



CLAREMONT CLUB & SPA
A FAIRMONT HOTEL

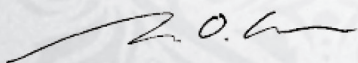
Welcome...

It is my distinct pleasure to welcome you to Claremont Club & Spa, A Fairmont Hotel. Originally constructed as a private residence during the California Gold Rush, the hotel known today as Claremont Club & Spa opened its doors in 1915. Today, our newly restored urban resort remains one of the Bay Area's most iconic landmarks, offering historic charm, contemporary amenities, and unparalleled service.

Located at the intersection of Berkeley and Oakland overlooking the San Francisco Bay, Claremont Club & Spa is proud to be a part of the world-renowned Bay Area culinary community, and we are pleased to offer you a taste of this inspiring destination throughout the following menu. From healthy and filling breakfasts to locally-inspired buffets and themed breaks, we have something to satisfy your craving no matter the occasion. Our well-versed culinary team features ingredients from California's finest farmers, ranchers, fisherman, bakers, artisans and vintners. As part of Fairmont's commitment to environmental stewardship, this menu also contains locally sourced, organic or sustainable items whenever possible.

We are delighted to create memorable menus that cater to a variety of tastes, while recognizing that some of our guests have unique dietary needs. Should you have any special requests or dietary restrictions, kindly contact your Catering or Conference Services Manager to create a custom menu that is both distinctive and delicious.

On behalf of the entire culinary team, we look forward to serving you!



Arwi Odense,
Executive Chef





BREAKFAST CONTINENTAL

All prices are per person.

THE CLAREMONT CONTINENTAL EXPERIENCE 38

Fresh Orange, Apple & Ruby Grapefruit Juices
Bakery Fresh Muffins, Morning Pastries & Croissants
Creamery Butter, Seasonal Preserves, Apple Butter
Seasonal Fruit Salad

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

THE SPA CLAREMONT 42

Fresh Orange, Apple & Ruby Grapefruit Juices
Variety of Petaluma Yogurts & House Made Honey Granola

Steel Cut Oatmeal

Raw Cane Sugar, California Raisins,
Cinnamon Sugar, Ground Flax Seeds

Bakery Fresh Muffins & Croissants

Chia & Berry Parfaits (GF)

Assorted Whole Grain Cereals, Reduced Fat & Fat Free Milk, Soy Milk, Almond Milk

Creamery Butter, Seasonal Preserves

Seasonal Fruit & Berries (V, VG)

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

THE BAGEL BAR 44

Fresh Orange, Apple & Ruby Grapefruit Juices
Seasonal Fruit Salad (V, VG)
Assortment of Berkeley Bagels
Creamery Butter, Seasonal Preserves
Honey Walnut & Blueberry Cream Cheese (GF)
Aged White Cheddar, Marin Camembert (GF)
Hard Boiled Eggs, Aleppo Pepper (GF)
Black Forest Ham & Smoked Turkey (GF)
Santa Barbara Cold Smoked Salmon (GF)
Nonpareil Capers, Pickled Red Onion, Sliced Tomato & Cucumber

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

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- 3 BREAKFAST CONTINENTAL
- 4 HOT BUFFET BREAKFAST
- 6 BREAKFAST ADDITIONS
- 7 BREAKFAST ACTION STATIONS
- 8 PLATED BREAKFASTS
- 9 LIQUID REFRESHMENTS
- 10 COFFEE BREAKS À LA CARTE
- 11 THEMED COFFEE BREAKS
- 12 LUNCH BUFFETS
- 15 LUNCH A LA CARTE
- 18 RECEPTION PRESENTATIONS & DISPLAYS
- 20 CARVING STATIONS
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- 28 BANQUET WINE LIST
- 30 CATERING GUIDELINES



HOT BUFFET BREAKFAST

All pricing is per person. Minimum of 25 guests.

THE CLAREMONT BREAKFAST EXPERIENCE 59

Fresh Orange, Apple & Ruby Grapefruit Juices
Bakery Fresh Muffins, Morning Pastries & Croissants
Sourdough, Multigrain Wheat, Honey White, Classic Rye
Creamery Butter & Seasonal Preserves
Petaluma Yogurt
Seasonal Fruit Salad (V, VG)

Breakfast Pee Wee Potatoes (V, VG)
Applewood Smoked Bacon, Country Style Pork Sausage

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Select 1 Hot Item

Farm Fresh Scrambled Eggs or Egg Whites Clipped Chives (GF)
Farm Fresh Scrambled Eggs Queso Fresco & Pico De Gallo (GF)
Sonoma Egg White Frittata Spinach, Onions, Sweet Peppers & Laura Chenel Goat Cheese (GF)
Buttermilk or Whole Grain Pancakes Maple Syrup, Whipped Cream
Bourbon Vanilla French Toast Maple Syrup, Seasonal Fruit Conserve, Whipped Cream

Steel Cut Oatmeal

Raw Cane Sugar, California Raisins,
Cinnamon Sugar, Ground Flax Seeds

Additional Hot Items 10

THE BERKELEY 49

Fresh Orange, Apple & Ruby Grapefruit Juices
Seasonal Fruit & Berries (V, VG)
Bircher Muesli, Apple, Berries (V, VG)
Carrot Muffins & Zucchini Tea Cake
Creamery Butter, Seasonal Preserves

Egg White Frittata Spinach, Tomato & Mushroom (GF, V)

Chia & Quinoa Breakfast Bowl Dried Cranberries, Almonds (V)

Avocado Toast Pickled Red Onion, Sprouts (V)

Steel Cut Oatmeal

Raw Cane Sugar, California Raisins,
Cinnamon Sugar, Ground Flax Seeds

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

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HOT BUFFET BREAKFAST CONTINUED

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BRUNCH BY THE BAY 85

*Includes Freshly Squeezed Orange, Apple, Cranberry & Tomato Juices
Seasonal Sliced Fruit, Melons & Berries*

House Made Honey Granola Parfaits Seasonal Fruit, Petaluma Greek Yogurt
Creamery Butter, Seasonal Preserves

Olympic Provisions & Local Artisan Charcuterie Joseph's Farms White Cheddar,
Marin Camembert, Rustic Millstone Loaf, Baguette (GF)

Farmer's Market Greens Cucumber, Cherry Tomatoes, Radishes, Carrots
Zinfandel Vinaigrette, Meyer Lemon Vinaigrette
Chef's Selection of Two Seasonal Composed Salads

Traditional Eggs Benedict Canadian Bacon, Chive Hollandaise
Applewood Bacon & Country Style Pork Sausage

Roasted Sonoma Chicken in Red Wine Sauce Pancetta, Cippolini Onions & Thyme
Rosemary Roasted Baby Potatoes (GF)

Fresh Catch of the Day Sun Dried Tomato Risotto,
Olive & Artichoke Vinaigrette (GF)

Seasonal Sweets & Frivolities

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Build Your Own Bloody Mary Bar 17

Spike it, spice it, and garnish it to your liking

Bartender charge \$250 per 2 hours (Minimum 50pp)

Selection of Premium Vodkas, Spiced Tomato Juice
Fleur de Sel, Chile Powder, Fresh Ground Black Pepper,
Hot Sauces, Worcestershire, Horseradish, Celery
Bouquets of Fresh Basil, Parsley & Cilantro, House Pickled
Cucumbers, Bacon, Olives, Gherkins, Capers, Lemon & Lime Wedges

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BREAKFAST & BRUNCH ADDITIONS

Specialty items to enhance your experience. All prices are per person unless otherwise indicated.

Hard Boiled Eggs, Chives & Maldon Salt (GF) 55 dozen
Individual Assorted Petaluma Yogurts (GF) 60 dozen

Steel Cut Oatmeal 10
 Raw Cane Sugar, California Raisins,
 Cinnamon Sugar, Ground Flax Seeds

Applewood Smoked Bacon 9

Country Style Pork Sausage 9

Zoe's Chicken Apple Sausage 11

Hash Brown Potatoes Caramelized Onions & Sweet Peppers (GF) 9

BREAKFAST BATTERS

Includes Whipped Cream, Seasonal Compote, Maple Syrup

Grand Marnier Cinnamon French Toast 10

Blueberry Buttermilk Pancakes 10

Golden Belgian Waffles 10

FARM FRESH CAGE FREE EGGS

Fluffy Scrambled Eggs or Egg Whites (GF) 10

Scrambled Eggs Queso Fresco Cheese, Peppers, Onions & Pico de Gallo (GF) 10

Sonoma Egg White Frittata Spinach, Onions, Peppers & Laura Chenel Goat Cheese 10

BREAKFAST SANDWICHES

Mini Croissant Breakfast Sliders 72 dozen

Scrambled Egg, Brie & Smoked Bacon (GF)

Mission Style Breakfast Burrito 12

Chorizo, Yukon Potatoes, Scrambled Eggs, Jack Cheese, Sweet Peppers, Onions, Pico de Gallo

Bacon Cheddar English Muffin 14

Scrambled Eggs or Egg Whites, Canadian Bacon & Tillamook Cheddar

Mushroom Toast 72 dozen

Roasted Tomato, Mushrooms & Manchego (V)

Avocado Toast 96 dozen

Acme Levain Bread, Avocado, EVOO & Micro Intensity Greens (V)

Levy's Bagel Wall (minimum order for 20 ppl) 18

Smoked Salmon, Red Onions, Capers, Tomato, Cucumber Plain, Blueberry, Strawberry Whipped Cream Cheese

Chia & Quinoa Breakfast Bowl 8

Dried Cranberries, Almonds (GF)

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BREAKFAST ACTION STATIONS

*One Culinarian required per 50 guests or any portion thereof. Charged at 250 per 2 hours. Minimum of 25 guests.
Prices are per person unless otherwise indicated.*

OMELET & EGGS STATION 18

Farm Fresh Eggs & Egg Whites (GF)

Seasonal Accompaniments Including:

Applewood Bacon, Smoked Ham, Baby Shrimp,
Cheddar, Goat Cheese, Organic Mushrooms, Sweet Bell Peppers,
Scallions, Jalapeños, Spinach, Tomatoes

BELGIAN WAFFLE STATION 20

Buttermilk & Whole Grain Waffles

Candied Pecans, Fresh Seasonal Berries, Whipped Cream, Seasonal Compote,
Powdered Sugar, Churned Butter
Dulce de Leche, Maple Syrup
White & Dark Chocolate Shavings

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PLATED BREAKFASTS

All of our Plated Breakfasts served family-style on each table include the following:

Orange Juice & Apple Juice
Bakery Fresh Muffins, Morning Pastries & Croissants
Creamery Butter & Seasonal Preserves
Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

TO START: 10

(Select one)

Seasonal Fruit Salad with Mint (V, VG)

House Made Honey Granola

Seasonal Berry & Greek Yogurt Parfait

MAIN COURSE 40

(Select one)

All served with Breakfast Potatoes & Grilled Roma Tomatoes

The East Bay

Scrambled Eggs, Applewood Smoked Bacon &
Country Style Pork Sausage (GF)

The Golden Gate Benedict

Poached Eggs, Prosciutto, English Muffin, Chive Hollandaise

Oakland Hills Egg White or Whole Egg Frittata

Kale, Sundried Tomatoes, Mushrooms & Aged Cheddar

Chicken Apple Sausage (GF)

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LIQUID REFRESHMENTS

Prices are per person unless otherwise noted.

THE CLAREMONT COFFEE & TEA SERVICE

Half Day (4 hours) 12 per person

Full Day (8 hours) 20 per person

Freshly Brewed Coffee, Regular and Decaffeinated, Lot 35 Teas
Whole, 2% Milk, Almond & Soy Milk, Honey,
Selection of Sweeteners, Lemon Slices

Signature Iced Tea 75 per gallon

Hot Chocolate 110 per gallon
Signature Recipe, Mini Marshmallows

Fresh Juices 90 per gallon
Orange, Grapefruit, Pineapple, Apple,
Cranberry, Tomato

Chef's Seasonally Inspired Lemonade 90 per gallon

House Made Fresh Pressed Juice 10

(Select one)

Revive: California Carrots, Orange, Turmeric

Antioxidant: Lemon, Tomato & Watermelon

Energy: Pineapple, Celery, Lemon, Lime & Ginger

Refresh: Celery, Green Apples, Cucumber, Ginger, Lemon,
Lime, Parsley & Kale

Soda 7 each

Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale
San Pellegrino: Limonata or Blood Orange

Moose Juice 7 each

Seasonal Pressed Juice Flavors

Energy: 7 each

Red Bull, Sugar-Free Red Bull

Water

Still and Sparkling Water 7 each

Seasonally Flavored Infused Chilled Water 30 per gallon

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COFFEE BREAKS À LA CARTE

PASTRIES

60 PER DOZEN

Bakery Fresh Muffins & Morning Pastries

Preserves, Creamery Butter

Trio of Croissants:

Butter, Almond & Pain au Chocolate Preserves & Creamery Butter

PREMIUM PASTRIES

72 PER DOZEN

Warm Pull-Apart Cinnamon-Pecan Sticky Buns

Seasonal Scones & Selection of Accompaniments

Coffee Cake & Morning Loafs

(Select two)

Coffee Cake, Morning Glory, Sour Cherry Cornbread,
Zucchini-Oat, Chocolate Chunk

COOKIES & BARS

Cocoa Almond Chia Bars (GF, V)

60 per dozen

Assortment of French Macarons (GF)

60 per dozen

Berkeley Trail Mix Bars & Super Fruit Brownies (GF, V)

60 per dozen

House Baked Cookies

(Select three)

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

Carmelita Bars, Strawberry Redheads

72 per dozen

SNACKS

Sliced Fruit & Berries (GF, V)

10 per person

Fruit Kebabs with Mango Coconut Dip (GF, V, VG)

60 per dozen

Fresh Seasonal Whole Fruit (GF, V, VG)

48 per dozen

Selection of Potato Chips (GF)

50 per dozen bags

White Cheddar Popcorn (GF)

50 per dozen bags

Salted Pretzels

50 per dozen bags

Granola Bars

60 per dozen

Freshly Popped Popcorn, Sea Salt & Butter (GF, V)

8 per dozen

Mixed Nuts (GF, V)

Prices are per pound (one pound serves approximately 15 people)

Honey-Chili Spice Roasted Nut Mix

50 per pound

Smoked California Almonds

64 per pound

Roasted Cashews, Olive Oil & Rosemary

52 per pound

Mediterranean

20 per person

Toasted Pita Chips, Housemade Hummus,
Baba Ghanoush, Minted Garlic Petaluma Yogurt

Warm Artisan Pretzels

15 per person

Dijon, Honey Mustard, Grainy Mustard, Cream Cheese

House Made Tortilla Chips

17 per person

Guacamole, Pico de Gallo, Roasted Chipotle Salsa

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THEMED COFFEE BREAKS

All pricing is per person. These packages are based on 30 minute breaks.
Add 8 per person for each additional 15 minutes.

IRONHORSE FORGE YOUR OWN TRAIL MIX 20

Dried Apricots, Sundried Cranberries, California Raisins, Pistachios,
Candied Pecans, Roasted Almonds, M&M's, Chocolate Covered Raisins, House
Honey Roasted Granola (GF, V)

MERITAGE 24

A selection of Wine Country inspired Charcuterie & Cheeses, Crostinis,
Olive Oil, Aged Balsamic, Napa Mustard, Seasonal Jam, Pickled Vegetables

SOMETHING SWEET 18

(Select three)

Fresh Baked Biscotti, Alfajores, Cocoa Nib Shortbread,
Banana Cream Whoopie Pies, Matcha-Almond Rice Bars (GF)
Carafes of Ice Cold Milk, Chocolate Milk, Soy Milk

FRENCH PRESS 25

Mélange of Chef's favorite Coffee Accompaniments
Financiers (GF), Madelines, Napoleons

TWISTED & POPPED 20

Vanilla Brown Butter Dusted Popcorn Artisan Sea Salt, Parmesan (GF)

Warm Artisan Pretzels Dijon, Honey Mustard, Grainy Mustard,
Warm Cheese Fondue (GF)

PLAY BALL 35

Mini Hot Dogs Sauerkraut, Mustard, Relish, Ketchup (GF)

Roasted Peanuts & Cotton Candy

Nachos Jalapenos, Cheese Sauce

Churro's with Chocolate Dipping Sauce

Boylan's Sodas

GREAT WALL OF DONUTS 18

(Select two)

Hand Dipped Assorted Donuts:

Maple-Bacon, Chocolate Crunch, Rainbow Sprinkle, Coconut Flake,
Salted Caramel, Honey Roasted Nuts, S'mores

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LUNCH BUFFETS

Prices are per person. A \$10 per person surcharge is required for groups less than 25 guests.

MT. DIABLO PICNIC BUFFET 65

County Line Season Greens Radish, Persian Cucumbers, Red Onion, Rainbow Carrots, Vine Tomato Vinaigrette (GF, V, VG)

Roasted Pee Wee Potato Salad Hen Egg, Celery, Bacon Dressing

Farro, Crimson Quinoa Freekeh, Dried Fruits, Almonds, White Balsamic Vinaigrette (GF)

Charred Corn & Palmitos Black Beans, Pimiento, Pepitas, Achiote Dressing

Sandwich Board

Grilled Portobello Mushroom, Zucchini, Charred Peppers, Avocado Mayo, Ciabatta (V)

Chili Rubbed Angus Tri-Tip White Cheddar, Pickled Red Onions, Arugula, Garlic Aioli, Baguette

Smoked Turkey Sprouts, Swiss, Chipotle Mayonnaise, Focaccia

Albacore Tuna Waldorf Salad Grapes, Apples, Sultanas, Brioche

House Pickled Farm Vegetables

Pie Pops

Strawberry Lemonade Parfaits (GF)

Chocolate Pretzel Marshmallow Bars

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

JACK LONDON WRAP 65

Tomato Bean Soup Cannellini Beans, Toy Box Mushrooms (V, VG)

Vegetable Pansit Glass Noodles, Carrots, Celery, Cabbage, Soy Sauce (V, VG)

Glazed Shiitake & Edamame Bean Sprouts, Shoyu, Sesame Orange Dressing

Flour Tortilla Wraps

Roasted Vegetables Artichoke Tapenade, Lettuce, Tomato, Onions

Lemon Grass Pulled Chicken Basil, Toasted Peanuts, Carrots, Cucumber, Sprouts

South East Asian Ginger Lime Baby Shrimp, Bean Sprouts, Spicy Cabbage Slaw

Fruity Tapioca Custards (GF)

Key Lime Bars

Grasshopper Cupcakes

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

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LUNCH BUFFETS CONTINUED

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LITTLE ITALY 70

Peninsula Minestrone Tomato Broth, Turtle Beans, Chestnut Limas, Pinto Beans, Napa Cabbage & Orzo (V, VG)

Antipasto

Pickled Fennel & Tomatoes, Balsamic Dressing
Pesto Marinated Ciligene, Stuffed Capia Peppers, Radicchio
Castelvetrano & Oil Cured Olives, Castroville Artichokes,
Grilled Eggplant & Zucchini (GF, V, VG)
Mixed Arugula, Radicchio & Frisée Salad

Classic Caesar Salad Parmesan, Focaccia Croutons (V)

Ficelle Sandwiches

Prosciutto, Fig Jam & Arugula
Grilled Portobello Mushroom, Olive Tapenade & Kale

Warm Sandwiches

Fresh Mozzarella, Pesto, Sun Dried Tomato on Brioche
Focaccia Muffaletta: Italian Deli Meats, Roasted Red Peppers, Provolone

Bombolini

Tiramisu Cupcakes

Zabaglione Trifle

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

LA MESA 70

Pozole Cilantro-Lime Pulled Chicken (GF)

Los Cabos Ensalada Cabbage, Pickled Red Onions, Pineapple, Cucumber & Red Jalapeño Dressing

Mexican Quinoa Salad Orange Lime Dressing, Black Beans, Greens, Avocado, Corn, Quinoa, Red Onion (GF, V, VG)

Yucatan Pollo Achiote Citrus Rub

Frijoles Heirloom Beans, Tomato, Onions, Queso Fresco, Cilantro (V)

“Borracho” Flank Steak Tecate, Grilled Green Onions, Pico de Gallo (GF)

Arroz Rojo Tomato Spiced Rice (GF)

Pescado Grillado Market Fish Garden Squash, Onions (GF)

Coconut Tres Leches

Churros with Hot Chocolate Dipping Sauce

Hibiscus Flan (GF)

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

GF Gluten Free, **V** Vegetarian, **VG** Vegan

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LUNCH BUFFETS CONTINUED

All prices are per person. A \$10 per person surcharge is required for groups less than 25 guests.

MEDITERRANEAN PASSAGE 70

Dips & Spreads & Bread Hummus, Baba Ghanoush, Marinated Olives, Labneh, Muhamarra, Pita Bread (V)

Freekeh Tabbouleh Salad Tomato, Cucumber, Parsley, Lemon Vinaigrette (V)

Lentil & Mushroom Salad Parsley, Oven Roasted Mushrooms, Garlic (V)

Braised Halal Chicken

Basmati Rice Currants & Peanuts, Masala Tahini Lime Sauce (GF)

Berberie Spiced Beef Skirt Steak Tomato Ragout, Potatoes, Spinach (GF)

Seared Cod Escabeche Onions, Peppers, Cilantro

Roasted Vegetarian Moussaka (V)

Saffron Apricot Rice (V, VG)

Lebanese Almond Squares (GF, VG)

Baklava Puddings

Pear Butter Cake

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

EASTERN EMPIRE 75

Tom Yum Soup Kaffir, Lime, Galangal, Chili

Pork Bau, Chicken Gyoza

Shrimp Crackers

Pansit Celery, Carrots, Black Vinegar, Tamari, Glass Noodles, Chicken

Gado Gado Cucumber, Bok Choy, Tofu, Cabbage, Hen Eggs, Bean Sprouts, Bell Peppers, Chili-Peanut Dressing

Edamame, Wakame, Scallions & Soy Sesame Salad

Mirin Sake Glazed Salmon Wok Fried Vegetables

Five Spice Braised Short Ribs Blistered Chinese Long Bean, Black Garlic

Charred Eggplant Smoky Black Beans, Whipped Tofu (V)

Sinigang Onions, Ginger, Pork, Tamarind

Filipino Fried Rice

Jasmine Green Apple Dangao

Forbidden Rice Pudding (GF, VG)

Mango Thai Tea Shooters (GF)

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

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LUNCH A LA CARTE

All Plated Lunches are per person and include: Assorted Rolls, Soup or Salad, Entrée, Dessert, Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Poultry	56
Seafood	64
Meats	70
Vegetarian	56

Four Courses or Appetizer	14
additional Per Person	

APPETIZERS

Lemon Risotto Pecorino Cheese (GF)

Wild Mushroom Ravioli Pine Nuts, Tarragon Emulsion (V)

Crab Cakes Shaved Fennel, Citrus, Radish

Bassian Farm Duck Confit Rocket Lettuce, Pickled Shallots, Pomegranate

SOUPS

Mendocino Forest Mushroom Bisque Dill Crème Fraîche (GF)

Roasted Butternut Squash Maple Glazed Chestnuts (GF, V, VG)

Garden Minestrone Orzo, Herbed Pesto, Parmesan (V, VG)

Green Lentil Soup Chorizo Crumbles (GF)

SALADS

Petite Poached Pears Curly Endive, Candied Walnuts, House Herbed Vinaigrette (GF, V, VG)

County Line Greens Shaved Vegetables, Pickled Carrots, Avocado Toast, Champagne Vinaigrette (GF)

Chop-Chop Grated Hen Egg, Tomato, Shaved Parmesan, Torn Crouton, Ranch Dressing (GF)

Smoked Salmon Gem Lettuce, Pumpernickel, Micro Herbs, Lemon Yogurt (GF)

POULTRY

Garlic & Herb Roasted Mary's Chicken Polenta, Oyster Mushrooms, Fine Beans, Sauce Soubise (GF)

Goat Cheese & Herb Crusted Chicken Breast Sundried Tomato Fingerling Potato Smash, Arugula, Mustard Vinaigrette (GF)

Maple Glazed Chicken Pancetta Lardons, Grilled Broccolini, Endive, Rainbow Carrot Farro, Chicken Jus

Rosemary Crusted Chicken Breast Buttermilk Whipped Potatoes, Merlot Sauce (GF)

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LUNCH A LA CARTE CONTINUED

All Plated Lunches are per person and include: Assorted Rolls, Soup or Salad, Entrée, Dessert, Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

SEAFOOD

West Coast Grilled Salmon Filet Saffron Risotto, Sautéed Broccolini, Clam Beurre Blanc (GF)

Honey Lavender Lacquered Shrimp Delta Asparagus & Cured Tomato, Charred Citrus Butter (GF)

Miso Marinated Cod Sushi Rice, Furikake, Sesame Spinach, Pickled Ginger, Soy Glaze

Catch of the Day Sage Gnocchi, Carrots, Caramelized Fennel Cream

BEEF

12 Hour Braised Beef Short Ribs Chive Citrus Carrots, Roasted Garlic & Whipped Potato Puree, Cabernet Jus (GF)

Zaatar Spiced Rack of Lamb Cous Cous, Tomato Olive Compote

Niman Ranch Beef Filet Duck Fat, Roasted Fingerlings, Braised Shallots, (GF)

Grilled NY Steak Kale, Buttery Whipped Potatoes, Whisky Peppercorn Jus (GF)

VEGETARIAN

Mushroom & Caramelized Onion Ravioli Vegetable Sauté, Grated Parmesan (VG)

Vadouvan Spiced Lentil & Potato Stew Cured Tomato, Crisp Shallots (GF, V)

Seared 5 Bean “Galette” Braised Cauliflower “Steak”, Smoked Carrot Jus (V, VG)

Roasted Vegetable Canneloni Braised Beech Mushrooms, Spinach, Tomato Emulsion

DESSERTS

Coconut 3 Leches Coconut Rum Soak, Pineapple Compote, Tropical Brittle

Lemon Tart Chamomile-Lemon Curd, Seasonal Fruit, Cassis Syrup

Banana Puff Malted Chocolate Mousse, Roasted Banana Custard, Candied Peanuts

Caramel Crème Brulée Hazelnut-Date Sponge, Valencia Orange Caramel, Citrus Fruits

Peanut Butter Bombe Silky Peanut Butter Mousse, Concord Grape, Milk, Jam

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RECEPTION HORS D'OEUVRES

COLD CANAPÉS

Mushroom Duxelle, Crostini with Truffle Oil (V)	8
Mini Corn Tostone, Crab Salad, Chipotle Aioli	12
Tuna Tartar, Sesame Cones	12
Aji Amarillo Vegetable Ceviche (GF, V, VG)	10
Asparagus Wrapped Prosciutto	10
Seafood Ceviche, Cucumber Cup (GF)	10
Marinated Artichoke Bruschetta (V)	9
Minted Ricotta, Caramelized Onion & Portobello Bruschetta (V, VG)	9
Cured Vodka Salmon, Blinis, Chive & Caviar	12
Steak & Blue-New York Steak, Crumbled Blue Cheese	13

HOT HORS D'OEUVRES

Chorizo Empanada, Chimichurri	10
Crab Cake, Chipotle Remoulade	12
Duck Confit Quesadilla, Spicy Aioli	10
Garlic & Ginger Shrimp (GF)	10
Bacon Wrapped Scallops, Saffron Aioli (GF)	12
Arancini, Romesco Sauce (V)	10
Forest Mushroom & Laurel Chenel Goat Cheese Quiche (V)	9
Vegetable Spring Rolls, Ponzu-Plum Sauce (V)	8
Pork Adobo Bao Buns, Scallions, Chili	9
Thai Beef Satay, Spicy Peanut Sauce (GF)	10

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RECEPTION PRESENTATIONS & DISPLAYS

All pricing is per person unless otherwise noted.

ANTIPASTO 24

Char Grilled Peppers, Zucchini, Eggplant, Zinfandel Marinated Mushrooms, Castelvetro Olives, Castroville Artichokes, Olympic Provisions Pepperettes, Zoe's Salami, Crostini & Grissini

CHARCUTERIE DISPLAY 28

Local Artisans Creminelli & Olympic Provisions, Zoe's Turkey Salami, Prosciutto, Coppa, Olives, Pickled Carrots, Onion Jam, Mostarda, Grainsy Mustard, Crostini & Grissini, Baguette (GF)

SALAD STATION 24

County Line Greens, Treviso, Baby Arugula, Watercress, Lola Rosa
Smoked Chicken, Applewood Bacon, Hen Egg
Point Reyes Blue Cheese, Aged Cheddar Cubes, Goat Cheese
Grape Tomato, Cucumber, Shredded Carrot
Marcona Almonds, Sunflower Seeds, Toasted Pepitas
Lemon Vinaigrette, Roasted Shallot Vinaigrette, Aged Balsamic,
Extra-Virgin Olive Oil (GF)

CALIFORNIA CHEESE TRAIL

Central Valley Grapes, Dried Fruit & Nuts, Breadsticks & Rustic Flat Bread Crackers (GF)

Selection of 3	25
Selection of 4	28
Selection of 5	32

Marin French Camembert, Petaluma Cow
Laura Chenel Cabecou, Sonoma Goat, Herb & Olive Oil
Cypress Grove Humboldt Fog, Marin, Goat & Ash
Bellwether Carmody, Valley Ford Sheep
Central Coast Seascape, Paso Robles Goat & Cow
Oakdale Aged Gouda, Oakdale Cow
Schoch Family Aged Monterey Jack, Salinas Cow
Point Reyes Blue, Point Reyes Cow

SUSHI 84 per dozen (Minimum of 8 dozen)

Selection of: Maki, Nigiri & Sashimi including Tuna, Salmon, Shrimp & Yellowtail

California Rolls & Signature Rolls

Wasabi, Pickled Ginger, Soy Sauce

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RECEPTION PRESENTATIONS & DISPLAYS CONTINUED

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SANTA BARBARA SMOKEHOUSE SALMON 325 per salmon

Lavash, Croccontini, Ficelle Crisps
Crème Fraîche, Capers
Pickled Red Onion & Fennel Salad, Lemon Oil

LATE NIGHT SLIDER BAR 26

Ancho & Lime Pulled Pork Sliders, Angus Beef Sliders, Mini Lobster Rolls,
Black Bean Quinoa Veggie Sliders
Artisan Salt, Tapatio & Hot Sauce, Butter Lettuce, Tomatoes, Red Onion,
House Made Chips

CARNAROLI RISOTTO STATION 30

Wild Mushroom Risotto Pancetta & Goat Cheese (V)
Arugula Risotto Shaved Manchego Cheese (V)
Red Beet Risotto Pea Shoots & Shaved Pecorino (V)

ULTRAVIOLET 30

(Chef Attendant fee \$250)

Hummus, Oregano White Bean Dip, Baba Ganoush, Herbed Yogurt,
Kale Chips, Snap Chips, Inka Corn
Sebastopol Micro Greens *(Trimmed to Order)*
Sliced Breakfast Radish, Roasted Corn, Crispy Carrots, Cherry Tomato
Chimichurri, & Herbed Ciabatta Croutons (V, VG)
Tequila Lime Dressing, Balsamic Dressing & Red Wine Vinaigrette

BUBBLES & FRIES 35

Fresh Cut Fries Beef Gravy, Cheese Curds, Scallions, Spicy Mayo, Ketchup,
Malt Vinegar
Prosecco

CARNIVAL GOODIES 22

(Pick three)

Cotton Candy, Caramel corn, Mini Funnel Cakes, Pretzels, Lollipops,
Mini Caramel Apples

S'MORES 25

Homemade Graham Crackers, Guittard Semisweet Chocolate &
Seasonal Marshmallows

BUBBLES & CHOCOLATE BAR 32 based on 1.5 glasses per person

Sparkling wine
Nuubia Truffles and Cloud 9 Marshmallow Squares
White Chocolate Tartuffi & Montelimars
Mini Devils Food Cupcakes
Mississippi Mudslide Shooters

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CARVING STATIONS

Prices are Per Person. One Culinarian required. Charged at 250 per 2 hours.

NATURALLY RAISED BEEF

*Meal Includes: Brioche Rolls, Chimichurri, Au Jus, Smoked Sea Salt, Creamy Horseradish, Selection of Mustards
Warm Yukon Gold Potato Salad, Lemon, Thyme*

Brandt Farms Natural Striploin (serves 35-40) 800 each

Brandt Farms Beef Tenderloin (serves 15-20) 500 each

House Spiced Rubbed Brisket (serves 20-25) 450 each
Slow Cooked, Grilled Onions, Ancho BBQ Sauce

Pistachio Crusted Pork Loin (serves 40-45) 500 each
Date & Fig Mustardo, Apricot Jus

Whole Roasted Citrus-Fennel Roasted Salmon (serves 30-40) 350 each
Charred Lemons, Maple-Miso Mustard

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DINNER A LA CARTE

All Plated Dinner prices are per person and include: Assorted Rolls, Soup or Salad, Entrée, Dessert, Freshly Brewed Regular & Decaffeinated Coffee & Tea

Poultry	72
Seafood	79
Meats	92
Duets	99
Vegetarian	72

Fourth Course or Appetizer additional Per Person	14
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SOUP

Pea Velouté Crème Fraîche, Mint Pesto (GF)

Creamy Chickpea & Rosemary Soup Crispy Pancetta (GF)

Caramelized Onion & Oxtail Soup

Puree of Sweet Corn, Braised Beef Cheek & Hominy Soup (GF)

Portobello & Mushroom Chowder Roasted Celeriac

Chicken Vegetable Pistou & Barley (GF)

APPETIZERS & SALADS

Little Gem Caesar Parmesan, Herb Croutons, Bacon, Green Goddess

Grilled Artichoke Heart Shaved Fennel, Sweet Drop Peppers, Arugula, Lola Rosa, Shaved Parmesan, Zinfandel Vinaigrette

Roasted Pear Burrata, County Line Greens, Spiced Hazelnuts, Shallot Vinaigrette

Heirloom Tomato Salad Santa Rosa Plums, Mizuna, Riesling Vinaigrette

Roast Squash Panzanella Cherry Tomato, Ciabatta Crouton, Basil Vinaigrette

Roasted Golden & Crimson Beet Salad Crumbled Goat Cheese, Truffle Salt, Crispy Beet Chips, Micro Arugula

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POULTRY

Roasted Mary's Free Range Chicken "Milanese Style" Lemon Herb Parmesan Panko, Sun Dried Tomato Crushed Fingerlings, Lemon Caper Beurre Blanc

Roasted Mary's Free Range Chicken Breast Butter Poached Crab & Chanterelle Risotto, Tarragon Pan Jus (GF)

Jidori Chicken Breast Grilled Asparagus, Spaghetti Squash Parcel

PORK

Walnut & Sage Crusted Pork Loin Tomato & Hominy Pozole, Grilled Avocado, Cider Jus (GF)

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DINNER A LA CARTE CONTINUED

All Plated Dinner prices are per person and include: Assorted Rolls, Soup or Salad, Entrée, Dessert, Freshly Brewed Regular & Decaffeinated Coffee, Tea

BEEF

Seared Beef Tenderloin Braised Short Rib, Brussel Sprouts, Bordelaise Sauce (GF)

Grilled 8oz NY Steak Potato Puree, Baby Vegetables, Peppercorn Jus (GF)

LAMB

Roasted Lamb Double Chop Tuscan Bean Cassoulet, Broccoli Rabe, Lemon & Garlic, Beurre Rouge (GF)

FISH

Mahi Mahi Charred Onion, Roasted Cauliflower, Crushed Yukon Gold Potatoes & Sunchokes, Soubise (GF)

Salmon Tomato Fondue, Sugar Snap Peas, Forbidden Coconut Rice (GF)

Seared Seabass Toybox Mushrooms, Lemon Gnocchi, Lacinato Kale

Grilled Sword Fish Escabeche, Toasted Cous Cous, Haricot Vert, Fennel Escabeche

DUET

Angus Beef Filet Mignon & Rosemary Grilled Jumbo Shrimp

4 oz Beef Filet & Grilled Diver Sea Scallop

Grain Mustard Madeira Butter Sauce (GF)

Tenderloin Salmon Roasted Beet & Fennel Risotto, Parmesan, Arugula (GF)

Roasted Mary's Free Range Chicken Breast, Herb Crusted Salmon Tarragon Pan Jus, Butter Poached Crab & Chanterelle Risotto (GF)

VEGETARIAN

Roasted Artichoke & Spinach Ravioli Spinach & Parmesan Cream (VG)

Tagliatini "Mushroom Bolognese"

Roasted Beet & Fennel Risotto Parmesan, Arugula, Lemon Oil (GF)

"5 Grain Wellington" Freekeh, Red & White Quinoa, Farro, Barley, Carrot Jus

DESSERT

Pistachio Panna Cotta Sugared Strawberries, Pistachio Cake, Lemon Crumble

Pear & Marcona Almond Pavée Poached Pear, Rooibos Tea Cream, Almond Caramel

Carrot Cake Mascarpone Diplomat, Passion Fruit Anglaise, Honey Pickled Apples, Ginger Cream

Dulce de Leche Bombe Caramelia Mousse, Toasted Oat Chiffon Cake, Pear-Blueberry Marmalata

Triple Chocolate Tart Cocoa Nib Crust, Silky Chocolate Mousse, Kahlua-Chocolate Caramel, Smoky Cashew Crumble

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DINNER BUFFETS

TASTE OF THE BAY 145

(Minimum of 30 guests)

SOUP

Bassian Farm Chicken & Vegetable Soup, Pistou

EAST BAY

Di Stefano Burrata Grilled Broccolini & Sweet Peppers,
Toy Box Tomatoes, Arugula Pesto (GF)

Tri Color Roasted Delta Cauliflower Salad Caper Anchovy Vinaigrette,
County Line Greens, Radish, Cherry Tomato, Cucumber,
Shaved Red Onion, Cilantro, Peanuts, Sesame Soy Vinaigrette

SAN FRANCISCO

San Francisco Bamboo Steamed Hand-Made Dim Sum Chinese Mustard,
Sweet Chili, Soy Sauce

Bay Shrimp Rice Noodles Asian Vegetables & Edamame Salad

Poached Calamari Salad Citrus, Cilantro, Chili (GF)

Hog Island Oysters, Jumbo Shrimp & Seaweed Lemon & Lime Wedges,
Cocktail Sauce, Mignonette, Tabasco

Grilled Mahi Mahi Fennel & Olive Escabeche (GF)

Classic Bay Area Seafood Cioppino, Pier 39 Market Fish

Oven Roasted Tomato & Fennel (additional \$8.00)

THE TOWN

Grilled Skirt Steak Duck Fat Roasted Potatoes & Romano Beans,
House Made Steak Sauce

Pork & Spinach Roulade Heritage Grains, Grilled Halloumi, Pomegranate Jus

Citrus Roasted Chicken Wild Mushrooms, Red Wine Jus (GF)

Mushroom & Caramelized Onion Ravioli Roasted Shallot Vinaigrette,
Blistered Tomatoes, Grilled Radicchio, Pecorino (V)

BERKELEY'S FINEST CAKE BAR

Sri Lankan Love Spiced Semolina Cake, Toasted Cashews, Rose Sugar

Oolong Pop Tea Infused Pound Cake with a Sweet Milk Tea Glaze

Malted Strawberry Sponge Cake with Strawberry Jam and
Malted Strawberry Buttercream

Devils Food Delight Chocolate Cake, Dark Chocolate Ganache,
Crunchy Chocolate Pearls

Garden Carrot-Parsnip Carrot & Parsnip Cake,
Pineapple Jam & Sunflower Butter Ganache

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

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DINNER BUFFETS CONTINUED

AMERICAN TAVERN 130

SOUP

New England Clam Chowder Bacon, Oyster Crackers

SALADS

“405” Tostada Avocado, Pickled Onions (V)

Vegetable & Seafood Ceviche (GF, V, VG)

Cobb Salad County Line Greens, Hen Egg, Chicken, Tomato, Applewood Bacon, Point Reyes Blue Cheese, Cabernet Vinaigrette

Orecchiette Pasta Grilled Mushrooms, Scallions, Goat Cheese, Sherry Vinaigrette (GF)

Panzanella Salad Romaine, Red Onions, Peppers, Cucumber, Torn Ciabatta (GF)

“Pickles n’ Slaw” Spiralized Vegetables, Pickle Chips, Vinaigrette

Clam Bake Corn, Marble Potatoes, Chorizo

ENTREES

“Pig Wings” Bourbon BBQ Glazed Wilted Napa Cabbage (GF)

Oaktown Spicy Lamb Meatballs Vegetable “Bolognese” (GF)

Cast Iron Seared NY Steak Gnocchi Spinach, Mushrooms, Crispy Prosciutto

Vegetarian Bean Cassoulet Crispy Onions, Roasted Mushrooms

DESSERTS

Butterscotch Pudding Brown Sugar Custard, Scotch Scented Strawberries (GF)

Seasonal Crostata Seasons Best Fruits & Poppy Seed Custard

Hazelnut-Ricotta Tartlet Chocolate Flaked Ricotta, Hazelnut Crust

Elderflower Angel Food Cake Cassis Curd & Elderflower Chantilly

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

GF Gluten Free, **V** Vegetarian, **VG** Vegan

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DINNER BUFFETS CONTINUED

MOSTLY PALEO TABLE 100

Vegetarian Chili Aleppo Spice (GF)

Mary's Ground Chicken & Lettuce Tacos Pico de Gallo

Vegetable, Tofu Lettuce Tacos Pico de Gallo

NorCal Seafood Antipasti Calamari, Mussels, Tuna, Fennel, Radish, Cocktail Sauce, Citrus (GF)

Zucchini, Pine Nut & Tomato Noodles Carrot, Lime, Dijon, Salad, Flat Leaf Parsley

Burmese Salad Fermented Tea Leaves, Kale, Cabbage, Bean Sprouts, Chilies, Peanuts, Soy Beans, Pumpkin Seeds, Lime Chili Vinaigrette (GF)

Ginger-Rosemary Stewed Citrus (GF, VG)

Honey Roasted Nut Chocolate Cake (GF, VG)

Coconut-Verbena Parfait (GF, VG)

BUILD YOUR OWN SALAD

County Line Greens, Treviso, Baby Arugula, Watercress, Lola Rosa,

Applewood Bacon, Point Reyes Blue Cheese, Aged Cheddar, Cabacou Goat Cheese, Grape Tomato, Cucumber, Shredded Carrot, Roasted Artichoke Hearts, Marcona Almonds, Hearts of Palm,

Lemon Vinaigrette, Roasted Shallot Vinaigrette, Aged Balsamic, Extra-Virgin Olive Oil (GF)

Sweet Thai Chili Roasted Chicken Cilantro, Thai Basil, Lime

Line Caught Pacific Salmon Chard, Spinach, Charred Citrus

Grilled Flat Iron Brussel Sprouts, Braised Leeks, Natural Jus

Sweet Potato & Baby Yukons Crunchy Pecans, Honey

Mushroom and Caramelized Onion Ravioli Citrus Zucchini, Roasted Mushrooms, Wilted Arugula, Herb Butter

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

GF Gluten Free, **V** Vegetarian, **VG** Vegan

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BEVERAGE SERVICES

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	HOST BARS	CASH BARS
	Hosted bar prices are exclusive of service charge and sales tax	Cash bar prices are inclusive of service charge and sales tax
Fairmont Premium Mixed Drinks	10 per drink	13 per drink
Fairmont Super Premium Mixed Drink	12 per drink	15 per drink
Fairmont House Brand Red & White Wine	48 per bottle	13 per glass
Assorted Domestic Beer	7 per drink	9 per drink
Assorted Micro-Brewery & Import Beer	8 per drink	10 per drink
Liqueurs & Cordials	13 per drink	16 per drink
Fairmont Still & Sparkling Mineral Water, Soft Drinks & Juices	7 per drink	7 per drink

BEVERAGE PACKAGES

Beverage packages do not include martinis. Mixed drinks are one ounce liquor pours. Martinis can be added to any package as a consumption charge or as an additional price. Specialty bars can be created by your Catering or Conference Services Manager.

BEER AND WINE PACKAGE

Fairmont House Red and White Wine
Domestic, Microbrewery and Import Beer
Still and Sparkling Mineral Water, Assorted
Juices and Soft Drinks

16 per person for the first hour
12 per person each additional hour

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BEVERAGE SERVICES CONTINUED

FAIRMONT PREMIUM PACKAGE

22 per person for the first hour
16 per person each additional hour

Premium Brand Mixed Drinks:

Finlandia Vodka, Tanqueray Gin, Jim Beam Bourbon
Hennessy VS Cognac, Johnnie Walker Red
Sauza Blue Tequila
Fairmont House Wine and Domaine Chandon, Brut, Napa
Anchor Steam, Sierra Nevada, Heineken, Corona, Bud Light
Still and Sparkling Mineral Water
Assorted Juices and Soft Drinks

FAIRMONT SUPER PREMIUM PACKAGE

25 per person for the first hour
19 per person each additional hour

Super Premium Brand Mixed Drinks:

Grey Goose Vodka, Bombay Sapphire Gin
Maker's Mark Bourbon, Crown Royal Whiskey
Bacardi Select Rum
Johnnie Walker Black, Remy Martin VSOP
Sauza Tres Generaciones Tequila
Pence Ranch, Chardonnay, Santa Barbara
Fortnight, Cabernet Sauvignon, Napa
Domaine Chandon, Brut, Napa
Anchor Steam, Sierra Nevada, Heineken, Corona, Bud Light
Still and Sparkling Mineral Water
Assorted Juices and Soft Drinks

Bar Service:

\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.

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BANQUET WINE LIST

SPARKLING WINE & CHAMPAGNE

Domaine Chandon, Brut, Napa	52
Mionetto “Gold Label”, Prosecco, Brut, Veneto	56
Francois Montand, Brut, Blanc de Blancs	75
J Vineyard, Brut, Rosé, Russian River Valley	90
Moet & Chandon, Imperial, Brut, Empernay	108

PINOT GRIGIO

Trefenbrunner, Trentino-Alto, Adige	50
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RIELSING

August Kresseler, Rhiengau	50
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SAUVIGNON BLANC

Matanza Creek, Sonoma	52
Cliff Lede, Napa	60
Cloudy Bay, Marlborough	84

CHARDONNAY

Gen F, Rayment Vineyards, California	48
Pence Ranch, Santa Barbara	64
Neyers, “304”, Sonoma	75
Mer Soleil, Santa Lucia, Monterey	90

OTHER WHITE VARIETALS

King Estate, “Signature Collection”, Pinot Gris, Oregon	50
Hearst Ranch Winery, “Three Sisters Cuvee”, Paso Robles	56
Conundrum, California	60

ROSÉ

Domaine de la Petite Cassagne, Costieres de Mines, Languedoc	50
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BANQUET WINE LIST CONTINUED

PINOT NOIR

Annabella, “Special Selection”, Carneros, Napa	56
Joseph Phelps, “Freestone Vineyards”, Sonoma	76
Bouchard Pere & Fils, Burgundy	96

MERLOT

Ancient Peaks, Paso Robles	50
Whitehall Lane, Napa	60

CABERNET SAUVIGNON

Gen F, Raymond Vineyards, California	48
Ancient Peaks, Paso Robles	54
Fortnight, Napa	66
Arrowood, Sonoma	72
Daou, Paso Robles	85
Stonestreet, Napa	104

OTHER RED VARIETALS

Domaines Barons de Rothschild Lafite, “Aruma” Malbec, Mendoza	56
Artezin, Zinfandel, Mendocino	64
The Pessimist, Red Blend, Paso Robles	72

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CATERING GUIDELINES

To ensure the highest quality of services for your event, the following guidelines are in place to provide our clients with information on all operating practices and available services.

SERVICE CHARGE & TAX

All prices subject to 24% Service Charge and 9.25% Sales Tax.

AUDIO VISUAL

Full service may be arranged through our in-house company PSAV @ 510-549-8568.

BANQUET SERVICE

All Food and Beverage served at the hotel is to be provided by The Claremont Club & Spa, A Fairmont Hotel. The minimum guarantee for all buffet meals is 25 guests unless otherwise noted within the menu. For meals served in private function rooms with less than 25 guests in attendance, an additional service charge of \$10 per person will be added to the check.

BARTENDERS

For Bars that require a Bartender there will be a \$250 Bartender Fee per Bartender, minimum of 3 hours. \$50 each additional hour. The general ratio for Bartenders is 1 per 100 guests.

BOXES / PACKAGES / FREIGHT / STORAGE

The Claremont Club & Spa is pleased to receive and assist in the handling of boxes and packages. We are unable to accept shipments any earlier than two days prior to your event. Please coordinate the pickup of items immediately following your event, as the hotel is not responsible for damage to or loss of any articles left on the premises during or following an event. All shipped materials should include the name of the event, function date, room name, group contact name and hotel representative's name.

CANCELLATION

The hotel shall be entitled to charge a cancellation fee in the event the client cancels their event after acceptance by the hotel. The fee will be based upon banquet pricing in effect at the time written notice is received. Please refer to the letter of agreement for any further information.

CARVER / PREPARATION CHEF

For Chef Attended Action Stations, the Chef fee is \$250 per 2 hours.

COAT CHECK

Hosted coat check services can be arranged through the Catering Department.

DECORATIONS

Your Conference Services or Catering Manager will be happy to assist in recommending entertainment, florists and photographers to create a memorable event. Prior to arrival, decorations or displays brought to the hotel must be approved.

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CATERING GUIDELINES CONTINUED

DEPOSITS

In order to secure space for a function, a non-refundable deposit and signed contract will be required. In the event of cancellation, all deposits are non-refundable. Please refer to the letter of agreement for additional payments due.

GUARANTEE

In order to ensure the success of your function, it is necessary that the hotel be notified of the exact number of guests attending a function by 12:00 noon, three business days prior to the event. For events occurring on a Saturday, Sunday or Monday, the guarantee is required by 12:00 noon of the preceding Wednesday. This will be considered the minimum guarantee and may not be reduced. If no guarantee is received by the requested date, we will assume the contracted count to be the guarantee or the actual number of guests in attendance, whichever is greater. The hotel will be able to accommodate 3% above the guaranteed number upon request to a maximum of 25 guests.

LINEN

Various linen colors are available to complement your event. Specialty linens, chairs and chair covers are available at an additional charge from your Conference Services or Catering Manager.

LIQUOR

As stipulated by California State Liquor laws, no liquor service will be permitted after 2:00 am. The Claremont Club & Spa, reserves the right to inspect and regulate all private parties, meetings and receptions.

LOADING DOCK

All vendors are required to advise the Conference Services or Catering Manager of their delivery schedule a minimum of two weeks prior to the event. Loading docks must be used for any hotel delivery.

MENU SELECTIONS

In order for us to ensure the availability of all chosen items and avoid additional fees associated with “last minute” purchases, your menu selections should be submitted to your hotel representative four weeks prior to the function date. Our printed menu selections are offered as a starting point, and our Executive Chef would be happy to tailor a menu to your specific tastes and requirements. Dietary substitutions are available with prior notification.

MUSIC

If you plan to provide musical entertainment at your event, prior approval from hotel is required. Please coordinate with your Conference Services or Catering Manager.

OUTDOOR EVENTS

Events arranged on hotel grounds may be subject to additional permits and/or fees. Your Conference Services or Catering Manager will inform you of any applicable charges as they apply to your particular event.

OUTSIDE FOOD & BEVERAGE

No outside food or beverage will be permitted into the hotel by the patron or guests without special permission from the hotel. The hotel reserves the right to charge for this service.

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CATERING GUIDELINES CONTINUED

PARKING

Please coordinate with your Catering Services or Conference Manager. Prices are subject to change.

PHOTOS / IMAGES

Please contact your Catering Services or Conference Manager for all of your print and publishing needs.

PIANOS

We have one baby grand piano available on-site at a rental fee of \$350 (fee includes tuning). Please note that we require two weeks advance notice and rental is subject to availability. Due to liability reasons, hotel staff cannot move a piano onto or off a stage. The hotel can arrange an outside vendor to accommodate the request at prevailing rates.

POWER

Power requirements should be received a minimum of two weeks prior to your event. Current rates will apply.

SEATING / ROOM SET UP

Banquet seating will be at rounds of ten (ten guests per table) unless otherwise specified. Room diagrams are provided upon request. Any significant changes on-site may result in additional labor fees of a minimum fee of \$150 per set change.

SECURITY SERVICES

Security Services may be arranged through your Catering Services or Conference Manager. The hotel will not assume responsibility for any lost or damaged merchandise or articles left in the hotel prior to or following an event. The hotel, at its discretion, may require security for events. Only security agencies approved by the hotel may be used. Any events for persons under the age of 19 years must have one security officer present for every one hundred guests for the duration of the event.

SIGNAGE

Signs may only be displayed directly outside your designated meeting room. The hotel reserves the right to remove signs that are not in keeping with the tradition of the hotel. Signs are prohibited from the main lobby area and all building entrances.

SMOKING

In accordance with the City of Oakland Smoking Ordinance, there is no smoking in the hotel.

SPLIT ENTRÉES

A choice of two entrées may be offered for lunch or dinner. The higher of the two menu prices will apply. The hotel must receive the count distribution three business days prior to the event. The client must provide his or her own entrée cards. Any requests for entrée changes the night of the event will be charged over the guarantee.

TELECOMMUNICATIONS

All arrangements may be made through your Catering Services or Conference Manager.

CHOICE TABLESIDE

If you would prefer your guests to choose their entrée selection tableside an additional \$15 per person will apply.



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