

# Wedding Menus



*Fairmont*  
GRAND DEL MAR

# Table of Contents

## **Plated Dinner**

### **Reception**

- Passed
- Canapés
- On Display
- Carvings
- Desserts

## **Late Night**

## **Wedding Party**

## **Brunch**

### **Beverages**

- Beverage Selections
- Signature Cocktails
- Wines

## **Event Guidelines**





# Plated Dinner



All dinner menus are accompanied by artisanal bread, california butter, freshly brewed coffee and teas.

Dinners are based on a three-course menu, one salad or soup, main course and dessert.

Pasta, chilled and warm starters 22 as an additional course or 16 as salad or soup alternative.

## SOUPS

**Lobster Bisque** | fresh lobster, crustacean powder, espelette pepper (GF)

**Sweet Corn Soup** | roasted corn, popcorn, smoked paprika (GF, VE)

**Jerusalem Artichoke Soup** | caviar, crème fraiche (GF, VE)

**Truffled Celeriac Veloute** | toasted hazelnuts, truffle (VE)

**Calsbad Strawberry Gazpacho** | champagne jelly, frois de bois (VE)

## SALADS

**Heirloom Tomato** | burrata, basil, olive oil, balsamic (GF, VE)

**Baby Beet** | humboldt fog goat cheese, orange, citrus vinaigrette (GF, VE)

**Caramelized Fig** | goat cheese, walnuts, young leaves (GF, VE)

**Iceberg Waldorf** | grapes, celery, apple, shropshire blue cheese, pepper aioli (GF, VE)

**California Chicory** | blood orange, ricotta, pine nuts, orange blossom dressing (GF, VE)

## CHILLED STARTERS | 22

**Asparagus** | citrus gremolata, lemon sabayon (GF, VE)

**Sage Hill Farm Carrots** | fromage blanc, currants, bee pollen, mint (GF, VE)

**Beef Tartar** | pickled mustard, confit yolk, parmesan cheese (GF)

**Compressed Melon** | dry cured chorizo, labneh, balsamic (GF)

**Beet Cured Salmon** | horseradish crème, beetroot, apple, frisee (GF)

## WARM STARTERS | 22

**Pan Seared Scallops** | cauliflower, almond, truffle (GF)

**Foraged Mushroom Tart** | goat cheese, truffle frisee salad (GF, VE)

**Dungeness Crab Cake** | kohlrabi, avocado, yuzu aioli

**English Pea Risotto** | fava beans, pea tendril salad, preserved lemon

## PASTA | 22

**Sweet Corn Ravioli** | ham hock, grelot onion, pecorino

**Celeriac Tortellini** | truffle, parmesan nage, celery hearts, olive oil (VE)

**Squash Ravioli** | roast butternut squash, sage butter, pepitas (VE)

## INTERMEZZO | 12

**Green Apple Basil Sorbet** (GF, VE, V)

**Strawberry Champagne Sorbet** (GF, VE, V)

**Passion Fruit, Mango, Orange Soup** (GF, VE, V)



## SEA

**Chilean Sea Bass** | sprouting broccoli, tidal vegetables, leek fumet | 179 (GF)

**King Salmon** | wilted greens, clams, chorizo, saffron clam nage | 145 (GF)

**California Halibut** | squash blossom, broad bean, sauce vierge | 165 (GF)

**Sablefish** | edamame, radish, kelp butter | 175 (GF)

## LAND

**Beef Fillet** | potato pave, heirloom carrot, forest mushroom, natural jus | 175 (GF)

**Duck Breast** | sunchoke, beetroot, amaranth | 168 (GF)

**Lemon Chicken Breast** | savoy cabbage, thumbelina carrots, sauce robert | 156 (GF)

**Beef Short Rib** | broccolini, caramelized onion tart, jus | 162

**Lamb** | loin, leg, zucchini, labneh, pomegranate, eggplant puree | 174 (GF)

## FIELD

**Cauliflower** | puree, pickled, crumble, fresh | 142 (GF, VE, V)

**Soft Polenta** | ash ripened goat cheese, tempura courgetti, artichoke, balsamic onions | 142 (VE)

**Market Vegetable Strudel** | phyllo, roasted pepper sauce | 142 (VE)

## DESSERT

**Black Forest Cake** | preserved cherry, cocoa nib kirsch bavarian

**Coconut Bavarian** | mango confit, pineapple, lime

**Calamansi Tart** | pandan, ginger, ube jam

**Cereal Milk Panna Cotta** | yogurt, roasted strawberry, pistachio





# Reception





## PASSED HORS D'OEUVRE

Minimum of two dozen per selection

### Cold

**Cucumber** | 14 (GF, VE, V)

tiny crudité, dill

**Cauliflower Panna Cotta** | 14 (GF, VE)

truffle

**Fig and Walnut** | 14 (GF, VE)

torched fig, fig jam, california goat cheese, walnut

**Caramelized Onion Tart** | 14 (VE)

grana padano, chive

**Watermelon and Goat Cheese** | 14 (GF, VE)

extra virgin olive oil, fleur de sel

**Heirloom Tomato Tart** | 14 (VE)

ricotta, balsamic

**Chilled Vegetable Roll** | 14 (GF, VE, V)

rice paper, chili

**Beetroot Macaroon** | 14 (GF, VE)

goat cheese

**Herbed Goat Cheese Gougères** | 14 (VE)

rosemary, lemon

**Compressed Melon and Prosciutto** | 14 (GF)

mint, balsamic

**Duck Liver Pate** | 16

port wine jelly

**Dungeness Crab** | 18

citrus, apple, fennel

**Citrus Poached Prawn** | 16 (GF)

marie rose sauce

**Ahi Tuna Cone** | 15

sesame, cilantro

**Smoked Salmon Wrapped West Coast Oyster** | 16 (GF)

radish, keta caviar





## PASSED HORS D'OEUVRE

Minimum of two dozen per selection

### Hot

**Herb Arancini** | 14 (VE)

truffle aioli

**Tempura Artichoke** | 14 (VE, V)

tamarind glaze

**Vegetable Samosa** | 14 (VE, V)

mint chutney

**Crispy Vegetable Spring Roll** | 14 (VE)

soy honey

**Chickpea Fritter** | 14 (GF, VE, V)

citrus herb aioli

**Lemon Grass Chicken Skewer** | 16 (GF)

coconut peanut sauce

**Soy Ginger Beef Skewer** | 16 (GF)

crispy shallot

**Lamb Gyro** | 15

pita, sumac onion, marinated feta

**Comte Cheese Fritter** | 16 (VE)

truffle jam

**Braised Beef Short Rib Croquette** | 16

horseradish, black pepper

**Tempura Prawn** | 16

togarashi aioli

**Crab Cake** | 18

preserved lemon aioli

**Tempura Morel Mushroom** | 17 (VE)

truffle, brie

**Mini Beef Wellington** | 15

mushroom duxelle, puff pastry

### Sweet Canapes

**Liquid Bonbon** | 13 (VE)

exotic fruit, champagne

**Mini Chocolate Tart** | 13 (VE)

caramel foam, fleur de sel

**Profiterole** | 13 (VE)

vanilla cream, strawberry





# Reception Display





## RECEPTION STATIONS ON DISPLAY

Pricing is per person based on two hours of continuous service. Additional hours available for an additional charge. Minimum charge for 30 guests. Stations must be guaranteed for full group attendance. Chef attendant fee \$350, one attendant per 100 guests.

### **Cheese and Charcuterie** | 55

selection of artisanal cheese and charcuterie

grapes, marinated olives, roasted nuts, pickles, preserves, mustard, honeycomb  
artisanal breads and crackers

### **Charcuterie** | 52

selection of artisanal charcuterie

pickles, cornichons, marinated olives, preserves, mustard, honeycomb  
artisanal breads and crackers

### **Cheese** | 46

selection of continental and california artisanal cheese

grapes, roasted nuts, preserves, honeycomb  
artisanal breads and crackers (VE)

### **Oyster Bar** | 95 per dozen

five dozen increments

horseradish, mignonette, lemon, cocktail sauce

### **Caviar on Ice** | 145 (chef attendant required)

petrossian caviar, salmon roe, tobiko roe

shallot, egg yolk, egg white, crème fraiche, chives  
blinis

### **Daily Catch Seafood Display** | 94

prawns, oysters, mussels, crab claws

smoked salmon, point loma charred tuna

lobster and tarragon salad, scallop and chive salad, bay shrimp and dill salad  
soy honey glaze, chili aioli

### **Mezze Table** | 34 (VE)

chickpea hummus, tabbouleh, tzatziki, baba ganoush

pickles, dolmades, olives, grilled vegetables, falafel, pita

### **Fire Roasted Kebab and Mezze Table** | 56 (chef attendant required)

chicken, lamb kofta, vegetable

chickpea hummus, tabbouleh, tzatziki, baba ganoush

pickles, dolmades, olives, grilled vegetables, falafel

pita and lavosh





## RECEPTION STATIONS ON DISPLAY

Pricing is per person based on two hours of continuous service. Additional hours available for an additional charge. Minimum charge for 30 guests. Stations must be guaranteed for full group attendance. Chef attendant fee \$350, one attendant per 100 guests.

### **Fresh Baja California Ceviche and Agua Chile** | 75

daily catch and shrimp marinated in lime juice  
pickled red onion, cilantro, lime, jalapeno, serrano  
tomato, mango, papaya, avocado, oranges, grilled corn  
jicama, scallions, radish, tomato juice, tortilla chips

### **Grand Social Woodfire Pizza** | 42 (chef attendant required)

margherita, san marzano tomato, mozzarella, basil  
mushroom, roasted garlic, bloomsdale spinach  
n'duja, shishito pepper, mozzarella

### **Tijuana Taco Stand** | 49

pork al pastor, pineapple habanero salsa  
carne asada, onion, cilantro  
daily catch, cabbage slaw, chipotle  
tortillas, corn, flour, chips  
salsa verde, salsa roja, pico de gallo  
elotes, whole grilled corn, mayonnaise, cilantro, lime, tajin

### **Little Italy Pasta Station** | 39 (chef attendant required)

tortellini, penne, orecchiette  
bucatini cacio e pepe  
pesto, bolognese, alfredo, tomato basil  
italian sausage, roasted garlic, wild mushroom  
parmesan, pecorino romano  
fresh basil

### **Ramen Station** | 38 (chef attendant required)

pork belly, chicken, classic ramen noodle  
molten egg, chili strings, wakame,  
toasted sesame, togarashi, sesame oil  
pickled bamboo shoots, corn







## RECEPTION CARVERY

Pricing is per person based on two hours of continuous service. Additional hours available for an additional charge. Minimum charge for 30 guests. Stations must be guaranteed for full group attendance. Chef attendant fee \$350, one attendant per 100 guests.

**Cedar Roasted King Salmon** | 560 each, serves up to 25  
maple thyme and black pepper glaze

**Porchetta Carving Station** | 495 each, serves up to 40 guests (GF)  
herbaceous mustard, salsa verde

**Rosemary Rubbed Leg of Lamb** | 590 each, serves up to 30 guests (GF)  
garlic confit, minted jus

**USDA Prime Striploin** | 675 each, serves up to 30 guests (GF)  
grainy mustard, horseradish, peppercorn sauce

**Tomahawk Beef Rib Eye** | 1195 each, serves up to 50 guests (GF)  
red wine jus, mustard, horseradish

### Carving Enhancements

grilled asparagus | 12  
roasted root vegetables | 12  
mashed potatoes | 12  
house spiced fries | 11  
grilled zucchini | 12

## CEREMONY REFRESHMENTS

Lemonade | 120 per gallon  
lavender lemonade  
strawberry lemonade

Iced Tea | 120 per gallon  
lemon iced tea  
honey raspberry sweet tea

Kombucha | 15 per bottle  
pomegranate  
pink lady apple

Evian Still/Sparkling | 8 per 330ml | 11 per 750ml



## DESSERT STATIONS

### **Grilled Fruit and Ice Cream** | 35 (chef attendant required)

grilled fresh fruit, preserved market fruits, selection of ice creams and sorbets

### **Boba Station** | 28

green and black tea, thai milk tea, passion fruit, mango, strawberry, traditional boba, popping boba, litchi jelly, aloe jelly

### **Churro Station** | 33 (chef attendant required)

spiced chocolate sauce, dulce de leche, selection of ice creams, preserved fruit, whipped cream

### **S'mores Station** | 35

marshmallows, selection of chocolate, graham crackers

### **A Little Bit of a Good Thing**

\$36 for three pieces | \$50 for five pieces

**Tiramisu** (VG)

**Vanilla Bean Panna Cotta** (VG, GF)

**Amaretti Cookies** (VG)

**Madeleines** | vanilla, chocolate or matcha (VG)

**Spiced Chocolate Tart** (VG)

**Churros** (VG)

**Seasonal Fruit Empanada** (VG)

**Citrus Tart** (VG)

**Strawberry Shortcake** (VG)

**Assorted Profiteroles** | vanilla,  
coffee, chocolate (VG)

**Chocolate Rocher** (VG)

**Assorted Financier** | brown  
butter, chocolate, hazelnut (VG)

**Seasonal Fruit Tart** (VG)

**Peanut Caramel Crunch** (VG)



# Late Night





Late Night

## LATE NIGHT RECEPTION

Pricing is per person based on two hours of continuous service. Minimum charge for 30 guests. Stations must be guaranteed for full group attendance. Chef attendant fee is \$350, one attendant per 100 guests.

### **Nacho Bar** | 34

hand cut tortilla chips, cheddar cheese sauce, braised beef, shredded chicken serrano, jalapeño, black beans, black olives, tomato, cilantro guacamole, salsa roja and verde

### **On the Boarder Taqueria** | 49

carne asada, carnitas, baja shrimp  
cilantro, pickled onion, jalapeño, lime  
pico de gallo, salsa roja and verde, guacamole, crema, cotija  
corn and flour tortillas

### **Slider Station** | 42

falafel burger sliders, vegan aioli, torn herb and lettuce  
beef burger sliders, cheddar, caramelized onion, secret sauce  
fried chicken sliders, cabbage slaw, dill pickle, kewpie mayonnaise

### **Fries Station** | 28

kennebec fries, sweet potato fries,  
loaded tater tots, bacon, chive, chipotle aioli  
ketchup, ranch, barbeque, chipotle aioli

### **Chicken Wings** | 36

thai glaze, buffalo-style, lemon pepper  
crudité, ranch, blue cheese dressing

### **Beignets** | vanilla sugar | 72 per dozen

### **Chocolate Chip Cookies** | 88 per dozen

### **Mini Market Fruit Tarts** | 180 per dozen



# Wedding Party



## ROOM AMENITY

### **Chocolate Heart** | 64

assorted house made confections, fresh strawberries, chocolate sauce, champagne

## SMALL BITES

### **Assorted Bagels and Cream Cheese** | 90 per dozen

### **Butter and Chocolate Croissants** | 88 per dozen

### **Homemade Cookie Selection** | 88 per dozen

### **Tortillas and Guacamole** | roasted salsa, tortilla chips | 9 per guest

### **Hummus and Crudit ** | pita | 9 per guest

### **Seasonal Farmers Market Fruit Plate** | 13 per guest

## SALADS

### **Classic Caesar** | 24

baby gem, crouton, parmesan cheese, anchovy dressing

### **Superfood Salad** | 26

quinoa, cucumber, radish, tomato, celery, herb tahini dressing

## SANDWICHES

### **Club Sandwich** | 31

smoked turkey, bacon, lettuce, tomato, black pepper aioli

### **Smash Burger** | 35

wagyu patties, american cheese, caramelized onion, potato bun

### **Chicken Caesar Wrap** | 31

grilled chicken breast, caesar salad, tortilla

### **Falafel Pita** | 35

house made falafel, tomato, lettuce, torn herbs, pickled onion

## AFTERNOON TEA | 95

seasonal selection of tea sandwiches and sweets

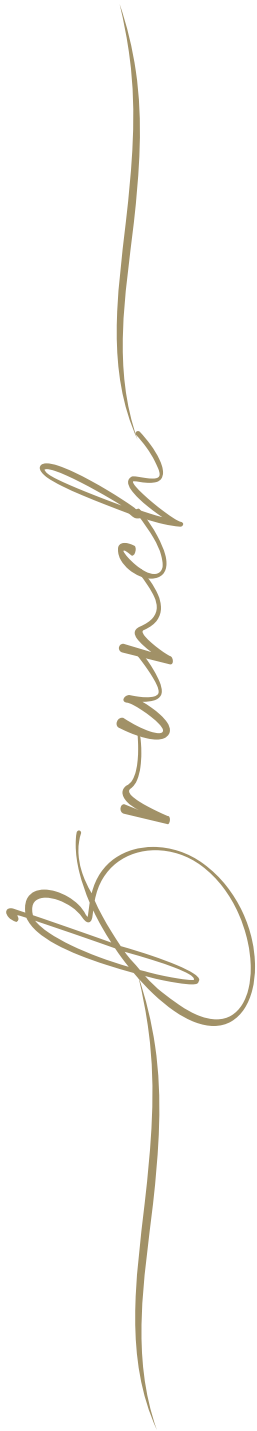
vanilla scones, clotted cream, preserves





# B ranch





## **BUFFET STATIONS**

### **Continental Pantry | 62**

freshly squeezed juice | orange, pink grapefruit, apple  
seasonal prepared fruit and fresh berries  
build your own yogurts and parfaits | natural and coconut  
nuts, seeds, fruit preserves, granola  
homemade breakfast pastries selection  
toast bar | sourdough, whole wheat, white breads and bagels  
marmalade, preserves, honeycomb, butter  
granolas and cereals

### **The Grand | 72**

freshly squeezed juice | orange, pink grapefruit, apple  
seasonal prepared fruit and fresh berries  
build your own yogurts and parfaits | natural and coconut  
nuts, seeds, fruit preserves, granola  
homemade breakfast pastries selection  
toast bar | sourdough, whole wheat, white breads and bagels  
marmalade, preserves, honeycomb, butter  
selection of breakfast cereals | whole milk, skimmed milk  
free run scrambled eggs | grilled vine tomatoes | smoked bacon |  
pork sausages | roast potatoes

### **Del Mar | 72**

freshly squeezed juice | orange, pink grapefruit, cranberry  
bircher muesli | mixed berries, toasted almonds  
build your own yogurts and parfaits | natural and coconut  
nuts, seeds, fruit preserves, granola  
chia pudding | natural and fruit  
homemade granola | sun dried fruits, mixed roasted seeds and nuts  
skimmed milk, soy milk  
all bran muffin  
low fat cottage cheese  
multigrain bread | almond butter, marmalade, preserves, honeycomb  
free run egg white scramble | turkey sausage | grilled vine tomatoes |  
green asparagus

All above breakfasts served with freshly brewed coffee, decaffeinated coffee and assorted teas.



*Brunch*

## LIVE STATIONS

**Chef Attended Stations** | minimum 30 guests, chef attended \$350 per chef attendant.

### LIVE BREAKFAST EGG STATION | 20

omelette, free run eggs and egg whites

swiss cheese | feta | bone ham | tomatoes | spinach | mushrooms | onions | peppers | chives

(price is added to Continental, Traditional or Lifestyle Buffet)

### SMOOTHIE STATION | 24 (chef attendant required)

peach, mango, banana, yoghurt

triple berry

pineapple coconut

almond milk, peanut butter, dates, banana

### TARTINE STATION | 24

avocado toast | crushed avocado, parmesan, watercress

smoked salmon | cream cheese, capers, pickled onion, keta caviar

honey whipped mascarpone | roast pear, walnut, cress

### BREAKFAST ENHANCEMENTS

Add any of the following to the main menu, prices are quoted per guest.

freshly squeezed juice | antioxidant, beetroot, carrot | 16

international cheese selection with condiments and freshly baked baguette | 46

steel cut oats | dried berries and moscovado sugar | 15

cinnamon brioche french toast and apple compote | 22

pancakes with berries and maple syrup | 22

smoked salmon | capers, cream cheese, red onion | 24

breakfast burrito | 18

chicken apple sausage | 9

eggs benedict | 32

caviar topped eggs benedict | 45

All above breakfasts served with freshly brewed coffee, decaffeinated coffee and assorted teas.





# Beverages



## BEVERAGE SELECTIONS

### Hourly Beverage Packages

Packages are based on consecutive hours.

Pricing is per person and will be charged on the final guarantee.

Dinner wine service is not included in package and will be priced by the bottle, on consumption.

#### **Single Hour Package**

Premium \$42

Luxury \$55

Grand \$70

#### **Two Hour Package**

Premium \$68

Luxury \$90

Grand \$130

#### **Each Additional Hour**

Premium \$30

Luxury \$40

Grand \$60

#### **Beer Selections | \$12 per drink**

*Select a maximum of five.*

Bud Light

Stella Artois

Stone Buenaveza

Alesmith

Harland GDM IPA

Erdinger N/A

Miller Lite

Modelo

Harland Japanese Lager

Golden Road Mango Cart

Ballast Point California Kolsh

### Charged on Consumption

Price per drink.

#### **Hosted Bar**

<b>Premium Liquors</b>	\$19
<b>Luxury Liquors</b>	\$23
<b>Grand Liquors</b>	\$29
<b>The Ultimate Enhancement</b>	\$50
<b>Beer Selections</b>	\$12
<b>Bottled Still and Sparkling Water</b>	\$8 for 330 ml \$11 for 750ml
<b>Bottled Soft Drinks</b>	\$8
<b>Premium Wines</b>	\$20
<b>Luxury wines</b>	\$25
<b>Grand Wines</b>	\$30

#### **Non-Hosted Bar**

\*Non-hosted (cash) prices include service charge and tax.

<b>Premium Liquors</b>	\$26
<b>Luxury Liquors</b>	\$32
<b>Grand Liquors</b>	\$38
<b>The Ultimate Enhancement</b>	\$59
<b>Beer Selections</b>	\$16
<b>Bottled Still and Sparkling Water</b>	\$11 for 330ml \$22 for 750 ml
<b>Bottled Soft Drinks</b>	\$11
<b>Premium Wines</b>	\$26
<b>Luxury Wines</b>	\$34
<b>Grand Wines</b>	\$40



## BEVERAGE SELECTIONS

### Beverage Packages

One Bar with one bartender per 75 guests is standard.

Bartender Fee - \$300 each for up to four hours duration. Each additional hour \$150 per hour, or part thereof.

Our standard pour on liquor is 1.5 fluid ounces, after dinner drinks 2.0 fluid ounces and portwine 3.0 fluid ounces.

### Premium Selections

**Finlandia, Vodka** - Rajamaki, Finland

**Beefeater Gin** - Kennington, UK

**Bacardi Silver, Rum** - Puerto Rico

**Hornitos Silver, Tequila** - Jalisco, Mexico

**Jim Beam, Rye** - Clermont, Kentucky, USA

**Jack Daniel's, Whiskey** - Lynchburg, Tennessee, USA

**The Famous Grouse, Blended Scotch Whiskey** - Perthshire, Scotland

#### Sparkling Wine

Prosecco, Mionetto, Valdobienne, Veneto, Italy

#### Sauvignon Blanc

Private Label Brutocao Estate 'Grand Del Mar', Mendocino, CA

#### Cabernet Sauvignon

Private Label, Brutocao Estate 'Grand Del Mar', Mendocino, CA





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### Luxury Selections

**Tito's Handmade, Vodka** - Austin, Texas, USA

**Malfy, Gin** - Moncalieri, Turin, Italy

**Bacardi 8 years, Rum** - Puerto Rico

**Casamigos Silver, Tequila** - Jalisco, Mexico

**Maker's Mark, Bourbon Whiskey** - Loretto, Kentucky, USA

**Templeton, Rye Whiskey** - Templeton, Iowa, USA

**Chivas Regal, Scotch Whiskey** - Speyside, Scotland

#### **Sparkling Wine**

Champagne Brut, Nicolas Feuillatte, Reims, France

#### **Chardonnay**

Thomas Labille, Premier Cru, Mont Millieu, Chablis, France

#### **Sauvignon Blanc**

Massey Dacta, Marlborough, New Zealand

#### **Rosé Wine**

Dom Ott by Ott Rosé, Côtes de Provence, France

#### **Pinot Noir**

Shea Wine Cellars, Newberg, Willamette Valley, Or

#### **Cabernet Sauvignon**

Saddleback Cellars, Oakville, Napa Valley, CA



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### Grand Selections

**Absolute Elyx Vodka** - Åhus, Sweden

**Botanist Gin** - Isle of Islay, Scotland

**Bacardi Gran Reserva 10 Year, Rum** - Puerto Rico

**Casamigos Reposado & Blanco, Tequila** - Jalisco, Mexico

**Woodfort Reserve, Bourbon Whiskey** - Versailles, Kentucky, USA

**Knob Creek Rye, Rye Whiskey** - Clermont, Kentucky, USA

**The Macallan, Doublecask 12 Year, Single Malt Scotch Whisky** - Orkney Islands, UK

#### Sparkling Wine

Champagne Brut, Veuve Clicquot, Yellow Label, Reims, France

#### Chardonnay

Château Montelena, Napa Valley, CA

#### Sauvignon Blanc

Lucien Crochet, Sancerre, France

#### Rosé Wine

Dom Ott by Ott Rosé, Côtes de Provence, France

#### Pinot Noir

Flowers, Sonoma Coast, CA

#### Cabernet Sauvignon

Frank Family, Cabernet Sauvignon, Napa Valley

#### Bordeaux Blend

Justin, 'Isoceles', Paso Robles, CA

### The Ultimate Enhancement (select one)

**Clase Azul or La Familia, Tequila** - Jesus Maria, Jalisco, Mexico | \$800 per bottle

**Don Julio 1942, Tequila** - Jalisco, Mexico | \$800 per bottle



## Cordials and After-Dinner Selections

Price per drink. (2.0 fluid ounces)

### Hosted Bar

#### After Dinner Drinks

Amaretto – Disaronno - Italy	\$18
Baileys Irish Cream – Ireland	\$18
Frangelico – Italy	\$18
Kahlua – Mexico	\$18
Grand Marnier – France	\$18

#### Cognac, Armagnac & Grappa

Hardy VSOP Cognac – France	\$24
Remy Martin VSOP, Cognac – France	\$30

### Non- Hosted Bar

\*Non-hosted (cash) prices include service charge and tax.

#### After Dinner Drinks

Amaretto – Disaronno – Italy	\$25
Baileys Irish Cream – Ireland	\$25
Frangelico – Italy	\$25
Kahlua – Mexico	\$25
Grand Marnier – France	\$25

#### Cognac, Armagnac & Grappa

Hardy VSOP Cognac – France	\$44
Remy Martin VSOP, Cognac – France	\$48





## An Enhanced Drinking Experience

### Signature Cocktails

#### THE GRAND MARGARITA | \$25

Patron Añejo Tequila, Fresh Squeezed Lime Juice, Agave Nectar, Grand Marnier Float and Lime Wedge

#### FOGGY CANYON FASHIONED | \$22

Woodford Reserve Bourbon, Smoked Cinnamon infused Simple Syrup, Angostura and Orange Bitters served on the rocks with a Smoked Luxardo Cherry, Orange Peel

#### THE DEL MAR DAME | \$23

Tito's Vodka, Fresh Pressed Cucumber Juice, Lemon Juice, Coconut Water and Mint Simple Syrup, served in a tall glass with Mint Sprig

#### THE TIJUANA MULE | \$26

Casamigos Reposado Tequila, Fresh Lime Juice, Fruitlab Hibiscus Liqueur and Fever Tree Ginger Beer

### Champagne Cocktails

#### MEXICALI MIMOSA | \$24

Don Julio Tequila, Fresh Squeezed Orange and Lime Juices, Mango Purée, Segura Viudas Cava

#### CARLSBAD 75 | \$23

Hendricks Gin, Fresh Lemon Juice, Strawberry Purée, Chandon Brut Sparkling Wine

#### RACE TRACK ROYALE | \$22

Schramsberg Sparkling Wine, Pomegranate Juice, Basil Infused Simple Syrup

#### MIMOSA STATION | \$20

*Per guest, plus alcohol on consumption. Minimum 25 guests.*  
Sparkling Wine, Seasonal Fruit Puree and Fruit Juices, Seasonal Berry Garnishes

#### BLOODY MARY STATION | \$25

*per guest, plus alcohol on consumption. Minimum 25 guests*  
Finlandia Vodka, House-made Bloody Mary Mix, Bacon, Pickled Vegetables, Celery, Lemon and Lime Wedges

### No Proof Cocktails

#### GRAPEFRUIT MAI TAI | \$15

Grapefruit Juice, Orgeat Syrup, Lime Juice

#### THE MEDICINE | \$15

Pineapple Juice, Ginger, Lemon Juice, Honey

#### WATERMELON COLLINS | \$15

Watermelon Juice, Lemon Juice, Agave

#### PINK LADY | \$15

Muddled Raspberry, Lemon Juice, Apple Juice

### Specialty Tequilas

Patron Silver	\$18
Grand Reserva Patron Añejo	\$34
Casamigos Añejo	\$30
Don Julio Reposado	\$24
Montelobos Mezcal	\$18



## Wines

### SPARKLING WINES

Cava, Segura Viudas, Spain	\$60
Prosecco, Mionetto, Valdobienne, Veneto, Italy	\$84
Champagne Brut, Moët & Chandon, Épernay, France	\$185
Champagne Brut Rosé, Moët & Chandon, Épernay, France	\$242
Champagne Brut, Nicolas Feuillatte, Reims, France	\$109
Champagne Brut, Veuve Clicquot, Yellow Label, Reims, France	\$189
Champagne Brut, Louis Roederer, Cristal, Reims, France	\$800

### WHITE WINES

#### CHARDONNAY

Inception, Chardonnay, Santa Barbara, CA	\$80
Trefethen, Napa Valley, CA	\$92
Thomas Labille, Premier Cru, Mont Millieu, Chablis, France	\$125
Frank Family, Napa Valley, CA	\$140
Château Montelena, Napa Valley, CA	\$159
Far Niente, Napa Valley, CA	\$165

#### SAUVIGNON BLANC

Private Label Brutocao Estate 'Grand Del Mar', Mendocino, CA	\$79
Massey Dacta, Marlborough, New Zealand	\$96
Lucien Crochet, Sancerre, France	\$123
Justin, Paso Robles, CA	\$84
Delille Cellars, Columbia Valley, WA	\$78

#### ROSÉ WINES

Dom Ott by Ott Rosé, Côtes de Provence, France	\$82
St Marguerite Symphonie Rosé, Côtes de Provence, France	\$76

\*Additional wines may be available upon request



## BEVERAGES - WINES

### Wines

#### PINOT NOIR

Inception, Pinot Noir, Central Coast, CA	\$82
Coeur de Terre, Mcminville, Willamette Valey, OR	\$142
Argyle, 'Reserve', Willamette Valley, OR	\$97
Shea Wine Cellars, Newberg, Willamette Valey, Or	\$126
Flowers, Sonoma Coast, CA	\$141
Maison Joseph Drouhin, Côte de Beaunes-Village, Burgundy, France	\$139
Rochiolo, Russian River Valley, CA	\$191

#### CABERNET SAUVIGNON

Private Label, Brutocao Estate ' Grand Del Mar', Mendocino, CA	\$79
Foxglove, Paso Robles, CA	\$65
Justin, Paso Robles, CA	\$85
Frank Family, Cabernet Sauvignon, Napa Valley,	\$140
Groth, Oakville,Napa Valley,CA	\$172
Saddleback Cellars, Oakville, Napa Valley, CA	\$134
Acumen, Napa Valley, CA	\$142
Keenan, Spring Mountain, CA	\$94
Silver Oak, Alexander Valley, CA	\$191
Silver Oak, Napa Valley, CA	\$394

#### BORDEAUX BLEND

Château Franc Patarabet, Saint-Émilion Grand Cru, Bordeaux, France	\$127
Château Soussans, Margaux, France	\$124
Justin, 'Isoceles', Paso Robles, CA	\$164
Grieve, ' Double Eagle', Napa Valley, CA	\$195

#### OTHER REDS

Pèppoli, Sangiovese, Chianti Classico DOCG, Tuscany, Italy	\$135
Maison Audebert et Fils, Cabernet Franc, Bourgeuil, Loire	\$80
Valley, France Keenan, Merlot, Napa Valley, CA	\$88
Brittan, Syrah, Willamette Valley, OR	\$128

\*Additional wines may be available upon request





## EVENT GUIDELINES

### **GUARANTEE**

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00pm three (3) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 3% above your guarantee to allow for unknown special meals and dietary requests.

### **SERVICE CHARGE AND TAXES**

A twenty-six (26%) percent service charge and applicable state tax (7.75%) will be added to all food and beverage charges. Please keep in mind that the service charge is taxable by California State Law. Service charge and sales tax are subject to change without notice.

### **ADDITIONAL LABOR FEES**

There will be a bartender fee of \$300 per bartender for up to four (4) consecutive hours per 75 guests. Each hour after the four-hour duration will be charged at an additional \$100 per hour, or part thereof. There will be a culinary attendant fee of \$350 per Chef for applicable action stations. Action stations are noted within the menu. The hotel reserves the right to charge a service fee for set-up of function spaces with extraordinary requirements.

### **BUFFET MINIMUMS**

A minimum of persons is required for lunch, reception and dinner buffets and is stated on the menu. A supplemental charge is applied to guarantees less than these minimums.

### **PARKING**

Valet parking is available for your day guests at \$25 per car. You may host the parking for your guests and have these charges applied to your account.

### **SPECIAL SERVICES**

Your Catering or Events Manager can assist you in designing your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, linens, calligraphy and décor.

### **OUTSIDE VENDORS**

Please ask your Catering or Events Manager for recommendations for outside vendor services. Outside vendors must comply with the outside vendor agreement. A copy of which may be obtained from your Catering Manager.

### **ALCOHOL AND OUTSIDE FOOD AND BEVERAGE**

The sale and service of all alcoholic beverages is regulated by the State Division of Alcoholic Beverages and Tobacco. The Fairmont Grand Del Mar is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into the Fairmont Grand Del Mar for any events.

The Fairmont Grand Del Mar’s liquor license requires that beverages only be dispensed by The Fairmont Grand Del Mar employees or bartenders.

Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

California law requires that all alcohol sales will conclude at 2:00 am (last call at 1:30 am) in accordance with licensing.

It is our policy that outside food and/or beverage of any kind may not be brought into the Fairmont Grand Del Mar by client or attendees.

### **NOISE ORDINANCE**

In accordance with local city ordinances and the respect for our other hotel and surrounding guests, noise at the hotel property line shall be limited to 70db:

Daily, 10:00 am – 10:00 pm

### **TIMING, WEATHER AND OUTDOOR SPACE**

Weather calls will be made by the client upon the recommendation of the Meetings and Special Events Manager and Banquet Captain. If the client is unavailable, the decision will be made on the client’s behalf. Should the chance of precipitation be higher than 40 percent, the weather call will be made in favor of the indoor location by default.

Breakfast functions: the evening prior

Lunch functions: 9:00 am

Dinner functions: 2:00 pm

All outdoor functions must conclude by no later than 10:00 pm. All amplified music at outdoor functions must stop at 10:00 pm. Use of outdoor space and pools will incur a one-time fee that includes removal and reset of existing furniture, if necessary, and set up and tear down of banquet furniture.





Your happily ever after.



5300 Grand Del Mar Court, San Diego CA

92130 T +1 858 314 2000

F +1 858 314 2001

[granddelmar@fairmont.com](mailto:granddelmar@fairmont.com)

[granddelmar.com](http://granddelmar.com)

