

CLAREMONT WEDDINGS
where it all began

SINCE 1915

CELEBRATE IN *style*

CLAREMONT CLUB & SPA, A FAIRMONT HOTEL is a California landmark. Originally constructed as a private residence during the Gold Rush, the hotel known today as the “White Castle on the Hill” opened its doors in 1915. Today, our newly restored urban resort remains one of the Bay Area’s most iconic destinations, offering historic charm, contemporary amenities, and unparalleled service. Ideally located at the intersection of Berkeley and Oakland overlooking the San Francisco Bay, Claremont Club & Spa is home to luxurious guest rooms, exceptional dining, 20,000 square feet of event space, and stunning resort amenities including pools, an award-winning day spa, fitness and tennis facilities, and more.

As part of the world-renowned Bay Area culinary community, we are pleased to offer you a taste of this inspiring destination in the following menus. From elegant receptions and brunches to locally-inspired late-night bites, we have something for every celebration (and every craving!). Our culinary team proudly sources ingredients from California’s finest farmers, ranchers, fisherman, and vintners, and your wedding specialist will work with you to create the menu of your dreams. On behalf of the entire Claremont Club & Spa team, we look forward to celebrating with you!

where it all began



CLAREMONT CLUB & SPA
A FAIRMONT HOTEL



SELECT YOUR *wedding experience*

Minimum of 50 Guests.

ICONIC

Selection of Cheese or Charcuterie Display during Reception

One Hour of Beer & Wine Reception

Three-Course Meal Including Soup or Salad Course

Entree Course: Chicken, Fish, or Beef Selections

Choice of Plated Dessert or Wedding Cake*

Claremont Wine Service with Dinner

Sparkling Wine Toast with Dinner

Two-Hour Beer & Wine Bar Available After Dinner

180 per person, exclusive of service charge & tax

LANDMARK

Three Tray-Passed Hors d'oeuvres per Person during Cocktail Reception

One Hour of Premium Bar during Cocktail Reception

Three-Course Meal Including Soup or Salad Course

Entree Course: Chicken, Fish, or Beef Selections

Choice of Plated Dessert or Wedding Cake*

Claremont Wine Service with Dinner

Sparkling Wine Toast with Dinner

Two-Hour Premium Bar Available After Dinner

210 per person, exclusive of service charge & tax

LUXE

Two Tray-Passed Hors d'oeuvres per Person during Cocktail Reception

Cheese or Charcuterie Display during Cocktail Reception

One Hour of Super Premium Bar during Cocktail Reception

Three-Course Meal Including Soup or Salad Course

Duet Entree Course

Choice of Plated Dessert or Wedding Cake*

Sparkling Wine Toast with Dinner

Claremont Wine Service with Dinner

Three-Hour Super Premium Bar Available After Dinner

Late Night Display Enhancement After Dinner

250 per person, exclusive of service charge & tax

**Basic wedding cake included. Custom wedding cakes available per consultation with Pastry Chef.*

All pricing is based upon desired design, complexity & flavor selection.

All wedding experiences include

Complimentary menu consultation & tasting for up to four guests

Complimentary house banquet chairs & tables

House linen & napkins available in white, ivory or black

Draped cake table, gift table, guestbook table, & DJ table

Dance floor



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Menu

WEDDING SELECTIONS



CLAREMONT CLUB & SPA
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RECEPTION *hors d'oeuvres*

TRAY-PASSED COLD CANAPÉS

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

TRAY-PASSED HOT HORS D'OEUVRES

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

CALIFORNIA CHEESE TRAIL DISPLAY

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

Selection of 4

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

CHARCUTERIE DISPLAY

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

GF Gluten Free, V Vegetarian, VG Vegan

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DINNER *a la carte*

Includes Assorted Rolls, Soup or Salad, Entrée, Freshly Brewed Regular & Decaffeinated Coffee & Tea

FIRST COURSE

SOUP

Pea Velouté *Crème Fraîche, Mint Pesto GF, V*
Creamy Chickpea & Rosemary Soup *Crispy Pancetta GF*
Caramelized Onion & Oxtail Soup *GF*
Puree of Sweet Corn, Braised Beef Cheek & Hominy Soup *GF*
Portobello & Mushroom Chowder *Roasted Celeriac*
Chicken Vegetable *Pistou & Barley* GF*

SALAD

Little Gem Caesar *Parmesan, Herb Croutons, Bacon, Green Goddess*
Grilled Artichoke Heart *Shaved Fennel, Sweet Drop Peppers, Arugula, Lola Rosa*
Shaved Parmesan, Zinfandel Vinaigrette GF, V
Roasted Pear Burrata, County Line Greens, *Spiced Hazelnuts, Shallot Vinaigrette GF, V*
Heirloom Tomato Salad *Santa Rosa Plums, Mizuna, Riesling Vinaigrette GF, V*
Roast Squash Panzanella *Cherry Tomato, Ciabatta Crouton, Basil Vinaigrette V*
Roasted Golden & Crimson Beet Salad *Crumbled Goat Cheese, Truffle Salt, Crispy Beet Chips, Micro Arugula*

Fourth Course Additional 14 Per Person

ENTRÉE

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*

VEGETARIAN

Roasted Artichoke & Spinach Ravioli *Spinach & Parmesan Cream V*
Tagliatini "Mushroom Bolognese" *V*
Roasted Beet & Fennel Risotto *Parmesan, Arugula, Lemon Oil GF, V*
"5 Grain Wellington" *Freekeh, Red & White Quinoa, Farro, Barley, Carrot Jus V*

BEEF*

Seared Beef Tenderloin *Braised Short Rib, Potato Puree, Brussels Sprouts, Bordelaise Sauce GF*
Grilled 8oz NY Steak *Potato Puree, Baby Vegetables, Peppercorn Jus GF*

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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, Beurre Blanc*

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

DUET*

Angus Beef Filet Mignon & Rosemary Grilled Jumbo Shrimp *Natural Jus, Whipped Potatoes, Seasonal Vegetables GF*

4 oz Beef Filet & Grilled Diver Sea Scallop *Madeira Butter Sauce GF*

4 oz Beef Tenderloin & Salmon *Beet & Fennel Risotto, Parmesan, Arugula GF*

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

DESSERT *options*

PLATED 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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WEDDING *cake*

Complete your menu with an exquisitely designed & decorated wedding cake from the Claremont pastry kitchen, available in a variety of designs, styles, flavors & fillings. Our Executive Pastry Chef will customize your wedding cake to meet your individual wishes. Whatever your inspiration, we will help you turn your vision into a spectacular, breathtaking work of edible art using the finest quality ingredients.

Custom wedding cakes available per consultation with Pastry Chef. All pricing is based upon desired design, complexity & flavor selections. Complimentary cake tastings include three selections of cake, filling & finish.



CAKE

- Vanilla Génoise Sponge
- Vanilla Lamington Sponge
- Chocolate Génoise Sponge
- Chocolate Devil's Sponge
- Pistachio Jaconde Sponge
- Spanish Almond Sponge
- Carrot & Pineapple Cake
- Humming Bird Cake

FILLING

- Italian Vanilla Bean Buttercream
- Chocolate Buttercream
- Cream Cheese & Mascarpone
- Chocolate Ganache
- Milk Chocolate Peanut Butter
- Hazelnut Milk Chocolate Ganache
- Pistachio Buttercream
- Almond Buttercream
- Meyer Lemon Custard
- Blueberry Cream Cheese
- Raspberry Cream Cheese

FINISH

- Italian Vanilla Bean Buttercream
- Chocolate Buttercream
- Chocolate Ganache
- Fondant

ABOUT THE PASTRY CHEF

Executive Pastry Chef Ashish (AJ) Thalakkat joined Claremont Club & Spa in 2018 & is delighted to bring his passion & creativity to our award-winning culinary program. Known for his stunning sugar & chocolate work, Chef AJ has competed in various high-level pastry competitions & applies that same level of innovation to his custom wedding cake designs & special celebration desserts. He has over 20 years of culinary experience & holds a diploma in Hotel Management, Catering Technology & Applied Nutrition.

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LATE NIGHT *enhancements*

LATE NIGHT SLIDER BAR

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

MISSION STREET TACO BAR

Grilled Carne Asada Tacos *Roasted Chipotle Salsa, Pickled Red Onion**
Grilled Pollo Asado Tacos *Cilantro-Lime Chimichurri, Apple-Fennel Slaw**
Seared Local Rock Fish Tacos *Aleppo Crema, Grilled Pineapple Salsa**
Grilled Veggie Tacos *Queso Fresco, Avocado*
Corn Tortilla Chips *Pico de Gallo*

CLEMENT STREET SKEWER STATION

Thai Beef Skewers *Spicy Peanut Sauce**
Chicken Yakitori *Miso Maple Glaze**
Ginger Lemongrass Shrimp *Green Coconut Curry **
Grilled Veggie Skewers *Tangerine-Lime Chili Sauce*
Crispy Shrimp Crackers

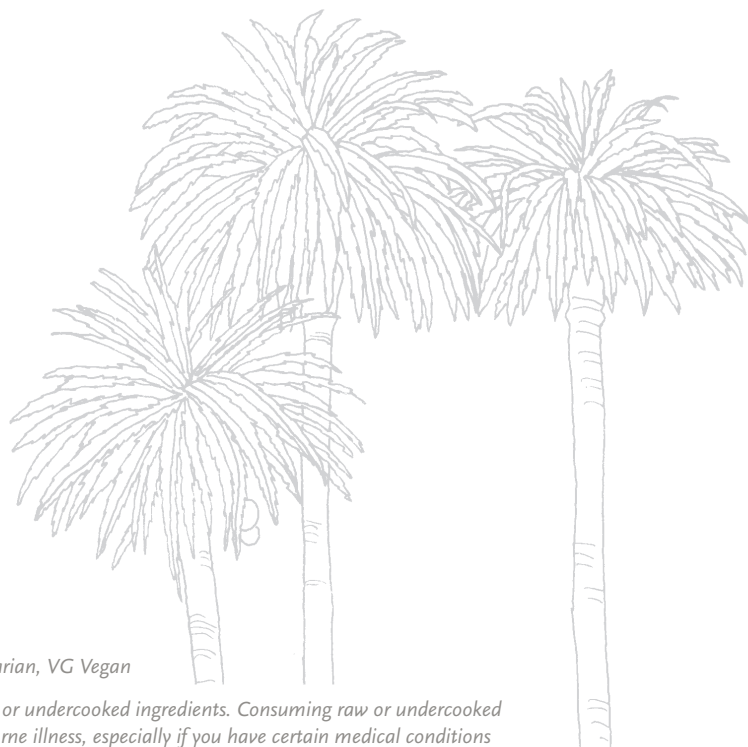
DESSERT DISPLAY

CHOCOLATE 'O' CHOCOLATE

Harlequin Marshmallow Chocolate Brownie
Chocolate Bomboloni Pops
Milk & Chocolate Chip Cookie Shooters
Devil's Chocolate Crèmeux Cupcakes
Mocha Chocolate Mascarpone Tulip Cups

GLAZED & DELICIOUS

Raspberry Cream Cheese Donut
Chocolate Ganache & Hazelnut Crouquant Donut
Classic Sugar Glazed Donuts
Glazed Strawberry Pistachio Tart
Yuzu Glazed Calamansi Tarts
Maple Glazed Mini Chocolate Bread Pudding



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BAR *packages*

BEER & WINE PACKAGE

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

FAIRMONT PREMIUM PACKAGE

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 & Soft Drinks

FAIRMONT SUPER PREMIUM PACKAGE

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 & Soft Drinks

BAR SERVICE

*250 Bartender Fee per Bartender. Minimum of 3 hours.
50 each additional hour.*

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REHEARSAL DINNER *buffets*

Prices are per person. Minimum of 30 guests.

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*

Panzanella Salad *Romaine, Red Onions, Peppers, Cucumber, Torn Ciabatta*

"Pickles n' Slaw" *Spiralized Vegetables, Pickle Chips, Vinaigrette GF, V*

Clam Bake Corn, *Marble Potatoes, Chorizo GF*

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 V*

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

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TASTE OF THE BAY 145

SOUP

Bassian Farm Chicken & Vegetable Soup *Pistou**

EAST BAY

Di Stefano Burrata *Grilled Broccolini & Sweet Peppers, Toy Box Tomatoes, Arugula Pesto GF, V*

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**

Pacific Prawn 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* GF*

Roasted Pacific Rockfish Escabeche *Sonoma County Mango Vinaigrette, Seared Baby Fennel, Grilled Valencia Orange, Calvestrano Olives* GF*

THE TOWN

Grilled "Santa Maria" Style Skirt Steak *Savory Spice Rub, Romano Beans, Grilled Red Bliss Potatoes* GF*

Maple Glazed Pork Loin *Fresh Herbs, Dinosaur Kale, Scarlet Quinoa, Dried Cherries* GF*

Citrus Roasted Chicken *Wild Mushrooms, Red Wine Jus* GF*

Mushroom & Caramelized Onion Ravioli *Roasted Shallot Vinaigrette, Blistered Tomatoes*

Grilled Radicchio, Pecorino V

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

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BRUNCH *buffets*

Prices are per person. Minimum of 30 guests.

THE CLAREMONT BREAKFAST EXPERIENCE 59

Includes Freshly Squeezed Orange, Apple & Ruby Grapefruit Juices

Bakery Fresh Muffins, Morning Pastries & Croissants
Sourdough, Multigrain Wheat, Honey White, Classic Rye
Creamery Butter & Seasonal Preserves
Petaluma Yogurt *GF*

Seasonal Fruit Salad *VG, GF*
Breakfast Pee Wee Potatoes *VG, GF*
Applewood Smoked Bacon
Country Style Pork Sausage *GF*

Select 1 Hot Item

Farm Fresh Scrambled Eggs or Egg Whites *Clipped Chives** *GF, V*
Farm Fresh Scrambled Eggs *Queso Fresco & Pico De Gallo** *GF, V*
Sonoma Egg White Frittata *Spinach, Onions, Sweet Peppers & Laura Chenel Goat Cheese** *GF, V*
Buttermilk or Whole Grain Pancakes *Maple Syrup, Whipped Cream V*
Bourbon Vanilla French Toast *Maple Syrup, Seasonal Fruit Conserve, Whipped Cream V*
Steel Cut Oatmeal *Raw Cane Sugar, California Raisins, Cinnamon Sugar, Ground Flax Seeds V*

Additional Hot Items 10

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

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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 V

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

Farmer's Market Greens Cucumber, Cherry Tomatoes, Radishes, Carrots, Zinfandel Vinaigrette GF, VG

Chef's Selection of Two Seasonal Composed Salads

*Traditional Eggs Benedict Canadian Bacon, Chive Hollandaise**

Applewood Bacon & Country Style Pork Sausage GF

*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

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41 TUNNEL ROAD | BERKELEY, CA 94705

T + 1-510-549-8591

[FAIRMONT.COM/CLAREMONT-BERKELEY](https://www.fairmont.com/claremont-berkeley)

claremontcatering@fairmont.com