

*Fairmont*  
SCOTTSDALE PRINCESS



BANQUET MENU



WELCOME TO THE FAIRMONT SCOTTSDALE PRINCESS

## Memorable Experiences Start with Exceptional Dining Events



With an award winning culinary team and the largest meetings resort in the Fairmont Hotels & Resorts portfolio worldwide, our commitment to service excellence shows during events at the Fairmont Scottsdale Princess.

Our meetings and events feature uniquely local themes with inventive cuisine and classic décor. Executive Chef Conor Favre and his diverse team of banquet chefs create cuisine with styles and recipes from around the world using only the finest food and beverage products available.

From international to classic Americana and modern cuisines, our menu items are passionately house-made and presented with thoughtful service. We strive to provide our guests with a memorable experience, while catering to those who seek the classic comfort of home-cooked selections.

### SUSTAINABLE FOODS & PARTNERSHIPS

Fairmont believes in and supports the sustainability of our planet. As part of our contribution to the green movement, we partnered with Trinity Oaks, a Napa Valley Winery, to plant a tree for every bottle of wine sold. Our beverage program allows a compliment to every event, from a casual beer-tasting dinner to the most elegant champagne toast.

### FAIRMONT LIFESTYLE CUISINE PROGRAM 🌱

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. This program includes a selection of menus to address diabetes, heart-healthy, vegan, raw, macrobiotic and gluten-free diets and contribute to guests' well-being, vitality and energy. As part of Fairmont's commitment to environment stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans-fat.

*We are pleased that you are considering our renowned banquet facilities and look forward to working with you to create a distinctive and memorable event.*





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## BREAKFAST BUFFETS

All pricing is per person. Minimum charge is for 50 people, a \$10 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.  
\*Chef attendant required where indicated.

### GOOD MORNING STARTER\* 73

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Carved Fruit & Fresh Berries  
Seasonal Locally Grown Assorted

Organic Hard Boiled Eggs

Organic Greek Yogurts  
House-Made Granola

Oatmeal  
Dried Fruit, Brown Sugar, Cinnamon

Applewood Smoked Bacon &  
Chicken Apple Gouda Sausage

Classic Hashbrowns

Farm Fresh Scrambled Eggs  
Roasted Tomatoes, Garden Herbs

### Omelets

Made to order with choice of:

Whole Eggs, Egg Whites, Pepper Jack Cheese, Aged Cheddar Cheese, Black Forest Ham, Spinach, Sautéed Mushrooms, Asparagus, Bell Peppers, Caramelized Onions, Pico de Gallo, Salsa, Chopped Bacon, Chorizo

\*One Chef Attendant required per 75 guests.

Multigrain Muffins, Breakfast Breads  
& Assorted Bagels (toaster provided)  
Sweet Creamery Butter, Plain & Chive Cream Cheese Spreads

Freshly Brewed Coffee & Select Teas

NOTE: Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.

All prices are in US Dollars and are valid through December 31, 2023. Menu items may contain nuts and nut by-products—please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.





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*All pricing is per person. For groups less than 20 people, an \$10 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### RUSTIC FARM-TO-TABLE 63

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Carved Fruit & Fresh Berries

Organic Greek Yogurt Parfaits  
Pistachio, Granola, Strawberries, Fresh Berries

Organic Egg Frittata  
Baby Kale, Swiss, Shaved Peppers, Olive Oil

Farmhouse Eggs Benedict  
Poached Eggs, Buttermilk Biscuits, Smoked Brisket,  
Poblano Pepper Hollandaise

Country Potatoes

Thick Sliced Bacon

Chef's Selection of Breakfast Pastries  
Blueberry Muffins, Banana Nut Muffins, Croissants,  
Chocolate Croissants

Freshly Brewed Coffee & Select Teas

### AMERICAN CLASSICS 65

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Carved Fruit & Fresh Berries  
Melons, Berries

House-made Granola  
Whole, 2%, Non-Fat, Soy, Almond Milk

Farm-Fresh Scrambled Eggs  
Roasted Tomatoes, Garden Herbs

Cinnamon Brioche French Toast  
Berry Basil Compote, Warm Vermont Maple Syrup,  
Sweet Creamery Butter

Thick Country Bacon & Link Sausage

Signature Breakfast Potatoes  
Sweet Pepper, Onion

Chef's Selection of Breakfast Pastries  
Bear Claws, Cinnamon Buns, Cheese Danish

Freshly Brewed Coffee & Select Teas

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### COUNTRY BREAKFAST 69

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Carved Fruit & Fresh Berries  
with Honey & Mint

Organic Greek Yogurt

Home-Style Biscuits & Black Pepper Sausage Gravy

Southern Style Grits  
Cheddar Cheese on the Side

Waffles  
Sweet Creamery Whipped Butter, Warm Maple Syrup

*Please select one:*

Buttermilk  
Banana  
Chocolate Chip  
Maple Pecan

Aged Cheddar Cheese Scrambled Eggs

Smoked Breakfast Sausage & Applewood Smoked Bacon

Skillet Potatoes  
Caramelized Onion, Rosemary

Chef's Selection of Breakfast Pastries  
Sticky Buns, Chocolate Chip Scones, Fruit Filled Turnovers

Freshly Brewed Coffee & Select Teas

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### EL DESAYUNO 68

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Mexican-Inspired Pastry Selection  
Apple Empanadas, Cinnamon Sugar Orejas, Pepita Cajeta Roll

Hand-Carved Melon

Bionicos  
Cajeta Sweetened Greek Yogurt, Tropical Fruit, House-Made Granola, Coconut Flake

Breakfast Enchiladas  
Scrambled Eggs, Corn Tortilla, Ranchero Sauce, Queso Fresco, Shredded Cabbage, Pico de Gallo

Salsa Fresca  
Guacamole, Cilantro Lime Crema

Churro French toast  
Vanilla & Cinnamon Spiced Brioche, Cajeta Drizzle, Warm Maple Syrup

Chicken Jalapeño Sausage

Rustic Potatoes  
Chorizo, Cotija, Cilantro

Freshly Brewed Coffee & Select Teas

### EARLY RISER 61

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Oatmeal  
Dried Fruit, Brown Sugar, Cinnamon

Carved Fruit & Fresh Berries

Organic Greek Yogurt Parfaits  
Sun-Dried Fruit, House-Made Granola

Market Egg White Frittata  
Roasted Tomatoes, Green Asparagus, Wild Mushrooms, Feta Cheese

Chef's Selection of Breakfast Pastries  
Muffins, Croissants, Assorted Donuts, Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee & Select Teas

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Buffet menus based on a 2-hour duration.

## LIFESTYLE CONTINENTAL 🌿 55

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

House-Made Granola Bars & Breakfast Breads

Carved Fruit & Fresh Berries

Hard Boiled eggs

Chia Seed Pudding  
Fresh Fruit, Berry Compote

Hand-Crafted Smoothies  
Green Detox, Mixed Berry

Freshly Brewed Coffee & Select Teas

## PRINCESS CONTINENTAL 49

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Carved Fruit & Fresh Berries

Organic Greek Yogurt

Chef's Selection of Breakfast Pastries  
Apple Danish, Cherry Danish, Chocolate Croissants,  
Butter Croissants, Sweet Creamery Butter, Preserves,  
Marmalade, Multigrain & Sourdough Toast

Freshly Brewed Coffee & Select Teas

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## COLD BREAKFAST ENHANCEMENTS

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\*Chef attendant required where indicated

### ATLANTIC SALMON 17

House-Cured and Cold Smoked Salmon

Please select one:

Traditional Gravlax  
AZ Citrus-Cured  
Truffle-Beet Cured

Accompaniments to include:

Hard Boiled Eggs, Assorted Mini Bagels, Cream Cheese,  
Sliced Red Onion, Ripe Tomatoes, Capers (Toaster Provided)

### MADE-TO-ORDER SMOOTHIES\* 12

Please select two:

Coconut - Lemon - Pineapple  
Mango Lime  
Chocolate - Banana - Yogurt  
Orange Creamsicle  
Strawberry - Banana

\*One Chef Attendant required per 75 guests.

### FRUIT PARFAITS 11

Organic Yogurt, House-Made Granola, Fruit Compote, Berries

### HARD-BOILED ORGANIC EGGS 48

Pricing is per dozen. Minimum of one dozen.

### BREAKFAST BOWLS 16

Please select one:

#### BYO Yogurt Bowl

Plain Greek, Vanilla Greek Yogurt, Cubed Seasonal Melons,  
Mixed Berries, Assorted Granola, Dried Fruits, Coconut Flake,  
Chia Seeds, Flax Seeds

#### BYO Açai Bowl

Plain, Vanilla Yogurt, Banana Chips, Dried Fruit Medley,  
Vanilla Almond Granola, Açai Sorbet, Fresh Berries

\*One Chef Attendant required per 75 guests.

#### Power Bowl\*

Quinoa, Kale, Mushrooms, Italian Sausage, Red Pepper Pesto,  
Poached Egg

#### Barley Bowl

Black Barley, Seasonal Squash, Toasted Walnuts, Watercress,  
Avocado, Poached Egg

### DONUT TIME 72

Assorted Fresh Donuts

Pricing is per dozen. Minimum of one dozen.

### MUESLI PARFAITS 11

Orange Curd, Roasted Pepitas, Crispy Quinoa, Berries, Dried Fruit

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## HOT BREAKFAST ENHANCEMENTS

*All pricing is per person unless otherwise indicated. For groups less than 10 people, an \$10 menu surcharge per person will apply.  
\*Chef attendant required where indicated*

### MADE-TO-ORDER EGGS & OMELETS\* 19

Whole Eggs, Egg Whites

*Made to order with choice of:*  
Pepper Jack, Cheddar, Black Forest Ham, Spinach,  
Sautéed Mushrooms, Asparagus, Caramelized Onions,  
Pico de Gallo, Chopped Bacon, Chorizo, Bell Pepper

*\*One Chef Attendant required per 75 guests. Minimum is for 50 people  
surcharge of \$10 per person for any groups less than 50.*

### BREAKFAST PROTEINS 11

*Please select one:*

Smoked Bacon  
Farmer Sausage  
Turkey Bacon  
Turkey Jalapeño Sausage  
Chicken Apple Gouda Sausage

### INDIVIDUAL SAVORY QUICHES 16

*Please select one:*

Roasted Tomato & Wild Mushroom  
Aged Cheddar

Honey Ham  
Caramelized Onion, Gruyere

Egg Whites  
Artichokes, Sun-Dried Tomatoes, Spinach, Goat Cheese

Southwest Vegetable  
Poblano Corn, Pepper Jack, Pico de Gallo

### BREAKFAST SANDWICHES 13

*Please select one:*

Sausage  
Egg, Cheddar, English Muffin

Bacon  
Egg, Cheddar, English Muffin

Eggs Florentine  
Roasted Tomatoes, Ciabatta

Breakfast Burrito  
Egg, Pepper Jack, Tortilla, Salsa, Avocado Salsa

Ham  
Egg, Swiss, Croissant

Southwest Chicken Sausage  
Egg, Pepper Jack, Challah Roll

### BREAKFAST FAVORITES 15

*Please select one:*

Cinnamon Brioche French Toast  
Berry Basil Compote, Warm Maple Syrup, Sweet Creamery Butter

Malted Belgian Waffle  
Assorted Berries, Syrup, Strawberry Compote, Sweet Creamery Butter,  
Chantilly Cream

Pancakes  
Maple and Berry Syrups, Sweet Creamery Butter

*Please select one:*

Buttermilk  
Chocolate  
Strawberry Pistachio  
Blueberry

*\*One Chef Attendant required per 75 guests.  
Available as an action station.*

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# PLATED BREAKFASTS

All pricing is per person. For groups less than 10 people, an \$10 menu surcharge per person will apply.

## GOOD MORNING ARIZONA\* 48

Freshly Squeezed Orange Juice

Southwest Frittata

Chicken Jalapeño Sausage

Rustic Potatoes  
with Herbs

Organic Yogurt Parfait  
AZ Citrus, Pepita Granola

Mexican Inspired Pastry Selection  
Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee & Select Teas

## WEST COAST BISTRO 46

Freshly Squeezed Orange Juice

Melon & Berry Parfait  
Mint, Arizona Honey

California Spinach & Gruyère Quiche  
Roasted Campari Tomato Jam, Petite Garden Salad, Herb Vinaigrette

Herb-Smashed Yukon Gold Potatoes

Chef's Selection of Breakfast Pastries/Muffins  
Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee & Select Teas

## THE CLASSICS 44

Freshly Squeezed Orange Juice

Farm-Fresh Scrambled Eggs  
Snipped Garden Herbs, Olive Oil Roasted Tomatoes,  
Sweet Peppers, Onion

Signature Breakfast Potatoes

Applewood Smoked Bacon

Chef's Selection of Breakfast Pastries/Muffins  
Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee & Select Teas

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# TO-GO BREAKFAST

All pricing is per person.

## BREAKFAST ON-THE-GO 34

Please select one:

**Sausage**  
Egg & Cheddar on an English Muffin

**Bacon**  
Egg & Cheddar on English Muffin

**Eggs Florentine**  
with Roasted Tomatoes on Ciabatta

**Breakfast Burrito**  
Egg, Pepper Jack with Salsa & Avocado Salsa

Includes:

Whole Fruit

Granola Bar

Yogurt

Freshly-Brewed Coffee & Select Teas

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*All pricing is per person. For groups less than 20 people, a \$5 menu surcharge per person will apply. Specialty Break menus based on a 30-minute duration. For each additional 30 minutes, menu price increase of \$8 per person will apply.*

### LEMONADE STAND 22

Rosemary Agave, Strawberry Lime & Arnold Palmer Lemonades  
Meyer Lemon Bar  
Lemon Vanilla Shortbread  
Lemon Meringue Cupcake

Freshly Brewed Coffee & Select Teas

### ENERGY 24

A Combination of Energy & Power Drinks  
Chilled Coffee Drinks  
Peanut Butter & Banana Smoothie  
House-Made Raw Chocolate Protein Bar  
House-Made Cranberry Nut Energy Bar

Freshly Brewed Coffee & Select Teas

### BAKE SALE 23

Freshly Baked Cookies—Chunky Chocolate, Macadamia Nut,  
Oatmeal Raisin, Snickerdoodle  
Pecan Pralines  
Fudge Brownies  
Butterscotch Blondies  
Assorted Whoopie Pies

Freshly Brewed Coffee & Select Teas

### AFTER SCHOOL SPECIAL 24

*Please select three:*  
Assorted Whole Fruits  
Individual Crudités, Green Goddess Dressing  
Mini Grilled Cheeses  
Buffalo Chicken Bites & Dip  
Peanut Butter & Jelly Cookie Sandwich

Freshly Brewed Coffee & Select Teas

### SMOOTHIE BAR 25

Smoothies—Tropical, Very Berry, Peanut Butter Chocolate Crumble  
Fruit Skewers with Agave Yogurt Dipping Sauce  
Muesli Bar—Raw Chocolate Protein Bar, Cranberry Almond Granola Bar

Freshly Brewed Coffees & Select Teas

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### CHOCOLATE BLACKOUT 24

Chocolate Chip Cookies  
Chocolate Brownies with Fudge  
Triple Chocolate Cookie  
Chocolate Raspberry Verrine  
Salted Caramel Chocolate Tart

Freshly Brewed Coffee & Select Teas

### ARIZONA TRAILS 23

Assorted Whole Seasonal Fruit  
Build-Your-Own Trail Mix—Granola, Pumpkin Seeds, Dried Fruits,  
M&M's, Roasted Almonds, Cashews, Pecans,  
Toasted Shredded Coconut  
Beef Jerky  
House-Made Muesli Bar

Freshly Brewed Coffee & Select Teas

### CARNIVAL TREATS 24

*Please select three:*  
Cotton Candy (Server Attendant fee: \$150)  
Pretzel Bites  
Mini Turkey Corn Dogs  
Dipping Sauces: Ketchup, Yellow Mustard, Cheese Sauce  
Kettle Corn (Server Attendant fee: \$150)  
Homemade Cracker Jacks

Freshly Brewed Coffee & Select Teas

### NATURE'S FINEST 28

Fresh Juices—Watermelon Prickly Pear, Green, Carrot Ginger  
Assorted Dried Fruit & Nuts  
Strawberry & Honeydew with Chantilly Cream  
Vegan Energy Bars

Freshly Brewed Coffee & Select Teas





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## SPECIAL BREAKS (Continued)

All pricing is per person. For groups less than 20 people, a \$5 menu surcharge per person will apply.  
Specialty Break menus based on a 30-minute duration. For each additional 30 minutes, menu price increase of \$8 per person will apply.

### SOUTH OF THE BORDER 32

Build-Your-Own Nachos  
Beef Machaca & Chicken Tinga

Accompaniments to include:  
Corn Tortilla Chips  
Queso Sauce  
Diced Onion with Cilantro  
Signature Salsa & Guacamole  
Pickled Chiles  
Cotija Crema

Churros  
Ibarra Chocolate Cake  
Flan Shot  
Chipotle Ganache Tart

Freshly-Brewed Coffee & Select Teas

### KERNEL CART 22

Popcorn (Server Attendant fee: \$150)

Please select two:  
Natural  
Butter  
Kettle Corn  
Truffle Bacon Fat

FLAVORING:  
Please select three:  
Jalapeño Cheddar  
Sea Salt  
Parmesan Cheese  
BBQ Spice  
Southwest Spice  
Tajín  
Rosemary Dijon  
Buffalo Bleu Cheese

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# BREAK ENHANCEMENTS

All pricing is per person. For each additional 30 minutes, menu price increase of \$8 per person will apply.

\*For groups less than 20 people, a \$5 menu surcharge per person will apply. Break Enhancements are menus based on a 30-minute duration.

<b>WARM SOFT PRETZELS*</b> Yellow Mustard, Beer Cheese <i>Pricing is per pretzel.</i>	12	<b>ASSORTED WHOLE FRUIT</b> 🌿 <i>Pricing is per piece.</i>	5
<b>HUMMUS &amp; PITA CHIPS*</b> <i>Pricing is per person.</i>	12	<b>SLICED FRESH FRUIT*</b> 🌿 <i>Pricing is per person.</i>	10
<b>CHIPS, SALSA &amp; GUACAMOLE*</b> <i>Pricing is per person.</i>	18	<b>ASSORTED BAGELS</b> Assorted Flavored Cream Cheeses <i>Pricing is per dozen.</i>	96
<b>DOMESTIC CHEESE PLATTER*</b> <i>Pricing is per person.</i>	17	<b>ASSORTED FRESHLY BAKED MUFFINS</b> <i>Pricing is per dozen.</i>	76
<b>SIGNATURE MIXED NUTS</b> <i>Pricing is per pound.</i>	40	<b>ASSORTED FRESHLY BAKED PASTRIES</b> <i>Pricing is per dozen.</i>	76
<b>BAR MIX &amp; HARD PRETZELS</b> <i>Pricing is per pound.</i>	40	<b>ASSORTED FRESHLY BAKED COOKIES</b> <i>Pricing is per dozen.</i>	72
<b>HOME-MADE GRANOLA BARS</b> <i>Pricing is per dozen.</i>	60	<b>FUDGE BROWNIES &amp; BLONDIES</b> <i>Pricing is per dozen.</i>	72
		<b>WHOOPIE PIES</b> Vanilla, Chocolate, Red Velvet Flavors <i>Pricing is per dozen.</i>	72
		<b>BUILD-YOUR-OWN TRAIL MIX</b> <i>Pricing is per person.</i>	12
		<b>CHOCOLATE-DIPPED STRAWBERRIES</b> <i>Pricing is per dozen.</i>	72
		<b>FRESH DONUTS</b> <i>Pricing is per dozen.</i>	72

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\*For groups less than 20 people, a \$5 menu surcharge per person will apply. Break Enhancements are menus based on a 30-minute duration.

<b>FRESHLY BREWED COFFEE &amp; TEA</b>	
Freshly Brewed Regular & Decaffeinated Coffee	
Selection Health & Wellness Teas	
GALLON	125
HALF GALLON	65
One gallon serves approximately 20 cups.	

<b>MINERAL WATER</b>	8
330 ML Glass Sparkling or	
330 ML Paperboard Still	
Pricing is per bottle.	

<b>SOFT DRINKS</b>	8
Pricing is per can.	

<b>GATORADE</b>	8
Pricing is per can.	

<b>RED BULL</b>	9
Regular & Sugar-free	
Pricing is per can.	

<b>FRESHLY BREWED UNSWEETENED ICED TEA</b>	100
Pricing is per gallon.	

<b>FRESH LEMONADE OR PRICKLY PEAR LEMONADE</b>	100
Pricing is per gallon.	

<b>FRUIT-INFUSED WATER</b> ●	68
Pricing is per gallon.	

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## LUNCHEON BUFFETS

*All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### SOUTHERN STYLE 78

Vegan Gumbo

Farm-Fresh Greens

Rainbow Carrots, Grape Tomatoes, Radish, Candied Pecans, Buttermilk Dressing

Country Potato Salad

Crushed Yukons, Bacon, Shaved Onions, Celery, Dijon Vinaigrette

Deviled Egg Macaroni Salad

Green Onions, Dijon Aioli, Paprika

Sliced Watermelon

Smoked Beef Brisket

BBQ Sauce, Cabbage & Carrot Coleslaw

*One Chef Attendant required per 150 guests.*

Rotisserie-Style Chicken

Natural Jus, Caramelized Onions & Herbs

Blackened Steelhead

Hoppin' John Relish, Creole Caper Remoulade

Pimento Mac & Cheese Cobbler

Herb Crust

Jalapeño Cheddar Cornbread

& Flaky Buttermilk Biscuits

Sweet Creamery Butter

Donut Bread Pudding

Caramel Sauce

Bourbon Caramel Pecan Tart

Banana Pudding Shot

Freshly Brewed Coffee & Select Teas

### LITTLE HAVANA 75

Cuban Black Bean Soup

Shrimp Agua Chile Ceviche

Avocado, Tajin

Caesar Salad

Black Beans, Tomatoes, Grilled Hearts of Palm, Plantains, Avocado Caesar Dressing

Sweet Potato Picadillo

Roasted Sweet Potatoes, Marinated Chickpeas, Mixed Olives, Sun-Dried Tomatoes, Raisins, Oregano

Avocado & Tomato Salad

Cucumber, Red Onion, Feta, Lime Vinaigrette

Mahi Mahi Fillet

Charred Onion Mango Salsa, Cilantro Butter Sauce

Achiote-Rubbed Chicken Breasts

Chunky Sofrito, Sweet Fried Plantains

Coca-Cola Braised Pork

Carnitas, Grilled Onions

Crispy Yucca Fries

Black Beans & Rice

Pan de Bono & Artisan Rolls

Sweet Creamery Butter

Guava Cheese Pastelitos

Dulce de Leche Cheesecake

Cinnamon Rice Pudding Parfait

Freshly Brewed Coffee & Select Teas

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## LUNCHEON BUFFETS (Continued)

*All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### RUSTIC FARMER'S TABLE 75

Potato & Leek Soup  
Garlic Croutons, Bacon

Locally Farmed Greens Salad  
Arugula, Heirloom Radicchio, Fennel, Pistachio, Pickled Golden Raisins,  
Minus 8 Ver Jus

Charred Carrots Salad  
Farro, Caramelized Onions, Goat Cheese, Smoked Almonds,  
Spicy Orange Vinaigrette

Chilled Iceberg Salad  
Fresh Corn, Tomatoes, Herbs, Chive-Shallot Dressing

Wild Honey, Pommery Mustard-Glazed  
Chicken Breasts  
Roasted Garlic, White Cheddar Whipped Potatoes

Seasonal Vegetables & Cipollini Onions

Pesto-Rubbed Alaskan Wild Salmon  
Artichokes, Marinated Olives, Toasted Garlic, Pesto Cream Sauce

Pressed Short-Rib Grilled Cheese Sandwiches  
Bel Paese, Butter-Brushed Sourdough Bread

Artisanal Breads & Rolls  
Sweet Creamery Butter

Meyer Lemon Custard Tarts

Warm Stone Fruit Cobbler

Chocolate Pecan Tarts

Freshly Brewed Coffee & Select Teas

### THE ULTIMATE DELI 68

Rotisserie-Roasted Chicken Soup

Baby Greens Salad  
Sweet Onions, Beefsteak Tomatoes, Crumbled Feta Cheese,  
Buttermilk Ranch Dressing, Cracked Dijon Vinaigrette

Lemon & Thyme Potato Salad

Baby Kale & Fried Chickpea Caesar Salad

*Please select three:*

Gourmet Hot Sandwiches

**GRIDDLED OVERSIZED REUBEN** Deli Rye  
**PHILLY CHEESE STEAK** Onions, Provolone, Soft Roll  
**GRILLED VEGETABLE CHEESESTEAK** Mushrooms, Squash,  
Peppers, Pepper Jack Fondue  
**BACON FOCACCIA TURKEY MELT** Pesto, Provolone,  
Grilled Onions  
**BRIOCHE GRILLED CHEESE** Havarti, Smoked Gouda, Provolone,  
Garlic Butter

Hand-Crafted Cold Sandwiches

**GRINDER** Artisan-Cured Meats, Herb Vinaigrette,  
Heirloom Tomatoes, Shaved Lettuce, French Bread  
**BLT** Bacon, Butter Lettuce, Beefsteak Tomatoes, Avocado Aioli,  
Asiago Ciabatta  
**RED CURRY CHICKEN SALAD** Pickled Vegetables, Rocket Lettuce,  
French Loaf  
**TURKEY CLUB** Roasted Turkey, Bacon, Swiss Cheese, Lettuce,  
Ripe Tomato, Pesto Aioli, Brioche  
**PEPPERED ROAST BEEF** Provolone, Sherry Caramelized Onion,  
Arugula, Herb Focaccia  
**SOUTHWEST WRAP** Chopped Romaine, Black Beans, Pico,  
Brown Rice, Plant Based "Chicken", Cilantro Lime Vinaigrette

Assorted Pickles

House-Seasoned Kettle Chips with Caramelized Onion Dip

Apple Crumble Bar

Carrot Cake with Cream Cheese Frosting

Soft-Baked Chocolate Tart

Freshly Brewed Coffee & Select Teas

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## LUNCHEON BUFFETS (Continued)

*All pricing is per person. For groups less than 50 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### CAR HOP BURGER BAR 70

**Loaded Red Bean & Tomato Chili**  
Shredded Cheddar, Chopped Onions

#### Create-Your-Own Salad Bar

*Please select two:*

Hearts of Romaine, Iceberg Lettuce, Mixed Lettuces,  
Baby Spinach, Baby Arugula

*Please select two:*

Balsamic Vinaigrette, Peppercorn Ranch, Caesar, Blue Cheese,  
Italian, Thousand Island, French, Green Goddess

*Please select five:*

Cherry Tomatoes, Hot House Cucumbers, Carrot Curls,  
Bermuda Onions, Kalamata Olives, Radishes, Garbanzo Beans,  
Sun-Dried Tomatoes, Applewood Smoked Bacon, Dried Cranberries,  
Bell Peppers, Hard Boiled Eggs, Mushrooms, Beets,  
Blue Cheese Crumbles, Parmesan, Aged Cheddar,  
Goat Cheese, Croutons

#### Burger Bar

*Additional selections available for \$10 each, per person.*

*Please select two:*

**DOUBLE DECKER** Two All-Beef Patties, Mushrooms, Onion Jam,  
Havarti, Soft Bun

**CAR HOP** All-Beef Patty, American Cheese, Pickles,  
Special Sauce, Soft Bun

**GRILLED CHICKEN BREAST** Lettuce, Tomato, Shaved Onion,  
Provolone, Pesto Aioli, Soft Bun

**HAND-BATTERED COD FILLET** Baja Slaw, Tartar Sauce,  
Pickled Onion, Semolina Roll

**BRISKET SANDWICH** BBQ Sauce, Dill Pickle, Aioli, Soft Roll

#### Sides

Coleslaw, French Fries, Onion Rings, Ketchup

Strawberry Short Cake

Coconut Cream Pies

Flourless Chocolate Cake

Freshly-Brewed Coffee & Select Teas

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## LUNCHEON BUFFETS (Continued)

*All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### SOUTHWESTERN 72

#### Green Chili Sweet Corn Tortilla Soup

Crispy Tortilla Strips

#### Crisp Red Romaine Leaf Salad

New Mexico Chili Croutons, Shaved Asiago, Marinated Cherry Tomatoes, Traditional Dressing

#### Butter Lettuce Blt Salad

Black Bean, Corn, Pico De Gallo, Queso Fresco, Bacon, Avocado Vinaigrette

#### Pineapple Cucumber Salad

Pineapple, Cucumber, Jicama, Cilantro, Chili-Lime Vinaigrette

#### Chile Negro Quesadillas

Black Beans, Corn & Mushroom, Pepper Jack, Flour Tortillas, Guacamole, Salsa Verde, Salsa Fresca

#### Guajillo Chile Chicken Enchiladas

Grilled Chicken, Oaxaca Cheese, Shredded Cabbage, Crema

#### Campfire Grilled Baja Bass

Cilantro Chimichurri, Pickled Radish, Grilled Calabacitas, Crushed Yukon Gold Potatoes

#### Cheddar & Green Chili Cornbread

Whipped Butter, Arizona Honey

#### Mini Caramel Flan

#### Tres Leches Shot

#### Mango Dulce Caramel Tart

#### Freshly-Brewed Coffee & Select Teas

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# LUNCHEON BUFFETS (Continued)

All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply.  
Buffet menus based on a 2-hour duration.

## BUILD-YOUR-OWN PROTEIN BOWL 65

Roasted Tomato & Lentil Chili  
Sour Cream, White Cheddar, Chives

### Protein Bowl

#### SALAD BASES

Please select three:

#### COLD SELECTIONS

Baby Tuscan Kale  
Braised Chickpeas  
Basil Pesto Barley

#### HOT SELECTIONS

Tri-Color Quinoa  
Olive Oil Roasted Sweet Potato  
Rice & Lentil Pilaf

#### PROTEINS

Roasted Chicken Breast  
Charred Tofu  
Grilled Shrimp

#### ENHANCEMENTS

(+8 per person)  
Herb Marinated Salmon  
Flank Steak

#### TOPPINGS

Scallions  
Carrots  
Sprouts  
Dried Corn  
Heirloom Cherry Tomatoes  
Cucumber  
Golden Raisins  
Pumpkin Seeds  
Almonds

#### DRESSINGS

White Balsamic  
Sesame Ginger  
Green Goddess

Green Tea Custard Tart  
Mango Passion Mousse Cake  
Summer Berry Sour Cream Mousse Shot

Freshly-Brewed Coffee & Select Teas

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## LUNCHEON ENHANCEMENTS

*All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply.  
\*Chef attendant required where indicated.*

### INDIVIDUAL POT PIES 15

*Please select two:*

#### Traditional

Chicken, Peas, Carrots, Onions

#### Seafood

Lobster, Crab, Shrimp

#### Vegetarian

Seasonal Vegetables

#### Sheppard's Style

Beef, Potatoes, Corn, Carrots, Peas

#### Southwestern

Green Chili Pork, Onion, Cilantro

#### Chorizo

Potato, Corn, Vegetables

### ALTERNATIVE SOUP SELECTION 9

*Please select one:*

White Bean & Roasted Tomato with Sage Pesto

Chicken Tortilla, Roasted Tomato with Blue Corn Tortilla Strips

Roasted Corn with Cilantro Crème

Creamy Foraged Mushroom with Sherry

Tomato Bisque

Shrimp & Bacon Corn Chowder

Leek & Potato Soup Garlic Croutons, Bacon

### HAND-MADE MALTS & MILKSHAKES\* 12

Classic Chocolate, Strawberry, Vanilla

*\*One Chef Attendant required per 75 guests.*

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# BOXED LUNCHES

All pricing is per person.

## LUNCH ON-THE-GO

Two selections \$55  
Three selections \$62

### Sandwiches

#### OVEN-ROASTED TURKEY

Applewood Smoked Bacon, Jack Cheese, Chipotle Mayonnaise, Sourdough

#### PEPPERED ROAST BEEF

Provolone, Sherry Caramelized Onion, Arugula, Onion Roll

#### SHAVED COUNTRY HAM

Creamy Deli Mustard, Arugula, Shaved Red Onion, Tomato, Bacon, Havarti, Country Sourdough

#### SLICED CHICKEN

Tomato Pesto, Provolone, Arugula, Ciabatta

#### CAPRESE SANDWICH

Fresh Mozzarella, Beefsteak Tomatoes, Basil Pesto, Balsamic, Focaccia

#### ITALIAN VEGETARIAN SANDWICH

Herb Roasted Vegetables, Whipped Ricotta, Arugula, Tomato Pesto, Country Loaf

### Wraps

#### GRILLED PORTOBELLO

Roasted Pepper, Spinach, Caramelized Onion Jam, Provolone, Golden Wheat Tortilla

#### CHICKEN SALAD

Shaved Vegetables, Butter Lettuce, Pesto Aioli, Quinoa, Spinach Tortilla

### Salads

#### GREEK SALAD

Chopped Romaine, Shaved Onions, Marinated Olives, Salami, Pepperoncini, Feta, Oregano Vinaigrette

#### SUPERFOOD

Kale, Quinoa, Wheat Berries, Sweet Potato, Edamame, Goat Cheese, Tomato Vinaigrette

#### SOUTHWEST COBB SALAD

Baby Greens, Roasted Corn, Black Beans, Heirloom Tomatoes, Green Onion, Chipotle Ranch

### Sides

Please select one side:

Pommery Mustard Fingerling Potato Salad

Cous Cous, Tabbouleh, Cucumber, Sun-Dried Tomatoes, Onion

Pasta Salad, Scallions, Corn, Red Peppers, Black Beans, Tomatoes, Cilantro

Quinoa, Black Beans, Corn, Tomato, Feta, Avocado Vinaigrette

### Includes:

- Whole Fruit Potato Chips
- Giant Chocolate Chip Cookie

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# PLATED LUNCHEON

All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Plated luncheon pricing includes assorted rolls with sweet creamery butter, one soup or salad, one entrée, one dessert, and freshly brewed coffee and select teas. Additional courses \$8 per person.

## Soups

- WHITE BEAN & ROASTED TOMATO** Sage Pesto
- TOMATO TORTILLA** Fresh Avocado, Blue Corn Tortilla Strips
- MELON GAZPACHO** Hearts of Palm, Herbs
- ROASTED CORN** New Mexico Chili Cream
- CREAMY FORAGED MUSHROOM** Sherry
- CELERY ROOT & APPLE**

## Salads

- BABY ROMAINE**  
Romaine Spears, Olive Oil-Cured Tomato, Croutons, Shaved Parmesan, Caesar Dressing
- CONFIT TOMATOES**  
Burrata, Purple Cress, Rustic Bread, Evo
- MIXED ORGANIC GREENS**  
Frisée, Cucumbers, Heirloom Tomatoes, Rainbow Carrots, Farm-Fresh Herb Vinaigrette
- BABY BEETS & TINY GREENS**  
Smokey Blue, Strawberries, Candied Nut, Champagne Chive Vinaigrette
- MEDITERRANEAN GREENS**  
Cucumber, Tomatoes, Olives, Barrel-Aged Feta, White Balsamic Dressing
- ROASTED BABY HEIRLOOM CARROTS**  
Petit Greens, Local Chèvre, Almond Maple Vinaigrette

## Entrées

- ORGANIC CHICKEN BREAST**  
Pulped Heirloom Tomatoes, Potato Silk
- JIDORI CHICKEN BREAST**  
Roasted Cauliflower, Tiny Vegetables, Pearl Onion, Red Pepper Chimichurri
- HERB-ROASTED CHICKEN**  
Smoked Mashed Potatoes, Carrot Top Garlic Pesto

- SEARED PACIFIC SALMON** 65  
Asparagus Fricassée, Pee Wee Potatoes, Charred Leeks, Lemon Butter Sauce
- ROASTED RED SNAPPER** 68  
Lentils, Confit Fennel, Baby Asparagus, Fresno Chili, Grilled Lemon Citronette
- PAN-SEARED HALIBUT** 68  
Fregola, Blistered Tomatoes, Seasonal Squash, Spanish Chorizo, Paquillo Vinaigrette
- BRAISED BEEF SHORT RIBS** 68  
Soft Polenta, Asparagus and Tomato Salad, Natural Jus
- PEPPER-CRUSTED HANGER STEAK** 68  
Asparagus, Grilled Onions, Confit Fennel, Natural Jus
- SHORT-RIB RAGU** 58  
Gnocchi, Peas, Onions, Sage
- SWEET POTATO RISOTTO** 53  
Charred Romanesco Broccoli, Mushrooms, Aged Parmesan
- TOASTED GARLIC PAPPARDELLE** 52  
Artichokes, Calabria Chiles, Shaved Ricotta, Citrus

## Desserts

- TAKE FIVE BAR**  
Flourless Chocolate Cake, Pretzel Peanut Butter Crunch, Bittersweet Chocolate Mousse
- LEMON CHEESECAKE PILLOW**  
Basil-Scented Lemon Curd, Vanilla Bean Cheesecake, Strawberry Compote
- TRIPLE CHOCOLATE** 62  
White Chocolate Crèmeux, Milk Chocolate Bavarian, Dark Chocolate Glaze
- HAZELNUT TART** 62  
Hazelnut Custard, Chocolate Ganache, Soft Vanilla Caramel
- STRAWBERRIES & CREAM** 62  
Strawberry Compote Center, Rolled Oat Sponge Cake, Strawberry Cream
- MANDARIN**  
Mandarin Jelly, Coffee Cream, Whipped White Chocolate Chantilly

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# HORS D'OEUVRES

All pricing is per dozen. Minimum of one dozen per selection.

## VEGETARIAN HORS D'OEUVRES

Hot	
VEGETARIAN SPRING ROLLS	Scallion Ponzu
108	
PHYLLO-WRAPPED SPINACH & FETA PURSE	
110	
CHIPOTLE CAULIFLOWER "WINGS"	Vegan Ranch
108	
HARISSA CHICKPEA FRITTER	Preserved Lemon Tzatziki
108	
CRISPY GOAT CHEESE	Romesco, Saba
108	
BLACK BEAN EMPANADA	Chimichurri
110	

Cold	
BAKED MINI POTATOES	Chive Crème Fraîche
108	
BEET & GOAT CHEESE MACARON	Pistachio
110	
SUN-DRIED TOMATO & CREAM CHEESE CORONET	
110	
STREET CORN TOAST	Cilantro, Fresno
108	

## SEAFOOD HORS D'OEUVRES

Hot	
DUNGENESS CRAB CAKES	Lemon, Chive Aioli
118	
CRISP CALAMARI	Jalapeño Cilantro Dipping Sauce
116	
SHRIMP CORN DOG	Old Bay Tartar
118	
LOBSTER MAC-N-CHEESE FRITTER	
118	

Cold	
TUNA TATAKI	Wakame and Cucumber Salad
118	
SMOKED SALMON TART	Caviar, Egg
116	
MEXICAN SHRIMP COCKTAIL	
118	
SALMON POKE	Avocado, Ryu, Dark Soy
118	
HAMACHI CEVICHE	Radish, Apple, Yuzu
120	

## SAVORY HORS D'OEUVRES

Hot	
KALBI-GLAZED PORK BELLY	112
SHORT RIB	Black Beans, Jalapeño Glaze, Cotija
114	
MINI-BEEF EMPANADAS	Chimichurri
114	
BUFFALO-STYLE CHICKEN BITES	Creamy Blue Cheese Dressing
112	
KOREAN-STYLE FRIED CHICKEN NUGGET	Cucumber Kimchi
112	
'CHICKEN & WAFFLE'	Bourbon Barrel Maple
112	
DUCK CONFIT CROQUETTE	114
QUESO FUNDIDO CHORIZO MAC FRITTER	114

Cold	
SEARED-BEEF TENDERLOIN CROSTINI	Gorgonzola
114	
MELON & SOPPRESSATA	112
MANCHEGO & MEMBRILLO	Spanish Chorizo
112	
DEVILED EGG	Smoked Bacon, Chive
108	
BLACK PEPPER GOAT CHEESE FIG PROSCIUTTO CONES	110
GOAT CHEESE TRUFFLES	Pepitas, Lime, Chili
114	

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## COLD RECEPTION STATIONS

All pricing is per person, unless otherwise indicated. For groups less than 20 people, a \$15 menu surcharge per person will apply.  
All stations must be guaranteed for the full attendance.  
\*Chef attendant required where indicated.

### CHARCUTERIE

Cured Salami, Sopressata, Capicola, Prosciutto, Dried Sausage,  
Cured & Brined Olives, Peppers, Fruit Preserves,  
Selection of Crusty Bread, English Crackers

### MEZZE

Traditional Hummus, Feta Dip, Baba Ghanoush, Brined Olives,  
Crisp Romaine, Grilled Vegetables, Toasted Pita Chips

### FARMER'S MARKET CHEESES

Domestic & International Cheeses, Dried Fruits, Grapes,  
Salted & Candied Nuts, Freshly-Baked Artisan Breads & Crackers

### MARKET FRESH CRUDITÉS

Assorted Baby Vegetables, Peppered Ranch,  
Roasted Garlic Hummus

### CHILLED SHELLFISH DISPLAY

Pricing is per dozen. Minimum of one dozen per selection.

Poached Colossal Shrimp Cocktail  
East & West Coast Oysters  
Alaskan King Crab Legs  
Little Neck Clams  
Maine Lobster Medallions

### BYO WEDGE SALAD

Little Gems & Baby Iceberg

**TOPPINGS:** Tomatoes, Red Onion, Carrot Ribbons, Corn, Black Beans,  
Avocado, Currants, Blue Cheese, Cheddar, Egg, Walnuts, Pepitas,  
Chicken, Shrimp, Bacon, Croutons  
**DRESSINGS:** Buttermilk Herb, Green Goddess, White Balsamic,  
Spicy Mustard Vinaigrette

### CURED MEATS & MOZZARELLA

Freshly Sliced Prosciutto & Cured Meats

Burrata, Sliced Mozzarella, Ciliegine Artisan Baked Breads,  
Marinated Olives, Pickled Vegetables, Sour Cherry Spread,  
Balsamic Vinegar, Evoo

### BYO GUACAMOLE STATION

Lime Crushed Avocado, Pico de Gallo, Jalapeños, Chicharrones,  
Puffed Corn, Pomegranate, Cotija, Bacon, Tortilla Chips

### SUSHI BAR

Serving size 5 pieces per person. \$6 per additional piece.  
Chef attendant required per 150 guests for action station.

Accompaniments Include:

Soy Sauce, Wasabi, Pickled Ginger, Chopsticks

18	<b>TIER 1</b>	42
	ASSORTED SUSHI ROLLS	
	Nigiri Sushi, Tuna, Salmon, Whitefish, Ebi Shrimp, Tako	
23	<b>TIER 2</b>	52
	ASSORTED SUSHI ROLLS	
	Nigiri Sushi, Tuna, Salmon, Whitefish, Ebi Shrimp, Tako Sashimi (Fresh from the Market)	
	STEAMED EDAMAME with Sea Salt	
21	<b>TIER 3</b>	62
	ASSORTED CLASSIC & SPECIALTY SUSHI ROLLS	
	Nigiri Sushi, Tuna, Salmon, Whitefish, Ebi Shrimp, Tako Sashimi (Fresh from the Market)	
	STEAMED EDAMAME with Sea Salt	
	SQUID SALAD   SEAWEED SALAD	

ENHANCEMENTS BELOW MAY BE ADDED TO ANY TIER ABOVE:

	Ceviche*	12/ea
	<b>AHI TUNA</b> Scallion, Cucumber, Sesame, Nori	
	<b>OCTOPUS</b> Cilantro, Lime, Toasted Garlic	
	<b>SEABASS BEET AGUACHILE</b> Cucumber, Red Onion, Cilantro, Serrano	
	<b>SCALLOP &amp; SHRIMP</b> Orange, Radish, Cucumber	
	Poke*	
35	<b>TUNA POKE BOWL</b>	12
	Nori, Scallions, Marinated Onions, Cucumber, Sesame, Chili	
	<b>SALMON POKE BOWL</b>	12
	Namasu, Nori, Spicy Mayo, Lomi Tomatoes, Crispy Shallots, Sushi Rice	
23	<b>KIMCHI BABY SHRIMP POKE BOWL</b>	12
	Cucumber, Samjang Vinaigrette, Rainbow Carrots, Wakame, Sushi Rice	

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## HOT RECEPTION STATIONS

All pricing is per person, unless otherwise indicated. For groups less than 20 people, a \$15 menu surcharge per person will apply.  
All stations must be guaranteed for the full attendance.  
\*Chef attendant required where indicated.

### CARVED RIBEYE\*

Natural Jus, Creamy Horseradish, Sea Salt Pullman Rolls

### 35 ADOBO-SPICED TURKEY BREAST\* 18

Cranberry-Orange Chutney, Jalapeño-Bacon Corn Muffins, Sage Gravy

ADD DEEP-FRIED TURKEY LEGS FOR \$10 PER PERSON

### CHURASSCO GRILL\*

Marinated Cuts of Chargrilled Beef, Pork, Sausage, Chimichurri, Crisp Yucca Fries

Grill available for outdoor events only.

### 33 SICILIAN PASTA\* 32

Please select two:

**CAVATELLI** Lobster Crab Sugo

**VEGAN MAC** Melted Kale, Garlic Crumb

**GNOCCHI** Sweet Corn, Truffle Bechamel, Pea Tendrills

**ORECCHIETTE** Spicy Italian Sausage, Pesto Cream, Sun-dried Tomato, Spinach

### SALT-CRUSTED SEASONAL FISH\*

Baked Whole Seasonal Fish, Cress, Shaved Radish, Fennel

### 28 RISOTTO\* 25

Please select two:

**ASPARAGUS** Wild Mushroom, Pecorino Romano

**BUTTERNUT SQUASH** Parmesan, Thyme

**SMOKED BACON** Roasted Tomato and Local Goat Cheese

**CRAB** Roasted Fennel, Arugula

**BABY SHRIMP** Lemon, Charred Peppers, Basil

### MESQUITE SMOKED SALMON\*

Guajillo Miso Glaze, Corn Salsa

### 25 ULTIMATE MAC & CHEESE BAR\* 28

**PASTAS:** Elbow Macaroni, Orecchiette

**CHEESES:** Sharp Cheddar, Truffle Gruyère, Fontina & Goat

**TOPPINGS:** Applewood Smoked Bacon, Country Ham, Prosciutto,

Caramelized Onions, Roasted Peppers, Wild Mushrooms,

Broccoli Florets, Peas, Parmesan Cheese,

Herb-Toasted Breadcrumbs

### WHOLE ROTISSERIE CHICKEN\*

Natural Jus, Buttermilk Biscuits, Hot Honey, Sweet Creamery Butter

### 18 SMOKEHOUSE MEATS\* 38

Smoked Meats, House-Made Sauces, Texas Toast

Please select two:

Brisket

Hot links

Pulled pork

Bone-in chicken

Please select three sauces:

BBQ

Carolina Gold Mustard

Tangy Vinegar

Chimichurri

Spicy BBQ

### TRADITIONAL PAELLA\*

Tender Chicken, Chistorra, Shrimp, Mussels, Scallops, Piquillo Peppers, Valencia Rice in Saffron Broth

### 35 SIZZLIN' FAJITAS\* 35

Marinated Chicken, Tender Sirloin Beef Strips, Grilled Peppers, Onions, Trio of Signature Salsas, Fresh Guacamole, Mexican Crema, Fresh Lime, House-Made Flour Tortillas

**SALSAS:** Charred Tomatillo, Salsa Fresca, Pico de Gallo

Grill available for outdoor events only.

### STREET CORN STATION

Chile, Aioli, Cilantro Lime Queso Fresco, Hot Cheetos, Lime, Crispy Bacon, Crema

### 18

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## HOT RECEPTION STATIONS (Continued)

All pricing is per person, unless otherwise indicated. For groups less than 20 people, a \$15 menu surcharge per person will apply.  
\*Chef attendant required where indicated.

### MINI BURGER BAR\*

Two Selections \$35  
Three Selections \$50

Serving size is 1.5 pieces of each option, per person.

For outdoor events, sliders will be cooked using our EVO grill, assembled and served to guests freshly made.

\*One Chef Attendant required per 75 guests.

Please select:

**THE CLASSIC** Ground Rib Eye, Marinated Tomato, Secret Sauce, American Cheese

**HAWAIIAN CHICKEN** Marinated Chicken Breast, Roasted Pineapple, Caramelized Onion Aioli, Kimchi Coleslaw

**SALMON FILLET** Marinated Tomato, Arugula, Shaved Onion, Tzatziki Sauce

**HOT CHICKEN** Pickles, Aioli, Soft Roll

**EL PUERCO** Aged Ham, Pulled Pork, Pickles, Swiss Cheese, Mustard

**ALOO TIKKI** Potato Cake, Cucumber Chutney, Garlic Yogurt, Tomato

**IMPOSSIBLE SLIDER** Soy Pickled Mushrooms, Caramelized Onions, Swiss Cheese, Truffle Aioli

**BLACK BEAN BURGER** Chipotle Aioli, Shredded Slaw

### FLATBREADS

Please select two:

**IMPORTED MEATS** Salami, Pepperoni, Capicola

**MARGARITA** Fresh Tomato, Basil, Mozzarella

**BUFFALO CHICKEN** Alfredo-Ranch Sauce, Pulled Chicken, Blue Cheese Crumbles, Buffalo Drizzle

**NDUJA** Goat Cheese Fondue, Arugula, Pickled Peppers, Saba Drizzle

**TRUFFLE SAUSAGE** Spicy Italian Sausage, Kale, Truffle Fondue, Red Onion

### FRITES & TREATS BAR\*

25

\*One Chef Attendant required per 75 guests.

#### FRITES

Please select three:

Hand-Cut Sweet Potato Fries  
Wedge-Cut Russet Potato Fries  
Southwest Seasoned Curly Fries  
Tater Tots  
Thick-Cut Idaho Chips  
Root Vegetable Chips

#### CHEESES & MEATS

Please select three:

Crispy Pork Belly Lardons  
Shredded Short Rib  
Buffalo Chicken  
Pulled Pork  
Tillamook Cheddar  
Parmesan  
Goat Cheese Crumbles

#### DIPS

Please select three:

Smokey Blue Cheese Fondue  
Onion-Chive Crème Fraiche  
Queso Sauce  
Brown Gravy  
Vegetarian Chili

ADDITIONAL SELECTIONS +5 PER PERSON

### STREET TACOS

35

Barbacoa, Pork Carnitas, Chicken Tinga

Mini Corn & Flour Tortillas

Accompaniments include: Diced Onion, Cilantro, Limes, Salsa Fresca, Pico de Gallo, Salsa Verde, Shredded Cabbage, Grilled Serranos, Cotija Cheese

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# RECEPTION DESSERTS

\*Chef attendant required where indicated. For groups less than 20 people, a \$15 menu surcharge per person will apply.

## SUNDAE STATION\*

Pricing is per person. Minimum 25 people.  
\*One Chef Attendant required per 75 guests.

### ICE CREAM FLAVORS

Please select two:

- Vanilla Bean Ice Cream
- Chocolate Ice Cream
- Strawberry Ice Cream
- Cookie Dough Ice Cream
- Dulce de Leche
- Mango Sorbet
- Raspberry Sorbet
- Strawberry Sorbet

### SAUCES

Please select two:

- Dulce de Leche
- Salty Caramel
- Butterscotch
- Chocolate Fudge
- Raspberry

### TOPPINGS

Please select five:

- Dark Chocolate Shavings
- Macerated Berries
- Toasted Coconut
- Candied Pecans
- Crushed Oreos™
- Whipped Cream
- Heath® Toffee Crumbles
- Peanut Butter Cup Chunks
- Roasted Peanuts
- Rainbow Sprinkles

ADDITIONAL SELECTIONS +2 PER PERSON

## 23 SHOTS & SWEETS

Pricing is per dozen. Minimum of one dozen per selection.

Please select four:

- Strawberry Shortcake Shot
- Chocolate Shot
- Blueberry Panna Cotta Shot
- Peaches & Cream Shot
- Pistachio Sour Cherry Shot
- S'mores Shot
- Salted Caramel Mix Nut Tart
- Chocolate Chip & Pistachio Cannoli
- Traditional Mini NY Cheesecake
- Assorted French Macaroons
- Red Berry Opera Torte
- Chocolate Fudge Cake

## BUILD-YOUR-OWN ICE CREAM SANDWICHES\*

Pricing is per person. Minimum 25 people.  
\*One Chef Attendant required per 75 guests.

### COOKIE FLAVORS

Please select three:

- Chocolate Chip, White Chocolate Macadamia, Peanut Butter, Snickerdoodle, Oatmeal

### ICE CREAM FLAVORS

Please select two:

- Vanilla, Chocolate, Strawberry, Dulce de Leche

### TOPPINGS

Please select four:

- Mini Chocolate Chips, Heath® Toffee Crumbles, White Chocolate Chips, Chopped Reeses® Peanut Butter Cups, Crushed Oreos™, Rainbow Sprinkles

ADDITIONAL SELECTIONS +2 PER PERSON

## BUILD-YOUR-OWN S'MORES STATION\*

Fire pit rental is not included.

- Traditional Graham Crackers, Hershey's® Chocolate Bars, Crunch® Bars, Reese's® Peanut Butter Cups, Jet-Puffed® Marshmallows

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## DINNER BUFFETS

*All pricing is per person. For groups less than 20 people, a \$18 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### TUSCAN TABLE 155

#### Minestrone

Seasonal Vegetables, Petite Pasta, Oregano

#### Marinated Farmer's Tomatoes

Heirloom & Beef Steak Tomatoes, Sweet Melon, Evoo, Balsamic, Basil Leaves

#### Marinated Artichoke Salad

Baby Romaine, Red Onion, Cured Olives, Salami, Pepperocini, Roasted Garlic Vinaigrette

#### Charred Cauliflower & Broccoli Salad

Pistachio, White Truffle Oil, Parmesan, Parsley, Lemon

#### Pasta & Braised Short-Rib

Orecchiette Pasta, Braised Beef Short-Ribs, Wild Mushrooms, Whole Grain Mustard, Truffle Demi-Glace, Shaved Pecorino

#### Seared Mediterranean Sea Bass

Fennel, Blistered Peppers, Piquillo Sauce

#### Roasted Organic Chicken Breast

Creamy Cannellini Bean Fricasee, Gremolata

#### Roasted Heirloom Carrots & Root Vegetables

Golden Raisins, Tomatoes, Country Olives

#### Asparagus

Crispy Prosciutto, Balsamic

#### Crushed Fingerling Potatoes

Citrus, Garlic

#### Tiramisu

#### Mascarpone Fig Tart

#### Strawberry Zabaglione

#### Freshly Brewed Coffee & Select Teas

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## DINNER BUFFETS (Continued)

All pricing is per person. For groups less than 20 people, a \$18 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

### LATIN FLAIR\* 160

#### Charred Poblano & Sweet Corn Soup

Cilantro Pesto, Freeze-Dried Corn

#### Baby Whole Leaf Lechuga Salad

Marinated Hearts of Palm, Toasted Pepitas, Queso Fresco, Cherry Tomatoes, Avocado Cilantro-Lime Dressing

#### Compressed Watermelon Salad

Watermelon, Cantaloupe, Cucumber, Mint & Aji Amarillo Vinaigrette

#### Latin Chopped Salad

Black Beans, Corn, Fave Beans, Jicama, Cucumber, Red Onion, Cherry Tomatoes, Chiles, Lemon Oregano Vinaigrette

#### Fresh Ceviche

Please select two:

**SHRIMP** Celery, Clamato, Pico de Gallo, Avocado

**AHI** Scallions, Citrus, Cucumber, Sesame Seed

**MIXTO** Scallop, Grilled Octopus, Serrano, Watermelon Radish, Cucumber, Red Onion

**SNAPPER** Coconut Leche de Tigre, Ginger Yellow Pepper

#### Mojo Pork\*

House-Made Tortillas, Chimichurri, Mango BBQ Sauce

Additional enhancement +15 per person.

One Chef Attendant required per 150 guests.

#### Charred Achiote Chicken Breast

Pineapple Pico de Gallo

#### Carved Picanha\*

Garlic Butter Marinated Sirloin Cap, Blistered Peppers, Grilled Onions

One Chef Attendant required per 150 guests.

#### Smashed Black Beans & Tostones

#### Vegetable Paella

Valencia Rice, Saffron, Mushrooms, Peas, Bell Peppers

#### Roasted Chayote & Seasonal Squash

#### Chile Dusted Broccolini

Baby Tomatoes, Garlic

#### Ibarra Cheesecake Shot

#### Alfajores

#### Guava Empanadas

#### Freshly Brewed Coffee & Select Teas

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## MEXICAN COCINA 165

**Pozole**  
Braised Chicken, Hominy, Chiles, Radish, Cabbage

**Guacamole & Salsa Bar**  
Traditional Guacamole, Salsa Verde, Pineapple Pico, Avocado Salsa, Salsa Fresca, Corn Tortilla Chips

**Ensalada De Lechugas**  
Tender Green, Red Romaine, Pepitas, Cotija Cheese, Baby Tomatoes, Chipotle Ranch Dressing

**Little Gem Lettuce**  
Cucumber, Radish, Goat Cheese, Chili-Lime Almonds, Chipotle Vinaigrette

**Sweet Corn Tamales**

**Street Tacos**  
Tender Marinated Skirt Steak, Small Corn Tortillas, Chopped Onion & Cilantro, Oaxacan Cheese, Fresh Lime Wedges

**Pork Carnitas**  
Slow-Roasted Pork Shoulder, Limes, Grilled Jalapeños, Pickled Onion & Cilantro Slaw

**Grilled Chipotle Snapper**  
Tomatillo Sauce, Heirloom Tomato Corn Salsa

**Adobo-Grilled Seasonal Vegetables**  
Cilantro Lime Rice

**Mexican-Style Street Corn**  
Grilled Corn, Chili Aioli, Crema, Cotija, Cilantro

**Dulce Churros**  
**Mango Tequila Tart**  
**Mexican Chocolate Cake**

**Freshly Brewed Coffee & Select Teas**

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Buffet menus based on a 2-hour duration.

## AMERICAN BISTRO\* 165

Baby Iceberg Wedge  
Bacon Lardons, Tomato, Chopped Egg, Blue Cheese Dressing

Arugula & Chicory Salad  
Sweet Citrus, Spiced Cashews, Grilled Pears, Black Garlic Vinaigrette

Heirloom Tomato & Buffalo Mozzarella Salad  
Grilled Fennel, Lemon Vinaigrette

Alaskan Wild Salmon  
Lemon Caper Sauce, Grilled Asparagus, Crispy Onions

Rosemary Chicken  
Tomato Ragout, Caramelized Garlic

Prime Rib Carving Station  
Natural Jus, Creamy Horseradish, Sea Salt, Pullman Rolls  
One Chef Attendant required per 150 guests.

Roasted Heirloom Cauliflower

Smashed Red Bliss Potatoes

Sautéed Green Beans  
Roasted Mushrooms, Shallots

NY Cheesecake  
Key Lime Pie  
Rum Raisin & Pear Bread Pudding

Freshly Brewed Coffee & Select Teas

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Buffet menus based on a 2-hour duration.

### COPPER CANYON COOKOUT\* 182

Pork Chile Verde Soup  
Fresh Flour Tortilla Chips

Campfire Salad  
Baby Greens, Grilled Radicchio, Grilled Carrots, Goat Cheese,  
Freeze-Dried Corn, Mesquite Honey Dressing

Western Butter Lettuce Wedge  
Shredded Cheddar, Smoked Bacon, Tear Drop Tomatoes,  
Red Onion, Cornbread Croutons, Jalapeño Ranch

Chuckwagon Sweet Potato Salad  
Roasted Jalapeño, Scallions, Caramelized Onions,  
Honey-Glazed Crushed Pecans

Baked Macaroni ‘N’ Cheese  
Cheddar, Smoked Provolone, Parmesan

Mesquite Grilled Corn  
with Rosemary Butter

Potato Bar

POTATOES: Crushed Yukon’s & Rustic Baked Potatoes  
SAUCES: Gruyere, Truffle Mushroom Gravy  
TOPPINGS: Applewood Smoked Bacon, Country Ham,  
Caramelized Onions, Cheddar, Pepper Jack, Scallions,  
Sour Cream, Sweet Creamery Butter, Broccoli Florets

Black Bean & Quinoa Succotash  
Seasonal Squash, Roasted Corn, Black Beans,  
Wild Mushrooms, Quinoa

Campfire Cookout

Open-flame, mesquite-grilled available for outdoor events only.  
Hand-carved for indoor events.

**SMOKED BBQ BABY BACK RIBS**  
BBQ Sauce, Baked Beans, Jalapeño Cornbread

From the Grill:  
**USDA PRIME RIB EYE STEAKS**  
Rosemary Aioli, Horseradish, Soft Rolls, Sweet Creamery Butter  
One Chef Attendant required per 150 guests.

**CAMP-FIRED AHI TUNA STEAKS**  
Seasonal Vegetable Escabeche  
One Chef Attendant required per 150 guests.

Raspberry Crunch Cake  
S’mores Tarts  
Apple Cinnamon Cobbler & Vanilla Bean Ice Cream  
Freshly Brewed Coffee & Select Teas

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## PLATED DINNERS

*All pricing is per person. For groups less than 20 people, a \$18 menu surcharge per person will apply. Our seafood selections are eco-friendly and sustainable. Due to seasonality, substitutions may occur. Plated dinner pricing includes assorted rolls with sweet creamery butter, freshly brewed coffee and select teas.*

### OPTIONAL COURSE

*Additional +18 per person*

#### Jumbo Lump Crab Cake

Charred Yellow Pepper Aioli

#### Ahi Tuna Crudo

Watermelon Radish, Hawaiian Sea Salt, Wakame Salad, Cracked Pepper, Ahi Amarillo Vinaigrette

#### Soy Glazed Pork Belly

Sweet Potato Purée, Shaved Radish, Brussels

#### Corn Ravioli

Merguez Bolognese, Wilted Greens

#### Sweet Pea Risotto

Crispy Prosciutto, Aged Parmesan

### SALAD

*Plated dinner pricing includes the choice of one à la carte salad selection.*

#### Little Gem Lettuce

Crispy Bacon Lardons, Poached Pear, Crumbled Roaring Forties Blue Cheese, Toasted Pine Nuts, White Balsamic Vinaigrette

#### Tender Baby Lettuce

Marinated Feta, Heirloom Radish, Citrus, Shallot Vinaigrette

#### Beets & Tomatoes

Roasted Beets, Heirloom Tomatoes, Goat Cheese, Crispy Prosciutto, Basil, Pistachio Vinaigrette

#### Baby Romaine

Queso Fresco, Torn Garlic Croutons, Marinated Heirloom Tomatoes, Corn, Black Beans, Chipotle Caesar Vinaigrette

#### Baby Iceberg Wedge

Candied Walnuts and Blistered Grape Tomatoes, Gorgonzola Cheese, Creamy Cracked Black Pepper Dressing

#### Grilled Pear

Arugula, Radicchio, Frisée, Chèvre Mousse, Hazelnuts, Sherry Caramel Vinaigrette

#### Roasted Vegetables

Ancient Grains, Herbs, Baby Lettuces, Roasted Carrots, Red Pepper Tahini Vinaigrette

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All pricing is per person. For groups less than 20 people, a \$18 menu surcharge per person will apply.  
Our seafood selections are eco-friendly and sustainable. Due to seasonality, substitutions may occur.  
Plated dinner pricing includes assorted rolls with sweet creamery butter, freshly brewed coffee and select teas.

## ENTRÉE

<b>Prime Rib Eye Steak</b> (Grilled Naturally-Raised USDA) Potato Risotto, Asparagus, Tomato Preserve, Sauce au Poivre	143	<b>Brick Chicken Breast</b> Fine Herbs, Sherry Vinegar Glaze, Potato Parmesan, Charred Carrots	125
<b>Charred Filet</b> Herbed Yukon Potato Cake, Carrot Purée, Melted Kale, Pickled Pearl Onion, Red Wine Demi	160	<b>Smoked Chicken</b> Caramelized Cauliflower, Chimichurri Potatoes, Pipan Rojo	125
<b>24-Hr Bourbon Braised Beef Short Ribs</b> Parsnip Potato Purée, Rainbow Carrots, Brussels Sprouts, Natural Jus Reduction, Chive Oil	140	<b>Grilled Beef Filet</b> (All Natural) Saffron Marinated Prawn, Ripe Tomato, Smoked Bacon and Pea Puréed Potatoes, Caramelized Onion Jus, Saffron Butter	172
<b>Charred Wild Sea Bass</b> Farro, Shaved Fennel, Charred Orange, Roasted Garlic Cream Sauce Chermoula	135	<b>Grilled Filet &amp; Wild Sea Bass</b> Parmesan Potato Purée, French Beans, Confit Tomato, Natural Reduction	175
<b>Roasted Halibut</b> Fregola Sarda, Preserved Lemon, Zucchini, Scallion, Tomato Confit, Gazpacho	135		
<b>Pan-Seared Branzino</b> Papas Bravas, Roasted Garlic-Dill Aioli, Sweet Pepper-Red Onion Escabeche, Espillette Oil	135		
<b>Crispy Skin Salmon</b> Cauliflower Purée, Root Vegetable Caponata, Pine Nut, Golden Raisins, Sherry Agriolce	130		
<b>Lemon Thyme-Marinaded Chicken</b> Chive Risotto, Charred Spring Onion, Roasted Cauliflower, Preserved Lemon Tomato Citronette	125		

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All pricing is per person.  
Plated dinner pricing includes assorted rolls with sweet creamery butter, freshly-brewed coffee and select teas.

## VEGETARIAN ENTRÉE

Seasonal Ravioli	100
Truffle Cream Sauce, Sweet Corn, Broccoli Rabe, Parmesan	
Mushroom “Scallops”	100
Saffron Risotto, Peppers, Asparagus, Chimichurri, Parmesan	
Gnocchi	100
Wilted Kale, Vegan Chorizo, Squash, Tomato Confit, Crispy Onions	
Cauliflower Steak	100
Sweet Potato, Crispy Chickpeas, Raisins, Salsa Macha	
Handmade Purple Barley Pasta	100
Arugula, Chevre Soubise, Broccoli, Preserved Lemons, Sauce Verge	

## DUO ENHANCEMENTS

Add one of these items to your entrée to create a duo.

Cold Water Lobster Tail	M.P.
Herb & Butter-Poached	
Braised Short Rib (5oz)	20
Bone Marrow Demi	
Jumbo Prawns	18
Two Jumbo U-10 Cold Water Spotted Prawns, Basil-Garlic-Shallot Evoo	
Petit Filet Mignon (4oz)	21
Sauce Béarnaise	
Jumbo Lump Crab Cake	21
Panko Crusted, Fines Herbs	

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# PLATED DESSERTS

Plated dinner pricing includes the choice of one à la carte dessert selection.

## DESSERT

**Cocoa Pod**  
Milk Chocolate Earl Grey Crémeux, Dark Chocolate Mousse, Cocoa Nib Brownie, Salted Chocolate Shortbread

**Summer Berry Pavlova**  
Lavender Meringue, Vanilla Crème Fraîche, Black Currant, Berry Consomme

**Modern Opera**  
Chocolate Almond Cookie, Dark Chocolate Brûlée Center, Whipped Espresso Cream

**The Strawberry**  
Strawberry Chocolate Mousse, Yuzu Curd, Vanilla Bean Sponge, Chocolate Soil

**Milk Chocolate Crunch Bar**  
Peanut Butter Milk Chocolate Mousse, Rice Krispy Crunch, Bittersweet Chocolate Ganache

**Chocolate Indulgence**  
Crunchy Hazelnut Dacquoise, Orange-Infused White Chocolate Cream, 72% Intense Chocolate Mousse

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# BEVERAGES

All pricing is per drink, unless otherwise indicated.

## DELUXE BAR 17

- FINLANDIA VODKA
- EXOTICO BLANCO TEQUILA
- BACARDI SUPERIOR RUM
- NEW AMSTERDAM GIN
- EVAN WILLIAMS BOURBON
- FAMOUS GROUSE SCOTCH

## PREMIUM BAR 19

- TITO'S HANDMADE VODKA
- LUNA AZUL 100% AGAVE TEQUILA
- CAPTAIN MORGAN SPICED RUM
- BEEFEATER GIN
- JACK DANIELS WHISKEY
- BULLEIT BOURBON
- DEWAR'S WHITE LABEL SCOTCH

## LUXURY BAR 25

- BELVEDERE
- CASA AMIGOS AÑEJO
- CLASE AZUL REPOSADO
- BACARDI GRAN RESERVA 10 YEAR
- THE BOTANIST ISLAY
- WOODFORD RESERVE BOURBON
- KNOB CREEK RYE
- MACALLAN 12 YEAR
- GRAND MARNIER

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## CORDIALS 17

## DOMESTIC BEER 9

## IMPORTED BEER 10

## CRAFT & LOCAL BEER 12

## SOFT DRINKS 8

## MINERAL WATERS 8

## BEER OFFERINGS

Our beer selection changes to reflect seasonal availability and trends. Please ask about current offerings.

## CRAFT COCKTAIL EXPERIENCES 21

Enhance your event with custom specialty bars and drinks. Please inquire about options.







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## WINE LIST

All pricing is per bottle.

### GREEN PARTNERSHIP WINES

Fairmont believes in and supports the sustainability of our planet. As part of our contribution to the green movement, we have partnered with Trinity Oaks to plant a tree for every bottle of wine sold. Please help us to make the world a better place and consider making this wonderful Napa County wine part of your program.

TRINITY OAKS CABERNET SAUVIGNON <i>CA</i>	64
TRINITY OAKS CHARDONNAY <i>CA</i>	64
TRINITY OAKS PINOT GRIGIO <i>CA</i>	64

### CHAMPAGNE & SPARKLING

MICHELLE BRUT SELECT <i>Columbia Valley, WA</i>	64
MIONETTO PROSECCO <i>ITA</i>	72
MUMM NAPA BRUT <i>Napa Valley, CA</i>	78
GRANDIAL BLANC DE BLANC CLASSICO <i>FRA</i>	84
MOËT & CHANDON IMPÉRIAL BRUT <i>Champagne, FRA</i>	152
VEUVE CLICQUOT YELLOW LABEL <i>Champagne, FRA</i>	180

### CHARDONNAY

CANYON ROAD <i>CA</i>	60
BONTERRA (ORGANIC) <i>Mendocino, CA</i>	66
HESS SHIRTAIL CREEK <i>Monterey, CA</i>	68
RODNEY STRONG, "CHALK HILL" <i>Sonoma Coast, CA</i>	72
SONOMA CUTRER <i>Russian River Valley, CA</i>	74
THE CALLING <i>Russian River Valley, CA</i>	84
JORDAN <i>Russian River Valley, CA</i>	102

### OTHER WHITES

This selection of white wines represents the light and crisp Varietals featuring notes of bright citrus fruits, melon and pear. These wines will pair well with seafood, shellfish, sushi, herb sand cheeses.

DR. LOOSEN RIESLING <i>Mosel, GER</i>	66
RAMON BILBAO ALBARINO <i>Rias Baixas, ESP</i>	66
VINO ROSÉ <i>WA</i>	64
FINI BARONE PINOT GRIGIO <i>Valdadige, ITA</i>	68
KIM CRAWFORD SAUVIGNON BLANC <i>Marlborough, NZL</i>	70
FOUR GRACES PINOT GRIS <i>Willamette Valley, WA</i>	72
LA CREMA SAUVIGNON BLANC <i>Sonoma Coast, CA</i>	80
CHATEAU LA FREYNELLE BLANC <i>Bordeaux, FRA</i>	86

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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

• WINE LIST


# WINE LIST (Continued)

All pricing is per bottle.

## MERLOT

H3 HORSE *Heaven Hills, WA*  
DECOY BY DUCKHORN *Sonoma, CA*

## PINOT NOIR

BONTERRA (ORGANIC) *Mendocino, CA*   
MEIOMI *CA*  
BANSHEE *Sonoma County, CA*  
ERATH "RESPLENDENT" *OR*

## CABERNET SAUVIGNON

CANYON ROAD *CA*  
BENZIGER (ORGANIC) *Sonoma County, CA*  
SILVER PALM *CA*  
BERINGER KNIGHTS VALLEY *Sonoma County, CA*  
B.R. COHN *Sonoma County, CA*  
THE CALLING *Alexander Valley, CA*  
NEWTON *Sonoma, CA*

## OTHER REDS

70 SEGHEISIO FAMILY ZINFANDEL *Sonoma County, CA*  
88 PESSIMIST RED BLEND *Paso Robles, CA*  
BODEGAS PALACIO CRIANZA *Rioja, ESP*  
ONE HOPE RED BLEND *CA*  
PIATTELLI MALBEC GRAND RESERVE *ARG*  
70 NUMANTHIA TERMES TORO TEMPRANILLO *Toro, ESP*  
88

All prices are in US Dollars and are valid through December 31, 2023. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Cellar wines are hand selected by the resort's sommelier to enhance your 5 Diamond event. Each wine may be purchased by the single bottle (7 days' notice suggested) or for large groups (39 days' notice suggested) and are based on availability from the vineyards. Detailed vintage & varietal information is available upon request. One Bartender fee of \$250.00 plus tax will be provided for every 100 guests for up to three hours. Each additional hour will be charged \$50.00 plus tax per hour. A bar setup fee of \$175.00 will be incurred for additional bars that are requested over the Fairmont Scottsdale Princess standard, as well as an additional bartender fee. Cash/No Host Bars will be subject to a \$20 per guest minimum. Pricing included basic mixer set-up, liquor, and beer selections based on consumption per beverage served. Wine is based on consumption for all package, host and cash bars. The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. Fairmont Scottsdale Princess, as licensee, is responsible for the administration of these regulations. It is a Resort policy that liquor may not be brought into the Resort for use in banquet or hospitality functions. Fairmont Scottsdale reserves the right to adjust prices without notice based on market conditions. Arizona State liquor laws permit alcoholic beverage service Monday-Saturday from 6am-2am and 10am-2am on Sunday.







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