

2012 BAR MENUS



Each Kimpton Hotel & Restaurant has a distinct personality and a soul of its own – a story

The stories are varied and colorful; wine, art, literature, well-being, and architecture to name a few. Each unique story promises adventure, inspiration, and delightful surprises while offering the familiarity and style of the Kimpton Hotels brand.

The story of Hotel Solamar is Sun & Sea

A poetic combination of sol and mar, the Spanish words for sun and sea, Hotel Solamar is a name that captures the allure of its San Diego setting – an area rich with the sun and proximity to the ocean. Hotel Solamar is the epitome of urban coastal chic. The décor, radiating light and warmth, is only eclipsed by the sunny personalities of the staff with their bright smiles and a welcoming spirit.

From sunrise to sunset, the goal of the day is fun and ease – even for business travelers – in a setting of style and comfort. As the sun sets... the daylight may fade, but the heat continues well into the evening with a lively and sophisticated scene at LOUNGEsix on Solamar Terrace or coastal California dining at Jsix Restaurant. From check-in to check-out, Hotel Solamar is the equivalent of calm waters and sunny skies.

Executive Chef Christian Graves

The culinary mission at Hotel Solamar and Jsix Restaurant is to bring the Artisan touch to every dining experience. Cooking fresh from the farm and utilizing all-natural hormone free beef and chicken with 100% sustainable seafood insures that we are not only making food that tastes good but cooking from an environmentally non-intrusive and eco friendly way. Procuring vegetables and meat from local farms means healthier more nutrient rich food and a smaller carbon footprint. Once procured the chefs begin their work making everything in-house from breads and vinegars to pastas and even salamis truly creating the Artisan touch.

435 6th Avenue
San Diego, CA 92101
619.819.9500Main
www.hotelsolamar.com

Prices do not include 18.5% Gratuity and a 3.5% Administrative Fee and 7.75% State tax
Menu items and prices are subject to change

Revised 03.31.11

GENERAL INFORMATION

MENU SELECTION

Menus and details for your event should be finalized at least two (2) weeks prior to your event date. The menu selections found herein are our most popular items. To expand the variety our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per banquet meal. Multiple choice menus are subject to an additional charge. Taste meals are offered to contracted events of 75 guests or more. Tasting will be held one to months prior to the event, Wednesdays – Fridays from 11am-3pm. Menu items and pricing is subject to change.

BEVERAGE AND BAR SERVICE

The hotel offers a complete selection of beverages including non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special permission from the hotel. The hotel will assess a Corkage Fee of \$16.00 per bottle for all Wine or Champagne brought in for an event. Minimum Bar guarantees will apply to all cash bars and if not reached, a \$150.00 labor charge per bar will be added.

GUARANTEES

A final confirmation or “guarantee” of your anticipated number of guests must be communicated to your event manager no later than (3) business days prior to your scheduled event. Your minimum guarantee of attendance must be at least 75% of your expected number of guest as per your contract. The guarantee is not subject to reduction. Within 72 hours, we can accept increases in the number expected; however, with decreases in guest counts we must charge the guarantee number. If no guarantee is received your original estimate or actual number of guests whichever is greater will be used for billing. The Hotel Solamar will be prepared to serve 3% in excess of the guaranteed number of guests. A surcharge may apply if the final attendance is in excess of 5% of the guarantee received.

GRATUITY

A 18.5% gratuity and a 4.5% administrative fee and applicable state sales tax will be added to all food and beverage and audio visual charges. Please keep in mind that the service charge is taxable by California state law.

LABOR CHARGE

A labor fee may apply in instances where there is excessive clean up or damage to the property. If an event exceeds the agreed upon time, any overtime wages or other expenses incurred will be the responsibility of the patron. A \$75.00 labor charge will be added if the final guarantee or attendance is less than the required minimum.

PARKING

The hotel provides Valet parking. Additional parking services are available in the area. Rates are subject to change.

CANCELLATION

Requested deposits are non-refundable. In the event of a cancellation, a penalty fee may be applicable.

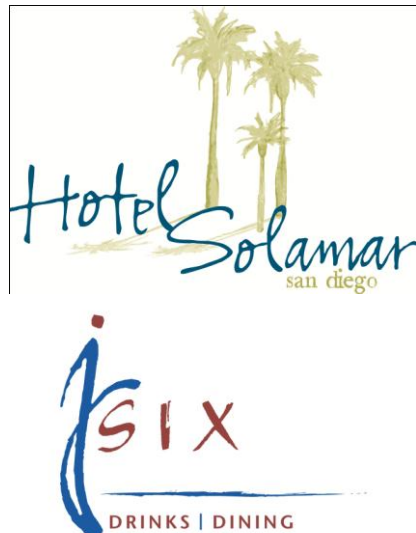
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BEVERAGE MENU



A Bartender fee of \$150.00 will be assessed if bar revenue does not exceed \$500.00 per bar

Additional Bartenders are available at \$75 per hour.

CASH BARS:

Beer Selection	\$7.00
Deluxe Brand Cocktails	\$9.00
Premium Brand Cocktails	\$10.00
House Wine Selection	\$9.00
Soft Drinks	\$5.00
Mineral Water	\$5.00
Bottled Juice	\$5.00
Martinis	\$11.00
Cordials	\$11.00

HOSTED BARS:

Beer Selection	\$6.00
Deluxe Brand Cocktails	\$9.00
Premium Brand Cocktails	\$12.00
House Wine Selection	\$9.00
Soft Drinks	\$4.25
Mineral Water	\$4.25
Bottled Juice	\$4.25
Martinis	\$12.00
Cordials	\$10.00

HOSTED BAR PACKAGES

	SELECT BRANDS	PREMIUM BRANDS	BEER / WINE
One Hour Service:	\$20.00 per person	\$21.00 per person	\$16.00 per person
Second Hour:	\$16.00 per person	\$18.00 per person	\$12.00 per person
Additional Hours:	\$12.00 per person	\$15.00 per person	\$10.00 per person

PUNCH:	Champagne	\$54.00 per gallon
	Martinellis Apple Cider	\$14.00 per bottle

Beers:	Sam Adams Light, Corona, Bud Light, Red Stripe
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Deluxe Brands:	Seagram's Vodka, Skyy Citroen Vodka, Seagram's Gin, Grant's Scotch Bacardi Rum, Jim Beam Bourbon, Tio Pepe Tequila, Raynal Brandy,
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Premium Brands:	Ketel One Vodka, Ketel One Citroen Vodka, Bombay Sapphire Gin, Sauza Hornitos Tequila, Captain Morgan Rum, Myers Rum, Jack Daniels Whiskey, Johnnie Walker Red
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House Wines:	Beringer Founders Reserve Cabernet Sauvignon, Estancia Chardonnay, Estancia Pinot Noir
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Cordials:	Amaretto Disaronno, Bailey's Irish Cream, Kahlua, Molinari Sambuca, Grand Marnier
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WINE MENU

Wine Menu can vary with similar varietals without prior notice. Additional wines, sparkling wines and champagnes may be special ordered.

WHITES

TRINITY OAKS CHARDONNAY (HOUSE), MONTEREY **\$30.00**

This medium-bodied Chardonnay has a bright aroma of green apples and citrus, enhanced by crisp acidity and touch of oak. This well-balanced Chardonnay makes an ideal accompaniment to fish and poultry dishes, salads and vegetarian entrees.

TRUE EARTH CHARDONNAY **\$47.00**

This Organic Chardonnay has a crisp acidity with complex varietal aromas. Melons and sweet country apples on the nose, with citrus and apple pear flavors.

KIM CRAWFORD SAUVIGNON BLANC **\$50.00**

Lifted aromatics of tropical fruits combined with the traditional nettle and herbaceous aromas of Marlborough Sauvignon Blanc. Ideally suited to asparagus, oysters and summer salads.

SPARKLING WINES

GLORIA FERRER, ROYAL CUVÉE, CARNEROS ESTATE **\$36.00**

Aromas of lemon, papaya and kirsch, underscored by fresh brioche. On the palate, a cascade of fine bubbles guides Asian pear, red berries and roasted nut flavors through a long finish.

PIPER SONOMA BRUT **\$34.00**

Medium dry sparkling wine with a creamy citrus texture.

REDS

TUNNEL OF ELMS CABERNET (HOUSE) **\$30.00**

Named for the beautiful row of trees planted by the Beringer Brothers to mark the entrance to their iconic winery and estate. This Cabernet Sauvignon is blended with Cabernet Franc for fruit forwardness, Syrah to layer the wine with herbal and spice nuances and Petite Syrah to add the complexity of earthiness and spice.

SOLAIRE CABERNET **\$40.00**

Robert Mondavi Solaire Cabernet Sauvignon shows all the hallmarks of great Paso Robles fruit. This full-bodied wine displays aromas of blackberry, cassis, and sweet dark fruits, with flavors of blackberries and plum supported by ripe tannins and integrated, sweet vanilla oak.

JARGON PINOT NOIR **\$40.00**

Bright and seductive flavors of black cherry with a hint of strawberries, cola and dark tobacco. On the palate, this wine has a smooth silky texture, followed by mild tannins that deliver structure and complexity. This is a generously fruit-driven wine with a great balance of harmony and astringency.

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