringue

Pavlova

crisp meringue, yuzu curd, pineapple, coconut

Olive Oil Cake

vanilla cremeux, berry confit, whipped mascarpone

S’mores Tart

dark chocolate, toasted meringue, graham crunch, toasted marshmallows

Mango Mousse Torte

passion fruit chiffon, rum braised pineapple, white chocolate chantilly

Roasted Apple Tart

almond cream, miso caramel, creme fraiche

Dining Enhancements

Add a Starter

additional course | +\$15 per guest

Pre-Selected

choice of two mains | +\$10 per guest

Day of Selection

choice of two mains | +\$50 per guest





RECEPTION

RECEPTION - CANAPÉS

Priced per dozen. A minimum of three dozen per selection, unless otherwise specified.

Cold

- Cucumber | \$14** | tiny crudité, dill (V, GF)
- Cauliflower Panna Cotta | \$14** | truffle (VG, GF)
- Caramelized Onion Tart | \$14** | grana padano, chive (V, D, G)
- Watermelon and Goat Cheese | \$14** | extra virgin olive oil, fleur de sel (V, D)
- Heirloom Tomato Tart | \$14** | ricotta, balsamic (VG)
- Crispy Vegetable Roll | \$14** | rice paper, chili (V)
- Beetroot Macaron | \$14** | goat cheese (GF)
- Herbed Goat Cheese Gougères | \$14** | rosemary, lemon (VG)
- Prawn Cocktail | \$17** | cocktail sauce, horseradish (GF)
- Chicken Liver Mousse | \$16** | cherry financier
- Ahi Tuna Cone | \$15** | sesame, cilantro
- Salmon Wrapped West Coast Oyster | \$16** | radish

Warm

- Dungeness Crab Puff | \$16** | black pepper jam
- Herb Arancini | \$14** | truffle aioli (VG)
- Tempura Artichoke | \$14** | tamarind glaze (V)
- Vegetable Samosa | \$14** | mint chutney (VG)
- Crispy Vegetable Spring Roll | \$14** | soy honey (VG)
- Chickpea Fritter | \$14** | citrus herb aioli (VG)
- Lemon Grass Chicken Skewer | \$16** | coconut peanut sauce (GF)
- Soy Ginger Beef Skewer | \$16** | crispy shallot (GF)
- Comte Cheese Fritter | \$16** | truffle purée (VG)
- Mini Beef Wellington | \$16** | duxelles, filet
- Braised Beef Short Rib Croquette | \$16** | horseradish, black pepper
- Tempura Prawn | \$16** | togarashi aioli
- Crab Cake | \$16** | preserved lemon aioli
- Tempura Morel | \$15** | truffle, brie (VG)
- Italian Meatball | \$15** | pork, veal, beef, parmesan



RECEPTION - ON DISPLAY

Prices are per guest. Culinary Attendants are priced at \$350 per chef, per station (*maximum of two hours*).

25-50 guests = 1 attendant minimum | 51-100 guests = 2 attendants minimum | 101+ guests = 3 attendants minimum

Cheese Selection | \$46

Selection of California and Continental Cheeses

grapes, fruit chutney, toasted nuts, artisanal bread, crackers

Charcuterie Station | \$55

Selection of Local Artisanal Charcuterie

pickles, cornichons, marinated olives, mustards, chutneys, artisanal breads, crackers

Cheese & Charcuterie Display | \$57

Selection of Artisanal Cheese and Charcuterie

grapes, marinated olives, toasted nuts, pickles, mustards, chutneys, artisanal breads, crackers

Sweet and Savory Baked Brie | \$45

herb and garlic marinated tomato, wild arugula, pistachio, sweet bell peppers, brown sugar toasted pecans, sliced baguette, crackers, grapes, smoked almonds, fig jam, grand del mar honeycomb

Coastal Ceviche Bar | \$74

Ceviche and Agua Chile (GF)

daily catch and shrimp marinated in lime juice, pickled red onion, cilantro, lime, jalapeño, serrano tomatoes, mango, papaya, avocado, oranges, grilled corn, jicama, scallions, radish, fresh tomato juice, tapatio, tortilla chips, crispy tostadas

Coconut Curry | \$50

Jakarta Style Laksa Station (GF)

sea bass, poached prawns, tofu, crispy shallot, green onion chili threads, soft egg, buckwheat noodles, pak choy, mint thai basil, coriander, chili oil

Oyster Bar | \$95 per dozen

Minimum five dozen increments

Shucked Selection of Oysters

horseradish, mignonette, lemon, and cocktail sauce (GF)

Caviar on Ice | \$145

Fine Selected Caviar

petrossian caviar, salmon roe, tobiko roe, shallot, egg yolk, egg white, crème fraiche, chives, blinis

Pearls of the Sea | \$94

Chilled Salads | lobster, scallops, crab (GF)

On Ice | prawns, seasonal oysters, mussels (GF)

Alaska Smoked Salmon and Point Loma Charred

Tuna | soy honey glaze chili aioli

Carlsbad Poke | \$66

**chef attended station*

Tuna, Salmon, Prawn, or Tofu (Select three)

White or Brown Rice, Greens

sesame, edamame, masago, ginger, cucumber seaweed salad, avocado, cilantro, wasabi crispy onion, sesame chili shoyu sauce ponzu, spicy togarashi aioli, miso mayonnaise

Ramen & Noodles | \$46

**chef attended station*

Ramen Station | pork belly, chicken

Classic Ramen Noodle | molten egg, chili strings, wakame, toasted sesame, pickled bamboo shoots, sweet corn

RECEPTION - ON DISPLAY

Prices are per guest. Culinary Attendants are priced at \$350 per chef, per station. *(Maximum of two hours)*

25-50 guests = 1 chef minimum | 51-100 guests = 2 chefs minimum | 101+ guests = 3 chefs minimum

San Diego Salad Station | \$47

Build-Your-Own Salad

mizuna, arugula, petite lettuces, quinoa, sunflower seed, fennel, heirloom carrots, cucumber, cherry tomatoes, chickpeas, california olives, seasonal citrus berries, marcona almonds, pine nuts, croutons, pecorino, goat cheese, blue cheese, citrus dressing, red wine vinaigrette, traditional caesar dressing

A Taste of Italy | \$42

**chef attended station*

Tortellini, Penne, Orecchiette, and Bucatini

Cacao e Pepe

pesto, bolognese, alfredo, tomato basil, italian sausage, roasted garlic, wild mushroom parmesan, pecorino romano, fresh basil

Mezze Table | \$34

**chef attended station*

chickpea hummus, tabbouleh, tzatziki, baba ghanoush, pickles, dolmades, olives, grilled vegetables, falafel, pita bread

Kissed by Fire | \$77

**chef attended station*

only available at grand social event space

Grilled Gem Caesar | sourdough croutons, anchovy lemon dressing

Roasted Squash Salad | pepitas, chili, coriander, labneh (VG, GF)

Wood Fire Oven Pizzas

Margherita | san marzano tomato, mozzarella, basil (VG)

Mushroom | roasted garlic, bloomsdale spinach (VG)

Oven Roasted Calamari | white beans, kalamata olives, fire-roasted tomatoes (GF)

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 (GF)

Kebab and Mezze Grill | \$54

**chef attended station*

Chicken, Lamb Kofta, and Vegetable

chickpea hummus, tabbouleh, tzatziki, baba ghanoush, pickles, dolmades, olives, grilled vegetables, falafel, pita bread

Cowboy Cauldron | \$109

**chef attended station*

Live Fire Cooking | select three of the following:

roasted half chicken, new york steak, bone in pork chop, prawn, salmon, smoked sweet potato, chimichurri, jus

enhance to tomahawk | +\$29 per guest

Paella Station | \$56

**chef attended station*

choose one:

Paella Pepica | monkfish, prawn, cuttlefish, langoustine

Valencia Paella | snail, chicken, rabbit, duck

Vegetable Paella | garlic, onion, bell pepper, mushroom, fava beans, snap peas, cauliflower, artichoke, tomatoes, parsley, bomba rice, pimentón, saffron, lemon, aioli, olive oil (VG, GF)

CARVED SELECTIONS

Prices are per guest. Culinary Attendants are priced at \$350 per chef, per station. (Maximum of two hours)
25-50 guests = 1 chef minimum / 51-100 guests = 2 chefs minimum / 101+ guests = 3 chefs minimum
accompanied by artisanal bread and sweet butter

CARVINGS (GF)

Cedar Roasted King Salmon | \$475 each (Serves up to 25 guests)

maple, thyme, black pepper glaze

Porchetta Carving Station | \$475 each (serves up to 40 guests)

herbaceous mustard, salsa verde

Rosemary Rubbed Leg of Lamb | \$575 each (serves up to 30 guests)

garlic confit, salsa verde, natural jus

Half Chicken | \$95 each

peri peri sauce

Slow Roasted USDA Prime Beef Striploin | \$685 each (serves up to 30 guests)

grainy mustard, horseradish, creamy green peppercorn sauce

Tomahawk Beef Ribeye | \$1245 per piece (serves up to 50 guests)

red wine jus, mustard, horseradish

Carving Enhancements | \$9

Prices are per guest.

Grilled Asparagus (V, GF)

Roasted Vegetables (V, GF)

Yorkshire Pudding (VG)

House Spiced Fries (V, GF)

Golden Potato and Cheese Gratin (VG, GF)

Whipped Yukon Gold Potato (VG, GF)

Cavatappi Salad (V)

Smoked Cauliflower (V, GF)

Charred Cabbage (V, GF)

Marinated Mushrooms (VG, GF)

RECEPTION - DESSERT

Prices are per guest. Culinary Attendants are priced at \$350 per chef, per station. (Maximum of two hours)
25-50 guests = 1 chef minimum | 51-100 guests = 2 chefs minimum | 101+ guests = 3 chefs minimum.
Each dessert option is accompanied by fresh brewed coffee and an assortment of hot tea selections.

Gelato Cart | \$35

choice of two seasonally inspired flavors
waffle cones or cups

S'mores Station | \$34

marshmallows, selection of chocolate,
graham crackers

Sundae Station | \$39

vanilla ice cream, chocolate ice cream, strawberry sorbet
hot fudge, salted caramel sauce, vanilla chantilly,
sprinkles, oreo crumble, toasted almonds

Churros Station | \$29

Selection of Toppings | chocolate sauce, vanilla whipped
cream, toasted almonds, salted caramel chocolate,
sprinkles

Sweet Grill Station | \$29

pound cake, angel food cake, assorted seasonal fruit,
vanilla chantilly, chocolate sauce, caramel sauce (VG)

A Little Bit of a Good Thing

\$25 for two pieces | \$32 for three pieces

vanilla sugar beignet (VG)

cinnamon sugar beignet (VG)

maple panna cotta (VG, GF)

milk chocolate panna cotta (VG, GF)

vanilla madeleine (VG)

matcha madeleine (VG)

espresso chocolate tart (VG)

churros shortbread (VG)

citrus tart (VG)

seasonal fruit tart (VG)

strawberry shortcake (VG)

vanilla caramel profiterole (VG)

mocha profiterole (VG)

chocolate rocher (VG)

chocolate hazelnut financier (VG)

brown butter yuzu financier (VG)

caramelized white chocolate pot de creme (VG, GF)

sea salt caramel macaron (VG, GF)

milk chocolate passionfruit macron (VG, GF)

peanut caramel crunch (VG, GF)



LATE NIGHT

Prices in addition to the chosen dinner for a post dinner reception. Pricing is per guest. A minimum of 25 guests, per option.

Savory

Beef Slider | \$64

cheddar, pickle, special sauce, brioche bun

Crispy Falafel Slider | \$64

lettuce, mint, dill, lemon herb sauce, pickled onion,
toasted bun (V, GF)

BBQ Chicken Slider | \$64

buttermilk slaw, fried onion, toasted bun

Crispy Fried Pork Wontons | \$58

chili sauce, soy

Thai Chicken Wings | \$62

cilantro, lime (GF)

Salt and Pepper Chicken Wings | \$62 (GF)

Crispy Dry Ribs | \$64 (GF)

Hoisin Asian BBQ Ribs | \$64 (GF)

Prawn Spring Rolls | \$65

Crispy Vegetarian Spring Rolls | \$58 (VG)

Truffle and Parmesan Fries | \$10 per guest (VG, GF)

All Dressed Kennebec Fries | \$12 per guest (V, GF)

Yam Fries | \$10 per guest (VG, GF)

Sweet

\$25 for two pieces | \$32 for three pieces

Vanilla Sugar Beignet (VG)

Cinnamon Sugar Beignet (VG)

Maple Panna Cotta (VG, GF)

Milk Chocolate Panna Cotta (VG, GF)

Vanilla Madeleine (VG)

Matcha Madeleine (VG)

Espresso Chocolate Tart (VG)

Churros Shortbread (VG)

Citrus Tart (VG)

Seasonal Fruit Tart (VG)

Strawberry Shortcake (VG)

Vanilla Caramel Profiterole (VG)

Mocha Profiterole (VG)

Chocolate Rocher (VG)

Chocolate Hazelnut Financier (VG)

Brown Butter Yuzu Financier (VG)

Caramelized White Chocolate Pot de Creme (VG, GF)

Sea Salt Caramel Macaron (VG, GF)

Milk Chocolate Passionfruit Macaron (VG, GF)

Peanut Caramel Crunch (VG, GF)

Tijuana Taco Stand | \$36

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

Nacho Bar | \$49

Hand Cut Tortilla Chips and Cheddar Cheese Sauce

Braised Beef and Shredded Chicken

serrano and jalapeño, black beans, olives, tomato,

cilantro, guacamole, crema, cotija



DINNER

Fairmont
GRAND DEL MAR

CHEF SELECTED DINNER – BUFFETS

Served with artisanal bread, sweet butter, freshly brewed coffee and an assortment of hot tea selections.
Pricing is per guest. A minimum of 25 guests will be charged, per buffet.
Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.
Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.

Solana Beach | \$200

Leek and Potato Soup | bacon, smoked paprika, parmesan (GF)
Gathered Greens Salad | fennel, carrot, radish, caramelized honey vinaigrette (V, GF)
Classic Caesar Salad | romaine lettuce, torn crouton, parmesan, signature dressing
Antipasti Vegetable Sampler | marinated olives, fresh herb, olive oil (V, GF)
Mary's Chicken Breast | peri peri (GF)
Slow Baked King Salmon | saffron nage (GF)
Heirloom Wheat Pasta | roasted mushroom, confit garlic, cherry tomatoes, parmesan cheese, olive oil (VG)
Roasted Fingerling Potatoes | garlic oil, scallions (V, GF)
Chefs Selected Vegetables | olive oil, fleur de sel (V, GF)
Apple Crumble Tart | mezcal caramel
Chocolate Crunch Bar | chocolate brownie, milk chocolate mousse, caramel (VG, GF)
Churros | dulce de leche (VG)

Carlsbad Coastal | \$225

Roasted Forest Mushroom Soup | pickled hon shimeji, thyme (VG)
Roasted Beetroot Salad | humboldt fog, orange, walnut (VG, GF)
Greek Salad | cucumber, pepper, heirloom tomato, olives, feta (VG, GF)
Fennel Cucumber Salad | fennel, cucumber, red onion, dill, lemon (V, GF)
Antipasti Sampler | marinated olives, marinated artichokes, asparagus, fire roasted capsicum (V, GF)
Beef Filet Medallions | red wine jus (GF)
enhance to beef carvery for additional \$12 per guest. chef attendant fee \$350
Free Run Chicken Breast | sherry brown butter vinaigrette (GF)
King Salmon | potato and leek chowder (GF)
Rice Pilaf | onion, pepper, celery
Golden Potato and Cheese Gratin | sweet onion, gruyere, cracked pepper (VG, GF)
Chefs Selected Vegetables | olive oil, fleur de sel (V, GF)
Crème Fraiche Panna Cotta | preserved fruit, vanilla crunch (VG)
Chocolate Crunch Bar | chocolate brownie, milk chocolate mousse, caramel (VG, GF)
Citrus Tart | toasted meringue (VG)

DINNER – BUFFET

Served with artisanal bread, sweet butter, freshly brewed coffee and an assortment of hot tea selections.

Pricing is per guest. A minimum of 25 guests will be charged, per buffet.

Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.

Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.

Stroll Through Little Italy | \$220

Minestrone | orecchiette, tuscan beans, chard, pesto (VG)

Panzanella Salad | focaccia, tomato, cucumber, onion, olive oil (VG)

Mesclun Salad | greens, parma ham, parmesan, balsamic (GF)

Broad Bean Salad | pecorino, mint, lemon (VG, GF)

Tomato Burrata | heirloom tomato, olive oil, balsamic, basil (VG, GF)

Manicotti | garlic, pine nuts, parmigiana reggiano, basil (VG)

Oven Baked Bass | vine ripened tomato, fennel, dill (GF)

Chicken Pacatte | lemon, capers, butter, italian parsley

Veal Milanese | thyme, lemon, butter, herbs

Pasta Action Station

**chef attended station*

chef attended station

Tortellini, Penne, Orecchiette, and Bucatini Cacao e Pepe | pesto, bolognese, alfredo, tomato basil, italian sausage, roasted garlic, wild mushroom parmesan, pecorino romano, fresh basil

Egg Plant | parmesan, basil (VG, GF)

Broccoli Rabe | preserved lemon (VG, GF)

Potato | rosemary (VG, GF)

Cannoli (VG)

Tiramisu (VG)

Amaretti Cookies (VG)

Cardiff By The Sea | \$275

Vine Ripened Tomato Soup | basil, parmesan (VG, GF)

Chino Farms Green Salad | fennel, cucumber, radish, honey vinaigrette (VG, GF)

Chicory Salad | blood orange, ricotta, marcona almond, orange blossom dressing (VG, GF)

Rigatoni Pasta Salad | sundried tomato, pine nuts (VG, GF)

Spiny Lobster Tails | meyer lemon butter (GF)

Pan Roasted Striped Bass | artichoke, roasted pepper, sauce vierge (GF)

American Wagyu Tenderloin | roasted mushroom, hunter sauce (GF)

Roasted Baby Potato | green onion (VG, GF)

Farmers Market Vegetables | olive oil, fleur de sel (VG, GF)

Mango Mousse | coconut, yuzu, lime (VG, GF)

Profiterole | milk chocolate chantilly, passion fruit (VG)

Strawberry Tart | vanilla cremeux (VG)

DINNER – BUFFET

Served with artisanal bread, sweet butter, freshly brewed coffee and an assortment of hot tea selections.

Pricing is per guest. A minimum of 25 guests will be charged, per buffet.

Duration is based on 90 minutes of continual service; additional 30-minute increments are available at +\$15 per guest.

Chef attended stations are priced at \$350 per chef, per station (two hours maximum), one attendant per 100 guests.

Baja California | \$200

Tortilla Soup | sour cream, cheddar, tortilla strips

Grilled Corn and Black Bean Salad | quinoa, chili lime vinaigrette (VG)

Cucumber Salad | julienne onions, cilantro, mexican oregano, lime, queso fresco, avocado, melon, chili (V, GF)

Tijuana Caesar | romaine lettuce, torn croutons, anchovy dressing

Pork al Pastor | pineapple, habanero salsa (GF)

Carne Asada | onion, cilantro (GF)

Daily Catch | cabbage slaw, chipotle (GF)

Tortillas | corn, flour, chips

Elotes | whole grilled corn, mayonnaise, cilantro, lime, tajin (VG, GF)

Guacamole | sliced radish, chopped onion, cilantro (VG, GF)

Mexican Rice (GF)

Pinto Beans (VG, GF)

Chef's Selection of Salsas | fire roasted tomatillo, salsa roja, pico de gallo (V, GF)

Cinnamon Sugar Churros (VG)

Spiced Chocolate Tart (VG)

Arroz con Leche (VG, GF)

Sunset Cliffs | \$235

Baja Chowder | sea bass, mussels, potato, lemon, dill

Prawn and Rice Noodle Salad | green beans, cherry tomato, roasted peanuts, cilantro, lime (GF)

California Greens | farm greens, cucumber, heirloom tomato, sherry vinaigrette (VG, GF)

Roasted Beetroot Salad | walnut, goat cheese, calamansi vinaigrette (VG, GF)

Tamari Glazed Pacific Cod | scallion, ginger soy reduction (GF)

Roasted Prime Beef Striploin | red wine jus (GF)

Enhance to beef carvery for additional \$12 per guest. chef attendant fee \$350

Mary's Organic Chicken Breast | sauce robert (GF)

Ricotta and Spinach Cannelloni | creamy béchamel, grana padano, herb gremolata (VG)

Whipped Yukon Gold Potatoes | chives (VG)

Chefs Selected Vegetables | olive oil, fleur de sel (V, GF)

Panna Cotta | seasonal fruit, vanilla chantilly (VG, GF)

Coconut Bavarian | charred pineapple, passion fruit curd (VG)

Brownie Tart | valrhona chocolate, cocoa crust (VG)

Plated Dinner

All dinner menus are accompanied by artisanal bread, sweet butter, freshly brewed coffee and an assortment of hot tea selections.

(3 course) Choice of one soup or salad (upgrade to starter for +\$16 per guest), one main, and one dessert.

(4 course) Choice of one soup or salad, one starter, one main, and one dessert. (+\$29 per guest)

If a choice of entree is offered and a pre-count is provided in advance, the higher price of the two entrees will be charged. The option is limited to two selections plus a vegetarian option. A choice of entree may be offered table side, on the day of the event, if the four-course option is selected. Pricing will be equivalent to the higher priced entree plus \$50 per guest.

Soups

Truffled Celeriac Velouté | roasted apple, toasted hazelnuts
(VG, GF)

Summer Corn (seasonally available May 1–October 1) |
roasted corn, smoked paprika (GF)

Spiced Butternut Squash | pepitas, maple cream (VG, GF)

Vine Ripened Tomato | basil, parmesan, extra virgin olive oil
(VG, GF)

Leek and Potato | bacon, parmesan (GF)

Roasted Forest Mushroom | pickled hon-shimeji, thyme
(VG, GF)

Coconut Curried Squash | toasted pumpkin seeds (V, GF)

Creamy Lobster Bisque | crustacean powder, espelette
pepper (GF)

Chilled Starters

Tiger Shrimp | avocado, cucumber, cilantro, mint, kaffir lime
coconut dressing (GF)

Parma Ham Carpaccio | compressed melon, arugula, frisée,
piave cheese, toasted hazelnut, aged balsamic (GF)

Citrus Marinated Hamachi | avocado purée, radish, celery,
tapioca, calamansi vinaigrette (GF)

Lightly Seared Albacore Tuna | asian pear, shaved radish,
celery, citrus ponzu vinaigrette (GF)

Beet Cured Pacific Salmon | granny smith apple, crème
fraiche (GF)

Salads

Heirloom Tomato and Burrata | basil, aged balsamic
(VG, GF)

Roasted Beetroot and Citrus | humboldt fog, citrus,
pistachio (VG, GF)

Iceberg Waldorf Salad | grape, shropshire blue cheese,
celery, black pepper dressing (VG, GF)

Poached Bosc Pear | arugula, toasted hazelnuts, blue
cheese crumble, caramelized honey vinaigrette (VG, GF)

Melon Salad | dry cured chorizo, greek yogurt, mint (GF)

Celery Victor Salad | anchovy, pickled mustard seed, shallot
(GF)

Warm Starters

Seared Scallops | sunchoke, almond (GF)

Wild Mushroom and Onion Tart | flaky puff pastry, shaved
parmesan, petit greens, aged sherry vinegar (VG)

West Coast Crab Cake | celeriac rémoulade, citrus, frisée,
petit greens

Heirloom Tomato and Ricotta Tart | flaky puff pastry,
whipped citrus ricotta, basil, mint, aged balsamic vinegar
(VG)

Plated Dinner

All dinner menus are accompanied by artisanal bread, sweet, freshly brewed coffee and an assortment of hot tea selections.

(3 course) Choice of one soup or salad (upgrade to starter for \$16 per guest), one main, and one dessert.

(4 course) Choice of one soup or salad, one starter, one main, and one dessert. (+\$29 per guest)

If a choice of entree is offered and a pre-count is provided in advance, the higher price of the two entrees will be charged. The option is limited to two selections plus a vegetarian option. A choice of entree may be offered table side, on the day of the event, if the four-course option is selected. Pricing will be equivalent to the higher priced entree plus \$50 per guest.

Mains

FROM THE OCEAN

Seared King Salmon | \$149

tiny vegetables, champagne nage (GF)

Roasted Sablefish | \$185

crispy rice fritters, braised daikon, fine bean, yuzu dashi (GF)

Baja California Sea Bass | \$155

lardon, leek, celery, potato chowder, petit herbs (GF)

California Halibut | \$179

broccolini, tidal vegetables, leek fumet (GF)

FROM THE MARKET | \$140

Forest Mushroom and Leek Strudel

chef selected vegetables, roasted garlic sauce (V)

Celeriac Tortellini

truffle, parmesan nage, celery hearts, olive oil (VG)

Roasted Squash

apple, quinoa (V)

Roasted Cauliflower

puree, pickle, fresh quinoa (V)

FROM THE RANCH

Slow Roasted Beef Tenderloin | \$178

yukon gold potato and cheese pave, forest mushrooms, carrots, natural thyme jus (GF)

Aromatic Braised Beef Short Rib | \$165

soft polenta, artichoke, gremolata, natural jus (GF)

Roasted Lemon Chicken | \$158

savoy cabbage, thumbelina carrots, robert (GF)

Duo of Lamb | \$178

roasted loin and braised shoulder, smoked grains, cardamom scented lamb jus (GF)

Duck Breast | \$169

sunchoke, beetroot, amaranth (GF)

Berkshire Pork Loin | \$155

roasted apple, savoy cabbage, warm sherry maple vinaigrette (GF)

DUET

Filet and Short Rib | \$225

potato gratin, tokyo turnip, radish, au poivre (GF)

Wagyu Filet and Lobster | \$265

potato pave, carrots, natural jus (GF)

Beef Tenderloin Oscar | \$240

dungeness crab, asparagus, bearnaise (GF)

DINNER – PLATED

All dinner menus are accompanied by artisanal bread, Grand Del Mar Rescue Honey butter, freshly brewed coffee and an assortment of hot tea selections.
(3 course) Choice of one soup or salad (upgrade to starter for \$16 per guest), one main, and one dessert.
(4 course) Choice of one soup or salad, one starter, one main, and one dessert. (+\$29 per guest)

Plated Desserts

The “Grand” Candy Bar

coca sable, caramelized milk chocolate, tahitian vanilla caramel (VG)

Cocoa Espresso Mousse Cake

dark chocolate cake, salted caramel, hazelnut (VG)

Horchata Panna Cotta

mandarin, caramelized puffed rice, citrus chantilly (V, GF)

Citrus Tart

lemon curd, preserved berry, toasted meringue (VG)

Pavlova

crisp meringue, yuzu curd, pineapple, coconut (VG, GF)

Olive Oil Cake

vanilla cremieux, berry confit, whipped mascarpone (VG)

S’mores Tart

dark chocolate, toasted meringue, graham crunch, toasted marshmallows (VG)

Mango Mousse Torte

passion fruit chiffon, rum braised pineapple, white chocolate chantilly (VG)

Roasted Apple Tart

almond cream, miso caramel, creme fraiche (VG)





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.

Coors Light

Stella Artois

Stone 'Buenaveza' Salt & Lime Lager

Pure Project 'Rain' Pilsner

Fall 'Magical & Delicious' Pale Ale

Harland 'Grand Del Mar' India Pale Ale

Athletic Upside Dawn 'Golden' Non-Alcoholic

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	\$9 for 330 ml \$12 for 750ml
Bottled Soft Drinks	\$10
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	\$12 for 330ml \$22 for 750 ml
Bottled Soft Drinks	\$12
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 port wine 3.0 fluid ounces.

Premium Selections

Tito's Vodka - Austin, Texas, USA

Beefeater Gin - London, United Kingdom

Bacardi Superior Rum - San Juan, Puerto Rico

Herradura Silver Tequila - Jalisco, Mexico

Old Forrester '86' Bourbon - Shively, Kentucky, USA

Jack Daniel's Whiskey - Lynchburg, Tennessee, USA

Dewars 'White Label' Blended Scotch - Perth, Scotland

Sparkling Wine

Prosecco, Mionetto, Brut, Veneto, Italy

Sauvignon Blanc

'The Grand Del Mar' Private Label, Limited Release, California

Chardonnay

'The Grand Del Mar' Private Label, Limited Release, California

Pinot Noir

'The Grand Del Mar' Private Label, Limited Release, California

Cabernet Sauvignon

'The Grand Del Mar' Private Label, Limited Release, California

BEVERAGE SELECTIONS

Beverage Packages

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Luxury Selections

Absolut Elyx Vodka - Sweeden

Citadelle Gin - Cognac, France

Planteray '3 Stars' Rum - Barbados, Trinidad, Jamaica

Espolon Blanco Tequila - Jalisco, Mexico

Maker's Mark Bourbon - Loretto, Kentucky, USA

Bulleit Rye Whiskey - Lawrenceberg, Iowa, USA

Monkey Shoulder Scotch - Speyside, Scotland

Sparkling Wine

Chandon, Brut, California

Sauvignon Blanc

Martin Ray, Sonoma County

Chardonnay

Martin Ray, Sonoma Coast

Pinot Noir

Martin Ray, Sonoma Coast

Cabernet Sauvignon

Martin Ray, Sonoma County

BEVERAGE SELECTIONS

Beverage Packages

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Grand Selections

Belvedere Vodka - Zyrardow, Poland

The Botanist Gin - Islay, Scotland

Diplomatico Reserva Rum - Venezuela

Maestro Dobel Diamante Tequila - Jalisco, Mexico

Patron Reposado Tequila - Jalisco, Mexico

Michter's Bourbon - Louisville, Kentucky, USA

Whistle Pig 10 Year Rye - Shoreham, Vermont, USA

The Macallan 12 Year Single Malt Scotch - Speyside, Scotland

Sparkling Wine

G.H. Mumm, Reims, Champagne, France

Sauvignon Blanc

Routestock, Napa Valley

Chardonnay

Routestock, Sonoma Coast

Still Rose

Chateau d'Estoublon, 'Roseblood', Provence, France

Pinot Noir

Routestock, Sonoma Coast

Cabernet Sauvignon

Routestock, Napa Valley

The Ultimate Enhancement (select one)

Clase Azul or La Familia, Tequila - Jesus Maria, Jalisco, Mexico | \$950 per bottle

Don Julio 1942, Tequila - Jalisco, Mexico | \$950 per bottle

Cordials and After-Dinner Selections

Price per drink. (2.0 fluid ounces)

Hosted Bar

After Dinner Drinks

Amaretto – Disaronno - Italy	\$21
Baileys Irish Cream – Ireland	\$21
Frangelico – Italy	\$21
Kahlua – Mexico	\$21
Grand Marnier – France	\$21

Cognac, Armagnac and 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	\$29
Baileys Irish Cream – Ireland	\$29
Frangelico – Italy	\$29
Kahlua – Mexico	\$29
Grand Marnier – France	\$29

Cognac, Armagnac and Grappa

Hardy VSOP Cognac – France	\$34
Remy Martin VSOP, Cognac – France	\$42



An Enhanced Drinking Experience

Signature Cocktails

THE GRAND MARGARITA | \$24

Herradura Silver Tequila, Fresh Lime Juice,
Agave Nectar, Cointreau, Lime Wedge

CANYON OLD FASHIONED | \$25

Old Forrester 86 Bourbon, Orange and Cardamom
Bitters, Demerara

DEL MAR DERBY | \$24

Tito's Vodka, Grapefruit Juice, Brown Sugar,
Gingerale, Fresh Mint

HIBISCUS CITRUS | \$26

Beefeater Gin, Fresh Lime Juice,
Hibiscus, Fentimans Ginger Beer

Champagne Cocktails

MEXICALI MIMOSA | \$24

Don Julio Tequila, Fresh Orange and Lime Juices,
Mango Purée, Mionetto Prosecco

CARLSBAD 75 | \$23

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

RACE TRACK ROYALE | \$22

Chandon Brut Sparkling Wine, Pomegranate Juice,
Fresh Basil

MIMOSA STATION | \$20

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

BLOODY MARY STATION | \$28

Per guest, plus alcohol on consumption. Minimum 25 guests.
Tito's Vodka, House Made Bloody Mary Mix, Bacon, Pickled
Vegetables, Celery, Lemon, Lime Wedges

No Proof Cocktails

GRAPEFRUIT MAI TAI | \$16

Grapefruit Juice, Orgeat Syrup, Lime Juice

THE MEDICINE | \$16

Pineapple Juice, Ginger, Lemon Juice, Honey

BLACKBERRY COLLINS | \$16

Blackberry, Fentimans Sparkling Lemonade, Mint

PINK LADY | \$16

Raspberry, Lemon Juice, Apple Juice

Specialty Tequilas

Patron Silver	\$20
Volcan Blanco	\$22
Don Julio Reposado	\$24
Casamigos Añejo	\$30
The Producer Ensemble Mezcal	\$18

BEVERAGES - WINES

Wines

SPARKLING WINES

Blanc de Blanc Brut, Schramsberg, North Coast, California	\$155
Champagne Brut, Nicolas Feuillatte, Reims, France	\$165
Champagne Brut, Veuve Clicquot, Yellow Label, Reims, France	\$210
Champagne Brut, Perrier-Jouet, Reims, France	\$245
Champagne Brut, Moët and Chandon 'Imperial', Épernay, France	\$255
Champagne Brut Rosé, Moët and Chandon, Épernay, France	\$265
Champagne Brut, Veuve Clicquot, Rose, Reims, France	\$295
Champagne Brut, Louis Roederer, Cristal, Reims, France	\$950

WHITE WINES

SAUVIGNON BLANC

'The Grand Del Mar' Private Label, California	\$80
Massey Dacta, Marlborough, New Zealand	\$99
Justin, Paso Robles, California	\$110
Jacques Dumont, Sancerre, France	\$125
Cakebread, Napa Valley, California	\$135

CHARDONNAY

'The Grand Del Mar' Private Label, California	\$80
Thomas Labille, Premier Cru, Mont Millieu, Chablis, France	\$110
Frank Family, Napa Valley, California	\$125
Cakebread, Napa Valley, California	\$140
Far Niente, Napa Valley, California	\$220
Château Montelena, Napa Valley, California	\$275

ROSÉ WINES

St. Marguerite Symphonie Rosé, Côtes de Provence, France	\$90
Chateau d'Estoublon, 'Roseblood', Provence, France	\$120

*Additional wines may be available upon request

BEVERAGES - WINES

Wines

PINOT NOIR

'The Grand Del Mar' Private Label, California	\$80
Davis Bynum, Russian River Valley, California	\$95
Ken Wright Cellars, Willamette Valley, Oregon	\$110
Brewer-Clifton, Santa Rita Hills, Santa Barbara, California	\$130
Shea Wine Cellars, Willamette Valley, Oregon	\$150
Flowers, Sonoma Coast, California	\$165
En Route, Russian River Valley, California	\$185
Maison Joseph Drouhin, Macon-Villages, Burgundy, France	\$220

CABERNET SAUVIGNON

'The Grand Del Mar' Private Label, California	\$80
Justin, Paso Robles, California	\$105
Saddleback Cellars, Napa Valley, California	\$135
Daou, 'Reserve' Paso Robles, California	\$140
Frank Family, Napa Valley, California	\$165
Groth, Oakville, Napa Valley, California	\$215
Stag's Leap Wine Cellars, Napa Valley, California	\$270
Silver Oak, Alexander Valley, California	\$275
Shafer '1.5', Napa Valley, California	\$475
Silver Oak, Napa Valley, California	\$650

BORDEAUX BLENDS

Château Franc Patarabet, Saint-Émilion Grand Cru, Bordeaux, France	\$145
Château Soussans, Margaux, France	\$160
Justin, 'Isoceles', Paso Robles, California	\$225

*Additional wines may be available upon request

INFORMATION

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.

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

ALLERGIES

Any food allergies or restrictions must be communicated to the hotel at least 72 hours before the event. The hotel undertakes to make every effort to prepare alternative meals for those concerned. If, at the time of service, the number of allergies or restrictions exceeds the number communicated in advance, an additional charge of 15% multiplied by the number of new plates prepared will apply.

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.

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. Any changes made after the final decision and/or within the six (6) hour window will be subject to a set-up fee of \$10.00 per person (guaranteed number of guests or number of seats for the event – whichever is greater) plus applicable tax.

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.



Gathering has never felt so natural.



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