

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
Claremont Wine Service with Dinner
Sparkling Wine Toast with Dinner
Two-Hour Beer & Wine Bar Available After Dinner
185 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
Claremont Wine Service with Dinner
Sparkling Wine Toast with Dinner
Two-Hour Premium Bar Available After Dinner
215 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
Sparkling Wine Toast with Dinner
Claremont Wine Service with Dinner
Three-Hour Super Premium Bar Available After Dinner
Late Night Display Enhancement After Dinner
255 per person, exclusive of service charge & tax

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



Menu

WEDDING SELECTIONS



CLAREMONT CLUB & SPA
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RECEPTION *hors d'oeuvres*

TRAY-PASSED COLD CANAPÉS

Mushroom Duxelle, Crostini with Truffle *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*
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 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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An exact guarantee is required three business days prior to your event. If not received, the estimated figure will be used for billing purposes. Food, Beverage, Room Rental & Audio Visual charges are subject to a 24% service charge & a 9.25% sales tax. Prices are subject to change & food to seasonal availability.



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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*
Puree of Sweet Corn, Braised Beef & 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*
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 Breast, *Butter Poached Crab & Wild Mushroom Risotto, Tarragon Pan Jus GF*
Grilled Chicken Breast, *Grilled Asparagus, Spaghetti Squash Parcel*

PORK *

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

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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*

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

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

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

DESSERT *options*

PLATED DESSERT

Seasonal Plated Desserts Available Upon Request

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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

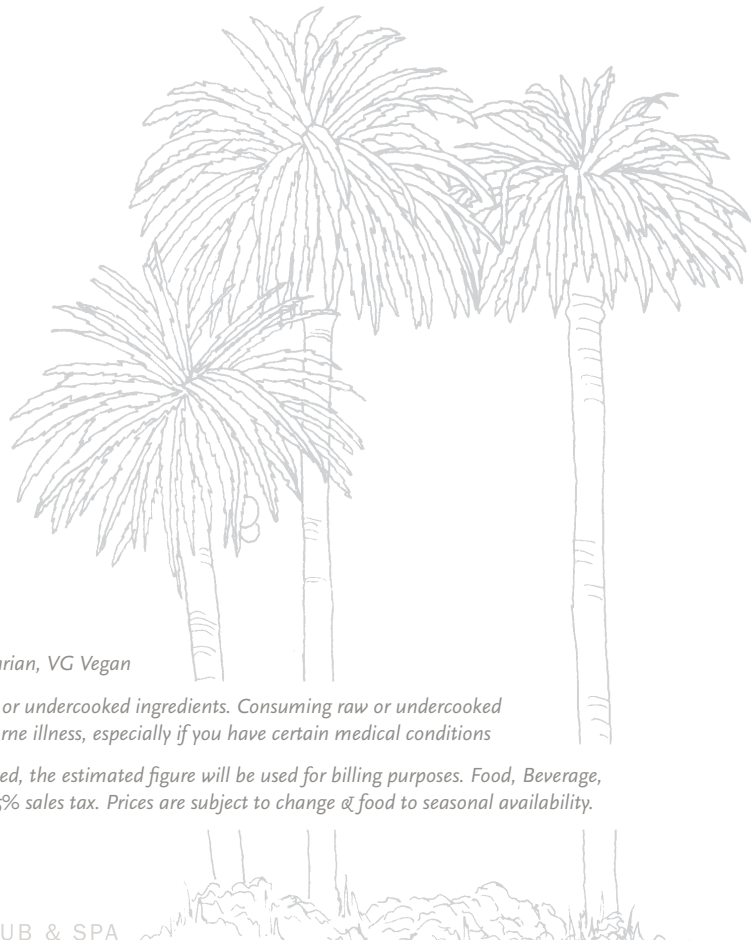
GLAZED & DELICIOUS

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 TIER PACKAGE

Finlandia Vodka, Beefeater Gin, Bacardi Silver Rum, Sauza Hornitos Plata (Silver) Tequila, Jack Daniel's Whiskey, Jim Bean Rye, The Famous Grouse Scotch, Noilly Prat or Martini & Rossi Vermouth
Fairmont House Wine and Domaine Chandon, Brut, Napa
Domestic, Microbrewery & Import Beer
Still and Sparkling Mineral Water
Assorted Juices & Soft Drinks

FAIRMONT SUPER PREMIUM TIER PACKAGE

Tito's Vodka, Plymouth Gin, Bacardi Silver Rum, Bacardi Reserve Ocho Rum, Casamigos Silver or Repo Tequila, Maker's Mark Bourbon Whiskey, Templeton Rye, Chivas Regal Scotch, Noilly Prat or Martini & Rossi Vermouth
Pence Ranch, Chardonnay, Santa Barbara, Fortnight, Cabernet Sauvignon, Napa, Domaine Chandon, Brut, Napa
Domestic, Microbrewery & Import Beer
Still and Sparkling Mineral Water
Assorted Juices & Soft Drinks

FAIRMONT LUXURY TIER PACKAGE

Absolute Elyx Vodka, Belvedere Vodka, The Botanist Gin, Bacardi Silver Rum, Bacardi Gran Reserva Diez Rum, Casamigos Silver, Repo or Anejo Tequila, Woodford Reserve Bourbon Whiskey, Knob Creek Rye, The Macallan Double Cask 12 year Scotch, Noilly Prat or Martini & Rossi Vermouth
Veuve Clicquot Champagne
Domestic, Microbrewery & Import Beer
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*

ENTREES

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*
Oysters, Jumbo Shrimp & Seaweed *Lemon & Lime Wedges, Cocktail Sauce, Mignonette, Tabasco* GF* Roasted Pacific Rockfish Escabeche, *Baby Fennel, Grilled Valencia Orange 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
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 White Cheddar
Marin Camembert, Baguette*

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

Chef's Selection of Two Seasonal Composed Salads

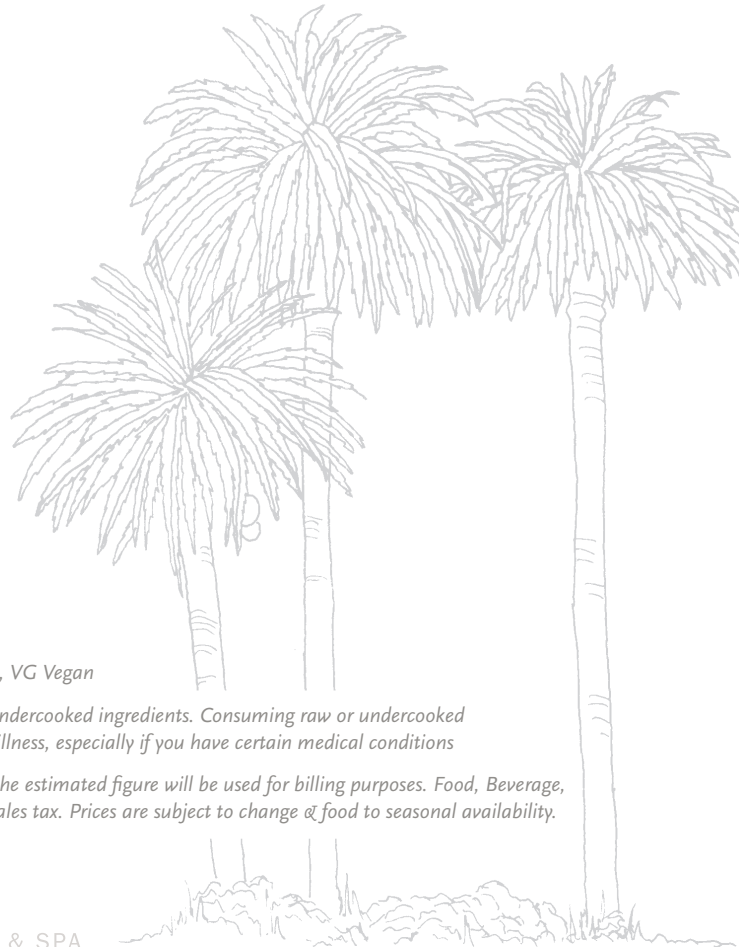
*Traditional Eggs Benedict Canadian Bacon, Chive Hollandaise**

Applewood Bacon & Country Style Pork Sausage GF

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

Seasonal Sweets & Frivolities

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas



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