

The image features a repeating pattern of stylized, line-art leaves and branches in a muted sage green color against a light beige background. A central black rectangular box contains the text. The word "Fairmont" is written in a large, elegant, white cursive script. Below it, "CENTURY PLAZA" is written in a smaller, white, all-caps sans-serif font. Further down, "BANQUET" and "EVENT MENU" are stacked in the same white, all-caps sans-serif font.

Fairmont
CENTURY PLAZA

BANQUET
EVENT MENU

CONTINENTAL BREAKFAST OFFERINGS

ALL BUFFETS INCLUDE FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE AND ASSORTED HOT TEA SELECTIONS

CLASSIC CONTINENTAL – \$46

- Orange juice, grapefruit juice and cranberry juice
- Seasonal sliced fruit and berries
- Assorted danishes, muffins and croissants
- Whipped butter and fruit preserves
- Freshly brewed regular coffee, decaffeinated coffee and assorted hot teas

HEALTHY CHOICE – \$52

- Orange juice, grapefruit juice and cranberry juice
- Infused water selections (Chef's choice of two offerings)
- Seasonal sliced fruit and berries
- Overnight oats, fruit garnish
- Fairmont honey granola, served with skim milk, 2% and almond milk
- Assorted breakfast breads: banana, cranberry, whole-grain muffin
- Assorted Greek yogurts, served with seasonal berries
- Whipped butter and fruit preserves
- Freshly brewed regular coffee, decaffeinated coffee and assorted hot teas



Continental Breakfast Buffets are designed to last up to 75 minutes maximum and have a 20 guest minimum. Continental breakfasts are not designed to be placed in a separate breakfast room and do not include seating for the entire group or table service. Food and beverage items are to be consumed within the meeting room. Food items may not be transferred to refreshment breaks. All prices subject to state sales tax and a service charge (currently 9.5% and 23%). Menus subject to change, valid through December 31, 2023

BUFFET BREAKFAST OFFERINGS

ALL BUFFETS INCLUDE FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE AND ASSORTED HOT TEA SELECTIONS

CENTURY BREAKFAST BUFFET- \$65

- Orange juice, grapefruit juice and cranberry juice
- Seasonal sliced fruit and berries
- Assorted Greek yogurts, served with seasonal berries
- Assorted breakfast danishes, muffins and croissants
- Scrambled eggs (cage-free), served with roasted tomatoes and chives
- Choice of two breakfast protein options: maple smoked bacon, country sausage links, chicken sausage
- Plant-based protein options (add \$4)
- Choice of breakfast potatoes (select one): home style potatoes and caramelized onions, crushed baby red potatoes or roasted sweet potato hash
- Whipped butter and fruit preserves
- Freshly brewed regular coffee, decaffeinated coffee and assorted hot teas

UPGRADE FOR AN ADDITIONAL \$7 PER PERSON AND ADD YOUR CHOICE OF THE FOLLOWING:

- Buttermilk pancakes served with candied pecan crumble and warm maple syrup
- French toast, served with berry compote and whipped cream
- Yogurt and granola parfait
- Hard-boiled eggs (cage-free)

CALIFORNIAN - \$75

- Assorted fresh-pressed juices (green, carrot, ginger)
- Healthy start chia pudding
- Assorted Greek yogurts, served with seasonal berries
- Heirloom baby new potatoes
- Fairmont honey granola, served with skim milk, 2% and almond milk
- Overnight oats, fruit garnish
- Egg white frittata, served with mushrooms, potatoes and basil pesto
- Assortment of bagel thins, served with classic, garden vegetable, and strawberry cream cheese spreads
- Whipped butter and fruit preserves
- Freshly brewed regular coffee, decaffeinated coffee and assorted hot teas



BREAKFAST ACTION STATIONS

OMELET STATION – \$14 PER PERSON

- Prepared to order with a choice of whole eggs, egg whites, or JUST eggs
- Toppings to include: Applewood-smoked bacon, diced ham, breakfast sausage, meatless sausage, sweet onions, heirloom tomatoes, roasted red peppers, wild mushrooms, assorted cheeses

SAVORY & SWEET CRÊPE STATION – \$14 PER PERSON

- Savory: turkey, ham, assorted cheeses, wild arugula, cherry tomatoes
- Sweet: strawberry, banana, Nutella, fruit preserves, coconut flakes, whipped topping

BREAKFAST BURRITO STATION – \$16 PER PERSON

- Prepared to order with a choice of whole eggs, egg whites or JUST eggs and selection of tortillas (flour, spinach/herb, vegan)
- Fillings include: cilantro/lime rice, black beans, roasted potatoes, chorizo, grilled chicken, soyrito, grilled vegetables, cheese, onions, salsa



PLATED BREAKFAST

ALL PLATED BREAKFASTS ARE SERVED WITH ORANGE JUICE, FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE, ASSORTED HOT TEA SELECTIONS, HOUSEMADE CROISSANTS, WHIPPED BUTTER, FRUIT PRESERVES AND MARMALADES

STARTER (CHOOSE ONE)

YOGURT PARFAIT - Yogurt and berries, Fairmont granola, berries parfait

FRUIT CUP - Seasonal slices fruit and berries

ENTREE (CHOOSE ONE)

TRADITIONAL \$66 per person

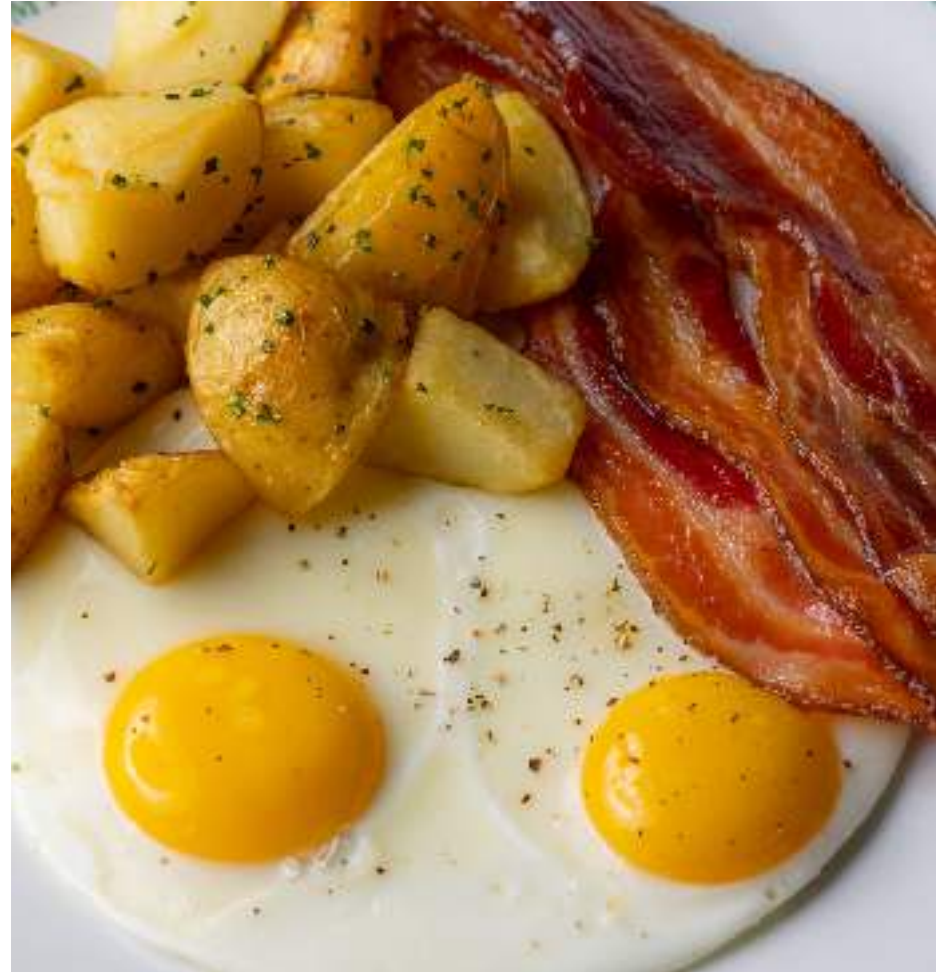
- California scrambled eggs, choice of: applewood smoked bacon, country sausage, or chicken sausage, roasted heirloom fingerling potatoes, and grilled roma tomato

EGGS BENEDICT \$68 per person

- Toasted crumpet, smoked Canadian bacon, poached eggs, hollandaise sauce, roasted heirloom fingerling potatoes and grilled roma tomato

VEGETABLE FRITTATA \$62 per person

- California eggs baked with caramelized leeks, roasted mushrooms, kale, assorted cheeses, roasted potatoes, served with grilled roma tomato and roasted asparagus spears



Plated Breakfasts are designed to last up to 90 minutes maximum and have a 25 guest minimum. Service for under 25 guests add \$10 per person. All prices subject to state sales tax and a service charge (currently 9.5% and 23%). Menus subject to change, valid through December 31, 2023.

A LA CARTE OFFERINGS

A LA CARTE

- Assorted breakfast pastries - \$84 per dozen
- Assorted fruit and nut breads (banana, zucchini, orange/cranberry) - \$96 per dozen
- Freshly-baked croissants (pain au chocolat, butter) - \$96 per dozen
- Cinnamon rolls with cream cheese icing - \$96 per dozen
- Pecan sticky buns - \$98 per dozen
- Assorted muffins (fruit, chocolate and bran) - \$98 per dozen
- Assorted gluten-free muffins - \$108 per dozen
- Assorted bagels - served with cream cheese (plain, garden vegetable, strawberry, honey almond) - \$96 per dozen
- House-made Biscotti - \$84 per dozen
- Assorted donuts - \$84 per person
- Greek yogurt (plain and fruit selections) - \$86 per dozen
- Hard-boiled eggs (cage-free) - \$64 per dozen
- House-made granola and protein bars - \$85 per dozen
- Whole fresh fruit - \$60 per person

SWEET

- Assorted cookies - \$84 per dozen
- Freshly baked brownies - \$84 per dozen
- Chocolate dipped strawberries - \$108 per dozen
- Assorted cupcakes (red velvet, chocolate, citrus) - \$96 per dozen
- Assorted gluten-free cupcakes - \$108 per dozen
- Assorted French macarons - \$108 per dozen
- Cake and truffle pops - \$108 per dozen

SAVORY

- Trail mix (individually packaged) - \$9 each
- Dried fruit snacks (individually packaged) - \$9 each
- Potato chips, pretzels or tortilla chips (25 servings) - \$84 per bowl
- Pita, tortilla, or kettle chips with choice of two dips (25 servings), served with a selection of dips (caramelized onion, classic hummus, beet hummus, guacamole, tzatziki) - \$150 per bowl
- Soft artisan warm pretzels, served with mustard and cheese sauce - \$112 per dozen

BEVERAGES

- Freshly-brewed regular coffee, decaffeinated coffee, and hot tea selections - \$136 per gallon
- Freshly-brewed iced tea - \$134 per gallon
- Infused waters: cucumber-mint, watermelon-thyme, grapefruit-rosemary, strawberry-basil, kiwi-blackberry, cilantro-lime, lemon-mint - \$124 per gallon
- Fresh-squeezed: lemonade - \$124 per gallon
- Assorted juices: orange, grapefruit, cranberry, carrot, green and tomato - \$40 per quart

Individually bottled (glass or aluminum) beverages

- Soft drinks, still & sparkling water, iced teas - \$9 each
- Red bull energy drinks (regular and sugar-free) - \$10 each
- Bottled coconut water - \$10 each
- Kombucha - assorted flavors - \$10 each



BREAKS

BRASSERIE – \$38 PER PERSON

- Assorted muffins
- Coffee cake
- Assorted macarons
- Regular and chocolate dipped madeleines
- Savory ham and cheese croissants

CAFÉ – \$38 PER PERSON

- Butter and chocolate croissants
- Variety of regular and flavored iced tea carafes
- Fruit and yogurt parfaits
- Mini quiche: whole eggs with ham and cheese | egg whites with vegetables
- Fairmont granola

SPA REJUVENATION – \$36 PER PERSON

- Seasonal whole fresh fruit
- Variety of crudité, green goddess and caramelized onion dips
- Spiced nuts
- Century Plaza's signature meyer lemon cookies
- House-made granola bars
- Fruit-infused waters (two selections)

FIESTA – \$38 PER PERSON

- Tortilla chips, salsa, and guacamole
- Seasonal sliced fruit with tajin and chamoy
- Mini tres leches cake
- House-made churros with chocolate dipping sauce
- Watermelon and cucumber/lime aqua frescas



BOXED LUNCH

A FEE OF \$150 WILL APPLY TO MEAL FUNCTIONS WITH 10 – 25 GUESTS OR \$250 FOR FUNCTIONS WITH LESS THAN 10 GUESTS. **\$5 SURCHARGE APPLIES FOR EACH ADDITIONAL SELECTION IF MORE THAN THREE OPTIONS ARE DESIRED

BOXED LUNCH – \$68

SALADS (SELECT ONE)

- New potato salad
- Old fashioned macaroni salad
- Fresh fruit salad
- Quinoa and vegetable salad
- Shaved napa cabbage coleslaw

SANDWICHES (SELECT THREE)

- Oven-roasted turkey with sweet peppers, spring mix, roma tomatoes, Swiss cheese, cranberry spread, served on ciabatta
- Shaved black forest ham with honey-mustard spread, havarti cheese, baby gem lettuce, roma tomatoes, served on a hoagie roll
- Prime roast beef with aged cheddar cheese, garlic aioli, spring mix, bread and butter pickles, served on a pretzel roll
- Mediterranean wrap with English cucumber, pickled red onion, vine ripe tomatoes, bibb lettuce, feta cheese, hummus, kalamata olives, wrapped in grilled naan bread
- Grilled-marinated chicken breast with sundried tomatoes, baby arugula and crisp romaine, shaved parmesan cheese, housemaid croutons, caesar dressing, wrapped in spinach tortilla

BEVERAGES (CHARGED ON CONSUMPTION - \$9 EACH)

- Assorted diet & regular soft drinks
- Iced teas (individual glass bottles)
- Still and sparkling water (individual glass bottles)

ALL BOXED LUNCHES INCLUDE THE FOLLOWING:

- Whole fruit
- Chocolate chip cookie



LUNCH BUFFET

ALL LUNCH BUFFETS ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE, AND ASSORTED HOT TEA SELECTIONS

SOUTH BAY – \$90

- YOUNG ROMAINE, SPINACH & KALE - Cherry tomatoes, cucumbers, pine nuts, feta cheese, marinated chickpeas, quinoa, barley (aged balsamic vinaigrette, green goddess, ranch)
- CAVATAPPI PASTA SALAD - Grilled vegetables, basil, parmesan cheese, roasted bell peppers, chick peas, bocconcini, balsamic dressing
- PITAS | FLATBREAD | LAVASH & SPREADS - Red pepper hummus, roasted garlic feta, tzatziki, eggplant dip
- GRILLED CHICKEN - Roasted tomatoes, citrus, parsley
- SMOKED SALMON - Yogurt, sumac, herbs, onions
- ROASTED VEGETABLES - Asparagus, brussels sprouts, heirloom carrots, peas, carrots, herbs
- ROASTED FINGERLING POTATOES

DESSERT

- Sticky toffee spiced pudding
- New York style cheesecake
- Traditional baklava

CASA DE ESTRELLAS – \$90

- BABY KALE SALAD - Radish, black bean, cucumber, red onion, queso fresco, chipotle ranch
- CABBAGE SLAW - Carrots, corn, pickled red onion, dates, tomatoes, queso fresco, chili lime vinaigrette
- TRICOLOR QUINOA - Avocado, crispy chickpeas, cotija, smoked poblano dressing
- TORTILLA CHIPS & SPREADS - Guacamole, Pumpkin Seed Hummus, Guajillo Salsa
- CHICKEN TINGA
- CAULIFLOWER AL PASTOR
- GRILLED SEA BASS - Salsa roja, salsa verde, burnt citrus
- RICE AND BEANS
- CORN AND FLOUR TORTILLAS
- TOPPINGS: CREMA, ONION, CILANTRO

DESSERT

- Fruit escabeche
- Chocolate pot de crème
- Arroz con leche - whipped cajeta

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 25 persons. 1-24 guests, add an additional \$10 per person. All prices subject to state sales tax and a service charge (currently 9.5% and 23%). Menus subject to change, valid through December 31, 2023.

LUNCH BUFFET

ALL LUNCH BUFFETS ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED HOT TEA SELECTIONS

A LOCAL AFFAIR - \$88

- COUS COUS SALAD - Pomegranate, olives, feta, herbs, olive oil
- KALE AND SHREDDED BRUSSELS SPROUTS SALAD - Fennel, dried cherries, pears, mustard cider vinaigrette
- MARINATED TOMATOES - Fresh mozzarella cheese, basil, oven cured tomato, pistachio
- GRILLED MAHI MAHI - Meyer lemon beurre blanc, braised spinach
- CHICKEN PUTTANESCA - Seared chicken breast, sun-dried tomatoes, red onions, basil, salted capers, tomato sauce
- ROASTED SEASONAL VEGETABLES
- BABY NEW POTATOES - Butter, chives, dill, lemon, vegetable stock

DESSERT

- Vanilla bean panna cotta
- Chocolate opera cake
- Seasonal berry tart

FAMILY FAVORITES - \$90

- STEAKHOUSE SALAD - Crisp romaine and iceberg lettuce, cherry tomatoes, thick-cut bacon, blue cheese and house-made ranch dressings
- MARINATED BEETS - Whipped goat cheese, pistachio
- CAESAR SALAD - Young romaine, croutons, anchovy dressing, parmesan cheese
- GARLIC-LEMON THYME CHICKEN - Seared chicken breast, grilled lemons, crispy garlic, chicken jus
- BEEF SHORT RIBS - Roasted cipollini onions, red wine reduction
- ASPARAGUS A LA FLAMANDE - Egg, parsley, lemon butter
- HORSERADISH-CHIVE WHIPPED POTATOES

DESSERT

- Chocolate cake
- Seasonal fresh fruit crostatta
- Crème caramel



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PRE-BUILT SANDWICH BUFFET – \$80

CHOOSE ONE SOUP, TWO SALADS, TWO SANDWICHES AND TWO DESSERTS.

INCLUDES REGULAR COFFEE, DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA.

SOUPS (SELECT ONE)

- TOMATO BISQUE
- NEW ENGLAND CLAM CHOWDER
- CHICKEN NOODLE
- VEGETABLE MINISTRONE

ENHANCE

- Add a third salad - \$4 per person
- Add a third sandwich - \$6 per person

SALADS (SELECT TWO)

- MIXED GREEN SALAD - Cured sun dried tomatoes, candied pecans, crumbled goat cheese, served with house-made ranch and balsamic vinaigrette
- CLASSIC CAESAR SALAD - Crisp romaine lettuce, shaved parmesan, garlic croutons, caesar dressing
- VEGAN POTATO SALAD - Celery, onion, pickle, celery seed, vegan mayonnaise
- BROCCOLI SLAW - Sunflower seeds, golden raisins, marinated garbanzo beans, poppy seed dressing
- ROTINI PASTA SALAD - Black olives, red onion, Italian parsley, provolone, Italian dressing

SANDWICHES (SELECT TWO)

- SMOKED TURKEY BREAST - Honey mustard, shaved onion, avocado, alfalfa sprouts, Swiss cheese, hoagie roll
- HONEY HAM - Baby arugula, brie cheese, apple compote, croissant
- ITALIAN - Capicola, ham, mortadella, pepperoni, salami, roasted red pepper spread, provolone cheese, tomatoes, shredded romaine, on a hoagie roll
- HERB AND GARLIC CHICKEN BREAST - Cherry pepper spread, marinated tomatoes, butter lettuce, manchego cheese on a hoagie roll
- ROASTED VEGETABLE - Mixed greens, red pepper hummus on a hoagie roll

DESSERT

- ASSORTMENT OF FRESHLY-BAKED COOKIES, BROWNIES, BLONDIES AND FRUIT TARTS



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CENTURY PLAZA DELI LUNCH BUFFET - \$78

INCLUDES REGULAR COFFEE, DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA.

SALADS

- ORGANIC GREENS - Olives, chickpeas, marinated tomatoes, red onions, cannellini beans, seeds, croutons, aged balsamic vinaigrette and ranch dressing
- TUNA SALAD
- PICKLED BEET SALAD

SLICED DELI MEATS

- SMOKED TURKEY BREAST
- HONEY HAM
- ROAST BEEF
- GENOA SALAMI

ACCOMPANIMENTS

- Cheddar, swiss, herbed goat cheese, and provolone cheeses, bibb lettuce, sliced tomato, sliced onion, dill pickles, yellow and dijon mustards, mayonnaise, hummus

ASSORTED BREADS

- Rye, sourdough, lavash, hoagie roll

SWEETS

- Assorted cookies and brownies
- Seasonal sliced fresh fruit



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PLATED LUNCH

ALL PLATED LUNCHES INCLUDE ASSORTED BREADS, ROLLS, BUTTER, PRE-SET WATER OR ICED TEA, AND FRESHLY BREWED REGUAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED HOT TEA SERVICE

SALAD

ORGANIC GREENS - Crispy shallots, radish, tarragon, green goddess dressing

FRISEE SALAD - Poached egg, lardons, garlic croutons, dijon-shallot dressing

MARKET SPINACH - Granny Smith apple, pickled red onion, bacon, toasted almonds, mustard vinaigrette

SLOW ROASTED BEETS - Crumbled goat cheese, rocket greens, walnut vinaigrette

BUFFALO MOZZARELLA - Yellow tomatoes, half-dried cherry tomatoes, fresh basil, aged balsamic vinaigrette (additional \$6 per person)

SOUP

MANHATTAN CLAM CHOWDER - Razor clams, roma tomatoes, savory broth, arugula pesto

CLASSIC TOMATO BISQUE - San Marzano tomatoes, fresh basil, silky crème

ROASTED BUTTERNUT SQUASH - Caramelized shallots, braised apples, roasted hazelnuts, fried sage leaves

STEWED BEEF AND ROASTED ROOT VEGETABLES - Short rib, seasonal vegetables, savory beef broth

LOBSTER BISQUE - Cream sherry, petit lobster salad (add \$7 per person)

PLATED LUNCH ENTRÉE

CHICKEN

SEARED CHICKEN - \$81

- Roasted artichokes, white bean ragout, sun dried tomatoes, green salsa verde

CHICKEN PICATTA - \$80

- Chorizo, sautéed sun choke, tomato jam

ROASTED CHICKEN - \$81

- Lemon crushed rosemary potatoes, haricot verts, caramelized shallot reduction

SEAFOOD

SEA BASS - \$89

- Meyer Lemon Butter, Wilted Field Spinach, Asparagus, Polenta

GARLIC AND HERB SALMON - \$82

- Tricolor quinoa, spinach, wild mushroom, baby carrots, mushroom crème sauce

BEEF

BRAISED BEEF SHORT RIBS - \$90

- Sherry jus, rich beef stock, charred scallions, cauliflower puree, roasted root vegetables

GRILLED HANGER STEAK - \$95

- Cheddar orzo, grilled asparagus, roasted tomatoes, bordelaise sauce

VEGETARIAN

ROASTED CAULIFLOWER - \$81

- Forbidden rice, roasted eggplant, mushroom soy, charred peppers, chile oil

GRILLED BUTTERNUT SQUASH STEAK - \$80

- Chimichurri marinade, farro, chickpea salsa

MUSHROOM RAVIOLI - \$81

- Garlic-herb mushrooms, broccolini, porcini cream sauce

DESSERT (Select one)

- CITRUS UPSIDEDOWN CAKE - Crème fraîche, caramel

- CARAMELIZED WHITE CHOCOLATE - Banana, bourbon cream

- CITRUS TART - Vanilla crème fraîche

- DARK CHOCOLATE MOUSSE - Coffee, salted caramel, vanilla chantilly

- NEW YORK CHEESECAKE Strawberries and mixed berry coulis

- TIRAMISU - Espresso-soaked ladyfingers

ENHANCEMENTS

- Duo dessert (choice of two) | add \$5 per person

- Customized dessert with chocolate logo | add \$7 per person

RECEPTION HORS D'OEUVRES

HORS D'OEUVRES MAY BE TRAY PASSED OR DISPLAYED

A LA CARTE

\$13 EACH

SELECT 4

\$42 PER PERSON

SELECT 5

\$46 PER PERSON

SELECT 6

\$55 PER PERSON

CHILLED HORS D'OEUVRES

VEGETARIAN

FRESH RICOTTA TOAST - Preserved apricot, honey, sea salt

BURRATA CROSTINI - Heirloom Tomatoes, Basil

SMOKED SALMON - Sour cream, dill, blini

AVOCADO SALAD ROLL - Marinated rice noodle, crisp vegetables, thai basil

OLIVE AND ONION BRUSCHETTA - Castelvetrano olives, borethane onions

PECAN CROSTINI - Brie cheese, dried cherry

MEAT & POULTRY

SUN-DRIED FIG - Goat Cheese, Prosciutto

PORK RILLETES - Cornichons, mustard, crostini

BEEF TARTARE - Crispy potatoes, horseradish, herbs, shallots, cured egg yolk

SEAFOOD

ALBACORE KARAAGE - Spinach goma-ae, bonito aioli, pickled beets

CRAB TOSTADA - Avocado, lime

MINI LOBSTER TOAST - Toast brioche, fennel, crème fraîche, green onion

HOT HORS D'OEUVRES

VEGETARIAN

MUSHROOM ARANCINI - Pecorino, truffle, herbs

SPANOKOPITA - Spinach, feta in phyllo, mint-yogurt dipping

CHIVE GOUGÈRES - Goat cheese cream, seeded honey

VEGETABLE SPRING ROLL - Sweet chili

WILD MUSHROOM SHOOTER- Shiitake, paris, morel, chive foam

MEAT & POULTRY

BEEF SATAY - Sweet soy dipping sauce

CHICKEN SATAY - Peanut sauce, scallion

PORK GYOZA - Coconut-curry dipping sauce

SEAFOOD

CRAB CAKE - Mango chutney

COCONUT SHRIMP - Orange-horseradish marmalade

PRAWN FRITTER - Crispy tempura, sweet miso shoyu dipping sauce

BAKED CRABCAKE - Remoulade sauce



Passed hors d'oeuvres will incur a labor charge of \$350 per server. All prices subject to state sales tax and a service charge (currently 9.5% and 23%). Menus subject to change, valid through December 31, 2023

RECEPTION DISPLAYS

CRUDITÉS | \$30 Per Person

Raw and pickled vegetables, classic hummus, green goddess, flatbread

MEZZE | \$32 Per Person

Grilled, pickled and fresh vegetables, classic and roasted beet hummus, baba ganoush, tzatziki, pita, flatbread, lavash

ARTISAN CHEESE DISPLAY | \$40 Per Person

Artisan cheeses, nuts, fresh and dried fruit, housemade jams, mustards, breads and crackers

CHARCUTERIE DISPLAY | \$38 Per Person

Cured meats marinated olives, pepperoncini, pickles, mustards, rustic breads and crackers

CHILLED SEAFOOD | \$52 Per Person - (5) PIECES PER GUEST

Jumbo shrimp, snow crab claws, lemon, cocktail sauce, mignonette, hot sauce

Enhance it: freshly shucked oysters on the half shell
(Add \$12 per person)

SUSHI BOAT | \$54 Per Person

Assorted maki rolls (spicy tuna, california, tempura shrimp, vegetable)

Assorted nigiri (yellowtail, shrimp, eel, tuna, egg)

Served with seaweed salad, soy sauce, pickled ginger, and wasabi

MARKET SALAD DISPLAY | \$30 Per Person (Select three)

Individual salads displayed in easy to grab mason jars

MIXED QUINOA SALAD - Spinach, cucumbers, tomatoes, avocado dressing
spinach and fresh berry salad - spinach, red belgian endive, fresh berries, candied marcona almonds, raisins, berry vinaigrette

CHINESE CHICKEN SALAD - Soy marinated chicken, napa cabbage, purple cabbage, baby rainbow carrots, scallions, daikon sprouts, mandarin oranges, toasted cashews, sesame seeds, cilantro, sesame dressing

BABY KALE SALAD - Beet puree, baby kale, petit chard, goat cheese, fresh blueberries, crushed marcona almonds, raspberry vinaigrette dressing

CLASSIC CAESAR SALAD - Crisp romaine, shaved parmesan, house-made garlic croutons, anchovy-caesar dressing

SWEET POTATO SALAD - California kale, chickpeas, pickled red onion, apple cider vinaigrette

THAI BEEF SALAD - Marinated tri-tip, red onion, heirloom tomatoes, scallions, cucumber, green papaya, shaved carrots, toasted peanuts, cilantro, thai peanut dressing
(Add \$4 Per Person)



RECEPTION STATIONS

PASTA STATION | \$38 (Select two)

RIGATONI BOLOGNESE Fresh basil, parmesan cheese

PENNE PESTO Chicken sausage, sundried tomato, fresh basil

FARFALLE PRIMAVERA Seasonal vegetables, california olive oil, parmesan

BUTTERNUT SQUASH RAVIOLI Sage and brown butter

Served with breadsticks, crushed red pepper, and parmesan cheese

SLIDER STATION | \$38 (Select two)

BEEF SLIDER Aged cheddar cheese, curry ketchup, pickle, shaved onion, pretzel bun

BUFFALO CHICKEN SLIDER House-made buffalo sauce, shredded iceberg lettuce, pepper jack cheese, crispy onions, ranch dressing, potato bun

WILD MUSHROOM SLIDER Beef patty, truffle cheese, wild mushrooms, truffle aioli, brioche bun

SHREDDED PORK SLIDER House-made BBQ sauce, cabbage slaw, bread and butter pickle, crispy shallots, Hawaiian roll

MEATBALL SLIDER Fresh marinara, mozzarella, basil, parker roll

PLANT-BASED MEAT PATTY (add \$4 per person)

TACO STATION | \$39 (Select two)

CARNE ASADA Roasted sweet corn and guajillo relish

AL PASTOR Marinated pork, grilled pineapple, avocado cream

CHICKEN TINGA Pickled red onion, diced mango

NOPALES Grilled cactus, black beans, roasted corn, red peppers

CRISPY SHRIMP Coastal slaw (add \$4 per person)

Toppings to include: charred jalapeño, guacamole, salsa verde salsa roja, heirloom pico de gallo, crema, diced onions, pickled radish, cilantro, cotija cheese, shredded cabbage

MADE TO ORDER POKE* | \$40

(Attendant Required)

PROTEINS: Ahi Tuna, Atlantic Salmon, Imitation Crab, Tofu

CONDIMENTS: Scallions, Red Onion, Cucumber, Avocado, Sliced Radish, Seaweed, Cilantro, Serrano Chili, Crushed Macadamia Nuts, Masago, Sesame Seeds, Taro Chips and Sweet Potato Chips

SAUCES: Shoyu, Spicy Mayo, Eel Sauce, Ponzu

FLATBREAD STATION | \$38 (Select two)

HOT HONEY PEPPERONI

Mozzarella and ricotta cheeses, marinara

MARGHERITA

Mozzarella, marinara, sliced tomato, fresh basil

BBQ CHICKEN

Mozzarella, BBQ sauce, diced red onion, cilantro

FIG AND PROCUITTO

Burrata, arugula, olive oil, sea salt, honey

STIR FRY STATION | \$38 (Select two)

Sauteed broccoli with beef

Orange chicken

Vegetable chow mein

Sweet cashew chicken

Salt and pepper tofu

Kung Pao Shrimp (Add \$6 per person)

Served with steamed jasmine rice, brown rice, toasted peanuts, soy sauce, sriracha

CARVING STATIONS

CHEF ATTENDANT REQUIRED

SALMON WELLINGTON | \$30

Grilled Asparagus, Tarragon Cream

MALDON SALT CRUSTED MEDITERRANEAN SEA BASS | \$34

Braised artichokes, lemon-caper sauce

ROASTED WHOLE CHICKEN | \$28

Chimichurri, white beans, preserved lemon, flatbread

BAKED TURKEY BREAST | \$25

Scallion pancakes, spicy cucumber, hoisin, scallion

SMOKED PORK LOIN | \$28

Focaccia, grilled autumn slaw, giardinera, chili aioli

ROASTED BEEF STRIPLOIN | \$32

Traditional yorkshire pudding, sunchoke gratin, pickled cippolini onions

BEEF PRIME RIB | \$36

Roasted shallot vinaigrette, whipped potatoes, roasted parsnips

HERB CRUSTED LAMB RACK | \$34

Grilled broccolini, roasted spaghetti squash, mint sauce



All stations are prepared based on the total guarantee of guests. Stations require minimum guarantee of 25 guests. Unless specified, all serving sizes are 4 ounces per person. All reception stations are designed to be a maximum of 2 hours of service. Additional surcharge will apply for extended service. Chef's fee of \$350.00 Will apply per chef. All prices are subject to state sales tax and a service charge (currently 9.5% And 23%). Menus subject to change. Valid through december 31, 2023

FOOD TRUCKS

THE FAIRMONT CENTURY PLAZA IS PROUD TO PARTNER WITH 3B EVENTS TO PROVIDE OUR CUSTOMERS WITH A UNIQUE DINING EXPERIENCE THAT IS, QUINTESSENTIAL, LOS ANGELES!
PLEASE REACH OUT TO YOUR CONFERENCE SERVICES MANAGER FOR DETAILS.



All prices are subject to state sales tax and a service charge (currently 9.5% and 23%). Menus subject to change. Valid through December 31, 2023.

DESSERT STATIONS



THE PATISSERIE - \$28 per person

Assorted macarons
Mini éclairs
Mini chocolate mousse verrines
Classic and chocolate dipped madeleines
Assortment of Tarts

THE BAKE SHOP - \$29 per person

Assortment of cupcakes
Century plaza's signature meyer lemon cookies, chocolate chip, oatmeal, and white chocolate macadamia
Brownies
Blondies
Seasonal pies

ICE CREAM SHOP - \$32 per person (chef attendant required)

Assortment of ice cream and sorbets
Sauces: hot fudge, hot caramel, strawberry sauce
Toppings: whipped cream, dulce pearls and chocolate nibs, rainbow sprinkles, crushed oreo, mini m&m's, crushed peanuts, cherries
Served with classic cones, waffle cones and waffle bowls

THE CANDY SHOP - \$26 per person

Assorted candies, to include: gummies, jelly beans, sour candies, m&m's, reese's pieces, red vine, hershey kisses, york peppermint patties and assorted miniature chocolate bars

PLATED DINNER

ALL PLATED DINNERS INCLUDE PRE-SET WATER OR ICED TEA, FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE, ASSORTED HOT TEA SERVICE AND ASSORTED DINNER ROLLS/BREADS.

PLEASE SELECT ONE SOUP OR SALAD, ONE ENTRÉE, AND ONE DESSERT

SOUP

- VEGAN MINESTRONE - Garden vegetables, beans, basil pesto
- CREAMED TOMATO - Parmesan cheese croutons
- WILD MUSHROOM SOUP - Roasted maitake, champignon de paris, shiitake, fresh thyme
- FRENCH ONION - Gruyere cheese crouton, chives
- LOBSTER BISQUE - Cream sherry, petit lobster salad (add \$7 per person)

SALAD

- MARKET SPINACH - Cured tomato, pickled onions, walnuts, local goat cheese, bacon vinaigrette
- ROASTED CAULIFLOWER SALAD - Tri-color quinoa, garbanzo beans, dried apricots, citrus dressing
- ROASTED BEETS - Red pepper hummus, vegetable escabeche, harissa vinaigrette, young cress
- BOCCONCINI MOZZARELLA - Arugula, marinated tomatoes, caramelized onion, aged balsamic vinaigrette
- ORGANIC GREENS - Green goddess, crispy shallots, radish, fine herbs

CHICKEN

- PAN-ROASTED BREAST OF CHICKEN | \$108 - Sweet potato, haricot vert, baby carrots, thyme
- SEARED CHICKEN BREAST | \$106 - Potato gratin, heirloom carrots, chicken velouté

BEEF & LAMB

- SEARED SIRLOIN | \$112 - Porcini crusted, celeriac dauphinois, glazed vegetables, natural jus
- SAUTEED BEEF TENDERLOIN | \$128 - Mousseline whipped potatoes, asparagus, fennel, merlot sauce
- 12-HOUR BRAISED SHORT RIB | \$115 - Truffle mash, roasted seasonal mushrooms, brussel sprouts
- HERB CRUSTED RACK OF LAMB | \$132 - Spiced apple chutney, potato dauphinois, asparagus grain mustard sauce

SEAFOOD

- SAUTEED SEA BASS | \$132 - Braised cabbage and onions, new potatoes, caviar cream sauce
- MISO BAKED COD FILLET | \$128 - Shoyu rice pilaf, braised spinach, red curry butter sauce
- SAUTEED SALMON FILLET | \$120 - Thyme crushed potatoes, artichoke-fennel ragout, citrus sauce



Plated dinners are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Each menu has a minimum guarantee of 50 persons. 1-49 Guests, add an additional \$10 per person. All prices subject to state sales tax and a service charge (currently 9.5% And 23%). Menus subject to change, valid through December 31, 2023.

PLATED DINNER

ALL PLATED DINNERS INCLUDE PRE-SET WATER OR ICED TEA, FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE, ASSORTED HOT TEA SERVICE AND ASSORTED DINNER ROLLS/BREADS.

PLEASE SELECT ONE SOUP OR SALAD, ONE ENTRÉE, AND ONE DESSERT

VEGETARIAN

- HANDCUT PAPPARDELLE | \$106 - Mushroom bolognese, stracchino cheese, walnuts
- BAKED RICOTTA SHELLS | \$106 - Roasted garlic, gorgonzola cream, kalamata olive breadcrumbs
- ROASTED CAULIFLOWER STEAK | \$106 - Saffron rice pilaf, braised vegetables, pine nuts, green pea sauce
- FRIED CHICKPEA LOAF | \$106 - Tri-color quinoa, baby vegetables, carrot espuma

DUO ENTREES

- BRAISED BEEF SHORT RIB AND SCALLOPS | \$132 - Glazed carrots, citrus peas, red wine jus
- PAN SEARED BEEF FILET AND JUMBO SHRIMP | \$136 - Tomato compote, potato gratin, creamed spinach, demi glace
- TENDERLION OF BEEF AND HONEY GLAZED SALMON | \$136 - Roasted wild mushrooms, whipped potato puree, grilled asparagus, red wine reduction
- HERB-MARINATED CHICKEN AND JUMBO PRAWNS | \$130 - Crushed fingerling potatoes, grilled asparagus, lemon-caper sauce

DESSERT

- CITRUS TART - Honey crème fraîche
- CARAMELIZED WHITE CHOCOLATE - Pear, bourbon malted cream, rye streusel
- BITTER CHOCOLATE MOUSSE - Candied orange, crème anglaise
- NEW YORK CHEESECAKE - Strawberries and mixed berry coulis
- CHOCOLATE GANACHE BAR - Pecan brownie, milk chocolate, coffee
- HAZELNUT "MONT BLANC" - Blackberry jam, hazelnut sable, blackberry tuile
- SOFT YOGURT MERINGUE - Poached pear, sesame, sangria
- MATCHA OPERA - Opalys, orange, passion fruit
- DARK CHOCOLATE TIRAMISU - Espresso, chocolate tuile, berries



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DINNER BUFFET

ALL DINNER BUFFETS ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE, AND ASSORTED HOT TEAS.

PLEASE SELECT ONE SOUP OR SALAD, ONE ENTRÉE AND ONE DESSERT.

OLYMPIC – \$148

SOUP

- WILD MUSHROOM SOUP - Roasted maitake, champignon de paris, shiitake, fresh thyme

STARTER

- KALE, MIXED GREENS, SPINACH - Olives, grains, sprouts, tomatoes, goddess vinaigrette
- ASSORTED CHARCUTERIE - Pickles, marinated olives, mustards, spreads

ENTRÉE

- WHOLE ROASTED CHICKEN - Roasted garlic, lemon
- BRAISED SHORTRIB - Roasted shallot vinaigrette

SIDES

- BLISTERED SHISHITO PEPPERS
- POLENTA AND WILD MUSHROOMS
- ROASTED VEGETABLES - Tonnato sauce
- WHIPPED POTATOES

DESSERT

- SEASONAL FRUIT CLAFOUTIS
- CHOCOLATE PAVLOVA - Berries
- POACHED FRUITS - Honey labneh

PICO – \$152

SOUP

- CREAMED TOMATO - Parmesan Cheese Croutons

STARTER

- ORGANIC GREENS - Pickled squash, country ham, burrata, caramelized endive
- BABY TURNIPS - Roasted broccoli, mixed herbs, cashews, pecorino, tahini yogurt

ENTRÉE

- ROASTED BEEF - Red wine jus, chimichurri
- HERBCRUSTED FREE RANGE CHICKEN BREAST - Marinated tomato, roasted leeks, chardonnay chicken jus

SIDES

- ROASTED OYSTER MUSHROOM GNOCCHI Spinach pesto, tomato, ricotta
- GRILLED VEGETABLES - Garlic yogurt, almond salsa verde
- BRAISED CHICKPEA - Kale, pancetta

DESSERT

- YOGURT CAKE - Preserved fruit, maple chantilly, thyme
- CHOCOLATE MOUSSE - Cocoa nib, caramel sauce
- CITRUS AND BERRIES - Honey fromage blanc

DINNER BUFFET

ALL DINNER BUFFETS ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED HOT TEAS.

PLEASE SELECT ONE SOUP OR SALAD, ONE ENTRÉE AND ONE DESSERT.

CITY OF STARS – \$158

STARTER

- LITTLE GEMS - Avocado, mixed herbs, pine nuts, tahini yogurt dressing
- SMOKED BEETS - Point Reyes blue cheese, cherry chutney
- MARINATED TOMATOES - Fromage blanc, fennel jam
- GRILLED AND ROASTED VEGETABLES - Buttermilk ranch, roasted carrot hummus, eggplant dip

ENTRÉE

- BAKED SALMON - Grapefruit, fennel, fresh herbs, chili oil
- CHICKEN CONFIT - Preserved pickled oranges, herbed spetzel
- BRAISED BEEF SHORT RIBS - Crushed sunchokes, charred onion jus

SIDES

- BABY NEW POTATOES - Butter, chives, dill, lemon, vegetable stock
- BROCCOLINI - Garlic, clarified butter

DESSERT

- PEAR TART - Soft honey meringue, almonds
- CITRUS UPSIDE DOWN CAKE - Vanilla crème fraîche
- CRUNCHY CHOUX - Caramelized white chocolate, roasted banana cream



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HOURLY BAR PACKAGES

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. TABLESIDE WINE SERVICE IS EXCLUDED FROM HOSTED BAR PACKAGES. PRICED PER PERSON, PER HOUR EXCLUSIVE OF BARTENDER FEES. EVERY 75 GUESTS REQUIRES (1) BARTENDER AT THE RATE OF \$350 EACH FOR MAXIMUM OF (4) HOURS.

PREMIUM BAR

One Hour \$29 | Two Hours \$43 | Three Hours \$57 | Four Hours \$64

SPIRITS

Vodka | Finlandia
Gin | Beefeater
Rum | Bacardi Superior
Bourbon | Jack Daniels
Rye | Jim Beam Rye
Scotch | Famous Grouse
Tequila | Sauza Hornitos Plata
Vermouth | Martini & Rossi

BEER

Domestic | Imported

WINE

Sparkling | Chandon
White | Benziger Chardonnay, Benziger
Sauvignon Blanc
Red | Benziger Cabernet Sauvignon

SUPER PREMIUM BAR

One Hour \$33 | Two Hours \$54 | Three Hours \$66 | Four Hours \$79

SPIRITS

Vodka | Tito's
Gin | Sipsmith
Rum | Bacardi Superior & Bacardi 8yr Reserva
Bourbon | Maker's Mark
Rye | Old Overholt Rye
Scotch | Dewar's 12yr
Tequila | El Tesoro Silver
Vermouth | Noilly Prat

BEER

Domestic | Imported

WINE

Sparkling | Chandon
White | La Crema Chardonnay
Red | La Crema Pinot Noir

LUXURY BAR

One Hour \$35 | Two Hours \$58 | Three Hours \$70 | Four Hours \$84

SPIRITS

Vodka | Absolut Elyx & Belvedere
Gin | Sipsmith
Rum | Bacardi Superior & Bacardi 10yr
Gran Reserva
Bourbon | Basil Hayden's
Rye | Knob Creek Rye
Scotch | The Macallan 12yr
Tequila | Tres Generaciones - Blanco,
Reposado, Añejo
Vermouth | Noilly Prat

BEER

Domestic | Imported

WINE

Sparkling | Veuve Clicquot
White | Stag's Leap Chardonnay
Red | Daou Cabernet Sauvignon

BEER & WINE BARS

PREMIUM BEER AND WINE

One Hour \$24 | Two Hours \$38 | Three Hours \$54 | Four Hours \$68

DOMESTIC & IMPORTED BEER

WINE Chandon, Benziger Sauvignon Blanc, Benziger Cabernet Sauvignon

SUPER PREMIUM BEER AND WINE

One Hour \$28 | Two Hours \$44 | Three Hours \$58 | Four Hours \$74

DOMESTIC & IMPORTED BEER

WINE Chandon, La Crema Chardonnay, La Crema Pinot Noir

LUXURY BEER AND WINE

One Hour \$28 | Two Hours \$44 | Three Hours \$58 | Four Hours \$74

DOMESTIC & IMPORTED BEER

WINE Chandon, La Crema Chardonnay, La Crema Pinot Noir

BARS ON CONSUMPTION

PRICED PER PERSON, EXCLUSIVE OF BARTENDER FEES. EVERY 75 GUESTS REQUIRES (1) BARTENDER AT THE RATE OF \$350 EACH FOR MAXIMUM OF (4) HOURS. WINE SUBSTITUTIONS MAY INCREASE THE PER PERSON COST. TABLESIDE WINE SERVICE IS EXCLUDED FROM HOSTED BAR PACKAGES.

HOSTED CONSUMPTION BAR

- PREMIUM SPIRITS | \$17
- SUPER PREMIUM SPIRITS | \$20
- LUXURY SPIRITS | \$22
- SPARKLING WINE: PREMIUM \$19 | SUPER PREMIUM \$20
- CALIFORNIA WINE: PREMIUM \$19 | SUPER PREMIUM \$20
- IMPORTED BEER | \$15
- DOMESTIC BEER | \$12
- RED BULL ENERGY DRINKS | \$9
- MINERAL WATER | \$9
- SOFT DRINKS & JUICES | \$9

CASH BAR

- PREMIUM SPIRITS | \$19
- SUPER PREMIUM SPIRITS | \$22
- LUXURY SPIRITS | \$24
- SPARKLING WINE: PREMIUM \$20 | SUPER PREMIUM \$22
- CALIFORNIA WINE: PREMIUM \$20 | SUPER PREMIUM \$22
- IMPORTED BEER | \$17
- DOMESTIC BEER | \$14
- RED BULL ENERGY DRINKS | \$10
- MINERAL WATER | \$10
- SOFT DRINKS & JUICES | \$10

WINE LIST

SPARKLING

- \$55 | GAMBINO Prosecco
- \$87 | CHANDON BRUT NV
- \$180 | VEUVE CLICQUOT "YELLOW LABEL" BRUT NV
- \$200 | MOËT AND CHANDON BRUT NV

WHITE

- \$60 | BENZIGER Sauvignon Blanc
- \$74 | LA CREMA Chardonnay
- \$102 | STAG'S LEAP Chardonnay

ROSÉ

- \$70 | CHATEAU D'ESCLANS WHISPERING ANGEL Rosé

RED

- \$60 | BENZIGER Cabernet Sauvignon
- \$85 | LA CREMA Pinot Noir
- \$98 | DAOU Cabernet Sauvignon



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EVENT INFORMATION



PROVIDED BY FAIRMONT CENTURY PLAZA

FLOOR LENGTH WHITE LINENS AND NAPKINS

66" ROUND TABLES

6' LINENLESS TABLES AND LINENLESS SQUARE COCKTAIL TABLES

BARS AND BACKBAR

BANQUET CHAIRS

GLASSWARE, FLATWARE AND CHINA

MISCELLANEOUS

COAT CHECK ATTENDANT | \$350

Per Attendant, Per 4 Hour Period

BARTENDER | \$350

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 ENCORE

Fairmont
CENTURY PLAZA