



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.

PLATED DINNER

SHARE A LITTLE | \$9

SALUMI BOARD

chef's selection of artisanal cured meats

CHEESE BOARD

chef's selection of artisanal domestic and imported cheeses

PORCINI RISOTTO FRITTERS

parmigiano reggiano, roasted tomato sauce

CHARRED BRUSSEL SPROUTS

with house made pancetta

FIRST COURSE | *Choice of One Included in Entrée price*

ROASTED BEETS

Arugula, gorgonzola, walnuts and balsamic vinaigrette

ARTISAN MIXED GREENS

Mixed greens, tomatoes, cucumber and red wine vinaigrette

ROMAINE SALAD

Radishes, anchovies, creamy garlic dressing

Menu pricing subject to change. All food and beverage charges shall be subject to a 16.5% gratuity and a 6.5% administrative fee. For events of less than (15) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

ENTRÉE | *Choice of One*

BUCATINI | \$52

san marzano tomato sauce, basil, parmesan

TAGLIATELLE | \$52

bolognese, aged pecorino

BRICK OVEN ROASTED AMISH CHICKEN | \$52

anson mills polenta, spicy rapini, caper vinaigrette

SALMON | \$52

rainbow chard, fennel puree, cipolline onions, hazelnut brown butter

ROASTED ARTICHOKE HEARTS | \$52

rapini, red quinoa, salsa rossa, pine nuts

DESSERT | *Choice of One*

LEMON SEMIFREDDO

candied pistachios, citrus confit, blood orange sauce

CHOCOLATE TORTA

walnuts, mascarpone ice cream

CHESTNUT BREAD PUDDING

red wine caramel, golden raisins

RICOTTA CHEESECAKE

Nana Fiore's secret recipe

BUFFET DINNER

2 ENTREES | \$95 3 ENTREES | \$110

First Course

CHOICE OF TWO:

- Butternut Squash** *Spiced Pumpkin Seeds*
- Tomato Bisque** *Parmesan*
- Potato-Leek Soup** *Crispy Shallots*
- Endive Salad with Gorgonzola** *Pears & Balsamic Vinaigrette*
- Beets & Carrots** *Goat Cheese, Red Quinoa Arugula & Walnut Vinaigrette*
- Mixed Greens** *Cucumber, Tomato & Balsamic Vinaigrette*

Entrée Selections

CHOICE OF TWO OR THREE:

- Roasted Chicken Breast** *Pancetta, Corn, Piquillo Peppers & Basil*
- Spinach Lumanconi** *Mushrooms, Pancetta Zucchini, Basil Crumbs, Parmesan*
- Grilled Flank Steak** *Portabella Mushrooms, Roasted Fingerling Potatoes & Red Wine Jus*
- Skuna Bay Salmon** *Caramelized Cauliflower, Capers, Almonds & Golden Raisins*
- Roasted Duck Breast** *Celeriac, Swiss Chard, Cipollini Agrodulce & Cherry Sauce*

On the Side

CHOICE OF TWO:

- Split Roasted Artichokes** *with lemon aioli*
- Braised Greens** *with garlic shallots*
- Steamed Jasmine Rice**
- Mascarpone-Parmesan Polenta**
- Roasted Garlic Mashed Potatoes**
- Rosemary and Olive Oil Fingerling Potatoes**
- Roasted Brussels Sprouts**

Desserts

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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BEVERAGES

CASH BAR

Premium Brand Cocktails	\$13
Select Brand Cocktails	\$12
Cordials	\$13
House Wine Selection	\$12
Beer Selection	\$8
Soft Drinks	\$6
Mineral Water	\$6
Bottled Juice	\$6

HOSTED BAR

Premium Brand Cocktails	\$12
Select Brand Cocktails	\$11
Cordials	\$12
House Wine Selection	\$11
Beer Selection	\$7
Soft Drinks	\$5
Mineral Water	\$5
Bottled Juice	\$6

BEERS: Ask your catering/conference service manager for our current imported and domestic beer offerings.

HOUSE WINES: Ask your catering/conference service manager for our current house wine offerings.

SELECT BRANDS: Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam, Dewars, El Jimador

PREMIUM BRANDS: Absolut, Tangueray, Appleton Estate, Makers Mark, Jack Daniels, Crown Royal, 1800 Silver

CORDIALS: Amaretto Disaronno, Bailey's Irish Cream, Kahlua, Molinari Sambuca, Grand Marnier

HOSTED BAR PACKAGES

	SELECT BRANDS	PREMIUM BRANDS	BEER / WINE
FIRST HOUR:	\$20 per person	\$21 per person	\$14 per person
SECOND HOUR:	\$16 per person	\$18 per person	\$12 per person
ADDITIONAL HOURS:	\$12 per person	\$15 per person	\$10 per person

LABOR

Bartender | \$150 each (1 per 75)

Cashier | \$150 each