

Ignite Your Holiday Spirit

Build-your-own custom celebration



31 West Carrillo St | Santa Barbara, CA
93101
805.884.0300 |
www.canarysb.com |
#CanaryHotel

KIMPTON

Canary
SANTA BARBARA



FESTIVE FARE

HORS D 'OEUVRES

Four pieces per person
\$20 per person

Smoked Salmon Crostini

chive crème cheese, caper and pickles onion
relish

Duck Confit Endive Cup

pickled Cherry, fine herbs

Beet Tartare

preserved lemon crème fraiche, pickled red
onion, crostini

Black Pepper Gourgeres

whipped mascarpone, chives

Smoked Trout Mousse

rye cracker, dill

Wild Mushroom Voulevant

duxelles, parmigiano

DISPLAYS

Smoked Salmon

crispy bagel chips, whipped cream cheese, pickled
red onions, lemon caper salsa verde and tomato
chutney

\$17 per person

Guacamole and Salsa

house made yellow and blue corn tortilla chips,
fresh guacamole with queso fresco, salsa rojo and
charred tomatillo salsa

\$13 per person

Chilled Seafood

oysters on the half shell, poached shrimp, seasonal
ceviche, steamed mussels, lemons, cocktail sauce
and hot sauce

\$30 per person

Mediterranean Antipasti

babaganoush, marinated artichokes, feta cheese,
hummus, roasted red peppers, assorted country
olives and pita bread

\$16 per person

All Food and Beverage prices are subject to 14% gratuity
9% taxable administration fee & 7.75 % sales tax



FESTIVE FARE

STARTERS & DESSERTS

Choose one of each

Curry Parsnip Soup

parsley oil

Butternut Squash Soup

honey crème fraiche, puffed grains,
sage-brown butter

Beet Salad

kale, walnut crusted goat cheese,
roasted apple

Kale and Quinoa Salad

winter squash, toasted pumpkin seeds,
pomegranate, creamy lemon
vinaigrette

Fall Greens Salad

pickled grapes, haricot verts, wild rice,
feta cheese, blood orange vinaigrette

~~~~~

#### Pumpkin and Salted Caramel Mousse

Toasted pepita streusel, vanilla  
chantilly

#### Bread Pudding

brandy anglaise, spiced cream

### PLATED MEALS

#### Slow Braised Short Ribs

mashed sweet potato, red wine jus, herb roasted  
baby vegetables

**\$86 per person**

#### Grilled Salmon

celery root puree, pomegranate glaze, garlic  
sautéed spinach, crispy shallots

**\$78 per person**

#### Citrus and Herb Crusted Halibut

Cous cous, charred leeks, cara cara orange, brown  
butter hollandaise

**\$82 per person**

#### Duck Leg Confit

spiced carrot puree, beluga lentils, arugula, red  
onion agro-dulce

**\$84 per person**

#### Slow Roasted Prime Rib

creamed spinach, garlic whipped potatoes, glazed  
baby carrots, red wine jus

**\$92 per person**

All Food and Beverage prices are subject to 14% gratuity  
9% taxable administration fee & 7.75% sales tax



## Carving Station

### Oven Roasted Herb Marinated Leg of Lamb

pistachio mint pesto

**\$375 each**

### Roasted Beef Tenderloin

chimichurri, au jus

**\$425 each**

### Slow Roasted Prime Rib

au jus, horseradish cream

**\$440 each**

### Char Grilled Tri-Tip

salsa verde

**\$325 each**

## Holiday Station

**\$28 per person**

### Roast Chicken Dinner

Whole roasted free-range chicken  
(pre-carved)

Sweet potato and sourdough stuffing

Brown butter roasted young carrots

Black Pepper Gravy

Grilled Lemons

Whipped Herb Butter

## FESTIVE FARE

### Chef-Inspired Stations

#### Little Italy

(choose two)

**\$23 per person**

#### Penne

Sausage, peppers, crushed  
tomato, caramelized onions,  
parmigiana

#### Fusilli

blistered tomatoes, purple  
onions, basil, eggplant

#### Cheese Tortellini

pancetta, mushrooms, peas, light  
parmesan cream sauce

#### Rigatoni

slow cooked Bolognese sauce

#### Mushroom Ravioli

wild mushrooms, spinach,  
walnut, roasted garlic cream  
sauce

## Happy Hour

**\$24 per person**

#### Beef Slider

B&B pickle, cheddar, special  
sauce, tomato

#### Lamb Slider

Mint yogurt, date chutney

#### Chicken Slider

Roasted red pepper relish,  
caramelized onion, lemon  
thyme aioli

## Sweets

**\$19 per person**

### Spiced Chocolate Mousse

cinnamon, Chantilly, cashew  
crumble

### Matcha Donut Holes

Dulce de Leche

### Carrot Cake

citrus cream cheese frosting,  
orange caramel

All Food and Beverage prices are subject to 14% gratuity  
9% taxable administration fee & 7.75% sales tax



## SEASONAL SPIRITS

Deluxe Bar (1<sup>st</sup> hour): \$28 per person / \$16 per person each additional hour  
Premium Bar (1<sup>st</sup> hour): \$38 per person / \$19 per person each additional hour

### DELUXE BAR

Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum  
El Jimador Tequila  
Evan Williams Bourbon  
Dewar's White Label Scotch  
House Sparkling, White &  
Red Wine  
Domestic & Imported  
Non-alcoholic Beer  
Cordial & Liqueurs  
Soft Drinks, Juices  
Mineral Water

### PREMIUM BAR

Ketel 1 Vodka  
Bombay Sapphire Gin  
Plantation Rum  
Espolon Tequila  
Makers Mark Bourbon  
Johnnie Walker Black Label Scotch  
Courvoisier VS Cognac  
House Sparkling, White &  
Red Wine  
Domestic & Imported  
Non-alcoholic Beer  
Cordial & Liqueurs  
Soft Drinks, Juices  
Mineral Water

All Food and Beverage prices are subject to 14% gratuity  
9% taxable administration fee & 7.75% sales tax



## SEASONAL SPIRITS ENHANCEMENTS

### **Whiskey Warm-Up**

A tasting experience for whiskey on the rocks and crafted cocktails created to showcase the uniqueness of the spirit

**\$10 per person**

### **Some Like it Hot**

At this station our bar team will be serving up cozy cocktails for cold winter weather. Hot toddies, mulled wine, warm coffee pick-ups and spiked hot chocolate

**\$8 per person**

### **Mule-Tide Season**

Kimpton's signature spin and holiday renditions of the popular Moscow Mule where our guests keep the copper mug

**\$10 per person**

### **Gintonic Bar**

Featuring different styles of gin from popular to craft, discover your favorite gintonic combination

**\$8 per person**

### **Holiday Spritz**

Lower octane white wine, red wine and sherry spritzers add a bit of sparkle to the celebration

**\$8 per person**

**\* Pricing based on one hour time frame**

All Food and Beverage prices are subject to 14% gratuity  
9% taxable administration fee & 7.75 % sales tax





## WINTER VIBES

Set the mood by selecting a holiday playlist below curated on Spotify by Lauren Bucharie, Music Director at Kimpton Hotels & Restaurants.

### Mood Music

Holiday Classics

Motown Holiday

Holiday Jazz

Retro Holidays

Pop Holidays

## JOYFUL PERKS

Custom Chef favors for your guests

Seasonal Centerpieces

Welcome Cocktail

One Night Kimpton Canary Stay

\$7,000-\$9,999 – One Perk

\$10,000-\$14,000 – Two Perks

\$15,000-19,999 – Three Perks

\$20,000 or more – Four Perks

All Food and Beverage prices are subject to 14% gratuity  
9% taxable administration fee & 7.75% sales tax