



## HOLIDAY

### THE ART OF HOLIDAY CELEBRATIONS

View the Holiday tab above to view all of our holiday party menus of Winter-inspired food & beverages. Plus, get access to Kimpton's Signature Holiday playlists and details on a special offer of 20% off stays for your event guests. Book your holiday party by January 31, 2019.

Festive Fare Hors d'oeuvres Package includes (4) pieces per person \$24 per person.

Lamb Pizzettes, Cumin, Mint, Pinenuts

Rosemary Cocktail Meatballs

Chorizo & Paprika Deviled Eggs

Mini Caramelized Onion & Gruyere Tarts

Crispy Potato, Bacon, Truffle Flatbread

Asparagus, Smoked Tomato Vinaigrette, Manchego, Pancetta Bites

Baked Brie, Cranberry Pecan, Mini Tarts

Pimento Cheese & Bacon Crostini

Pear & Bleu Cheese Bite

White Cheddar Cougeres, Apple, Prosciutto, Sage

### HORS D'OEUVRES & DISPLAYS

#### Artisan Cheese & Charcuterie Board

Selection of Local Artisan Cheeses, Cured Meats, Dried Fruits, Roasted Nuts, Crostini's, Seeded Rye Crackers  
25.00 Per Person

#### Chef's Winter Vegetable Garden

Edible Dirt, Hummus, Baba Ganoush, English Cucumber, Cherry Tomato, Tri-Color Baby Carrots, Romanesco, Breakfast Radish, Purple & Yellow Cauliflower, Baby Zucchini  
18.00 Per Person

#### Raw Bar on Ice

Chilled Jumbo Shrimp, King Crab, Oysters, 1/2 Lobster, and Tuna Tartare served with Lemona Aioli, Chipotle Cocktail, Lemon Cheeks, & Mignonette Sauces

Priced Per Piece:

Shrimp, \$7

King Crab, \$11

Oysters, \$8

1/2 Lobster, \$15 (must be ordered in even quantities)

Tuna Tartare, \$9

## SEASONAL SPIRITS

Bartender Labor Fee, 1 per 75 guests required. \$100 per bartender.

### The Brewery & Vine

Domestic & Import Beers: Sam Adams, Miller Lite, Kaliber, Heineken, Amstel Light, Corona, Anchor Steam  
CK Mondavi Chardonnay and Cabernet Sauvignon  
Assorted Sodas  
18.00 Per Person

Each Additional Hour  
10.00

Wine on Consumption per Glass  
9.00

Imported Beer on Consumption per Bottle  
8.00

Domestic Beer on Consumption per Bottle  
7.00

### Classic Bar

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, El Jimador Tequila, Dewar's Scotch, Even Williams BIB, Rittenhouse Rye, Pierre Ferrand 1840 Cognac  
Domestic and Imported beer  
CK Mondavi Chardonnay and Cabernet Sauvignon  
Assorted Sodas  
24.00 Per Person

Each Additional Hour  
14.00

Drinks ordered on Consumption per Drink  
9.00

### Superior Bar

Absolut Vodka, Bombay Sapphire Gin, Plantation 5 yr Rum, Jim Beam Whiskey, Don Julio Blanco Tequila, Glenlivet 12 Year Scotch, Pierre Ferrand 1840 Cognac  
Domestic and Imported beer  
CK Mondavi Chardonnay and Cabernet Sauvignon  
Assorted Sodas  
28.00 Per Person

Each Additional Hour  
14.00

Drinks ordered on Consumption per Drink  
11.00

### Luxury Bar

Grey Goose Vodka, Tanqueray Gin, Don Q Gran Anejo Rum, Milagro Silver Tequila, Glenfiddich 12 yr Scotch, Redbreast 12 yr Irish Whiskey, Hennessy XO Cognac  
Domestic and Imported beer  
CK Mondavi Chardonnay and Cabernet Sauvignon  
Assorted Sodas  
30.00 Per Person

Each Additional Hour  
15.00

Drinks ordered on Consumption per Drink  
14.00

## HOLIDAY SPIRIT PACKAGES

Packages are priced per person for one hour of service.

### World Whiskey Tour

A tasting experience for the whiskey connoisseur and beginner alike, on the rocks and crafted cocktails showcase the uniqueness of the spirit. Featuring Maker's Mark Bourbon, The Famous Grouse Scotch, and Toki Japanese Whiskey, all with seasonal inspiration.  
20.00 Per Person

Cranberries + Tinsel – Maker's Mark Bourbon, Cranberry, Fresh Lemon, Rosemary Simple Syrup, Club Soda, Angostura Bitters

Cinnamon Old Fashioned – The Famous Grouse Scotch, Cinnamon Simple Syrup, Bitters

Holiday Highball – Toki Japanese Whisky, Rosemary, Soda

### Some Like It Hot

A hot beverage station with cozy cocktails for cold winter weather featuring hot toddies, mulled wine, warm coffee pick-ups and spiked (or not) hot chocolate. Add our house made Coquito, a spiced, traditional drink similar to eggnog.  
15.00 Per Person

Island Cocoa – Hot Chocolate, Kalani Coconut Liqueur, Vodka, Pineapple Wedge

Things Aren't What They Seem – Plantation Grande Reserve Rum, Lustau East India Sherry, Tempus Fugit Crème de Cacao, Freshly Brewed Coffee

Mulled Wine – Dry Red Wine, Apple Cider, Cinnamon, Star Anise, Orange

Hot Toddy – Evan Williams Bourbon, Sweet Lemon, Cinnamon

### Mule-Tide Season

Holiday renditions of the popular Moscow Mule kick up the standard vodka + ginger beer to include variations.  
15.00 Per Person

Let it Snow – Vodka, St. George Spiced Pear Liqueur, Fresh Lemon + Rosemary, Ginger Beer

Washington's Mule – George Dickel Rye Whiskey, Ginger, Fresh Lemon, Sparkling Apple Cider

Come One, Come All – Vodka, Sage, Cranberry, Fresh Lemon, Ginger Beer

PomeMint Mule – Vodka, Pomegranate, Mint, Ginger Beer





## ADD SOME WINTER VIBES

### LARGE HOLIDAY PARTY PROMOTION

Holiday Parties in November & December 2018 with a contracted \$6,000 or greater Food & Beverage Minimum choose up to (2) Complimentary Perks of your choice!

Complimentary Prosecco Toast

5% Discount on Food & Beverage

Complimentary Event Room Rental

Upgrade to Superior Bar Package

Waived Bartender Fee

Complimentary (1) Passed Hors d'oeuvres

### HOLIDAY SPIRITS PLAYLIST

All Holiday Parties choose from one of the following playlists to add extra festive holiday vibes to your event!

Holiday Classics

Retro Holidays

Motown Holidays

Pop Holidays

Holiday Jazz

## THREE-COURSE MEAL

Event hosts may choose up to (3) Entrees for their guests to pre-select. Final meal splits are due to the hotel by 8am (3) business days before event date.

### Plated Dinner

Selection of Publican Quality Artisan Breads with Whipped Plugra Butter & Maldon  
Freshly Brewed La Colombe Regular & Decaf Coffees

### Starter (choose one)

Roasted Butternut Squash Soup, Orange, Parmesan, Brown Butter Torn Croutons

Spiced Parsnip Soup, Sage, White Bean

Caramelized Apple & Celeriac Soup

White Bean Soup, Lacinato Kale, Smoked Ham Hock

Winter Salad, Arugula, Pecorino, Toasted Pine Nuts, Pickled Onions,

Pear, Sweet Cranberry Vinaigrette

Apple & Shaved Brussel Sprout Salad, Radicchio, Honey, Golden Raisins, Toasted Walnuts, Pecorino

### Dessert (choose one)

Chestnut Cake with Chocolate-Armagnac Glaze

Pomegranate Panna Cotta, Rose Cream, Vanilla Graham Crumb

Pumpkin Pie Tarte, Spiced Whipped Cream, Toasted Walnuts

### Red Wine Braised Short Ribs

Caramelized Pearl Onions, Baby Carrots, Pomme Puree, Demi-Glace, Crispy Shallots  
78.00 Per Person

### Pan-Seared Rack of Lamb

Rainbow Swiss Chard, Roasted Parsnip Puree, Crispy Leeks, Jus  
85.00 Per Person

### Grilled Wild Atlantic Salmon

Sautéed Spinach, Blistered Tomatoes, Herbed Rice Pilaf, Lemon Caper Butter Sauce  
74.00 Per Person

### Pan-Seared Airline Chicken Breast

Charred Broccolini, Grilled Fingerling Potatoes, White Wine Thyme Reduction  
72.00 Per Person

### Braised Pork Belly, Glazed Radishes

Crispy Brussel Sprouts, Toasted Farro Risotto, Sherry Fig Glaze  
76.00 Per Person

### Herb Spaetzle

Pickled Red Onions, Beluga Lentils, Wild Mushroom Ragout, Chervil  
70.00 Per Person

## CHEF-INSPIRED STATIONS

### Trio of Donuts (choose 3)

SMORES

Toasted Marshmallow, Chocolate Ganache, Graham Crumb

PEANUT BUTTER

Toasted Peanuts with Peanut Butter Mousse

COFFEE ANGLAISE

Dolce de Leche Pearls, Cocoa Nibs

APPLE CIDER

Cinnamon, Cider Caramel, Apple Butter

RED VELVET

Cream Cheese Frosting, Raspberry Droobs

18.00 Per Person

### French Fry Station

House Cut French Fries and House Cut Sweet Potato Fries Served with Choice of 5 Sauces:

Beer Cheese

Maximum Ketchup

Chipotle Ranch

Roasted Garlic Aioli

Special Sauce

Hook's 5 Year Cheddar Fondue

Chef Simon's BBQ Sauce

18.00 Per Person

### MAC & CHEESE ACTION STATION

(1) Chef per 60 guests/\$150 Chef Attendant Fee

### Build Your Own Mac & Cheese Station

Fontina, Gruyere, Parmesan, Cheddar

Neuske Bacon, Grilled Chicken

Roasted Red Pepper, Broccoli, Roasted Wild Mushrooms, Scallion,

Truffle Oil, Toasted Panko, Parsley

18.00 Per Person

### HOT CHOCOLATE BAR

Hot Chocolate served with an assortment of garnishes: Marshmallow, Peppermint, Cinnamon Sticks, Caramels, and Whipped Cream  
12.00 Per Person

Add Amaretto, Additional \$2 per person

*For events of less than (25) guests, an additional food + beverage fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.*



Pricing subject to a 16% gratuity, 7% taxable administrative fee and 11.5% sales tax on all food & beverage. Function room tax is 5.5%.  
All taxes & fees are subject to change.  
Please see further Hotel Policies under Event Information.