



SPIRITS LIFTED

HANDCRAFT YOUR HOLIDAY PARTY

KIMPTON

Shorebreak

RESORT

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RECEPTION PACKAGES

A SEASON OF SWELL TIMES

One Hour Beer and Wine Bar
Selection of Three Hors d' Oeuvres or One Display Station
Dance Floor
Staging for Band or DJ
Custom Color Recess Lighting (*Epic Ballroom and Bungalow*)

\$110 per person for the first hour (min 20 guests)

Each additional hour \$75 per person

**exclusive of taxes and gratuity*

SLEIGH RIDES AND COASTAL VIBES

One Hour Signature Bar Experience, Includes One Specialty Winter Cocktail
A Season of Swell Times Package, Plus Select One Additional Hors d' Oeuvre
or One Display Station
(Total of Four Hors d' Oeuvres or Two Display Stations)

15% Discount AV Services (*in-house AV only*)

\$145 per person for the first hour (min 20 guests)

Each additional hour \$80 per person

**exclusive of taxes and gratuity*

FEELIN' FROSTY IN THE SAND

One Hour Elevated Bar Experience, Includes Two Specialty Winter Cocktails
Selection of Five Hors d' Oeuvre or Three Display Stations
15% Discount AV Services (*in-house AV only*)
25% Discount off Room Rental

\$165 per person for the first hour (min 20 guests)

Each additional hour \$85 per person

**exclusive of taxes and gratuity*

A top-down view of several skewers of grilled food arranged on a white surface. The skewers feature chunks of dark brown, charred meat, whole purple onions, and halved cherry tomatoes in red and yellow. Sprigs of fresh rosemary are tucked into the ends of the skewers. The text 'HORS D'OEUVRES AND DISPLAYS' is overlaid in the center in a white, bold, sans-serif font.

HORS D'OEUVRES AND DISPLAYS

HOR D'OEUVRES + DISPLAYS

Minimum of 20 pieces per item or 20 people per station

HOR D'OEUVRES

Bacon wrapped dates and smoked blue cheese

Duck confit spring roll with brie and mango slaw

Potato skins with pork belly, crème fraiche, caramelized onions, chives

Tempura mushrooms with white truffle and balsamic glaze

Potato pancake with house smoked salmon and chive crème fraiche

Tuna poke tostada with cabbage slaw and soy ginger scallion

Short rib lettuce cup, pickled Thai pepper

DISPLAYS

CHARCUTERIE TRAY

Chef's Selection Artisanal Cured Meats, Stone Ground Mustard and Dijon Mustard, Cornichon, Caper Berries, Country Pate, Pickled Seasonal Vegetables, Assorted Crostini and Crackers

CRUDITE DISPLAY

Baby Tomatoes, Asparagus, Green Beans, Cucumber, Celery, Baby Carrots and Bell Peppers, Hummus, Tzatziki and Ranch, Assorted Crostini and Crackers

CHIPS AND DIPS

Hummus, Guacamole, Roasted Piquillo Pepper Feta Dip, Roasted Corn, Black Bean Relish, Green Tomato and Fresno Salsa, Everything Spiced Lavash, Pita Breads and Tortilla Chips

HOLIDAY DESSERT STATION

Assortment of Holiday Cookies, Housemade Eggnog, Hot Chocolate

CHEF-INSPIRED STATIONS



CHEF-INSPIRED STATIONS

Festive Fare Dinner Buffet Add On

ENTRÉES

Selection of Two \$125 per person

Selection of Three \$145 per person

Cider Brined Pork Loin with Apple Chutney and Napa Cabbage

Orange Ginger Turkey Breast with Pickled Cranberries, Baby Kale and Black Rice

California Striped Bass with Sweet Potato Purée, Arugula, and Cardamom Vinaigrette

Roast Chicken Breast with Rosemary Orange Jus, Caramelized Shallots and Roasted Root Vegetables

Chimichurri Rubbed Leg of Lamb with Saffron Tomato Rice

Coffee Braised Short Rib with Candied Parsnip Purée and Pomegranate Reduction

SIDES

Select Two

Brussel Sprouts with Raisins and Chili

Baby Carrots with Maple and Cashew

Wilted Kale with Garlic, Sake and Pepper

Roasted Root Vegetables with Pearl Onions and Mushrooms

Herb Cheese Mashed Yukon Potatoes

Candied Parsnip Purée

Peewee Potatoes with Pearl Onions and Maitake Mushrooms

DESSERTS

Assortment of Holiday Treats

Fresh Brewed Coffee and Tea

A top-down view of a three-course meal on a light grey plate. The main course is a large, seared salmon fillet with a golden-brown crust, positioned diagonally. It is surrounded by a vibrant quinoa salad containing yellow quinoa, sliced red and green bell peppers, red onions, and cherry tomatoes. Two dollops of a smooth, white sauce are placed on either side of the salmon. The text "THREE-COURSE MEAL" is overlaid in the center in a bold, white, sans-serif font.

THREE-COURSE
MEAL

THREE-COURSE PLATED MENUS

Three-Course Plated Add On

STARTERS

Select One

Roasted Corn Bisque with Chili Oil

Sweet Potato Soup with Pumpkin Seed Granola

Baby Iceberg Wedge with Blistered Tomatoes, Bacon, Gorgonzola, Red Onions and Maytag Dressing

Winter Greens with Poached Pears, Brie, Pepitas, Pomegranate Jewels and Cabernet Vinaigrette

DESSERTS

Select One

New York Cheesecake with Bourbon Caramel Sauce

Pumpkin Roll with Chai Cream Cheese, Squash Butter and Cinnamon Sugar (GF)

Mexican Chocolate Mousse with Cinnamon Whipped Cream and Churro

PLATED ENTRÉE SELECTIONS

** All Dinners come with Assorted Rolls and Butter and Coffee Service **

Salmon En Croute
Alaskan salmon, sautéed vegetables, lemon, dill wrapped in puff pastry
\$85 per person

Beef Wellington
Beef tenderloin, wild mushroom duxelle, port wine reduction in puff pastry
\$110 per person

Coq Au Vin
Organic chicken braised with white wine served with roasted vegetables
\$95 per person

Braised Lamb Shank
Over creamy gorgonzola polenta
\$105 per person

Chilean Sea Bass
Served with pearl onions, asparagus, fingerling potatoes, beurre blanc
\$125 per person

Coffee Braised Short Rib
with goat cheese whipped potato, cabernet reduction
\$100 per person

A top-down view of a glass containing a drink with a dried orange slice and a herb sprig. The glass is filled with a light-colored liquid. A slice of dried orange is floating in the liquid, and a sprig of a green herb is also visible. The text "SEASONAL SPIRITS" is overlaid in the center of the image.

**SEASONAL
SPIRITS**

BAR: SPECIALTY WINTER COCKTAILS

Can be added to any bar package.

STRAWBERRY RHUBARB OLD FASHIONED

Even Willimans Bourbon, Strawberry, Rhubarb

\$16 per drink

WINTER BLONDE NEGRONI

Beefeater Gin, Cocchi Americano, Bonal Apertif

\$16 per drink

HOT BUTTERED RUM

Appleton Reserve 12 Year Rum, Pumpkin Syrup, Hot Water, Butter

\$16 per drink

EGG NOG

Espolon Reposado Tequila, Amontillado Sherry, Heavy Cream, Whole Milk, Egg

\$16 per drink

Pricing per person, per hour. Bartender fee of \$175 per bartender, plus tax, applies.
Kimpton Shorebreak Resort recommends one bartender for every 100 guests.

Pricing subject to a 15% taxable gratuity, 9% taxable administrative fee, 5% taxable event fee, and 7.75% tax on all food & beverage and venue rental. All taxes & fees are subject to change. A 75.00 fee may be added on menus for groups of less than 20 guests or if ordered within 24 hours of the scheduled function. Food displays are for 120 minutes of service. Chef attendant fees may also apply. Please see further Hotel Policies under Event Information.

BAR EXPERIENCE PACKAGES

BEER AND WINE BAR

Imported and domestic beer
House chardonnay, cabernet sauvignon and Prosecco
Assorted soft drinks and bottled water

\$18 per first hour

Additional hours at \$14 per hour

SIGNATURE BAR EXPERIENCE

Smirnoff vodka Curzan White
rum El Jimador tequila
Evan Williams bourbon
Jim Beam rye
Dewar's White Label Scotch
Imported and domestic beer
Vista Point chardonnay and cabernet sauvignon
Grandial sparkling wine
Assorted soft drinks and bottled water

\$26 per first hour

Additional hours at \$16 per hour

ELEVATED BAR EXPERIENCE

Tito's vodka Tanqueray
gin Cruzan White rum
Espolon tequila
Larcenybourbon George
Dickel rye Jameson
Chivas Regal 12-Year scotch
Imported and domestic beer
Greystone Cellars chardonnay and cabernet sauvignon
Grandial sparkling wine
Assorted soft drinks and bottled water

\$28 per first hour

Additional hours at \$18 per hour

CRAFTED BAR EXPERIENCE

Upgrade your bar experience with at \$3 per person.

Ketel One vodka
Bombay Sapphire gin
Rhum Clement Blue rum
Casamigos Blanco tequila
Bulleit bourbon
Bulleit rye
Crown Royal
Johnnie Black Label scotch
Greystone Cellars chardonnay and cabernet sauvignon
Grandial sparkling wine
Craft beer selection
Assorted soft drinks and bottled water

\$30 per first hour

Additional hours at \$20 per hour

Pricing per person, per hour. Bartender fee of \$175 per bartender, plus tax, applies.
Kimpton Shorebreak Resort recommends one bartender for every 100 guests.

EVENT INFO: HOTEL POLICY

FOOD AND BEVERAGE MINIMUM & MENU PRICING

All food, beverage, 15% gratuity, 9% administrative fee, and 5% event fee, shall be subject to 7.75% sales tax. Menu pricing subject to change. A Food and Beverage Minimum will apply, based on food and beverage revenue exclusive of service, administrative, and tax fee. In the event the Food and Beverage Minimum is not met, client is responsible for full payment of the difference between contracted minimum and actual spent. A 75.00 fee will be added on menus for groups of less than 20 guests or if ordered within 24 hours of the scheduled function. Food displays are for 120 minutes of service. Chef attendant fees may also apply. Outside food and beverage is not permitted.

SHIPPING AND RECEIVING

The storage of boxes and delivery to room location incur a fee as stated in the group contract. All return-shipping must be arranged by the client through an approved shipment and transportation vendor. Kimpton Shorebreak Resort is not responsible for any shipment that is delivered to the hotel and reserves the right to refuse any shipment. Materials which are perishable or flammable will not be accepted. Please contact your Catering or Conference Services Manager for shipping and pricing information.

DECORATIONS

Signs, banners, or other decorations are not allowed in public areas. Any signage in private areas must be professionally made and approved by Kimpton Shorebreak Resort. Please submit to your Catering or Conference Service Manager three days prior to program start date. Nothing may be affixed to the walls, floor, or ceiling with push pins, nails, staples, carpet tape, or other like materials. There is a surcharge of \$50 per banner to hang banners in meeting space. Open-flame candles, confetti, bird seed, rice, and glitter may not be used at Kimpton Shorebreak Resort. We shall not be responsible for damage or loss of any items brought into the hotel or for any items left unattended.

GUARANTEE AGREEMENT

A guarantee of attendance is due by 12pm five business days prior to any function. This policy is applicable to any function. The client is responsible to pay for the guaranteed amount and any overage served. Vegetarian meals and special meal requests should be brought to the attention of your Catering or Conference Services Manager when you place your guarantee. Last-minute requests will be honored based upon availability.

REQUEST FOR MULTIPLE ENTRÉES

Multiple entrée selections are permitted with proper notice. A group may choose up to two entrées at the higher price of the two entrée selected, with a guarantee of each entrée three business days prior to the event. You must also provide a method in which our wait staff can determine each guest's selection. The client is responsible for providing entrée-coded place cards indicating each guest's selection.

EVENT INFO: HOTEL POLICY

(Continued)

BREAKS

All break menus are designed and priced for 30 minutes of service and replenishing. Please ask your Catering or Conference Services Manager if you are interested in extending your break, as pricing may increase.

TO-GO FOOD AND BEVERAGE

Due to liability reasons, any remaining food and beverage items from the Group's event are prohibited from leaving the event spaces. To-go boxes will not be provided. The only exception is for pre-planned boxed lunches that have been approved by the Catering/Conference Services Manager.

BUFFETS

All buffet menus are designed and priced for 120 minutes of service.

CHEF-ATTENDED STATIONS & TRAY PASSED ITEMS

For Chef-attended stations, a minimum of one Chef is required for every 75 guests and a server/attendant is required for every 30 guests. A Chef and/or server attendant fee of \$150 plus tax is applicable for each Chef/attendant, per event.

GUEST ROOM DELIVERIES

Deliveries can be arranged through our Conference Service Manager. Room deliveries incur a fee beginning at \$3 per room delivery. Kimpton Shorebreak Resort does not permit items to be given out at the front desk during the check-in process.

PARKING

Kimpton Shorebreak Resort offers valet parking. Parking is available at the prevailing rates and is subject to change without notice.

BEVERAGES

All alcoholic beverages to be served on the hotel's premises (or elsewhere under the hotel's alcoholic beverage license) for all functions must be dispensed only by the hotel's servers and bartenders. The proper identification (i.e. photo ID) of any person to verify age is required. We reserve the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the hotel's sole judgment, appears intoxicated.

EVENT INFO: HOTEL POLICY

(Continued)

ROOM AND SET-UP FEE

Function Rooms are assigned according to the anticipated, guaranteed number of guests. If there is a fluctuation in the number of attendees, Kimpton Shorebreak Resort reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge a service fee for set-up of the meeting rooms with extraordinary requirements. A room set-up fee will be charged when applicable.

MENU DESIGN

Our Catering Staff and inventive culinary team will be at your service to create a custom-designed menu for your event. All arrangements should be finalized at least 21 days in advance of your scheduled event date. Please note: all menu substitutions are subject to review by the Executive Chef, and additional charges may apply.

AUDIO/VISUAL

Audiovisual equipment is available through our in-house supplier, Encore, on a rental basis. All audiovisual orders are to be placed with our Catering or Conference Services Manager and will be billed to your Master Account. Audiovisual services not provided by PSAV must have Kimpton Shorebreak Resort approval, and surcharges for electrical requirements, liability, insurance, etc. may apply.

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