



KONA KAI

RESORT & SPA

San Diego | A NOBLE HOUSE RESORT

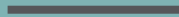
• CATERING •

MENU



NOBLE HOUSE
HOTELS & RESORTS

breakfast



continental breakfast buffets

TRADITIONAL

\$46 per person

beverages

freshly squeezed orange & grapefruit juice, freshly brewed coffee, decaffeinated coffee, select teas

sliced seasonal fruit display

assorted oven-fresh pastries

sweet cream butter & locally made fruit preserves

HEALTHY ALTERNATIVE

\$49 per person

beverages

freshly squeezed orange & grapefruit juice, freshly brewed coffee, decaffeinated coffee, select teas

sliced seasonal fruit display

house made granola & plain nonfat yogurt

bran muffins

locally made preserves, almond butter

steel cut irish oats

dried fruit compote

SUN DIEGO

\$51 per person

beverages

freshly squeezed orange & grapefruit juice, freshly brewed coffee, decaffeinated coffee, select teas

sliced seasonal fruit display

assorted individual fruit smoothies & yogurts

assorted cereal

milk, soy milk & almond milk

assorted bagels

regular & nonfat cream cheese, sweet cream butter, locally made fruit preserves

breakfast buffets

ALL HOT BUFFETS REQUIRE A MINIMUM OF 25 GUESTS.

SUNRISE

\$57 per person

beverages

freshly squeezed orange & grapefruit juice, freshly brewed coffee, decaffeinated coffee, select teas

sliced seasonal fruit display

scrambled eggs

chives

applewood smoked bacon & pork sausage links

confit yukon potatoes

DAYBREAK

\$61 per person

beverages

freshly squeezed orange & grapefruit juice, freshly brewed coffee, decaffeinated coffee, select teas

nonfat yogurt, berry parfaits, house made granola**

applewood smoked bacon & pork sausage links

confit yukon potatoes

vanilla brioche french toast

maple syrup, sweet butter

vegetable quiche

BORDER CROSSING

\$62 per person

beverages

freshly squeezed orange & grapefruit juice, freshly brewed coffee, decaffeinated coffee, select teas

chilaquiles

queso fresco, salsa roja, red onion, sour cream, cilantro

chorizo & egg burritos

confit yukon potatoes

chipotle chicken & egg quesadilla

assorted fresh-baked breakfast breads

sweet butter, locally made preserves

KONA KAI

\$69 per person

beverages

freshly squeezed orange & grapefruit juice, freshly brewed coffee, decaffeinated coffee, select teas

sliced seasonal fruit display

scrambled eggs

chives

applewood smoked bacon & pork sausage links

steel cut irish oats

dried fruit compote

assortment of oven fresh pastries & bagels

cream cheese, sweet cream butter, locally made fruit preserves

house made granola & plain nonfat yogurt**

confit yukon potatoes

boxed breakfasts on the go

CONTINENTAL

\$45 per person

choice of beverage

freshly brewed coffee, decaffeinated coffee,
orange juice or bottled water

assorted cereal cup or oatmeal cup

whole seasonal fruit

choice of bagel, muffin or croissant

sweet butter, local preserves & cream cheese

RIGHT START

\$47 per person

choice of beverage

freshly brewed coffee, decaffeinated coffee,
orange juice or bottled water

yogurt, granola & berry parfait**

whole seasonal fruit

granola bar**

breakfast buffet enhancement

freshly brewed regular coffee / decaf

\$119 per gallon

MINIMUM ONE GALLON

chilled juices

\$99 per gallon

MINIMUM ONE GALLON

orange, grapefruit, apple, cranberry

smoked salmon on mini bagels*

\$72 per dozen

MINIMUM ONE DOZEN

capers, red onions, tomatoes, flavored cream cheese

assorted breakfast pastries

\$55 per dozen

MINIMUM ONE DOZEN

assorted bagels

\$65 per dozen

MINIMUM ONE DOZEN

sweet butter, cream cheese, peanut butter & fruit preserves

scrambled eggs

\$10 per person

chives

hard boiled eggs

\$39 per dozen

MINIMUM ONE DOZEN

applewood smoked bacon

\$9 per person

pork sausage

\$9 per person

vegetarian sausage

\$10 per person

crispy potatoes

\$8 per person

california breakfast burrito

\$18 per each

bacon, scrambled eggs, potatoes, house made salsa

breakfast panini

\$19 per each

egg, bacon, cheese, avocado, toasted brioche

belgian waffles

\$17 per person

whipped cream, maple syrup, sweet cream butter

yogurt granola parfait**

\$15 each

dry cereal

\$9 per person

whole, fat free & soy milk

steel cut oatmeal

\$11 per person

brown sugar, dried fruit, sweet butter

assorted seasonal sliced fruit

\$11 per person

assorted seasonal whole fruit

\$43 per dozen

MINIMUM ONE DOZEN

brunch buffets

ALL BRUNCH BUFFETS REQUIRE A MINIMUM OF 25 GUESTS.

POINT LOMA BRUNCH

\$70 per person

beverages

freshly squeezed orange & grapefruit juice, freshly brewed coffee, decaffeinated coffee, select teas

assorted fruit smoothies

cinnamon challah french toast

sour cherry syrup

breakfast potatoes

charbroiled natural chicken salad**

poppy seed vinaigrette

fresh mozzarella & baby heirloom tomato salad

toasted coriander vinaigrette

rosemary ham & gruyere quiche

roasted farmers market vegetables

local olive oil

star anise shortcake

local strawberries & chantilly cream

SHELTER ISLAND BRUNCH

\$85 per person

beverages

freshly squeezed orange & grapefruit juice, freshly brewed coffee, decaffeinated coffee, select teas

cheese blintz

fresh fruit compote

organic egg scramble

chive, salsa fresca

sweet apple ham, smoked bacon & sharp

cheddar-stuffed croissants

little gem lettuce chopped salad

sherry shallot vinaigrette

hoisin glazed chicken

wild caught salmon

bourbon cherry glaze

roasted brussels sprouts

balsamic glaze, crispy garlic

potato pancakes

green chili relish, crème fraîche

crème brûlée tart

fresh berries

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breaks



take a break packages

CAFÉ

\$29 per person

assorted starbucks frappuccino

organic roasted coffee

apple coffee cake

biscotti**

traditional & pistachio

SPORTY

\$28 per person

whole bananas & tangerines

assorted kind bars

naked fruit & protein smoothies

natural spring water

GARDEN WALK

\$36 per person

seasonal vegetable crudité

assorted seasonal whole fruit

naked fruit & protein smoothies

organic quinoa salad

CHOCOHOLIC

\$39 per person

ganache brownies

chocolate chip cookies

chocolate fondue

assorted berries

chocolate macarons

chocolate milk

TEA TIME

\$30 per person

assorted mini tea sandwiches

assorted scones

whipped sweet butter, local seasonal preserves

seasonal pound cake

select organic teas & iced tea

TAKE A DIP

\$32 per person

tortilla chips

salsa & guacamole

traditional hummus

pita

ipa cheddar fondue

pretzel bites

a la carte break items

fresh brewed regular coffee or decaf

\$119 per gallon

MINIMUM ONE GALLON

hot cocoa, select hot tea or apple cider

\$99 per gallon

MINIMUM ONE GALLON

fresh brewed iced tea

\$85 per gallon

MINIMUM ONE GALLON

chilled juices

\$99 per gallon

MINIMUM ONE GALLON

orange, grapefruit, apple or cranberry

lemonade or strawberry lemonade

\$98 per gallon

MINIMUM ONE GALLON

natural spring water & sparkling water

\$8 each

soft drinks

\$8 each

naked super food juice smoothies

\$11 each

MINIMUM OF ONE DOZEN

assorted breakfast pastries

\$55 per dozen

MINIMUM OF ONE DOZEN

house made chocolate chip cookies

\$54 per dozen

MINIMUM OF ONE DOZEN

chocolate fudge brownies

\$58 per dozen

MINIMUM OF ONE DOZEN

assorted seasonal whole fruit

\$43 per dozen

MINIMUM OF ONE DOZEN

assorted seasonal sliced fruit

\$11 per person

kind energy bars

\$8 each

popcorn cart

\$10 per person

\$100 REQUIRED RENTAL

chips & salsa

\$12 per person

assorted macarons

\$57 per dozen

mixed spiced nuts**

\$11 per person

assorted candy bars**

\$54 per dozen

lunch



lunch buffets

ALL LUNCH BUFFETS INCLUDE ICED TEA WITH LEMON & FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE & SELECT TEAS. BUFFETS REQUIRE A MINIMUM OF 25 GUESTS.

THE CARVING BOARD

\$67 per person

roasted organic chicken salad**

wild arugula, toasted pecans, black grapes, celery heart, poppy seed vinaigrette

hearts of romaine*

baby heirloom tomato, cucumber, monterey jack vinaigrette

roasted california tomato soup

sourdough crostini, parmesan & chive crème fraîche

shaved rosemary ham & turkey

chef's artisanal cheese selection

sliced heirloom tomato, hand leafed lettuce,
whole grain mustard, dijon aioli, house made
bread & butter pickles

country french bread, sourdough & multigrain

house-made chocolate chip cookies

BEACH BBQ PICNIC

\$74 per person

baby iceberg wedge

applewood smoked bacon, baby tomato,
blue cheese crumbles, classic ranch

chipotle potato salad

charred green onion, dijon aioli

crab & clam chowder

bacon, potatoes, chives

smoked baby back ribs

spicy-bourbon glaze

roasted jidori chicken

char siu

char-grilled beef patties

sliced heirloom tomato, hand leafed lettuce, dijon aioli, caramelized
onion, sharp cheddar, house made pickles, brioche bun

seasonal fruit cobbler

seasonal fruit cobbler

THE ITALIAN DELI

\$72 per person

organic farro salad

market vegetables, fine herbs, extra virgin olive oil

wild arugula salad

pine nuts, torn basil, grana padano, heirloom tomato, balsamic
vinaigrette

minestrone

ciabatta crouton

panini bar

selection of italian meats & cheeses, marinated olives,
sliced heirloom tomato, hand leafed lettuce, assorted mustards,
oil & vinegar

assorted italian breads

cannoli & pistachio biscotti**

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lunch buffets

ALL LUNCH BUFFETS INCLUDE ICED TEA WITH LEMON & FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE & SELECT TEAS. BUFFETS REQUIRE A MINIMUM OF 25 GUESTS.

TIJUANA DAY TRIP

\$72 per person

classic caesar salad

tortilla soup

avocado, lime, chile de arbol, queso fresco, crema fresca

ceviche de mariscos

fresh tortilla chips

build your own pacific snapper tacos*

cabbage, pico de gallo, chile sour cream, cilantro, fresh corn tortillas

quesadilla

sautéed peppers, queso oaxaca, salsa verde, flour tortillas

chicken tinga

tostadas, crema fresca

arroz de tomate & frijoles

buñuelos

cinnamon, sugar

seasonal agua fresca

mexican cookies

KONA KAI

\$69 per person

kale caesar*

organic kale, romaine heart, parmesan, white anchovy, sourdough croutons

new england clam chowder

noble garden salad**

bulgur wheat, quinoa, watermelon radish, avocado, assorted vegetables, marcona almonds, lime vinaigrette

roasted brussel sprouts

garlic chips, bacon, sea salt

yukon potato purée

roasted garlic

butternut squash ravioli

sage, brown butter, ricotta

organic chicken breast

confit lemon, extra virgin olive oil, fine herbs

crispy pork belly

spicy bourbon

key lime pie

raspberry coulis

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plated entrée salads

\$ 41 PER PERSON

YOU MAY OFFER UP TO TWO SALAD ENTRÉE SELECTIONS FOR YOUR GUESTS. THE HIGHER PRICED SALAD ENTRÉE WILL BECOME THE PRICE FOR ALL MEALS. AN ADVANCE COUNT OF EACH ENTRÉE IS REQUIRED. ALL PLATED ENTRÉE SALADS INCLUDE FRESH ROLLS & BUTTER, ICED TEA WITH LEMON & FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SELECT TEAS.

kale caesar*

organic kale, romaine heart, parmesan, white anchovy, sourdough crouton

noble garden**

quinoa, bulgur wheat, avocado, watermelon radish, assorted vegetables, marcona almond, lime vinaigrette

cobb

avocado, egg, smoked bacon, romaine, watercress, blue cheese crumbles, red wine vinaigrette

farmers market

local baby lettuce, roasted beets, strawberries, humboldt fog, olive oil, balsamic reduction

baby iceberg wedge

applewood smoked bacon, baby tomatoes, blue cheese crumbles, classic ranch dressing

chopped

little gem lettuce, french radish, celery hearts, baby heirloom tomato, english cucumber, spring onion, sherry shallot vinaigrette

ENHANCEMENTS

add organic grilled chicken

\$48 per person

add pan roasted salmon

\$50 per person

add grilled shrimp

\$55 per person

add flat iron steak

\$59 per person

add grilled tofu

\$44 per person

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boxed lunch

\$ 5 4 PER PERSON

THE BOXED LUNCH MENUS ARE DESIGNED FOR A QUICK & EASY "TAKE AWAY" LUNCH OPTION. EACH BOXED LUNCH INCLUDES: BOTTLE OF WATER OR SOFT DRINK, SEASONAL WHOLE FRUIT, KETTLE CHIPS, ONE STARTER, ONE ENTRÉE & ONE DESSERT.

STARTER

PLEASE SELECT ONE

spring mix

heirloom tomato, english cucumber, sherry-shallot vinaigrette

organic farro salad

market vegetables, fine herbs, extra virgin olive oil

ENTRÉE

PLEASE SELECT ONE

roasted organic chicken salad

wild arugula, toasted pecans, black grapes, celery hearts, poppy seed vinaigrette

turkey club

iceberg, heirloom tomato, applewood smoked bacon, swiss, chili aioli, sourdough

italian

rosemary ham, salami, fontina, tomato, wild arugula, grain mustard, ciabatta

vegetable wrap

grilled zucchini, roasted corn, cherry tomato, cucumber, organic kale, garlic tahini, lavosh wrap

DESSERT

PLEASE SELECT ONE

house made chocolate chip cookie

chocolate ganache brownie

two - three course plated luncheon

ALL PLATED LUNCHESES INCLUDE FRESH ROLLS & BUTTER, ICED TEA WITH LEMON & FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE& SELECT TEAS.

STARTER

PLEASE SELECT ONE

blt salad

baby iceberg, heirloom tomato, blue cheese crumbles, bacon, sherry-shallot vinaigrette

kale caesar salad*

organic kale, romaine heart, parmesan, white anchovy sourdough crouton

strawberry goat cheese salad**

mixed greens, candied pecans, balsamic vinaigrette

DESSERTS

PLEASE SELECT ONE

chocolate ganache torte**

blackberry cabernet sauce, chantilly cream, toasted walnut

strawberry cheesecake

strawberry sauce, chantilly cream

mango sorbet

coconut cream, macerated strawberry

crème brûlée tart

fresh berries

ENTRÉE

YOU MAY OFFER UP TO THREE ENTRÉE SELECTIONS FOR YOUR GUESTS. THE HIGHER PRICED ENTRÉE WILL BECOME THE PRICE FOR ALL MEALS. AN ADVANCE COUNT OF EACH ENTRÉE IS REQUIRED.

organic pan-roasted chicken breast

\$49 two / \$60 three

caramelized brussel sprouts, organic farro pilaf, shallot butter

prime flat iron

\$65 two / \$77 three

confit yukon potato, chili flake, charred spring onion, port bordelaise

crispy skin salmon

\$56 two / \$68 three

israeli couscous, turmeric-tomato sambal, green onion

wild seabass

\$61 two / \$73 three

ratatouille, marble potatoes

artichoke ravioli

\$49 two / \$60 three

mascarpone, zucchini, baby heirloom tomato, lemon vodka sauce, butter crumbs

vegetable gf fusilli

\$48 two / \$59 three

baby tomato, zucchini, squash, basil, eggplant, mozzarella bocconcini

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dinner



dinner buffets

ALL DINNER BUFFETS INCLUDE FRESH ROLLS & BUTTER, ICED TEA WITH LEMON & FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SELECT TEAS. BUFFETS REQUIRE A MINIMUM OF 25 GUESTS.

CALIFORNIAN

\$108 per person

baby mixed green salad**

raspberry, toasted almond, humboldt fog, champagne vinaigrette

hearts of romaine salad*

baby heirloom tomato, english cucumber, aged jack dressing

new england clam chowder

bacon, chives

santa maria tri tip

salsa, corn tortillas

garlicky chicken

mushroom demi-glace

macadamia crusted seasonal fish**

coconut milk, peanut sauce

pinquito beans

green chile, queso ranchero, corn bread

roasted baby red potato**

pesto, parmesan

grilled asparagus

lemon olive oil, sea salt

assorted cheesecake

TUSCAN

\$110 per person

arugula salad**

radicchio, pine nut, shaved grana padano, red wine vinaigrette

mozzarella bocconcini salad

heirloom tomato, pepper flakes, torn basil, olive oil

minestrone

with ciabatta crouton

florentine steak

lemon, garlic, cracked black pepper

chicken picatta

capers, lemon, parsley

penne arrabiata

san marzano tomato, pepper flake, garlic, parmesan reggiano

white polenta

truffle, mascarpone, chive

roasted broccolini

balsamic, olive oil

roasted potato

braised chard, pancetta

focaccia

with balsamic & olive oil

tiramisu

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dinner buffets

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PACIFIC RIM

\$145 per person

mango & jicama salad**

napa cabbage, watercress, macadamia nuts, lime vinaigrette

miso soup

scallions, tofu, udon noodle

ahi poke

gf ponzu, edamame, wakame

firecracker shrimp

chili garlic sauce, shoyu butter

crispy pork belly

sriracha bbq, green onion, toasted sesame

buddha rice

chinese sausage, teriyaki chicken, shrimp, fried egg, peas, soy sauce, furikake

jasmine coconut rice

kaffir lime

edamame

chili salt, soy sauce

vegetable stir fry

ponzu

sweet bread & whipped butter

kahlua cheesecake

COMFORT

\$132 per person

baby romaine

baby tomato, crouton, red onion, blue cheese, applewood smoked bacon, ranch

strawberry goat cheese salad**

mixed greens, candied pecans, balsamic vinaigrette

classic minestrone soup

tomato broth, macaroni, seasonal vegetables, parmesan, crostini

pot roast

petite onion, marble potato, globe carrots, rosemary

garlic chicken quarters

pan jus, roasted garlic

baked salmon

char sui glaze, green onion

mac & cheese

four cheese fondue, bacon lardon, chives, butter crumbs

yukon mash potato

butter, gravy

honey glazed baby carrots

ginger, dried cranberry, chives

banana bread pudding

rum raisin sauce

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buffet enhancements

ALL STATIONS REQUIRE A CHEF ATTENDANT TO GRILL/CARVE. ONE CHEF REQUIRED PER 50 GUESTS. A LABOR FEE OF \$175 PER CHEF ATTENDANT WILL BE APPLIED. CHEF'S PRESENTATION STATIONS REQUIRE A MINIMUM OF 25 GUESTS.

PRIME RIB

\$42 per person

au jus, horseradish cream, fresh horseradish,
assorted rolls

ROASTED LEG OF LAMB

\$36 per person

tzatziki, fig chutney, mint & pomegranate
chimichurri, lavosh

PORK TENDERLOIN

\$29 per person

bourbon glaze, apple mojo, whole grain
mustard, assorted sweet rolls

ROASTED TURKEY

\$23 per person

cranberry chutney & sauce, turkey gravy,
parker house rolls

two-three course plated dinner

ALL PLATED DINNERS INCLUDE FRESH ROLLS & BUTTER, ICED TEA WITH LEMON & FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SELECT TEAS.

STARTER

PLEASE SELECT ONE

california spring mix

cucumber, french radish, heirloom tomato, sherry-shallot vinaigrette

kale caesar salad*

organic kale, baby romaine, heirloom tomato, sourdough crouton, parmesan

strawberry goat cheese salad**

mixed greens, candied pecans, balsamic vinaigrette

organic quinoa**

baby tomato, cucumber, roasted beets, almond, lime vinaigrette

baby gem salad

baby heirloom tomato, pickled radish, monterey jack dressing, asiago crostini

ENTRÉE

YOU MAY OFFER UP TO THREE ENTRÉE SELECTIONS FOR YOUR GUESTS. THE HIGHER PRICED ENTRÉE WILL BECOME THE PRICE FOR ALL MEALS. AN ADVANCE COUNT OF EACH ENTRÉE IS REQUIRED.

chicken marsala

\$86 two / \$98 three
gf fusilli, wild mushroom, rapini

organic pan-roasted chicken breast

\$86 two / \$98 three
wild rice pilaf, asparagus, roasted tomato, chicken demi-glace

ribeye

\$107 two / \$117 three
roasted sunchoke, caramelized onion, wild mushroom demi-glace

filet mignon

\$117 two / \$131 three
roasted baby carrots, pomme purée, port bordelaise

pan-roasted wild salmon

\$93 two / \$105 three
caramelized baby fennel, dill-scented red potato, shallot beurre blanc

wild seabass

\$105 two / \$117 three
creamy polenta, roasted brussel sprouts, bacon dijon sauce

butternut squash ravioli**

\$88 two / \$99 three
caramelized apple & organic kale, ricotta, sage & brown butter sauce

crispy sesame eggplant

\$86 two / \$98 three
coconut jasmine rice, charred kai-lan, orange sweet chili

zucchini fritters

\$86 two / \$98 three
basmati, black lentils, caramelized onion, pineapple tomato sambal

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two-three course plated dinner

ALL PLATED DINNERS INCLUDE FRESH ROLLS & BUTTER, ICED TEA WITH LEMON & FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SELECT TEAS.

DUET ENTRÉE

YOU MAY OFFER UP TO THREE ENTRÉE SELECTIONS FOR YOUR GUESTS. THE HIGHER PRICED ENTRÉE WILL BECOME THE PRICE FOR ALL MEALS. AN ADVANCE COUNT OF EACH ENTRÉE IS REQUIRED.

chicken & shrimp

\$105 two / \$118 three

white polenta, mascarpone, chives, haricot vert, chicken demi-glace, shallot butter

petite filet & lobster

market-two / market three

lobster ravioli, white asparagus, beurre rouge, chives, mustard cress

ribeye & shrimp

\$119 two / \$130 three

pomegranate chimichurri potatoes, sriracha-bourbon glazed broccolini, shoyu butter

new york & scallops

\$123 two / \$135 three

grilled corn succotash, asparagus, whole grain mustard butter

DESSERTS

PLEASE SELECT ONE

flour-less chocolate cake

mixed berry sauce, chantilly cream

crème brûlée tart

fresh berries

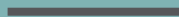
new york cheesecake

salted caramel sauce, seasonal local jam

key lime cheesecake

raspberry, spearmint

reception



reception

A LABOR FEE OF \$50 PER SERVER WILL BE APPLIED FOR TRAY PASSING SERVICE, UP TO TWO HOURS.
HORS D' OEUVRES ARE SERVED BY THE PIECE AND REQUIRE A MINIMUM SELECTION OF 50 PIECES PER ITEM.

COLD HORS D'OEUVRES

shrimp shooter

\$11 per piece
spicy gazpacho, micro celery

spicy ahi poke open-faced taco

\$11 per piece**
guacamole, wakame, chili aioli, sesame seeds

smoked salmon

\$10 per piece*
english cucumber, dill mascarpone, tobiko

chickpea hummus

\$9 per piece
turkish tomato salad, crisp pita chips

phyllo star

\$8 per piece
brie & seasonal fruit

roasted beet bruschetta

\$8 per piece
chevre, lemon thyme, chive, crostini

heirloom tomato bruschetta

\$8 per piece
sundried tomato pesto, balsamic glaze, olive crostini

mango salsa

\$7 per piece
jicama, cayenne, micro cilantro

HOT HORS D'OEUVRES

bacon wrapped scallops

\$12 per piece
malt vinegar aioli

peking duck roll

\$10 per piece
plum dipping sauce

coconut shrimp

\$9 per piece
sweet chili dipping sauce

beef wellington

\$10 per piece
sriracha béarnaise

artichoke beignet

\$8 per piece
chili aioli

stuffed mushroom caps

\$9 per piece
baby spinach, bacon parmesan

chicken satay

\$8 per piece
pineapple teriyaki sauce

vegetable pot sticker

\$7 per piece
sesame ponzu

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reception stations

CHEF'S LOCAL CHEESE BOARD

\$25 per person

wild honeycomb

local preserves

marcona almonds**

dried fruits

asiago cheese crostini

sliced bread

CHARCUTERIE BOARD

\$29 per person

selection of artisanal handmade meats

trio of mustards

cornichons

pickled vegetables

assorted breads

marinated olives

CRUDITÉ & HUMMUS

\$22 per person

seasonal selected raw vegetables

traditional & roasted red pepper hummus

buttermilk ranch dressing, aged balsamic

toasted pita

reception stations

ALL ENHANCEMENT STATIONS REQUIRE A MINIMUM OF 25 GUESTS.

MAC & CHEESE

\$33 per person

CHOOSE UP TO THREE

shrimp mac

four cheese fondue, chives, butter crumbs

short rib mac

cheddar fondue, tomato, bacon

sriracha mac

monterey jack fondue, serrano chile, spanish chorizo

chicken carbonara mac

white fondue, peas, leeks, pancetta lardon

sundried tomato mac

four cheese fondue, heirloom tomato, herb panko

OYSTER BAR

\$45 per person

fresh seasonal oysters*

mignonette, lemons, horseradish, ancho chili cocktail

steamed mussels

white wine, garlic, chili flakes, butter

new england clam chowder

sourdough boule, chives

FLATBREAD

\$44 per person

CHOOSE UP TO THREE

margherita

san marzano tomato, parmesan, buffalo mozzarella, sweet basil
gf available

bbq chicken

red onion, monterey jack, chevre, cilantro

fresh fig**

arugula, chevre, pistachio, pear, sage balsamic

neapolitan friarirelli

broccoli rabe, peppers, mozzarella

wild mushroom

béchamel, fontina, arugula, chives, black truffle

BAR BITES

\$33 per person

CHOOSE UP TO THREE

chicken wings

buffalo sauce, blue cheese dressing, celery

build your own nachos

chipotle cheddar fondue, sour cream, pico de gallo, jalapeño

pretzel bites

ipa cheddar fondue, mustard

crispy pork belly

sriracha bourbon, toasted sesame

chicken empanadas

salsa augacate, chili crema

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sweet stations

PATISSERIE

\$33 per person

macarons**

assorted flavors

petite fours*

fruit tart, lemon meringue tart, espresso cheesecake

coffee tort

chantilly cream, local blackberry purée

CHOCOLATE FONDUE

\$35 per person

fruit

strawberry, banana, kumquats

gf rice crispy treat

sea salt, brown butter

pretzel bites & grilled sourdough

sea salt, olive oil

cookies**

chocolate chip, white chocolate macadamia, coconut macaroon

S'MORES SAN DIEGO

\$25 per person

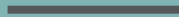
hershey bars

reese's**

marshmallows

graham crackers

beverages



beverage service

HOURLY PACKAGES ARE OFFERED FOR CONTINUOUS SERVICE TIMES ONLY. ALL BARS ARE SUBJECT TO A BARTENDER LABOR CHARGE OF \$175, PER 100 GUESTS IF BEVERAGE MINIMUM OF \$500 HAS NOT BEEN MET. ALL BEVERAGES MUST BE PURCHASED FROM THE HOTEL. CALIFORNIA LIQUOR LAW DOES NOT ALLOW SELF - SERVE ALCOHOLIC BEVERAGE STATIONS OR BARS.

BAR PRICING

super premium brands

\$17 per drink

premium brands

\$15 per drink

call brands

\$13 per drink

cordials

\$16 per drink

local craft beer

\$11 per drink

imported beer

\$10 per drink

domestic & non-alcoholic beer

\$9 per drink

premium wines

per bottle price

house-select wines

\$13 per glass

soft drinks & mineral waters

\$8 per drink

ADD \$1.00 FOR CASH BAR PRICING

HOURLY BAR PACKAGE PRICING

super premium brands, cordials, local craft, domestic & imported beer, wine, soft drinks & mineral waters

1 hour / \$35 per person

2 hour / \$52 per person

3 hour / \$69 per person

4 hour / \$86 per person

premium brands, cordials, local craft, domestic & imported beer, wine, soft drinks & mineral waters

1 hour / \$32 per person

2 hour / \$47 per person

3 hour / \$62 per person

4 hour / \$77 per person

call brands, local craft, domestic & imported beer, wine, soft drinks & mineral waters

1 hour / \$28 per person

2 hour / \$41 per person

3 hour / \$54 per person

4 hour / \$67 per person

local craft, domestic beer & imported beer, wine, soft drink & mineral waters

1 hour / \$26 per person

2 hour / \$38 per person

3 hour / \$50 per person

4 hour / \$62 per person

soft drinks & mineral waters

1 hour / \$15 per person

2 hour / \$22 per person

3 hour / \$29 per person

4 hour / \$36 per person

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SUPER PREMIUM

ketel one vodka
nolet's gin
bulleit bourbon
chivas regal 12 year scotch
bacardi "superior" rum
volcan de mi tierra blanco tequila
hennessy vs cognac
crown royal blended whisky

PREMIUM

skyy vodka
tanqueray gin
elijah craig small batch bourbon
dewar's "white label" scotch
drake's organic rum
cazadores blanco tequila
couvoisier vs cognac
jameson irish whiskey

CALL

drake's organic vodka
gordon's gin
evan williams black label bourbon
johnnie walker "red" scotch
castillo white rum
lunazul blanco tequila
christian brothers brandy
canadian club blended whisky

DOMESTIC BEER

budweiser
bud light
michelob ultra

IMPORTED BEER

pacifico
stella artois

LOCAL CRAFT BEER

alesmith ".394" pale ale*
abnormal "abnormweisse" hefeweizen
coronado "salty crew" blonde ale
kona kai "lazy lei" pilsner by eppig
karl strauss "red trolley" irish-style red ale
embolden "hidden paradise" hazy ipa
protector "sd west coast" ipa

NON-ALCOHOLIC BEER

athletic brewing "free wave" hazy ipa
athletic brewing "upside down" golden
athletic brewing "run wild" ipa

SELTZERS, CIDERS & MORE

ASSORTED SEASONAL FLAVORS

ace cider
juneshine hard kombucha
plant botanical vodka seltzer
new motion hard yerba mate tea

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wine service

BUBBLES

mionetto prosecco	\$46
chandon sparkling brut rosé	\$64
nicolas feuillatte brut champagne	\$92
veuve-clicquot "yellow" brut champagne	\$195

WHITE

two vines chardonnay	\$48
drumheller chardonnay	\$54
meiomi chardonnay	\$50
stag's leap "hands of time" chardonnay	\$60
alto vento pinot grigio	\$48
firestone riesling	\$48
kim crawford sauvignon blanc	\$50
ferrari carano fume blanc	\$50

PINK

woodbridge rosé	\$48
gérard bertrand "cote des rose" rosé	\$52
chateau d'esclans "whispering angel" rosé	\$60

RED

two vines cabernet sauvignon	\$48
drumheller cabernet sauvignon	\$54
prisoner "the prisoner" red blend	\$105
prisoner "unshackled" cabernet sauvignon	\$65
justin cabernet sauvignon	\$70
terrazas "altos del plata" malbec	\$48
meiomi pinot noir	\$52
elouan pinot noir	\$56
patz & hall pinot noir	\$75
charles krug merlot	\$62
charles smith "boom boom!" syrah	\$50
two hands "gnarly dudes" shiraz	\$90

additional charges

PLEASE CONTACT YOUR CATERING OR CONFERENCE SERVICE MANAGER IF YOU ARE UNSURE OF WHEN THE FOLLOWING CHARGES MAY APPLY.

labor fee for server attended events of 15 or under

\$100 per event

bartender fee

\$190 per hour

APPLICABLE FOR BAR SALES UNDER \$500

chef attendant

\$190 per attendant

MAX 2 HOURS

coat check attendant

\$200 per attendant per function

banner hanging

\$100 per banner up to 4

\$300 FLAT FEE FOR 5 OR MORE BANNERS

package or amenity delivery

\$5 per item per room

2.50 PER ITEM AT FRONT DESK APPLIES TO EACH DELIVERY AND/OR BOX MOVE. DELIVERED TO MEETING SPACE & GUESTROOMS

beach games

\$75 per event

cornhole, bocce ball, ladder toss game

tiki torches (4)

\$50 per event

beer boat

\$250 per event

space heater

\$75 each

HOTEL SECURITY IS REQUIRED ON SCHOOL EVENTS AND EVENTS SERVING ALCOHOL WHEN MINORS ARE ATTENDING THE EVENT.

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additional info



additional information

PLEASE CONTACT YOUR CATERING OR CONFERENCE SERVICE MANAGER IF YOU HAVE ANY QUESTIONS REGARDING THE POLICIES AND INFORMATION LISTED BELOW.

GUARANTEE

Attendance must be confirmed four working days prior to the event. Upon request, the hotel will prepare for 3% over the guarantee for plated meals. The tables will be set up to 3% over the guarantee. If the count is increased within 72 business hours, oversets will not be guaranteed.

AUDIO - VISUAL

Arrangements for audio-visual can be made directly through our in-house preferred vendor Innovative Productions, by calling 619-819-4446. A full-service audio-visual brochure is available upon request. The hotel's prevailing service charge & California sales tax is added to all audio-visual services.

SHIPPING & STORAGE

Storage arrangements for exhibit drayage must be made with an off-property exhibit company for move-in the day of exhibit & removal on the move-out day. Small package delivery will be accepted no more than three days prior to the event date at a rate of \$5.00 per box. Removal of all property is strictly the responsibility of the client. The hotel will not assume responsibility for any unattended or unsealed and unaddressed boxes left on property or in function space. The fee for small package delivery to function space is \$2.50 per package/box and \$5.00 per crate each way. This contracted fee is charged when a bellman delivers the package to your event space, guestroom or to security for shipping out. Standard Federal Express, UPS & DHL shipping fees will apply when shipping boxes out from the security office. You must supply your account number or credit card to ship packages.

PRICING & GUARANTEES

A 25% Taxable Service Charge and 7.75% Sales Tax, subject to change, will be applied to all food and beverage and miscellaneous charges. Menu prices are subject to change and are guaranteed 90 days prior to the actual event date. The menu and all other details of the event(s) are to be finalized a minimum of 30 days prior to the dates of event(s). Banquet event orders (BEOs) must be signed and returned to the Conference Services or Catering Manager no fewer than 14 days prior to the function date. A guaranteed guest count is required by 12 pm, three business days prior to the functions date. This will be considered a guarantee not subject to reduction. The actual attendance number (if greater than the guarantee) will be charged. The guarantee applies to all aspects of the event, including, but not limited to, food and beverage. If the Kona Kai is not advised of a guaranteed count, the expected number of guests will become the guaranteed count, and the billing will be for the greater of the following: (1) The number of persons for which the event was originally booked, or (2) The number of persons in attendance. Changes in guarantees within 24 hours of event will incur a 25% upcharge on all additional items requested. Prices are subject to change without notice and will be guaranteed 90 days prior to the actual event date

ALCOHOL, SMOKING, OUTSIDE FOOD & BEVERAGE

The sales and service of all alcoholic beverages is regulated by the State Division of Alcoholic Beverages and Tobacco. The Kona Kai is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverage may be brought into the Kona Kai for any events. Kona Kai liquor license requires that beverages only be dispensed by the Kona Kai employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. California law requires that all alcohol sales will conclude at 2:00 am (last call at 1:30am) in accordance with licensing. Due to California law, smoking is not permitted in any indoor area. It is our policy that outside food and/or beverage of any kind may not be brought into Kona Kai by client or attendees.

OUTSIDE VENDORS

Please ask your Sales or Conference Services or Catering Managers for our preferred vendor list and vendor requirements. Please note that you and your vendors will be responsible for any and all damage caused to the property.

TIMING, WEATHER & OUTDOOR SPACE

Buffet and Station pricing is based on two-hour presentation; for longer presentations, additional charges will apply. Weather calls will be made by the Client upon the recommendation of the Catering and Conference Services managers. If the Client is unavailable, the decision will be made on the Client's behalf. Should the chance of precipitation be higher than 40 percent, the weather call will be made in favor of the indoor location by default. o Breakfast functions: the evening prior All outdoor functions must conclude by no later than 10:00 pm All amplified music at outdoor functions must stop at 10:00 pm

NOISE ORDINANCE

In accordance with local city ordinances and the respect for our resort guests and the surrounding neighborhood, live entertainment consisting of a band and/or DJ, shall end by 10:00 pm. Minimum allowed level of music is 55 decibels. Exceptions may be made based upon the location of the event.

REQUEST FOR MULTIPLE ENTRÉES (PLATED)

Multiple entrée selections are permitted with proper notice. A group may choose up to two proteins and one vegetarian and agree to pay the highest priced entrée for all selections. A preliminary count of each entrée is due 72 business hours prior to the event. The client is responsible for providing color or symbol coded place cards denoting each guest's entree choice. If final number and guarantees are not provided, menu cost will increase by \$10.00 per person.