



PALOMAR™

WASHINGTON DC
A KIMPTON® HOTEL

URBANA
DINING & DRINKS

CATERING MENUS

“I’ve always had a strong focus on pasta, seafood and vegetables, and I really get to incorporate seasonality and fresh ingredients on the menus here.”

– Ethan McKee, Executive Chef

Hotel Palomar

2121 P Street, NW Washington DC 20037

202-448-1800

202-448-1839

www.hotelpalomar-dc.com

GENERAL INFORMATION

MENU SELECTION

Menus and details for your event should be finalized at least three (3) weeks prior to your event date. To expand the variety our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per banquet meal. Multiple choice menus are subject to an additional charge. Menu items and pricing is subject to change.

BEVERAGE & BAR SERVICE

The hotel offers a complete selection of beverages including non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle for all wine or champagne brought in for an event. Bartender fee will apply to all bars.

GUARANTEES

The Hotel requires a final confirmation or “guarantee” of your guest attendance per meal no later than (5) business days prior to your scheduled event. Should your final guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction however we can accept increases in the number expected up to 24 hours prior to the event. If no guarantee is received your original expected attendance per contract will be used for attendance and billing.

Palomar Hotel Washington DC will be prepared to serve 5% in excess of the guaranteed number of guests. A per person surcharge may apply if the final attendance is in excess of 5% of the guarantee received

GRATUITY

A 16.5% gratuity and a 6.5% administrative fee and applicable state sales tax will be added to all food and beverage charges. Please keep in mind that the service charge is taxable.

LABOR CHARGE

Labor fees may apply in instances where there is excessive clean-up to the property or if the event exceeds the agreed upon time. The Hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the Group. Please note that chef attendant and bartender fees may apply based upon menu selections.

PARKING

The hotel provides Valet parking. Please contact your service manager for current pricing. Rates are subject to change. Additional parking services are available in the area.

CANCELLATION

Requested deposits are non-refundable. In the event of a cancellation, a cancellation charge may be applicable based upon the original contract.

ALL DAY MEETING PACKAGE

IT'S THIS EASY | \$115

CONTINENTAL BREAKFAST

Chilled Fresh Juices
 Fresh Sliced Seasonal Fruit and Berries
 Greek Yogurt Parfaits
 House Made Cinnamon Rolls
 Kashi Cereals *with Soy & Skim milk*

SPA BREAK

Carrot & Green Juice Shots
 Kind & Kashi Bars
 Vegetable Crudite *with Hummus*
 Seasonal Whole Fruit

WRAPS

Grilled Vegetable Wrap *Eggplant, Zucchini, Red Pepper, Red Onion, Goat Cheese*
Salumi Wrap *Parma Cotta Ham, Soppressata, Finocciona, Fontina, Piquillo Peppers*
Grilled Chicken Arrabiatta Wrap *Spicy Chicken Breast, Roasted Peppers, Spinach & Provolone*
 Whole Fruit, Potato Chips and Cookie

GOURMET POPCORN BREAK

Parmesan and Truffle Oil, Cinnamon and Sugar, Garlic & Thyme
 Smoked Paprika & Olive Oil and Red Wine Salt & Vinegar
 Bottled Water and Assorted Soft Drinks

ALL DAY BEVERAGES

Caffe Vita Coffee and Mighty Leaf Teas
 Real Coconut Water & Vitamin Water

GOTCHA COVERED | \$120

CONTINENTAL BREAKFAST

Chilled Fresh Juices, Fresh Vegetable Juice Blends
 Assorted Kashi Cereals *with Soy & Skim milk*
 Greek Yogurt
 House Made Granola

BUILD YOUR OWN TRAIL MIX

Build Your Own Mini Trail Mix *chef's selection of nuts, dried fruits, granola*

URBANA DELI

Mixed Green Salad *with balsamic vinaigrette*
 Tuscan Pasta Salad *Penne, Sun Dried Tomatoes, Pesto Bocconcini, Pine Nuts*
 Assortment of Sliced Turkey, Ham, Roast Beef and Sliced Cheeses
 Sliced Tomato, Red Onion and Lettuce
 Olives, House Pickles, *condiments*
 Artisan Breads and Rolls
 Selection of Fresh Baked Cookies and Brownies

BACK TO THE BEACH

Individual Bags of Pretzels
 Chocolate Candy Bars
 Cotton Candy
 Assortment of Candy
 Individual Bags of Skittles

ALL DAY BEVERAGES

Caffe Vita Coffee and Mighty Leaf Teas
 Real Coconut Water & Vitamin Water

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A LA CARTE

FRESH BAKERY ASSORTMENTS

- Biscotti (*Plain or Dipped*) | \$40 per dozen
- Coconut Macarons (*Plain or Dipped*) | \$40 per dozen
- Assortment of Jumbo Cookies | \$48 per dozen
- Chocolate Fudge Brownies | \$48 per dozen
- Lemon or Raspberry Streusel Bars | \$52 per dozen
- Assortment of Bagels with Cream Cheese | \$52 per dozen
- Assortment of Pastries | \$64 per dozen

ASSORTED SNACKS

- House Blend Trail Mix | \$8 per person
- Sliced Fresh Fruit and Berries | \$9 per person
- Assorted Mixed Nuts | \$5 per person
- Whole Seasonal Fresh Fruit | \$3.00 each
- Individual Bags of Potato Chips or Pretzels | \$4 each
- Granola Bars | \$4.50 each
- Assorted Candy Bars | \$4.50 each
- Assorted Individual Greek Yogurts | \$4.50 each

BEVERAGES

- Assorted Soft Drinks | \$5
- Mineral and Sparkling Bottled Water | \$5
- Bottled Juices | \$6
- Sports Drinks | \$6
- Coconut Water | \$8
- Red Bull Energy Drink | \$8

- Organic Iced Tea | \$45 per gallon
- Lemonade | \$45 per gallon
- Freshly Squeezed Orange or Grapefruit Juice | \$45 per carafe
- Apple, Cranberry or Tomato Juice | \$48 per carafe
- Fresh Fruit Smoothies | \$48 per carafe
- Freshly Brewed Coffee, Decaffeinated Coffee | \$85 per gallon
- Premium Leaf Teas | \$85 per gallon

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BUFFET LUNCH

WRAPS | \$49

Grilled Vegetable Wrap *Eggplant, Zucchini, Red Pepper, Red Onion, Goat Cheese*

Salumi Wrap *Parma Cotta Ham, Soppressata, Finocciona, Fontina, Piquillo Peppers*

Grilled Chicken Arrabiatta Wrap *Spicy Chicken Breast, Roasted Peppers, Spinach & Provolone*

Accompanied by *Whole Fruit, Potato Chips, Cookie, Soft Drinks and Bottled Water*

MEDITERRANEAN | \$58

Romesco, Hummus, Baba Ganoush *Parmesan Flatbread*

Beet & Carrot Salad *Goat Cheese, Red Quinoa, Arugula, Walnut Vinaigrette*

House made Mozzarella *Roasted Piquillo Peppers, Black Olives, Olive Oil & Balsamic*

Mediterranean Board *Artisanal Meats, White Anchovies, Marinated Olives, Roasted Red Peppers, Artichokes, Hummus, Spanish Almonds & Fresh Pita*

Pan Roasted Striped Bass *with Farro, Tomatoes, Mint & Lemon*

Whole Braised Chicken *with smoked paprika and olives*

Accompanied by *Baklava, Panna Cotta, Fresh Brewed Iced Tea & Mint Infused Lemonade, Caffé Vita Regular & Decaffeinated Coffee and Assorted Mighty Leaf Teas*

ITALY | \$56

Vegetable Minestrone

Traditional Caesar Salad *Parmesan Croutons*

Tuscan Pasta Salad *Penne, Sun Dried Tomatoes, Pesto Bocconcini, Pine Nuts*

House made Meatballs *with Creamy Polenta and Shaved Parmesan*

Broccoli Rabe *with Garlic and Lemon*

Grilled Amish Chicken Breast *Lemon-Rosemary-Olive Jus*

Sea Salt Focaccia & Sweet Butter

Accompanied by *Miniature Canolis & Rosemary Biscotti, Fresh Brewed Iced Tea & Mint Infused Lemonade, Caffé Vita Regular & Decaffeinated Coffee and Assorted Mighty Leaf Tea*

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BUFFET LUNCH CONTINUED...

YOU BE THE CHEF

2 ENTREES | \$58 3 ENTREES | \$68

FIRST COURSE | Choice of Two

Seasonal Soup

Endive Salad with Gorgonzola *Pears & Balsamic Vinaigrette*

Beets & Carrots *Goat Cheese, Red Quinoa Arugula & Walnut Vinaigrette*

Mixed Greens *Cucumber, Tomato & Balsamic Vinaigrette*

Tuscan Pasta Salad

Penne, Sun Dried Tomatoes, Pesto Bocconcini and Pine Nuts

ON THE SIDE | Choice of Two

Braised Greens *with garlic shallots*

Mascarpone-Parmesan Polenta

Roasted Garlic Mashed Potatoes

Rosemary and Olive Oil Roasted Fingerling Potatoes

Roasted Brussels Sprouts

ENTRÉE SELECTIONS | Choice of Two or Three

Roasted Chicken Breast with *Corn, Piquillo Peppers & Basil*

Spinach Pappardelle *Mushrooms, Zucchini, Basil Crumbs, Parmesan*

Grilled Flank Steak *Portabella Mushrooms & Red Wine Jus*

Skuna Bay Salmon *Caramelized Cauliflower, Capers, Almonds & Golden Raisins*

DESSERT | Choice of One

Traditional Cheesecake *Fresh Berry Coulis*

Orange Blossom Panna Cotta *Honeyed Pistachios*

Apple Tart Tatin *Puff Pastry, Honey-Thyme Crème Anglaise*

Fresh Fruit Tart *Crème Anglaise*

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