



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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CONTINENTAL BREAKFAST

HEADS UP | \$31

Chilled Fresh Juices
Seasonal Fruits and Berries
Assorted Muffins & Danishes
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

OPEN EYED | \$37

Chilled Fresh Juices
Seasonal Fruits and Berries
Greek Yogurt Parfaits
Assorted Kashi Cereals *with Soy & Skim milk*
Assorted Scones & Muffins
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

GET GOING | \$39

Chilled Fresh Juices
Seasonal Fruits and Berries
Fresh Baguette, Brioche and Butter Croissant
Artisanal Salami & Antipasti
Assorted Imported and Domestic Cheese
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

START UP | \$40

Chilled Fresh Juices
Fruit Skewers *with honey – yogurt dipping sauce*
Assorted Bagels *with cream cheese*
Smoked Salmon *capers hard boiled egg, sliced tomato and red onion*
Multi Grain Pancakes *with maple syrup and fruit compote*
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

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BREAKFAST BUFFETS

SUNRISE | \$43

Chilled Fresh Juices
Fruit Skewers *with honey-yogurt sauce*
Assorted Scones, Fruit Breads & Sweet Rolls
Poached Egg & Spinach *over polenta*
Chicken Sausage
Potato-Onion Hash
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

RISE AND SHINE | \$43

Chilled Fresh Juices
Carrot & Green Juice Shots
Greek Yogurt
Sliced Seasonal Fruit & Berries
Kashi Cereals *with soy milk and skim milk*
Egg Frittata *with spinach, gruyere and mushroom*
Oatmeal *with dried fruits and nuts*
Real Coconut Water
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

DAY BREAK | \$45

Chilled Fresh Juices
Greek Yogurt Parfaits
Fresh Buttermilk Biscuits
Stone Ground Grits
Virginia Ham
Scrambled Eggs *with tomatoes and spring onions*
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

GOOD MORNING | \$47

Chilled Fresh Juices
Danish, Muffins & Sweet Rolls
Sliced Seasonal Fruit & Berries
Scrambled Eggs with Cheddar
Bacon & Sausage
Nutella French Toast
Breakfast Potatoes
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

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BREAKFAST ENHANCEMENTS

****SELECT ANY OF THE BELOW TO SPICE UP YOUR BREAKFAST MENU CHOICE****

SMOKED SALMON DISPLAY | \$11

Capers, Onions, Parsley, Chopped Egg, Bagels & Cream Cheese

OATMEAL | \$6

Fruit Compote, Honey & Cinnamon

KASHI CEREAL | \$6

Skim Milk, 2% Milk, Whole Milk and Almond Milk

NUTELLA FRENCH TOAST | \$10

Caramelized Bananas, Toasted Hazelnuts & Cocoa Nibs

BREAKFAST MEATS *Choice of one* | \$6

Pork Sausage

Applewood Smoked Bacon

Chicken Apple Sausage

SCRAMBLED EGGS | \$6

BAKERY | \$8

Assorted Muffins, Danish, Scones & Sweet Rolls

URBANA BREAKFAST SANDWICH *Choice of 2* | \$10

Fried Egg, Virginia Ham & Gruyere on Brioche

Smoked Salmon, Tomato, Red Onion, Capers & Cream Cheese on Bagel

Scrambled Egg, Roasted Pepper, Caramelized Onion on Multi-Grain Toast

Chicken Sausage & Egg on Baguette

Egg White, Spinach & Romesco on English Muffins

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BREAKFAST STATIONS

SMOOTHIE STATION | \$12

Jump Start

Om Sweet Om

Ready Set Glow

**WAFFLE /PANCAKE STATION | \$11

Maple Syrup and Fruit Compote

**OMELETTE STATION | \$13

Whole Eggs or Egg Whites

Accompanied by : Spinach, Tomato, Mushroom & Cheddar Cheese

****Chef Attendant Required- \$150 each**

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BREAKS

SPA BREAK | \$24

Carrot & Green Juice Shots
KIND & Kashi bars
Fresh Fruit Skewers *with yogurt dipping sauce*
Whole Fresh Fruit
Assorted Mixed Nuts
Real Coconut Water, Sports Drinks
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

THE BAKERY | \$21

Assorted Cookies, Brownies, Biscotti
House Made Blondie's
Coffee Cake
Fruit Scones
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

BUILD YOUR OWN TRAIL MIX | \$20

House Made Granola, Assorted Nuts, Dried Fruits, Sunflower Seeds,
Chocolate Chips & Flaxseed
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

TEA TIME | \$23

Tea Sandwiches
Scones, Preserves, Shortbread Cookies & Individual Tarts
Almond Milk
Assorted Mighty Leaf Teas

MEDITERRANEAN | \$25

Crudités of Vegetables
Hummus & Pita
Romesco
Baba Ganoush
Marinated Olives
Caffe Vita Regular & Decaffeinated Coffee and Mighty Leaf Teas

BACK TO THE BEACH | \$23

Individual Bags of Pretzels
Chocolate Candy Bars
Assorted Candy
Assortment of Kettle Chips
Individual Bags of Skittles
Assorted Soft Drinks
Coffee Bar *with Chef's Choice of Flavored Creamers*, Caffe Vita Regular
& Decaffeinated Coffee

GOURMET LIGHT POPCORN BREAK | \$18

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

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A LA CARTE

FRESH BAKERY ASSORTMENTS

- Biscotti (*Plain or Dipped*) | \$40 per dozen
- Coconut Macaroons (*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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