





ATTICUS GARANT

Executive Chef Atticus Garant sprung his culinary career under Daniel Boulud at DB Bistro Vancouver. After which, Garant spent over ten years with Fairmont, including Fairmont Chicago, Millenium Park and Vancouver's Fairmont Pacific Rim. Throughout his tenure with Fairmont, Garant has opened three hotels, four new restaurant concepts, and has earned numerous leadership awards. His world travels have taken him to 17 countries where he has experienced many of the most celebrated restaurants, including a stage at Noma. This world view will be a guiding force to his vision for the property, where he will source local seasonal ingredients and implement a collegial culinary management approach while overseeing the entire culinary and stewarding operations for the property.



MICHAEL AGUILAR

With more than a decade of experience in high level kitchens, Executive Pastry Chef Michael Aguilar found his calling early, learning technique and flavor as a child from his parents and grandmother. His education continued as an attendee of Le Cordon Bleu College of Culinary Arts and L'Ecole du Grand Chocolat Valrhona, where he developed a strong background in chocolate work. A California native, Aguillar started at the Balboa Bay Club Resort and the Spa and the St. Regis Monarch Beach Resort, where he cooked under Meilleur Ouvrier de France Stephane Treand and learned the classic art of French baking and pastry making. He applied this training in Las Vegas as Pastry Chef at Fleur De Lys, then as Executive Pastry Chef at The Beverly Hills Hotel before landing in San Francisco, overseeing pastry for the Absinthe Group and their 5 concepts, most notably Absinthe and Bellota. With top level skill and creativity to match, Chef Aguilar is as comfortable making croissants and sourdough boules as he is creating showstopping centerpieces and confections. He is thrilled to bring his ideas and techniques to the unforgettable events at Fairmont Century Plaza.



CJ CATALANO

Born and raised in the Chicago area, Beverage Manager CJ Catalano made a name for himself in his hometown hospitality industry, first with CH Distillery, and later as part of the famed Lettuce Entertain You Enterprises (LEYE) where he became a pillar of the city's beverage scene. There, alongside friend and mentor Julian Cox, Catalano focused and honed his abilities to marry flavors and ingredients. His passion for training and developing teams became integral in the numerous concepts he opened for LEYE, including Il Porcelino and Sushi-San. His love for openings and collaborations continued, bringing him to Los Angeles to open The Conservatory in West Hollywood and The Manufactory in Row DTLA. It is in learning new cultures and facing new challenges where Catalano thrives best, which he brings to the operation at Fairmont Century Plaza. The venues at Fairmont Century Plaza have some of the most creative beverage programs in the city of Los Angeles, and will lead the way for unforgettable events and celebrations.



BREAKFAST BUFFETS

CONTINENTAL | \$45 | VEG

CHILLED ORANGE, APPLE AND GRAPEFRUIT JUICE

HIBISCUS ICED TEA

FRESHLY BAKED PASTRIES

Danish | Croissants

MAPLE CINNAMON COFFEE CAKE

FRESHLY SLICED MELON AND BERRIES

GF COCONUT GRANOLA

SELECTION OF CEREALS AND MILK

INDIVIDUAL PROBIOTIC LOW-FAT FRUIT AND PLAIN YOGURTS

Honey Pecan Granola

ASSORTMENT OF TOAST AND BAGELS

Sweet Butter | Chive Cream Cheese | Fruit Preserves | Honey

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

LOT 35 TEA

Buffets are designed for a maximum of 90 minutes of service.

A surcharge will apply for extended service. Each menu has a minimum guarantee of 10 persons.

Gluten free and vegan options available.

ALL FOOD AND BEVERAGE FUNCTIONS ARE SUBJECT TO A MANDATORY 23% ADMINISTRATIVE FEE, OF WHICH 16% IS A GRATUITY THAT IS DISTRIBUTED TO THE HOTEL'S SERVERS AND, AS APPROPRIATE, OTHER STAFF. THE REMAINING 7% IS AN ADMINISTRATIVE FEE RETAINED (AND NOT DISTRIBUTED AS A TIP OR GRATUITY TO THE HOTEL'S EMPLOYEES) BY THE HOTEL.

EUROPEAN | \$55

CHILLED ORANGE, APPLE AND GRAPEFRUIT JUICE

HIBISCUS ICED TEA

CHEF'S SELECTION OF HOUSE PRESSED JUICES

FRESHLY SLICED MELON AND BERRIES

SELECTION OF CEREALS AND MILK

FRESHLY BAKED PASTRIES

Muffins | Danish | Croissants

SPICED MADELEINES

Brown Sugar Crème Fraiche

PRESERVED FRUIT AND YOGURT PARFAITS

Honey Pecan Granola

INDIVIDUAL PROBIOTIC LOW-FAT FRUIT AND PLAIN YOGURTS

LOCAL CHEESES

Fruit Preserves | Honey | Milk Bread | Lavosh

CHARCUTERIE

Pickled Vegetables | Mustard | Seeded Crackers

ORGANIC HARD BOILED EGGS SMOKED SALMON

Pickles | Capers | Chive Cream Cheese | Red Onions

ASSORTMENT OF TOAST AND BAGELS

Sweet Butter | Fromage Blanc | Fruit Preserves | Honey

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

LOT 35 TEAS

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ALL AMERICAN | \$60

CHILLED ORANGE, APPLE AND GRAPEFRUIT JUICE
 HIBISCUS ICED TEA
 FRESHLY SLICED MELON AND BERRIES
 PRESERVED FRUIT AND YOGURT PARFAITS
Honey Pecan Granola
 ASSORTMENT OF MUFFINS, DANISHES AND CROISSANTS
 SOFT SCRAMBLED ORGANIC EGGS
Roasted Tomato, Chives
 MAPLE BACON
 CHICKEN SAUSAGE
 HOME STYLE POTATOES
Caramelized Onions
 ASSORTMENT OF TOAST AND BAGELS
Sweet Butter | Chive Cream Cheese | Fruit Preserves | Honey
 FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
 LOT 35 TEAS

PROPER ENGLISH | \$65 | VEG

CHILLED ORANGE, APPLE AND GRAPEFRUIT JUICE
 MARKET FRUIT
 SIGNATURE MINI SCONES
 ALMOND AND PRESERVED FRUIT TARTS
 SHORTBREADS AND LEMON CURD
 ORGANIC SCRAMBLED EGGS
 BEYOND MEAT SAUSAGE OR CHICKEN SAUSAGE
 SMASHED FINGERLING POTATOES
Fresh Herbs, Olive Oil
 MARINATED AND ROASTED TOMATOES
 WILD MUSHROOMS
Polenta
 ASSORTMENT OF TOAST AND BAGELS
Sweet Butter | Chive Cream Cheese | Fruit Preserves | Honey
 FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
 LOT 35 TEAS

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WEST COAST | \$65

CHILLED ORANGE, APPLE AND GRAPEFRUIT JUICE

CHEF'S SELECTION OF HOUSE PRESSED JUICES

FRESHLY SLICED MELON AND BERRIES

GF COCONUT GRANOLA

SELECTION OF CEREALS AND MILK

OUR SIGNATURE PECAN STICKY BUNS

ASSORTMENT OF MUFFINS, DANISHES, CROISSANTS AND MINI SCONES

INDIVIDUAL PROBIOTIC LOW-FAT FRUIT AND PLAIN YOGURTS

Honey Pecan Granola

ORGANIC EGGS BENEDICT

Slab Bacon, Caramelized Onions, Hollandaise

MAPLE BACON

CHICKEN SAUSAGE

BELGIAN STYLE WAFFLES

Maple Syrup, Raspberry Jam, Vanilla Cream

FINGERLING POTATO HASH

Roasted Shallots, White Cheddar Cheese

ASSORTMENT OF TOAST AND BAGELS

Sweet Butter | Chive Cream Cheese | Fruit Preserves | Honey

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

FAIRMONT SELECTED TEAS

CALIFORNIAN | \$70 | GF + VEG

AVOCADO HEMP SMOOTHIES

CHEF'S SELECTION OF HOUSE PRESSED JUICES

ACAI BOWLS

Fresh Fruit, Cocoa Coconut Granola

INDIVIDUAL PROBIOTIC LOW-FAT FRUIT AND PLAIN YOGURTS

RAW COCOA GRANOLA

OVERNIGHT OATS

Apple Butter, Almond Milk, Pumpkin Seed Walnut Crumble

MELON

Whipped Ricotta, Orange Blossom Honey

DRIED FIGS, POMEGRANATE, LABNEH, PISTACHIO

ORGANIC EGG WHITE FRITTATA

Mushroom, Potato, Broccoli Pesto

VEGETABLE SHAKSHUKA

Braised Kale, Tomato, Chickpeas, Goat Cheese

BABY NEW POTATOES

Olive Oil, Sheep's Milk Feta

WHOLE GRAIN FLATBREAD | LAVOSH CRACKER | MILK BREAD

Tahini Praline | House Nut Butter | Fruit Preserves | Honey

GLUTEN FREE BREAKFAST BREADS

Sweet Butter | Chive Cream Cheese

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

LOT 35 TEAS

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CENTURY CITY BRUNCH | \$78

CHEF'S SELECTION OF HOUSE PRESSED JUICES

SLICED MELON AND BERRIES

ASSORTMENT OF MUFFINS, DANISHES AND CROISSANTS

YOGURT AND ACAI BOWLS

INDIVIDUAL PROBIOTIC LOW-FAT FRUIT AND PLAIN YOGURTS

RAW COCOA GRANOLA

OVERNIGHT OATS

*Soy Milk, Coconut, Dried Fruit, Seeds*CRUSHED AVOCADO | LOX SALMON | PICKLED VEGETABLES | ARUGULA
SOFT-BOILED EGGS | MARINATED TOMATOES

BRUNCH SANDWICHES

Ham and Cheese Croissants | Egg Salad | Sun-Dried Tomato and Turkey

BREADS AND BAGELS

Sweet Butter | Chive Cream Cheese | Preserves | Honey

GF BREAKFAST BREADS

WHIPPED RICOTTA | ORANGE BLOSSOM HONEY

SCRAMBLED EGGS WITH CHIVES

EGGS BENEDICT

Spinach, Avocado, Oil

VEGETABLE SHAKSHUKA

Braised Kale, Tomato, Chickpeas, Goat Cheese

MAPLE BACON | CHICKEN SAUSAGE

SWEET POTATO HASH

KALE "CAESAR"

Radish, Cucumber, Red Onion, Parmesan, Chickpea Garlic Dressing

MARINATED TOMATOES

Fresh Cheese, Basil, Oven Cured Tomato, Smoked Pistachio

FARMERS MARKET CRUDITÉS

*Red Pepper Hummus, Roasted Garlic Feta, Tzatziki, Eggplant Dip,
Green Olive Salsa Verde*

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

LOT 35 TEAS

ALL FOOD AND BEVERAGE FUNCTIONS ARE SUBJECT TO A MANDATORY 25% ADMINISTRATIVE FEE, OF WHICH
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EMPLOYEES) BY THE HOTEL.

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Gluten free and vegan options available.

DISHES

- OLIVE OIL MARINATED TOMATOES | \$12
Fresh Herbs, Roasted Garlic
- BUTTERMILK PANCAKES | \$15
Candied Pecan Crumble, Warm Maple Syrup
- BELGIAN STYLE WAFFLES | \$15
Grilled Peach Compote, Spiced Chai Maple Syrup, Pecan Praline, Vanilla Cream
- COCONUT MILK FRENCH TOAST | \$15
Blackberry Compote, Whipped Cream
- ORGANIC EGG WHITE FRITTATA | \$18
Mushroom, Potato, Broccoli Pesto
- ORGANIC EGGS BENEDICT | \$20
Slab Bacon, Caramelized Onions, Hollandaise
- HAM AND EGG BUTTERMILK BISCUITS | \$12
Niman Ham, American Cheese
- LOCAL CHEESES | \$15
Fruit Preserves, Honey, Milk Bread, Lavosh
- CHARCUTERIE | \$20
Pickled Vegetables, Mustard, Seeded Crackers
- SMOKED SALMON | \$18
Pickles, Capers, Chive Cream Cheese, Red Onions
- OATMEAL | \$12
Raisins, Dried Cherries, Seeds, Brown Sugar, Oat Milk
- LOCAL MINI BAGELS | \$96 PER DOZEN
Chive Cream Cheese, Tomato, Red Onion, Capers
- HOUSE-MADE MUFFINS, DANISHES OR CROISSANTS | \$96 PER DOZEN
- DOZEN ASSORTED SLICED BREAKFAST LOAVES | \$96 PER DOZEN
- OUR SIGNATURE PECAN STICKY BUNS | \$96 PER DOZEN

- INDIVIDUAL PROBIOTIC LOW-FAT FRUIT AND PLAIN YOGURTS | \$8 EACH
- PRESERVED FRUIT AND YOGURT PARFAITS | \$10 EACH
Honey Pecan Granola
- BREAKFAST TACOS | \$12 EACH
Soyrizo Migas / Potato, Tomato, Onion, Black Beans
Chicken Sausage and Egg / Potato, Chipotle, Scallion, Queso Fresco
Bacon and Egg / Black Beans, Scallion, Cheddar Cheese

BEVERAGES

- LOT 35 TEA INFUSED FRUIT JUICES | \$55 PER CARAFE
- FRESH PRESSED ANTIOXIDANT JUICE | \$60 PER CARAFE
- FRUIT AND YOGURT SMOOTHIES | \$60 PER CARAFE

Charged per person, unless listed otherwise.

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ACTION STATIONS

SMOOTHIE BOWLS | \$15 | VEG

*Seasonal Yogurts, Fresh Fruits, Berries, Granola Seeds,
Puffed Grains, Honey and Preserves*

STREET MARKET FRUIT STAND | \$20 | GF + V

*Fresh Fruits, Mangos, Jicama, Avocado Sikil Pak,
Chili Lime, Pickled Onions*

EGGS YOUR WAY | \$15 | GF + VEG

Tomato Jam, House Salsa, Hot Sauces

OMELETTES | \$18 | GF

Organic Eggs and Egg Whites, 3 Meats, 3 Vegetables, 3 Cheeses

SLOW ROASTED BACON | \$12 | GF

Maple Glazed

PEAMEAL TURKEY BACON SANDOS | \$12

Fresh Soft Roll, Spicy Mustard, Caramelized Onion

PASTRAMI | \$15 | GF

New Potato Hash, Mustard, Pickled Cabbage

HOT SMOKED SALMON | \$18

Scallion Labneh, Cucumber, Avocado, Mini Bagels, Sprouts and Greens

Charged per person, exclusive of chef attendant fee.

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PLATED BREAKFAST

MORNING SUN | \$40 | GF

VALENCIA ORANGE JUICE
SLICED FRUITS, ALMOND BUTTER, HONEY YOGURT
MATCHA SMOOTHIE BOWL
GF Granola, Chia Seeds, Coconut, Blueberries
FIG TOAST
GF Seeded Bread, Soft Boiled Egg, Prosciutto, Whipped Chevre
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
LOT 35 TEAS

FRENCH TWIST | \$42

VALENCIA ORANGE JUICE
PRESERVED FRUIT AND YOGURT PARFAITS
Honey Pecan Granola
FRESHLY BAKED DANISHES AND JAM | FINANCIERS
QUICHE
Oven Cured Tomatoes, Roasted Leeks, Chicken Sausage, Market Greens
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
LOT 35 TEAS

FRESH START | \$45

VALENCIA ORANGE JUICE
FRESHLY BAKED MUFFINS, DANISHES AND CROISSANTS
PRESERVED FRUIT AND YOGURT PARFAITS
Honey Pecan Granola
SCRAMBLED ORGANIC EGGS AND CHIVES
MAPLE BACON
CRUSHED FINGERLING POTATOES | ROASTED TOMATO
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
LOT 35 TEAS

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BRASSERIE | \$29

OUR SIGNATURE CROISSANTS FRUIT

DANISHES

COFFEE CAKES

ASSORTED MACARONS

FINANCIERS

MADELEINES

OVERSIZED GOUGÈRES

MINI CROQUE MONSIEURS

**SANTA MONICA
FARMERS MARKET | \$28 | VEG**

HOUSE-MADE FRESH PRESSED JUICES

VEGETABLE CRUDITÉS

Hummus, Tzatziki, Baba Ganoush, Pita

HONEY YOGURT AND GRANOLA

MINI AVOCADO TOAST

ASSORTED FRESH FRUIT TARTLETS

CAFÉ | \$25 | VEG

LOCAL COLD BREW AND ICED TEAS | ASSORTED FLAVORED SYRUPS

FRUIT AND YOGURT PARFAITS

MINI EGG AND CHEESE ENGLISH MUFFINS

HOUSE-MADE GRANOLA AND ENERGY BARS

ASSORTED BREAKFAST BREADS AND PASTRIES

HEALTHY CHOICE | \$30 | VEG

HOUSE-MADE FRESH PRESSED JUICES

WHEY PROTEIN SHAKES

FARMERS MARKET FRESH FRUIT

ANCIENT GRAIN BREAD

Grass Fed Butter

ACAI BOWLS

Fresh Fruit | Cocoa Coconut Granola

ALMOND CHERRY PROTEIN BARS

DRIED FRUIT AND NUTS

HARVEST TABLE BREAK | \$26 | VEG

FRESH BAGUETTE

Salted Butter | Fruit Jam

BAKED GOAT CHEESE

Brioche and Spiced Pear Butter

SEASONAL BAKED FRUITS | FRUIT BREADS

MINI COBBLERS

ASSORTED SHORTBREAD COOKIES AND BROWNIES

ASSORTED PRESERVED FRUIT AND FRESH CREAM

HIGH TEA | \$27

SLICED MELON AND BERRIES

Honey Crème Fraîche

MINI SCONES | TEA COOKIES | PÂTE DE FRUIT

PETITS GATEAUX | SEASONAL FRUIT & MOUSSE

VERRINES TEA SANDWICHES

Smoked Salmon | Cucumber Cream Cheese

SELECTION OF INFUSED JUICES

SNACKS

WHOLE FRUIT | \$6 EACH

SLICED FRUIT AND BERRIES | \$16 PER

PERSON RX BARS/CLIF BARS | \$6 EACH

TRAIL MIX | \$8 EACH

KETTLE CHIPS | \$6 EACH

BAKERY

MINI BAGELS | \$96

Seasonal Cream Cheese

HOUSE BREADS | \$96

Sweet Butter, Seasonal Jams, Tahini Praline

ASSORTED SLICED BREAKFAST BREAD | \$96

FRESHLY BAKED CHOCOLATE CROISSANTS | \$96

FRESHLY BAKED PLAIN CROISSANTS | \$96

ASSORTED SLICED BREAKFAST BREADS | \$96

ASSORTED HOUSE-MADE MUFFINS | \$96

OUR SIGNATURE PECAN STICKY BUNS | \$96

SIGNATURE SCONES | \$96

BAKERY FRESH GOURMET COOKIES | \$78

HOMEMADE BISCOTTI | \$78

HOMEMADE GRANOLA BARS | \$78

BEVERAGES

FRESHLY BREWED COFFEE | \$120 PER GALLON

LOT 35 TEAS | \$120 PER GALLON

ASSORTED SOFT DRINKS | \$6 EACH

BOTTLED JUICES | \$7 EACH

BOTTLED WATER | \$6 EACH

DESSERT

HOME MADE ESPRESSO GANACHE BROWNIES | \$96

CHOCOLATE ESPRESSO TARTS | \$84

YUZU MERINGUE TARTS | \$84

FRANGIPANE TARTS | \$84

CHOCOLATE MOUSSE TRIFLES | \$120

BROWN BUTTER TRIFLES | \$120

FARMERS MARKET FRUIT TRIFLES | \$120

LEMON MERINGUE CUPCAKES | \$84

VANILLA CREAM CUPCAKES | \$84

BUTTERMILK CHOCOLATE CUPCAKES | \$84

RED VELVET CUPCAKES | \$84

GLUTEN FREE OPTIONS

ASSORTED HOUSE-MADE MUFFINS | \$96

SLICED BREAKFAST BREADS | \$96

FRENCH MACARONS | \$84

CUPCAKES | \$84

COOKIES AND SHORTBREADS | \$78

BROWNIES | \$96

FRUIT TARTS | \$84

Charged per dozen, unless listed otherwise.

BOXED BREAKFAST

OPTION ONE | \$42

TOMATO TARTINE

GF Seeded nut bread, cured and smoked tomatoes, ricotta, pickled egg

CHICKEN SAUSAGE AND EGG

English muffin, american cheese

HAM AND CHEESE CROISSANT

Ham, gruyere cheese, shallot jam

SMOKED SALMON BAGEL

Dill cream cheese, pickled onion, capers

OPTION TWO | \$42

BREAKFAST TACOS

Smoked bacon, egg, cheddar

Chicken sausage, egg whites, spinach, roasted peppers

Soyrizo and egg

ALL BOXED BREAKFASTS TO INCLUDE A SEASONAL FRUIT CUP, INDIVIDUAL GREEK YOGURT, BLUEBERRY COFFEE CAKE, JUICE, COFFEE OR TEA

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BOXED LUNCH

CHOICE OF THREE | \$52

ROASTED SWEET POTATO WRAP
*Tzatziki, Cured Tomatoes, Pickled Cabbage,
Herbs and Dukkah*

LEMONGRASS CHICKEN BANH MI
Cabbage Slaw, Hoisin, Cilantro, Mint, Basil

ITALIAN COLD CUTS SANDWICH
*Provolone, Olive Mayo, Pickled Peppers, Lettuce,
Tomato, Onion*

TURKEY AVOCADO WRAP
Tomato, Sprouts, Green Goddess

GREEN FALAFEL SALAD
GF/V Gems, Baby Turnip, Tahini, Tadish, Lavosh

CHICKEN AND EGG SALAD
*Mixed Greens, Bacon, Feta, Avocado, Tomatoes,
Red Wine Vinaigrette*

LOCAL GREENS
*Shaved Market Vegetables, Raw Almonds,
Bistro Style Vinaigrette*

ALL BOXED LUNCHES TO INCLUDE AN INDIVIDUAL BAG OF POTATO CHIPS,
WHOLE FRUIT, CHOCOLATE CHIP COOKIE, JUICE, SODA, COFFEE OR TEA
Charged per person

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LUNCH BUFFETS

SOUTH BAY | \$82

KALE, LEAF AND GEM LETTUCES

Farro, Quinoa, Barley, Dried Fruit, Pine Nuts, Fresh Cheese, Tabouleh, Fattoush, Marinated Chickpeas

DRESSINGS

Pomegranate Vinaigrette, Oregano-Red Wine Vinaigrette, Yogurt Dressing, Tahini-Garlic Sauce

SPREADS

Red Pepper Hummus, Roasted Garlic Feta, Tzatziki, Eggplant Dip, Green Olive Salsa Verde

GRILLED CHICKEN

Roasted Tomatoes, Citrus, Parsley

LIGHTLY SMOKED SALMON

Yogurt, Sumac, Herbs, Onions

BAKED FALAFEL

Couscous, Saffron, Mint

ROASTED VEGETABLES

Za'taar Honey, Brussels Sprouts, Heirloom Carrots, Fingerling Potatoes

PISTACHIO RICE

Vermicelli, Saffron, Herbs

WARM RICOTTA

Confit Citrus, Olive Oil, Pistachio

PITAS | FLATBREAD | LAVOSH

CARDAMOM STICKY TOFFEE PUDDING

SPICED CHEESECAKE

CHERRY PISTACHIO BAKLAVA

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

LOT 35 TEAS

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CASA DE ESTRELLAS | \$85

SMOKEY KALE SALAD

*Radish, Black Bean, Cucumber, Red Onion, Spicy Pepitas, Queso Fresco,
Chipotle Ranch*

CABBAGE SLAW

*Carrots, Corn, Pickled Red Onion, Dates, Tomatoes, Queso Fresco,
Chili Lime Vinaigrette*

TOASTED GRAINS

Avocado, Crispy Chickpeas, Cotija, Smoked Poblano Dressing

TORTILLA CHIPS | CUCUMBERS | JICAMA

SPREADS

Guacamole, Pumpkin Seed Hummus, Guajillo Salsa

SHRIMP COCKTAIL VERDE

Poached Shrimp, Onion, Cucumber, Cilantro, Tomatillo

CEVICHE

Albacore Tuna, Avocado, Citrus

TOSTADAS

Chile and Spring Onion Tostitos

PORK CARNITAS

CHICKEN TINGA

CAULIFLOWER AL PASTOR

GRILLED SEA BASS

Salsa Roja, Salsa Verde, Burnt Citrus

STREET CORN

Mayonesa, Chile, Lime Cotija Cheese, Cilantro

RICE AND BEANS

CORN AND FLOUR TORTILLAS | CREMA | ONION | CILANTRO

FRUIT ESCABECHE

CHAI SPICE BUÑUELOS

Pear Butter

MEXICAN HOT CHOCOLATE POT DE CRÈME

ARROZ CON LECHE

Dried Fruit, Whipped Cajeta

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

LOT 35 TEAS

SPICE MARKET | \$90

CHICKPEA SALAD

Cherry Tomato, Red Onion, Cilantro, Cucumber Chaat Dressing

CHEF'S GARDEN SALAD

*Mixed Greens, Shaved Radish and Carrots, Toasted Cashews,
Crisp Shallots, Ginger Tamarind Vinaigrette*

GRILLED TANDOORI CHICKEN

Spiced Tomato Sauce, Garam Masala, Garlic, Ginger

BEEF SHORTRIB VINDALOO

Caramelized Garlic and Onions, Fresh Chilies

BRAISED LENTILS

Kidney Beans, Onions, Garlic, Garam Masala, Fresh Tomato

NEW POTATOES AND CAULIFLOWER

Masala, Tomatoes, Turmeric, Coriander

GREENS AND PANEER

Spinach, Kale, Ginger, Chile, Coriander

BASMATI RICE

Green Peas, Cumin, Cardamom, Fresh Cilantro, Drawn Butter

NAAN AND PAPADUM

PICKLES | CUCUMBER RAITA | MINT CHUTNEY

DARK CHOCOLATE TART

PISTACHIO SEMOLINA CAKE

HONEY MILK PUDDING

Preserved Raspberry, Almond

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

LOT 35 TEAS

Buffets are designed for a maximum of 90 minutes of service.

A surcharge will apply for extended service. Each menu has a minimum guarantee of 10 persons.

Gluten free and vegan options available.

ALL FOOD AND BEVERAGE FUNCTIONS ARE SUBJECT TO A MANDATORY 23% ADMINISTRATIVE FEE, OF WHICH 16% IS A GRATUITY THAT IS DISTRIBUTED TO THE HOTEL'S SERVERS AND, AS APPROPRIATE, OTHER STAFF. THE REMAINING 7% IS AN ADMINISTRATIVE FEE RETAINED (AND NOT DISTRIBUTED AS A TIP OR GRATUITY TO THE HOTEL'S EMPLOYEES) BY THE HOTEL.

A LOCAL AFFAIR | \$82

GRAIN SALAD

Pomegranate, Olives, Feta, Herbs, Olive Oil

KALE AND SHREDDED BRUSSELS SPROUTS SALAD

Fennel, Dried Cherries, Pears, Mustard Cider Vinaigrette

ROASTED PARSNIP SALAD

Green Apple, Bacon, Arugula, Walnuts, Blue Cheese, White Balsamic Dressing

MARINATED TOMATOES

Fresh Cheese, Basil, Oven Cured Tomato, Smoked Pistachio

GRILLED/ROASTED VEGETABLES

Buttermilk Ranch, Roasted Carrot Hummus, Eggplant Dip

KAMPACHI CRUDO

Citrus, Apples, Wasabi, Tarragon

LOCAL CHEESE AND CHARCUTERIE

Pickles, Mustard and Preserves, Milk Bread, Seeded Whole Wheat, Crackers, Soft Butter, Seasonal Jam

GRILLED MAHI MAHI

Meyer Lemon Beurre Blanc, Braised Greens

WHOLE ROASTED CHICKEN

Roasted Garlic, Lemon, Black Pepper, Herbs

ROASTED WINTER VEGETABLES

Tonnato Sauce

RIGATONI

Pumpkin, Pancetta, Calabrian Chili, Kale

BABY NEW POTATOES

Butter, Chives, Dill, Lemon, Chicken Stock

EARL GREY PANNA COTTA

Milk Chocolate, Mandarin

PRESERVED STONE FRUIT AND CREAM

QUINCE-BERRY TART

Hazelnut Frangipane

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

LOT 35 TEAS

FAMILY STYLE | \$82

Served family style in shared platters.

GRILLED BROCCOLINI

Tonnato Sauce

WILD MUSHROOM AND FARRO SOUP

Fresh Herbs, Asparagus, Crème Fraiche

MARINATED BEETS

Whipped Goat Cheese, Pistachio

CURED SNAPPER

Burnt Grapefruit, Fennel, Fresh Herbs, Chili Oil

MARKET GREENS

Raw and Pickled Vegetables, Pomegranate Vinaigrette

ROASTED CHICKEN BREAST

Preserved Orange, Thyme

POACHED HALIBUT

Charred Eggplant, Red Curry

ROASTED ACORN SQUASH

Pickled Onion, Kibbeh

MARINATED ARTICHOKE

Sun-Dried Tomato Pesto, Feta

ANCIENT GRAIN TABBOULEH

WHIPPED POTATOES

CINNAMON APPLE TOSCA CAKE

CHOCOLATE TART

Espresso, Hazelnut

PRESERVED PLUM TATIN

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

LOT 35 TEAS

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DELICATESSEN

EASTSIDE | \$75

MATZO BALL SOUP

MARBLE POTATO SALAD | MACARONI SALAD

COLESLAW | PICKLES

PASTRAMI

Grilled Rye, Smoked Pastrami, Pickled Cabbage

ROAST BEEF SANDWICH

Onion Bread, Shaved Rib-Eye, Caramelized Onions

VEGGIE REUBEN

Marbled Rye, Veggie Patty, Swiss Cheese, Thousand Island, Sauerkraut

EGG SALAD | CHICKEN SALAD

SMOKED SALMON | CURED FISH

CHIVE AND HORSERADISH-DILL CREAM CHEESES

ROASTED GARLIC TOFU

PICKLED ONIONS | TOMATOES | CAPERS | FRESH HERBS

ASSORTED DELI BREAD

Bagels, Challah, Marble Rye

APPLE LOAF CAKE

Preserved Plum

ASSORTED COOKIES

Coconut Macaroons | Black & White Cookies | Rugelach

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

LOT 35 TEAS

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WESTSIDE | \$78

CAULIFLOWER AND PORCINI SOUP

Grilled Bread, Parmesan Cheese

KALE, MIXED GREENS, SPINACH

*Olives, Chickpeas, Sprouts, Edamame, Marinated Tomatoes,
Scallions, Red Onions, Puffed Grains, Seeds, Dried Fruits,
Croutons, Assorted Pickles, Olive Tapenade*

HERBED COUSCOUS

QUINOA SALAD | HEIRLOOM BEAN SALAD | PICKLED BEET

SALAD DRESSINGS

Olive Oil, Vinegar, Classic Vinaigrette, Buttermilk

SPREADS

Herbed Goat Cheese, Roasted Cauliflower Hummus

ASSORTED BREADS AND FLATBREADS

Rye, Sourdough, Seeded Wheat, Bagels

ROASTED TURKEY BREAST | HONEY HAM | SMOKED

RIBEYE CALIFORNIA TUNA SALAD

BAKED TOFU | BIBB LETTUCE | TOMATOES | DILL

PICKLES SPREADS AND CONDIMENTS

*Avocado Mousse, Dill Labneh, Roasted Eggplant,
Mayonnaise, Mustards*

CRUNCHY CHOUX

Coconut Dulce De Leche, Matcha Cremeux

SEASONAL FRUIT

ORANGE-FIG BAKED CUSTARD

FRESHLY BREWED REGULAR AND DECAFFEINATED

COFFEE LOT 35 TEAS

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DELICATESSEN

PLATED LUNCH

CHICKEN PICATTA | \$75

MARKET GREENS | GF + VEG
*Crispy Shallots, Radish, Dill, Mint,
Avocado Green Goddess Dressing*

CHICKEN PICATTA | GF
Chorizo Fricassee, Sunchoke Confit, Tomato Conserva

PRESERVED PEAR | VEG
Toasted Oat, Honey Cream

ROASTED CHICKEN | \$75

FRISÉE SALAD | VEG
*Asparagus, Kumquats, Ricotta Salata, Crispy Grains,
Lemon Mustard Dressing*

ROASTED CHICKEN | GF
Glazed Haricot Verts, Cannelini Beans, Caramelized Shallot Vinaigrette

DARK CHOCOLATE MOUSSE | VEG
Coffee, Salted Caramel, Vanilla Chantilly

All lunches include freshly brewed regular and decaffeinated coffee and Lot 35 Teas.

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SEARED CHICKEN | \$75

MARKET SPINACH | GF + VEG

*Pickled Peppers, Baby Turnips, Granny Smith Apple,
Toasted Almonds, Poppy Seed Vinaigrette*

SEARED CHICKEN | GF + DF

Braised Kale, Roasted Sunchokes, Blistered Tomatoes, Green Salsa Verde

COCONUT CREMEUX | GF + VEG

Kalamansi Curd, Candied Citrus, Brown Butter

SEA BASS | \$80

SLOW ROASTED BEETS | GF + VEG

Oven Cured Tomatoes, Cave-Aged Cheddar, Mint, Walnut Vinaigrette

ROASTED SEA BASS | GF

Meyer Lemon Butter, Wilted Field Spinach, Artichokes, Soft Polenta

CITRUS TARTE TATIN | VEG

Vanilla Crème Fraiche

FILET MIGNON | \$85

BRAISED, GRILLED AND RAW SALAD | GF + VEG

Ancient Grains, Brined Almonds, Smoked Buttermilk Dressing

PETIT FILET MIGNON | GF

Roasted Carrots, Whipped Potatoes, Bordelaise, Pistachio Salsa Verde

CARAMELIZED WHITE CHOCOLATE | GF + VEG

Banana, Bourbon Malted Cream, Streusel



PLATED LUNCH

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COLD CANAPÉS

BURRATA CROSTINI | \$84

Heirloom Tomatoes, Basil

AVOCADO SALAD ROLL | \$84

Marinated Rice Noddle, Crisp Vegetables, Thai Herbs

MINTED PEA AND BUFFALO MOZZARELLA | \$84

Olive Oil, Grilled Focaccia

FRESH RICOTTA TOAST | \$84

Preserved Apricot, Honey, Sea Salt

OLIVE AND ONION BRUSCHETTA | \$84

Castelvetro Olives, Boretane Onions, Grilled Dates

SUN-DRIED FIG | \$84

Goat Cheese, Prosciutto

WEST COAST OYSTER | \$96

Kosho Mignonette, Cucumber, Chives

SMOKED SALMON | \$96

Tahini Pancake, Scallion Labneh, Cucumber

TORCHED STEELHEAD | \$96

Leche de Tigre, Cilantro

ALBACORE KARAAGE | \$84

Spinach Goma-ae, Bonito Aioli, Pickled Beets

CRAB TOSTADA | \$96

Avocado, Lime

MINI LOBSTER TOAST | \$96

Toast Brioche, Fennel, Crème Fraîche, Green Onion

CHICKEN LIVER MOUSSE TART | \$84

Quince, Golden Raisins

PORK RILLETES | \$84

Cornichons, Mustard, Crostini

BEEF TARTARE | \$96

Crispy Potatoes, Horseradish, Herbs, Shallots, Cured Egg Yolk

WARM CANAPÉS

MUSHROOM ARANCINI | \$84

Pecorino, Truffle, Herbs

CHIVE GOUGÈRES | \$84

Goat Cheese Cream, Seeded Honey

VEGETABLE SPRING ROLL | \$84

Sweet Chili

PUPUSA | \$84

Roasted Artichoke, White Beans, Romesco

SPICY YAM AND BUTTERNUT SQUASH SOPES | \$84

Cilantro, Lime Mojo, Queso Fresco

SHRIMP AND PORK GYOZA | \$84

Soy Ginger Sauce

CRAB CAKE | \$96

Mango Chutney

SMOKED COD CROQUETTE | \$96

Charred Scallion, Tartar Sauce, Preserved Lemon

SPOT PRAWN FRITTER | \$96

Crispy Tempura, Kabocha Squash, Sweet Miso

CHORIZO AREPA | \$84

Queso Oaxaca, Cilantro Crema

CHICKEN SATAY | \$84

Sesame Tare, Scallion

DUCK CONFIT | \$96

Scallion Pancakes, Hoisin Sauce, Slaw

SMOKED CHICKEN QUESADILLA | \$84

Corn, Roasted Peppers, Cilantro Crema

BEEF RIB SATAY | \$96

Sweet Soy, Asian Pear, Sesame, Yuzu

BEEF BARBACOA EMPANADA | \$96

Mole Rojo, Pickled Red Onion

Charged per dozen, minimum two dozen each.

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DISPLAY STATIONS

CRUDITÉS | \$20 | GF + VEG

Raw and Pickled Vegetables, Hummus, Green Goddess, Flatbread

MEZZE | \$22 | VEG

Grilled, Pickled and Fresh Vegetables, Hummus, Baba Ganoush, Tzatziki, Pita, Flatbread, Lavash

SLIDERS | \$25

Beef Patty, Chicken Patty, Vegetarian Patty, Bacon, Tomato Jam, Caramelized Onions, American Cheese, Swiss Cheese, Garlic Aioli, Mustards, Mini Brioche Buns

CHEESE | \$27 | VEG

Artisan Cheeses, Nuts, Fresh and Dried Fruit, Housemade Jams, Mustards, Breads and Crackers

CHARCUTERIE | \$29

Cured Meats and Spreads, Marinated Olives, Pickles, Mustards, Breads and Crackers

SEAFOOD | \$32 | GF | 4 PIECES PER GUEST

Cocktail Shrimp, Clams, Mussels, Crab Legs, Lemon, Cocktail Sauce, Mignonette, Hot Sauce

YAKITORI | \$35 | GF

Chicken Thighs and Oyster Mushrooms, Chicken Breast and Scallions, Buttered Miso Corn, Shishito Peppers, Tamari Marinade, Japanese Pickles

TACO BAR | \$36

Baja Fish, Carne Asada, Pork al Pastor, Corn and Flour Tortillas, Cabbage Slaw, Onions, Cilantro Crema, Pico de Gallo, Salsas

ITALIAN | \$40

*Beef Lasagna / Fresh Mozzarella, Ricotta, Basil
Baked Gnocchi / Cured Tomatoes, Mixed Mushrooms, Taleggio Cream
Market Flatbread / Meat Lovers, Vegetarian, Cheese*

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OYSTER BAR | \$8 EACH | GF

MINIMUM 3 DOZEN
Fresh Shucked Oysters, Cocktail Sauce, Mignonette, Hot Sauce

CRUDO | \$45 | GF

Yellowtail, Shrimp, Albacore, Aguachiles, Pickled Vegetables, Crispy Condiments, Tostadas

POKE | \$35 | GF

Tuna, Salmon, Marinated Tofu, Soy Sauce, Citrus Ponzu, Spicy Mayo, Sushi Rice, Lettuces, Seaweed Salad, Pickled Vegetables

HANDROLL BAR | \$27 | GF

INCLUDES 3 PER GUEST
Spicy Tuna and Scallion
Seared Salmon and Ponzu
Avocado Inari Pockets
Tamari Soy Sauce, Wasabi, Japanese Pickles, Mayo and Furikake

PASTA | \$30 | SELECT ONE

RIGATONI BOLOGNESE
Basil, Parmesan Cheese

CAVATAPPI ARRABIATA | VEG
Burrata, Fresh Herbs

BRAISED LAMB RIGATONI
Pecorino, Preserved Lemon, Broccoli Rabe

(ENHANCEMENT-MP) GNOCCHI CACIO E PEPE | VEG
Shaved Black Truffles

Chef attendant required for all chef stations.

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RISOTTO | \$30 | SELECT ONE

TOMATO AND CHORIZO RISOTTO | GF
Spinach, Lemon, Charred Onion

WILD MUSHROOM RISOTTO | GF + VEG
Smoked Walnuts, Crescenza Cheese

SUN-DRIED TOMATO RISOTTO | GF + VEG
Basil, English Peas, Aged Cheddar

(ENHANCEMENT-MP) SCALLOP RISOTTO
Caviar, White Asparagus, Parmesan

TAPAS | \$30 | SELECT THREE

PAN CON TOMATE | VEG
Tomato, Garlic, Olive Oil, Sourdough

FRIED CAULIFLOWER | GF + VEG
Paprika Aioli, Spanish Manchego, Golden Sultanas, Pine Nuts

SALTED ROASTED BEETS | GF
Smoked Pistachio, Medjool Dates, Tonnato

"GILDA" | GF
Seared Albacore Tuna, Pickled Pepper, Green Olive

SPANISH CHORIZO | GF
Chickpeas, Cured Tomato, Garlic Aioli

SPICED WAGYU MEATBALLS
Caper Romesco Sauce, Gremolata

CRISPY PORK BELLY | GF
White Bean Purée, Pickled Fennel, Preserved Lemon

GRILLED OCTOPUS | GF
Patatas Bravas, Minted Pea Purée



CARVING STATIONS

SALMON WELLINGTON | \$20 | GF
Grilled Asparagus, Tarragon Cream

GRILLED MEDITERRANEAN SEA BASS | \$25 | GF
Shishito Peppers, Salsa Verde

ROASTED WHOLE CHICKEN | \$25
Chimichurri, White Beans, Preserved Lemon, Flatbread

CHAR SIU TURKEY BREAST | \$25
Scallion Pancakes, Spicy Cucumber, Hoisin, Scallion

CRISPY PORK BELLY | \$28 | GF
Rice Porridge, Wok-Fried Green Beans, Crispy Scallions, Cilantro, Chili Oil

SMOKED PORCHETTA | \$28
Focaccia, Grilled Autumn Slaw, Giardinera, Chili Aioli

SMOKED BEEF STRIPLOIN | \$30
Fig and Brown Butter Yorkshire Puddings, Sunchoke Gratin, Pickled Cippolini Onions

BEEF PRIME RIB | \$35 | GF
Roasted Shallot Vinaigrette, Whipped Potatoes, Roasted Parsnips

BBQ BEEF RIBS | \$32
Dry Rub, Pickles, Mustard, Heirloom Grits, Buttermilk Biscuits

HERB CRUSTED LAMB RACK | \$35
Cumin, Mint, Grilled Broccolini, Curried Pumpkin Mash

Charged per person. Minimum of 25 people per item.

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LATE NIGHT

AFTER HOURS | \$40 PER PERSON SELECT THREE

TATER TOTS

Cheese Sauce, Bacon, Scallions, Sour Cream, House Ketchups

POPCORN | GF + VEG

Cheesy Cheddar, Truffle Parmesan, Manchego Espelette

NACHOS | GF

*Queso, Beef Barbacoa, Chorizo, Pico de Gallo,
Guacamole, Pickled Vegetables, Hot Sauce*

SLIDERS

*Beef Patties, Swiss Cheese, Caramelized Onions,
Spicy Fried Chicken with Pepper Jack,
Mini Grilled Cheese,
B and B Pickles, Lettuce, Onion, Tomatoes*

DONAIR STAND

Lamb Shawarma, Green Falafel, Pickles, Garlic Sauce, Warm Pita

SAUSAGE ROLLS

*Chicken-Fennel, Honey-Pork, Veggie Sausage,
Mustards and Preserves*

MINI DONUTS | VEG

Ganache, Jams, Pastry Cream

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THE PATISSERIE | \$25

CHEF STATION, CHEF ATTENDANT REQUIRED
Macarons with Assorted Fillings
Bouchons
Mini Éclairs
Mini Chocolate Mousse Verrines
Madeleines
Mini Tarts

CREAM PUFFS | \$25

CHEF STATION, CHEF ATTENDANT REQUIRED
Choux and Éclairs
Pastry Cream
Whipped Cream | Ganache | Cremeux | Nuts | Rocher | Jams

ICE CREAM SHOP “PARLOUR” | \$28

CHEF STATION, CHEF ATTENDANT REQUIRED
Ice Cream and Sorbets, Sundae Toppings, Sauces,
Assorted cones and Warm Cookies
Fresh Baked Pies

THE BAKE SHOP | \$29

Pies and Tarts
Travel Cakes
Cookies
Brownies
Blondies

HIGH TEA STATION | \$30

Fresh Baked Scones with Double Cream and Jams
Financiers
Petits Chocolate Gateaux Mini
Fruit Tarts
Fruit Trifles

THE CANDY SHOP | \$26

Gummies and Jelly Beans
Sour Candies
M&M's | Chocolate Barks | Candy Bars
Hard Candies
Lollipops
Marshmallows

DESSERT ENHANCEMENTS | CHARGED PER DOZEN

CPZ SIGNATURE GRANOLA | \$96
 MARKET FRUIT WITH HONEY YOGURT DIP | \$96
 CUPCAKES | \$96
 FRESH BAKED COOKIES | \$96
 HOME MADE BROWNIES OR BLONDIES | \$96
 MINI TARTLETS | \$96
 FRENCH MACARONS | \$96
 MINI FRENCH PASTRIES | \$96
 BISCOTTI | \$96
 STRAWBERRIES DIPPED IN WHITE OR DARK CHOCOLATE | \$96



PLATED DINNER

All plated dinners include three courses and freshly brewed regular and decaffeinated coffee and Lot 35 Teas. Select one soup or salad, one entrée, and one dessert.

SOUPS

MINISTRONE | GF + VEG
Swiss Chard, Lentils, Fagioli, Pinto Beans

CAULIFLOWER AND PORCINI | VEG
Parmesan Cheese, Grilled Bread

WILD MUSHROOM SOUP | GF + V
Roasted Maitake Mushrooms, Kombu Broth, Red Miso, Wakame, Tofu, Scallions

COCONUT GREEN CURRY | GF + V
Chickpeas, Cilantro, Bamboo Shoots

SALADS

MARKET SPINACH | GF
Cured Tomato, Pickled Onions, Walnuts, Local Goat Cheese, Bacon Vinaigrette

ROASTED CAULIFLOWER SALAD | GF + VEG
Smoked Quinoa, Garbanzo Beans, Dried Apricots, Coconut Lime Dressing

ROASTED BEETS | GF + V
Pumpkin Seed Hummus, Vegetable Escabeche, Calabrian Vinaigrette, Upland Cress

YOUNG LETTUCE | GF
Pickled Squash, Country Ham, Buratta, Caramelized Endive

MARKET GREENS | GF + VEG
Green Goddess, Crispy Shallots, Radish, Dill, Mint

CHICORIES | GF + VEG
Grilled Kasseri Cheese, Green Olive, Pine Nuts, Green Garlic Agrodolce

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APPETIZERS | ADDITIONAL \$15 PER PERSON SELECT ONE

FRESH BURRATA | GF + VEG
Oven Cured Campari Tomatoes, Basil, Pine Nuts

BABY LEEK AND ONION TART | VEG
Flaky Butter Crust, Confit Leeks, Pont Reyes Blue Cheese

SALMON RILLETTES
Crème Fraîche, Caviar Garnishes, Petit Toast

STEELHEAD TARTARE
Cured Golden Beets, Horseradish, Shallot Vinaigrette

KOMBU CURED KAMPACHI
Kohlrabi, Asian Pear, Almond Milk

COUNTRY STYLE CHICKEN PÂTÉ
Stone Ground Mustard, Pickles, Grilled Vegetables

HAM HOCK TERRINE
Apple Marmalade, Mustard Greens, Local Sea Salt, Brioche

GRILLED FOCACCIA
White Bean Hummus, Medjool Dates, Prosciutto di Parma, Harissa, Rocket Arugula



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ENTRÉES

LIGHTLY SMOKED SALMON | \$105 | GF+DF

Smoked Yellow Pepper Nage, Fennel Ratatouille, Fingerling Potato, Basil

WILD SALMON | \$110 | GF

*Roasted Oyster Mushrooms, Sweet Potato Velouté, Artichokes,
Mushroom Broth*

OLIVE OIL POACHED HALIBUT | \$115 | GF

*Saffron Beurre Blanc, Brown Butter Whipped Potatoes, White Asparagus,
Crispy Leeks*

ATLANTIC SEA BASS | \$115 | GF

Roasted Cauliflower, Charred Cabbage, Cherry Tomatoes, Sauce Vierge

SAKE CURED ALASKAN COD | \$110 | GF

Cod Brandade, Poached Sunchoke, Smoked Chorizo, Fennel Dashi

SEARED CHICKEN BREAST | \$100 | GF

Chicken Velouté, Braised Chard, Crushed Turnips

PAN-ROASTED CHICKEN BREAST | \$100 | GF

Soft Polenta, Wild Mushrooms, Braised Leeks, Roasted Garlic and Lemon

SMOKED LAMB LOIN | \$125 | GF

*Eggplant Caponata, Caramelized Sweet Potato, Mint,
Pomegranate Molasses*

RIBEYE FILET | \$128 | GF

*Cremini Mushrooms, Brussels Sprouts, Braised Greens,
Horseradish Jus*

SMOKED BEEF TENDERLOIN | \$130 | GF

Pommes Aligot, Roasted Carrots, Asparagus, Peppercorn Jus

CALIFORNIA CUT STRIPSTEAK | \$120 | GF

Fingerling Potatoes, Winter Squash, Broccolini, Chimmichurri

BRAISED SHORT RIBS | \$115 | GF

Crushed Sweet Potato, Pickled Chanterelles, Roasted Shallot Vinaigrette

VEGETARIAN

HANDCUT PAPPARDELLE | \$90

Mushroom Bolognese, Stracchino Cheese, Walnuts

BAKED RICOTTA SHELLS | \$90

Roasted Garlic, Gorgonzola Cream, Kalamata Olive Breadcrumbs

TOFU BIBIMBAP | \$90 | GF + DF

Sticky Rice, Raw and Pickled Vegetables, Poached Egg, Chili-Garlic Sauce

CRISPY TOFU RICE BOWL | \$85 | GF + V

Eggplant, Bok Choy, Pickled Snap Peas, Roasted Tomatoes, Coconut Curry

FRIED CHICKPEA PANISSE | \$90 | GF + V

Warm Quinoa Salad, Pine Nut Picada, Spicy Greens

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DESSERTS

CITRUS TART | VEG
Honey Crème Fraiche

BLUEBERRY BAVARIAN | VEG
Lemon Verbena Cream, Seeded Crumble

CARAMELIZED WHITE CHOCOLATE | GF + VEG
Banana, Bourbon Malted Cream, Streusel

BLUEBERRY BAVARIAN | VEG
Lemon Verbena Cream, Seeded Crumble

CHOCOLATE GANACHE BAR | VEG
Pecan Brownie, Milk Chocolate, Coffee

HAZELNUT "MONT BLANC" | VEG
Blackberry Jam, Hazelnut Sable, Blackberry Tuile

SOFT YOGURT MERINGUE | VEG
Poached Pear

MATCHA CREMEUX | VEG
Barley Milk Cream, Preserved Cherries, Feuilletine

VANILLA PANNA COTTA | VEG
Caramel, Apple Cider, Sesame Streusel

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REUNIÓN | \$135

- KALE, MIXED GREENS, SPINACH
Olives, Grains, Sprouts, Tomatoes, Goddess Vinaigrette
- ROASTED CARROTS
White Bean Hummus, Chili, Preserved Lemon
- CHARCUTERIE
Pickles, Marinated Olives, Mustards, Spreads
- BAKED HUMBOLT FOG
Olive Tapenade, Jams, Sesame Lavosh
- CRUDOS
Tuna, Yellowtail, Avocado, Crispy Onions, Pickled Peppers, Bitter Greens
- WHOLE ROASTED CHICKEN
Roasted Garlic, Lemon
- BRAISED SHORTRIB
Roasted Shallot Vinaigrette
- SEAFOOD CIOPPINO
Potatoes, Fennel, Chili
- BLISTERED SHISHITO PEPPERS
- SUNCHOKES GRATIN
- GLAZED SWEET POTATOES
- POLENTA AND WILD MUSHROOMS
- ROASTED WINTER VEGETABLES
Tonnato Sauce
- WHIPPED POTATOES
- QUINCE-APPLE CLAFOUTIS
Spiced Citrus Chantilly
- CHOCOLATE PAVLOVA
Maple Oat Cremeux
- POACHED FRUITS
Honey Labneh
- FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
- LOT 35 TEAS

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RASSEMBLEMENT | \$150

- YOUNG LETTUCE
Pickled Squash, Country Ham, Burrata, Caramelized Endive
- BABY TURNIPS
Roasted Broccoli, Mixed Herbs, Cashews, Pecorino, Tahini Yogurt
- CHARCUTERIE
Pickles, Marinated Olives, Mustards, Spreads
- CHEESE
Olive Tapenade, Jams, Sesame Lavosh
- CHILLED SEAFOOD
Fresh Oysters, Marinated Clams and Mussels, Poached Shrimp, Cocktail Sauce, Mignonette
- SLOW-SMOKED SALMON
Maple Soy
- WHOLE ROASTED TENDERLOIN
Red Wine Jus, Chimichurri
- DUCK LEG CONFIT
Preserved Oranges, Grilled Chicories, Pecorino
- CHARRED CABBAGE
- GRILLED BROCCOLINI
- ROASTED OYSTER MUSHROOMS
- GNOCCHI
Spinach Pesto, Tomato, Ricotta
- GRILLED VEGETABLES
Garlic Yogurt, Almond Salsa Verde
- BRAISED CHICKPEAS
Kale, Pancetta
- YOGURT CAKE
Preserved Stone Fruit, Maple Chantilly
- CHOCOLATE MOUSSE
Cocoa Nib, Smoked Caramel
- CITRUS AND BERRIES
Honey Fromage Blanc
- FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
- LOT 35 TEAS

FAMILY STYLE DINNER



DINNER BUFFETS

BELL A NOTTE | \$145

ROSEMARY AND ROASTED GARLIC FOCACCIA
Olive Oil, Aged Balsamic

BABY KALE SALAD
Toasted Croutons, Chickpea Dressing, Charred Lemon, Parmesan Cheese

MARKET GREENS
Sliced Prosciutto, Fresh Mozzarella, Marinated Tomatoes, Grilled Peaches, Pistachios, Almonds, Pesto, Salsa Verde, Cured Anchovies

ORECCHIETTE
Italian Sausage, Broccoli Rabe, Fennel, Tomato

ROSEMARY LAMB SHOULDER
Gigante Bean Fricassee, Pistachio Salsa Verde

BRANZINO
Blistered Tomatoes, Garlic, Thyme

SPATCHCOCK CHICKEN
Mediterranean Spiced Beets, Herbed Couscous

CHARRED BROCCOLINI
Hazelnut Romesco

MIXED WILD MUSHROOMS

APPLE GALETTE
Fruit Jam, Hazelnut

DARK CHOCOLATE TIRAMISU
Coffee Ganache

PRESERVED STONE FRUIT
Honey Mascarpone, Pistachio

FRESHLY BREWED REGULAR AND DECAFFENIATED COFFEE

LOT 35 TEAS

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CITY OF STARS | \$150

LITTLE GEMS

Grilled Avocado, Mixed Herbs, Sorrel, Poppy Seeds, Tahini Yogurt Dressing

MARKET SPINACH

Cured Tomato, Pickled Onions, Walnuts, Local Goat Cheese, Bacon Vinaigrette

LOCAL CHEESE AND CHARCUTERIE

*Pickles, Mostardas & Preserves, Milk Bread, Seeded Whole Wheat Crackers,
Soft Butter, Seasonal Jam*

SMOKED BEETS

Point Reyes Blue Cheese, Cherry Agrodulce

MARINATED TOMATOES

Fromage Blanc, Fennel Jam

GRILLED AND ROASTED VEGETABLES

Buttermilk Ranch, Roasted Carrot Hummus, Eggplant Dip

WEST COAST OYSTERS

Cocktail Sauce, Mignonette

LOBSTER CRUDO

Coconut Milk, Avocado, Pineapple

TORCHED SALMON

Grapefruit, Fennel, Fresh Herbs, Chili Oil

DUCK CONFIT

Preserved Pickled Oranges, Herbed Spetzel

BRAISED BEEF SHORT RIBS

Crushed Sunchokes, Charred Onion Jus

ROASTED HEIRLOOM CARROTS

Date Salsa Verde

BABY NEW POTATOES

Butter, Chives, Dill, Lemon, Chicken Stock

PEAR TART

Berry Preserve, Soft Honey Meringue, Almond

CITRUS UPSIDE DOWN CAKE

Vanilla Crème Fraîche

CRUNCHY CHOUX

Caramelized White Chocolate, Roasted Banana Cream

FRESHLY BREWED REGULAR AND DECAFFENIATED COFFEE

LOT 35 TEAS



DINNER BUFFETS

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PREMIUM BAR

First Hour **\$26** | Second Hour **\$41** | Third Hour **\$56** | Fourth Hour **\$71**

SPIRITS

Vodka | Finlandia
Gin | Beefeater
Rum | Bacardi Silver
Bourbon | Jack Daniels
Rye | Jim Beam
Scotch | Famous Grouse
Tequila | Sauza Hornitos
Vermouth | Martini and Rossi
Sparkling | Chandon

BEER

Domestic | Imported

WINE

White | Murphy-Goode Chardonnay
Red | Murphy-Goode Cabernet Sauvignon

SUPER PREMIUM BAR

First Hour **\$29** | Second Hour **\$45** | Third Hour **\$61** | Fourth Hour **\$77**

SPIRITS

Vodka | Tito's
Gin | Plymouth
Rum | Bacardi Silver and 8 Year
Bourbon | Maker's Mark
Rye | Templeton
Scotch | Chivas Regal
Tequila | Casamigos Blanco
Vermouth | Martini and Rossi
Sparkling | Moet and Chandon

BEER

Domestic | Imported

WINE

White | La Crema Sonoma Coast Chardonnay
Red | La Crema Sonoma Coast Pinot Noir

LUXURY BAR

First Hour **\$32** | Second Hour **\$48** | Third Hour **\$66** | Fourth Hour **\$83**

SPIRITS

Vodka | Absolut Elyx and Belvedere
Gin | Botanist
Rum | Bacardi Silver and Gran Reserva
Bourbon | Woodford Reserve
Rye | Knob Creek
Scotch | Macallan Double Cask 12 Year
Tequila | Casamigos Blanco
Vermouth | Martini and Rossi
Sparkling | Champagne Telmont

BEER

Domestic | Imported

WINE

White | La Crema Sonoma Chardonnay, Matanzas Creek
Sauvignon Blanc
Red | La Crema Sonoma Pinot Noir, Matanzas Creek Sonoma
Merlot

Priced per person, per hour exclusive of bartender fees.

All packages include two beer options and the listed wines per package. Water, soft drinks, juices and mixers included in bar package cost. Wine substitutions may increase the per person cost.

Tablesides wine service is excluded from hosted bar packages.

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PREMIUM BEER AND WINE

One Hour \$22 | Two Hours \$36 | Three Hours \$50 | Four Hours \$64

BEER

Domestic | Imported

WINE

White | Murphy-Goode Chardonnay

Red | Murphy-Goode Cabernet Sauvignon

SUPER PREMIUM BEER AND WINE

One Hour \$25 | Two Hours \$40 | Three Hours \$55 | Four Hours \$70

BEER

Domestic | Imported

WINE

White | La Crema Sonoma Chardonnay

Red | La Crema Pinot Noir

LUXURY BEER AND WINE

One Hour \$28 | Two Hours \$44 | Three Hours \$60 | Four Hours \$76

BEER

Domestic | Imported

WINE

*White | La Crema Sonoma Chardonnay, Matanzas Creek
Sauvignon Blanc*

*Red | La Crema Sonoma Pinot Noir, Matanzas Creek Sonoma
Merlot*

Priced per person, per hour exclusive of bartender fees.

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CLASSIC COCKTAIL

First Two Hours \$42 | Three Hours \$57 | Four Hours \$67

OLD FASHIONED

MARGARITA

MOSCOW MULE

NEGRONI

FRENCH 75

DAIQUIRI

BARTENDER'S CHOICE

Priced per person, per hour exclusive of bartender fees. Beer, wine, and choice of two classic cocktails.

HOSTED CONSUMPTION BAR

PREMIUM SPIRITS | \$15

SUPER PREMIUM SPIRITS | \$16

LUXURY SPIRITS | \$17

CALIFORNIA HOUSE WINE | \$13 | \$15 | \$17

IMPORTED BEER | \$9

DOMESTIC BEER | \$8

RED BULL ENERGY DRINKS | \$7

MINERAL WATER | \$6

SOFT DRINKS AND JUICES | \$6

CASH BAR

PREMIUM SPIRITS | \$16

SUPER PREMIUM SPIRITS | \$17

LUXURY SPIRITS | \$18

CALIFORNIA HOUSE WINE | \$14 | \$16 | \$18

IMPORTED BEER | \$10

DOMESTIC BEER | \$9

RED BULL ENERGY DRINKS | \$8

MINERAL WATER | \$7

SOFT DRINKS AND JUICES | \$ 7

Priced per beverage as consumed, exclusive of bartender fees. Choose Premium, Super or Luxury.

BEVERAGES



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MULE | \$28

TRADITIONAL MOSCOW MULE
Vodka, Lime and Ginger Beer
 KENTUCKY MULE
Bourbon, Lime and Ginger Beer
 MEXICAN MULE
Tequila, Lime and Ginger Beer

BLOODY MARY | \$27

HOUSE BLOODY MARY MIX
*Locally Sourced Garnishes, Variety of Pickled Items,
 Candied Bacon, Assorted Hot Sauces, Choice of Vodka or Tequila*

SPRITZ | \$30

APEROL
 SUZE
 AMARO ANGELENO
 ST. GERMAIN
 MOET IMPERIAL BRUT AND CHANDON ETOILE ROSÉ
Orange, Grapefruit and Seasonal Berries
 SELECTION OF FLAVORED SODA WATERS

NEGRONI FOUNTAIN | \$30

FLOWING VINTAGE FOUNTAIN
Fords Gin, Campari, Sweet Vermouth

BRUNCH | \$32

BLOODY MARY
Vodka, House Bloody Mary Mix, Celery, Olives
 MOET IMPERIAL BRUT AND CHANDON ETOILE ROSÉ
Orange, Grapefruit, Cranberry and Peach Juices
 ASSORTED FRESH BERRIES AND LOCAL FRUITS

JAPANESE WHISKY | \$35

SELECTION OF SUNTORY WHISKIES AND NIKKA
 WHISKIES SUNTORY TOKI HIGHBALLS
Soda and Lemon Twist

Priced per person, per hour exclusive of bartender fees.

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WINE LIST

SPARKLING

\$45 | SOMMARIVA *Prosecco*

\$75 | MOËT AND CHANDON BRUT NV

\$95 | MOËT AND CHANDON ROSÉ BRUT NV

\$225 | VEUVE CLICQUOT BRUT NV

WHITE

\$48 | BACKHOUSE *Chardonnay*

\$54 | LA CREMA *Chardonnay*

\$60 | MATANZAS CREEK *Sauvignon Blanc*

\$60 | SEAGLASS *Chardonnay, Pinot Grigio, Sauvignon Blanc*

\$70 | BONTERRA *Chardonnay*

\$80 | FITVINE *Chardonnay, Pinot Grigio, Sauvignon Blanc*

\$90 | RYDER ESTATE *Chardonnay, Sauvignon Blanc*

ROSÉ

\$90 | RYDER ESTATE *Rosé*

RED

\$48 | MURPHY-GOODE *Merlot*

\$50 | LA CREMA *Pinot Noir*

\$52 | MATANZAS CREEK *Merlot*

\$75 | SEAGLASS *Cabernet Sauvignon, Pinot Noir*

\$80 | FITVINE *Cabernet Sauvignon, Pinot Noir*

\$90 | BONTERRA *Pinot Noir*

\$90 | RYDER ESTATE *Cabernet Sauvignon, Merlot, Pinot Noir*

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EVENT INFORMATION

PROVIDED BY FAIRMONT CENTURY PLAZA

FLOOR LENGTH WHITE LINENS AND NAPKINS

ROUND AND COCKTAIL TABLES

BANQUET CHAIRS

GLASSWARE AND FLATWARE CHINA

MISCELLANEOUS

VALET PARKING | \$20
Per Vehicle

COAT CHECK ATTENDANT | \$250
Per Attendant, Per 4 Hour Period

BARTENDER | \$250
Per Bartender, Per 4 Hour Period

CHEF ATTENDANT | \$350
Per Attendant, Per 90 Minute Period

SECURITY | \$85
Per Officer Per Hour, 4 Hour Minimum

AUDIO VISUAL
Pricing Available Upon Request, Through PSAV

OVERTIME FEE | \$500
Per Half Hour

GUEST ROOMS AND RATES

We are delighted to offer exclusive accommodation rates for your guests. Please contact your Event Sales Manager for details.