Dear Valued Fairmont Guest,

Welcome to Newport Beach in the heart of the “OC”. In its early days, farming was the backbone of the local economy in Orange County. Citrus was the main producer with over one sixth of the nation’s Valencia Oranges coming from the area, but cattle, cotton, grapes, apricots, sugar beets and other items were prevalent as well. Crops such as avocados, strawberries, and oranges continue to thrive today in our temperate climate. Here at Fairmont Newport Beach, we are proud to work closely with local farmers to obtain the finest produce and specialty ingredients to use in our culinary creations. I have designed these amenities to reflect a combination of the rich history and the very best Southern California has to offer today.

We would like to make your stay a memorable one and are pleased to present you with the following guestroom amenity selections.

Executive Chef
Brian Doherty
SWEET HONEYBEE

A selection of goodies meant to highlight and enhance our very own Rooftop Honey from the Fairmont Newport Beach bees. A bottle of our own Fairmont Honey, decadent dark chocolate truffles with cream ganache and raw honey, slightly sweetened seeded cookies, and a jar of Honey Cream body lotion made from honey and beeswax by our partners at Backyard Bees. Enjoy with a bottle of Antipodes water from New Zealand.

$30

Prices are subject to $4 delivery charge, 18% service charge and applicable taxes.
TRUFFLE POP BOUQUET

A fun and lively collection of sinfully sweet pops presented in a terra cotta flower pot and a bottle of Antipodes water from New Zealand. The pops are an assortment that can include dark chocolate dipped strawberries, homemade French macaron pops, pâte de fruit confections, and chocolate truffle pops in a variety of flavors.

$17

Prices are subject to $4 delivery charge, 18% service charge and applicable taxes.
PURE ROMANCE

Local California strawberries dipped in dark chocolate with white chocolate stripes and sparkling gold accents. Served with a bottle of Kenwood Cuvée Brut and 2 champagne flutes. Spark a little romance for the evening and enjoy a classic pairing for a decadent indulgence. Sparkling cider available upon request.

$39

Prices are subject to $4 delivery charge, 18% service charge and applicable taxes.
MILK AND COOKIES

Miniature fresh baked housemade chocolate chip cookies presented in an adorable glass cookie jar with a personalized chalkboard label. Served with ice cold chocolate milk. A sweet treat to bring out the kid in you, regardless of your age.

$12

Prices are subject to $4 delivery charge, 18% service charge and applicable taxes.
WEDDING BLISS

Say “I do” all over again with a reminder of your very special day, in miniature! A tower of French macarons and Italian buttercream with a chocolate ganache filling and flavors of fresh strawberry and lemon to mimic a simple and elegant wedding cake. Paired with a bottle of Kenwood Cuvée Brut and two champagne flutes. Sparkling cider available upon request.

$39

Prices are subject to $4 delivery charge, 18% service charge and applicable taxes.
LOCAL ARTISANAL CHEESE

Locally farmed goat’s cheese from Drake Family Farms served with housemade bread and crackers, our very own Fairmont Hive Honey straight from the rooftops on the sixth floor, seasonal dried fruits and assorted nuts. Enjoy with a bottle of Antipodes water from New Zealand.

$29

Prices are subject to $4 delivery charge, 18% service charge and applicable taxes.
HEALTHY OBSESSION

Locally cured dried fruits served with housemade pumpkin and flaxseed granola bites. Enjoy with a bottle of Antipodes water from New Zealand.

$16

Prices are subject to $4 delivery charge, 18% service charge and applicable taxes.
TWISTED TAVERN FAVORITES

Amazing hand twisted pretzel sprinkled with black lava salt and served with trio of house roasted nuts, accompanied with an assortment of three California-brewed Lagunitas beers or Root Beer.

$39

Prices are subject to $4 delivery charge, 18% service charge and applicable taxes.
ORANGE COUNTY HARVEST

Assortment of locally grown Southern California fruits. Enjoy with a bottle of Antipodes water from New Zealand. $17

Prices are subject to $4 delivery charge, 18% service charge and applicable taxes.
ANTIPODES WATER

Antipodes Water has been consistently rated as one of the finest waters in the world and the purest from New Zealand. Filtered for up to 300 years through layers of ignimbrite rock, it is naturally high in silica content and untouched from its source, hundreds of meters below the ground. The Antipodes source was specifically chosen for a mineral content subtle enough not to alter the palate, perfectly complementing the fine wine and food experience. To create the perfect sparkling water a fine champagne style bead is introduced. Recognized by the United Nations for its environmental initiatives, Antipodes is the only premium water in the world to be Carbon Zero certified and is carbon neutral, to the dining table anywhere in the world.

DRINK CHILLED. DRINK OFTEN. LIVE WELL.
BEVERAGES

NON-ALCOHOLIC:
- Evian 375 ml $4 each
- Evian 1 L $7 each
- Pellegrino 375 ml $4 each
- Pellegrino 1 L $7 each
- Soft Drinks $5 each

Dry Soda Selections $5 each
Flavor Options:
- Juniper Berry
- Cucumber
- Vanilla Bean
- Lavender

BEER:
- Local Beer $7 each
- Corona $8 each
- Blue Moon $8 each
- Heineken $8 each
- Goose Island IPA $8 each

WINE:

Sparkling/Champagne:
- House Sparkling $40
- Chandon Brut (187ml) $20
- Gloria Ferrer Brut $65
- Moet Chandon Imperial Brut $141
- Dom Perignon $450

White Wines:
- Local Chardonnay $35
- Sonoma Cutrer Chardonnay Half $30, Full: $60
- ZD Chardonnay $100
- Honig Sauvignon Blanc $42
- Bolline Pinot Grigio $36

Red Wines:
- Local Cabernet: $35
- Rutherford Ranch Cabernet: $52
- Louis Martini Cabernet: $68
- Heitz Cabernet: $95
- St Francis Merlot: $68
- Kenwood Pinot Noir (half bottle): $24
- Chalone Pinot Noir: $42
- Antigal Uno Malbec: $42

Prices are subject to $4 delivery charge, 18% service charge and applicable taxes.