

Canary Hotel

Catering Menu



0614

“The only time to eat diet food is while you're waiting for the steak to cook.”

– Julia Child



Canary Hotel

31 W Carrillo Street

Santa Barbara, CA 93101

(805) 884-0300

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www.canarysantabarbara.com

Canary Hotel

Beverage

WINE SELECTIONS

SPARKLING WINES

Domaine Ste. Michelle Blanc de Blancs, California \$42

J Cuvee 20, California \$70

Veuve Cliquot Yellow Label Reims, France \$105

WHITE WINES

La Terre Chardonnay, California \$32

Mark West Central Coast Chardonnay, Monterey California \$30

Laetitia Chardonnay, Arroyo Grande, California \$45

Seaglass Chardonnay, Santa Barbara, California \$34

Ca' Donini Pinot Griogio, Santa Barbara California \$34

Brander Sauvignon Blanc, Santa Barbara California \$42

RED WINES

La Terre Cabernet Sauvignon, California \$32

Seaglass Pinot Noir, Santa Barbara, California \$34

Justin Cabernet Sauvignon, Paso Robles, California \$70

Hogue "Genesis" Merlot, California \$32

Laetitia Estate Pinot Noir, Arroyo Grande, California \$68

Qupe Syrah, Santa Barbara, California \$46

Wine selections are charged per bottle & are subject to service charge & sales tax. Corkage Fee of \$25 per bottle will be applied to any outside wine or champagne (750ml).

BAR BEVERAGES

- **House Wine By the Glass**
\$9 each
- **Domestic Beer**
Bud Light, Samuel Adams, Firestone Double Barrel Ale, Miller Genuine Draft, Miller Lite, Coors Light
\$6 each
- **Imported Beer**
Heineken, Amstel Light, Corona, Corona Light, Becks Non-Alcoholic
\$7 each
- **Craft Specialty Beer**
Anchor Steam
\$7 each
- **Assorted soft drinks**
Including Red Bull, Coco Vitamin Water
\$5 - 8 each
- **Juices and Mineral Water**
\$5 - 8 each

All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee and applicable taxes.

Menus subject to seasonal changes and pricing may vary.

BAR SELECTIONS

*Bartender required per 75 guests (\$150 per Bartender)

SURF'S UP BAR

\$10 Per Premium Drink

- Smirnoff Vodka
- Gordon's Gin
- Jim Beam Bourbon
- Bacardi Rum
- El Jimador Tequila
- Dewars Scotch

HANG TEN BAR

\$11 Per Superior Drink

- Absolut Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Cruzan Rum
- Espolon Tequila
- Chivas Regal Scotch

WIPE OUT BAR

\$13 Per Top Shelf Drink

- Ketel One Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Flor de Cana Rum
- 1800 Silver Tequila
- Johnnie Walker Black Scotch
- Courvoisier VS Cognac

CORDIALS & LIQUORS

\$13 Per Drink included on all Bar Packages

- Amaretto di Saronno, Bailey's, Grand Marnier, Kahlua, Frangelico

COMPLIMENT YOUR BAR

WELLNESS

- **Good Earth**
El Jimador Reposado Tequila, Green Tea Honey Syrup, Lemon Juice
- **Blackbird**
Gordon's Gin, Lime Juice, Basil Syrup Muddled Seasonal Berries
- **Red dawn**
Smirnoff Vodka, Limoncello, Lemon Juice Pomegranate Grenadine

\$10 Per Drink

CLASSICS

- **Kimpton House Dry Martini**
Beefeater Gin, Noilly Pratt Dry Vermouth
- **Margarita**
Espolon Tequila, Triple Sec, Lime Juice Simple Syrup
- **Mojito**
Cruzan Rum, Lime Juice, Simple Syrup Mint Leaves
- **Blood and Sand**
Dewars Scotch, Sweet Vermouth Heering Cherry Brandy, Orange Juice

\$11 Per Drink

KIMPTON CRAFTED

- **Out of Step**
Courvoisier VS Cognac, Lemon Juice, Agave Syrup Sprig of Rosemary
- **Cable Car**
Captain Morgan Spiced Rum, Orange Curaçao Fresh Lemon Juice, Simple Syrup
- **Velvet Daiquiri**
Flor de Cana Rum, Fresh Lime Juice, Simple Syrup, Velvet Falernum

\$13 Per Drink

"SPIKE IT" STATIONS

LEMONADE STAND

- Fresh Lemonade, Ice Teas, Aromatic Syrups & Flavors, Fruits additional Fruit Purées & Juices
- Wild Turkey Bourbon, Beefeater Gin St. Germain
\$25 Per Person (2 hours)

COLOR MY BUBBLES

- Juices and Purées, Assorted Herbs
- Sparkling Wine, St. Germain, Chambord, Cassis
\$25 Per Person (2 hours)

BLOODY MARY BAR

- Tomato Juice, Clamato, Hot Sauces Horseradish, Worcestershire, House-Made Pickled Vegetables, Spices
- Absolut Vodka, Beefeater Gin
\$25 Per Person (2 hours)

HOT APPLE CIDER BAR

- House-Made Hot Apple Cider, Whipped Cream Dried Apple Rings, Cinnamon Sticks Mulling Spice Bags
- House-Made Rock & Rye
- Hot Toddy Station: Cruzan Rum Dewars Scotch, Honey, Lemon & Hot Water
\$25 Per Person (2 hours)

COFFEE CART

- Freshly Brewed Coffee & Decaf Coffee House-Made Syrups, Flavored Whipped Cream Sprinkles, Little Cookies
- Bailey's, Frangelico, Kahlua, Whiskey
\$25 Per Person (2 hours)

All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. Please advise catering of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

HOST BAR PACKAGES

One bartender per 75 guests at \$150 per bartender

SURF'S UP BAR

- Smirnoff Vodka
- Gordon's Gin
- Jim Beam Bourbon
- Bacardi Rum
- El Jimador Tequila
- Scorbys Scotch
- Marie Brizzard Triple Sec

HANG TEN BAR

- Absolut Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Cruzan Rum
- Espolon Tequila
- Dewars Scotch
- Cointreau Triple Sec

WIPE OUT BAR

- Ketel One Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Flor de Cana Rum
- 1800 Silver Tequila
- Johnnie Walker Black Scotch
- Courvoisier VS Cognac
- Cointreau Triple Sec

SURF'S UP

- **Three Hours**
\$36 per person
- **Four Hours**
\$46 per person
- **Five Hours**
\$56 per person

Each additional hour is \$10.00 per person

HANG TEN

- **Three Hours**
\$40 per person
- **Four Hours**
\$51 per person
- **Five Hours**
\$62 per person

Each additional hour is \$11.00 per person

WIPE OUT

- **Three Hours**
\$52 per person
- **Four Hours**
\$65 per person
- **Five Hours**
\$78 per person

Each additional hour is \$13.00 per person

BEER, WINE & SOFT DRINKS

- **Three Hours**
\$30 per person
- **Four Hours**
\$37 per person
- **Five Hours**
\$44 per person

Each additional hour is \$7.00 per person

Included in all Host Bar Packages

- House Sparkling, White & Red Wine
- Domestic, Imported & Non-alcoholic Beer
- Cordial & Liqueurs
- Soft Drinks, Juices, Mineral Water

TABLESIDE WINE SERVICE

- **Premium wine**
\$20 per person

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