

Fairmont
CHICAGO
MILLENNIUM PARK

2011 EVENT
MENUS



CONTINENTAL BREAKFAST

Columbus Park

Orange Juice, Grapefruit Juice

Home Baked Breakfast Pastries

Assorted Muffins, Croissants

Butter and Fruit Preserves

New York Style Bagels with Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

With Seasonal Sliced Fruit, Assorted Berries

Garfield Park

Orange Juice, Grapefruit Juice

Home Baked Breakfast Pastries

Assorted Muffins, Croissants

Butter and Fruit Preserves

New York Style Bagels with Cream Cheese

Smoked Salmon with Capers, Shaved Red Onion, Sliced Tomatoes

Selection of Individual Plain, Fat Free, Fruit Yogurts

Assorted Berries

Homemade Granola with Dried Fruit, Whole and Skim Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

PLATED BREAKFAST

Randolph Park

Orange Juice, Grapefruit Juice

Home Baked Breakfast Pastries
Assorted Muffins, Croissants
Butter and Fruit Preserves

Serrano Ham, Thyme and Gruyère Cheese Frittata
Turkey Sausage, Oven Roasted Tomato
Idaho Potatoes, Green Peppers, Onions, Parsley

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

Lincoln Park

Orange Juice, Grapefruit Juice

Home Baked Breakfast Pastries
Assorted Muffins, Croissants
Butter and Fruit Preserves

Scrambled Farm Fresh Eggs with Fresh Herbs
Choice of Maple Link Sausage, Applewood Smoked Bacon or Ham
Idaho Potatoes, Green Peppers, Onions, Parsley

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

BREAKFAST BUFFETS

Oz Park

Orange Juice, Grapefruit Juice

Seasonal Sliced Fruit, Assorted Berries

Home Baked Breakfast Pastries

Assorted Muffins, Croissants

Butter and Fruit Preserves

New York Style Bagels with Cream Cheese

Assorted Dry Cereals and Milk

Selection of Individual Plain, Fat Free, Fruit Yogurts

Old Fashioned Oatmeal with

Cinnamon, Brown Sugar and Golden Raisins

Scrambled Eggs

Applewood Smoked Bacon

Maple Link Sausage

Breakfast Potato of the Day

Choose from the Following:

Buttermilk Waffles, Silver Dollar Pancakes or Challah Pain Perdu

Served with Warm Maple Syrup

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

BREAKFAST BUFFETS

Millennium Park

Orange, Grapefruit and Seasonal Juice

Sliced Tropical and Seasonal Whole Fruits

Home Baked Breakfast Pastries

Assorted Muffins, Croissants

Butter and Fruit Preserves

Mini Blueberry Almond Cake

Summer Fruit Tart

Individual Yogurt Parfaits

European Style Smoked Salmon with

Black Bread, Caper Berries, Cream Cheese

European Meats and Cheeses served with Crusty Breads

Miniature Black Truffle Quiche

Lobster and Flower Petal Frittata

Scrambled Eggs

Apple Smoked Bacon

Breakfast Potato of the Day

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

BREAKFAST ENHANCEMENTS

a la Carte

Selection of Whole Fruit

Sliced Seasonal Fruit and Berries

Individual Parfaits of Yogurt, Granola and Seasonal Berries

Selection of Individual Natural, Fat Free and Fruit Yogurts

Warm Home Baked Cinnamon Roll

Iced Lemon Poundcake
(serves 12)

BREAKFAST BUFFET ENHANCEMENTS

Granola on the Go

House-made Granola, Brown Sugar, Golden Raisins, Candied Pecans,
Dried Fruit, Assorted Berries
Whole and Skim Milk

The European

Saucisson Sec, Prosciutto and Soppresatta
Assorted European Cow, Goat and Sheep's Milk Cheeses
Hard Rolls and Flavored Mustards

Breakfast Paninis

Egg, Buffalo Mozzarella, Tomato and Basil on Ciabatta
Egg, Prosciutto and Asiago Cheese on Ciabatta
Egg, Turkey Sausage and Cheddar Cheese on Ciabatta

Breakfast Wraps

Eggs, Carne Asada, Pico de Gallo, Chihuahua Cheese in a Tomato Wrap
Eggs, Chopped Bacon, Scallions and White Cheddar Cheese in a Flour Wrap
Eggs, Tomato, Avocado, Mushrooms and Cheddar Cheese in a Whole Wheat Wrap

BREAKFAST BUFFET ENHANCEMENTS

Breakfast Sandwiches

Croissant with Scrambled Eggs and Cheddar Cheese
Croissant with Scrambled Eggs, Ham and Swiss Cheese

Biscuit with Scrambled Eggs and Cheddar Cheese

English Muffin with Scrambled Eggs, Canadian Bacon and Provolone Cheese

Omelet Station

Chef Prepared Omelets and Eggs to order
With a Selection of Ham, Green Peppers, Mushrooms, Onions
Tomatoes, Spinach, Cheddar Cheese and Swiss Cheese

*Specialty Chef required at \$125 for 3 hours

REFRESHMENT BREAKS

Energizer Juice Bar

Freshly Squeezed Fruit and Vegetable Juices

~ Select Three ~

Orange

Grapefruit

Carrot-Ginger

Strawberry-Banana

Cantaloupe-Vanilla

Watermelon

Peach

A Selection of Dried Fruits and Nuts

Power and Granola bars

Spa Break

Whole Fruit in Season

Sliced Seasonal Melon

Selection of Dried Fruits and Nuts

Flaxseed Muffins

Miniature Lemon Pound Cake

Wallaby Bars, Power and Granola Bars

Strawberry-Banana Smoothie

Vitamin Waters

REFRESHMENT BREAKS



AT THE FAIRMONT CHICAGO, MILLENNIUM PARK

CHEESE SENSATIONS

Creamy, Creamy oh so Dreamy

A whirlwind tour of soft, supple bloomy rind cheese.

Nancy's Camembert

Spanish Siesta

Dream induces cheese from the Iberian Peninsula.

Zamorano

Roaming Goat

Go gaga for goat

Capra with Honey

Oodles of Olives!

Get your brine-y groove on with Ligurian, Niçoise, and Castelvetro varieties.

CHARCUTERIE

- Saucisson Sec** Classic French country “dry sausage.”
Prosciutto di Parma A dry-cured ham from Northern Italy.
Bresaola Air-dried beef from Italy.
Molinari Salami Designer pork salami from San Francisco.

CHOCOLATE SENSATIONS

Indulge in our selection of hand-made truffles from some of the best chocolatiers in the Chicago area.

Caramel

“Peggy Sue” Malt

Floral

Lavender Caramel

Citrus

“Sirena” Orange

ADD WINE BY THE GLASS

Drawing a blanc

Isabel Sauvignon Blanc, Marlborough

Things That go Fizz

Not all sparklers are Champagne. Here is a great alternative

Ca Vittoria Prosecco NV

Pinot Envy

Who doesn't like pinot?

Miolo Pinot Noir, Brazil

Chardonnay

Estancia Estates, California

REFRESHMENT BREAKS

Café Ole

Assorted Biscotti
Chocolate Covered Espresso Beans
Starbucks Chilled Latte, Cappuccino and Espresso Drinks
Blend of Fairmont Regular and Decaffeinated Coffee and Teas
Selection of Flavored Italian Syrups
Rock Sugar and Cinnamon Sticks

Sweet and Salty Break

Garrett's Cheese and Caramel Popcorn Blend
Rice Crispy Squares
Chocolate and Peanut Butter Covered Rice Crispy Squares
Chocolate Covered Pretzel Rods
Assorted Gourmet Chips
Salted Jumbo Pretzels with Yellow, Dijon and Honey Mustards
Blend of Fairmont Regular and Decaffeinated Coffee and Teas

Chocolate Rapture

Chocolate Covered Strawberries
Red Velvet Cupcakes, Chocolate Coconut Macaroons
Truffles, Chocolate Almonds
Chocolate Amaretto Cheesecake
Spiced Chocolate Cake
Chocolate Chip Cookies
Blend of Fairmont Regular and Decaffeinated Coffee and Teas

REFRESHMENT BREAKS

Chicago

Chocolate Covered Nuts
Garrett's Cheese and Caramel Popcorn Blend
Chocolate Covered Maltballs
Jelly Bellies, Tootsie Rolls
Wrigley Gum

Blend of Fairmont Regular and Decaffeinated Coffee and Teas

Hand in the Cookie Jar

~ Select Six ~
Chocolate Chip
Peanut Butter
Oatmeal Raisin
Hazelnut Raspberry Stars
Chocolate Dipped Vanilla Spritz
Assorted Biscotti
Chocolate-Chocolate Chip
White Chocolate Macadamia
Chocolate Viennese
Sugar

Blend of Fairmont Regular and Decaffeinated Coffee and Teas

Crosstown Classic

Salted Jumbo Pretzels with Yellow, Dijon and Honey Mustards
Hot Buttered Popcorn
Dry Roasted Peanuts
Caramel Corn
Mini Hot Dogs

REFRESHMENT BREAKS

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas
Selection of Flavored Italian Syrups: French Vanilla, Hazelnut, Chocolate Bianco,
Caramel and Almond

Rock Sugar and Cinnamon Sticks

Signature Fairmont Flavored Ice Tea with Lime Wheel,
Sugar Cane Stick, and Fresh Mint

Cappuccino and Espresso
(minimum 30 guests required)

Orange and Grapefruit Juice

Whole, 2% and Skim Milk

BOTTLED BEVERAGES

Cranberry, Orange and Apple Juice

Snapple Teas

Red Bull – Regular and Sugar Free

Regular and Diet Soft Drinks

Starbucks Frappuccino and Starbucks
Double-Shot

Evian or Perrier Mineral Water

Vitamin Waters

REFRESHMENT BREAKS

Sliced Seasonal Fruit and Berries

Selection of Whole Fruit

Granola Bars, Power Bars

Wallaby Bars

Warm Home Baked Cinnamon Rolls

Fruit Crumble Bars – Apple, Blueberry, Cherry

Macarons, Raspberry Almond, Orange Breton, Shortbread Cookies

Chocolate Chip, Oatmeal, Peanut Butter Cookies

Rocky Road, Turtle, Double Fudge Cappuccino, White Chocolate Brownies

Garrett's Cheese and Caramel Popcorn Blend

Double Chocolate, Pecan Praline, White Chocolate Macadamia Nut Cookies

Double Chocolate-Dipped Strawberries

REFRESHMENT BREAK SNACKS

Assorted Dry Snacks

Corn Tortilla Chips

Guacamole and Pico de Gallo

Jumbo Soft Pretzels

Yellow, Dijon and Honey-Mustards

Assorted Gourmet Chips

Individual Bags of Snack Mix

Almond, Date, Flaxseed, Balsamic Vinegar and Red Pepper
Cashew, Pineapple, Peanut, Lemongrass and Chinese Chili
Macadamia, Hazelnut, Mango, Papaya and Chipotle
Pecan, Sweet Cranberry, Black Pepper and Orange Zest

PLATED THREE COURSE LUNCHEON

Choose three courses:

Soup or Salad

Entrée

Dessert

A minimum of Three Courses is required

All lunches include: Warm Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

Luncheon Soups

Spring Onion, Green Garlic Soup

Tomato Soup, Spring Herb Gremolata

Summer Vegetable Soup, Basil and Garlic Drizzle

Luncheon Salads

Herb Spring Salad

Frisée, Radishes

Red Wine Vinaigrette

Bibb Lettuce, Arugula and Red Endive Salad

Watermelon, Feta Cheese

Balsamic Vinaigrette

Arugula, Watercress, Goat Cheese Salad

Candied Pecans, Raspberry Vinaigrette

Luncheon Poultry Selections

Roasted Chicken Breast
Cannellini Bean Ragu, Broccoli Florets
Puttanesca Sauce

Roasted Chicken Breast
Bulgar Wheat, Artichokes, Tomatoes, Leeks
Sherry Raisin Vinaigrette

Seared Chicken Breast
Roasted Creamer Potatoes
Corn, Blue Lakes Green Beans
Stone-Ground Mustard Sauce

Luncheon Beef Selections

Pasilla Chile Braised Short Ribs
Chipotle Mashed Potatoes
Baby Zucchini and Squash, Braising Jus

Seared Filet
Green Lentils, Bacon, Spinach Garlic
Cider Vinaigrette

Beef Filet
Garlic Mashed Potatoes, Baby Carrots
Glazed Red Pearl Onions
Red Wine Demi

Luncheon Fish Selections

Achiote Marinated Mahi-Mahi,
Sweet Potato Puree, Cilantro, Lemon Juice
Squash, Zucchini and Tomato Stew
Chimichurri Sauce

Sautéed Halibut
Savoy Cabbage and Caraway, Roasted Fingerling Potatoes
Smoky Bacon Vinaigrette

Roast Barramundi
Tomato Cous-Cous, Olive, Eggplant and Fennel
Harissa Sauce

Luncheon Dessert Selections

Coconut Crème Streusel
Malibu Caramel

Lemon Meringue Tart
Blueberry Compote

Chocolate Truffle Cake
Vanilla Crème, Berries, Raspberry Sauce

Fruit Tart
Raspberry Vanilla Sauce

Buttermilk Banana Panna Cotta

Milk Chocolate-Praline Bar
Raspberry Sauce, Fresh Raspberries

Crème Fraîche Cheesecake
Passion Fruit Caramel Sauce

Key Lime Tart
Coconut Cream, Blackberries

LUNCH BUFFETS

Deluxe Deli Buffet

Chef's Selection of Soup

Salads

Field Greens, Garden Vegetables, Assorted Dressings
All American Potato Salad

Select Four:

Turkey Breast, Slow Roasted Sirloin of Beef, Smoked Ham
Genoese Salami or Corned Beef

Select Three:

Wisconsin Cheddar, Provolone, Swiss, Havarti or Pepper Jack

Select One:

Cashew Chicken Salad, Egg Salad or Tuna Salad

Select Three:

French Baguette, Whole Grain Baguette, Pretzel Roll, Ciabatta
Country Sourdough, Seven Grain or Rye

Selection of Whole Grain Mustards and Mayonnaise

Dessert

Chocolate Chip, Oatmeal and Peanut Butter Cookies
Michigan Cherry, Apple and Blueberry Almond Crumble Bars

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

Sandwich Buffet

Chef's Selection of Soup

Salads

Field Greens, Garden Vegetables, Assorted Dressings
Couscous, Chickpeas, Garlic Sausage, Cumin-Paprika Vinaigrette
Creamer Potato, Green Lentil, Kalamata Olive, Capers

A Selection of Gourmet Sandwiches prepared on Artisan Breads:

Smoked Turkey, Bacon, Tomato, Romaine Lettuce
Roast Sirloin, Gouda, Romaine Lettuce, Caramelized Onions, Parsley Butter
Grilled Chicken, Oven Dried Tomatoes, Arugula, Goat Cheese
Shaved Mortadella, Capicola, Salami, Provolone Cheese, Red Wine Vinaigrette
Grilled Portobello Mushrooms, Smoked Mozzarella, Roast Pepper, Basil

Desserts

Strawberry, Raspberry, Blueberry Tarts
Caramel Swirl Brownies
Coconut Blondies

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

Wraps Buffet

Chef's Selection of Soup

Salads

Field Greens, Garden Vegetables, Assorted Dressings
Toasted Buckwheat, Grilled Artichokes, Radicchio, Feta Cheese
Orecchiette Pasta, English Peas, Ham, Grape Tomatoes, Basil

Assorted Gourmet Wraps

Grilled Chicken, Avocado, Bacon, Blue Cheese, Tomatoes, Romaine Lettuce
Skirt Steak, Black Beans, Corn, Green Onion, Chipotle Mayonnaise
Falafel, Cucumber-Tomato Relish, Feta Cheese, Tzatziki
Albacore Tuna, Shaved Fennel, Sun-Dried Tomatoes, Radish, Lemon Aioli

Desserts

Seasonal Fruit Salad
Lemon Squares
Spiced Chocolate Cake
Sugar Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

Italian Buffet

Ribollia Soup

Salads

Romaine Lettuce, Garlic Anchovy Dressing, Shaved Parmesan Cheese
Kidney Beans, Cannellini Beans, Green Beans, Red Onion,
Tomatoes, Lemon Juice

Entrées

Chicken Cacciatore
Soft Yellow Polenta, Gorgonzola Cheese
Baked Rigatoni, Ham, Green Peas, Ricotta Tomato Sauce
Asparagus, Citrus, Parsley, Garlic

Desserts

Lemon Panna Cotta
Tiramisu in Tulip Cups
Chocolate Praline Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

Asian Buffet

Chicken, Coconut, Galangal Soup

Assorted Maki Rolls, Wasabi, Pickled Ginger, Soy Sauce

Salad

Hot and Sour Vermicelli Noodles, Mussels, Shrimp, Lemongrass

Entrées

Chicken, Green Curry, Bamboo Shoots, Kaffir Lime, Thai Basil
Tangerine Peel Pork Loin, Ginger, Smoked Chiles

Lop Chong Fried Rice

Bok Choy, Asparagus, Carrots, Peppers, Baby Corn, Hoisin, Sesame Oil

Desserts

Yuzu Streusel Shooters

Cilantro Scented Pineapple Broth

Green Tea, Coconut Panna Cotta

Chocolate, Ginger Tea Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

Mediterranean Lunch Buffet

Red Lentil Soup, Sizzling Mint Butter

Assorted Dips

Eggplant and Tomato, Roast Garlic Hummus, Tzatziki
Pita, Lavosh, Assorted Flatbreads

Salad

Bulgar Wheat, Tomato, Mint, Parsley, Lemon Juice

Entrées

Chicken Tagine, Peas, Preserved Lemons, Olives, Dates
Barramundi with Chermoula, Spicy Tomato Sauce, Cinnamon

Eggplant, Pomegranate, Golden Raisin Basmati Pilaf

Dessert

Lemon, Yogurt, Almond Shooters

Baklava

Honey Pistachio Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

Spanish Buffet

Smoked Ham Soup, White Beans, Mint

Salads

Button Mushrooms, Black Olives, Bell Peppers, Tomato Dressing
Manchego Cheese, Roast Peppers, Radish, Walnuts, Frisée, Sherry Vinaigrette

Entrées

Paella of Saffron Bomba Rice, Shrimp, Clams, Mussels, Chorizo, Peas
Roast Chicken, Romesco Sauce, Oregano

Castilian Zucchini, Peppers, Eggplant, Tomatoes
Crispy Potatoes, Spanish Paprika, Spinach, Garlic, Golden Raisins, Olive Oil

Desserts

Sweet Corn Flan
Pineapple Cinnamon Financier
Mini Xocopli Loaves

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

All American Buffet

Corn, Sweet Pepper, Potato Chowder

Salads

Mixed Greens, Garden Vegetables, Ranch Dressing, Balsamic Vinaigrette

Entrées

Bourbon Glazed Barbeque Chicken
Grilled Strip Loin, Mushroom Demi

Macaroni and Wisconsin Cheddar Cheese
Baked Navy Beans, Smoked Bacon, Molasses
Blue Lake Green Beans

Desserts

New York Style Cheesecake with Strawberry Compote
Red Velvet Cupcakes
Carrot Cupcakes
Chocolate Buttermilk Fudge Cupcakes
Granny Smith Apple Crisp

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

French Lunch Buffet

Split Green Pea Soup
Slab Bacon, Thyme

Salads

Green Asparagus, Red Peppers, Chopped Eggs, Shallots, Chives
Puy Lentils, Baby Mirepoix, Tomatoes, Tarragon, Chevre Cheese

Entrées

Sautéed Chicken, Stone Ground Mustard, Thyme
Peppercorn Crust Tenderloin, Brandy and Red Wine Demi

Banana Fingerling Potatoes, Herbes de Provence
Haircot Vert, Shallots, Brown Butter, Slivered Almonds

Desserts

Roast Apricot Financier
Chocolate Moeleux
Lavender Grapefruit Brûlée

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

Creole Buffet

Smoked Chicken Gumbo
Andouille, Kale, Mustard Greens

Salads

Black Eyed Peas, Sweet Potatoes, Red Onion, Molasses, Butter Lettuce
Cornbread, Red Onion, Cucumber, Tomatoes, Creole Mustard, Basil

Entrées

Chicken, Andouille Sausage, Rice, Green Onions, Smoked Paprika
Gulf Shrimp, Cajun Spice, Corn, Green Pepper

Jalapeño Grits, White Cheddar Cheese
Green Beans, Sweet Onions, Tomatoes, Creole Spices

Desserts

Bourbon Caramel Bread Pudding
Red Velvet Cupcakes, Cream Cheese Frosting
Chocolate Pecan Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

Mexican Buffet

Green Tomatillo Soup
Garlic, Creama, Cilantro

Salads

Mixed Greens, Tomatoes, Avocado, Cumin, Black Beans, Radish
Guajillo Vinaigrette
Red Potatoes, Chipotle Aioli, Green Onion

Entrées

Grilled Skirt Steak, Mexican Chorizo, Smoked Tomatoes, Oregano
Roast Turkey Breast, Dark and Spicy Mole, Cinnamon Sticks, Sesame Seeds
Poblano Pepper, Coriander, Queso Fresco Pilaf
Charred Yellow Corn, Zucchini, Sweet Onions, Tomatoes, Chile-Lime Butter

Desserts

Tres Leches Cake
Traditional Flan
Mexican Chocolate Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

LUNCH BUFFETS

Health and Wellness

Gazpacho

Salads

Organic Mixed Greens, Poached Pears, Blue Cheese, Walnuts,
Balsamic Vinaigrette
Bulgar Wheat, Tomato, Mint, Parsley, Lemon Juice
Creamer Potato, Green Lentil, Kalamata Olive, Capers

Entrées


Slow Roast Salmon, Tomatoes, Sherry Vinegar, Capers, Parsley
Grilled Chicken, Lemon, Olive Oil, Oregano

Brown Rice, Shiitake Mushrooms, Green Beans, Parsley
Asparagus with Citrus, Parsley and Garlic

Desserts

Apple Flaxseed Cake
Red Berry POM Elixir
Chocolate Walnut, Coconut, Honey Bars

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

 *Created using fresh and nutritionally balanced ingredients,
Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.*

PLATED THREE COURSE DINNERS

Choose three courses:

Soup or Salad

Entrée

Dessert

A minimum of Three Courses is required

All Dinners include: Warm Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

Dinner Soups

Caramelized Idaho Corn, Saffron Soup

Split Pea Soup, Smoked Turkey, Pumpernickel Croutons

Wild Mushroom Soup, Horseradish Cream

Dinner Salads

Mixed Greens, Radicchio, Poached Forelle Pears

Blue Cheese, Almonds

Maple-Pecan Vinaigrette

Spring Greens, Roasted Beets

Dill, Walnuts

Green Goddess Dressing

Bibb Lettuce and Fennel Salad

Sliced Mushrooms, Parsley, Grape, Tomatoes, Parmesan Cheese

Orange-Anise Vinaigrette

Dinner Poultry Selections

Seared Chicken Breast
Parsley Pesto Risotto, Ratatouille
Red Wine Demi

Seared Chicken Breast
Lemon, Garlic and Rosemary Orzo, Asparagus
Tomato Vinaigrette

Roast Chicken Breast
Fingerling Potatoes, Heirloom Tomatoes, Kalamata Olives
Rosemary Vinaigrette

Dinner Beef Selections

Roast Filet
Wasabi Mashed Potatoes, Bok Choy
Shiitake Mushrooms and Carrots
Truffle-Yaki Sauce

Seared Filet
Porcini Mushrooms, Israeli Couscous
Pomodoro Tomatoes
Thyme Demi

Roasted Filet
Farro Risotto
Peas, Tomatoes, Feta Cheese
Smoked Artichoke Vinaigrette

Dinner Fish Selections

Garlic and Parsley Crusted Salmon
English Pea Risotto, Shaved Artichokes, Asparagus
Tomato Vinaigrette

Ginger-Scallion Crusted Cobia
Corn, Shiitake, Green Onions
Miso Vinaigrette

Sautéed Grouper
Saffron Orzo, Shrimp, Corn, Red Pearl Onions
Garlic Confit Sauce

Dinner Dessert Selections

Lavender Scented Grapefruit Panna Cotta
Fresh Berries

Chocolate Marquise
Vanilla Cream, Raspberry Coulis

Milk Chocolate-Caramel-Banana Tart
Chocolate Garnish, Caramel Sauce, Berries

Exotic Fruit “Crème Brûlée”
Passion Fruit Gelee and Chocolate-Cherry Biscotti

Baked Lemon Meringue Tart
Raspberries, Raspberry Sauce

Liquid Center Chocolate Cake
Vanilla Cream, Raspberries

Milk Chocolate-Praline Bar
Malted Milk, Vanilla, Raspberry

White Chocolate Mango Cheesecake
Vanilla, Blackberries

DINNER BUFFETS

Italian Dinner Buffet

Ribollita Soup

Fresh Cheeses and Cured Meats

Taleggio, Fontina, Smoked Mozzarella
Prosciutto, Mortadella, Salami
Country Bread, Lavosh, Grisini

Antipasti

Artichoke Hearts, Olives, Tomatoes, Parsley
Roast Peppers, Red Onions, Oregano, Garlic, Parmesan

Salads

Romaine Lettuce, Garlic Anchovy Dressing, Shaved Parmesan Cheese
Kidney Beans, Cannellini Beans, Green Beans, Red Onion, Tomatoes
Lemon Juice

Entrées – Select Two

Chicken Cacciatore
Jumbo Shrimp, Plum Tomatoes, Pine Nuts, Fennel Seeds, Currants,
Marsala Wine
Veal Shank, Pappardelle Pasta, Lemon Zest, Oregano, Parsley

Soft Yellow Polenta with Gorgonzola Cheese
Asparagus with Citrus, Parsley, Garlic

Desserts

Lemon Panna Cotta
Tiramisu in Tulip Cups
Chocolate Praline Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

DINNER BUFFETS

Asian Dinner Buffet

Chicken, Coconut, Galangal Soup

Sushi

Assorted Maki Rolls, Nigiri, Wasabi, Pickled Ginger, Soy Sauce

Dim Sum

Assorted Dim Sum, Mustard Sauce, Hoisin Garlic Sauce, Sweet Chili Sauce

Salad

Hot and Sour Vermicelli Noodles, Mussels, Shrimp, Lemongrass

Entrées – Select Two

Black Cod, Miso Glaze, Snow Peas, Shiitake Mushrooms
Chicken, Green Curry, Bamboo Shoots, Kaffir Lime, Thai Basil
Tangerine Peel Pork Loin, Ginger, Smoked Chiles

Lop Chong Fried Rice

Bok Choy, Asparagus, Carrots, Peppers, Baby Corn, Hoisin, Sesame Oil

Desserts

Yuzu Streusel Shooters
Cilantro Scented Pineapple Broth
Green Tea, Coconut Panna Cotta
Chocolate, Ginger Tea Cookies

DINNER BUFFETS

Spanish Dinner Buffet

Smoked Ham Soup, White Beans, Mint

Assorted Cheeses and Cured Meats

Valderon, Nevat, Manchego Gran Valle, Quince Paste
Serrano Ham, Chorizo
Country Bread, Lavosh, Grisini

Salads

Button Mushrooms, Black Olives, Bell Peppers, Tomato Dressing
Manchego Cheese, Roast Peppers, Radish, Walnuts, Frisse, Sherry Vinaigrette

Entrées – Select Two

Beef Tenderloin, White Wine, Cabrales Cheese, Chives
Saffron Bomba Rice, Shrimp, Clams, Mussels, Chorizo, Peas
Roast Chicken, Romesco Sauce, Oregano

Castilian Zucchini, Peppers, Eggplant, Tomatoes
Crispy Potatoes, Spanish Paprika, Spinach, Garlic, Golden Raisins, Olive Oil

Tapas Station – Select Three

Garlic Shrimp, Chiles, Bay Leaves	Octopus, Lemon, Parsley, Capers
Manilla Clams, Tomatoes, Saffron Sauce	Chicken Wings, Smoked Paprika, Sherry
Spicy Moorish Chicken Kabobs	Marinated Peppers, Sherry Vinegar, Rosemary
Chickpea Salad, Chorizo, Pine Nuts	Spanish Olives, Lemon Zest, Olive Oil
Potatoes, Tomato Sauce, Chili Flakes	Black Mussels, Romesco Sauce, Parsley
Chicken and Chorizo Empanada	Potatoes, Confit Garlic, Aioli, Parsley
Mushrooms, White Wine, Saffron	

Desserts

Sweet Corn Flan
Pineapple Cinnamon Financier
Mini Xocopli Loaves

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

DINNER BUFFETS

All American Dinner Buffet

Corn, Sweet Pepper, Potato Chowder

Cheese and Charcuterie Display

Oregon Blue, Camembert, Humbolt Fog

Molinari Salami, Smithfield Ham

Country Bread, Lavosh, Grisini

Salad

Mixed Greens, Garden Vegetables, Ranch Dressing, Balsamic Vinaigrette

Entrées – Select Two

Salmon Filet, Yukon Gold Potatoes, Surf Clams, Tomatoes, Parsley

Bourbon Glazed Barbeque Chicken

Grilled Strip Loin, Mushroom Demi

Macaroni and Wisconsin Cheddar Cheese

Blue Lake Green Beans

Navy Beans, Smoked Bacon, Molasses

Desserts

New York Style Cheesecake, Strawberry Sauce

Red Velvet and Carrot Cupcakes

Chocolate Buttermilk Fudge Cupcakes

Granny Smith Apple Crisp

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

DINNER BUFFETS

Monte Carlo Dinner Buffet

Split Green Pea Soup, Slab Bacon, Thyme

Cheese and Charcuterie Display

Comte, Roquefort, Saint Andre
Saucisson Sec, Rosette de Lyon, Bresaola
Country Bread, Lavosh, Grisini

Salads

Green Asparagus, Red Peppers, Chopped Eggs, Shallots, Chives
Puy Lentils, Baby Mirepoix, Tomatoes, Tarragon, Chevre Cheese

Entrées – Select Two

Monkfish, Shrimp, Clams, Mussels, Saffron, Fennel Fronds
Sautéed Chicken, Stone Ground Mustard, Thyme
Peppercorn Crust Tenderloin, Brandy, Red Wine Demi

Fingerling Potatoes, Herbes de Provence
Haircot Vert, Shallots, Brown Butter, Slivered Almonds

Desserts

Roast Apricot Financier
Chocolate Moeux
Lavender Grapefruit Brûlée

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

DINNER BUFFETS

Creole Dinner Buffet

Smoked Chicken Gumbo with Andouille, Kale, Mustard Greens

Salads

Black Eyed Peas, Sweet Potatoes, Red Onion, Molasses, Butter Lettuce
Cornbread, Red Onion, Cucumber, Tomatoes, Creole Mustard, Basil

Entrées – Select Two

Smoked Pork Loin, Worcheshire Sauce
Chicken, Andouille Sausage, Rice, Green Onions, Smoked Paprika
Gulf Shrimp, Cajun Spice, Corn, Green Pepper

Red Beans, Smoked Ham Hocks, Tasso Ham, Trinity
Jalapeño Grits, White Cheddar Cheese
Green Beans, Sweet Onions, Tomatoes, Creole Spices

Desserts

Bourbon Caramel Bread Pudding
Red Velvet Cupcakes, Cream Cheese Frosting
Chocolate Pecan Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

DINNER BUFFETS

Mexican Dinner Buffet

Braised Pork Soup, Pasilla Puree, Hominy, Oregano

Salads

Mixed Greens, Tomatoes, Avocado, Cumin, Black Beans, Radish
Guajillo Vinaigrette
Red Potatoes, Chipotle Aioli, Green Onion

Entrées – Select Two

Achiote Mahi Mahi, Green Tomatillos, Garlic, Cilantro
Grilled Skirt Steak, Mexican Chorizo, Smoked Tomatoes, Oregano
Roast Turkey Breast, Dark and Spicy Mole, Cinnamon Sticks, Sesame Seeds

Poblano Pepper, Coriander, Queso Fresco Pilaf
Charred Yellow Corn, Zucchini, Sweet Onions, Tomatoes, Chile-Lime Butter

Desserts

Tres Leches Cake
Traditional Flan
Mexican Chocolate Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

DINNER BUFFETS

Health and Wellness

Gazpacho

Salads

Organic Mixed Greens, Poached Pears, Blue Cheese, Walnuts,
Balsamic Vinaigrette

Bulgar Wheat, Tomato, Lemon Juice, Mint, Parsley
Creamer Potato, Green Lentil, Kalamata Olive, Capers

Entrées – Choice of Two

Grilled Beef Tenderloin, Puy Lentils, Baby Mirepoix, Tomatoes, Tarragon

Slow Roast Salmon, Tomatoes, Sherry Vinegar, Capers, Parsley

Grilled Chicken, Lemon, Olive Oil, Oregano

Yukon Gold Potatoes, Buttermilk, Dill

Brown Rice, Shiitake Mushrooms, Green Beans, Parsley

Asparagus with Citrus, Parsley and Garlic


Dessert

Apple Flaxseed Cake

Red Berry POM Elixir

Chocolate Walnut Bars, Coconut, Honey

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas

 *Created using fresh and nutritionally balanced ingredients,
Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.*

RECEPTION

Cold Hors d'oeuvres

Vegetarian California Roll

Smoked Salmon Tuile, Baby Beets, Lemon Juice

Pecan and Goat Cheese Marble

Hoisin Glazed Peking Duck, Asian Guacamole, Sesame Toast

Beef Filet, Fig Marmalade, Stilton Cheese

Mini Caprese Salad

Smoked Salmon, Preserved Lemon, Caper, Parsley

Classic Shrimp Cocktail

Brandy Chicken Liver Gougères, Fried Onion

RECEPTION

Hot Hors d'oeuvres

Shrimp Tempura, Miso Vinaigrette

Vegetable Samosa, Tamarind Chutney

Lamb Lollipop, Coconut, Macadamia Nut

Chicken and Chorizo Empanada

Jonah Lump Crab Cake, Spicy Curry Dip

Caramelized Onion and Goat Cheese Tart

Artichoke and Spinach Chips

Spanakopita

Profiterole, Wild Mushrooms, Walnuts

Zucchini Fritter, Yogurt Coriander Dip

RECEPTION

Hot Hors d'oeuvres

Moorish Chicken Kabob

Coconut Shrimp, Mango Chutney

Mini Beef Wellington, Sauce Béarnaise

RECEPTION

Enhancements

Crudités Basket

Baby Carrots, Red and Yellow Pepper, Radishes
Jicama, Baby Tomatoes, Cucumbers
Tangy Ranch
Ancho-Garlic Sour Cream Dip

Artisan Cheese Display

Humboldt Fog, Valderon, Comte, Wisconsin Brie, Aged Cheddar
Citrus Olives, Spiced Nuts, Quince Paste
Country Bread, Lavosh, Grisini

RECEPTION

Reception Stations

Middle Eastern

Eggplant and Tomato Dip, Roast Garlic Hummus, Tzatziki
Roast Peppers, Feta Cheese, Red Onions, Sumac, Dates Salad
Green Olives, Walnuts, Pistachios, Pomegranate, Parsley, Lemon
Pita, Lavosh, Assorted Flatbreads

Antipasti

Sliced Prosciutto, Salami, Mortadella
Baby Artichokes, Marinated Mushrooms, Roast Pepper Salad
Mozzarella Bocconcini, Grape Tomatoes, Basil Pesto
Grisini, Country Bread

Pizza

Sausage, Mushrooms, Onion, Green Peppers
Buffalo Mozzarella, Basil, Roasted Plum Tomato Sauce
Pepperoncini, Banana Peppers, Gorgonzola Cheese, Caramelized Onions
Glazed Chicken, Hoisin BBQ Sauce, Green Onions, Bird's Eye Chiles
5-Spice Cashews

Stir Fry Stations

Shrimp, Scallions, Fiery Garlic Sauce, Chiles
Salmon, Lemongrass, Snow Peas, Bamboo Shoots, Green Curry Sauce
Marinated Chicken, Water Chestnuts, Celery, Peanuts, Spicy Tso Sauce
Skirt Steak, Scallions, Yellow Onions, Mongolian Hoisin Sauce

*Served with Steamed Jasmine Rice

RECEPTION

Reception Stations

Panini Station

Roast Turkey, Gouda, Red Peppers, Fennel
Prosciutto, Smoked Mozzarella, Fig Marmalade, Rosemary
Caramelized Onion, Anjou Pear, Arugula, Blue Cheese

Pasta Station

Gemelli, Cheese Tortellini
Bolognese Sauce, Wild Mushroom Cream Sauce
Lobster, Prawns, Chicken, Italian Sausage
English Peas, Broccoli, Peppers, Asparagus, Oven Roast Tomatoes,
Parmesan Cheese, Chili Flakes
Herb Focaccia
(One Chef per 50 Guests)

Salad Station

Mesclun Greens, Romaine Lettuce, Iceberg Lettuce
Cucumbers, Tomatoes, Red Onions, Radish, Carrots
Peppers, Peas, Baby Corn, Marinated Artichokes
Sunflower Seeds, Croutons, Bacon
Zesty Ranch, Blue Cheese, 1000 Island, Balsamic Vinaigrette

Peking Duck Station

Roast Duck, Mushu Pancakes, Hoisin Sauce, Scallions

*Specialty Chef Required

RECEPTION

Reception Stations

Sushi

Assorted Maki, Nigiri, Hamachi
Salmon, Tuna, Snapper, Unagi
Wasabi, Pickled Ginger, Soy Sauce
(Optional) Japanese Chef

Raw Bar

Jumbo Shrimp, Snow Crab Claws, Oysters, Alaskan King Crab
Meyer Lemon Cocktail Sauce, Sherry Mignonette,
Cilantro-Lime Aioli, Tabasco, Lemon Wedges

Tapas Station

~Choose Six Items~

Garlic Shrimp, Chiles, Bay Leaves
Manilla Clams, Tomatoes, Saffron Sauce
Spicy Moorish Chicken Kabobs
Chickpea Salad, Chorizo, Pine Nuts
Potatoes, Tomato Sauce, Chili Flakes, Orange Zest
Chicken and Chorizo Empanada
Octopus, Lemon, Parsley, Capers
Chicken Wings, Smoked Paprika, Aged Sherry
Mushrooms, White Wine Saffron
Marinated Peppers, Sherry Vinegar, Garlic, Rosemary
Spanish Olives, Lemon Zest, Fennel Seed, Extra Virgin Olive Oil, Herbs
Black Mussels, Romesco Sauce, Parsley
Potatoes, Confit Garlic, Aioli, Parsley

RECEPTION

Carving Stations

All served with Silver Dollar Rolls

Steamship Round of Beef

Horseradish Cream, Merlot Reduction
(Serves 150 Guests)

Slow Roasted Tenderloin of Beef

House-made Worcestershire Sauce, Confit Garlic, Herbs
(Serves 20 Guests)

Prime Rib

Horseradish Cream, Au Jus
Yorkshire Pudding
(Serves 25 Guests)

Bone in Country Ham

Parsley-Dijon Mustard, Rum Raisin Sauce
Buttermilk Biscuits
(Serves 25 Guests)

Apple Wood Smoked Turkey

Dark and Spicy Mole, Sesame Seeds
(Serves 25 Guests)

*Specialty Chef Required for 3 Hours

RECEPTION

Carving Stations

All served with Silver Dollar Rolls

Dijon and Rosemary Crusted Rack of Lamb

Minted Lamb Reduction

(8 Chops per Rack)

Garlic and Herb Rubbed Leg of Lamb

English Mint Sauce, Lamb Reduction

(Serves 20 Guests)

Steamed Whole Red Snapper

Ginger, Garlic, Scallion Glaze

(Serves 15 Guests)

Cedar Plank Salmon

Sauce Verde, Tomatoes, Capers, Parsley

(Serves 15 Guests)

Citrus Cured Pork Loin

Ancho Chiles, Orange Juice, Cumin

(Serves 15 Guests)

*Specialty Chef Required for 3 Hours

RECEPTION

Carving Stations

All served with Silver Dollar Rolls

Moroccan Spiced Rack of Lamb

Cilantro Jalapeños Chutney, Tzatziki
(8 Chops per Rack)

Smoked New York Strip

Au Jus, Stone-ground Mustard Cream
(Serves 20 Guests)

Garlic and Thyme Marinated Steamship

Dijon Mustard, Horseradish Cream, Cabernet Reduction
(Serves 150 Guests)

*Specialty Chef Required for 3 Hours

WINE MENU

(Please Inquire about Current Vintages)

FAIRMONT PREFERRED WINES

Beringer, California

Chardonnay, Cabernet Sauvignon, Merlot

Estancia Estates, California

Chardonnay, Cabernet Sauvignon, Merlot

WHITE WINES

Chardonnay

- 127 Far Niente Napa, California
- 134 Jordan, Sonoma, California
- 728 Mer Soleil, Santa Lucia Highlands, California
- 403 Chablis, Louis Latour, « Le Chanfleur » Chablis, France
- 123 Chateau Ste. Michelle, Washington
- 151 Bramito del Cervo Chardonnay, Umbria
- 755 Clos Du Bois, Sonoma, California

Sauvignon Blanc

- 157 Envy, Napa, California
- 162 Kingston “Cariblanco” Curico Valley, Chile
- 87 Sancerre, Domaine Michel Redde, Loire, France
- 160 Pouilly-Fumé, Domaine Blanchet, Loire, France
- 163 Nobile, Marlborough, New Zealand
- 814 Brancott, Marlborough, New Zealand
- 181 Ferrari-Carano Fumé Blanc, Sonoma, California

Other Interesting Whites

- 810 Richter “Zeppelin” Riesling, Mosel, Germany
- 833 Hugel Riesling, Alsace, France
- 116 Chateau Ste. Michelle, Indian Wells Riesling, Columbia Valley, Washington
- 644 Santa Margherita, Pinot Grigio, Valdadige, Italy
- 638 Campanile Pinot Grigio, Venezia-Giulia
- 834 Willamette Valley Vineyards Pinot Gris, Willamette, Oregon
- 95 Trimbach, Gewurztraminer, Alsace, France
- 754 Pine Ridge Chenin Blanc-Viognier, California

RED WINES

Cabernet Sauvignon

- 304 Far Niente, Napa, California
- 318 Stag's Leap Wine Cellars "Artemis", Napa, California
- 307 Jordan, Alexander Valley, California
- 311 Robert Mondavi, Napa, California
- 727 J. Lohr, "Seven Oaks", Paso Robles, California
- 303 Clos du Bois, Sonoma, California

Merlot

- 329 Casa Lapostolle, Rapel Valley, Chile
- 729 J. Lohr, "Los Osos", Paso Robles, California
- 805 Raymond Reserve, Napa, California
- 345 Ferrari-Carano, Sonoma, California

Pinot Noir

- 336 Robert Stemmler, Sonoma, California
- 322 Adelsheim, Willamette Valley, Oregon
- 335 Saintsbury, Carneros, California
- 733 Kenwood, Sonoma Series, Russian River, California
- 737 Patricia Green Cellars Estate, Willamette Valley, Oregon

Other Interesting Reds

- 818 Dry Creek Zinfandel, Sonoma, California
- 835 Grgich Hills Zinfandel, Napa, California
- 188 Graffigna Malbec, San Juan, Argentina
- 372 Château Larose Trintaudon, Haute-Médoc, France
- 647 Ruffino, Chianti Classico Riserva, Tuscany, Italy
- 836 Podere di Giugiollo Sangiovese, Tuscany
- 284 Châteauneuf-du-Pape, La Bernardine, Côtes Du Rhône, France
- 288 Louis Jadot, Beaujolais Villages, Beaujolais, France

CHAMPAGNE

- 15 Louis Roederer Cristal, Brut
- 16 Dom Perignon, Brut
- 24 Veuve Clicquot Rose, Brut
- 39 Veuve Clicquot Yellow Label, Brut
- 984 Piper-Heidsieck, Brut
- 9 Taittinger La Française, Brut
- 20 Möet & Chandon Imperial, Brut
- 985 Laurent Perrier, Brut
- 8 Laurent Perrier Brut Rose

SPARKLING WINE

- 4 Casteller Cava, Spain
- 34 Gloria Ferrer Brut, Sonoma, California
- 35 Schramsberg, Brut Rose, California
- 36 Domaine Chandon, Reserve Brut, Napa, California
- 41 Domaine Mumm Cuvée Napa, Brut, California
- 37 Ca Vittoria Prosecco, Conelgiano, Italy

ROSÉ WINES

- 738 Beringer, Founders' Estate White Zinfandel, California
- 752 Meinklang Rosé of Pinot Noir, Austria

BEVERAGE MENU

Hosted Bars

Fairmont Deluxe Bar

Finlandia Vodka
Absolut Vodka
Beefeater Gin
Chivas Regal 12 yr. Scotch
Canadian Club Whisky
Maker's Mark Bourbon
Cruzan Light Silver

\$10.50 per Drink

Fairmont Grand Bar

Belvedere Vodka
Plymouth Gin
Glenmorangie 10 yr. Single Malt Scotch
Canadian Club 12 yr. Scotch
Knob Creek Bourbon
10 Cane Rum

Bars complete with all mixers and accoutrements

HOSTED BARS

(Prices are per Drink, Additional Selections are Available upon Request)

Wines • Champagne

(Please Inquire about Current Vintages)

Estancia Estates: Chardonnay, Cabernet Sauvignon, Merlot

Beringer: Chardonnay, Cabernet Sauvignon, Merlot

Lunetta Prosecco

Mumm Napa Cuvee

Beer

Heineken, Amstel Light, Half Acre

Miller Genuine Draft or Miller Light

Sharps (Non Alcoholic)

Martinis

Enhance your Martinis with a Custom Ice Bar

Apéritifs • Sherries • Ports

Campari, Dubonnet Blanc, Dubonnet Rouge, Pernod

Dry Sack, Harvey's Bristol Cream

Dow Ruby, Sandeman Tawny

Cognacs

Hennessy VSOP, Remy Martin VSOP, Courvoisier VSOP

Cordials

Amaretto, Bailey's, Cointreau, Drambuie, Frangelico, Kahlua, Sambuca, Tia Maria

Non-Alcoholic Beverages

Soft Drink, Mineral Water, Bottled Juice

Bars complete with all mixers and accoutrements

NON HOSTED BARS

Premium Cocktails

House Wine by the Glass

Imported Beer and Micro Brew Beer

Domestic Beer

Sharps Non-Alcoholic Beer

Soft Drinks

Mineral Waters

Juices

Bars complete with all mixers and accoutrements

DELUXE BAR BEVERAGE PACKAGE

Four-Hour Hosted Bar

Finlandia or Absolut Vodka

Beefeater Gin

Canadian Club Whiskey

Crown Royal Canadian Whiskey

Maker's Mark Bourbon

Cruzan Light Rum

Beringer Wines

(Please choose one Red Wine and one White Wine)

Chardonnay, Cabernet Sauvignon or Merlot

Lunetta Prosecco

Imported Beer and Micro Brew Beer

Domestic Beer

Non Alcoholic Beer

Soft Drinks

Sparkling Mineral Water

Still Mineral Water

Wine with Dinner

Beringer Wines

(Please choose one Red Wine and one White Wine)

Chardonnay, Cabernet Sauvignon or Merlot

(Please inquire about current vintages)

Bars complete with all mixers and accoutrements

GRAND BAR BEVERAGE PACKAGE

Four-Hour Hosted Bar

Belvedere Vodka

Plymouth Gin

Glenmorangie 10 yr. Single Malt Scotch

Crown Royal Special Reserve Canadian Whiskey

Canadian Club 12 yr Whiskey

Mount Gay Barbados Rum

Estancia Estates

(Please choose one Red Wine and one White Wine)

Chardonnay, Cabernet Sauvignon or Merlot

Mumm Brut

Imported Beer and Micro Brew Beer

Domestic Beer

Non Alcoholic Beer

Soft Drinks

Sparkling Mineral Water

Still Mineral Water

Wine with Dinner

Estancia Estates

(Please choose one Red Wine and one White Wine)

Chardonnay, Cabernet Sauvignon or Merlot

(Please inquire about current vintages)

Bars complete with all mixers and accoutrements