

KIMPTON HOTEL
PALOMAR
PHOENIX



2017 Catering Menu

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Kimpton Hotel Palomar Phoenix

Dinner

SPECIALTY DINNER BUFFETS

DESERT NIGHTS BUFFET

Tortilla Classica Soup

Southwest Salad *queso fresco, diced tomato, black bean, cilantro, jack cheese croutons, chipotle dressing*

Skillet Baked Green Chili Corn Bread

Grilled Mahi Mahi *charred pineapple salsa*

Chorizo Chilaquiles

Chicken Tamales

Vegetable Tamales

Couscous Stuffed Poblano Pepper
toasted pepitas, sweet corn puree

Black Beans *smoked bacon*

Southwest Rice

Dulce de Leche Shooter
sponge cake, sweet caramel mousse

Mexican Cinnamon Churro Cupcakes *chili cream cheese frosting*

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

\$105 Per Person

MEDITERRANEAN BUFFET

Lentil Soup

Mezze and Tapas Station *chili pepper marinated olives, marinated artichokes, balsamic roasted peppers, herb roasted mushrooms, stuffed grape leaves*

Greek Salad *cucumber, tomato, kalamata olives, feta cheese, oregano vinaigrette*

Tabbouleh Salad *english cucumber, plum tomatoes, parsley, mint, basil, lime vinaigrette*

Artisan Dinner Rolls *creamy butter*

Lemon Garlic Roasted Chicken
grilled ratatouille vegetables, caper sauce

Oregano and Rosemary New York Strip Loin
fingerling potatoes, grilled bell peppers, au jus

Vegetarian Paella *carrots, peas, zucchini, squash, tomatoes, saffron rice*

Fig Tart *strawberry mascarpone crème*

Cappuccino Mousse *hazelnut brittle*

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

\$110 Per Person

SOUTHERN COMFORT BUFFET

Vegetarian Chili

Local Field Greens *toasted pine nuts, goat cheese, granny smith apple, honey vinaigrette*

Creamy Cole Slaw

Loaded Baked Potato Salad
bacon, cheddar cheese, green onion

House Made Buttermilk Biscuits

Classic Fried Chicken

BBQ Pulled Pork *sesame seed bun*

Shrimp and Cheese Grits

Corn on the Cob

Mac n' Cheese
Collard Greens and Ham Hock
Soco Maple Baked Beans
White Cheddar Mashed Potatoes *gravy*

Apple Carmel Tart

Seasonal Cobbler *sugar oat crumble*

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

\$100 Per Person

CLASSIC DINNER BUFFET

SALADS

Select One:

Arugula Salad *shaved fennel, goat cheese, strawberries, toasted hazelnuts, cracked black pepper vinaigrette*

House Salad *local mixed greens, baby carrots, cherry tomato, shaved cucumbers, candied pecans, gorgonzola, citrus vinaigrette*

Classic Caesar Salad
croutons, fresh shaved parmigiano-reggiano

Chef's Seasonal Soup
Artisan Dinner Rolls *creamy butter*



ENTRÉES

Tenderloin of Beef+ *roasted garlic whipped mashed potatoes, creamed leeks, cabernet mushroom essence*

Herb Roasted Chicken Breast
roasted herb red bliss potatoes, baby carrots, chicken sherry sauce

Stuffed Pork Loin *wild mushroom, lardons, spinach, horseradish mash potato, tomato rague*

Oven Roasted Atlantic Salmon *fresh rosemary and herbs, crispy potato cakes, grilled asparagus, lemon herb butter sauce*

Pan Seared Sea Bass *artichoke potato puree, grilled brocolini, oven dried tomato olive relish*

CHOOSE (2) ENTRÉE SELECTIONS

\$100 Per Person

CHOOSE (3) ENTRÉE SELECTIONS

\$105 Per Person

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

DESSERTS

Select Two:

Triple Chocolate Shooter *milk, dark, white chocolate*

Vanilla Bean Crème Brûlée *pecan sandies shortbread*

Seasonal Cobbler

Flourless Chocolate Cake *vanilla bean whipped cream*

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

CLASSIC PLATED DINNER

STARTER

Select One:

Potato Leek Soup

Lobster Bisque *en crouste*

Arugula Salad *shaved fennel, goat cheese, strawberries, toasted hazelnuts, cracked black pepper vinaigrette*

Beet Ravioli Salad *shaved fennel, frisee, orange supremes, candied pecans, herb goat cheese, citrus vinaigrette*

Classic Grilled Caesar Salad *croutons, fresh shaved parmigiana reggiano*

Iceberg Wedge with Cobb Tower Salad *smoked turkey, blue cheese crumbles, grilled red onion, bacon, tomato, avocado, herb ranch dressing*

Artisan Rolls *creamy butter*

ENTRÉES:

(See Terms & Agreement for more than (2) Entrée Selections)

Ricotta Stuffed Cannelloni | \$65 Per Person

baby spinach, tomato confit, white bean puree

Herb Roasted Chicken Breast | \$74 Per Person

smoked shallot whipped potatoes, baby carrots, rosemary jus

Bone In Pork Chop | \$82 Per Person

au gratin potatoes, wilted swiss chard, apple gastrique

Atlantic Salmon | \$80 Per Person

sweet potato hash, broccolini, lemon beurre blanc

Grilled Tenderloin Beef+ | \$95 Per Person

savory mushroom bread pudding, grilled asparagus, port demi-glace

Roasted Sea Bass | \$84 Per Person

braised kale and quinoa, creamed leeks

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DUO ENTRÉE SELECTIONS:

(See Terms & Agreement for more than (2) Entrée Selections)

Braised Short Rib & Seasonal Fish | \$115 Per Person

sweet potato gratin, creamed leeks

Natural Beef Filet+ & Grilled Prawns | \$115 Per Person

roasted heirloom fingerling potato, demi-glace

Roasted Chicken & Shrimp | \$105 Per Person

yukon gold whipped potatoes, herb jus

Natural Beef Filet+ & Seared Sea Scallop | \$115 Per Person

creamy heirloom polenta, port demi-glace

DESSERT

Select One:

Black Forest Bomb Cake

Vanilla Bean Crème Brûlée *pecan sandies shortbread*

Praline Pyramid

Seasonal Fruit Sorbet *fresh mixed berries*

Flourless Chocolate Cake *vanilla bean ice cream*

Freshly Brewed Organic ROC Regular & Decaffeinated Coffee

half & half, skim and soy milks

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