



SAN DIEGO  
*Solamar*<sup>TM</sup>  
A KIMPTON® HOTEL

**JSix**  **SD  
CA**  
HONEST FOOD & DRINK

## CATERING MENUS

“I love having people get what they want, it’s built into my DNA and makes me proud.”

– Christian Graves, Executive Chef

*Hotel Solamar*

435 Sixth Avenue

San Diego, CA 92101

619 • 819 • 9530

[www.hotelsolamar.com](http://www.hotelsolamar.com)

## 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 & BAR SERVICE

The hotel offers a complete selection of beverages including alcoholic and 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 750ml 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 guest attendance per meal no later than (3) 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 5% 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 13.5% gratuity and a 9.5% 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. Please contact your sales manager for current pricing. Rates are subject to change. Additional parking services are available in the area.

### CANCELLATION

Requested deposits are non-refundable. In the event of a cancellation, a cancellation charge may be applicable based upon the original contract.

### SECURITY

For any event of 75 guests or more in a semi-private space, security will be required. (1) security guard for every 75 guests will be required at the Group’s expense. All security will be staffed through Hotel security at a cost of \$40.00 per hour, per guard, with a 4 hour minimum.

### SERVICE TIMES

Standard service time for all breaks is 30 minutes. All buffets will be served for 1.5 hours. Any extended service times will result in additional fees.



# A LA CARTE

## A LA CARTE

### FRESH BAKERY ASSORTMENTS

- Biscotti (plain or dipped) | \$42 per dozen
- Macarons (plain or dipped) | \$42 per dozen
- Assortment of Jumbo Cookies | \$45 per dozen
- Chocolate Fudge Brownies | \$45 per dozen
- Lemon or Raspberry Streusel Bars | \$52 per dozen
- Assorted Donut Holes | \$30 per dozen
- Assorted Bagels with Cream Cheese | \$55 per dozen
- Assorted Breakfast Breads | \$55 per dozen

### ASSORTED SNACKS

- House Blend Trail Mix | \$8 per person
- Sliced Fresh Fruit and Berries | \$7 per person
- Assorted Mixed Nuts | \$45 per pound
- Whole Seasonal Fresh Fruit | \$3 each
- Individual Bags of Pretzels | \$ 5 each
- Kettle Chips | \$5 each
- Energy and Granola Bars | \$5 each
- Kind Bars | \$6 each
- Assorted Candy Bars | \$5 each
- Assorted Individual Yogurts | \$5 each
- Freshly Popped Popcorn | \$6 per person

### BEVERAGES

- Assorted Soft Drinks | \$5 each
- Mineral and Sparkling Bottled Water | \$5 each
- Bottled Juices | \$6 each
- Flavored Vitamin Waters | \$6 each
- Frappuccinos | \$8 each
- VitaCoco 100% Coconut Water | \$8 each
- Red Bull Energy Drink | \$8 each
  
- Organic Iced Green Tea | \$45 per gallon
- Lemonade | \$45 per gallon
- Freshly Squeezed Orange or Grapefruit Juice | \$48 per carafe
- Apple, Cranberry or Tomato Juice | \$48 per carafe
- Fresh Fruit Smoothie | \$60 per carafe
- Freshly Brewed Coffee, Decaffeinated Coffee | \$82 per gallon
- Premium Leaf Teas | \$82 per gallon

Menu pricing subject to change. All food and beverage charges shall be subject to a 13.5% gratuity, 9.5% administrative fee and 8% sales tax. Please advise catering of any food allergies prior to event.



# BREAKS

## SPECIALTY AM BREAKS

All breaks are a 30 minute maximum and require a minimum of 20 guests

### BUILD YOUR OWN TRAIL MIX | \$16

Roasted Nuts, Mini Pretzels, Chocolate Pieces, Yogurt Chips, Jsix Granola, Mini Marshmallows, Banana Chips, Dried Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

### TEA TIME | \$20

Finger / Tea Sandwiches  
Mini Scones *with butter and jam*  
Raw Cane Sugar Tea Cookies and Biscotti  
Organic Iced Green Tea  
Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

### COFFEE AND DONUTS | \$18

Assorted House Made Donut Holes *served with chocolate sauce, caramel and strawberry preserves*  
Frappuccinos  
Mexican Hot Chocolate *served with whipped cream, chocolate shavings*  
Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

### OM SWEET OM | \$21

House Blend Trail Mix  
Lemon Bars  
Mango and Papaya Smoothie  
Freshly Brewed Iced Tea and Freshly Squeezed Lemonade  
Sliced Lemons and Fresh Mint

### JUMP START | \$22

Whole Fresh Fruit and Berries  
Energy and Granola Bars  
House Blend Trail Mix  
Iced Organic Green Tea  
Jump Start Smoothie *blend of berries, bananas, greek yogurt and flax seed*

Menu pricing subject to change. All food and beverage charges shall be subject to a 13.5% gratuity, 9.5% administrative fee and 8% sales tax. For events of less than (20) guests, an additional labor fee of \$75 will apply. Please advise catering of any food allergies prior to event.

## SPECIALTY PM BREAKS

*All breaks are a 30 minute maximum and require a minimum of 20 guests*

### I SCREAM, YOU SCREAM | \$20

**Vanilla Bean and Chocolate Ice Creams** served with hot fudge, caramel and strawberry sauce, caramelized nuts, whipped cream, chocolate shavings, maraschino cherries

#### Waffle Cups

**Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas**

*Attendant required – \$150 per attendant*

### RUN FOR THE BORDER | \$18

**Fresh and Roasted Salsas, Local Avocado Guacamole**

**Hot Queso Dip and Tortilla Chips**

**Cinnamon Sugar Churros**

*Live Like a Local ...*

*Add pitchers of our house seasonal red or white sangria | \$60 per pitcher*

### DEL MAR FAIRE | \$20

**Kettle Corn and Chili Lime-Butter Popcorn**

**Mini Corn Dogs** with honey mustard and chipotle ketchup

**Apple Wedges** with caramel sauce

**Freshly Squeezed Lemonade**

### VINEYARD PICNIC | \$25

**Seasonal Fresh Vegetable Crudités** with lemon hummus

**Artisan Cheese Board**

**Charcuterie Board**

**Crackers and Sliced Baguettes**

*Live Like a Local ...*

*Add house select California red and white wines | \$40 per bottle*

### GASTROPUB | \$27

**Jsix BBQ Spice Potato Chips**

**Mini Pretzel Bites** with cheddar beer dip

**Mini Beer Brats in a Blanket** with whole grain mustard

**Guinness Stout Brownies**

*Live Like a Local ...*

*Add San Diego craft brews | \$8 per bottle*

### PADRE SNACK BREAK | \$22

**Warm Soft Pretzels** with mustard and warm cheddar beer dip

**Bags of Cracker Jacks & Individual Bags of Peanuts**

**Root Beer and Cream Sodas**

*Add a variety of imported and domestic beers | \$7 per bottle*

### MMMM, CHOCOLATE... | \$18

**Chocolate Dipped Biscotti, Macaroons and Strawberries**

**Dark Chocolate, Peanut Butter and Banana Smoothies**

**Fudge Crinkle Cookies**

**Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas**

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# BEVERAGES

## CASH BAR

Domestic Beer	\$7
Import Beer	\$8
Craft Beer	\$9
House Wine Selection	\$10
Select Brand Cocktail	\$10
Deluxe Brand Cocktail	\$10
Premium Brand Cocktail	\$10
Soft Drinks	\$5
Mineral Water	\$5
Bottled Juice	\$5

## HOSTED BAR

Domestic Beer	\$6
Import Beer	\$7
Craft Beer	\$8
House Wine Selection	\$11
Select Brand Cocktail	\$11
Deluxe Brand Cocktail	\$11
Premium Brand Cocktail	\$11
Soft Drinks	\$5
Mineral Water	\$5
Bottled Juice	\$5

## HOSTED BAR PACKAGES

	SELECT	DELUXE	PREMIUM	BEER / WINE
<b>FIRST HOUR:</b>	\$22 per person	\$24 per person	\$26 per person	\$17 per person
<b>SECOND HOUR:</b>	\$17 per person	\$19 per person	\$21 per person	\$13 per person
<b>ADDITIONAL HOURS:</b>	\$13 per person	\$15 per person	\$17 per person	\$10 per person

**BEERS:** Domestic, Imported and Craft beers available

**HOUSE WINES:** For additional wine offerings, please ask your catering manager for the current wine list and bottle pricing

**SELECT BRAND:** Smirnoff Vodka, Beefeater Gin, Evan Williams Black Label Bourbon, Sailor Jerry Spiced Rum, Bacardi White Rum, El Jimador Blanco Tequila, Famous Grouse Blended Scotch, Maison Rouge VSOP Cognac

**DELUXE BRAND:** Absolute Vodka, Hendricks Gin, Buffalo Trace Bourbon, Captain Morgan Spiced Rum, Bacardi White Rum, Herradura Blanco Tequila, Johnny Walker Black Label Scotch, Hennessy VS Cognac

**PREMIUM BRAND:** Grey Goose Vodka, Tanqueray 10 Gin, Makers Mark Bourbon, Bacardi 8 Spiced Rum, Bacardi White Rum, Patron Silver Tequila, Macallan 12 year Malt Scotch, Remy VSOP Cognac

- Although brands listed above are event standards, brands may change without notice. If any brand is changed, it will be replaced by a comparable brand in the selected tier.