



Kimpton Hotel Palomar Chicago



Wedding Menu



KIMPTON HOTEL
PALOMAR
CHICAGO

Kimpton Hotel Palomar Chicago

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So it Begins

SET YOUR LIFE IN MOTION: Picture yourself in wedded bliss, surrounded by a rare level of style and artful sophistication only found in our sleek urban sanctuary. Hotel Palomar celebrates Art in Motion. Let us be the blank canvas on which you paint the wedding of your dreams! Spectacular view of Chicago through floor to ceiling windows create the perfect backdrop for your guests and compliment the beauty of your style through a truly personalized wedding catered specifically to you.

ADD A LITTLE SOMETHING SPECIAL TO YOUR WEDDING DAY:

Pick your wedding perk or perks based on your total wedding food and beverage revenue:

\$10,000-\$14,999 - one perk
\$15,000-\$19,999 - two perks

\$20,000-\$24,999 – three perks
\$25,000 or more – four perks

PERKS INCLUDE:

- One hour beer & wine welcome reception for up to 30 guests
- 2 nights at any Kimpton
- Custom Chef favors for your guests
- Chivari chairs
- Complimentary late night snacks
- Post wedding brunch for 10 in Sable
- One year anniversary stay with dinner and breakfast for 2 at the Hotel Palomar
- Bridal suite treats day of wedding for 10
- Bubbles Bar with mix-ins at cocktail hour

Wedding Packages

CANVAS

☐ Cocktail Hour

- Four butler-passed hors d' oeuvres

☐ Dinner

- Three course dinner
- Wedding cake is third course
- Freshly brewed coffee and teas

☐ Beverage

- Four hour beer and wine bar
- Champagne toast
- Red and white wine service with dinner

MODERN

☐ Cocktail Hour

- Six butler-passed hors d' oeuvres
- Butler-passed signature cocktail

☐ Dinner

- Three course dinner
- Wedding cake is third course
- Late night snacks or dessert station
- Freshly brewed coffee and teas

☐ Beverage

- Four hour deluxe open bar
- Champagne toast
- Red and white wine service with dinner

INCLUDED IN PACKAGES

- Menu tasting for up to four people
- Specialty linen, ivory twist
- Gold charger plates
- Votive candles
- Complimentary bartenders (one per 100 guests)
- Complimentary luxury bridal suite for the night of the wedding
- Two complimentary guest sleeping room upgrades at the discounted wedding block rate
- Discounted wedding block for guests' overnight accommodations

Please contact the Hotel Directly for menu pricing. Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs. Please advise our Catering Staff of any food allergies or dietary restrictions.

Abstract Reception Package

- **Sable excels in providing the best in food and beverage! Keep the celebration going throughout the evening with Pop Up Stations and Passed Hors d' Oeuvres and Craft Cocktails!**

- **COCKTAIL HOUR**

- 3 Passed Hors d' Oeuvres
- Welcome Cocktail – Think Bubbles!
- Pop Up Food Station

- **BALLROOM WELCOME**

- 3 Passed Hors d' Oeuvres – YAY More Bites!

- **A LITTLE BIT LATER**

- 3 Passed Entrée Bites – No Need to Choose One Entrée!
- Paired Signature Craft Cocktail
- Pop Up Food Station

- **SOMETHING SWEET PLEASE**

- 3 Passed Desserts
- Coffee Bar – Maybe Spike the Bar?!
- Pop Up Food Station

- **AND THEN**

- 3 Passed Late Night Snacks
- Passed After Dinner Drink – Maybe a Hot Toddy?

- **ADDITIONS**

- 5 Hours Open Bar
- Champagne Toast
- Dance Floor, Set Up & Tear Down
- Votive Candles

- **This package is for the couple that likes to party! The couple that isn't afraid to try new food and cocktails and go on adventures! This is an interactive reception for you and your guests!**

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Hors d'oeuvres

□ HOT

- Seasonal soup shooter
- House made chicken nugget, sweet and sour sauce
- Beef slider American cheese, special sauce, pickle
- Pimento cheese fritter, green tomato jam
- Crispy sweet potato mint, hazelnuts, yuzu yogurt
- Mole glazed chicken skewer, queso fresco, cilantro
- Mini grilled cheese, warm tomato soup
- Crispy Brussels Sprouts, caper dressing, parmesan
- BBQ glazed cocktail meatballs, pickled pearl onions
- Bacon wrapped, blue cheese stuffed dates
- Wild mushroom taco, guacamole mousse, lime pickled onions

□ COLD

- Iced jumbo shrimp, cocktail sauce
- Green goddess deviled eggs
- Shucked oysters, caviar and sour cream
- Smoked mozzarella caprese bite, balsamic glaze
- Gazpacho shooter seasonal flavors
- New England style lobster salad ritz crackers and chervil
- Pistachio dipped, goat cheese stuffed strawberry
- Cold smoked salmon, caviar cream cheese, cucumber cup

Plated Dinner

□ SOUP

- Seasonal vegetarian soup
- Mushroom and leek soup
- Mighty vine tomato soup
- Lobster bisque

□ SALAD

- Roasted beets lavender goat cheese, pistachios
- Tomato salad shaved onions, oregano, olive oil
- Romaine wedge blue cheese dressing, bacon and tomatoes

□ ENTREE

- **Roasted chicken breast**
scallion and sour cream smashed potatoes, caraway roasted carrots, tarragon mustard sauce
- **Grilled chicken breast**
herb roasted potatoes, seasonal vegetables, lemon caper and mushroom sauce
- **Market fish**
wild rice with scallions and tomatoes, romesco sauce
- **Lemon and dill roasted Salmon**
herb roasted potatoes, braised greens, honey mustard glaze
- **Root beer braised short ribs**
scallion and sour cream smashed potatoes, caraway roasted carrots
- **Filet of beef**
herb roasted potatoes, charred rapini, red wine sauce
- **Cauliflower steak**
roasted mushrooms, capers and raisins (vegan/gluten free)
- **Braised eggplant**
sweet onions and peppers, lemon cous cous (vegan/gluten free)

□ DESSERT ENHANCEMENTS

- Enhance your cake service with a chocolate covered strawberry, truffle or mixed berries
- Sweets Table: chocolate dipped strawberries, assorted tarts and pastries, truffles, assorted miniature cheesecakes and cupcakes
- House Made Donuts: warm house made apple cider donuts, apple butter, dark chocolate ganache
- Crepe Station: chef made crepes, Nutella, bananas, chocolate, berry compote, cinnamon, sugar, honey butter (\$150 chef attendant fee)

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Stations

□ TASTE OF THE SEA *(4 Pieces per Person)*

- Chilled Jumbo Shrimp
- Louisiana Crab Fingers
- Scallop and Citrus Ceviche
- Lemons, Cocktail Sauce, Horseradish and Tabasco
- French Baguettes

□ FARMER'S MARKET

- Organic Mixed Greens and Spinach
- Dried Cranberries, Sunflower Seeds, Toasted Almonds, Carrots, Tomatoes, Sprouts, Cucumbers, Avocado, Chopped Egg Whites, Crumbled Feta Cheese
- Grilled Chicken Breast, Chopped Roasted Turkey
- Lemon Vinaigrette, Olive Oil, Red Wine Vinegar, Balsamic Shallot Dressing

□ MASHED POTATO BAR

- Yukon Gold and Sweet Potatoes
- Cheddar Cheese, Blue Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet Butter, Nut Crumble
- Freshly Chopped Herbs and Flavored Oils

□ RISOTTO STATION

- Three Sisters Toasted Oats Risotto
- Oven Dried Tomatoes, Roasted Wild Mushrooms
- Farmer's Market Seasonal Vegetables
- Parmesan, Pecorino and Goat Cheese

□ BURGER BAR

- Beef, turkey and vegetarian patties
- Onions, lettuce, bacon, tomato, avocado, pickles, jalapenos, roasted peppers
- American, Swiss and pepper jack cheese, mayo, mustard, ketchup, bbq sauce

□ CARVING STATION *(choose one)*

- Oven Roasted Turkey Breast, Gravy, Cranberry Chutney, Parker House Rolls
- Whole Roasted Beef Tenderloin, Bordelaise Sauce, Horseradish Cream, Brioche Buns
- Prime Rib of Beef, Horseradish Cream, Natural Au Jus, Silver Dollar Rolls

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Beverages

In order to accommodate the needs of your guests, the Hotel recommends the service of two bars and two bartenders for your wedding celebration. The beverage service will include unlimited service for **FOUR** hours, providing:

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, El Jimador, Tequila, Cutty Sark Scotch, Jim Beam Whiskey, Presidente Brandy
Domestic and Imported Beers, Domestic Wine Selections,
Assorted Juices, Spring Waters, Mineral Waters and Assorted Soft Drinks
Wine Service during the dinner hour is included with your wedding presentation.

The wines served include Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon.

□ PACKAGE ENHANCEMENTS

- | | |
|---|------------------------------------|
| • Champagne Toast | complimentary |
| • Additional Hours of Name Brand Beverage Service | \$20 per person per hour |
| • Upgrade to Premium Beverage Service | \$35 per person for five (5) hours |
| • Additional Hours of Premium Beverage Service | \$23.00 per person per hour |
| • Martini Bar | \$25.00 per person per hour |

□ ADDITIONAL LABOR COSTS

- | | |
|--|---------------|
| • Bartender labor fees (beyond what is included) | \$150.00 each |
| • Chef Attendant labor fees | \$150.00 each |
| • Coat Check Services | \$150.00 each |

Prices do not include 11.5% sales tax and 23% service charge. Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs. Please advise our Catering Staff of any food allergies or dietary restrictions.

Late Night Menu Options

- Walking Taco Bar
\$10 per person
- Soft Pretzels with
Cheese & Mustard Dips
\$6 per person
- Slider Station
\$8 per person
- Mac & Cheese Bar
\$7 per person
- Assorted Mini Grilled
Cheeses
\$6 per person
- Cookies & Milk
\$5 per person
- Warm House Made
Apple Cider Donuts with
Dipping Sauces
\$6 per person
- French Fry Bar with
Dipping Sauces
\$6 per person

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Wedding Enhancements

Family-Style Rehearsal Dinner

Tier I

- Plum Tomatoes, Shaved basil and Fresh Mozzarella Cheese, Olive Oil Vinaigrette
- Italian and Focaccia Bread
- Hearts of Romaine with Herbed Vegetable Lasagna with Mascarpone Sauce
- Chicken Picatta with Capers
- Italian and Focaccia Bread
- Italian Butter Cookies and Tiramisu
- Regular, Decaffeinated Coffee and Assorted Tea

\$65 per person

Tier II

- Seasonal Vegetable Salad farm to table ingredients
- Assorted Bread Basket
- Seasonal Soup
- Wild Mushroom Risotto pecorino romano
- Braised Eggplant sweet onions, peppers, lemon cous cous
- Grilled Chicken lemon caper and mushroom sauce
- Braised Short Ribs root beer glazed
- Buttermilk Panna Cotta lime marinated blueberries, basil and ginger snaps
- Regular, Decaffeinated Coffee and Assorted Tea

\$75 per person

Bridal Suite Treats

Bust out the Bubbles

- Sparkling wine
- Chilled fresh fruit juices
- Assorted finger sandwiches
- Sliced seasonal fruits and berries
- Freshly baked pastries
- Regular, Decaffeinated Coffee and Assorted Tea

\$25 per person

Build a Good Base

- Beef & Turkey Sliders
- House Made Potato Chips
- House Made Cookies
- Vegetable Crudit 
- Assorted Soft Drinks

\$30 per person

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Post Wedding Farewell Breakfast Brunch

- Chilled fresh fruit juices
- Sliced seasonal fruits and berries
- Farm fresh scrambled eggs
- Baker's Bacon
- Breakfast Potatoes
- Waffles real maple syrup
- Freshly baked pastries and bagels sweet butter, fruit preserves and cream cheese
- Regular, Decaffeinated Coffee and Assorted Tea

\$32 per person

TICKLE YOUR NOSE

- Sparkling Brut and Rose
- Fresh Berries, Fresh Squeezed Juices, Peach Puree, Blueberry Puree
- St Germaine Chambord and Campari

\$28 Per Person (3 hours)

RED EYE

- Beefeater Vodka
- Sable Bloody Mary Mix
- Blue Cheese Stuffed Olives, Jalapeno Stuffed Olives, Pickled Asparagus, Baker's Bacon

\$32 Per Person (3 hours)