



SAN DIEGO
*Solamar*TM
A KIMPTON® HOTEL

JSix 
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

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.



BREAKFAST

CONTINENTAL BREAKFAST

BOARD MEETING | \$27

- Assorted Bagels *with cream cheese*
- Scones, Croissants and Muffins *with sweet butter and fruit preserves*
- Sliced Fresh Seasonal Fruits and Berries
- Assorted Cold Cereals *with milk*
- VitaCoco 100% Coconut Water
- Freshly Squeezed Orange and Grapefruit Juice
- Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

HEALTH AND WELLNESS | \$29

- Lemon Poppy Seed and Banana Nut Muffins
- Sliced Fresh Seasonal Fruits and Berries
- Assorted Granola and Energy Bars
- Natural Greek Yogurt *with granola*
- Freshly Squeezed Orange and Grapefruit Juice
- Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

EUROPEAN | \$34

- Charcuterie of Select Meats *with assorted sliced cheeses*
- Scones, Croissants, Muffins & Sliced White and Wheat Breads *with sweet butter and fruit preserves*
- Sliced Fresh Seasonal Fruits and Berries
- Honeycomb Yogurt *with granola*
- Assorted Cold Cereals *with milk*
- Freshly Squeezed Orange and Grapefruit Juice
- Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

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.

PLATED BREAKFAST

*All Plated Breakfast selections served with:
Freshly Squeezed Orange and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas*

FROM THE GRIDDLE | \$30

CHOICE OF ONE:

Whole Grain Pancakes
Seasonal Berry Pancakes
Banana Pancakes
Apple Cinnamon French Toast

*All Griddle Items served with choice of Chicken Apple Sausage or Bacon
and sliced seasonal fresh fruit*

THE BENEDICTS | \$30

CHOICE OF ONE:

SOLAMAR *english muffin, smoked pork loin, poached eggs,
classic hollandaise*
CALIFORNIA *english muffin, avocado, heirloom tomato, poached
eggs, chipotle-lime hollandaise*
FLORENTINE *english muffin, spinach, crisp prosciutto, poached
eggs, classic hollandaise*
HARBOR ISLAND *dungeness crab cake, arugula, poached eggs,
Old Bay hollandaise*

CHOICE OF (1) SIDE:

Rosemary & Herb-Roasted Potatoes
Sliced Fresh Seasonal Fruit
Individual Yogurt & Granola Parfait

GRAB AND GO BREAKFAST | \$27

*Grab and Go (to-go only) Breakfast served with:
Whole Fresh Fruit
Bottled Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas*

CHOICE OF THREE:

Assorted Bagels *with cream cheese*
Assorted Pastries & Sliced Breads *with sweet butter and fruit preserves*
Croissants and Scones *with sweet butter and fruit preserves*
Assorted Granola and Energy Bars
Individual Yogurt
Hard Boiled Egg

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BREAKFAST BUFFET

MINIMUM OF 20 GUESTS

ALL AMERICAN | \$33

Scones, Croissants and Muffins *with sweet butter and fruit preserves*
Sliced Fresh Seasonal Fruits and Berries
Scrambled Eggs *with sweet tomatoes and chives*
Choice of Applewood Smoked Bacon or Chicken Apple Sausage
Potatoes Solamar
Freshly Squeezed Orange and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

COUNTRY BREAKFAST | \$35

Buttermilk Biscuits and Muffins
Country Sausage Gravy
Sliced Fresh Seasonal Fruits and Berries
Scrambled Eggs
Canadian Bacon
O'Brien Potatoes
Freshly Squeezed Orange and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

TASTE OF JSIX | \$37

Scones, Croissants, Muffins & Jsix Banana Bread *with sweet butter and fruit preserves*
Sliced Fresh Seasonal Fruits and Berries
Maple Pecan French Toast *with maple syrup*
Scrambled Eggs *with salsa fresca*
Jsix Chilaquiles *with guajillo chile sauce, natural chicken breast, queso fresco and crema*
Potatoes Solamar
Freshly Squeezed Orange and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

FLAVORS OF THE BORDER | \$35

Mexican Sweet Breads and Pastries
Sliced Fresh Seasonal Fruits and Berries
Beef Machaca *with scrambled eggs, avocado, tomato, cilantro, onion*
Salsa, Sour Cream and Flour Tortillas
Crispy Potatoes *with chorizo or soy-rizo*
Freshly Squeezed Orange and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

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BRUNCH

SOLAR-FLAIR BRUNCH | \$64

Minimum of 30 Guests

House Cured Salmon *with traditional accompaniments*

Selection of Assorted Bagels *with cream cheese*

Assorted Pastries and Breads *with sweet butter and fruit preserves*

Sliced Fresh Seasonal Fruit and Berries

Tiramisu Pancakes

Spinach, Mushroom & Sun-Dried Tomato Frittata

Applewood Smoked Bacon or Chicken Apple Sausage

Smoked Pork Loin

Roasted Potatoes *with rosemary and caramelized onions*

Organic Mixed Greens Salad *with house vinaigrette*

Roasted Chicken *with mushroom ragout*

Seasonal Vegetable Pasta Primavera

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Premium Leaf Teas

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 (15) guests, an additional labor fee of \$75 will apply. Please advise catering of any food allergies prior to event.

BREAKFAST BUFFET ENHANCEMENTS

JSIX BREAKFAST BURRITOS | \$9

CHOICE OF ONE:

Classic Jsix with scrambled eggs, cheddar, sausage, salsa fresca

Chicken Machaca with peppers and onions, scrambled eggs, roasted salsa

Egg White & Spinach with mushrooms, tomatoes, pepper jack, salsa verde

House Made Chorizo and Scrambled Eggs with avocado, tomatoes, cilantro, cotija, sour cream (make it vegetarian – substitute soy-rizo)

All burritos wrapped in a tomato or spinach tortilla

JSIX BREAKFAST SANDWICH | \$8

CHOICE OF ONE:

Grilled Artisan Ham

Applewood Smoked Bacon

All served on a croissant or english muffin with scrambled eggs and Vermont white cheddar

HOT OFF THE GRIDDLE | \$7

CHOICE OF ONE:

All served with sweet butter and warm maple syrup

Blueberry Buttermilk Pancakes

Whole Grain Banana Pancakes

Brioche French Toast with seasonal berry compote

OMELET & SCRAMBLE BAR | \$16

Grilled Ham, Sausage, Crumbled Bacon, Sonoma Jack and Cheddar Cheeses, Mushrooms, Scallions, Tomatoes, Bell Peppers and Spinach

Cooked to order by a Chef Attendant - \$150.00 Chef Attendant Fee

HOUSE CURED SALMON & BAGELS | \$14

with cream cheese and traditional accompaniments

EGG WHITE BREAKFAST QUESADILLA | \$8

fajita vegetables, white cheddar and salsa fresca

JSIX QUICHE LORRAINE | \$8

with pork belly, smoked cheddar cheese, spinach and onions

STEEL CUT IRISH OATMEAL | \$6

served with brown sugar, dried fruits, honey and milk

BACON WAFFLE WEDGES | \$10

grade A maple syrup, seasonal jam and whipped cream

BREAKFAST POTATOES | \$6

CHOICE OF ONE:

Potatoes Solamar

Potatoes O'Brien

Roasted Rosemary & Caramelized Onion Potatoes

BREAKFAST MEATS | \$7

CHOICE OF ONE:

Grilled Artisan Ham

Applewood Smoked Bacon

Chicken Apple Sausage

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