

CLAREMONT
RESORT & CLUB

BANQUET MENU

41 TUNNEL RD. BERKELEY, CA | 510-843-3000
WWW.CLAREMONTRESORTANDCLUB.COM



YOU'RE THE CULINARY DIRECTOR

It is our pleasure to offer you customizable menus, featuring local organic and sustainable ingredients and dietary preferences. Claremont Resort & Club sources seasonal products from some of Northern California's finest farmers, ranchers, fishermen, bakers and vintners. We are pleased to bring their incredible ingredients to you with curated menus for your next event.

25% service charge and 10.25% sales tax will be added to all food and beverage. All prices are in US Dollars and are valid for events occurring through December 31, 2024.

WARNING: Certain food and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov/restaurant. Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.



COLD BREAKFAST

THE CLAREMONT CONTINENTAL

45

per person

Fresh Orange & Apple Juices

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries & Croissants (D,G,N)

Creamery Butter (D)

Preserves

Seasonal Fruit Salad (V)

LOX & BAGELS

48

per person

Fresh Orange & Apple Juices

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Assortment of Boichik Bagels (G)

Creamery Butter (D)

Preserves

Plain, Scallion, & Strawberry Cream Cheeses (D)

Hard Boiled Eggs, Aleppo Pepper (E)

Cold Smoked Salmon (SF)

Nonpareil Capers, Pickled Red Onion, Sliced Tomato & Cucumber (V)

Seasonal Fruit Salad (V)

*Vegan (V) | Contains Gluten (G) | Contains Nuts (N) | Contains Dairy (D) | Contains Peanuts (P)
Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)*

Claremont Resort & Club



HOT BREAKFAST BUFFETS

VITALITY BREAKFAST

56
per person

Fresh Orange & Apple Juices

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries & Croissants (D,G,N)

Creamery Butter (D)

Preserves

Seasonal Fruit and Berries (V)

Greek Yogurt with a Honey Drizzle (D)

Coconut Yogurt (V)

House Made Granola (N, contains honey)

Cage Free Egg White Frittata

Yellow Corn, Roasted Summer Squash, Chives, Cheddar Cheese (D,E)

Steel Cut Oatmeal

Brown Sugar, California Raisins, Ground Flax Seeds (V)

MISSION STREET BREAKFAST BURRITOS

65
per person

Fresh Orange & Apple Juices

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Seasonal Fruit Salad (V)

Greek Yogurt

Honey Drizzle (D)

Glazed Mexican Orange Brioche Rolls (D,E,G)

Chorizo & Scrambled Egg Burrito

Yukon Gold Potatoes, Jack Cheese, Sweet Peppers, Onions, Pico de Gallo (D,G)

Vegetarian Burrito

Spicy Black Beans, Yukon Gold Potatoes, Jack Cheese, Sweet Peppers, Onions, Pico de Gallo (D,E,G)*

Crispy Hash Browns (V)

Tomatillo Avocado Salsa, Sour Cream (D), Pico de Gallo

*Vegan upon request

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Claremont Resort & Club



HOT BREAKFAST BUFFETS

THE CLAREMONT BREAKFAST EXPERIENCE

68
per person

Fresh Orange & Apple Juices

Freshly Brewed Regular & Decaffeinated Coffee

Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries & Croissants (D,G,N)

Creamery Butter, Preserves

Greek Yogurt

Honey Drizzle (D)

Seasonal Fruit Salad (V)

Cage Free Scrambled Eggs (D,E)

Breakfast Potatoes

Caramelized Onions, Garden Herbs (V)

Applewood Smoked Bacon or Country Style Pork Sausages

Please Select 1

Cage Free Scrambled Eggs

Queso Fresco, Pico de Gallo (D)

Cage Free Egg White Frittata

Yellow Corn, Roasted Summer Squash, Chives, Cheddar Cheese (D,E)

Buttermilk Pancakes

Maple Syrup, Whipped Cream (D,E,G)

Bourbon Vanilla French Toast

Maple Syrup, Seasonal Berries, Whipped Cream (D,E,G)

Steel Cut Oatmeal

Brown Sugar, California Raisins, Ground Flax Seeds (V)

Additional Hot Items: \$12.00 each per person

For meals with less than 25 guests, a \$10 per person surcharge is applied to the menu price.

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BREAKFAST ADDITIONS

YOGURT PARFAITS

House Made Granola (N, *contains honey*), Greek Yogurt (D), Fruit Compote

9
each

CHIA & QUINOA BREAKFAST BOWLS

Dried Cranberries, Almonds (N,V)

14
each

HASH BROWN POTATOES

Caramelized Onions & Sweet Peppers (V)

9
each

COUNTRY STYLE PORK SAUSAGE

12
each

APPLEWOOD SMOKED BACON

12
each

BOURBON VANILLA FRENCH TOAST (D,E,G)

12
each

BUTTERMILK PANCAKES (D,G)

12
each

GOLDEN BELGIAN WAFFLES (D,G)

12
each

HARD BOILED EGGS, ALEPPO PEPPER

66
per dozen

FLUFFY SCRAMBLED EGGS OR EGG WHITES

12
each

SCRAMBLED EGGS

Queso Fresco Cheese, Peppers, Onions & Pico de Gallo (D)

14
each

CAGE FREE EGG WHITE FRITTATA

Sauteed Kale, Sundried Tomatoes, Mushrooms and Aged Cheddar (D)

14
each

BACON CHEDDAR ENGLISH MUFFIN

Scrambled Eggs or Egg Whites, Canadian Bacon & Tillamook Cheddar (D,G)

166
per dozen

AVOCADO TOAST

Acme Levain Bread, Avocado, Pickled Red Onions, EVOO & Micro Intensity Greens (G,V)

166
per dozen

MINI CROISSANT BREAKFAST SLIDERS

Scrambled Egg (E), Brie & Smoked Bacon (D,G)

120
per dozen

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Claremont Resort & Club

CHEF ATTENDED OMELET & EGGS STATION

Farm Fresh Eggs & Egg Whites (E)

Seasonal Accompaniments including:

Applewood Bacon, Smoked Ham, Baby Shrimp(SH), Cheddar (D), Goat Cheese (D), Mushrooms, Sweet Bell Peppers, Scallions, Jalapenos, Spinach, Tomatoes

27
per person

CHEF ATTENDED BELGIAN WAFFLE STATION

Buttermilk & Whole Grain Waffles (D,G)

Candied Pecans (N), Fresh Seasonal Berries, Whipped Cream (D), Seasonal Compote, Powdered Sugar, Churned Butter(D), Dulce de Leche (D), Maple Syrup, White & Dark Chocolate Shavings (D)

24
per person

BOICHIK BAGELS (G)

Served with the following condiments:

Smoked Salmon (SF), Red Onions and Capers, Tomato, Cucumber Plain, Blueberry, Strawberry Whipped Cream Cheese (D)

24
per person

*Chef attended stations require one Chef per 50 guests. \$275 per Chef for up to two hours.
All Breakfast Stations are for a minimum of 25 guests, must be ordered for full guest count and are only available when added to a breakfast buffet.*

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PLATED BREAKFAST

All plated breakfasts include the following items served family-style on each table: Orange Juice, Apple Juice, Bakery Fresh Muffins, Morning Pastries & Croissants, Creamery Butter & Seasonal Preserves, Freshly Brewed Regular & Decaffeinated Coffee & Lot 35 Teas. Please select up to two main course selections. Entrée counts must be provided 72 hours in advance.

TO START

Please Select 1

Seasonal Fruit Salad with Mint (V)

House Made Honey Granola (N)

Seasonal Berry & Greek Yogurt Parfait (D)

62

per person

MAIN COURSE: ALL SERVED WITH BREAKFAST POTATOES & GRILLED ROMA TOMATOES

Please Select 1

The East Bay

Scrambled Eggs (E), Applewood Smoked Bacon **or** Country Style Pork Sausage

The Golden Gate Benedict

Poached Eggs (E), Prosciutto, English Muffin (G), Chive Hollandaise (D,G)

The Oakland Hills

Egg White or Whole Egg Frittata (E) – Kale, Sundried Tomatoes, Mushrooms & Aged Cheddar (D), Chicken Apple Sausage

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THE BERKELEY BRUNCH

85
per person

Fresh Orange & Apple Juices

Freshly Brewed Regular & Decaffeinated Coffee, Lot 35 Teas

Bakery Fresh Muffins, Morning Pastries & Croissants (G,D,N)

Sliced Seasonal Fruit and Berries (V)

Waffles

Greek Yogurt, Dried Apricot, Honey, Saffron Compote and Toasted Pistachios and Maple Syrup (G,D,N)

Applewood Smoked Bacon and Country Pork Sausages

Shakshuka

Farm Fresh Eggs (E) Baked in a Spicy Tomato Sauce, Feta Cheese and Cilantro (D)

Spice-Rubbed Skirt Steak

Sautéed Spinach, Green Chermoula Sauce

Herb Roasted Pee Wee Potatoes

Roasted Red Bell Peppers and Onions (V)

Mixed Lettuces

Dates, Oranges, Shaved Breakfast Radishes and Red Onion, Sherry Vinaigrette (V)

Seasonal Sweets and Frivolities (D,G)

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LIQUID REFRESHERS

COFFEE & TEA SERVICE

HALF DAY (4 HOURS)

Regular & Decaffeinated Freshly Brewed Coffee, Lot 35 Teas, Half & Half, 2% Milk, Almond Milk, Honey, Sweeteners, Lemon Slices

18
per person

FULL DAY (8 HOURS)

Regular & Decaffeinated Freshly Brewed Coffee, Lot 35 Teas, Half & Half, 2% Milk, Oat Milk, Honey, Sweeteners, Lemon Slices

30
per person

INDIVIDUAL JUICES

Orange **or** Green

12
per person

HOT CHOCOLATE

Signature Recipe, Mini Marshmallows

110
per gallon

INFUSED CHILLED WATER

Lemon, Cucumber & Mint

35
per gallon

BLACKBERRY LEMONADE

90
per gallon

SODA

Coke, Diet Coke, Sprite, Assorted La Croix Sparkling Waters

9
each

STILL AND SPARKLING WATER

9
each

SIGNATURE ICED TEA

85
per gallon



BAKED TREATS

MORNING PASTRIES (D,G)

Cinnamon Morning Buns, Apricot Kouign Amann, Lemon Blueberry Scone
Preserves, Creamery Butter

72
per dozen

TRIO OF CROISSANTS (D,G)

Butter, Almond (N) & Pain au Chocolate
Preserves & Creamery Butter

84
per dozen

ASSORTMENT OF FRENCH MACARONS (D,N)

72
per dozen

FUDGE BROWNIES (D,G)

84
per dozen

CHEF'S SELECTION OF COOKIES

84
per dozen

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SNACKS

SLICED FRUIT & BERRIES (V)	10 per person
FRUIT KABOBS WITH MANGO COCONUT DIP (V)	120 per dozen
FRESH SEASONAL WHOLE FRUIT (V)	60 per dozen
SELECTION OF POTATO CHIPS	78 per dozen
WHITE CHEDDAR POPCORN (D)	78 per dozen
SALTED PRETZELS (G)	84 per dozen
GRANOLA BARS (N)	60 per dozen
FRESHLY POPPED POPCORN, SEA SALT & BUTTER (D)	10 per person
SMOKED CALIFORNIA ALMONDS (N)	52 per pound one pound serves approx. 15 ppl.
SPICY HONEY ROASTED CASHEWS (N)	52 per pound one pound serves approx. 15 ppl.
WARM ARTISAN PRETZELS (G) Honey Dijon Mustard, Grainy Mustard	16 per person
HOUSE MADE TORTILLA CHIPS (V) Guacamole, Pico de Gallo, Roasted Chipotle Salsa	17 per person

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THEMED BREAKS

MEDITERRANEAN

Toasted Pita Chips (G), House-Made Hummus, Baba Ghanoush, Marinated Feta (D), Olives

24
per person

IRONHORSE FORGE YOUR OWN TRAIL MIX

Dried Apricots, Sundried Cranberries, California Raisins, Salted Almonds (N), Roasted Peanuts (P), M&Ms, Coconut Chips, Banana Chips, House Made Granola (N, *contains honey*)

22
per person

MERITAGE

A selection of Artisan Charcuterie & Local Cheeses (D), Grainy Mustard, Fig Spread, Salted Almonds (N), Crackers & Crostini (G)

31
per person

SOMETHING SWEET

Select 3: Fresh Baked Biscotti (G,N), Alfajores (D,G), Cocoa Nib Shortbread (D,G), Banana Cream Whoopie Pies (D,G), Matcha-Almond Rice Bars (N,V)
Carafes of Ice-Cold Milk (D), Chocolate Milk (D) & Soy Milk (S)

20
per person

EAST BAY BREAK

Melange of Chef's Favorite Coffee Accompaniments, Financiers, Madelines, Napoleons (D,G)

28
per person

TWISTED & POPPED

Classic Salt & Melted Butter Popcorn (D), Coconut & Curry Spiced Popcorn (V)
Warm Artisan Pretzels (G) – Grainy Mustard, German Cheese Dip (D), Nutella (D,N)

24
per person

ASSORTED DONUTS (G,D)

Minimum 20 People

Select Two: Maple Bacon, Chocolate Crunch, Rainbow Sprinkle, Coconut Flake, Salted Caramel, Honey Roasted Nuts (N), S'mores

20
per person

SAN JOAQUIN VALLEY VEGETABLES

Cucumbers, Carrots, Cauliflower, Broccoli, French Radishes, Peppers, Roasted Organic Mushrooms, Zucchini, Eggplant

20
per person

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SECOND COURSE

Please Select up to 3

POULTRY

Cobb Salad

Mixed Greens, Grilled Chicken Breast, Avocado, Cherry Tomatoes, Cucumber, Pt. Reyes Blue Cheese (D), Bacon, Hard Boiled Egg
Red Wine Vinaigrette

Chicken Milanese

Mashed Potatoes (D), Roasted Broccoli, Lemon Caper Sauce(D)

SEAFOOD

Seared Salmon (SF)

Crispy Crushed Yukon Gold Potatoes, Salsa Verde

Grilled Halibut (SF)

French Lentils with Garlic and Thyme, Lemon Caper Beurre Blanc (D)

MEATS

Grilled NY Steak

Sauteed Kale, Whipped Potatoes (D), Red Wine Jus

Roasted Pork Loin

Swiss Chard, Braised Butter Beans, Olive Tapenade

VEGETARIAN

Seasonal Squash Frittata

Warm Spinach Salad, Grilled House-Made Bread (G)

THIRD COURSE

Please Select 1

Seasonal Fruit Tart (D,G)

Lemon Tart (D,G)

10

additional per person

10

additional per person

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All lunch buffets include freshly brewed regular & decaffeinated coffee, & Lot 35 Teas. For meals with 7-10 guests, a \$10 per person surcharge is applied to the menu price.

FOG CITY

78
per person

STARTERS

House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Dressing (D)

Spinach Salad (V)

Heirloom Apples, Celery, Hazelnuts (N), Red Wine Vinegar

Potato Chips (V)

Sea Salt

MAINS

*For groups of 25 guests or less, please choose your favorite **two** selections. For groups of 26 and above, please choose your favorite **three** selections:*

Bay Shrimp Louie

Chopped Romaine, Bay Shrimp (SF), Classic Louie Dressing (E,S)

Turkey Pastrami Sandwich

Swiss Cheese (D), Cole Slaw and Thousand Island Dressing (E,S), Marble Rye (G)

Egg Salad Tartine (E)

Dill, Parsley, Levain (G)

Tuna Nicoise Tartine (SF)

Roasted Red Peppers, Cucumbers, Red Onion, Arugula, Olive Bread (G)

Rosemary Ham Sandwich

Gruyere (D), Sliced Dill Pickle, Butter, Baguette (G)

House Roasted Beef Sandwich

Pimento Cheese Spread (D), Tomatoes, Lettuce, White Bread (G)

Classic BLT Sandwich

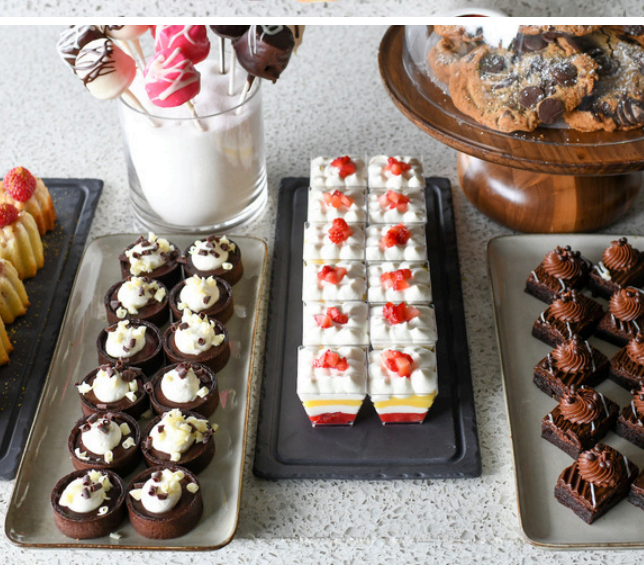
Bacon, Heirloom Tomatoes, Bibb Lettuce, Lemon Aioli (E), Toasted Sourdough (G)

Curry Spiced Chickpea Salad Sandwich (V)

Whole Wheat Pita (G)

CHEF'S SELECTION OF DESSERTS

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BUFFET LUNCH

CLAREMONT BURGER BAR

70
per person

COLD OFFERINGS

House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Dressing (D)

HOT OFFERINGS

All burgers include lettuce & tomato

California Beef Burger

Cheddar (D), Grainy Mustard Aioli (E), Brioche Bun (D,E,G)

Turkey Burger

Jack Cheese (D), Chipotle Aioli (E), Brioche Bun (D,E,G)

Grilled Plant Based Burger

Grainy Mustard Aioli (E), Brioche Bun (D,E,G)

Sliced Red Onion, Pickles, Bacon

Avocado available for \$3 additional per guest

French Fries (V)

Ketchup

DESSERT

Brownies & Blondies (D,V)

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Claremont Resort & Club

THE CLAREMONT 2.0

75
per person

COLD OFFERINGS

House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Dressing (D)

Blue Lake Beans (V)

Cherry Tomatoes, Frisee, Arugula, Tarragon, Chives, Chervil, Lemon Vinaigrette

Green Lentils (V)

Red Quinoa, Roasted Peppers, Figs, Castelvetrano Olives, Italian Parsley, Sherry Vinaigrette

HOT OFFERINGS

Seared Herb-Marinaded Chicken Breasts

Duck Fat Roasted Marble Potatoes, Salsa Verde

Roasted Salmon (SF)

Lemon Caper Butter Sauce (D)

Moroccan Spiced Roasted Baby Carrots (V)

Italian Parsley, Orange Zest, Pomegranate Seeds

CHEF'S SELECTION OF DESSERTS

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PLATED LUNCH

Plated Lunches include assorted rolls and butter, freshly brewed regular & decaffeinated coffee, & Lot 35 Teas. Please select one first course, up to two entrée selections, and one dessert. For an additional course, \$15 per person will be added to total price. Entrée counts must be provided 72 hours in advance.

FIRST COURSE

Please Select 1

SALADS

Garden Salad

Garden Lettuces, Shaved Carrots, Red Onion, Radishes and Cucumber, Buttermilk Herb Dressing (D) or Red Wine Vinaigrette

Caesar Salad

Little Gems, Croutons (G), Parmigiano Reggiano (D), White Anchovy (SF), Creamy Caesar Dressing (E)

Kale Salad

Baby Kale, Pear, Roasted Almonds (N), Ricotta Salata (D), Lemon Vinaigrette

SOUPS

Clam Chowder (D,SH)

Mediterranean White Bean Soup (V)

75

per person

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Claremont Resort & Club

MEDITERRANEO

80
per person

COLD OFFERINGS

Greek Salad

Chopped Romaine, Cucumbers, Heirloom Tomatoes, Shaved Red Onions, Feta (D), Kalamata Olives, Italian Parsley, Red Wine Vinaigrette

House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Dressing (D)

Couscous (G)

Honey Roasted Carrots, Dates, Chickpeas, Fresh Herbs

HOT OFFERINGS

*For groups of 25 guests or less, please choose your favorite **two** selections.*

*For groups of 26 or more, please choose your favorite **three** selections:*

Za'atar Spiced Pan-Seared Chicken Breasts

Tahini Yogurt Drizzle (D)

Grilled Swordfish (SF)

Lemon Vinaigrette, Oregano Salt

Lamb & Beef Meatballs (E,G)

Tomato Saffron Sauce

Seared Cauliflower "Steaks" (V)

Capers, Lemon, Herbs

Spicy Vegetable Tagine (V)

CHEF'S SELECTION OF DESSERTS

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TEMESCAL

80
per person

COLD OFFERINGS

House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Dressing (D)

Shredded Napa Cabbage & Baby Kale Salad

Cilantro, Shaved Red Onion, Toasted Coconut, Sliced Almonds (N), Soy Sesame Dressing (S,Se)

HOT OFFERINGS

Kimchee Fried Rice (E,S,Se)

Cage-Free Egg, Nori

*For groups of 25 guests or less, please choose your favorite **two** selections.*

*For groups of 26 or more, please choose your favorite **three** selections:*

LA Style Kalbi Beef

Green Onion, Sesame Seeds (Se)

Korean Grilled Chicken Breasts

Pickled Daikon

Braised Pork Belly

Japanese Seven Spice

Crispy Sesame Crusted Tofu (S,Se)

Black Bean Broccolini

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24TH & MISSION

85
per person

COLD OFFERINGS

House Salad

Mixed Lettuces, Watermelon Radishes, Toy Box Cherry Tomatoes, Sliced English Cucumbers, Shaved Carrots, Buttermilk Herb Dressing (D)

Freshly Fried Tortilla Chips (V)

Charred Red Salsa, Tomatillo Salsa, Pickled Jalapenos

HOT OFFERINGS

Warm Corn & Flour Tortillas (G)

Mexican Rice (V)

Braised Pinto Beans (V)

For groups of 25 guests or less, please choose your favorite **two** selections.
For groups of 26 or more, please choose your favorite **three** selections:

Crispy Pork Carnitas

Pacific Rockfish al Pastor Style

Dried Chilies, Spices, Pineapple

Pollo Asado

Achiote Marinated Grilled Chicken Breast

Carne Asada

Cumin Scented Grilled Flank Steak

Roasted Seasonal Vegetables

Cascabel Chili Oil

CHEF'S SELECTION OF DESSERTS

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SOUP STATION

Add soup to your buffet lunch:

Clam Chowder (SH,D)

Mediterranean White Bean Soup (V)

Tomato Soup (D)

Chicken Pozole

Cabbage, Radishes, Red Onion, Lime

All soups are served with freshly baked rolls & butter

10

additional per person

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RECEPTION HORS D'OEUVRES

COLD CANAPES

A minimum order of 12 pieces per item

CRAB TOSTADITA

Crab Salad (SH), Chipotle Mayonnaise (E), Crispy Corn Tortilla

16
per piece

ROCKFISH CEVICHE IN A CUCUMBER CUP (SF)

14
per piece

SMOKED SALMON ON BLINI (SF)

Chive, Caviar (SF)

16
per piece

BLACK BEAN TOSTADITA

Corn Jalapeno Relish, Queso Fresco (D), Crispy Corn Tortilla

12
per piece

HUMMUS & MERGUEZ SPICED CAULIFLOWER IN PHYLLO CUP (V)

12
per piece

FOREST MUSHROOM & WALNUT PATE BRUSCHETTA (N,G,V)

12
per piece

MARINATED ARTICHOKE BRUSCHETTA (V,G)

10
per piece

*Vegan (V) | Contains Gluten (G) | Contains Nuts (N) | Contains Dairy (D) | Contains Peanuts (P)
Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)*

Claremont Resort & Club



RECEPTION HORS D'OEUVRES

HOT HORS D'OEUVRES

A minimum order of 12 pieces per item

WAGYU BEEF SATAY

Spicy Peanut Sauce (P)

16
per piece

MINIATURE BEEF WELLINGTON (D,G)

Sauce Bearnaise (D,E)

16
per piece

TIKKA MASALA CHICKEN MEATBALLS (E,G)

Cucumber Raita (D)

12
per piece

CHICKEN EMPANADAS (D,G)

Romesco Sauce (N,G)

12
per piece

GREEK CHICKEN KEBABS

Zucchini, Feta (D), Mint Pesto

12
per piece

FRIED MUSHROOM RAVIOLI (G)

Marinara

10
per piece

VEGETABLE SPRING ROLLS (G,V)

Ponzu-Plum Sauce (S)

10
per piece

SPICY VEGETABLE PAKORAS (V)

Cilantro Chutney

10
per piece

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Claremont Resort & Club

ANTIPASTO

Grilled Peppers, Zucchini & Eggplant, Pickled Toy Box Mushrooms, Mixed Olives, Castroville Artichokes, Sliced Prosciutto, Marinated Ciliegine (D), Crackers, Crostini, Grissini (G)

30
per person

CALIFORNIA CHEESE TRAIL (D)

Please Select 3

Marin French Brie - Petaluma (Cow)
Cypress Grove Bermuda Triangle - Arcata (Goat)
Bellwether Carmody -Valley Ford (Cow)
Fiscalini Bandaged Wrapped Cheddar - Stanislaus County (Cow)
Point Reyes Blue - Point Reyes (Cow)
Vella Dry Jack - Sonoma (Cow)
Central Coast Goat Gouda - Paso Robles (Goat)
Shooting Star Aries - Paso Robles (Sheep)

Includes: Quince Paste, Fig Spread, Dried Grapes & Apricots, Salted Almonds (N), Crackers & Crostini (G)

35
per person

CHARCUTERIE DISPLAY

Local Artisan Made Soppressata, Mortadella, Coppa, Black Trumpet Mushroom & Walnut Pate (N), Smoked Almonds (N), Pickled Vegetables, Onion Jam, Grainy Mustard, Crackers & Grissini (G)

36
per person

CEVICHE BAR

Scallops Aguachile (SH)
Coctel de Camarones (SH,SF-contains fish sauce)
Tuna Ceviche Nikkei (SF)
Tortilla Chips, Lemon & Lime Wedges, Hot Sauce

40
per person

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SALAD STATION

Mixed Lettuces, Baby Kale, Smokey Bacon Bits, Hard Boiled Egg (E), Croutons (G), Point Reyes Blue Cheese (D), Laura Chenel Cabecou (D), Cherry Tomatoes, Sliced Cucumber, Carrot Curls, Roasted Almonds (N), Toasted Pepitas, Lemon Vinaigrette, Red Wine Vinaigrette, Buttermilk Dressing (D)

34

per person

WEBSTER STREET DIM SUM STATION

Please Select 5

Shanghai Soup Dumpling with Pork (G)
 Chicken Potstickers (G)
 Pork Potstickers (G)
 Vegetable Potstickers (G,V)
 Har Gow Shrimp Dumpling (G,SH)
 Sui Mai Pork & Shrimp Dumpling (G,SH)
 BBQ Pork Bun (G)
 Mushroom & Scallion Bun (G,V)
 Crispy Vegetable Spring Rolls (V,*G)
 Soy Sauce (S), Black Vinegar, Chili Sauce

40

per person

SUSHI (SF,SH)

Minimum of 8 dozen

Selection of Maki, Nigiri & Sashimi including: Tuna, Salmon, Shrimp & Yellowtail
 California Rolls & Signature Rolls
 Wasabi, Pickled Ginger, Soy Sauce

108

per dozen

FRY BAR (*G)

French Fries, Tater Tots, Cross Cut Fries, Sweet Potato Fries
 Tamarind Ketchup, Garlic Aioli (E), Avocado Ranch Dipping Sauce(D,E),
 Spicy Fry Sauce, Honey Mustard Sauce

26

per person

*Fry oil may contain gluten

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 Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)*

PAELLA STATION*

Paella Mixta (SH)

Chicken, Prawns, Mussels, Tomato Saffron Broth

30
per person

Paella Marinera (SF,SH)

Prawns, Squid, Monkfish, Clams, Tomato Saffron Broth

45
per person

Paella de Carne

Chicken, Pork Spare Ribs, Chorizo, Tomato Meat Broth

35
per person

Paella de Hongos (V)

Maitake Mushrooms, Butter Beans, Artichokes, Saffron Fennel Broth

35
per person

*Chef attendant required (one per 75 guests)

FRUITS DE MER (SH)

Oysters on the Half Shell

Clams with Herb Oil

Poached Prawns

Dressed Dungeness Crab

Mignonette, Cocktail Sauce, Lemon Wedges

60
per person

Add Lobster Tails and Claws (SH)

15
additional per person

INTERNATIONAL SLIDERS

Mini Cheeseburger

Tillamook Cheddar (D), Secret Sauce, Dill Pickle, Sesame Bun (G,Se)

120
per dozen

Korean Fried Chicken (G,S,Se)

Spicy Slaw (S,Se), Kewpie Mayonnaise (E), Pain au Lait Bun (D,G)

115
per dozen

Dungeness Crab Roll

Crab Salad (SH), Brioche Bun (D,E,G)

142
per dozen

Vada Pav *

Potato Fritter, Tamarind Date Chutney, Cilantro, Jalapenos, Hawaiian Roll (D,E,G)

80
per dozen

House Made Chips (V)

25
per bowl

*Can be made vegan

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Claremont Resort & Club

THE PUB

Cheesy Pinto Bean Nachos

Grilled Chicken, Salsa, Sour Cream (D), Pickled Jalapeno

Beef Sliders

Pickles, Secret Sauce (E,S,Se), Sesame Bun (G,Se)

Vada Pav*

Potato Fritters, Tamarind Date Chutney, Cilantro, Hawaiian Roll (D,E,G)

Teriyaki Chicken Wings (G,S,Se)

Crudite

Ranch Dip (N,V)

FROM THE HEARTH

Please Select 3 Flatbreads

Margherita*

Tomato, Fior di Latte (D), Basil

Pepperoni*

Tomato, Mozzarella (D), Oregano

Home Made Sausage

Tomato, Calabrian Chili, Caramelized Onions, Pecorino (D)

Hawaiian

Tomato, Canadian Bacon, Pineapple (D)

BBQ Chicken

Tomato, Smoked Mozzarella (D), Shaved Red Onion, Shaved Jalapeno, Cilantro

Vegetable*

Tomato, Mozzarella (D), Baby Spinach, Grilled Artichokes, Roasted Red Peppers, Ricotta (D), Pesto Drizzle

Mixed Mushroom

Confit Garlic, Fontina, Mozzarella (D), Pecorino (D)

**Can be made vegan*

40

per person

45

per person

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Claremont Resort & Club

PRIME RIB

(Serves 30)

Garlic Butter Toy Box Mushrooms, Tarragon Bearnaise Sauce (D,E)

1,050
each

HOUSE SPICED RUBBED BRISKET

(Serves 30)

Naturally Raised Beef

Spicy Slaw, Dill Pickles, BBQ Sauce, Sweet Hawaiian Rolls (D,E,G)

525
each

NATURAL STRIPLOIN

(Serves 30)

Naturally Raised Beef

Creamy Horseradish, Beef Jus, Warm Yukon Gold Potato Salad, Sourdough Rolls (G)

950
each

WHOLE ROASTED PACIFIC SALMON (SF)

(Serves 30)

Charred Lemons, Maple-Miso Mustard

Cucumber Salad

400
each

PORCHETTA

(Serves 30)

Arugula, Pickled Onions, Salsa Verde, Ciabatta Rolls (G)

500
each

ACCOMPANIMENTS

Please Select 2 per Carving Station (Included in Price)

Potato Puree (D)

Crispy Brava Spiced Potatoes

Garlic Aioli

Balsamic Roasted Brussels Sprouts

Parmigiano Reggiano (D)

Creamed Spinach (D)

Toybox Mushrooms

Miso Tamari Butter (D,S)

Artisan Bread Basket & Butter (G,D)

Dutch Crunch Dinner Roll, Sourdough Rolls, Multi-Grain Boulot, Baguette (D)

Chef attended stations require one Chef per 50 guests. \$275 per Chef for up to two hours.

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Claremont Resort & Club

MINI DESSERT STATION

Choice of 3 Desserts + Tea/Coffee Service

36*
per person

STRAWBERRY LEMONADE PARFAITS (D)

LEMON TARTLETS (D,G)

BANANA CREAM TARTLETS (D,G)

BROWNIE BARS (D,G)

TRES LECHES CAKE (D,G)

Seasonal Berries

DOUBLE CHOCOLATE CUPCAKES (D,G)

SEASONAL CROSTATA (D,G)

Seasons Best Fruits, Poppy Seed Custard

ALMOND SQUARES (D,G,N)

BUTTERSCOTCH PUDDING (D,E)

Brown Sugar Custard, Scotch Scented Strawberries

OO LONG POP (D,E,G)

Tea Infused Pound Cake, Sweet Milk Glaze

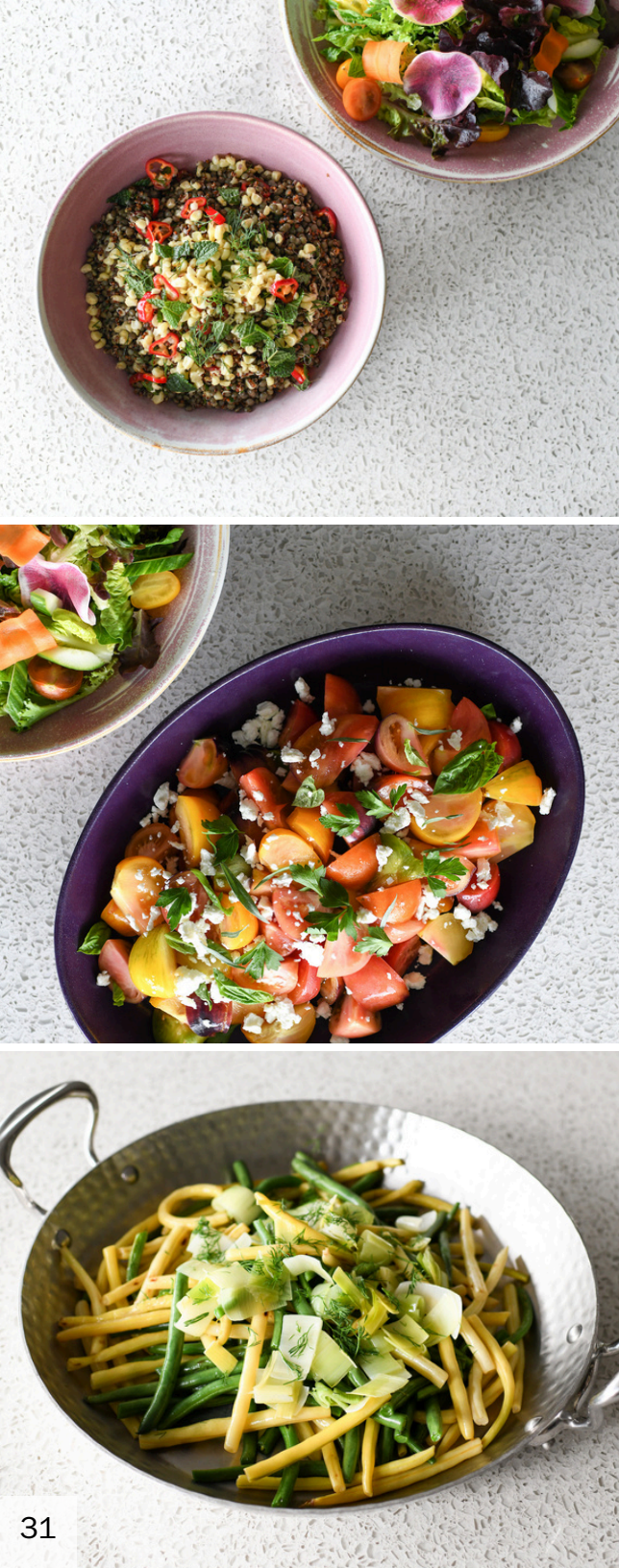
HAZELNUT-RICOTTA TARTLET (D,E,G,N)

Chocolate Flaked Ricotta, Hazelnut Crust

COCONUT TAPIOCA PUDDING (V)

* \$26 without Tea/Coffee Service

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PLATED DINNER

Plated Dinners include assorted rolls and butter, freshly brewed regular & decaffeinated coffee & Lot 35 Teas. Please select one first course, up to three entrée selections, and one dessert. For an additional course \$15 per person will be added to total price. Entrée counts must be provided 72 hours in advance.

FIRST COURSE

Please Select 1

SOUPS

Coconut Carrot Soup (V)

Frizzled Ginger

Forest Mushroom Bisque

Wine, Butter Croutons (D,G)

Pea Veloute

Creme Fraiche (D), Mint Oil

Black Truffle Potato Leek Soup (D)

Micro Chives

Lobster Bisque (D,SH)

Lobster, Chervil

SALADS

Shrimp Cocktail (SH)

Classic Cocktail Sauce, Frisee, Lemon Wedge

Asparagus Mimosa

Hard Boiled Eggs (E), Crispy Bread Crumbs (G), Lemon Zest, Capers, Parsley, Tarragon, Shallot Vinaigrette

Garden Salad (V)

Mixed Lettuces, Herbs, Shaved Carrots, Cucumbers, Red Onions, Petals, Champagne Vinaigrette

Little Gem Caesar

White Anchovy (SF), Parmigiano Reggiano (D), Croutons (G), Creamy Caesar Dressing (E, SF)

Wedge Salad

Iceberg Lettuce, Bacon, Crumbled Pt. Reyes Blue Cheese (D), Cherry Tomatoes, Shaved Red Onion, Red Wine Vinaigrette

Burrata Salad (D)

Spring Vegetable, Leaves, Herbs, Lemon Vinaigrette

115

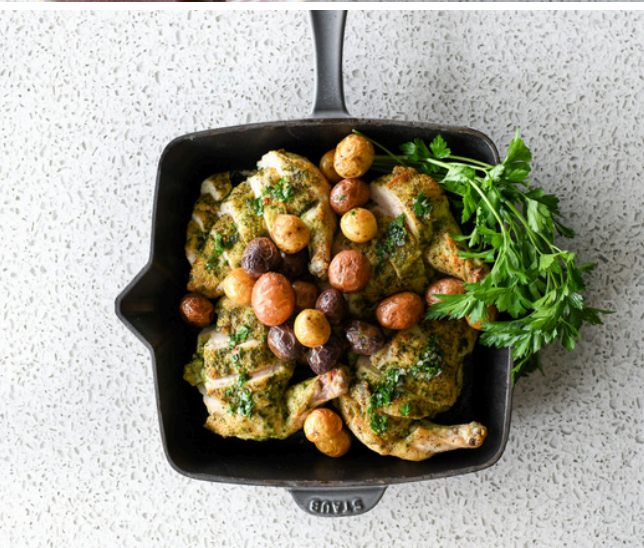
per person

10

additional per person

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Claremont Resort & Club



PLATED DINNER

SECOND COURSE

Please Select up to 3

POULTRY

Herb Roasted Chicken Breast

Garlic Mashed Potatoes (D), Green Beans, Mustard Jus, Micro Greens

Seared Chicken Breast

Roasted Kabocha Squash, Sesame Spinach (Se), Miso Soy Butter Mushrooms (D,S), Scallion

Seared Duck Breast

Duck Fat Brown Butter Wild Rice (D), Braised Baby Turnips, Red Wine Cherry Jus

MEATS

Seared Hanger Steak

Roasted Potatoes, Creamed Spinach (D), Green Peppercorn Sauce (D), Crispy Onions (G)

Grilled NY Steak

Potato Puree (D), Roasted Rainbow Baby Carrots, Blue Cheese Butter (D), Demi-Glace

Brown Sugar Brined Center Cut Pork Chop

Sweet Potato Puree (D), Roasted Brussels Sprouts, Apple Cider Gastrique

Roasted Double Lamb Chop

Crispy Farro (G), Sautéed Swiss Chard, Preserved Lemon, Olive Tapenade

SEAFOOD

Shrimp & Creamy Early Bird Farm Grits (D,SH)

Roasted Tomato Fennel Broth, Broccoli di Ciccio

Butter Poached Seabass (D,SF)

Roasted Red Bell Peppers, Capers, Olives, Zucchini, Cauliflower, Cauliflower Puree (D)

Slow Roasted Salmon (SF)

Boiled New Potatoes with Dill, Seasonal Vegetable Medley, Vermouth Butter Sauce (D)

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Claremont Resort & Club



PLATED DINNER

VEGETARIAN

Cheese Tortaloni (D,E,G)

Tomato Cream Sauce (D), Baby Sunburst Squash, Parmigiano Reggiano (D), Torn Basil

Caramelized Onion & Mushroom Ravioli (G,V)

Marinara, Extra Virgin Olive Oil, Mixed Mushrooms, Micro Herbs

Roasted Baby Rainbow Carrots with Toasted Spices, Seeds & Pistachios (N,V)

Chickpea Puree, Grilled Cabbage, Extra Virgin Olive Oil

DUO PLATES

Filet Mignon & Grilled Shrimp (SH)

Potato Puree (D), CoralfLOWER, Demi-Glace

135
per person

Filet Mignon & Lobster Tail (SH)

Potato Puree (D), CoralfLOWER, Demi-Glace

175
per person

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Claremont Resort & Club



PLATED DINNER

THIRD COURSE

Please Select 1

DESSERTS

Raspberry Panna Cotta (D)

Sugared Strawberries, Brown Sugar Crumble

Lemon Tart (D,E,G,S)

Toasted Meringue (D,E)

Dulce de Leche Bombe

Dulce de Leche Mousse (D), Vanilla Sponge (E,G), Pear & Blueberry Compote

Seasonal Fruit Tart (D,E,G,S)

Berry Coulis

Dark Chocolate Mousse

Chocolate Kahlua Caramel (D), Cashew Crumble (N)

Burnt Honey Olive Oil Cake (G)

Chantilly Cream (D)

Chocolate Cake (D,E,G)

Chocolate Ganache (D), Raspberry

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Claremont Resort & Club

Minimum of 30 guests. Groups with less than 30 guests will have a \$10 per person surcharge applied to the menu price. All dinner buffets include freshly brewed regular & decaffeinated coffee, & Lot 35 Teas.

Buffet pricing is based on 2 hours of service.

CLAREMONT BISTRO

160
 per person

COLD OFFERINGS

Butter Lettuce Salad

Herbs, Shaved Breakfast Radishes, Pickled Shallot, Toasted Walnuts (N), Crumbled Goat Cheese (D), Champagne Vinaigrette

Lentil Salad (V)

Frisee, Grilled Artichokes, Red Wine Vinaigrette

Mussels Vinaigrette (SH)

Chilled Mussels, Herb Vinaigrette, Fennel, Shallots

HOT OFFERINGS

Hericots Verts

Green Beans, Shallot

Pommes Persillade

Crispy Potatoes, Parsley, Garlic

Please Select 3

Black Truffle Roasted Chicken Breast

Roasted Carrots, Madeira Cognac Sauce (D)

Halibut Piperade

Bell Peppers, Tomato, Piment d'Espelette

Peppercorn Crusted Filet of Beef

Sauteed Spinach, Red Wine Demi-Glace

Vegan Cassoulet (V)

White Beans, Fennel, Mushrooms, Herbed Breadcrumb Crust (G)

DESSERTS

Lemon Tart (D,E,G)

Hazelnut Chocolate Financier (E,G,N)

Caramel Pots de Crème (V)

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Claremont Resort & Club

CAL-ITAL

125
per person

COLD OFFERINGS

Focaccia Bread (G)

Calamari, White Bean & Lemon Oil (SH)

Cherry Tomatoes, Herbs, Arugula, Chili Flake

Chopped Salad

Romaine, Chickpeas, Cucumber, Cherry Tomato, Shaved Red Onion, Pepperoncini, Ciliegine (D), Flat Leaf Parsley, Red Wine Vinaigrette

Marinated Artichoke, Roasted Pepper & Farro Salad (G,V)

Baby Kale, Mint, Basil, Balsamic Vinaigrette

HOT OFFERINGS

Bucatini Pasta (G)

Tomato Basil Sauce, Parmigiano Reggiano (D)

Broccolini

Garlic, Breadcrumbs (G), Chives

Please Select 3

Braised Meatballs (E,G)

Tomato Basil Sauce, Pecorino (D)

Braised Vegan Meatballs (N,V)

Tomato Basil Sauce

Shrimp Scampi (SH)

Garlic, Lemon, Butter (D)

Rosemary Roasted Chicken

Arugula, Lemon

DESSERTS

Tiramisu (D,G)

Torta de Miele (D,E,G)

Italian Apple Cake

Chocolate Panna Cotta (D)

Berries

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Claremont Resort & Club

24TH & MISSION

130
per person

COLD OFFERINGS

Heirloom Tomato, Cucumber & Watermelon Salad

Red Onion, Jalapeno, Cotija Cheese (D), Lime Vinaigrette

Little Gem Salad

Radishes, Jicama, Avocado, Spicy Pumpkin Seed Dressing

Freshly Fried Tortilla Chips (V)

Charred Red Salsa, Tomatillo Salsa, Pickled Jalapenos

HOT OFFERINGS

Warm Corn & Flour Tortillas (G)

Calabacitas (V)

Heirloom Summer Squashes, Tomato, Corn

Mexican Rice (V)

Braised Pinto Beans (V)

Please Select 3

Chicken Colorado (Se)

Crema (D), Cilantro, Limes

Grouper Veracruz (SF)

Olives, Capers, Tomato

Carne Asada

Grilled Flank Steak, Grilled Onion, Salsa Borracha

Vegan Chorizo Picadillo (V)

Potatoes, Bell Peppers

Pork Chili Verde

Cotija (D), Radish

DESSERTS

Cinnamon Sugar Churros (E,G)

Chocolate Dipping Sauce

Tres Leches Cake (D,E,G)

Berries

Vanilla Bean Flan (V)

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Contains Soy (S) | Contains Sesame (Se) | Contains Seafood (SF) | Contains Shellfish (SH) | Contains Egg (E)*

Claremont Resort & Club



BARS

FAIRMONT PREMIUM TIER DRINKS

Tito's Handmade Vodka
 Beefeater Gin
 Bacardi Superior Rum
 Hornitos Plata Tequila
 Jack Daniel's Whiskey
 The Famous Grouse Scotch
 Martini & Rossi Vermouth

FAIRMONT SUPER PREMIUM TIER DRINKS

Ketel One Vodka
 Bombay Sapphire Gin
 Bacardi Superior Rum
 Bacardi 8 year Rum
 Casamigos Silver Tequila
 Maker's Mark Bourbon
 Chivas Regal Scotch
 Martini & Rossi Vermouth

LUXURY TIER TIER DRINKS

Absolut Elyx Vodka
 The Botanist Gin
 Bacardi Superior Rum
 Bacardi Gran Reserva 10 year Rum
 Don Julio Blanco Tequila
 Woodford Reserve Bourbon
 The Macallan Double Cask 12 year Scotch
 Veuve Clicquot Champagne
 Martini & Rossi Vermouth



HOST BARS

Hosted bar prices are exclusive of service charge and sales tax.

\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.

1 Bartender per 75 guests

FAIRMONT PREMIUM TIER MIXED DRINKS

15
per drink

FAIRMONT SUPER PREMIUM TIER MIXED DRINKS

17
per drink

LUXURY TIER MIXED DRINKS

24
per drink

LIQUEURS & CORDIALS

13
per drink

FAIRMONT HOUSE BRAND RED & WHITE WINE

55
per bottle

DOMAINE CHANDON BRUT, NAPA VALLEY

60
per bottle

ASSORTED BEER

12
per drink

STILL & SPARKLING MINERAL WATER, SOFT DRINKS & JUICES

9
per drink



CASH BARS

Cash bar prices are inclusive of sales tax.

*\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.
1 Bartender per 75 guests*

FAIRMONT PREMIUM TIER MIXED DRINKS

17
per drink

FAIRMONT SUPER PREMIUM TIER MIXED DRINKS

21
per drink

LUXURY TIER MIXED DRINKS

26
per drink

LIQUEURS & CORDIALS

16
per drink

FAIRMONT HOUSE BRAND RED & WHITE WINE

16
per drink

DOMAINE CHANDON BRUT, NAPA VALLEY

16
per drink

ASSORTED BEER

13
per drink

STILL & SPARKLING MINERAL WATER, SOFT DRINKS & JUICES

9
per drink



BEVERAGE PACKAGES

Beverage packages do not include martinis. Mixed drinks are one ounce liquor pours. Martinis can be added to any package as a consumption charge or as an additional price. Specialty bars can be created by your Catering or Conference Services Manager.

*\$250 Bartender fee per Bartender, minimum of 3 hours. \$50 each additional hour.
1 Bartender per 75 guests*

BEER & WINE PACKAGE

Fairmont House Red & White Wine
Domaine Chandon Brut, Napa Valley
Domestic, Micro Brewery & Imported Beer
Still & Sparkling Mineral Water, Assorted Juices & Soft Drinks

22

per person for the first hour

18

per person each additional hour

FAIRMONT PREMIUM PACKAGE

Premium Brand Mixed Drinks
Fairmont House Red & White Wine
Domaine Chandon Brut, Napa Valley
Domestic, Microbrewery & Imported Beer
Still & Sparkling Mineral Water, Assorted Juices & Soft Drinks

30

per person per hour

FAIRMONT SUPER PREMIUM PACKAGE

Super Premium Brand Mixed Drinks
Fairmont House Red & White Wine
Domaine Chandon Brut, Napa Valley
Domestic, Microbrewery & Imported Beer
Still & Sparkling Mineral Water, Assorted Juices & Soft Drinks

34

per person per hour

FAIRMONT LUXURY TIER PACKAGE

Luxury Brand Mixed Drinks
Fairmont House Red & White Wines
Veuve Clicquot Brut, Reims
Domestic, Microbrewery & Imported Beer
Still & Sparkling Mineral Water, Assorted Juices & Soft Drinks

38

per person per hour

SPARKLING WINE & CHAMPAGNE

Domaine Chandon, Brut, Napa Valley

J Vineyard, Brut Rose, Russian River Valley

Veuve Clicquot Brut, Reims

60
per bottle

85
per bottle

140
per bottle

SAUVIGNON BLANC

Whitehall Lane, Napa Valley

Remix Old Vine, Redwood Valley

Rombauer, Napa Valley

60
per bottle

65
per bottle

70
per bottle

CHARDONNAY

Copain, Tous Ensemble, Sonoma Coast

La Crema, Russian River Valley

Cakebread, Napa Valley

65
per bottle

70
per bottle

95
per bottle

PINOT NOIR

County Line, Sonoma Coast

Crossbarn, Sonoma Coast

Drew Fog Eater, Anderson Valley

65
per bottle

70
per bottle

100
per bottle

MERLOT

Whitehall Lane, Napa Valley

65
per bottle

CABERNET SAUVIGNON

Postmark by Duckhorn, Paso Robles

Leviathan, Napa Valley

Niner, Paso Robles

65
per bottle

80
per bottle

97
per bottle