

Fairmont
GRAND DEL MAR

BANQUET
MENUS



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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

BREAKFAST - PLATED

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

Choice of one starter and one main.

Prices are per guest, a \$12 per person surcharge will be added to the menu price for groups smaller than 25 guests.

TWO COURSES | \$68 per guest

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

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

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

Traditional Eggs Benedict

Classic, Royal or Florentine Choose one
toasted english muffin, hollandaise sauce (VG)

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

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

Plated Breakfast Enhancements

Savory *prices per guest*

Pork Sausage | \$9

Chicken Sausage | \$9 (GF)

Thick Cut Smoked Bacon | \$10 (GF)

Back Bacon | \$10 (GF)

Smoked Salmon | \$14 (GF)

Grilled Roma | \$6 (V, VG, GF)

Half Avocado | \$7 (V, VG, GF)

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

Pressed Power Juices (V, VG, GF)

substitute \$5 / addition \$9

Choose one

Immunity | carrot, orange, turmeric

Antioxidant | spinach, green apple, celery

Vitality | beetroot, lemon, mint

Blended Smoothies (V, VG, GF)

substitute \$5 / addition \$10

Choose one

Berry Banana | blueberry, banana, almond milk

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

Tropical Green | mango, pineapple, kale,
coconut water

BREAKFAST – BUFFET

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

Chef attended stations are priced at \$350 per chef, per station (2 hours maximum).

Prices are per guest, a \$12 per person surcharge will be added to the menu price for groups smaller than 25 guests.

Early Riser | \$62

Chilled Fruit Juices | orange, grapefruit, apple and cranberry

Selection of French Inspired Pastries and Artisanal Breads (VG)

preserves, marmalade, sweet butter and almond butter

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

Farmhouse Yogurts | natural and fruit flavors (VG, GF)

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

Morning Sunshine | \$68

Chilled Fruit Juices | orange, grapefruit, apple and cranberry

Selection of French Inspired Pastries and Artisanal Breads

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

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

Farmhouse Yogurts | natural and fruit flavors (VG, GF)

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

Free Run Soft Scrambled Eggs (VG, GF)

Smoked Bacon (GF)

Pork Sausages

Golden Breakfast Potatoes (GF, VG)

Grab & Go | \$56

All items prepared for off premises consumption.

Grab & Go Coffee and Teas

Ripe Whole Fruit

Farmhouse Yogurt

In-House Bakery | *Choose one*

Butter Croissant

Chocolate Croissant

Almond Danish

Blueberry Muffin

HANDHELD | *Choose one*

Artisanal Bagel | cream cheese, fruit preserve (VG)

Smoked Salmon Bagel | citrus cream cheese

Smoked Ham and Brie Cheese Croissant |

grainy mustard mayonnaise

Breakfast Burrito | scrambled eggs, crispy bacon,

cheddar cheese, crushed potato, tomatillo salsa,

flour tortilla

BREAKFAST – BUFFET

Served with freshly brewed regular and decaffeinated coffee and an assortment of hot tea selections.
Chef attended stations are priced at \$350 per chef, per station (2 hours maximum).
Prices are per guest, a \$12 per person surcharge will be added to the menu price for groups smaller than 25 guests.

Go-Getter | \$72

Chilled Fruit Juices | orange, grapefruit, apple and cranberry

Selection of French Pastries and Artisanal Breads

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

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

Farmhouse Yogurts | natural and fruit flavors (VG, GF)

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

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

Free Run Egg White Frittata (VG, GF)

Chicken Sausage

Herbed Confit Tomatoes (V, GF)

Poached Asparagus (V, GF)

Grand Pantry | \$72

Chilled Fruit Juices | orange, grapefruit, apple and cranberry

Selection of Artisanal Breads and Bagels (VG)

Warm Selection of Danish, Muffins, Croissants | preserves, marmalade, sweet butter, peanut butter, almond butter, honeycomb, smashed avocado, honey mascarpone, whipped ricotta (VG)

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

Farmhouse Yogurts and Potted Chia Puddings | natural and fruit flavors (VG, GF)

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

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



BREAKFAST – BUFFET

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

Chef attended stations are priced at \$350 per chef, per station (2 hours maximum).

Prices are per guest, \$12 per person surcharge will be added to the menu price for groups smaller than 25 guests.

BREAKFAST BUFFET ENHANCEMENTS

FARM FRESH EGGS AND OMELETTE | \$27

Eggs Your Way: Scrambled, Fried or Omelets

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

** chef attended action station*

BUTTERMILK OR WHOLE WHEAT PANCAKES | \$21

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

** chef attended action station*

BREAKFAST BURRITO | \$18

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

TARTINE | \$24 Choose two

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

Salmon Tartine | smoked salmon, pickled red onion, capers

Fig and Goat Cheese Tartine | fromage fraise, balsamic (VG)

EGGS BENEDICT | \$32 Choose two

Soft Poached Egg on a Toasted English Muffin

Classic | back bacon, hollandaise sauce (VG)

Royale | smoked salmon, hollandaise sauce (VG)

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

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 \$5 / addition \$9

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

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

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

BLENDED SMOOTHIES | substitute \$5 / 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)

IN-HOUSE BAKERY

Minimum order of one dozen, per selection

Assorted Pastries | \$88 per dozen

Muffins | \$88 per dozen

blueberry, banana nut, lemon poppy, seasonal selection

Loaves | \$88 per dozen

maple coffee cake, blueberry, seasonal selection

Scones | \$88 per dozen

Maple Sticky Buns | \$88 per dozen



BREAKS

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Fairmont
GRAND DEL MAR

BREAKS

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

Penasquitos Canyon Trails | \$38 (GF)

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

Dried Fruit | cranberries, dates, apricot

Sweet Bites | m&m's, valrhona chocolate

Sweet and Salty | \$26 (VG)

House-Baked Cookies | three chef selected cookies

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

Double Chocolate Brownie | caramel, fleur de sel

After School Special | \$20 (VG)

Chilled Milk | whole, 2%, skim, chocolate

House-Baked Cookies | three chef selected cookies

Lemon Lavender | \$26 (VG)

Lot 35 Lemon and Honey Iced Tea

Lavender Lemonade

Lavender Honey Madeleine

Sugar Rush | \$28 (VG)

Selection of Candy

jelly beans, sour candy, saltwater taffy, fruit gummies, licorice, m&m's, chocolate covered nuts

Center for Wellness | \$24 (V, VG, GF)

Selection of Juices *Choose one of each selection*

Immunity | carrot, orange, turmeric

Antioxidant | spinach, green apple, celery

Vitality | beetroot, lemon, mint

Date Cocoa Power Balls

Ballpark Concession | \$26 (VG)

Warm Pretzels

Honey Mustard and Grainy Mustard

Popcorn and Roasted Peanuts

Housemade Tortilla Chips

Nacho Cheese and Salsa



BREAKS

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

Rudy's Cantina | \$26 (V, VG, GF)

Housemade Tortilla Chips
Fire Roasted Salsas
Guacamole
Seasonal Flavored Tepache
Tajin Dusted Fruit

Cent'Anni Coffee Shop | \$28 (VG)

Espresso Station
Drop Kick Cold Brew
Churro Spice Madeleine
Homemade Biscotti

Hummus and Crudité | \$24 (VG)

Chickpea Hummus
Crudité Garden and Buttermilk Ranch
Pita Bread

Spa Treatment | \$27 (V, VG, GF)

Spa Waters | cucumber and lemongrass, blackberry and lemon
Garden Vegetable Crudité | avocado dip
Marinated Melon and Berry Fruit Salad | seasonal ingredients
Root Vegetable Crisps | red pepper hummus

BREAKS

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

BREAKS À LA CARTE

Savory and Sweet

Potato Chips and Pretzels | \$9 per guest (V, VG)

Tortilla Chips and Salsa | \$9 per guest (V, VG, GF)

Popcorn | \$8 per guest (VG, GF)

Marcona Almonds | \$19 per guest (V, VG, GF)

Grilled Cheddar Cheese Sandwiches and Potato Chips |

\$19 per guest (VG)

Assorted Chocolate Bars | \$9 per piece

Ripe Whole Fruits | \$8 piece (V, VG, GF)

Garden Vegetable Crudité | \$12 per guest

avocado dip, house ranch (VG, GF)

Baja Style Tajin Dusted Fruit | \$13 per guest

piña, mango, cucumber, jicama, chamoy, pina (V, VG, GF)

New York Style Bagels with Assorted Cream Cheese |

\$90 per dozen

Italian Biscotti | citrus almond, chocolate, seasonal |

\$85 per dozen

House-made French Macarons | assorted flavors | \$90 per dozen

Haagen Dazs Ice Cream Bars | \$85 per half dozen

Non-Alcoholic Beverages

Hot Beverages

Regular and Decaffeinated Coffees | \$140 per gallon

Assortment of Hot Teas | \$125 per gallon

Cold Beverages

Bottled Frappuccino | \$17 each

Drop Kick Cold Brew cans (local San Diego) | \$13 each

Coconut Water | \$15 each

Lemonade | \$120 per gallon

Iced Tea | \$135 per gallon

Diet and Regular Soft Drinks | \$8 each

Bottled Still and Sparkling Mineral Waters | \$8 per 330ml and \$11 per 750ml

Red Bull | \$15 each

Fruit-Infused Spa Waters | \$45 per gallon

In-House Bakery

Minimum 1 dozen per selection

Assorted Pastries | \$8 per dozen (VG)

Mini Cupcakes | \$88 per dozen (VG)

vanilla, chocolate, citrus, red velvet

Muffins | \$88 per dozen

blueberry, banana nut, lemon poppy, chocolate,

seasonal selection (VG)

Loaves | \$88 per dozen

maple coffee cake, blueberry, seasonal selection (VG)

Cookies | \$88 per dozen

chocolate chip, oatmeal raisin, sugar, white chocolate

macadamia, peanut butter (VG)

Brownies | \$88 per dozen (VG)

Scones | \$88 per dozen (VG)

lemon curd, devonshire cream, strawberry preserves

Homemade Granola Bars | \$88 per dozen

honey, oat, pecans (V, VG, GF)



LUNCH

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Fairmont
GRAND DEL MAR

LUNCH - PLATED

Served with freshly baked bread and butter, freshly brewed regular and decaffeinated coffee, an assortment of hot teas and iced tea. Please select only one item from each course for all your guests.

Prices are per guest, a \$15 per person surcharge will be added to the menu price for group smaller than 18 guests.

THREE COURSES | \$94

\$94 per guest (three courses) choice of soup or salad, one main and one dessert.

Starter

Gathered Greens Salad | fennel, carrot, radish, shallot vinaigrette (V, VG, 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 (seasonally available May 1 – October 1) (VG)

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

Main

Mary's Chicken Breast | fingerling potatoes, marinated artichokes, stewed tomato, sherry brown butter vinaigrette (GF)

Berkshire Pork Loin | golden potato pave, orchard apple, savoy cabbage, warm maple vinaigrette (GF)

Beef Hanger Steak | pomme puree, heirloom carrot, cipollini onion, thyme jus (GF)

Braised Beef Short Rib | soft polenta, baby turnip, forest mushroom, red wine jus (GF)

California Halibut (seasonally available May 1 – October 1) | brassicas, tidal vegetables, herbaceous leek fumet (GF)

Seared King Salmon | venus clams, wilted greens, saffron clam nage (GF)

Herb Crusted Beef Tenderloin (surcharge \$12 per guest) | yukon potato pave, glazed carrot, wild mushroom, natural jus (GF)

Roasted Sablefish (surcharge \$10 per guest) | crispy rice fritters, braised daikon, fine bean, yuzu dashi (GF)

Forest Mushroom and Leek Strudel | chef selected vegetables, roasted garlic sauce (VG)

Heirloom Tomato & Ricotta Tart | flaky puff pastry, garden herb, chefs select vegetables (VG)

Locally Made Semolina Pasta | roasted mushroom, confit garlic, san marzano tomatoes, parmesan cheese, olive oil (VG)

LUNCH - PLATED

Served with baked bread and butter, freshly brewed regular and decaffeinated coffee, an assortment of hot teas and iced tea. Please select only one item from each course for all your guests.

Prices are per guest, a \$15 per person surcharge will be added to the menu price for group smaller than 18 guests.

Dessert

Valrhona Ganache Bar

chocolate brownie, passion fruit, sesame praline (VG)

Espresso Mousse Cake

salted caramel, hazelnut (VG)

Coconut Rice Pudding

tropical fruit, rum caramel (V, VG, GF)

Citrus Meringue Tart

preserved berry, basil (VG)

Vanilla Caramel Cake

roasted peach, elderflower (fruit subject to change due to availability) (VG)

Earl Grey Panna Cotta

apricot, almond (fruit subject to change due to availability) (GF)

Honey Cake

yogurt crèmeux, carlsbad strawberry (fruit subject to change due to availability) (VG)

S'mores Tart

dark chocolate, toasted meringue, graham (VG)

Dining Enhancements

Add a Starter

Additional course | \$15 per guest

Pre-Selected

Choice of two mains | \$15 per guest

Day of Selection

Choice of two mains | \$30 per guest *maximum 150 guest*



LUNCH – BUFFET

Served with freshly brewed regular and decaffeinated coffee, an assortment of hot teas and iced tea.

Prices are per guest, a \$15 per person surcharge will be added to the menu price for groups smaller than 25 guests.

Working Lunch | \$84

Chef's Seasonal Soup

Gathered Greens Salad | fennel, carrot, radish, shallot

vinaigrette (V, VG, GF)

Kale Superfood Salad | ancient grains, avocado, cucumber,

mint, dill, sunflower seed, herbed tahini dressing (V, VG, 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

Deep Water Shrimp | celery, dill, lemon, shaved lettuce

Chicken Bahn Mi | pickled vegetables, cucumber, basil,

mint, charred scallion mayonnaise

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, VG)

Mediterranean | feta cheese, artichoke, roasted pepper,

basil, olive tapenade (VG)

House Spiced Potato Chips (V, VG, GF)

DESSERT (VG)

Chocolate Brownie | caramel, fleur de sel

Lemon Bar | toasted meringue

Pacific | \$90

Pacific lunch experience is accompanied by artisanal bread and sweet butter.

Baja Chowder | pacific seafood, potato, lemon, dill

Caesar Salad | romaine lettuce, torn crouton, parmesan,

anchovy dressing

Roasted Beetroot Salad | fennel, orange, candied walnut,

goat cheese, citrus vinaigrette (VG, GF)

Roasted Pacific Salmon | mustard sherry glaze (GF)

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

Locally Made Semolina Pasta | roasted mushroom, confit

garlic, san marzano tomatoes, parmesan cheese, olive oil

(VG, GF)

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

Golden Potato and Cheese Gratin | sweet onion, gruyère,

cracked pepper (VG, GF)

Apple Crumble | vanilla chantilly (VG)

Espresso Mousse | crunchy praline (VG)

Mediterranean | \$94

Mediterranean lunch experience is accompanied by artisanal bread, aged balsamic and olive oil.

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

Greek Salad | cucumber, pepper, heirloom tomato,

olives, feta (VG, GF)

Marinated Courgette Salad | chili, mint, preserved lemon

Heirloom Tomato & Buratta Salad | citrus, garden herbs,

arugula (VG, GF)

Mary's Chicken Breast | harissa (GF)

Roasted Pacific Filet of Cod | preserved lemon vinaigrette (GF)

Baked Spinach Pie | phyllo, ricotta (VG)

Provencal Vegetables | garlic oil (V, VG, GF)

DESSERT

Classic Tiramisu | lady finger sponge, espresso, mascarpone

Lemon Citrus Tart | preserved berry (VG)

LUNCH – BUFFET

Served with freshly brewed regular and decaffeinated coffee, an assortment of hot teas and iced tea.
Prices are per guest, a \$15 per person surcharge will be added to the menu price for groups smaller than 25 guests.
Chef attended stations are priced at \$350 per chef, per station (2 hours maximum).

TASTE OF OLD TOWN | \$90

Old Town lunch experience is accompanied by cornbread muffins and jalapeno honey butter.

Tortilla Soup | sour cream, cheddar and tortilla strips

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

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

Tijuana Caesar | romaine lettuce, torn croutons, anchovy dressing

Tacos | *Choose three*

Tacos al Pastor | achiote marinated pork, grilled pineapple (GF)

Chicken Fajita | sweet peppers, onion (GF)

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

Carne Asada | onion, cilantro

Corn and Flour Tortillas

Guacamole, Sliced Radish, Chopped Onion (V, VG, GF)

Cilantro, Mexican Rice (VG, GF)

Chefs Selection of Salsas | fire roasted tomatillo, salsa roja, pico de gallo (V, VG, GF)

Cinnamon Sugar Churros (VG)

Spiced Chocolate Tart (VG)

Seasonal Empanadas (VG)

CANYON BBQ | \$96

BBQ lunch experience is accompanied by artisanal bread and sweet butter.

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 BBQ Chicken | chipotle, molasses (GF)

Smoked Beef Brisket | bbq glaze (GF)

Baked Beans | brown sugar (VG, GF)

Mac 'n Cheese | smoked gouda mornay (VG)

Corn on the Cob | crema, cilantro, chili *seasonally available May 1 – October 1* (VG, GF)

Jalapeno Cornbread | cheddar, chive (VG)

Double Chocolate Brownie | caramel, fleur de sel (VG)

Seasonal Fruit Cobbler | brown butter crumble (VG)

LUNCH – BUFFET

Served with freshly brewed regular and decaffeinated coffee, an assortment of hot teas and iced tea.
Prices are per guest, a \$15 per person surcharge will be added to the menu price for groups smaller than 25 guests.
Chef attended stations are priced at \$350 per chef, per station (2 hours maximum).

MISSION BAY BBQ | \$89

BBQ lunch experience is accompanied by artisanal bread and sweet butter.

Potato Salad | whole grain mustard, herbs (VG, GF)

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

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

From The Grill

** Chef Attended Action Station*

Marinated Chicken Breast (GF)

Beef Burger | secret sauce

Bratwurst | sauerkraut (GF)

Falafel Burger | vegan herb aioli (V, VG, GF)

Lettuce, tomato, onion, caramelized onion (V, VG, GF)

Cheddar, American and Jack Cheese (GF)

Grilled Corn, Baked Beans, House Made Kettle Chips (VG, GF)

Double Chocolate Brownie | caramel, fleur de sel (VG)

Seasonal Fruit Cobbler | brown butter crumble (VG)

HEALTHY LUNCH – BUFFET

Served with freshly brewed regular and decaffeinated coffee, an assortment of hot teas and iced tea.
Prices are per guest, a \$15 per person surcharge will be added to the menu price for groups smaller than 25 guests.

Healthy | \$90

Healthy lunch experience is accompanied by artisanal bread, aged balsamic, olive oil and sweet butter.

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

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

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

Steelhead Salmon | preserved lemon vinaigrette (GF)

Mary's Farms Chicken Breast | chimichurri (GF)

Locally Made Semolina Pasta | roasted mushroom, confit garlic, san marzano tomatoes, parmesan cheese, olive oil (VG)

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

Steamed Brown Rice (V, VG, GF)

Coconut Bavarian | tropical fruits, mango curd (VG)

Seasonal Farmers' Market Fruits

CHEF'S SEASONALLY INSPIRED MENU

Custom menu starting at \$125 per guest accompanied by artisanal bread and Grand Del Mar rescue honey butter.



On-The-Run Lunch | \$74

All items prepared for off premises consumption.

\$84 for choice of two sandwiches | \$96 for choice of three sandwiches

One Salad | One Sandwich | Freshly Baked Chef's Selected Cookie

SALAD | Choose one

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

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

SANDWICH | Choose one

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

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

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

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

RIPE WHOLE FRUIT | KETTLE CHIPS (V, VG, GF)

DESSERT | Choose one (VG)

Chocolate Chip Fleur De Sel Cookie

Chocolate Ganache Brownie

Sugar Cookie





RECEPTION

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Fairmont
GRAND DEL MAR

RECEPTION - CANAPÉS

Prices are per piece and requires a minimum of 25 pieces per selection.

Cold | \$15

- Cucumber** | tiny crudité, dill (V, VG, GF)
- Cauliflower Panna Cotta** | truffle (VG, GF)
- Beet Cured Salmon** | dill, apple, crème fraîche
- Caramelized Onion Tart** | grana padano, chive (VG)
- Watermelon & Goat Cheese** | extra virgin olive oil, fleur de sel (VG)
- Heirloom Tomato Tart** | ricotta, balsamic (VG)
- Crispy Vegetable Roll** | rice paper, chili (V)
- Herbed Goat Cheese Gougères** | rosemary, lemon (VG)
- Foie Gras Parfait** | cherry financier
- Hamachi Cone** | sésame, cilantro
- Nori Wrapped Ahi Tuna** | yuzu aioli (GF)
- Premium West Coast Oyster** (minimum five dozen increments) | seasonal mignonette (GF)
- Chicken Escabèche** | saffron
- Beetroot Macaron** | goat cheese (GF)

Warm | \$16

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



RECEPTION - ON DISPLAY

Prices are per guest.

Pre-Dinner Reception Station

Pricing is based on a minimum of three stations and served for a maximum of one hour.

Single selections will be subject to additional charge.

Heavy Welcome and Dinner Reception

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

For stations that require a Culinary Attendant, one for every 50 guests is needed, unless stated otherwise.

Culinary Attendant fee: \$350 per chef, per station.

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

Fresh and Raw Baja California | \$74

**chef attended station*

Ceviche and Agua Chile (GF)

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

Farmers Market Salad | \$46

Build-Your-Own Salad

mizuna, arugula, petite lettuces
quinoa, bulgar, farro
fennel, heirloom carrots, cucumber, cherry tomatoes
chick peas, california olives, roasted pear, seasonal citrus
berries, marcona almonds, pine nuts, croutons
pecorino, goat cheese, blue cheese
citrus dressing, red wine vinaigrette, traditional caesar
freshly baked breads and butter

Roasted Chicken or Sautéed Shrimp

enhance with roasted chicken or sautéed shrimp, add \$30 per guest

Sweet and Savory Baked Brie | \$44

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

Oyster Bar | \$95 per dozen

Minimum five dozen increments

Shucked Selection of Oysters

horseradish, mignonette, lemon, cocktail sauce (GF)

Caviar on Ice | \$109

Fine Selected Caviar

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

Daily Catch | \$94

Chilled Salads | lobster, scallops and crab (GF)

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

Alaska Smoked Salmon and Point Loma Charred Tuna |

soy honey glaze, chili aioli

RECEPTION - ON DISPLAY

Prices are per guest.

Pre-Dinner Reception Station

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For stations that require a Culinary Attendant, one for every 50 guests is needed, unless stated otherwise.

Culinary Attendant fee: \$350 per chef, per station.

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

Cheese | \$46

Selection of California and Continental Cheeses

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

Charcuterie | \$55

Selection of Local Artisanal Charcuterie

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

Risotto | \$58

**chef attended station*

Barrel Aged Carnaroli Rice

pacific shrimp, chorizo, short rib, chicken cipollini onion, forest mushroom, asparagus, fava beans, artichoke, roasted garlic, squid ink, goat cheese, parmesan, chives, parsley (GF)

Ramen | \$46

**chef attended station*

Ramen Station | pork belly, chicken, classic ramen noodle, molten egg, chili strings, wakame, toasted sesame, pickled bamboo shoots, corn

Fresh Catch Poke | \$64

**chef attended station*

Selection of Protein: Tuna, Salmon, Prawn, Tofu White or Brown Rice and Greens

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

Cowboy Cauldron | \$115

**chef attended station*

Live Fire Cooking

roasted half chicken, new york steak, bone marrow with gremolata, bone in pork chop, sea bass

Enhance to tomahawk, chimichurri, jus | \$29 per guest

Grand Social | \$75

**chef attended station*

Only available with 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)

RECEPTION - CARVINGS

CARVED SELECTIONS

Served with artisanal bread and butter. Requires a minimum of 25 guests.

A culinary attendant is required for all stations, one for every 50 guests is needed.

Culinary Attendant Fee: \$350 per chef, per station.

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

CARVINGS *(GF)*

Cedar Roasted King Salmon | \$560 each, serves up to 25 guests

maple, thyme and black pepper glaze

Porchetta Carving Station | \$495 each, serves up to 40 guests

herbaceous mustard, salsa verde

Rosemary Rubbed Leg of Lamb | \$590 each, serves up to 30 guests

garlic confit, salsa verde, natural jus

Slow Roasted USDA Prime Beef Striploin | \$675 each, serves up to 30 guests

grainy mustard, horseradish, creamy green peppercorn sauce

Tomahawk Beef Ribeye | \$1195 per piece, serves up to 50 guests

red wine jus, mustard, horseradish

Carving Enhancements

Prices are per guest.

Grilled Asparagus | \$9 *(V, VG, GF)*

Roasted Root Vegetables | \$9 *(V, VG, GF)*

Yorkshire Pudding | \$9

House Spiced Fries | \$9 *(V, VG, GF)*

Golden Potato and Cheese Gratin | \$9 *(VG, GF)*

Whipped Yukon Gold Potato | \$9 *(VG, GF)*

RECEPTION- DESSERT

Prices are per guest. All reception dessert stations are chef attended, chef attended stations are priced at \$350 per chef, per station (2 hours maximum).

Pre-Dinner Reception Station

Pricing is based on a minimum of three stations and served for a maximum of one hour.

Single selections will be subject to additional charge.

Heavy Welcome and Dinner Reception

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

For stations that require a Culinary Attendant, one for every 50 guests is needed, unless stated otherwise.

Culinary Attendant fee: \$350 each.

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

Gelato Paradiso | \$35

**chef attended station (V, VG, GF)*

Choice of Two Seasonally Inspired Flavors, spun to order

Mini Waffle Cones or Cups

Churros Station | \$33

**chef attended station (VG)*

Selection of Toppings | chocolate, cacao nibs, vanilla whipped cream, toasted almonds, freeze dried fruits, salted caramel, sprinkles and vanilla ice cream

S'mores Station | \$35

Marshmallows, selection of chocolate, graham crackers (VG)

Set-up fee required | \$200

Sweet Grill Station | \$35

**chef attended station*

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

A Little Bit of a Good Thing

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

Served with freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

Tiramisu (VG)

Vanilla Bean Panna Cotta (VG, GF)

Amaretti Cookies (VG)

Madeleines | vanilla, chocolate or matcha (VG)

Spiced Chocolate Tart (VG)

Churros (VG)

Seasonal Fruit Empanada (VG)

Citrus Tart (VG)

Strawberry Shortcake (VG)

Assorted Profiteroles | vanilla, coffee, chocolate (VG)

Chocolate Rocher (VG)

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

Seasonal Fruit Tart (VG)

Peanut Caramel Crunch (VG)

LATE NIGHT

Prices are per dozen (unless otherwise specified). Minimum three dozen per selection.

Savory

Pacific Rim Beef Slider | \$64

cheddar, pickle, special sauce, brioche bun

Herbaceous Crispy Falafel Slider | \$64

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

Classic 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 & Parmesan Fries | \$10 per guest (VG, GF)

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

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

Flatbreads

Prices are per flatbread. 25-inch artisanal flatbread (10 slices per flatbread)

Pesto and Sundried Tomato | \$27 garlic cream, peppers, feta, lemon (VG)

Margherita | \$27 tomato sauce, fior de latte, basil (VG)

Spicy Chorizo | \$29 tomato sauce, roasted onion, parmesan

Sweet

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

Served with freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

Tiramisu

Vanilla Bean Panna Cotta

Amaretti Cookies

Madeleines | vanilla, chocolate or matcha

Spiced Chocolate Tart

Churros

Seasonal Fruit Empanada

Citrus Tart

Strawberry Shortcake

Assorted Profiteroles | vanilla, coffee, chocolate

Chocolate Rocher

Assorted Financier | brown butter, chocolate, hazelnut

Seasonal Fruit Tart

Peanut Caramel Crunch



DINNER

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Fairmont
GRAND DEL MAR

DINNER – PLATED

Served with artisanal breads and butter, freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

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

Prices are per guest, a \$15 per person surcharge will be added to the menu price for groups smaller than 18 guests.

Pricing is based on a Three or Four Course Menu. If a choice of entrée is offered and a pre-count is provided in advance, the higher price of the two entrées will be charged. This option is limited to two selections plus a Vegetarian option. A choice of entrée may be offered table side, on the night of the event when the four-course option is selected. Two courses are to be served prior to the entrée. This option is limited up to three selections including a Vegetarian option. Pricing will be equivalent to the higher priced entrée plus \$35 per entrée.

Plated Dinner

Three-Course dinner includes choice of one soup or salad (*upgrade to starter for additional \$16*), one main, and one dessert.

Add \$29 for Four Courses. Choice of one soup or salad, one starter, one main, and one dessert.

Soups

Truffled Celeriac Velouté | roasted apple, toasted hazelnuts

(VG, GF)

Summer Corn (*seasonally available May 1–October 1*)

roasted corn, popcorn, smoked paprika

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, VG, GF)

Creamy Lobster Bisque (*additional \$7 per guest*) | cognac,

crustacean powder (GF)

Salads

Heirloom Tomato and Burrata | basil, aged balsamic

(VG, GF)

Roasted Beetroot and Citrus | humboldt fog, citrus,

pistachio (VG, GF)

Waldorf Salad | mustard frill, grape, shropshire blue

cheese, concord grape vinaigrette (VG, GF)

Poached Bosc Pear | arugula, toasted hazelnuts, blue

cheese crumble, caramelized honey vinaigrette (VG, GF)

Duck Prosciutto & Chicory | citrus, endive, almond (GF)

Melon Salad | salemeto picante, labneh, mint (GF)

Perfectly Ripe Stone Fruit and Burrata Cheese

(*seasonally available June 1 – September 1*) | pickles red

onion, mint, extra virgin olive oil (VG, GF)

Chilled Starters

Sweet Pea Soup | citrus mint (VG)

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 fraîche (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 and Cod Cake | celeriac rémoulade,

citrus, frisée, petit greens (VG)

Heirloom Tomato and Ricotta Tart | flaky puff

pastry, whipped citrus ricotta, basil, mint, aged

balsamic vinegar (VG)

DINNER – PLATED

Served with artisanal breads and butter, freshly brewed regular and decaffeinated coffee, and an assortment of hot teas.

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

Prices are per guest, a \$15 per person surcharge will be added to the menu price for groups smaller than 18 guests.

Pricing is based on a Three or Four Course Menu. If a choice of entrée is offered and a pre-count is provided in advance, the higher price of the two entrées will be charged. This option is limited to two selections plus a Vegetarian option. A choice of entrée may be offered table side, on the night of the event when the four-course option is selected. Two courses are to be served prior to the entrée. This option is limited up to three selections including a Vegetarian option. Pricing will be equivalent to the higher priced entrée plus \$35 per entrée.

Plated Dinner

Three-Course dinner includes choice of one soup or salad (*upgrade to starter for additional \$16*), one main, and one dessert. Add \$29 for Four Courses. Choice of one soup or salad, one starter, one main, and one dessert.

Mains

FROM THE OCEAN

King Salmon | \$145

tiny vegetables, champagne nage (GF)

Roasted Sablefish | \$179

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

Baja California Sea Bass | \$150

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

California Halibut | \$179 (*seasonally available May 1–October 1*)

fingerling potatoes, farmers market vegetables, shellfish butter, dill oil (GF)

Coriander & Fennel Crusted Ahi Tuna | \$165

chickpea fricassee, artichoke, olives, Herbed olive oil (GF)

FROM THE RANCH

Slow Roasted Beef Tenderloin | \$164

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

Aromatic Braised Beef Short Rib | \$155

caramelized onion tart, broccoli purée, red wine jus (GF)

Apple Thyme Glazed Chicken | \$142

eggplant caponata, celeriac espuma, sauce robert (GF)

Duo of Lamb | \$170

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

Cinnamon Smoked Duck Breast | \$168

cherry thyme clafouti, glazed beets, spiced duck jus (GF)

Berkshire Pork Loin | \$154

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

FROM THE MARKET

Forest Mushroom & Leek Strudel | \$142

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

Celeriac Tortellini | \$142

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

Heirloom Tomato and Ricotta Tart | \$142

flaky puff pastry, whipped citrus ricotta, basil, mint, aged balsamic vinegar (VG)

WHERE THE SURF MEETS THE TURF

Wagyu Filet and Lobster | \$225

potato gratin, heirloom carrot, natural jus

Beef Tenderloin Oscar | \$240

dungeness crab, asparagus, bernaise (GF)

DINNER – PLATED

Served with artisanal breads and butter, freshly brewed regular and decaffeinated coffee, and an assortment of hot teas.

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

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Plated Dinner

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Add \$29 for four-courses. Choice of one soup or salad, one starter, one main, and one dessert.

Desserts

Valrhona Ganache Bar

chocolate brownie, passion fruit, sesame praline (VG)

Bahibe Mousse Cake

salted caramel, hazelnut (VG)

Coconut Rice Pudding

tropical fruit, rum caramel (V, VG, GF)

Pavlova

passionfruit curd, mango confit

Citrus Meringue Tart

preserved berry, basil (VG)

Vanilla Caramel Cake

roasted peach, elderflower (*fruit subject to change due to availability*) (VG)

Earl Grey Panna Cotta

apricot, almond (*fruit subject to change due to availability*) (VG)

Honey Cake

yogurt crèmeux, Carlsbad strawberry (*fruit subject to change due to availability*) (VG)

S'mores Tart

dark chocolate, toasted meringue, graham (VG)

CHEF'S SEASONALLY INSPIRED CUSTOM MENU

Custom menu starting at \$250 per guest.

Each dinner is accompanied by artisanal bread and Grand Del Mar rescue honey butter.

DINNER – BUFFET

Prices are per guest, served for a maximum of 2 hours.

Served with artisanal bread and butter, freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

A \$15 per person surcharge will be added to the menu price for groups smaller than 40 guests.

Grand | \$196

Leek and Potato Soup | bacon, smoked paprika, parmesan (GF)

Gathered Greens Salad | fennel, carrot, radish, caramelized honey vinaigrette (V, VG, GF)

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

Grilled Farmers Market Vegetable Sampler | marinated olives, fresh herb, olive oil (V, VG, GF)

Mary's Chicken Breast | peri peri (GF)

Slow Baked King Salmon | saffron nage (GF)

Locally Made Semolina Pasta | roasted mushroom, confit garlic, cherry tomatoes, parmesan cheese, olive oil

Roasted Fingerling Potatoes | garlic oil, scallions (V, VG, GF)

Chefs Selected Vegetables | butter glazed, fleur de sel

Apple Crumble Tart | mezcal caramel, vanilla chantilly (VG)

Chocolate Crunch Bar | chocolate brownie, malted mousse, caramel (VG)

Pasture | \$210

Roasted Forest Mushroom Soup | pickled hon shimiji, thyme (VG)

Roasted Beetroot Salad | humboldt fog, orange, walnut (VG, GF)

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

Gathered Greens Salad | fennel, carrot, radish, caramelized honey vinaigrette (V, VG, GF)

Grilled Farmers Market Vegetable Sampler | marinated olives, fresh herb, olive oil (V, VG, GF)

Smoked Beef Brisket | red wine jus (GF)

Enhance to beef carvery for additional \$15 per guest.

**chef attendant fee, \$350*

Mary's Farms Chicken Breast | sherry brown butter vinaigrette (GF)

King Salmon | potato and leek chowder (GF)

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

Golden Potato and Cheese Gratin | sweet onion, gruyere, cracked pepper (VG, GF)

Chefs Selected Vegetables | butter glazed, fleur de sel (V, VG, GF)

Crème Fraîche Panna | preserved fruit, vanilla crunch (VG)

Chocolate Crunch Bar | chocolate brownie, malted mousse, caramel (VG)

DINNER – BUFFET

Prices are per guest, served for a maximum of 2 hours.

Served with artisanal bread and butter, freshly brewed regular and decaffeinated coffee, and an assortment of hot teas. A \$15 per person surcharge will be added to the menu price for groups smaller than 40 guests.

California Tide | \$230

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

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

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

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

Grilled Farmers Market Vegetable Sampler | marinated olives, fresh herb, olive oil (V, VG, GF)

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

Roasted Wagyu Beef Striploin | red wine jus (GF)

Enhance to beef carvery for additional \$15 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 | butter glazed, fleur de sel (V, VG, GF)

Pavlova | seasonal fruit, vanilla chantilly (VG, GF)

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

Brownie Tart | valhrona chocolate, cocoa crust (VG)



DINNER – BUFFET

Prices are per guest, served for a maximum of 2 hours.

Served with artisanal bread and butter, freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

A \$15 per person surcharge will be added to the menu price for groups smaller than 40 guests.

Build-Your-Own Dinner Buffet

\$210 per guest. Choice of one soup, three salads or starters, two mains, three accompaniments and two desserts.

\$240 per guest. Choice of one soup, four salads or starters, three mains, four accompaniments, and three desserts.

Soups

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

Caramelized Onion and Potato | bacon, parmesan (GF)

Warm Puree of Celeriac | apple and celery heart salad, sunflower seed (VG, GF)

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

West Coast Chowder | salmon, mussels, potato, lemon, dill

Sweet Corn (seasonally available May 1 – October 1) | jalapeño, lime, cilantro (VG, GF)

Garden Pea (can be prepared hot or cold) | citrus, mint (VG, GF)

Salads and Starters

Gathered Greens Salad | fennel, carrot, radish, caramelized honey vinaigrette (V, VG, GF)

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

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

Chicory | radicchio, endive, amaranth, blood orange, pine nuts, orange blossom dressing (V, VG, GF)

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

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

Avocado & Cucumber Salad | citrus, garden herbs, arugula (VG, GF)

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

Grilled Mediterranean Vegetable Sampler | marinated olives, fresh herb, olive oil (V, VG, GF)

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

Heirloom Tomato and Ricotta Tart | flaky puff pastry, garden herb, aged balsamic vinegar (VG)

Chickpea Hummus | feta, za'atar spice, crudité (V, VG, GF)

DINNER – BUFFET

Prices are per guest, served for a maximum of 2 hours.

Served with artisanal bread and butter, freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

A \$15 per person surcharge will be added to the menu price for groups smaller than 40 guests.

Build-Your-Own Dinner Buffet

\$210 per guest. Choice of one soup, three salads or starters, two mains, three accompaniments and two desserts.

\$240 per guest. Choice of one soup, four salads or starters, three mains, four accompaniments and three desserts.

Mains

FROM THE OCEAN

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

Pacific Striped Bass | tidal vegetables,
leek fumet (GF)

Lois Lake Steelhead | chowder sauce,
petit herbs (GF)

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

California Halibut (seasonally available
May 1 – October 1) | sweet corn velouté

Chilean Sea Bass (additional \$15 per
guest) | yuzu dashi butter (GF)

FROM THE RANCH

Aromatic Braised Beef Short Rib |
natural jus (GF)

Slow Roasted Beef Striploin |
red wine jus (GF)

**Mary's Farms Organic Chicken
Breast** | sherry brown butter
vinaigrette (GF)

Gremolata Crusted Lamb |
cardamom spiced jus

Confit Duck Leg | cherry jus (GF)

FROM THE MARKET

Ricotta & Spinach Cannelloni | creamy
béchamel | grana padano | herb
gremolata

Heirloom Tomato & Ricotta Tart | flaky
puff pastry, garden herb, aged balsamic
vinegar (VG)

Forest Mushroom and Leek Strudel |
roasted garlic cream (VG)

Locally Made Semolina Pasta | roasted
mushroom, confit garlic, cherry tomatoes,
parmesan cheese, olive oil (VG)

Accompaniments

Chef's Selected Vegetables |
butter glazed, fleur de sel (VG, GF)

Broccolini | lemon, chili, parmesan

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

Sweet Local Corn on the Cob (VG, GF)
(seasonally available May 1–October 1) |
crema, cilantro, chili (VG, GF)

Baby Bok Choy |
ginger, sésame (V, VG, GF)

Roasted Sweet Carrots |
pistachio dukkah (VG, GF)

Delta Asparagus |
preserved lemon (VG, GF)

Roasted Root Vegetables |
maple, black pepper (VG, GF)

Forest Mushroom |
umami butter (VG, GF)

Roasted Cauliflower | vadouvan (VG, GF)
Whipped Yukon Gold Potatoes |
chives (VG, GF)

Roasted Fingerling Potatoes |
garlic oil, scallions (VG, GF)

Spiced Chickpea Fricassee |
italian parsley (V, VG, GF)

Golden Potato & Cheese Gratin |
gruyere, cracked pepper (VG, GF)

French Lentil Du Puy Cassoulet |
bacon, parsley (GF)

Creamy Yellow Corn Polenta |
parmesan cheese (VG, GF)

Aromatic Steamed Jasmine Rice
(V, VG, GF)

DINNER – BUFFET

Prices are per guest, served for a maximum of 2 hours.

Served with artisanal bread and butter, freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

A \$15 per person surcharge will be added to the menu price for groups smaller than 40 guests.

Desserts

Tiramisu (VG)

Vanilla Bean Panna Cotta (GF)

Amaretti Cookies (VG)

Madeleines | vanilla, chocolate or matcha (VG)

Spiced Chocolate Tart (VG)

Churros (VG)

Seasonal Fruit Empanada (VG)

Citrus Tart (VG)

Strawberry Shortcake (VG)

Assorted Profiteroles | vanilla, coffee, chocolate (VG)

Chocolate Rocher (VG)

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

Seasonal Fruit Tart (VG)

Peanut Caramel Crunch (VG)

Crème Fraîche Cheesecake

Baba au Rum, Tropical Fruit



Kids Menu | \$42

Prices are per child, 12 years and under.

Three-courses include a choice of one starter, one main, and one dessert.

Each plated kid's meal is accompanied by artisanal bread and butter.

Starters

Gathered Greens Salad

carrots, cucumber, cherry tomatoes, lemon vinaigrette (VG, GF)

Creamy Tomato Soup

croutons, parmesan (VG, GF)

Chicken Noodle Soup

classic rich broth, chicken breast, aromatics

Crisp Vegetable Crudit 

carrot, cucumber, celery, grape tomato, creamy ranch dip (VG, GF)

Mains

Roasted Chicken

golden yukon mashed potatoes, chef selected vegetables, gravy (GF)

Seared Salmon

golden yukon mashed potatoes, chef selected vegetables, creamy dill sauce (GF)

Cheeseburger

cheddar cheese, ketchup, mayonnaise, golden fries

Chicken Strips and Fries

ketchup, plum sauce

Macaroni & Cheese

classic creamy sauce (VG)

Spaghetti and Bolognaise

rich tomato meat sauce, parmesan cheese

Spaghetti and Tomato Sauce

parmesan cheese (VG)

Desserts

Ice Cream Sundae

vanilla ice cream, chocolate sauce, whipped cream, sprinkles (GF)

Chocolate Brownie

whipped cream, chocolate sauce (VG)

Trio of House-made Cookies



BEVERAGES

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Fairmont
GRAND DEL MAR

BEVERAGE SELECTIONS

Hourly Beverage Packages

Packages are based on consecutive hours.

Pricing is per person and will be charged on the final guarantee.

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

Single Hour Package

Premium \$42

Luxury \$55

Grand \$70

Two Hour Package

Premium \$68

Luxury \$90

Grand \$130

Each Additional Hour

Premium \$30

Luxury \$40

Grand \$60

Beer Selections | \$12 per drink

Select a maximum of five.

Bud Light

Stella Artois

Stone Buenaveza

Alesmith

Harland GDM IPA

Erdinger N/A

Miller Lite

Modelo

Harland Japanese Lager

Golden Road Mango Cart

Ballast Point California Kolsh

Charged on Consumption

Price per drink.

Hosted Bar

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

Non-Hosted Bar

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

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

BEVERAGE SELECTIONS

Beverage Packages

One Bar with one bartender per 75 guests is standard.

Bartender Fee - \$300 each for up to four hours duration. Each additional hour \$150 per hour, or part thereof.

Our standard pour on liquor is 1.5 fluid ounces, after dinner drinks 2.0 fluid ounces and portwine 3.0 fluid ounces.

Premium Selections

Finlandia, Vodka - Rajamaki, Finland

Beefeater Gin - Kennington, UK

Bacardi Silver, Rum- Puerto Rico

Hornitos Silver, Tequila - Jalisco, Mexico

Jim Beam, Rye - Clermont, Kentucky, USA

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

The Famous Grouse, Blended Scotch Whiskey - Perthshire, Scotland

Sparkling Wine

Prosecco, Mionetto, Valdobienne, Veneto, Italy

Sauvignon Blanc

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

Cabernet Sauvignon

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

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Luxury Selections

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

Malfy, Gin - Moncalieri, Turin, Italy

Bacardi 8 years, Rum - Puerto Rico

Casamigos Silver, Tequila - Jalisco, Mexico

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

Templeton, Rye Whiskey - Templeton, Iowa, USA

Chivas Regal, Scotch Whiskey - Speyside, Scotland

Sparkling Wine

Champagne Brut, Nicolas Feuillatte, Reims, France

Chardonnay

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

Sauvignon Blanc

Massey Dacta, Marlborough, New Zealand

Rosé Wine

Dom Ott by Ott Rosé, Côtes de Provence, France

Pinot Noir

Shea Wine Cellars, Newberg, Willamette Valley, Or

Cabernet Sauvignon

Saddleback Cellars, Oakville, Napa Valley, CA

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Grand Selections

Absolute Elyx Vodka - Ahus, Sweden

Botanist Gin - Isle of Islay, Scotland

Bacardi Gran Reserva 10 Year, Rum - Puerto Rico

Casamigos Reposado & Blanco, Tequila - Jalisco, Mexico

Woodfort Reserve, Bourbon Whiskey - Versailles, Kentucky, USA

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

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

Sparkling Wine

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

Chardonnay

Château Montelena, Napa Valley, CA

Sauvignon Blanc

Lucien Crochet, Sancerre, France

Rosé Wine

Dom Ott by Ott Rosé, Côtes de Provence, France

Pinot Noir

Flowers, Sonoma Coast, CA

Cabernet Sauvignon

Frank Family, Cabernet Sauvignon, Napa Valley

Bordeaux Blend

Justin, 'Isoceles', Paso Robles, CA

The Ultimate Enhancement (select one)

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

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

BEVERAGE SELECTIONS

Cordials and After-Dinner Selections

Price per drink. (2.0 fluid ounces)

Hosted Bar

After Dinner Drinks

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

Cognac, Armagnac & Grappa

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

Non- Hosted Bar

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

After Dinner Drinks

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

Cognac, Armagnac & Grappa

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

An Enhanced Drinking Experience

Signature Cocktails

THE GRAND MARGARITA | \$25

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

FOGGY CANYON FASHIONED | \$22

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

THE DEL MAR DAME | \$23

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

THE TIJUANA MULE | \$26

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

Champagne Cocktails

MEXICALI MIMOSA | \$24

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

CARLSBAD 75 | \$23

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

RACE TRACK ROYALE | \$22

Schramsberg Sparkling Wine, Pomegranate Juice, Basil Infused Simple Syrup

MIMOSA STATION | \$20

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

BLOODY MARY STATION | \$25

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

No Proof Cocktails

GRAPEFRUIT MAI TAI | \$15

Grapefruit Juice, Orgeat Syrup, Lime Juice

THE MEDICINE | \$15

Pineapple Juice, Ginger, Lemon Juice, Honey

WATERMELON COLLINS | \$15

Watermelon Juice, Lemon Juice, Agave

PINK LADY | \$15

Muddled Raspberry, Lemon Juice, Apple Juice

Specialty Tequilas

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

BEVERAGES - WINES

Wines

SPARKLING WINES

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

WHITE WINES

CHARDONNAY

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

SAUVIGNON BLANC

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

ROSÉ WINES

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

*Additional wines may be available upon request

BEVERAGES - WINES

Wines

PINOT NOIR

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

CABERNET SAUVIGNON

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

BORDEAUX BLEND

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

OTHER REDS

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

*Additional wines may be available upon request

EVENT GUIDELINES

GUARANTEE

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

SERVICE CHARGE AND TAXES

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

ADDITIONAL LABOR FEES

There will be a bartender fee of \$300 per bartender for up to four (4) consecutive hours per 75 guests. Each hour after the four-hour duration will be charged at an additional \$100 per hour, or part thereof. There will be a culinary attendant fee of \$350 per Chef for applicable action stations. Action stations are noted within the menu. The hotel reserves the right to charge a service fee for set-up of function spaces with extraordinary requirements.

BUFFET MINIMUMS

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

PARKING

Valet parking is available for your day guests at \$25 per car. You may host the parking for your guests and have these charges applied to your account.

SPECIAL SERVICES

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

OUTSIDE VENDORS

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

ALCOHOL AND OUTSIDE FOOD AND BEVERAGE

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

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

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

California law requires that all alcohol sales will conclude at 2:00 am (last call at 1:30 am) in accordance with licensing.

It is our policy that outside food and/or beverage of any kind may not be brought into the Fairmont Grand Del Mar by client or attendees.

NOISE ORDINANCE

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

Daily, 10:00 am – 10:00 pm

TIMING, WEATHER AND OUTDOOR SPACE

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

Breakfast functions: the evening prior

Lunch functions: 9:00 am

Dinner functions: 2:00 pm

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



Gathering has never felt so natural.

Fairmont
GRAND DEL MAR

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