



SAN DIEGO
*Solamar*TM
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

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.



LUNCH

PLATED LUNCHEON

*All plated lunch selections served with:
House Made Artisan Breads
Organic Iced Green Tea*

First Course

CHOICE OF ONE FOR ALL GUESTS:

Chef's Whim Soup

Greek Salad with cucumbers, tomatoes, feta, kalamata olives, house vinaigrette

Butter Leaf "Wedge" with crumbled bacon, tomato, sweet red onion and blue cheese dressing

Caesar Salad with hearts of romaine, shaved parmesan, preserved lemon, garlic olive oil croutons, classic dressing

Organic Mixed Greens with house vinaigrette

Roasted Brussels Sprouts with pancetta and balsamic vinaigrette

Mexican Street Corn with Sriacha, cilantro crema and crumbled cotija cheese and corn nuts

Dessert Course

CHOICE OF ONE FOR ALL GUESTS:

Meyer Lemon Parfait with shortbread

Dark Chocolate Cake with chantilly cream

Macerated Berries with coconut cream and hazelnut brittle

White Chocolate Panacotta with berry compote

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.

ENTRÉE SALADS

THAI NOODLE SALAD | \$33

grilled shrimp, soba noodles, cilantro, sweet chili sauce, lime, mushroom

ANCHIOTE GRILLED STEAK SALAD | \$33

hearts of romaine, grilled peppers, onions, pico de gallo, cotija

JSIX GRILLED CHICKEN SALAD | \$31

bib lettuce, avocado, bacon, egg, blue cheese crumbles, buttermilk vinaigrette

TABOULI SALAD | \$31

couscous, parsley, mint, onion, tomatoes, cucumbers, lemon and oil dressing

ENTRÉE SANDWICHES

SOUTHERN BBQ PULLED PORK | \$30

slaw, Carolina BBQ sauce served with macaroni salad

SOUTHWEST CHICKEN SANDWICH | \$30

guacamole, pepper jack, tomato, chipotle mayo served with roasted corn and black bean salad

HOT ENTRÉES

STEAK FRITES | \$45

grilled medallions of beef with herbed potatoes and red wine sauce

MAUI MARINATED CHICKEN BREAST | \$36

steamed jasmine rice, Asian vegetables, toasted macadamia nuts

ROSEMARY GARLIC CHICKEN BREAST | \$35

seasonal vegetables, whipped potatoes

GRILLED SALMON | \$35

soy broth, shitake mushrooms, udon noodles, cilantro

PAN ROASTED SEA BASS | \$38

fingerling potatoes, caramelized onions, balsamic reduction

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BUFFET LUNCH

MINIMUM OF 20 GUESTS

All buffet lunch selections served with organic iced green tea

EAST VILLAGE | \$46

Bistro Style Salad *with house vinaigrette*
House Made Artisan Breads *with sweet butter*
Grilled Top Sirloin *with caramelized onions, port reduction*
Roasted Salmon
Sautéed Seasonal Vegetables
Garlic Yukon Potato Puree
Chef's Selection of Dessert

CHICANO PARK | \$46

Hearts of Romaine *with tomatoes, queso fresco, chipotle-lime dressing*
Arroz con Pollo, *mojo sauce*
Adobo Crusted Sliced Skirt Steak *with rajas and onions*
Black Bean and Cheese Enchiladas
Fresh and Roasted Salsas, Sour Cream, Guacamole
Corn and Flour Tortillas
Tres Leches Cake

LITTLE ITALY | \$45

House Made Artisan Breads *with sweet butter*
Tomato, Basil and Mozzarella *with aged balsamic and first press virgin olive oil*
Caesar Salad *with shaved parmesan, olive oil croutons, classic dressing*
Cheese Tortellini *with pesto*
Chicken Parmesan *with house made marinara and mozzarella cheese*
Baked Ziti *with Italian sausage and mushrooms*
Tiramisu
Add: Vegetable Minestrone | \$4 per person

BACKYARD COOKOUT | \$46

Watermelon, Feta, Mint, Cucumber, Red Onion Salad
Roasted Potato and Green Bean Salad
Brown Sugar and Bacon Baked Beans
Beer Brats *with grilled peppers and onions*
CHOICE OF ONE: Grilled Beef or Turkey Burgers
Tomato, Red Onion, Lettuce, House Pickles
Assorted Condiments
Artisan Buns
Apple and Cherry Pies

ASIAN PACIFIC | \$45

Chilled Pad Thai Salad *with ginger-lime dressing*
Romaine and Cabbage *with, carrots, snow peas, crispy rice noodles with ginger sesame dressing*
Seared Rare Albacore *with ginger-soy*
Spicy Beef and Broccoli
Steamed Jasmine Rice
Tropical Fruit Salad
Individual Green Tea & Coconut Parfaits

Add: Miso Soup | \$3 per person

Add: Chinese Sausage Fried Rice | \$5 per person

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BUFFET LUNCH

MINIMUM OF 20 GUESTS

All buffet lunch selections served with organic iced green tea

FIT FOR LIFE | \$44

Kale and White Bean Stew

Broccoli Salad *with dried currants, almond slivers, golden raisins, curry dressing*

Olive Oil Poached Tuna Salad Wrap *with red onions, tapenade, arugula*

Bahn Mi Spiced Tofu Wrap *with pickled carrot, cilantro, mint aioli*

Mediterranean Grilled Chicken Wrap *with feta, tomato, cucumber, hummus*

Root Vegetable Chips

Seasonal Fresh Fruit Salad *with cinnamon-honey*

DOWNTOWN DELI | \$44

Chef's Whim – Seasonal Soup Selection

Mixed Green Salad *with house vinaigrette*

Dill Potato Salad *with seasonal vegetables*

Curried Chicken Salad

Smoked Turkey Breast, Honey Ham, Hand-Crafted Salamis

Sliced Cheeses

Sliced Tomato, Red Onion, Lettuce, Olives, House Pickles

Assorted Condiments

Artisan Breads and Rolls

Chocolate Mousse with Fresh Berries

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BALLPARK BOX LUNCHES | \$35

CHOICE OF (2) SANDWICH SELECTIONS FOR GROUPS UNDER 20
CHOICE OF (3) SANDWICH SELECTIONS FOR GROUPS OF 20 & up

All box lunch selections served with:

Bagged Potato Chips

Whole Fresh Fruit

Appropriate Condiments

Assorted Soft Drinks

Jumbo Chocolate Chip Cookie

Add Pasta Salad | \$4 per person

FIRST BASE

Smoked Turkey and Avocado

*wild arugula, fresh tomato and red onion
on a brioche bun*

SECOND BASE

Pastrami and Swiss Cheese

*mustard and pickles
on sourdough bread*

THIRD BASE

Grilled Portabella Mushroom, Roasted Red Peppers

*heirloom tomato, wild arugula and goat cheese
in a spinach wrap*

HOME PLATE

Artisan Ham and White Cheddar

*butter lettuce, tomato and red onion
on a whole wheat bun*

All of the above lunches can be prepared as a sandwich or wrap.

OUTFIELD

Muffaletta

*salami, capicola, olives, red pepper, provolone cheese
on a french baguette*

SHORT STOP

Confit Tuna Salad

*dijon, lettuce, and sprouts
on whole wheat bread*

PITCHERS MOUND

Chicken Salad

*walnuts, celery, apple, mixed greens
on a brioche bun*

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