

SOLAIRE

RESTAURANT + BAR



FAMILY STYLE HOLIDAY MENU

APPETIZERS

Cheese + Charcuterie Board - \$52

5 people per serving

Hummus + Seasonal Vegetables - \$38

5 people per serving

Housemade Chips + Guacamole

5 people per serving

Shrimp Ceviche - \$45

5 people per serving

Beef or Mushroom Sliders - \$6 each

Beef Skewers - \$4 each

SALADS

5 people per serving

Paradox Green Salad - \$30

5 people per serving

Caesar Salad - \$38

5 people per serving

Superfoods Salad - \$40

5 people per serving

ENTREES

Served family style

Flatiron Steak - \$38pp

Chimichurri sauce, creamy mashed potatoes, broccolini

Grilled Salmon - \$38pp

Seasonal Risotto, broccolini

Curried Cauliflower Steaks - \$32pp

Seasonal risotto, fresh herbs, pomegranate

DESSERTS

Mini Dessert Display - \$12pp

Hotel to provide options

Minimum of ten (10) guests. Food selections and guaranteed numbers must be provided 72 hours prior to the event date. Any changes within 72 hours of the event may be subject to additional fees. No outside food and beverage allowed unless discussed with hotel staff. Cake cutting/outside dessert fee is \$3++ per person. Corkage fee is \$25++ per bottle. The prices shown include required fees before tax. Specifically, a service charge of 16% of the total food and beverage is included, which will be provided to wait staff employees, service employees and/or service bartenders. Only employees employed by the hotel receive the service charge. Temporary staffing agency employees working banquet functions will not receive any portion of the service charge. An administrative fee of 10% is also included in the price shown. This administrative fee is retained by the Hotel for the administration of the banquet and will not be distributed as a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Applicable taxes are not included in the price displayed, currently 9.75% and subject to change.