

KIMPTON HOTEL
PALOMAR
PHOENIX



2017 Catering Menu

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HEALTHY EATING MEETING

JUMP START YOUR DAY BREAKFAST BUFFET

Seasons Best Sliced Melons and Berries
Egg White Frittata *seasonal vegetables, goat cheese, savory herbs*
Steel Cut Oatmeal *flax seeds, sliced almonds, apple cherry compote*
Morning Glory Parfait *organic greek yogurt, house made granola, seasonal compote*
Apple Chicken Sausage
Grilled Canadian Bacon
Artisan Sprouted Whole Grain Breads *fresh almond butter*
Chilled Fresh Squeezed Juices
Freshly Brewed Organic ROC Coffee & Decaffeinated Coffee
half & half, skim & soy milks

POWER LUNCH SOUP AND SALAD BUFFET

Tuscan Kale Vegetable or White Bean Rosemary Soup
*Grilled Chicken Breast, Sliced
*Beef Tenderloin, Sliced
Market Style Salad Bar: *local field greens, spinach, turkey, ham, hard boiled eggs, cucumber, cherry tomatoes, shaved carrot, chickpeas, kidney beans, peas, roasted mushrooms, cheddar and feta cheeses, assorted low fat dressings, olive oil and vinegar*
Whole Grain Artisan Rolls *whipped butter*
Bowl of Seasonal Berries
Dark Chocolate Mousse *vanilla bean whipped cream*
Add:
Baked Sweet Potatoes *honey cinnamon butter* \$4 Per Person
Tuna Salad \$5 Per Person
Tarragon Chicken Salad *grapes and pecans* \$5 Per Person

AFTERNOON WELLNESS BREAK

Build-Your-Own Trail Mix *chef's selection assorted dried fruit, nuts and dark chocolate*
Mocktail Station
Choose One:
Citrus Sunrise *blood orange, agave nectar, coconut, pineapple*
Keep Calm *cucumber, melon, mint*
Garden Harvest *apple, ginger, sage*

\$100 Per Person

Kimpton Hotel Palomar Phoenix

**Terms +
Conditions**

Menus

Menu pricing subject to change. All food and beverage charges are subject to 8.6% Sales Tax, 15% non-taxed gratuity and a 9% taxed administrative fee. Please advise catering of any food allergies prior to event.

Shipping and Receiving

The storage of boxes and delivery to room location incur a fee as stated in the group contract. All return shipping must be arranged by the client through our shipping department. The Hotel is not responsible for any shipment that is delivered to the Hotel and reserves the right to refuse any shipment. Materials which are perishable or flammable, will not be accepted. Please contact your Catering or Conference Service Manager for shipping and pricing information.

Decorations

Signs, banners or other decorations are not allowed in public areas. Any signage in private areas must be professionally made and approved by Hotel, please submit to your Catering or Conference Service Manager three (3) days prior to program start date. Nothing may be affixed to the walls, floor or ceiling with push pins, nails, staples, carpet tape or other like materials. There is a surcharge of \$50.00 per banner to hang banners in meeting space. Candles with open flame, confetti, bird seed, rice and glitter may not be used at the Hotel. We shall not be responsible for damage or loss of any items brought into the Hotel, or for any items left unattended.

Guestroom Deliveries

Deliveries can be arranged through our Guest Service Department. Room deliveries incur a fee beginning at \$4.00 per guest, per room delivery. The Hotel does not permit items to be given out at the front desk during the check-in process.

Parking

We offer day of event valet parking at \$15.00 per car (with no in/out privileges). Self parking in the CityScape garage is \$3.00 per hour. Guests parking may be added to your master account or on an "individual pay own" basis. Advise your hotel contact how you would like this charge to be billed, otherwise it will be noted as "individual pay own".

Audio Visual

Audio visual equipment is available through our in-house supplier, PSAV Audio Visual, on a rental basis. All audio visual orders are to be placed directly through PSAV Audio Visual and will be billed to your Master Account. Audio visual Services not provided by PSAV Audio Visuals must have Hotel approval and surcharges for electrical requirements, liability, insurance, etc. may apply. A PSAV Liaison fee may also apply.

Beverages

All alcoholic beverages to be served on the Hotel's premises (or elsewhere under the Hotel's alcoholic beverage license) for all functions must be dispensed only by the Hotel's servers and bartenders. The proper identification (i.e. photo ID) of any person to verify age is required. We reserve the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel's sole judgment, appears intoxicated.

Food and Beverage Minimum

A Food and Beverage Minimum will apply, based on food and beverage revenue exclusive of service, administrative, and tax fee. In the event the Food and Beverage Minimum is not met, the difference plus service charge & tax will be charged to the final bill.

Outside Food & Beverage

No Outside Food or Beverages are Allowed on the Premises. Failure to Comply Will Result in a \$1,000.00 Fee

Guarantee Agreement

A guarantee of attendance is due by 12:00 PM three (3) business days prior to any function. This policy is applicable to any function regardless of expected attendance. The client is responsible to pay for the guaranteed amount and any overage served. The Hotel Palomar accounts for 5% more than the guaranteed amount in the event you have additional guests. Vegetarian meals and special meal requests should be brought to the attention of your Catering or Conference Services Manager when you place your guarantee. Last minute requests will be honored based upon availability.

Request for Multiple Entrées

Multiple entrée selections are permitted with proper notice. A group may choose up to three (3) entrées with a guarantee of each entrée three (3) business days prior to the event. All meals will be charged based upon the highest priced entrée. You must also provide a method in which our wait staff can determine each guests selection. The client is responsible for providing entrée coded place cards indicating each guest's selection.

Buffets

All buffet menus are designed and priced for (90) minutes of service and/or replenishing. Buffets opened longer than (90) minutes are subject to a \$10.00 per person surcharge per hour extended. Minimum order of (25) per hot buffet, break package, or reception station. For orders less than (25) guests a \$7 Per Person surcharge will apply.

Chef Attended Stations

For Chef attended stations, a minimum of one (1) Chef is required for every 50 guests. A Chef Fee of \$175.00 plus tax is applicable for each Chef, per event.

Beverage Service

We recommend one (1) Bartender for every 75 guests. A Bartender fee of \$175.00 per Bartender, per event is applicable.

Room and Set-Up Fee

Function Rooms are assigned according to the anticipated guaranteed number of guests. If there is a fluctuation in the number of attendees, the Hotel reserves the right to assign accordingly the banquet function room. The Hotel reserves the right to charge a service fee for set-up of the meeting rooms with extraordinary requirements. A room set-up fee will be charged when applicable.

∞ Dietary Restrictions & Raw Items

Items May Contain nuts and nut by products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions