

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



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.

Prices do not include 18.5% Gratuity and a 4.5% Administrative Fee and 7.75% State tax
Menu items and prices are subject to change

Revised 12/19/11

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SUN, SEA & MOON MENUS

DESIGNED FOR SOLAMAR TERRACE

Special events prepared fresh by our Chef attendants
Minimum 25 Guests
\$150.00 per Chef Attendant, Served Reception Style

THE NIGHTLIFE (Minimum 50 Guests)

\$95.00 per person

Includes Ice Sculpture, Martini Luge

Mini Beef Wellington's on Sourdough Split Rolls
Spicy grilled sliced Citrus Skirt Steak
Thai Beef Lettuce Wraps with toasted Peanuts, Ginger and Thai Chilies
Red Wine soaked sliced Beef Tenderloin with Black Olive Vinaigrette
Seared Rare Beef with Pt. Reyes Bleu Cheese and Onion Jam
Mini Cheese Sliders with Condiments
Crispy Short rib Beef Raviolis
Decadent mini Sweets and Chocolates
Selected Martini's

THE COASTAL SEA

\$86.00 per person

Shrimp and Crab Ceviche served with Fresh Local Avocado,
Selection of Salsas and Fresh Tortilla Chips
Hearts of Romaine Salad with Chipotle-Lime Vinaigrette, Sweet Tomatoes, Cotija Cheese
Pepittos Crispy Tortilla
Traditional Style Refried Beans
Grilled and Fried Local Fish served with Fresh Tortillas, Cabbage,
Salsas and Cilantro Lime Crema
Adobo Crusted Grilled Skirt Steak with Fresh Tortillas and
Selection of Fresh and Roasted Salsas
Puerto Nuevo Style Lobster split in Half and Grilled with Lime Butter
Fresh Corn on the Cob with Cilantro Butter, Cotija Cheese and Ground Chilies Dust
Chef's Selection of Dessert Featuring Housemade Confections and Seasonal Local Fruit

THE CITY SUN

\$75.00 per person

BBQ Oysters with Paprika Herb Butter
Chipotle-Honey Glazed Shrimp Skewers
Mixed Green Salad featuring Peterson Farms Organic Greens
Warm Potato Salad with Whole Grain Mustard Vinaigrette and Haricot Verts
Slow Cooked Heirloom Baked Beans
Fresh Seasonal Grilled Fruit with Honey Glaze and Pt. Reyes Blue Cheese
Whole Grilled Salmon with Fresh Herbs, Blistered Lemon and French Butter Sauce
Chili Rubbed Santa Maria Style Tri Tip with a selection of Fresh and Roast Salsas
Grilled Pound Cake with a variety of Fresh Seasonal Fruits, Vahlrona Chocolate,
Whipped Mascarpone Cheese and Fresh Whipped Cream

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PLATED DINNER

A

Three Course Minimum (Minimum of 15 Guests)

All plated dinner menu selections are prepared using the freshest local ingredients

Entrees include Chef's Fresh Seasonal Vegetarian Option and Appropriate Accompaniment, Artisan Breads and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas

AMUSE BOUCHE

Chef's selection of a petite savory bite to begin your experience

FIRST COURSE (Please Select One Soup or Salad Item)

SALAD

Peterson Farms Organic Mixed Greens with Goat Cheese,

Dried figs, and Pine nuts

Caesar Salad with Hearts of Romaine, Shaved Parmesan, Preserved Lemon and Olive Oil Croutons

Warm Spinach and Mushroom Salad with Crumbled Bacon and Honey Dijon Vinaigrette

Hearts of Palm Butter lettuce Salad with Hazelnuts, Sweet peppers, Bleu cheese

Beet Salad with Apples and Wild Arugula, Shaved Manchego Cheese and Orange Vinaigrette

Lobster and Crab Martini with Ginger Cocktail Sauce (add \$6.00)

SOUP

Lobster Bisque with Cognac Whipped butter (Add \$4.00 per person)

White Corn Veloute with Fresh White Corn and Sweet Pepper Coulis

Roast Delicate Squash with Crispy Sage and Garlic Crouton

Truffle Potato leek with Crispy leeks

Roast Tomato Fennel Bisque with Basil Cream and Dungeness Crab (add \$2.00)

Cream of Mushroom Soup with Truffle Essence

ENTRÉE (Please Select One Item)

DUET OF BEEF AND LOBSTER

\$85.00 per person

Grilled Filet of Beef and ½ Maine Lobster with Truffle Mashed Potatoes and

Tarragon Laced Hollandaise

DUET OF CHICKEN AND BEEF

\$79.00 per person

Free Range Herb Marinated Chicken & Peppered Petite Filet of Beef, Mascarpone

whipped Potatoes, Honey roasted Parsnips and Carrots, Red Wine Demi

GRILLED NATURAL N.Y. STRIP STEAK

\$77.00 per person

Bone Marrow infused Wild Rice, Arugula and Golden Beet Salad, and Goat Cheese Demi Glace

DUET OF SHRIMP AND CHICKEN

\$75.00 per person

Pan Seared Shrimp Diablo, Orange-Thyme infused Free Range Chicken, Olive oil crushed Fingerling potatoes, Wilted Spinach, and a Shallot Compound Butter

ROAST LOCAL SEA BASS

\$73.00 per person

With Roasted Purple Peruvian Potatoes, Asparagus and Red Peppers, and a Fennel Pollen Buerre Blanc

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PLATED DINNER

B

ENTRÉES CONTINUED

ALASKAN SALMON AND DUNGENESS CRAB FONDUE \$71.00 per person
With Yukon Potato Puree, Rainbow Chard and White wine Butter Sauce

RED-WINE BRAISED SHORT RIB \$63.00 per person
Sweet Corn, Melted Leeks, and Smoked Polenta

SAGE DUSTED GAME HEN \$63.00 per person
Roasted Cornish Game Hen, Apple Gastrique, Wild rice, Apples,
Dates and Nuts, Patty Pan Squash

FREE RANGE NATURAL CHICKEN BREAST \$61.00 per person
With Basil-Garlic Risotto sweet 100 Tomatoes, Green Beans and Red Wine Gastrique

RAVIOLI \$55.00 per person
House-made Ravioli filled with Forest Mushrooms, Fresh Herbs,
Porcini Cream, Spinach and Enoki Mushrooms

DESSERT (Please Select One Item)

Chocolate Mocha Bomb-Rich Chocolate Dome filled with Mocha Mousse on a decadent Chocolate Brownie

White Chocolate Raspberry Cake with Raspberry Coulis-Vanilla soaked Sponge Cake topped with White Chocolate and Raspberry Layers

Fresh Fruit Tart with Lemon Curd- Flaky Golden Puff Pastry, Pastry Cream and Seasonal Fresh Fruit

New York Style Cheese Cake with Fresh Fruit Compote- Light and Creamy Cheesecake topped with zesty Fruit Compote

Apple Pie-Cinnamon marinated Granny Smith Apples with Whipped Cream and Berries



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DINNER BUFFET BY DESIGN

Included with all Dinner Buffets: Artisan Baked Breads, Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas

Minimum of 25 Guests

FIRST COURSE (Please Select Two Items)

Soup – Chef's Whim
Organic Mixed Greens, Balsamic Thyme Vinaigrette
Wild Baby Arugula Salad with Pistachios, Goat Cheese, and Strawberry Vinaigrette
Caesar Salad with Shaved Parmesan, Garlic & Olive Oil Crouton
Asian Pasta Salad with Sesame Dressing
Farm Fresh Vegetables with Green Goddess Dressing
Butter Lettuce "Wedge" with Balsamic Bleu Cheese
Tortellini and Oven Dried Tomato Pasta Salad
Greek Salad, Ripe Tomatoes, Cucumbers, Onions, Feta Cheese

ENTRÉE SELECTIONS (Selection Based on Price)

Pineapple Glazed Pork Loin with Caramelized Maui Onions and Garlic
Grilled Wild-Caught Salmon with Caviar Butter Sauce
Porcini Dusted Alaskan Halibut with Truffle Cream
Chicken Breast with Pancetta and Wild Mushrooms
Medallions of Petite Filet with Glazed Cipollini onions, Red Wine Reduction and Crumbled Gorgonzola

ON THE SIDE (Please Select Two Items)

Asian Stir fry Vegetables
Roasted Zucchini with Grated Parmesan Cheese
Braised Greens with Garlic
Honey-Caramelized Root Vegetables
Pan Roasted Broccolini
Jasmine Rice
Wild Rice Pilaf
Roasted Garlic Mashed Potatoes
Olive oil crushed fingerling potatoes
Roasted Brussels sprouts

DESSERTS

Chef's Selection of House Made Sweets and Delights

2 Entrees.....\$70.00

3 Entrees.....\$78.00

4 Entrees.....\$90.00

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