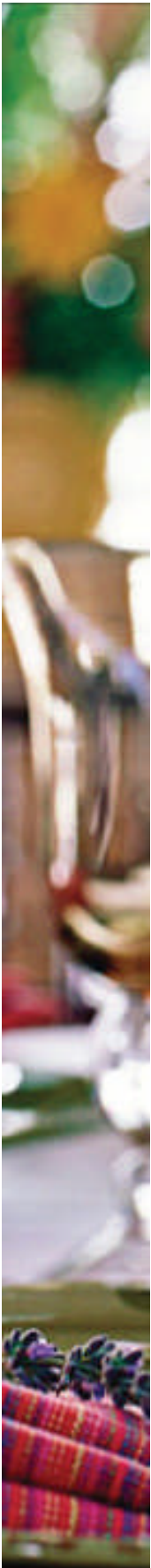


FAIRMONT LIFESTYLE CUISINE

950 Mason Street  
San Francisco, CA 94108  
Telephone: (415) 772-5000


THE *Fairmont*  
SAN FRANCISCO



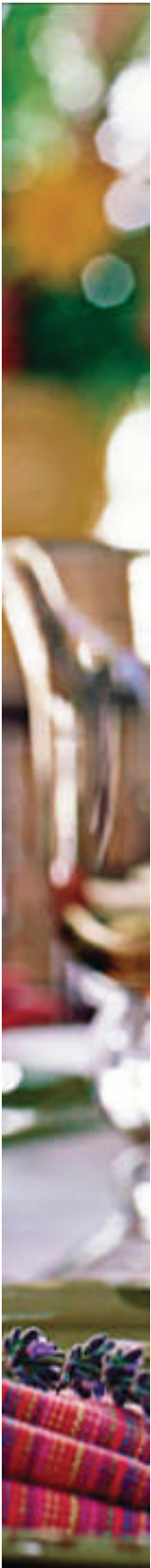
## Fairmont Lifestyle Cuisine

*“It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.”*

*“Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat”*

 *“Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.”*

Updated June 8, 2009



## Continental Breakfast Buffets

### Fairmont

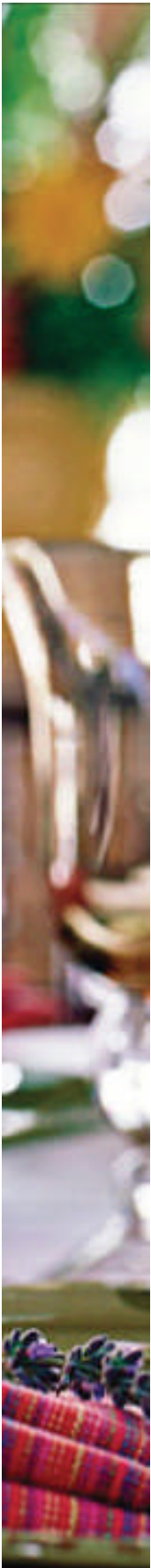
Freshly Squeezed Orange and Grapefruit Juices  
Assorted Dry Cereals and Granola with 2% and Skim Milk  
Assorted Muffins and Danish  
Classic and Chocolate Croissants and Breakfast Breads  
Sweet Butter, Marmalade and Fruit Preserves  
Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas  
*\$30 per guest*

### Willow Stream Spa

Freshly Squeezed Orange and Pomegranate Juices  
Strawberry and Banana Smoothies  
Cottage Cheese and Low Fat Yogurt Bar with  
Granola, Fresh Berries and Dried Fruit  
Display of Seasonal Local Fruits  
Flax Seed Cranberry Muffins  
Thompson Raisin Scones with Fruit Preserves  
Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas  
*\$34 per guest*

### Nob Hill Deluxe

Freshly Squeezed Orange and Grapefruit Juices  
Platter of Seasonal Local Fresh Fruit and Berries  
Assorted Dry Cereals and Granola with 2% and Skim Milk  
Assorted Muffins, Chocolate and Classic Croissants  
Danishes and Sliced Breakfast Breads  
Sweet Butter, Marmalade and Fruit Preserves  
House made Scones with Lemon Curd,  
Strawberry Preserve and Devonshire cream  
Assorted Fresh Bagels with Flavored Cream Cheeses  
Individual Flavored Low Fat Yogurts  
Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas  
*\$36 per guest*



## Breakfast Buffets

### Sacramento Buffet

*(Minimum of 35 guests required)*

Freshly Squeezed Orange and Grapefruit Juices  
Platter of Seasonal Local Fresh Fruit and Berries  
Assorted Muffins, Danish and Sliced Breakfast Breads  
Classic and Chocolate Croissants  
Sweet Butter, Marmalades and Fruit Preserves  
Assorted Flavored Low Fat Yogurts

*Choose one of the following:*

Southwest Scrambled Egg Burrito with Sweet  
Peppers, Chicken Sausage and Jack Cheese

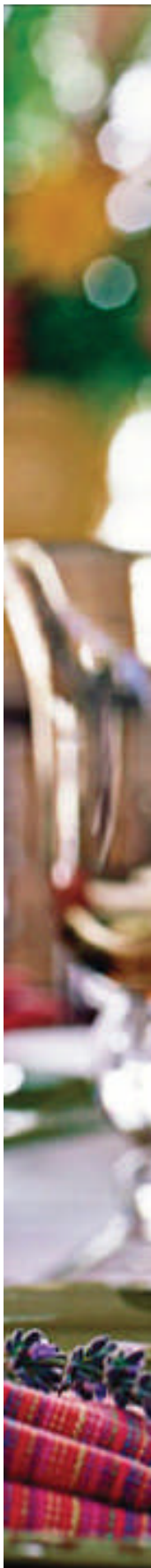
*or*

San Francisco Scrambled Egg Burrito with Local Dungeness Crab  
Spinach & Lemon Basil Scented Cream Cheese

*or*

Local Organic Egg Burrito  
Petaluma Mushrooms and Organic Brie  
*(add \$2 per guest for this option)*

Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas  
*\$36 per guest*



**San Francisco Buffet**  
*(Minimum of 35 guests required)*

Freshly Squeezed Orange, Grapefruit and Apple Juices  
Platter of Seasonal, Local Fresh Fruit and Berries  
Assorted Dry Cereals and Granola with 2% and Skim Milk  
Assorted Muffins, Danish and Homemade Breakfast Breads  
Classic and Chocolate Croissants  
Sweet Butter, Marmalades and Fruit Preserves  
Individual Low Fat Yogurts

*Choose two of the following:*

Scrambled Eggs with Scallions and Cheddar Cheese	Apple Pancakes with Cinnamon Spiced Syrup with Baked Meringue
Scrambled Eggs with Petaluma, Mushrooms and Asiago Cheese	House Made Buttermilk Biscuits with Gravy
Asparagus, Tomato and Artichoke Quiche with Fiscallini Cheddar	Steel Cut Irish Oatmeal with Brown Sugar, Cinnamon and Raisins
Fresh Buttermilk Pancakes with Maple Syrup	Egg White Frittata with Spinach Roasted Pimentos and Shiitake Mushrooms
Mini Waffles with Whipped Cream and Maple Syrup	Traditional Eggs Benedict Poached Eggs with Canadian Back Bacon and Hollandaise on an English Muffin <i>(add \$2 per guest for this option)</i>
Four Grain Waffles with Blueberry Syrup Homemade Blueberry Syrup	San Francisco Eggs Benedict Poached Eggs with Local Crab Maltese Sauce on Sourdough Muffin <i>(add \$4 per guest for this option)</i>
Lemon Poppy Seed Brioche French Toast with Warm Strawberry Compote	

*Choose two of the following:*

Hickory Smoked Bacon	Maple Glazed Old Fashion Ham
Traditional Breakfast Sausage	Apple Smoked Turkey Bacon
Aidells Chicken Apple Sausage	Assorted Aidells Flavored Sausages <i>(add \$2 per guest for this option)</i>

*Choose two of the following:*

Crispy Golden Shredded Potato Hash	Maple Roasted Sweet Potatoes With Caramelized Onions
Bacon Scented Wedge Cut Yukon Gold Potatoes, Caramelized Onions	Half Roma Tomatoes Glazed with Asiago Cheese and Fresh Herbs
	Diced Hash Brown Breakfast Potatoes with Sautéed Peppers

Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas  
*\$49 per guest*



## Breakfast Buffet Enhancements

 Fresh Fruit Juices


Persian Pomegranate, Mango, Carrot, Pineapple and Coconut  
*\$7 per guest*

Bagels & Cream Cheese

Assorted Bagels with Napa Lavender Honey, Berry and Plain Cream Cheese  
*\$ 6 per guest*

Warm Cinnamon Sticky Buns

House Made Sticky Buns with Pecan Carmel Glaze  
*\$8 per guest*

 Yogurt Parfaits

Assorted Flavored Low Fat Yogurts  
With Fresh Berries and Granola Presented in Champagne Flutes  
*\$7 per guest*

Smoked Salmon Platter

Sliced Pacific Smoked Salmon with Cream Cheese,  
Capers, Lemons and Red Onion  
*\$12 per guest*

European Breakfast Platter

Charcuterie and a selection of Cheeses  
Sliced Baguette  
*\$11 per guest*

Fairmont Benedict

Poached Eggs with Back Bacon and Hollandaise on an English Muffin  
*\$10 per guest*

San Francisco Crab Benedict

Poached Egg with Crab and Maltese Sauce on Sourdough Muffin  
*\$12 per guest*

Waffle Station\*\*

Miniature Waffles Prepared in the Room  
With Whipped Cream, Hot Berry Syrup, Toasted Coconut  
Dark Rum Buttered Bananas, Chocolate Shavings and Pure Maple Syrup  
*\$10 per guest*

Made to Order Egg Station\*\*

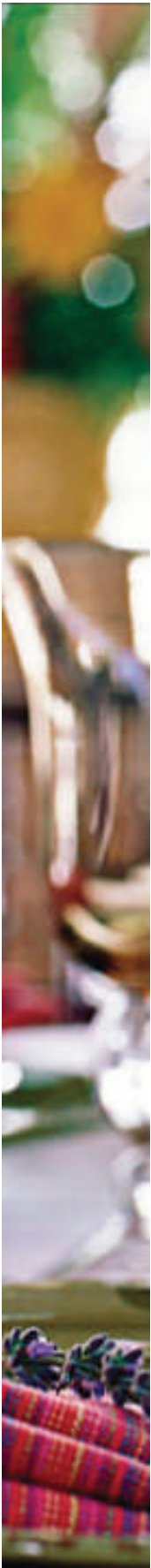
Eggs Made to Order by our Attending Chef  
Whole Eggs, Fiscallini Cheese, Scallions, Black Forest Ham, Aidells Chicken Sausage  
Peppers, Tomatoes, Cultivated Wild Mushrooms, Smoked Salmon, Dungeness Crab

Egg Whites and Egg Beaters Available Upon Request

*(One Culinarian per 50 guests required)*  
*\$12 per guest*

\*\* Denotes a Culinarian is required for a fee of \$225 per two hour period

 All breakfasts available with Organic Eggs for an additional fee



## Plated Breakfasts

### Pacific Heights

Freshly Squeezed Orange or Grapefruit Juices

Basket of Miniature Muffins and Danish

Classic and Chocolate Croissants

Sweet Butter, Marmalade and Fruit Preserves

Individual Plate of Sliced Fresh Fruit and Berries

Scrambled Eggs with Cheddar Cheese and Chives

Hickory Smoked Bacon and Breakfast Sausage

Fresh Herb and Asiago Glazed Roma Tomato

Diced Hash Brown Breakfast Potatoes with Caramelized Onion

Freshly Brewed Regular and Decaffeinated Coffee

Fairmont Signature Teas

*\$39 per guest*

### Marina

Freshly Squeezed Orange or Grapefruit Juice

Basket of Miniature Muffins and Danish

Classic and Chocolate Croissants

Sweet Butter, Marmalade and Fruit Preserves

Individual Fresh Berry, Yogurt and Granola Parfait

Poached Eggs with Smoked Salmon and Spinach on English Muffin

Butter Poached Asparagus Points

Crisp Fried Sweet Potato Hash

Freshly Brewed Regular and Decaffeinated Coffee

Fairmont Signature Teas

*\$43 per guest*

### Nob Hill

Virgin Bloody Mary's or Freshly Squeezed Orange Juice

Basket of Miniature Muffins and Danish

Classic and Chocolate Croissants

Sweet Butter, Marmalade and Fruit Preserves

Fresh Fruit Salad and Assorted Berries Served in a Martini Glass

“Steak and Eggs”

4oz Medallion Angus Strip loin and Poached Egg on Toast

with Béarnaise Sauce, Sautéed Mushrooms

Potato Latkes and Half Roma Tomatoes with Asiago Cheese

Freshly Brewed Regular and Decaffeinated Coffee

Fairmont Signature Teas

*\$45 per guest*

*🌿 All breakfasts available with Organic Eggs for an additional fee*



## Break Enhancements

### MORNING TREATS

Assorted Homemade Breakfast Breads	\$ 66 per dozen
Assorted Freshly Baked Muffins	\$ 66 per dozen
Assorted Freshly Baked Fruit Danish	\$ 66 per dozen
Freshly Baked Classic and Chocolate Croissants	\$ 66 per dozen
Scones with Lemon Curd and Devonshire Cream	\$ 66 per dozen

 Individual Fresh Berry Muesli	\$ 6 per glass
 Individual Low Fat Fruit Yogurts	\$ 5 per piece

 Whole Fresh Local Fruit	\$ 4 per piece
 Sliced Fresh Fruit and Berries	\$ 8 per guest
 Fruit Kabobs with Vanilla Bean Dipping Sauce	\$ 8 per piece
 Vegetable Crudités with Tzatziki	\$ 7 per guest

### AFTERNOON DELIGHTS

Jumbo House Made Cookies	\$ 5 per piece
House Made Brownies and Blondies	\$ 5 per piece
Warm Cinnamon Sticky Buns	\$ 66 per dozen
Pecan Streusel Coffee Cake	\$ 6 per piece
Pecan Bars	\$ 5 per piece
Rice Krispies	\$ 5 per piece
Individual Häagen Dazs Bars or Tubs	\$ 7 per piece
Chocolate Dipped Strawberries	\$ 6 per piece
Assorted Truffles	\$ 3 per piece
Warm Jumbo Pretzels with Mustard	\$ 6 per guest

Dry Salted Mixed Nuts	\$ 4 per guest
Japanese Mixed Nuts	\$ 5 per guest
Hard Pretzels	\$ 5 per guest
Potato Chips	\$ 5 per guest
Tortilla Chips with Salsa	\$ 5 per guest
Basket of Blue and Yellow Tortilla Chips with Salsa and Sour Cream	\$ 6 per guest

Assorted Candy Bars	\$ 5 per piece
Assorted Energy and Granola Bars	\$ 6 per piece
Individual Bags of Assorted Kettle Chips	\$ 6 per piece
Bags of Trail Mix	\$ 5 per piece

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Teas	\$ 6 per guest
Assorted Bottled Juices, Soft Drinks, Water and Ice Tea	\$ 6 per bottle
Glacéau Vitamin Water and Gatorade	\$ 6 per guest



## Themed Meeting Breaks

*(Minimum of 25 guests required; surcharge for under 25 is \$125)*

### Caffe Cento Break

*Italian Pastries to include:*

Mini Tiramisu, Panna Cotta

Baci Di Alisio, Amaretti, Cucidati and Biscotti

Coffee served with Italian Flavored Syrups, Sugars and Whipped Cream

Fairmont Signature Teas

*\$22 per guest*

### Ghirardelli Break

Devils Food Cupcakes Topped with Dark Chocolate Ganache

Chocolate Mousse Aperitif

White Chocolate Macadamia Nut Cookies

Chocolate Decadence Tartlets

Chocolate Earl Grey Shooters

Freshly Brewed Regular and Decaffeinated Coffee

Fairmont Signature Teas

*\$26 per guest*

### Laurel Court Tea

*(available daily from 2pm to 4pm only)*

*Assorted Specialty Tea Sandwiches to Include:*

Smoked Salmon and Chive Cream Cheese Pinwheel on Rye

Cucumber and Sonoma Goats Cheese

Sun Dried Tomato Tapenade on Black Walnut Bread

Coconut Curry Chicken on a Miniature Herb Roll

Five Spiced Beef Tenderloin, Black Olive Baguette with Lady Apple Slaw

House Made Scones with Lemon Curd, Strawberry Preserve and Devonshire Cream

Assorted Miniature Pastries and Tarts

Freshly Brewed Regular and Decaffeinated Coffee

Fairmont Signature Teas

*\$36 per guest*

### Healthy Tranquility Break

Organic Pate de Fruit Lollipops

Fresh Carrot and Red Pepper Shooters

Seasonal and Sustainable Petite Local Fruits

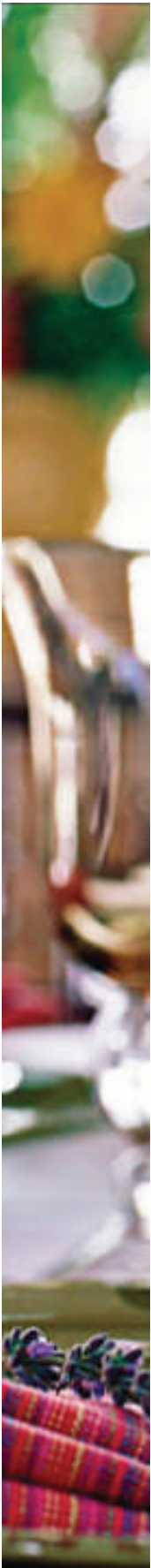
Organic Cliff Energy Bars

Fresh Seasonal Organic Fruit Smoothies in Champagne Flutes

Served with Warm Eucalyptus Scented

Towels and Rejuvenating Spritzers

*\$28 per guest*



#### Fitness Break

Gatorade, Vitamin Water, Pomegranate Juice  
Basket of Whole Fresh Fruit, Melon and Strawberry Kabobs  
Crudités with Low Fat Yogurt and Mint Dip  
Granola Bars and Energy Bars  
*\$25 per guest*

#### Milk & Cookie Break

A Selection of Chocolate Dipped House Made Biscotti  
Double Chocolate Chunk, White Chocolate Macadamia  
Peanut Butter and Cinnamon Oatmeal Cookies  
Hot Chocolate with Whipped Cream and Chocolate Shavings  
White and Chocolate Milk  
*\$22 per guest*

#### The Big Four

Shooter glasses of Crab Gazpacho  
Miniature Fillo Cups Crab and Mango Salad with Crème Fraîche  
Crab and Cream Cheese Terrine  
Crab and Avocado Clubs on Sourdough Crostini  
Mocktails with Olives, Spicy Green Beans, Pickled Asparagus  
Celery, Tabasco and Worcestershire Sauce  
*\$28 per guest*

*Freshly Brewed Regular, Decaffeinated Coffee and Fairmont Signature Teas  
can be added at \$6 per guest to the above breaks*



## Plated Lunches

*All pricing based on entrée pricing and includes  
one starter, one entrée and one dessert selection.*

*Add an additional course for \$12 more per guest*

### Soups

Riverdog Farms Butternut Squash and Wild Mushroom Veloute

Galician White Bean with Andouille Sausage

Poblano Chile, Corn and Smoked Chicken Potage

🌿 Red Miso Broth with Shiitake, Green Onion and Tofu

### Salads

🌿 Bouquet of Crisp California Baby Greens  
Yellow and Red Tomatoes, Cucumbers and Red Wine Vinaigrette

Frisee Salad and Red Oak Salad with Bacon Lardons, Eggs, Pine Nuts  
Creamy Red Wine and Roasted Shallot Vinaigrette

🌿 Tomato & Marinated Bocconcini Salad  
Fresh Basil, Mesclun Greens  
Roasted Garlic and Aged Balsamic Vinaigrette

🌿 Wedge Salad of Butter Leaf Lettuce  
Crumbled Bacon, Chives and Stuffed Green Olives  
Blue Cheese Dressing

### Appetizers

🌿 Grilled Vegetable Tower  
Point Reyes Cheese and Red Pepper Emulsion  
Port Reduction


Marinated Tiger Shrimp  
Artichoke, Pancetta and Peruvian Potato Salad  
Blood Orange Aioli

🌿 Carpaccio of Smoked Pacific Salmon  
Fresh Watercress Salad, Caper Berries  
Pickled Ginger Vinaigrette and Toasted Baguette



## Entrees

*All entrées are served with an arrangement of seasonal, local and sustainable Vegetables*

 Whiskey Maple Glazed Salmon Fillet  
Seven Grain Risotto and Watercress Beurre Blanc  
*\$61 per guest*

Pan-Seared Escolar with  
Garlic, Parsley and Lemon Mashed Potato and Citrus Reduction Butter  
*\$63 per guest*

Roasted Tomato, Olive and Feta Crusted Tilapia  
Quinoa Pilaf and Limon Sauce  
*\$62 per guest*


Organic Fulton Farms Chicken  
Potato Gnocchi, Roasted Garlic and Mushroom  
Cabernet Wine Jus  
*\$58 per guest*


Grilled Boneless Skinless Chicken Breast  
Couscous Ragout with Fresh Herbs  
*\$56 Per guest*

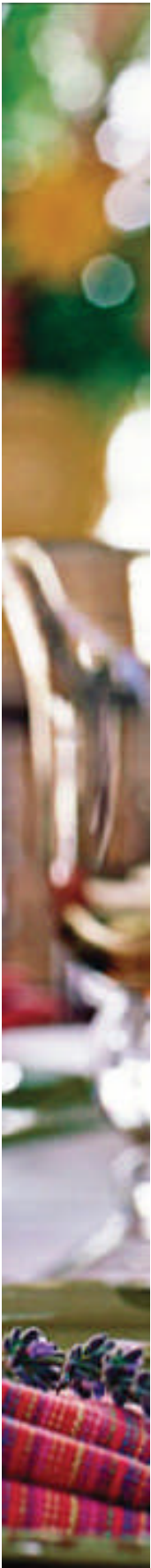
Roasted Garlic and Herb Crusted Pork Loin with  
Sour Cream, Parsley and Bacon Potato Puree  
Brandy Jus and Apple Braised Fennel Compote  
*\$55 Per guest*

Salt Crusted Beef Tenderloin Fillet  
Oven Roasted Red Potatoes  
Sauce Au Poivre  
*\$65 Per guest*

## Salad Entrees

 Southwest Salad  
Crispy Tortilla Bowl filled with Shredded Lettuce, Sliced Marinated Chicken  
Grated Queso Fresco, Sliced Black Olives, Green Onions and Avocado Dressing  
*\$54 per guest*

 Chinese Marinated Chicken Salad  
on a Bed of Chinese Rice Noodles with Napa Cabbage  
Local Baby Greens and Ginger Hoisin Dressing  
*\$52 per guest*



Pepper Crusted Ahi Tuna  
*Prepared Medium Rare*  
Over Classic Niçoise Salad with New Potatoes  
Roasted Peppers, Green Beans and Olives  
Balsamic Vinaigrette  
*\$57 per guest*

*Vegetarian Entrees*

🌿 Baked Eggplant Rolls with Grilled Vegetables, Feta Cheese and  
Roasted Tomato and Herb Sauce

🌿 Stew Of Local Seasonal Organic Vegetables, with Carrot Flan  
Herb Garlic Jus

🌿 Truffle Risotto with Assorted Wild Mushrooms  
Grilled Asparagus and Tomatoes  
Balsamic Reduction

*Desserts*

Dark Chocolate Espresso Mousse Dome  
Hazelnut Crisp and Praline Sauce

Apple Walnut-Streusel Tart  
Caramel Sauce and Vanilla Chantilly

Individual Lemon Blueberry Cheese Cake  
Chocolate Decor and Fresh Fruit Coulis

Chocolate Tube Tiramisu  
Mascarpone Cream and Espresso Cake with Coffee Sauce

Blackberry Glazed Key Lime Bar  
Vanilla Bean Crème Anglaise and Blackberry Compote

Bittersweet Chocolate Raspberry Torte  
Chocolate Shortbread and Raspberry Coulis

Passion Fruit Meringue Tart  
Tropical Salsa and Tropical Sauce

Seasonal Trio  
Trio of Miniature Pastries Hand Crafted by the Fairmont Pastry Team  
With Items Such as Tarts, Chocolate Cups and Mousse cakes  
*(add \$4 per guest for this option)*



## Daily Lunch Buffets

*(Minimum of 35 guests required)*

*Select the suggested menu on the given day for a \$2.00 savings*

### Monday Fairmont Soup and Sandwich Buffet

Chefs Daily Soup from Fairmont's Kettle  
Locally Grown Baby Greens with Red and Yellow Cherry Tomatoes and Cucumbers  
Selection of House Made Vinaigrettes  
Pearl Couscous Salad with Feta and Broccolini  
Yukon Gold Potato Salad with Bacon and Arugula

Roasted Beef on Fresh Baguettes with Horseradish Aioli and Aged Cheddar  
Shaved Black Forest Ham with Dijon Aioli, Lettuce and Tomatoes on Sourdough Rolls  
Pesto Marinated Chicken Salad on Foccacia with Tomatoes, Lettuce  
and Provolone Cheese  
Grilled Vegetables with Goats Cheese and Sun Dried Tomato Aioli in  
Whole Wheat Tortilla

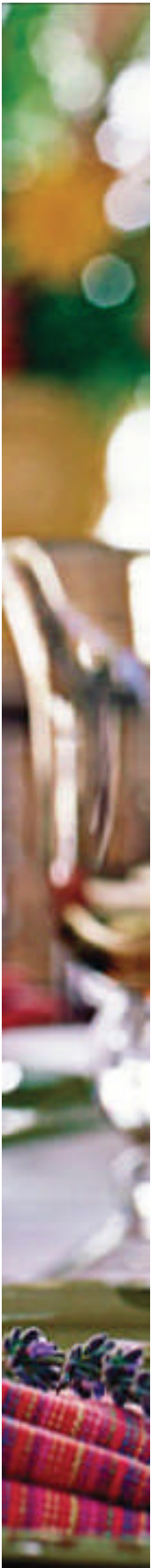
Pastry Chef's Selection of Mini Pastries, Tarts and Whole Cakes  
Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas  
*\$50 per guest*

### Tuesday North Beach Working Lunch

Freshly Baked Assorted Rolls and Butter  
Tuscan White Bean Soup with Pancetta  
Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan  
Creamy Caesar Dressing  
Antipasto Pasta Salad with Meats, Cheeses and Olives  
Panzanella Salad

Garlic Roasted Chicken with Mushrooms and Cipollini Onion Ragout,  
Herb Chicken Jus  
Pesto Crusted Rockfish with Smoked Tomato Jus  
Spinach and Ricotta Agnolotti with Limon Sauce (Vodka and Lemon Cream)  
Roasted Marinated Italian Vegetables

Sfogliatelle  
Tiramisu  
Pine Nut and Apricot Tarts  
Miniature Chocolate Chip and Mascarpone Cannoli  
Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas  
*\$59 per guest*



### Wednesday American Buffet

Yankee Bean Soup  
Freshly Baked Assorted Rolls with Butter  
Locally Grown Baby Greens with Red and Yellow Cherry Tomatoes and Cucumbers  
Selection of House Made Vinaigrettes  
Green Cabbage and Fennel Slaw  
American Potato Salad with Egg, Bacon and Scallions

Southern Roasted Barbecue Citrus Chicken  
Texas Style Barbeque Baby Back Ribs  
Baked Old Fashioned Macaroni and Monterey Jack and Cheddar Cheese with Ham  
Selection of Seasonal Vegetables

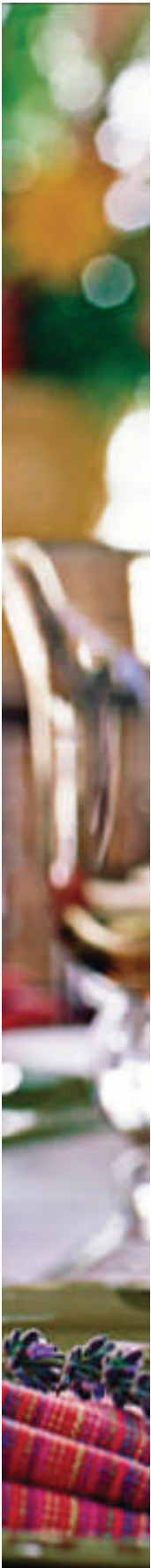
Cherry Turnovers  
Individual Apple Pies  
Warm Seasonal Fruit Crisp with Vanilla Whipped Cream  
Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas  
*\$58 per guest*

### Thursday Island Buffet

West Indian Spiced Pumpkin Soup  
Marinated Cucumber and Papaya Salad  
Spicy Shrimp and Jicama Salad  
Tropical Marinated Fruit Salad  
Jicama, Orange and Shaved Red Onion Salad with Cilantro and Jalapeno Vinaigrette

Jamaican Jerk Marinated Pork with Guava and Pineapple  
Hawaiian Style Curried Mahi-Mahi with Spiced Carrot Sauce  
Cuban Pinto Red Bean Coconut Rice

Guava Empanada  
Coconut Lime Macaroon  
Pineapple Tarte Tatin  
*\$ 58 per guest*



### Friday Asian Buffet

Southeast Asian Rice Noodle Soup

Soba Noodle Salad with Snap Peas and Ginger-Soy Dressing

Apple and Napa Cabbage Asian Slaw

Oriental Baby Shrimp and Calamari Salad

Asian Marinated Tilapia with Baby Bok Choy and Bean Sprouts

Stir-Fried Chicken with Chinese Long Beans and Tofu

Steamed Jasmine Rice and Black Forbidden Rice

Stir-Fried Chinese Vegetables

Lychee Ginger Cups

Green Tea Custard Tarts

Almond cookies

*\$ 57 per guest*

### Weekend Creole Buffet

Chicken and Sausage Jambalaya

Black Eyed Pea and Rice Salad with Red Wine Vinegar Dressing

Shrimp Chow Chow, Mixed Vegetables with White Balsamic Honey Lemon Dressing

Spicy Yam Salad with Onion Dressing

Smoked Stewed Beef Brisket with Red Onion Marmalade

Pecan Crusted Snapper with Creole Mustard and Lemon Sauce

Southern Style Red Bean and Rice

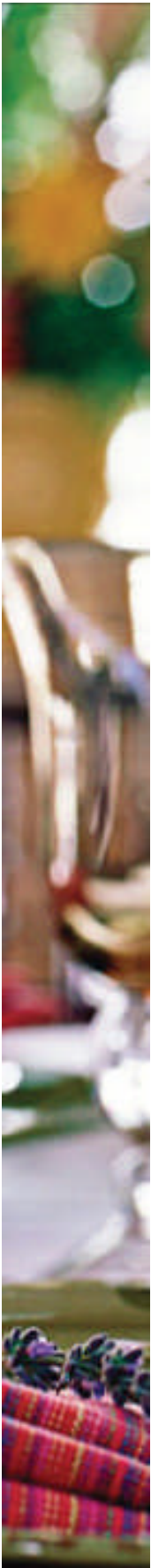
Black Eye Pea Succotash

Pecan Tart

Peach Cobbler

Sweet Potato Pie

*\$ 59 per guest*



Healthy Sustainable Lunch  
*(Minimum of 35 guests required)*

Whole Wheat Rolls  
Lemongrass Scented Chicken Broth with Baby Leeks and Shiitake Mushrooms  
Handpicked Baby Greens with Fresh Herb and Lemon Vinaigrette  
Grilled Organic Vegetable Platter  
Couscous Salad with Peppers, Cilantro and Coconut

Sonoma Fig Glazed Boneless Skinless Fulton Farms Chicken  
Citrus Marinated Sturgeon, Smoked Tomato Broth  
Braised Fingerling Potatoes with Pearl Onions and Mushrooms  
Local Sustainable Vegetables

Freshly Sliced Seasonal Fruit and Berries  
Dark Chocolate Orange Tarts  
Angel Food Cake with Marinated Berries and Fresh Whipped Cream  
Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas  
*\$60 per guest*

Executive Boardroom Deli Buffet  
*(For groups of 30-50 guests)*

Roasted Fennel with Garlic and Crème Fraiche  
Rosemary Bread Sticks  
Individually Wrapped Baby Green Bouquets  
Fresh Herb Vinaigrette  
Marinated Wild Mushroom Salad

Roasted Tenderloin on Walnut Bread with Horseradish Cream  
Lobster and Cilantro Salad with Micro Wasabi Sprouts and Tomato  
on Miniature Croissants  
Chicken and Peppercorn Galantine on Miniature Brioche  
with Red Currant Glaze and Licorice Sprouts  
Marinated Portobello Mushrooms on Olive Bread with Tarragon Aioli

Trio of Individually Prepared Desserts  
Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas  
*\$62 per guest*



## Reception Hors d'Oeuvres

### Cold

Cabernet Sauvignon Poached Pear with Mt. Tam Cheese and Candied Fig  
Asparagus Tips with Chipotle Aioli Wrapped in Blackened Angus Strip Loin  
Chilled Thai Melon Soup Garnished with Roasted Peanuts in a Port Glass  
🌿 Tomato Bruschetta with Bocconcini Cheese  
and Basil Oil Drizzle on a Garlic Herb Crostini  
Crab, Celery Root and Mango Salad on an Endive Leaf  
Tuna Tartar with Lime, Scallion and Radish on a Won Ton Crisp  
🌿 Vietnamese Vegetable Spring Rolls with Spicy Chili Dip  
Shrimp Meat, Spicy Cilantro-Mango Salsa in Miniature Fillo Cup with Avocado Cream  
Foie Gras Mousse with Pear Chutney on Toasted Brioche  
Cilantro and Lemongrass Skewered Prawns  
Cantaloupe and Honeydew Lollipops with Prosciutto  
Anise Scented Lobster Gazpacho with Chive Oil  
Homemade Salmon Gravlox with Pepper Toast and Dill Crème Fraiche  
Miniature Beef Filets on Crostini with Horseradish and Thyme Cream  
*\$6 per piece*

### Hot

Miniature Beef Wellington  
Crisp Vegetable Spring Rolls with Plum Sauce  
Mushroom and Walnut Stuffed Profiterole  
Apple Smoked Bacon Wrapped Deep Sea Scallops  
Lobster & Black Truffle Lollipops with Saffron Aioli  
Blue Cheese and Dried Cranberry Wrapped in Fillo  
Caramelized Onion and Goat Cheese Flatbread  
Skewered Coconut Crusted Shrimp with Sweet Chili Mango Sauce  
Homemade Dungeness Crab Cakes with Lemon Aioli  
Mushroom and Fontina Cheese Vol-au-Vent  
Blackened Chicken Tender Skewer  
Angus Beef and Mushroom Brochettes with Green Peppercorn Dijonaise  
Rosemary and Dijon Rubbed Lamb Chops  
Miniature Beef “Sliders” with Cheddar and Caramelized Onion on a Herb Roll  
Miniature Merguez (Spicy Lamb) “Sliders” with Point Reyes Blue on an Herb Roll  
Miniature Grilled Ham and Swiss Cheese Sandwiches Made with Shallot-Mustard  
Balsamic Marinated Fig with Goat Cheese Torta  
Lobster Pot Pie  
*\$6 per piece*



## Reception Stations

*(Based on a two hour reception)*

### California Fresh Crudités Display

Fresh and Colorful Display of Seasonal California Vegetables with Hummus, Tzatziki and Spinach Dip  
*\$325 per display serves 50 guests*

### Assorted Fresh Fruit Display

An Assortment of Sliced Pineapple  
Cantaloupe, Honeydew, Watermelon and Seasonal Berries  
*\$400 per display serves 50 guests*

### Market Fresh Salad Green

Display of Watsonville Baby Greens and Crisp Romaine Hearts  
Bowls of Fresh Cherry Tomatoes and Sliced Cucumber  
Oven Baked Garlic Croutons, Fiscallini Cheddar and Crisp Pancetta Bacon  
Assorted Dressings and Vinaigrettes  
*\$400 per display serves 50 guests*

### Local California Cheese Display

Selection of Award Winning Local Organic Farmstead Cheeses Including:  
Midnight Moon, St. George, Aged Fiscallini Cheddar  
Point Reyes Blue, California Goats Cheese and Humbolt Fog  
Dried Fruits, Water Crackers and Sliced Baguette  
*\$450 per display serves 50 guests*

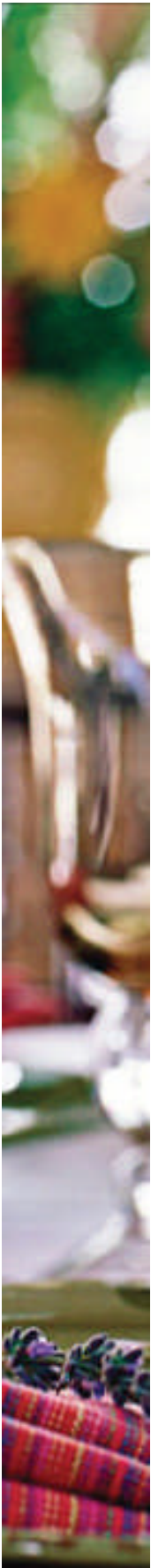
### Smoked Salmon Display

Served with Lemons, Five Onion Marmalade  
Herb Flavored Cream Cheese, Capers and Toasted Baguette  
*\$450 per display serves 50 guests*

### Fisherman's Wharf Seafood Market

Each order includes 50 pieces on Crushed Ice and is accompanied by Cocktail and Tabasco Sauces, Fresh Lemon Wedges

Jumbo Poached Prawns	<i>\$400 per order</i>
Platter of Smoked Halibut Gravlox	<i>\$300 per order</i>
Freshly Shucked Oysters with Asian Citrus Mignonette	<i>\$350 per order</i>
Fresh Marinated Mussels	<i>\$200 per order</i>
Steamed Clams	<i>\$200 per order</i>
Pacific Ocean Dungeness Crab Legs and Claws	<i>Seasonal availability</i>



#### Japanese Sushi Station

Assorted Authentic Japanese Nigiri and Maki Sushi  
Served with Pickled Ginger, Soya Sauce, Wasabi and Chop Sticks  
*\$650 per Display serves 100 pieces*

#### Fairmont Pizza Station

Assorted Pizzas to Include:  
Hawaiian, Pepperoni, Pesto Chicken and Vegetarian  
Add Extra Flavor to your Pizza  
with Red Pepper Flakes, Parmesan Cheese and Fresh Oregano  
*\$14 per guest*

#### Mission Street Fajita Station

Achiote and Lime Marinated Pork Carnitas and Fulton Valley Chicken  
Both Sautéed with Peppers and Onions  
Warm Soft Flour and Corn Tortillas, Frijoles Rancheros, Lettuce,  
Fresh Tomatoes, Charred Tomato and Chipotle Salsa, Sour Cream and Cheddar Cheese  
Colored Tortilla Chips  
*\$20 per guest*

#### Gourmet Mashed Potato Bar

Creamy Yukon Gold Mashed Potatoes  
Cheddar Cheese, Pointe Reyes Blue Cheese, Chives, Pancetta Bacon, Tobacco Onions and  
Sour Cream  
*\$12 per guest*

*with the addition of:*

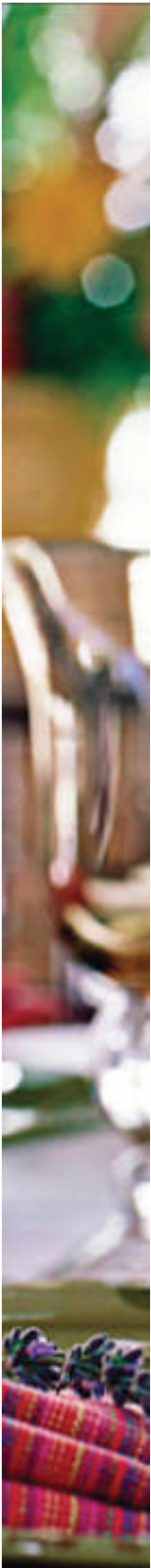
Shellfish Ragout or Mushroom Ragout or Curried Chicken  
*\$22 per guest*

#### Tonga Room Reception Station

Seared Pork and Vegetable Pot Stickers in Steamer Baskets  
Miniature Barbecue Pork Buns  
Vegetable Spring Rolls  
The Famous Tonga Room Pork Ribs with Chinese BBQ Sauce  
Ponzu Sauce, Plum Sauce, Soy Sauce, Chinese Hot Mustard  
Served with Chinese Take Out Boxes and Chopsticks  
*\$23 per guest*

#### Flambéed Shellfish Station

Shrimp and Bay Scallops sautéed with Garlic, Shallots, Lemon, Chives and Tomato  
Flambéed with Pernod and Finished with Whole Butter  
Sliced Sourdough Bread  
*\$23 per guest*



“North Beach” Pasta Station

Onion and Prosciutto Agnolotti and Tri Color Penne Pasta  
Puttanesca, Creamy Gorgonzola and  
Herb-Garlic Tomato Sauces, Asiago Cheese  
Focaccia and Cracked Black Pepper Bread Sticks with Olive Oil  
*\$20 per guest*

Paella Station

Spanish Saffron Rice with a Seasonal Assortment of  
Seafood, Shellfish, Pork, Spicy Sausage and Chicken.  
*\$25 per guest*

Wild Mushroom Risotto Station

Selection of Wild Mushrooms Sautéed with Shallots, Garlic and Fresh Tarragon  
Finished with Fresh Herbs  
Served with Asiago Risotto  
*\$14 per guest*

Pacific Rim Noodle Station

Shanghai and Soba Noodle Station  
Asian Bean Sprouts, Straw Mushrooms, Carrots, Onions and Peppers  
Soya Sauce, Hoisin Sauce, Chinese Hot Sauce  
*\$12 per guest*

*With the addition of:*

Sautéed Gingered Beef  
Chinese Chili Sauce Marinated Chicken  
*\$22 per guest*

Banana’s Foster Station

Fresh Bananas Flambéed in Malibu Rum  
Served with Caramel and Milk Chocolate Sauce  
Topped with Vanilla Chantilly Crème and Toasted Coconut  
*\$12 per guest*

*With the addition of:*

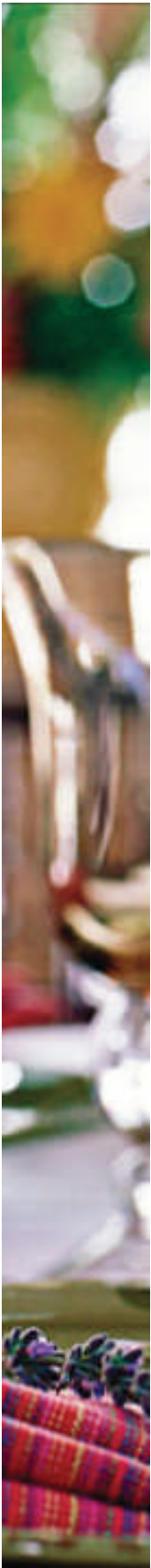
Add Vanilla Bean Ice Cream  
*\$18 per guest*

Chocolate Fountain

Your Choice of Milk, Dark or White Warm Melted Bittersweet Belgian Chocolate  
Served with Fresh Seasonal Fruits and Berries, Meringue and Cubed Pound Cake  
\$14 per guest

*With the addition of:*

Local Cheese Display  
*\$26 per guest*



*Cupcake Station*

*Two Assorted Miniature Cupcakes per guest*

*Choose Four Flavors*

Chocolate with Chocolate Frosting

Vanilla with Chocolate Buttercream

Chocolate with Bittersweet Ganache

Carrot with White Chocolate Cream Cheese

Buttercream

Vanilla with Vanilla Frosting

Chocolate with Espresso Buttercream

Banana with Mascarpone Frosting

Toppings to include Chocolate Shavings, Fresh Berries, Candied Sprinkles and Toasted Coconut

*\$12 per guest*

Individual Regular Sized Cupcakes

*\$8 each*

*A Culinarian for all Activity Stations can be added for  
\$225 per Culinarian per 2 hours*



## The Carvery

*All Carving Stations are served with Freshly Baked  
Rolls, Silver Dollar Buns and Mustards*

San Francisco's Chinatown Tea Smoked Peking Duck  
Served with Lotus Buns, Fried Leek and Hoisin Glaze  
*\$300 per Order serves 20 guests*

Roasted Salt Brined Free Range Turkey  
Served with Fresh Cranberry-Orange Marmalade  
Sage Giblet Sauce  
*\$500 per Order serves 30 guests*

Five Spice Crusted Venison Loin  
Huckleberry Sauce  
*\$600 per Order serves 30 guests*

Salt and Caraway Crusted Pork Loin  
Cumin Scented Grainy Mustard Jus and Apple Chutney  
*\$375 per Order serves 40 guests*

Carved Sourdough Crusted Colorado Rack of Lamb  
Served with Rosemary Jus and Mint Jelly  
*\$725 per Order serves 40 guests*

Apple Wood Smoked Strip Loin  
Served with Merlot Jus and Horseradish Cream  
*\$525 per Order serves 40 guests*

Rosemary and Elephant Garlic Rubbed Beef Tenderloin  
Served with Jus and Horseradish Cream  
*\$600 per Order serves 30 guests*

Slow Roasted Baron Of Beef  
Rubbed with Fresh Herbs, Garlic and Coarse Salt  
Served with Pan Jus and Horseradish Cream  
*\$1,000 per Order serves 200 guests*

*Culinarian Required for all Carving Stations, \$225 per Culinarian for 2 hours  
We recommend one carver per 100 guests*



## Fairmont Organic Menu

### Appetizers

🌿 Riverdog Farms Butternut Squash with Cider Poached Pear  
Cowgirl Farms Crème Fraiche

🌿 Fulton Valley Chicken Consommé  
Shitake Mushrooms and Baby Leek

🌿 Belgian Endive, Red Oak, and Watercress Salad  
Poached Pear and Point Reyes Blue Crostini,  
Red Berry Dressing

🌿 Herb Crusted Niman Beef Carpaccio  
Shaved Fiscallini, Organic Baby Sprout Salad, Truffle Drizzle

🌿 Selection of Award Winning Local Organic Farmstead Cheeses  
Midnight Moon, Aged Fiscallini Cheddar, Point Reyes Blue, Laura Chenel Goat Cheese  
and Humbolt Fog with Dried Fig and Port Compote and Toasted Brioche Points

### Entrees

*All Entrees Come with a Variety of Seasonal Local Sustainable Vegetables*

🌿 Organic Farmed Sacramento Sturgeon  
Ragout of Fresh Half Moon Bay Butter Beans and Navy Beans  
Caramelized Onion and Rainbow Chard

Grilled Niman Ranch Beef Tenderloin  
Local Yukon Gold Potato Gratin, Sonoma Mushroom Ragout  
Bonterra Cabernet Jus

🌿 Seared Fulton Farms Chicken Stuffed with  
Cowgirl Creamery Pierce Point and Organic Baby Spinach  
Rainbow Farms Fingerling Potatoes  
Pan Jus

Roasted Berkshire Pork Rack  
Braised Cabbage with Apples and Caraway  
Johnson Orchards Pear Chutney and Calvados Jus

### Desserts

*Dessert Selection will vary based on Seasonal availability*

*Menu Pricing based on Market Price*



## Plated Dinners

*All Pricing is Based on the Entrée selected and Includes  
One Starter, One Entrée and One Dessert Selection*

*Add an additional course for \$14 per guest  
offer your guests a choice of Entrée at the table for an additional \$20 per guest*

### Soups

Roasted Fennel with Garlic and Crème Fraiche

Sweet Corn Bisque with Lobster Essence

Indian Curry and Red Lentil Soup

Pacific Lobster Veloute  
Finished with Cowgirl Creamery Crème Fraîche  
*(add \$2 per guest for this option)*

*Add En Croûte to your Soup  
for an additional \$2 per guest*

### Salads

🌿 Salad of Spicy Cress and Red Oak with Dungeness Crab and  
Orange-Tarragon Vinaigrette

Leaves of Baby Romaine Hearts  
Garlic Croutons, Shavings of Parmesan Cheese  
Cracked Black Pepper and Lemon Oil Drizzle  
Traditional Caesar Dressing

🌿 Organic Baby Spinach Leaves and Frisee  
Crisp Pancetta, Feta Cheese and Golden Tomatoes  
Charred Tomato Vinaigrette

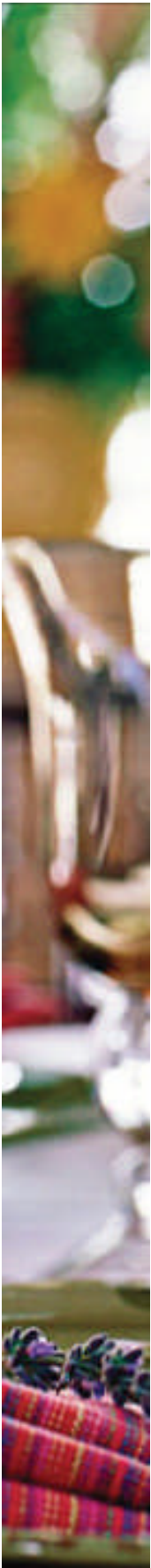
🌿 Sonoma Zinfandel Poached Pear with Baby Arugula,  
Crumbled Point Reyes Blue Cheese and Candied Pecans  
Raspberry Vinaigrette

### Appetizers

Herb Crusted Beef Filet Carpaccio  
Shaved Reggiano with Dijon and Caper Dressing

Marinated Carpaccio of Citrus Salmon, Roasted Three Color Peppers and  
Shaved Fennel Salad, Cucumber Dressing

Grilled Jumbo Shrimp  
Porcini Mushroom Risotto  
Chile Lemon Oil



Wild Mushroom Ravioli  
Sautéed Organic Mushrooms, Chicken Reduction Sauce,  
Fresh Tomato And Herb Concasse with Herb Oil

Selection of Award Winning Local Organic Farmstead Cheeses  
Midnight Moon, Aged Fiscallini Cheddar, Point Reyes Blue, Laura Chenel Goat Cheese  
and Humbolt Fog with Dried Fig and Port Compote and Toasted Brioche Points

Scallop and Whitefish Mousse Timbale with Baby Shrimp, Lobster and Herbs  
Served with Citrus Beurre Blanc  
*(add \$3 per guest for this option)*

Pan Seared Dungeness Crab Cakes with Lemon-Herb Risotto  
Balsamic and Tomato Butter Sauce  
*(add \$3 per guest for this option)*

Intermezzo  
Let our Pastry Chef Prepare Custom Flavored Sorbets to Complement Your Meal  
*\$8 per guest*

*Entrée*  
*All Entrees are served with*  
*an arrangement of seasonal, local and sustainable Vegetables*

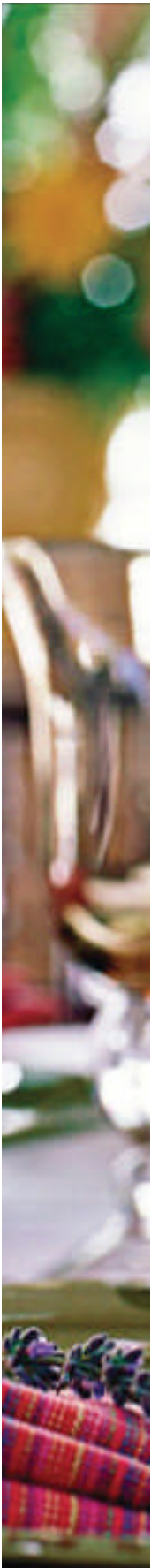
Roasted Barramundi  
Warm Caramelized Onion and Fingerling Potato Salad  
Pernod-Lobster Butter Sauce  
*\$81 per guest*

Fresh Seared Mahi-Mahi  
Jade Rice with Shiitake Mushroom  
Soy-Ginger Butter Sauce  
*\$83 per guest*

Fulton Farms Chicken  
Stuffed with Sun-Dried Tomato, Basil and Toasted Pine Nut Chicken Mousse  
Yukon Gold Potato Gratin  
Seghesio Jus  
*\$78 per guest*

Foie Gras Butter Glazed Black Angus Beef Tenderloin  
Sonoma Mushroom and Gorgonzola Mashed Potato  
Madeira Jus  
*\$91 per guest*

Rosemary and Garlic Rubbed Rack of Colorado Lamb  
Wild Mushroom and Sage Bread Pudding  
with Dried Cherry Gastrique  
*\$91 per guest*



Roasted Veal Chop, Pistachio Crust  
Roasted Pears, Yukon Gold Potato Mouseline  
Caramel Sauce  
*\$86 per guest*

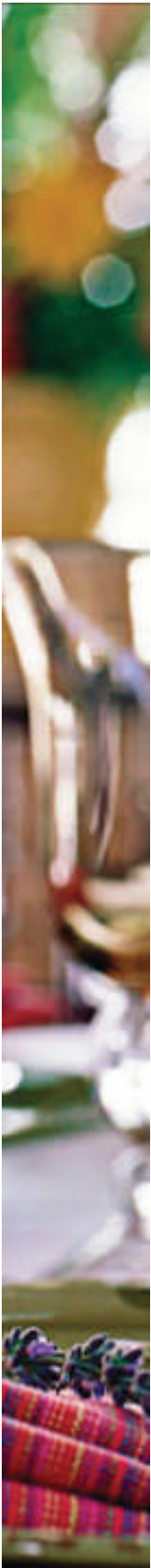
*Duet Entrées*

Grilled Beef Tenderloin and Garlic and Herb Marinated Prawns  
Lemon Risotto with Napa Valley Red Wine and Point Reyes Blue Cheese Demi-Glaze  
*\$88 per guest*

Garlic Grilled Salmon, Spicy Jumbo Shrimp Caramelized Onion Mashed Potatoes  
Parsley Cream Tomato Coulis  
*\$87 per guest*

Herb Butter Crusted Filet of Beef  
Lemon Glazed Salmon  
Potato Dauphinoise, Merlot Demi-Glaze  
*\$89 per guest*

Salt Crusted Beef Tenderloin and Seared Stripe Bass Fillet  
Saffron and Baby Leek Risotto  
Cabernet Jus  
*\$90 per guest*



### Vegetarian Entrees

🌿 Parmesan Reggiano Flan with Wild Mushroom  
Carrot Reduction and Cilantro Oil

🌿 Vegan Cassoulet with Smoked Roasted Vegetables  
and Candied Baby Carrots with Cumin and Orange

Alsation Onion Tart Fine  
Caramelized Onion Tart Topped with Point Reyes Blue Cheese  
with Swiss Chard, Ratatouille and White Bean Puree

Vegetarian Wellington  
Eggplant and Portabellini Mushroom with Creamed Spinach, Mushroom Duxelle  
Wrapped with Thin Puff Pastry

### Desserts

Bittersweet Chocolate Raspberry Torte  
Chocolate Shortbread and Raspberry Coulis

Apple Walnut-Streusel Tart  
Caramel Sauce and Vanilla Bean Chantilly

Passion Meringue Tart  
Tropical Salsa and Tropical Sauce

Espresso Pot de Crème  
Inside a Chocolate Ramekin with Freshly Baked Biscotti

Blackberry Glazed Key Lime Bar  
Vanilla Bean Crème Anglaise and Blackberry Compote

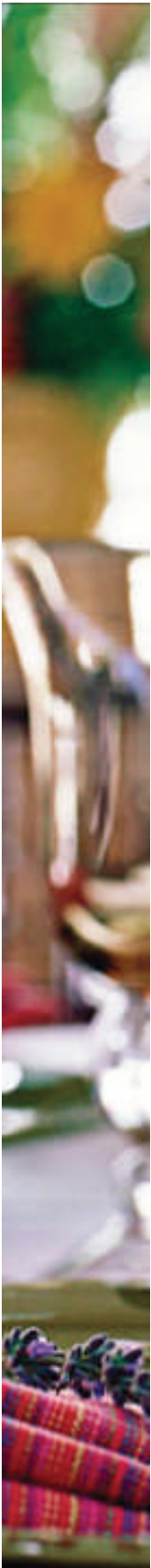
Carrot Cake Cream Cheese Mousse Dome  
Sour Cream Nutmeg Sauce and White Chocolate Garnish

Chocolate Orange Bar  
Hazelnut Crisp, Candied Citrus and Orange Coulis

Crème Fraiche Panna Cotta  
Red Wine Poached Pear Dice, Puff Pastry Crunch and Red Wine Coulis

Ginger Lychee Mousse Cake  
Candied Ginger Pound Cake and Green Tea Crème Anglaise

Seasonal Trio  
Trio of Miniature Pastries Hand Crafted by the Fairmont Pastry Team  
With Items Such as Tarts, Chocolate Cups and Mousse cakes  
*(add \$4 per guest for this option)*



California Cheese Sampling  
Mt. Tam Brie Cheese, Point Reyes Blue, Fiscallini Cheddar  
Port Wine Reduction and Toasted Brioche Points  
(add \$2 per guest for this option)



## Buffet Dinners

*(minimum of 50 guests)*

### Bay to Breakers Buffet

Assorted Breads and Rolls  
Heart of Romaine with Gorgonzola, Figs and Candied Walnuts  
Grilled Vegetables with Pesto  
Greek Salad with Frisee and Oregano Vinaigrette  
Moroccan Carrot Salad with Cumin and Orange  
Shrimp Tabouleh with Mint and Preserved Lemon  
  
Carved Rack of Colorado Lamb with Dijon Rosemary Rub  
Red Currant Jus and Mint Jelly  
Polenta and Olive Stuffed Chicken Breast with Red Pepper Coulis  
Pan Seared Stripe Bass with Watercress Beurre Blanc  
Onion and Prosciutto Agnolotti with Creamy Gorgonzola  
Gorgonzola and Chive Mashed Potato  
Market Fresh Vegetables with Skyhawk Olive Oil and Fresh Herbs

Fresh Seasonal Fruit Tarts  
Chocolate Framboise Mousse Cake  
Key Lime Pie  
Assorted Miniature Pastries  
Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas

*\$94 per guest*

### Fairmont San Francisco Dinner Buffet

Watercress, Endive and Red Oak Lettuces, Lemon Thyme Vinaigrette  
Wild Rice with Walnut and Dried Fruit  
Potato and Asparagus Salad with Pancetta  
Calamari, Fennel and Arugula Salad  
Platter of Local California Cheeses

Carved Blackened Strip Loin with Point Reyes Blue Cheese Jus  
Baked Pork Loin Stuffed with Andouille Sausage with Juniper Sauce  
Twice Baked Potatoes with Chives and Smoked Gouda Cheese  
Free Range Chicken with Tarragon Sauce  
Asiago Cheese Glazed Fingerling Potato  
Arrangement of Seasonal Sustainable Vegetables

Pastry Chef's Selection of  
Exclusive San Franciscan Artisan Cakes  
Assorted Tarts, Tortes, and Assorted Miniature Pastries  
Freshly Brewed Regular and Decaffeinated Coffee  
Fairmont Signature Teas

*\$92 per guest*

*Culinarian required at an additional fee of \$225 per Culinarian for 2 hours*



## Beverage Services

### Hosted Bar Service

*Hosted Bar prices are exclusive of sales tax and gratuity.*

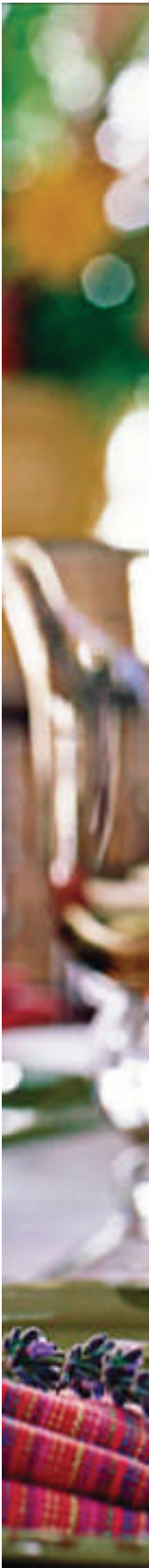
Fairmont Premium Brand Mixed Drinks	<i>\$10 per drink</i>
Fairmont Super Premium Mixed Drink	<i>\$12 per drink</i>
Fairmont House Brand Red or White wine	<i>\$40 per bottle</i>
Assorted Domestic Beer	<i>\$7 per drink</i>
Assorted Micro-Brewery and Import Beer	<i>\$8 per drink</i>
Liqueurs and Cordials	<i>\$13 per drink</i>
Fairmont Still and Sparkling Mineral Water, Soft Drinks and Juices	<i>\$6 per drink</i>

### Cash Bar Services

*Cash Bar prices are inclusive of sales tax and gratuity.*

Fairmont Premium Brand Mixed Drinks	<i>\$13 per drink</i>
Fairmont Super Premium Mixed Drink	<i>\$15 per drink</i>
Fairmont House Brand Red or White wine	<i>\$13 per glass</i>
Assorted Domestic Beer	<i>\$9 per drink</i>
Assorted Micro-Brewery and Import Beer	<i>\$10 per drink</i>
Liqueurs and Cordials	<i>\$16 per drink</i>
Fairmont Still and Sparkling Mineral Water, Soft Drinks and Juices	<i>\$7 per drink</i>

*A set-up fee of \$75 per bar will be applied to your master account.*



## Beverage Packages

*Bar Packages do not include martinis. Mixed Drinks are one ounce liquor pours.  
Martinis can be added to any package as a consumption charge  
or as an additional package price.*

*Specialty Bars can be created by your Convention Services Manager.  
Ask how we can enhance your bar with a personalized ice sculpture.*

### Beer and Wine Package

Fairmont House Brand Red or White wine

Domestic, Microbrewery and Import Beer

Still and Sparkling Mineral Water

Assorted Juices and Soft Drinks

*\$15 per person for the first hour*

*\$11 per person for each additional hour*

### Fairmont Premium Package

*Premium Brand Mixed Drinks:*

Absolut Vodka, Tanqueray Gin, Makers Mark Bourbon, Canadian Club Whiskey,  
Bacardi Silver Rum, Courvosier VS Brandy, Johnnie Walker Red, José Cuervo Tequila Especial  
Mountain View Vintners Wine and Gloria Ferrer Sparkling Wine

Domestic, Microbrewery and Import Beer

Still and Sparkling Mineral Water

Assorted Juices and Soft Drinks

*\$22 per person for first hour*

*\$15 per person each additional hour*

### Fairmont Super Premium Package

*Super Premium Brand Mixed Drinks:*

Ketel One Vodka, Bombay Sapphire Gin, Knob Creek Bourbon 100, Crown Royal Whiskey,  
10 Cane Rum, Hennessy VS Brandy, Johnnie Walker Black, Cuervo Tradicional Tequila

Sonoma-Cutrer, Russian River Ranches, Chardonnay

Calera, Central Coast, Pinot Noir

J. Lohr Seven Oaks, Central Coast, Cabernet Sauvignon

Gloria Ferrer and Blanc de Noirs Sparkling Wine

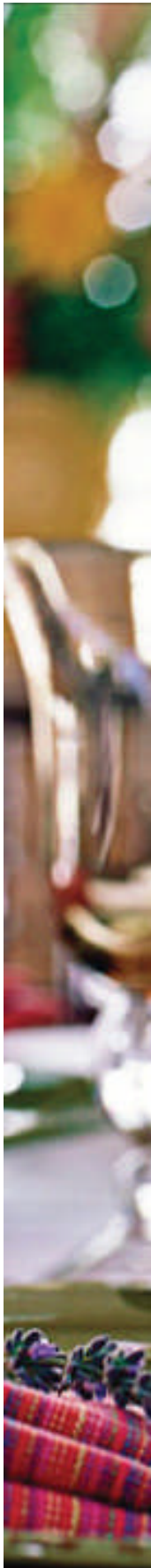
Domestic, Microbrewery and Import Beer

Still and Sparkling Mineral Water

Assorted Juices and Soft Drinks

*\$25 per person for first hour*

*\$18 per person each additional hour*



## Fairmont Banquet Wine List

### Sparkling Wine and Champagne

Jaume Serra Cristalino Brut, Cava, Spain	\$40
Gloria Ferrer, Blanc de Noirs, Fairmont Label	\$45
J Vintage "Brut," Anderson Valley	\$62
Moet & Chandon, White Star, Epernay, France	\$73
Veuve Clicquot, "Yellow Label," Brut, Reims, France	\$99

### Chardonnay

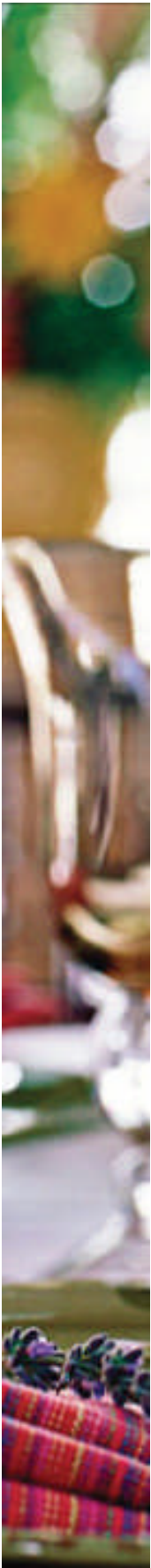
Mountain View Estates, Fairmont Special Label, California	\$40
Calera, Central Coast	\$48
Sonoma-Cutrer, Russian River Ranches, Sonoma	\$52
Jordan, Alexander Valley	\$63
Grgich Hills, Napa Valley	\$79
Cakebread, Napa	\$86

### Additional White Wines

Oberon, Napa Valley	\$40
Honig, Sauvignon Blanc, Napa	\$45
Seghesio, Pinot Grigio, Sonoma	\$49
Duckhorn, Sauvignon Blanc, Napa	\$61

### Pinot Noir

Acacia, Carneros	\$51
Cambria Julia's Pinot, Santa Maria	\$55
Calera, Central Coast	\$60
La Crema, Russian River	\$65
Saintsbury, Carneros	\$69
Robert Sinsky, Los Carneros, Napa Valley	\$76



### Merlot

Mountain View Estates, Fairmont Special Label, California	\$40
Matanzas Creek, Sonoma	\$55
Pine Ridge, Crimson Creek, Napa	\$67
Shafer Vineyards, Napa Valley	\$87

### Cabernet Sauvignon

Mountain View Estates, Fairmont Special Label, California	\$40
J. Lohr Seven Oaks, Central Coast	\$44
B.R. Cohn, Silver Label	\$50
Simi, Healdsburg	\$52
Rutherford Ranch, Estate Cabernet, Rutherford	\$58
Cain Cuvee, NV, Napa	\$65
Heitz, Napa	\$83
Robert Craig, Affinity, Napa Valley	\$86
Jordan, Napa	\$97
Stag's Leap, Artemis, Napa Valley	\$100

### Additional Red Wines

MacRostie, Syrah, Wildcat Mountain, Sonoma County	\$49
Seghesio, Zinfandel, Sonoma County	\$54
Ceja Vineyards, Syrah, Sonoma Coast	\$59
Mendusa, Zinfandel	\$65



## Event Guidelines

*To ensure the highest quality of services for your event at The Fairmont San Francisco, the following guidelines are in place regarding operating practices and available services:*

### Audio Visual

Full service may be arranged through our in-house vendor,  
American Audio Visual at (415) 772-5081

### Banquet Service

Meals served in private function rooms with less than 25 guests in attendance will incur an additional service charge of \$175 per meal period.

Server service time is a six-hour maximum period, including the set-up and clean up time.

A charge of \$25 per hour, per server will be incurred should additional hours be required.

### Bar Service

Labor fee of \$175 per bar is applicable if the consumption is less than \$500 per bar. After 3 hours, overtime of \$50 per bar, per hour is charged, regardless of consumption.

Gratuities are a standard on all spirits bars. Should you opt to remove the gratuity jar, an additional \$75 fee per bar will apply.

### Billing/Payments

Direct billing may be arranged upon credit approval through our Credit Department. Please allow a minimum of four weeks for processing of your credit application. Credit application will be confirmed three months prior to your event.

If direct billing is not an option, pre-payment is to be made in full, minimum of fourteen days prior to the event by wire, credit card, cash or cashier's check. Please ask your Catering Manager for details on Wire transfers and Credit Card Authorization forms.

### Boxes/Packages/Storage

Please coordinate all shipping to the hotel 3 days prior to your event. The Hotel is not responsible for damage to or loss of any articles left on the premises, prior, during or following an event.

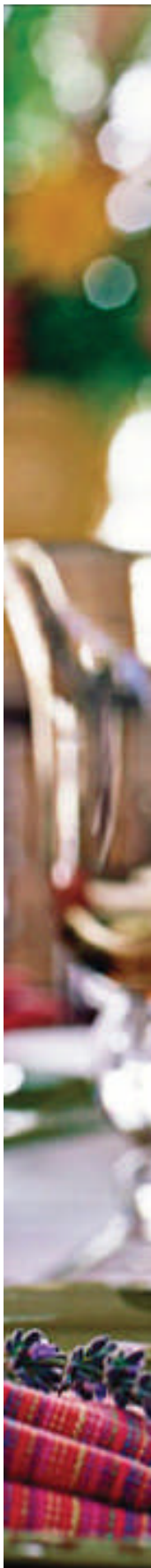
All shipped materials should be labeled with the hotels shipping form supplied by your Convention Services or Catering Manager.

The following handling fees will apply for all incoming and outgoing items:

Boxes - \$5 per box

Palettes - \$150 per palette

Oversized and Extreme weighted objects - Based on object size and weight



### Cake Cutting

Cake consultations are available through our in house Pastry Chef. A cake-cutting fee of \$5 per person is applicable if a cake is supplied from an alternate vendor.

### Cancellation

Please refer to your program contract for specific cancellation fees associated with your event.

### Carver/Preparation Chef

For Culinarian attended activity stations, the fee is \$225 per Culinarian, per two-hour period.

### Coat Check

Hosted Coat Check services may be arranged through your Catering or Convention Services Manager.

### Decorations

Your Convention Services or Catering Manager will be happy to assist in recommending entertainment, florists and photographers to create a memorable event. Decorations or displays brought to the Hotel must be approved prior to your event. Any use of flame in conjunction with décor or floral arrangements will require a permit from the San Francisco Fire Department prior to the event date.

### Deliveries & Loading Dock

All vendors are required to advise the Convention Services or Catering Manager of their delivery and set up schedule a minimum of two weeks prior to the event. Loading docks must be reserved and the Hotel reserves the right to deny deliveries if policies are not followed. The contract holder will be responsible for any incurred damage(s) by outside vendors.

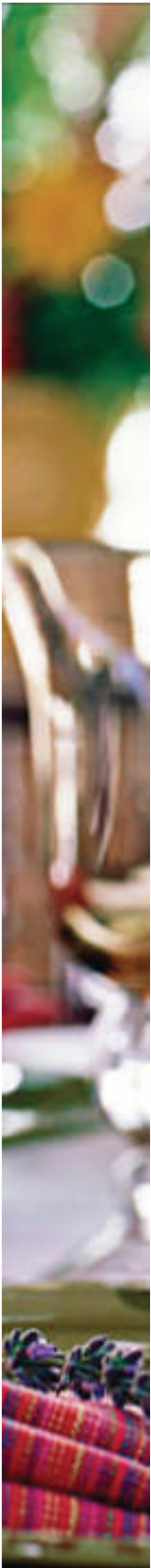
It is required all vendors check in with Hotel Security prior to making their delivery and that they are in suitable attire and maintain a professional image while on property.

All items must be picked up immediately following the event unless alternate arrangements have been made.

**Please note the City of San Francisco Noise ordinance is in effect from 10pm to 6am daily and requires strict compliance. Please ensure all Vendors working in conjunction with your event are informed and are in accordance to the City of San Francisco ordinance.**

### Deposits

In order to secure space for an event, a signed contract and non-refundable deposit will be required. Please refer to your contract for a schedule of any (additional) payments required.



### Guarantee

In order to ensure the success of your function, it is necessary that the Hotel be notified of the exact number of guests attending a function at least three business days prior to the event. This will be considered the minimum guarantee.

If no guarantee is received by the required date, the contracted number of guests will be applicable or the actual number of guests in attendance should this number be greater than the contracted number.

### Liquor

As stipulated by California state liquor laws, no liquor service will be permitted as noted below. The Fairmont San Francisco reserves the right to inspect and regulate all private parties, meetings and receptions.

#### Banquet Liquor Service:

Sunday to Thursday 11:45pm

Friday to Saturday 1:45am

#### Restaurant Outlets Liquor Service:

Friday and Saturday 12:30pm (last call) to 1:00am

Sunday to Thursday 11:30pm (last call) to 12:00pm

### Menu Selections

In order for us to ensure the availability of all chosen items and avoid additional fees associated with “last minute” purchases, your menu selections are required four weeks prior to the function date.

In addition, our Executive Chef would be happy to tailor a menu to your specific tastes and requirements.

Dietary substitutes are available with prior notification.

### Noise Levels

The Fairmont Hotel San Francisco requires that the following noise levels be maintained during your event:

#### Prior to 10pm

The decibel level of the event shall not exceed 100 dBA, which is equivalent to the average noise level of an amplified band or DJ.

#### 10pm to Midnight

The decibel level of the event shall not exceed 85 dBA, which is equivalent to the average noise of soft background music.

#### After Midnight

All live music must end at midnight

The Banquet Manager has final discretion over the music level during the event



### Outside Food and Beverage

No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests, without special permission from the Hotel prior to the event. The Hotel reserves the right to charge for this service.

### Parking

Valet parking for local guests attending functions is available through the Hotel's garage entrance on Powell Street at California.

Valet parking for Hotel overnight guests is available at the Hotel's main entrance on Mason Street between Sacramento & California.

In addition, there are many self-park lots located within walking distance of the Hotel on Nob Hill. A list of garages is available upon request.

Should you wish to host parking, please contact Your Convention Services or Catering Manager.

### Photos/Images

Kindly refer to our Website at [www.fairmontimagegallery.com](http://www.fairmontimagegallery.com) for all your print and web publishing needs.

### Power

Power requirements should be received at least two weeks prior to your event. Current rates are available upon request from your Convention Services or Catering Manager.

### Security Services

Security services may be arranged through your Convention Services or Catering Manager. The Hotel, at its discretion, may require security for events. Only security agencies approved by the Hotel may be used.

Any event for persons under the age of 21 years must have one security officer present per one hundred guests for the duration of the event.

The Hotel does not assume responsibility for any lost or damaged merchandise or articles left in the Hotel prior, during or following an event.

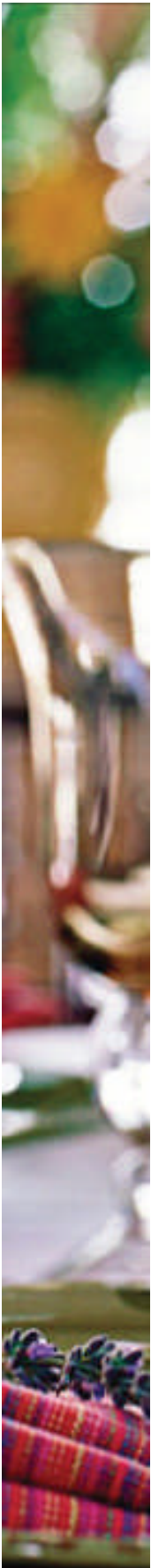
### Service Charge

The Hotel service charge on food, beverage and audiovisual services is 21%, which is subject to the prevailing California State sales tax of 8.5%.

### Set-up & Additional Fees

Any changes made to room set-ups once onsite may result in additional labor charges.

Special or extraordinary cleaning as a result of program activities may result in additional charges.



### Signage

Signs and banners may only be displayed directly outside your designated meeting room and are prohibited from the main lobby area, Laurel Court and any building entrances. The Hotel reserves the right to remove signage that is not in keeping with the tradition of the Hotel.

### Smoking

In accordance with the City of San Francisco Smoking Ordinance, there is no smoking in the Hotel with the exception of designated smoking guestrooms.

### Split Entrées

An advance choice of three entrées may be offered for lunch or dinner based on the highest priced entrée. An on-site selection of entrées is also available for groups under 300 guests an additional \$20.00 per person above the highest priced entrée.

For advance choice entrées, it is the client's responsibility to provide pre-placed, color-coded and labeled meal cards for each guest.

The meal count distribution with the guest list and table layout must be received by the Hotel three business days prior to the event.

Any requests for entrée changes the night of the event will be charged over the guarantee.

### Telecommunications & Internet

All arrangements may be made through our in-house Audio-Visual Department or your Convention Services or Catering Manager.

### Vendor/Outside Purveyor

The Fairmont San Francisco offers a complete list of vendors such as florists, musical entertainment, production, photography and lighting who are familiar with the physical plant and operating standards. You are under no obligation to use these vendors when holding an event at the hotel, however, your catering professional must be made aware of all contracted vendors working in conjunction with your event. The "AV Event and Production Guideline" which will explain to all of your vendors the proper loading, access, insurance and etiquette policies enforced by the hotel. The guidelines outlined in this document are not negotiable, and are set forth to ensure the safety, security and comfort of all of the guests, vendors and staff in The Fairmont San Francisco. It will be your responsibility to share this "AV Event and Production Guideline" with every vendor you may contract in conjunction with your event. Should your vendor fail to comply with the hotel's guidelines, the hotel reserves the right to deny access to any outside contracted vendor, and or bill your event for any charges associated with, but not limited to: Damage of hotel property, personal injury claims, violation of city ordinance or additional labor dollars incurred by the hotel at published rates.



### Insurance

Each Party will, at its own expense, at all times during the term of this Agreement provide and maintain in effect those insurance policies and minimum limits of coverage as designated below, and any other insurance required, with insurance companies authorized to do business in the jurisdiction where the services are to be performed and will comply with all those requirements as stated herein:

- a) Commercial General Liability Insurance: covering all operations or activities, arising out of or connected with this Agreement providing insurance for bodily injury, property damage, personal injury, advertising injury, contingent employer's liability and contractual liability, as those terms are defined by Commercial General Liability insurance policies, with limits of not less than \$2,000,000 per occurrence.
- b) Worker's Compensation Insurance as required by any applicable law or regulation, and, in accordance with the laws of the state or province having jurisdiction over each employee. Where such employees are not covered by Workers' Compensation insurance, each Party will carry Employer's Liability insurance in amounts not less than \$1,000,000.
- c) If either Party uses a contractor and/or a sub-contractor, that Party will ensure that their contractors and/or sub-contractors comply with the insurance provisions contained herein.