

KIMPTON HOTEL
PALOMAR
PHOENIX



2017 Catering Menu

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Kimpton Hotel Palomar Phoenix

Breakfast

CITYSCAPE CONTINENTAL

Seasons Best Sliced Melons and Berries

Morning Glory Parfait *organic greek yogurt, house made granola, seasonal compote*

Jumbo Cinnamon Rolls *cream cheese frosting*

Fresh Squeezed Juice *orange*

Freshly Brewed Organic ROC Coffee & Decaffeinated Coffee
half & half, skim & soy milks

\$27 Per Person



PALOMAR CONTINENTAL

Seasons Best Sliced Melons and Berries

Strawberries & Cream Over Night Oats

Cinnamon, Raspberry, and Chocolate Pastry Sticks

Assorted Bagels *cream cheese, peanut butter, almond butter*

Fresh Squeezed Juices *orange, apple, grapefruit*

Freshly Brewed Organic ROC Coffee & Decaffeinated Coffee
half & half, skim & soy milks

\$29 Per Person

“602” BREAKFAST BUFFET

Seasons Best Sliced Melons and Berries

Steel-Cut Oatmeal *brown sugar, raisins, cranberries, pecans*

Assorted LaMar’s Local Baked Donuts

old fashion glazed, traditional glazed, chocolate iced original,

apple spiced cake, lemon cake, maple iced

Farm Fresh Scrambled Eggs

Skillet Fried Yukon Gold Potatoes *sweet onion and peppers*

Applewood Smoked Bacon

Pork Sausage Links

Fresh Squeezed Juices *orange, apple, grapefruit*

Freshly Brewed Organic ROC Coffee & Decaffeinated Coffee
half & half, skim & soy milks

\$38 Per Person

THE ARIZONA BIG BREAKFAST

Seasons Best Sliced Melons and Berries

Parfait Bar...

parfait bases: greek yogurt, whipped coconut milk

parfait toppings: sunflower seeds, flax seeds, pumpkin seeds, toasted, slivered almonds, blueberries, strawberries, raspberries, sliced bananas, cherry chutney, house made granola, agave nectar, local honey, cinnamon powder

Biscuit and Gravy *chorizo gravy*

Farm Fresh Scrambled Eggs

Cast Iron Sweet Potato Hash

Applewood Smoked Bacon

Pork Sausage Links

Fresh Squeezed Juices *orange, apple, grapefruit*

Freshly Brewed Organic ROC Coffee & Decaffeinated Coffee
half & half, skim & soy milks

\$42 Per Person

BREAKFAST STATIONS

**Require \$175.00 Chef Attendant*

BELGIAN WAFFLE STATION*

Belgian Waffles

fresh assorted berries, house made whipped cream,

honey whipped butter, powdered sugar,

Warm maple syrup

\$12 Per Person

OMELET STATION*

Farm Fresh Eggs and Egg Whites

ham, smoked bacon, pulled chicken,

mushrooms, peppers, onions, tomato, spinach,

cheddar, pepper jack, and feta cheese

\$14 Per Person

EGGS BENEDICT STATION*

sourdough english muffins, poached farm fresh eggs,

canadian bacon, fresh dungeness crab,

traditional hollandaise, chipotle hollandaise

\$14 Per Person

ENHANCEMENTS

Pretzel Croissant Breakfast Sandwich

scrambled eggs, canadian bacon,

aged vermont cheddar cheese

\$8 Per Person

Southwest Breakfast Burrito

*scrambled eggs, potato, chorizo, peppers, onions,
cheddar cheese*

served with salsa fresca

\$8 Per Person

Breakfast Panini

scrambled eggs, smoked ham, apple wood smoked

bacon, provolone cheese, arugula

\$8 Per Person

Morning Glory Parfait

greek yogurt, house made granola,

seasonal compote

\$7 Per Person

Bagels & Lox

fresh smoked salmon, fried egg,

sundried tomato, frisee, dill cream cheese

\$12 Per Person

Smoke House Delicacies

choice of one:

applewood smoked bacon, pork links, turkey

sausage patties, turkey links,

chicken apple sausage

\$7 Per Person

Seasons Best Sliced Melons &

Berries

\$7 Per Person

Individual Classic Cereals

whole milk, 2% milk

\$6 Per Person



ENHANCEMENTS

Farm Fresh Scrambled Eggs

\$6 Per Person

Lemon Ricotta Pancakes

fresh blueberry mint sauce

\$8 Per Person

Banana Fosters French Toast

rum caramel sauce, toasted pecans

\$9 Per Person

Steel-Cut Oatmeal

brown sugar, raisins, cranberries, pecans

\$7 Per Person

Assorted LaMar's Local Donuts

\$55 Per Dozen

Bakery Decadence

danishes, muffins, croissants, apple turnovers, seasonal scones, zucchini bread, carrot bread

\$55 Per Dozen

Assorted Bagels

whipped cream cheese

\$55 Per Dozen

Parfait Bar...

*parfait bases: greek yogurt, whipped coconut milk
parfait toppings: sunflower seeds, flax seeds, pumpkin seeds, toasted slivered almonds, blueberries, strawberries, raspberries, sliced bananas, cherry chutney, house made granola, agave nectar, local honey, cinnamon powder*

\$12 per person

Individual Baked Quiches

Select One:

Classic Ham & Swiss

Chorizo, Spinach, Cojita Cheese

Tomato, Basil, Mozzarella Cheese

Asparagus, Sun Dried Tomato, Herb Goat Cheese

\$8 Per Person

Over Night Oats

Pick One:

Strawberry Banana

Seasonal Fruit & Cream

Coconut Mango

Maple PPBB, pecan, peanut butter, banana

\$8 Per Person

Grab and Go Fresh Smoothies

Smoothies mixed with plain yogurt, apple juice, ice

Select Two:

pineapple, coconut

raspberry, mango

strawberry, banana

spinach, blueberry

kiwi, strawberry

\$12 Per Person

Add:

Protein Powder \$2 Per Person

Wheat Germ \$1 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