

KIMPTON HOTEL
PALOMAR
PHOENIX



2017 Catering Menu

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Kimpton Hotel Palomar Phoenix

Breaks

HYDRATE AND SNACKS

Organic ROC Regular Coffee & Decaffeinated Coffee
half & half, skim & soy milks
\$90 Per Gallon

Assortment of Organic China Mist Teas
milk, honey & lemon
\$90 Per Gallon

Fresh Squeezed Juices
orange, grapefruit, apple, cranberry, tomato
\$65 Per Gallon

Organic China Mist Iced Tea
\$75 Per Gallon

Fresh Squeezed Lemonade
\$60 Per Gallon

Assorted Soft Drinks
\$6 Each

Bottled Still or Sparkling Water
\$6 Each

Coconut Water or Vitamin Water
\$7 Each

Red Bull Energy Drink (Regular or Sugar Free)
\$7 Each

Individual Milks (Plain or Chocolate)
\$5 Each

Bottled Organic Fresh Fruit Smoothies
\$8 Each

Freshly Baked Cookies
chocolate chip, oatmeal raisin, peanut butter
\$50 Per Dozen

Fresh Baked German Chocolate Brownies
\$52 Per Dozen

Assortment of Cupcakes
\$65 Per Dozen

Selection Assorted Granola Bars
\$6 Each

Whole Fresh Organic Fruit
\$4 Each

Pretzel Bites
warm cheese
\$8 Per Person

Vegetable Crudités
green goddess ranch dressing
\$8 Per Person

Roasted Red Pepper Hummus
pita chips
\$8 Per Person

Individual Bags of Kettle Chips
\$5 Each

Fruit Kabobs
prickly pear yogurt
\$8 Per Person

Chocolate Dipped Treats
strawberries, bananas, mini biscotti
\$52 Per Dozen

Assorted Candy Bars
\$6 Per Person

BHKC Carmel or Chili Spiced Popcorn
\$8 Per Person



BYO TRAIL MIX AND BARS

Market Style Dried Fruit and Nut Trail Mix

seasonal selection of dried fruits, nuts, chocolates, candies

Apple Caramel Bar

Raspberry Lattice Bar

\$20 Per Person

ALERT

Iced Regular/Decaffeinated Coffee

flavored syrups, milks, whipped cream, shaved chocolate, cinnamon

Assorted Biscotti

Chocolate Covered Espresso Beans

Cream Puffs

\$20 Per Person

INFUSION

Freshly Squeezed Lemonade *assorted puree infusers*

BHKC Chili Spiced Popcorn

Assorted Cake Pops

Pretzel Bites *regular, parmesan & herb, warm cheese sauce*

\$22 Per Person

AFTERNOON DELIGHT

Double Fudge Brownie Bites *chocolate ganache*

Single Vineyard Chocolate

Cheesecake Bites

Chocolate Covered Strawberries

\$20 Per Person

LOUNGING AT LUSTRE

Tortilla Chips

Fresh Hass Avocado Guacamole

Fire Roasted Salsa

Queso Fundido *chorizo, peppers*

\$18 Per Person

FARMER'S MARKET

Vegetable Crudités *green goddess ranch dressing*

Beet Hummus Dip

Baba Ganoush Eggplant Dip

Freshly Baked Pita Chips

Pistachios

Cashew Clusters

\$20 Per Person

SWEET N' SALTY

Freshly Baked Assorted Cookies

Rocky Road Marshmallow Brownies

Kettle Cooked Potato Chips & Dip *french onion*

Salted Peanuts

\$18 Per Person

DONUT HOLES AND MILK

Assorted Donut Holes *glazed, chocolate,*

cinnamon, sugar

Assorted Milks *whole, 2%, strawberry,*

mexican chocolate

\$18 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