

# HOTEL SOLAMAR WEDDINGS

We look forward to celebrating with you at Hotel Solamar, with unique venues that offer an inspiring urban backdrop for all the memories that make up the best day of your life. We know how many things you're juggling leading up to the big event, so we'd be honored to help take the weight off your shoulders. Our experienced and talented wedding specialist will assist in creating a celebration tailored to your specific vision and preferences.

## CEREMONY PACKAGES

### Two Hour Use of the Sun and Moon Deck + Dome

Green Hedges to use for detail/aesthetic  
White Ceremony Chairs  
Fruit Infused Iced Water Station  
Gift, Guest Book & Ceremony Tables  
Changing Room For the Bridal Party

100 - 150 people

Ceremony Rental Fee | \$3,500.00 plus tax and service fee  
(complete buyout of Upper East Restaurant)

### Two Hour Use of the Moon Deck + Dome

Green Hedges to make space semi private  
White Ceremony Chairs  
Fruit Infused Iced Water Station  
Gift, Guest Book & Ceremony Tables  
Changing Room For the Bridal Party

Up to 100 people

Ceremony Set Up \$1,500.00 - \$2,200.00 plus tax and service fee  
(half buyout of Upper East Restaurant)

All space rentals will include private event signs at guest entrances.

# RECEPTION PACKAGES

OUR WEDDING PACKAGES INCLUDE ALL OF THE FOLLOWING:

China, Glassware, Silverware, (3) Votive Candles per Table  
Cocktail Rounds or Banquet Tables with White Linen, Banquet Chairs or White Garden  
Chairs, Cake Table, Dance floor Staging/Risers for  
Head Table and or DJ table  
Discounted Valet Parking Rates for all day

Customization of Culinary Experience with our Executive Chef, Justin Augustine  
Complimentary Menu Tasting for the Bride and Groom - (Each extra adult is \$75.00 per  
person for tastings, limit (2) additional guests)

Venues from 10 to 250 guests  
Reception set up fee will be determined at time of event request  
**\*\*Day of Coordinator required for receptions over 100 guests\*\***

Package options begin on next pages

Please contact Director of Events, Kristin Walker for  
additional details and a customized proposal at 619-819-9767.  
[Kristin.Walker@HotelSolamar.com](mailto:Kristin.Walker@HotelSolamar.com)

# RECEPTION PACKAGES

**SELECT FROM OUR PACKAGE OPTIONS BELOW OR  
LET US CUSTOMIZE A WEDDING PACKAGE FOR YOU!**

## Plated Reception Packages to Include:

Tray Passed Hors D'oeuvres

2 Courses

3-Hours of Beer & Wine Service with 1 Signature Cocktails

Wedding Cake from Local Bakery

\*Special Pricing for Children and Vendors on page 9

### **PACKAGE #1**

Two Tray-Passed Hors D'oeuvres

Beer & Select Brand Wines

### **PACKAGE #2**

Two Tray-Passed Hors D'oeuvres

Beer & Deluxe Brand Wines

### **PACKAGE #3**

Four Tray-Passed Hors D'oeuvres

Chefs Choice Amuse Bouche

Beer & Premium Brand Wines

\*Please contact Catering Manager for Pricing

Upgraded options are available at a cost difference that will be added to each price per person. All hors d'oeuvres will be ordered as 1.5 per person. If you would like extra pieces, you may add at the additional cost of the per piece price in 25 piece increments. All food and beverage charges shall be subject to a 13.5% gratuity, 10.5% administrative fee and 7.75% sales tax.

# RECEPTION PACKAGES

**SELECT FROM OUR PACKAGE OPTIONS BELOW OR  
LET US CUSTOMIZE A WEDDING PACKAGE FOR YOU!**

## Buffet Reception Packages to Include:

Tray Passed Hors D'oeuvres  
Starter, Side & Entree

3-Hours of Beer & Wine Service with 1 Signature Cocktails

Wedding Cake from Local Bakery

\*Special Pricing for Children and Vendors on page 9

### **PACKAGE #4**

Two Tray-Passed Hors D'oeuvres  
One Starter & Two Sides  
Two Entrée Buffet Options  
Beer & Select Brand Wines

### **PACKAGE #5**

Three Tray-Passed Hors D'oeuvres  
Two Starters & Two Sides  
Two Buffet Entrée Options  
Beer & Deluxe Brand Wines

### **PACKAGE #6**

Four Tray-Passed Hors D'oeuvres  
Two Starters & Two Sides  
Three Buffet Entrée Options  
Beer & Premium Brand Wines

\*Please contact Catering Manager for Pricing

Upgraded options are available at a cost difference that will be added to each price per person. All hors d'oeuvres will be ordered as 1.5 per person. If you would like extra pieces, you may add at the additional cost of the per piece price in 25 piece increments. All food and beverage charges shall be subject to a 13.5% gratuity, 10.5% administrative fee and 7.75% sales tax.

# TRAY- PASSED HORS D'OEUVRES

CHOOSE FROM OUR SELECTION OF COLD AND HOT TRAY-PASSED HORS D'OEUVRES FOR YOUR COCKTAIL HOUR. ADDITIONAL HORS D'OEUVRES REQUESTED OVER PACKAGE SELECTION ARE CHARGED PER PIECE, 25 PIECE MINIMUM

select based on your package

## COLD

Tomato Mozzarella Skewer with Basil, Balsamic Reduction  
Prosciutto, Pear + Brie Bouche  
Tomato + Garlic-Balsamic Bruschetta  
Smoked Salmon Mousse in Puff Pastry  
Tuna Tartare Taco with Soy Ginger, Sesame, Tobiko  
Citrus Poached Jumbo Shrimp with Black Pepper Cocktail Sauce  
Hoison Glazed Beef Lettuce Wrap with Crispy Carrots

## HOT

Vegetable Egg Roll with Plum Sauce  
Crispy Goat Cheese with Fig Jam  
Grilled Prawn with Basil-Yuzu Aioli  
Dungeness Crab Cake with Saffron Aioli  
Grilled Chicken Skewer with Sesame-Soy Glaze + Peanuts  
Chicken Potsticker with Spicy Orange Dipping Sauce  
Spicy Beef Satay with Macadamia Nuts

\*Please contact Catering Manger for Pricing

Tray passed menu options are subject to change without notice. A comparable option will be provided in the case your selected item is no longer available.

# PLATED DINNER

WE INVITE YOU TO CUSTOMIZE EACH COURSE OF YOUR DINNER EXPERIENCE  
PLATED DINNER OPTIONS MAY BE SERVED "FAMILY STYLE" FOR PARTIES UNDER 80 GUESTS

## AMUSE-BOUCHE

Chef's Selection of a Petite Savory Bite to Begin Your Dinner Experience

### FIRST COURSE SELECTIONS - Select One

Organic Mixed Greens with Pecans, Dried Cranberries,  
Goat Cheese + Chef's Homemade Vinaigrette

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

~

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

~

Caprese Salad with Heirloom Tomatoes, Smoked Mozzarella,  
Basil + Balsamic Reduction

~

Grilled Asparagus, Arugula + Frisee Blend, Fried Egg,  
Brie Spread + Bacon Vinaigrette

~

Chef's Whim – Seasonal Soup Selection

All served with House Made Artisan Breads

\*Please contact Catering Manager for Pricing

First course menu options are subject to change without notice. A comparable option will be provided in the case your selected first course option is no longer available.

# PLATED DINNER

OPTIONS CONTINUED

MAIN COURSE - Please select two options\*

Thyme Roasted Chicken Breast  
with Wild Mushroom Risotto + Seasonal Vegetables

Spinach + Gouda Stuffed Chicken Breast  
with Orzo + Seasonal Vegetables

Seared Local Sea Bass  
with Olive Pepper Relish, Farro + Arugula Sauce

Herb Crusted Filet of Salmon  
with Thai Spice Jasmine Rice + White Miso Vegetable Medley

Natural  
New York Strip Steak with  
Brown Butter Smashed Reds, Arugula + Red Wine Sauce

Red Wine Braised Short Rib with Mashed Potatoes,  
Haricot Verts + Pickled Red Onion

Jsix Ravioli Chef's  
Seasonal Homemade Ravioli

\*You may select up to two entrees. Vegetarian option will be provided based on request (in addition to two entrees selected from the above). All counts for entrees must be collected and noted on seating chart and given to Catering Manager by time frame listed in FAQ's\*

\*Please see enhancements page for upgraded selections\*

Main course menu options are subject to change without notice. A comparable option will be provided in the case your selected main course option is no longer available.

# DINNER BUFFET

OPTIONS ARE SERVED BASED ON PACKAGE SELECTED

## SOUPS + SALADS:

Choice of One or Two:

Chef's Whim – Seasonal Soup Selection

Organic Mixed Greens with Balsamic Thyme Vinaigrette

Wild Baby Arugula Salad with Pistachios, Goat Cheese + Strawberry Vinaigrette

Caesar Salad with Shaved Parmesan, Garlic + Olive Oil Croutons

Roasted Beets with Spinach, Oranges + Feta Cheese

## ENTRÉE SELECTIONS:

Choice of Two or Three:

Roasted Pork Loin with Sage + Mushroom Marsala Sauce

Grilled Salmon with Maple-Dijon Glaze

Seasonal White Fish with Herbed Lemon Butter Sauce

Chicken Breast with Pancetta + White Mushroom Ragout

Petit Filet Medallions with Caramelized Onions, Leeks + Red Wine Sauce

Red Wine Braised Short Ribs with Red Wine Sauce

## SIDES:

Choice of Two:

Chef's Seasonal Vegetables

Balsamic Roasted Brussel Sprouts

Braised Greens with Garlic Shallots

Steamed Jasmine Rice

Wild Mushroom Risotto

Roasted Garlic Mashed Potatoes

Rosemary + Olive Oil Fingerling Potatoes

\*Please contact Catering Manager for Pricing

Menu options are subject to change without notice. A comparable option will be provided in the case your selected menu option is no longer available.



# SPECIAL DINNER PLATES

## CHILD PLATE - 9 - 3 Years

Choice of One:

Chicken Fingers and French Fries

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Macaroni and Cheese

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Served with Fruit Cup and Cookie

## VENDOR PLATE

Plated Dinner:

Organic Mixed Green Salad

Chef's Selection Entrée Course

Chef's Sweets

\*Please contact Catering Manager for Pricing

# ENHANCEMENTS

ENHANCE YOUR COCKTAIL HOUR MENU WITH A FEW OF OUR APPETIZER RECEPTION DISPLAYS

## RECEPTION DISPLAYS

### Tuscan Valley Board

Italian Meats with Roasted Peppers + Olives,  
Marinated Artichoke Hearts, Picked Vegetables + Mustards  
Sliced Baguettes + Lavosh Crackers

### Artisan Cheese Board

International + Boutique Domestic Cheese Display  
with Fruits, Preserves, Nuts + Honey

### Southern California Crudités

Seasonal Fresh Vegetables + Dips

### Grilled Seasonal Vegetables

Olive Oil, Balsamic Vinaigrette + Herbs

### Mediterranean Display

Pita Wedges, Roasted Red Pepper Hummus,  
Baba Ghanoush, Tzatziki

### Sushi Boat

Assorted Rolls served with Soy Sauce, Ginger + Wasabi  
Four Pieces Per Person

\*Please contact Catering Manager for Pricing

Menu options are subject to change without notice. A comparable option will be provided in the case your selected menu option is no longer available.

# ENHANCEMENTS & EVENING DELIGHTS

## PLATED DINNER ENHANCEMENT OPTIONS:

Duet of Filet Mignon + Lobster Tail

Duet of Pork Belly Short Rib + Tempura Shrimp

Grilled Filet Mignon

## LATE NIGHT SNACKS

There's no better way to keep the party going than to surprise guests with delicious late night snacks!

French Fries with Ranch & Ketchup

Mozzarella Sticks with Marinara Sauce

Grilled Cheese Triangles

Pretzel Bites with Beer Cheese Dip

Chicken Strips with Two Sauces of your Choice

Mini Corn Dogs with Mustard & Ketchup

Chips, Salsa and Guacamole

Grilled Cheeseburger Sliders with Smoked Bacon + House Pickles

Cookies and Milk Shots

Cinnamon Churro Bites with Chocolate & Caramel

Fresh Assorted Doughnuts

\*Please contact Catering Manager for Pricing

# BAR SELECTIONS

CHOOSE THE BAR THE BEST FITS YOU AND YOUR GUESTS! THESE SELECTIONS ARE ADDITIONS TO THE BAR OPTIONS THAT ARE INCLUDED IN THE RECEPTION PACKAGES

## HOSTED & CASH BARS ON CONSUMPTION

### HOSTED BAR

Domestic Beer  
Import & Craft Beer  
Signature Wine Selection  
Elevated & Crafted Wine Selection  
Select Brand Well/Cocktails  
Deluxe Brand Well/Cocktail  
Premium Brand Well/Cocktail  
Soft Drinks  
Mineral Water  
Bottled Juice

### CASH BAR

Domestic Beer  
Import & Craft Beer  
House Wine Selection  
Select Brand Well/Cocktail  
Deluxe Brand Well/Cocktail  
Premium Brand Well/Cocktail  
Soft Drinks  
Mineral Water  
Bottled Juice

## HOSTED BAR PACKAGES - PER PERSON

SELECT	DELUXE	PREMIUM	BEER / WINE
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ONE HOUR:

TWO HOURS:

THREE HOURS:

FOUR HOURS:

BEERS: Domestic, Imported and Craft Beers available as well as Hard Seltzers

HOUSE WINES: For a full list of wine offerings, please ask your catering manager for the current wine list for house wines and premium bottle pricing.

SELECT BRANDS: Sky Vodka, Beefeater Gin, Jack Daniels Whiskey, Bacardi Superior Rum, El Jimador Blanco Tequila, Famous Grouse Blended Scotch, Maison Rouge VSOP Cognac

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

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

\*Well = standard cocktail, example: Vodka Soda

\*Cocktail = crafted cocktail, example: Margarita

\*Please contact Catering Manager for Pricing

# SPECIALTY COCKTAILS

PERSONALIZE YOUR BAR MENU & "SHAKE UP" WHAT YOU SERVE WITH A PAIR OF SIGNATURE COCKTAILS. CHOOSE FROM ONE OF OUR CREATIONS BELOW OR CREATE YOUR OWN FOR AN EXTRA PERSONAL TOUCH - SUGGESTIONS BELOW:

## HIS

Dark & Stormy

Bacardi 8 Spiced Rum, Ginger Beer, Lime Juice

Appley Ever After

Makers Mark Bourbon, Ginger Beer, Spiced Apple Cider

New Old Fashioned

Maker's Mark Bourbon, Bitters, Orange

007

Hendricks Gin, Absolut Vodka, Lillet Blanc, Lemon Peel

## HERS

The Trophy Wife

AbsolutElyx Vodka, Hibiscus Water, Lime, Sugar Topped with Champagne

Aperol Spritz - our way

Aperol, Ashland Tangerine Hard Seltzer with Champagne

Kiss on the Lips

Vodka, Pink Lemonade, Sprite, Strawberry Garnish

Spicy Margarita

Solamar's Spicy Silver Tequila, Agave, Lime Juice with Tajin Rim

## OURS

Allow our Lead Mixologist to partner with each of you in creating the perfect signature cocktail that reflects your personal taste and style.

All specialty cocktails per drink over and above the (1) included in your package

\*Please contact Catering Manager for Pricing

# MAKE IT A WEEKEND

FROM A WELCOME RECEPTION TO A REHEARSAL DINNER OR LATE NIGHT SNACKS TO A POST-WEDDING BRUNCH, LET US ENTERTAIN YOUR GUESTS THROUGHOUT YOUR WEDDING WEEKEND!

## WELCOME RECEPTION

Reserve one of our lounge spaces for your welcome reception! The Jsix Lounge and Moon Deck are great areas to gather in and thank your guests for traveling. Fun will be had as well as getting to spend some quality time with your guests as the weekend will be busy.

## REHEARSAL DINNER

Our catering manager is happy to assist with custom rehearsal dinner menus for the evening before your big day. Options ranging from a casual cocktail party on our rooftop to a seated prix fixe dinner in our Jsix private dining room.

## POST-WEDDING BRUNCH

Gather your guests together in our restaurant or private dining space for a delicious brunch to continue celebrating after the big day. Ask your catering manager for our special post-wedding brunch menus.

\*Please contact Catering Manager for Pricing

# FREQUENTLY ASKED QUESTIONS

## MENU SELECTION

Menus and details for your event should be finalized at least 4 weeks prior to your event date, including entree numbers. 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 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 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. All bartender fees are \$150.00 per bartender.

## GUARANTEES

The Hotel requires a final confirmation or “guarantee” of your guest 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. 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 3% of the guarantee received.

## GRATUITY

A 13.5% gratuity and a 10.5% administrative fee and applicable state sales tax will be added to all food, beverage and audio visual charges. 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.

# **FREQUENTLY ASKED QUESTIONS CONTINUED**

## **MENU TASTING**

We provide the bride and groom with a complimentary menu tasting after you have signed your catering contract. Up to (2) additional guests may attend the tasting at \$75.00 per person.

## **VENUE ACCESS TIME**

The contracted venue space will be accessible 1 hour prior to your event start time.

## **SECURITY**

Receptions at Upper East Restaurant over 150 guests will require security. Hotel Solamar does have a preferred security vendor and will coordinate.

## **VENDOR POLICIES AND GUIDELINES**

This information will be listed in your contracted agreement. If you have specific questions, please reach out to your catering manager.