

2012 CATERING 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 Kimpton Hotels and Restaurants.

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.

GENERAL INFORMATION



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

MENU SELECTION

Menus and details for your event should be finalized at least three (3) weeks prior to your event date. 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. 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 advanced authorization from the hotel. The hotel will assess a negotiated corkage fee 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 bartender fee per bar will be added.

GUARANTEES

The Hotel requires a final confirmation or "guarantee" of your guests attendance per meal no later than (5) business days prior to your scheduled event. Should your final guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction however we can accept increases in the number expected up to 24 hours prior to the event. If no guarantee is received your original expected attendance per contract will be used for attendance and billing. The Hotel Solamar will be prepared to serve 3% in excess of the guaranteed number of guests. A per person 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

Labor fees may apply in instances where there is excessive clean-up to the property or if the event exceeds the agreed upon time. The Hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the Group. Please note that chef attendant and bartender fees may apply based upon menu selections.

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 based upon the original contract.

Please advise catering of any food allergies prior to your event.

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Revised 12/19/11



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CONTINENTAL / BREAKFASTS

All Continental and Plated Breakfasts are served with Freshly Squeezed Juice, Basket of Breakfast Pastries, Sweet Butter and Fruit Preserves and Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas

Minimum of 15 Guests

CONTINENTAL BREAKFASTS

HEALTH AND WELLNESS CONTINENTAL BREAKFAST

\$24.00 per person

Fruit and Nut Breakfast Breads
 Sliced Seasonal Fruit and Berries
 Assorted Breakfast Bars
 Granola and 2% Milk
 Assorted Low-Fat Yogurts

BOARDROOM CONTINENTAL BREAKFAST

\$23.00 per person

Sliced Seasonal Fruit and Berries
 Bagels and Cream Cheese
 Sweet Butter and Fruit Preserves

PLATED BREAKFAST

BARRIO LOGAN

\$28.00 per person

Fried egg, Chorizo with Crispy Potatoes,
 Arugula, Tomato, and Queso fresco.

Eggs Benedict

\$28.00 per person

English Muffin, Canadian Bacon
 Poached Eggs with Hollandaise Sauce
 Substitute Dungeness Crab (\$5 extra per person)

ALL AMERICAN BREAKFAST

\$25.00 per person

Fresh Scrambled Eggs, Apple Smoked Bacon,
 Crispy Rosemary Red Breakfast Potatoes

****Egg White substitutes available upon request****

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BUFFET BREAKFAST SELECTION

All Buffet Breakfasts are served with Freshly Squeezed Juice, Basket of Breakfast Pastries, Sweet Butter and Fruit Preserves and Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas

Minimum of 15 Guests
Prices based on one and one half hour of service

SOLAR-FLARE BUFFET BRUNCH (Minimum of 25 Guests) \$48.00 per person

Fresh Seasonal Fruit Tray
Assorted Breakfast Pastries with Sweet Butter & Fruit Preserves
Selection of Kosher Bagels with Lox, Cream Cheese & Traditional Accompaniments
French Toast with Fresh Berries and Raspberry Coulis
Apple Smoked Bacon and Grilled Artisan Ham
Roast Potatoes with Rosemary and Caramelized Onions
Hobo's Eggs with Sausage, Cheddar Cheese, Green Onion, and Spinach
(With Smoked Salmon add \$3.00; with Dungeness Crab Cake add \$5.00)
Add a Roast Beef Carving Station with Silver Dollar Rolls, Horseradish and Au jus for an
Additional \$8.00 per person

HEALTH AND WELLNESS BREAKFAST BUFFET \$36.00 per person

Freshly Baked Fruit and Nut Breakfast Breads
Fresh Fruit Smoothies prepared with Soy Milk
House made Honeycomb Yogurt with **Jsix** Granola
Steel Cut Irish Oatmeal with Brown Sugar and Golden Raisins
Whole Wheat Pancakes with Fresh Fruit Compote
House made Turkey-Apple Sausage

SOLAMAR BREAKFAST BUFFET \$34.00 per person

Sliced Fresh Seasonal Fruits
Granola and 2% Milk, Assortment of Low Fat Yogurts
Scrambled Eggs with Sonoma Jack Cheese and Salsa Fresca
Jsix Chilaquiles with Guajillo Chili Sauce, Natural Chicken Breast, Queso Fresco and Crema and Potatoes Solamar

FLAVORS OF THE BORDER \$32.00 per person

Fresh bake Corn Muffins and Cinnamon Churros
Assorted Fruit Pastries
Assorted Individual Yogurts
Mexican Eggs Benedict with Avocado and Cilantro, Onion, and Salsa
Crispy Bacon or Country Sausage
Crispy Potatoes with Chorizo

COUNTRY BREAKFAST BUFFET \$28.00 per person

Sliced Fresh Seasonal Fruits and Berries
Scrambled Eggs with Sweet Tomatoes and Chives
Apple-Smoked Bacon *or* Country Sausage
Potatoes Solamar

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BREAKFAST ENHANCEMENTS

Items sold ala carte or as an enhancement per person to Breakfast Buffets or Continental Breakfasts

* Minimum 15 Guests

* \$150.00 Attendant Fee applies

KOSHER BAGELS \$14.00 per person
With House Smoked Salmon, Cream Cheese and Traditional Accompaniments

SOLAMAR BREAKFAST BURRITO \$8.00 per person
Warm Flour Tortilla with Scrambled Eggs, House made Sausage, Potatoes and Sonoma Jack Cheese served with Sour Cream and Salsa Fresca

***OMELET BAR** \$7.00 per person
Cooked to Order with your choice of White Cheddar Cheese, Artisan Ham, Sausage, Crumbled Bacon, Mushrooms, Scallions, Tomatoes, Bell Peppers and Spinach.

SOLAMAR BREAKFAST SANDWICH \$7.00 per person
Served on a Croissant with Scrambled Eggs, Artisan Ham *or* Apple Smoked Bacon and Vermont White Cheddar

CALIFORNIA STYLE BENEDICT \$6.00 per person
With Heirloom Tomato and Avocado
(With Ham add \$2.00, with Smoked Salmon add \$3.00, with Dungeness Crab Cake add \$5.00)

HOT OFF THE GRIDDLE PANCAKES \$6.00 per person
With Warm Maple Syrup (Buttermilk, Blueberry or Buckwheat)

GRILLED ARTISAN HAM or HOUSE-MADE CHORIZO SAUSAGE \$6.00 per person

SCRAMBLED EGGS WITH SALSA FRESCA \$6.00 per person

APPLE SMOKED BACON OR TURKEY APPLE SAUSAGE \$5.00 per person

FRESH SLICED FRUITS AND BERRIES (serves 25 ppl) \$175.00 per platter

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A LA CARTE

BEVERAGES

VitaCoco 100% Coconut Water	\$8.00 each
Red Bull Energy Drink	\$7.00 each
Assorted Bottled Soft Drinks (Charged per consumption)	\$5.00 each
Bottled Juices (Charged per consumption)	\$5.00 each
Bottled Water (Charged per consumption)	\$5.00 each
Freshly Brewed Coffee, Decaffeinated Coffee, or Premium Leaf Teas	\$77.00 per gallon
Fresh Fruit Smoothies made with Seasonal Fresh Fruit and Berries, Soy Milk and Yogurt	\$48.00 per carafe
Muddy Leaf Premium Leaf Iced Teas	\$45.00 per gallon
Lemonade	\$45.00 per gallon
Freshly Squeezed Orange or Grapefruit Juice	\$45.00 per carafe
Cranberry or Tomato Juice	\$45.00 per carafe

FRESH BAKERY ASSORTMENTS

Assorted Breakfast Breads	\$68.00 per dozen
Assorted Bagels with Cream Cheese	\$60.00 per dozen
Lemon or Cranberry Bars	\$52.00 per dozen
Chocolate Fudge Brownies	\$45.00 per dozen
Assorted Jumbo Cookies	\$42.00 per dozen
Biscotti (Plain or Chocolate)	\$36.00 per dozen

ASSORTED SNACKS

Haagen-Dazs Ice Cream Bars	\$10.00 each
Sliced Fresh Fruit and Berries	\$7.00 per person
Guacamole and Tortilla chips	\$6.00 per person
Trail Mix	\$5.00 per person
Assorted Mixed Nuts	\$5.00 per person
Assorted Candy Bars and Granola Bars	\$4.50 per person
Potato Chips wit Onion Dip	\$4.00 per person
Tri-Colored Tortilla chips with Salsa	\$4.00 per person
Macaroons	\$4.00 per person
Individual Bags of Potato Chips or Pretzels	\$3.50 per person
Chocolate Dipped Biscotti	\$3.50 per person
Whole Seasonal Fresh Fruit	\$2.50 per person



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SPECIALTY BREAKS

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WINE ALL THE TIME \$38.00 per person
Seasonal Fresh Vegetables with Dip, Imported & Domestic Cheeses, and House cured Smoked Meats & Salamis with Crackers and Sliced Baguettes
House Select California Wines (Red & White)

HEALTHY & HAPPY \$22.00 per person
Sliced Seasonal Fresh Fruits, Bowl of locally grown Berries, Fresh fruit Yogurt
Organic Energizer Trail Mix, Low Fat Granola Bars, Freshly Squeezed Juice,
Chilled Organic Green Tea, Coffee, Decaf Coffee and Loose Organic Teas

PADRE PACK \$22.00 per person
Fresh Popped Popcorn, "Hot" Soft Pretzels with Mustard, Individual Bags of Cracker Jacks & Peanuts, Root Beer and Fresh Squeezed Lemonade

TEE TIME \$21.00 per person
Fresh Brewed Iced Tea and Fresh Squeezed Lemonade served with Sliced Lemons and Fresh Mint Leaves, Sliced Seasonal Fruit, Fresh Baked Sugar Cane Cookies and Lemon Bars

CUPCAKES, CUPCAKES \$20.00 per person
Vanilla lemon, Carrot Cake, Banana & Chocolate Cupcakes with Cream Frostings
Freshly brewed Coffee, Decaf Coffee, Premium Leaf Tea

I SCREAM, YOU SCREAM \$18.00 per person
Ice Cream Sundae Bar: Vanilla Bean Ice Cream served with Hot Fudge, Caramel Sauce, and Fresh Strawberry sauce, Caramelized Hazelnuts, Whipped Cream, Chocolate Shavings and Cones

JAVA JITTERS \$18.00 per person
Freshly Brewed Regular Coffee & Decaffeinated Coffee, Whipped Cream, Chocolate Shavings, Served with Biscotti and Éclairs

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ALL DAY MEETING PACKAGE

SOLAMAR ALL DAY MEETING PACKAGE

\$73.00 per person

Minimum 15 guests

CONTINENTAL BREAKFAST

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas

Please select three of the following items

Freshly Baked Breakfast Pastries

Fresh Bagels & Cream Cheese

Fresh Sliced Seasonal Fruits & Berries

Assorted Yogurts & Granola

Assorted Breakfast Cereals with Regular & Skim Milk

MORNING BREAK

Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas,

VitaCoco 100% Coconut Water, Bottled Water and Soft Drinks

LUNCH – SELECT EITHER A BUFFET OR PLATED LUNCHEON

All Lunches are accompanied by Freshly Brewed Coffee, Decaffeinated Coffee and Iced Premium Leaf Teas

BUFFET - SOLAMAR DELI

Soup – Chef's Whim

Mixed Green Salad with Spicy Dijon Vinaigrette or Balsamic Bleu Cheese

Dill Potato Salad with Seasonal Veggies and Herbs

Hand Crafted Salamis, Cured Meats and Cheeses

Rustic Egg Salad with Bacon Aioli or Curried Chicken Salad

Vegetable Accompaniments including Olives, House Pickles,

Fresh Tomato, Red Onion and Lettuce

Artisan Breads and Rolls, Condiments

Selection of Fresh Baked Cookies and Brownies

PLATED - ROSEMARY CHICKEN LUNCHEON

Garlic Herb Crusted Free Range Chicken with JSix Garden Herbs

Seasonal Vegetables, Parmesan infused Whipped Potatoes and Natural Jus

Chef's Selection of Dessert

AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas

VitaCoco 100% Coconut Water, Bottled Water and Soft Drinks

Please Select Two of the Following

Whole Fresh Seasonal Fruit

Brownies

Assorted Cookies

Granola Bars

Pretzels

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ALL DAY MEETING PACKAGES



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MASTERS PACKAGE

Minimum 15 Guests

\$58.00 per person

MORNING BEGINNINGS

House-made Breakfast Bakeries to include Banana Walnut Bread & Carrot Bran Muffins
Sliced Fresh Fruit, locally grown Berries
Natural and Fresh flavored Yogurts & Non Fat Yogurts
Freshly Squeezed Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Tea

TAKE A BREAK

Organic Trail Mix and Assorted Low Fat Granola Bars
Soy Fruit Smoothies
Organic Iced Green Tea
Freshly Brewed Coffee, Decaffeinated Coffee and Select Organic Teas

NOON RECESS

Artisan Cheese Board with Imported & Domestic Cheeses
Artisan Bread and Crackers
Organic Mixed Greens, with Honey Dijon Vinaigrette
Charcuterie Plate of house-cured Salami's & Meats with whole Grain Mustard
Boneless Chicken Breast Salad, with Arugula, Spinach, and Garden grown Herbs
Vegetable Ratatouille Marinated in White Balsamic and Basil Dressing
Greek Yogurt and Pears
Fresh Lemonade

IT'S ALMOST OVER

Frozen Chocolate Banana's
House made raw Cane Sugar Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, Premium Leaf Tea and Chocolate Milk

VIRTUOSO PACKAGE

Minimum 15 Guests

\$44.00 per person

AM BREAK

Assorted Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas

MID-MORNING

Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas
VitaCoco 100% Coconut Water, Bottled Fruit Juices and Bottled Waters

LUNCH

Assorted Pre-made Deli Sandwiches, Potato Chips, Kosher Dill Pickle
Freshly Baked Cookies
VitaCoco 100% Coconut Water, Assorted Soft Drinks, Bottled Waters

PM BREAK

Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas
Brownies
Lemonade

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