



PALOMAR™
WASHINGTON DC
A KIMPTON® HOTEL

URBANA
DINING & DRINKS



WEDDING PACKAGES



“ I love nothing more than creating a memorable experience for such a special occasion”

- Ethan McKee, Executive Chef

Palomar Washington D.C.
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STEP INSIDE...

Searching endless Washington DC wedding locations to find the perfect venue for your perfect day can be a challenge, but why settle for bland reception halls and boring food? You want your wedding event to be a special and memorable occasion and so do we.

WHAT'S INCLUDED

- Hors D Oeuvres during Cocktail Hour
- Dinner Service or Stations
- Non Alcoholic Beverage Service
- Additional Accompaniments

Menu pricing subject to change. All food and beverage charges shall be subject to a 16.5% gratuity and a 6.5% administrative fee. Please advise catering of any food allergies prior to event.

HORS D OEUVRES

CHOICE OF 3

HOT HORS D OEUVRES

Truffled Parmesan Risotto Fritters

Red Wine Braised Beef *in Puff Pastry*

Garlic Shrimp & Romesco

Caramelized Onion Tart *with Gorgonzola & Thyme*

Mushroom Spring Roll

Cauliflower Fritto

Grilled Chicken Skewer *with Smoky Paprika*

Crispy Chickpea Panelle *with Spicy Tomato Sauce*

COLD HORS D OEUVRES

Butternut Squash Caponata Toast

Tuna Tartar *with Grain Mustard, Lemon & Olive Oil on Crostini*

Mozzarella & Tomato Bruschetta

Smoked Salmon Salad *on Brioche*

Prosciutto, Manchego *on Fig Toast*

Olive Tapenade *on Crostini*

Lobster, Heart of Palm & Avocado Skewers

Endive with Dill Goat Cheese & Toasted Walnuts

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PLATED DINNER

SHARE A LITTLE | \$9 each

SALUMI BOARD

chef's selection of artisanal cured meats

CHEESE BOARD

chef's selection of artisanal domestic and imported cheeses

CHARRED BRUSSEL SPROUTS

with house made pancetta

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

BEETS & CARROTS

Goat Cheese, Red Quinoa, Arugula & Walnut Vinaigrette

SPINACH & FRISSE

Roquefort Cheese, Apples, Candied Walnuts & Balsamic

ICEBERG WEDGE

Tomato, Red Onion & Bleu Cheese Dressing

ENDIVE SALAD

Gorgonzola, Pears & Balsamic Vinaigrette

ENTRÉE | \$95 *Choice of Two*

ROASTED CHICKEN BREAST

with Pancetta, Corn, Piquillo Peppers & Basil

ROASTED AMISH CHICKEN

with Prosciutto, Braised Greens & Madeira-Mushroom Sauce

GRILLED SWORDFISH

*with White Anchovy, Cherry Tomato, Haricot Vert, Fingerling Potatoes,
Basil & Olives*

SKUNA BAY SALMON

with Caramelized Cauliflower, Capers, Almonds & Golden Raisins

GRILLED STRIP LOIN

with Portabella Mushrooms, Roasted Fingerling Potatoes & Red Wine

Jus

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RECEPTION DISPLAYS

Prices are Per Display. Each Display Serves 25 People

IMPORTED & DOMESTIC CHEESE | \$500

Baguette & Assorted Fruits

VEGETABLE CRUDITE | \$400

Seasonal Vegetables with Assorted Dipping Sauce

MEDITERRANEAN BOARD | \$450

Hummus, Baba Gonoush, Romesca, House made Parmesan Flatbread

CHARCUTERIE | \$450

Chef's selection of Cured Meats & Pates, Cornichons, Assorted Mustards & Bread

PAELLA | \$600

Saffron Rice, Chorizo, Shrimp, Chicken, Mussels, Garlic, Peppers & Onion

BAKED WHOLE BRIE | \$200

Brie Baked in Puff Pastry with seasonal jam, fresh and dried fruits, roasted spiced nuts, artisan breads and crackers

RAW BAR | \$750

Crab Legs, Chilled Prawns, Oysters on the Half Shell, mignonette and cocktail sauces

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RECEPTION STATIONS

Prices are Per Person

**RISOTTO | \$22

Accompaniments Include: Chicken, Shrimp, Green Peas, Carrot & Parmesan

**ROASTED TURKEY BREAST| \$22

Cranberry Relish and Gravy

**TENDERLOIN OF BEEF| \$26

Cabernet Jus

**ROASTED LEG OF LAMB | \$24

Rosemary Encrusted with Piadine & Tzatziki

**SLOW ROASTED PRIME RIB | \$32

Creamy Horseradish and Red Wine Sauce

SLIDER STATION | \$22

CHOICE OF TWO:

Short Rib Sliders *with pickled carrot and cabbage slaw*

Grilled Cheeseburger Sliders *with smoked bacon and house pickles*

Lamburgers *with apricot and hefeweizen relish*

Portobello Sliders *with eggplant "caviar", arugula, garlic aioli*

***Requires Chef Attendant - \$150 per 50 people*

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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

In order to accommodate the needs of your guests, Palomar recommends the service of one bar & bartender per 75 guests for your wedding celebration. The beverage service will include unlimited service for **FOUR** consecutive hours, providing:

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DESSERT

WEDDING CAKE ENHANCEMENT

Personalize your own cake with Charm City Cakes

\$8- \$12 per person

SWEET ADDITIONS

Assorted Miniature Pastries & Macaroons

\$14 per person

(Presented to each Table)

GOURMET COFFEE STATION

Caffé Vita Regular & Decaffeinated Coffee, House Made Syrups,
Flavored Whipped Cream, Sprinkles, Miniature Cookies

\$10 per person

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□ PACKAGE ENHANCEMENTS

- Champagne Toast (value of \$7.00 per person) Complimentary
- Additional Hours of Name Brand Beverage Service \$12 per person per hour
- Upgrade to Premium Beverage Service \$28 per person for four hours
- Additional Hours of Premium Beverage Service \$14.00 per person per hour
- Floor Length White Linens (value of \$25.00 per table) Complimentary
- Votive Candles & Mirror Centerpieces (value of \$15 per table) Complimentary

□ WEDDING CAKE SERVICE

- Cake Cutting (value of \$3.75 per person) Complimentary
- With Fruit Coulis (Raspberry, Crème Anglaise or Chocolate) \$3.00 per person
- With Fruit Coulis and Chocolate Covered Strawberry \$7.00 per person
- With Fruit Coulis and Fresh Raspberries \$6.00 per person

□ ADDITIONAL LABOR COSTS (up to 4 hours)

- Bartender Labor fees \$150.00 each
- Chef Attendant Labor fees \$150.00 each
- Coat Check Attendant \$125.00 each

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.