

KIMPTON HOTEL
PALOMAR
PHOENIX



2017 Catering Menu

2 East Jefferson Street

Phoenix, AZ 85004

p. 602.253.6633

f. 602.253.6747

hotelpalomar-phoenix.com

Kimpton Hotel Palomar Phoenix

Reception

HORS D'OEUVRES

Minimum of (25) pieces of each

\$8 Per Piece

Braised Beef Short Rib and Potato Croquette *truffle aioli*

Bacon Wrapped Scallops

Vegetable Spring Rolls *blood orange sweet and sour sauce*

Portobello Mushroom Empanada *roasted portobello mushrooms , balsamic vinegar, parmigiano reggiano, herbs*

Chili-Lime Chicken Kabob *tender chicken breast in a zesty seasoning, lime, cilantro, onions, poblano, red peppers*

Mini Dungeness Crab Cake *old bay seasoned aioli*

Ham and Cheese Popovers

Grilled California Shrimp *prickly pear jalapeño glaze*

Risotto Arancini *mozzarella, smoke tomato aioli*

Adobe Chicken Quesadillas Triangles

Lobster Cobbler *bechamel sauce, carrots, peas, shallots, homemade savory cup*

Tomato, Basil and Bocconcini Mozzarella Lollipops *balsamic reduction*

Mini Tomato Jam Tarts *fresh goat cheese*

Brie, Shaved Granny Smith Apple *spiced grape chutney, sourdough crostini*

Ahi Tuna Tartar *wonton taco shell, wasabi aioli, slaw*

Southwest Ceviche Shooters *poblano chili, red onion, cilantro, lime juice, tomato*

Shaved Beef Tenderloin *onion chutney, blue cheese mousse, marble rye crouton*

Dungeness Crab Summer Roll in Rice Paper *bell peppers, cilantro, ginger dressing*

Parma Prosciutto Wrapped Asparagus *grilled asparagus wrapped in cured italian ham, garnished with red pepper diamond*

Ahi Stacks *sushi rice, sashimi grade ahi tuna, nori layers, garnished with slivered ginger, wasabi caviar*

Chipotle Chicken Stuff Cone *chicken salad, jalapeno cream in a savory cone*

Truffle Deviled Eggs *smoked bacon, chives*



RECEPTION DISPLAY

Minimum Order of (25) per Station

Farm House Cheese Board

selection of artisan cheeses, fruit preserves, tomato jam, nuts, dried fruits, grilled bread, assorted crackers

\$18 Per Person

Garden Greens

selection of fresh seasonal vegetables, green goddess and ranch dipping sauces

\$12 Per Person

South Of The Border

local fresh corn tortilla chips, warm black bean dip, queso fundido, fire roasted salsa, guacamole

\$16 Per Person

Mediterranean

grilled vegetables, greek olive oil and herbs, marinated olives, hummus, baba ganoush, artichoke dip, fresh pita chips

\$18 Per Person

Italian Antipasti

assorted domestic & imported cheeses, assorted cured meats, marinated mushrooms, artichokes, asparagus, red onions, bell pepper confit, oven cured tomatoes, citrus marinated italian olives, toasted ciabatta bread, assorted crackers

\$22 Per Person

Dim Sum Display

chicken dumplings, vegetable pot stickers, veggie spring rolls, jalapeno soy, sweet chili sauce, spicy mustard

\$24 Per Person

Southwest Ceviche Display

scallops, baja shrimp, marinated poblano chili, red onion, cilantro, lime juice, tomatoes topped with avocado cream, plantain chips

\$25 Per Person

STATIONS & DISPLAY

Minimum Order of (25) per Station

That's how I Roll...Sushi Display

california, spicy tuna, smoked salmon, vegetarian rolls pickled ginger, wasabi, soy sauce, sesame seeds

\$375 Per Display (50 Pieces)

Risotto Bar*

Select Three Items Below:

Wild Mushroom *savory herbs, truffle oil*

Tomato, Basil, and Fennel Sausage

Red Wine *sundried tomatoes, mushrooms, goat cheese*

Roast Butternut Squash *walnut pesto, crispy sage*

English Pea, Asparagus, and Shrimp

\$34 Per Person

That's Amoré Pasta Station*

Classic Bolognese *pork sausage, tomato ragu, pappardelle, grana padano cheese*

Vodka Penne Pasta *prosciutto, vodka cream sauce*

Frutti di mare Fusilli *sautéed mussels, clams, shrimp, garlic, tomato & herb sauce rustic dinner rolls*

\$32 Per Person

Taqueria Station*

(Based on (3) Tacos per order)

Carne Asada *marinated beef*

Seasoned Pollo Asada *marinated chicken*

Fajita Vegetables and Tofu

cotija cheese, shredded cabbage, pico de gallo, sour cream, guacamole

flour tortillas

\$30 Per Person

***Chef attendant optional - \$175 per chef attendant; 1 per 50 guests**

STATIONS & DISPLAY CONTINUED

Minimum Order of (25) per Station

Bruschetta Bar *build your own*

*tomato, tapenade, artichoke, basil, pepper dews, caramelized onions
smoked salmon, southwest corn relish, sundried tomatoes, sliced olives,
capers herb cream cheese, balsamic reduction, olive oil*

\$20 Per Person

Breads & Spreads

*roasted artichoke spinach dip
truffle hummus
grilled eggplant and garlic spread
fontina cheese fondue with tarragon
queen creek olive tapenade
herb focaccia, warm pita, grilled ciabatta crostini*

\$20 Per Person

Mac n' Cheese

*elbow pasta with tillamook cheddar sauce
elbow pasta with dry-aged chorizo, charred poblanos, cilantro, pepper jack cheese sauce
elbow pasta with shaved prosciutto, peas, mushrooms, truffle oil, goat cheese cream sauce*

\$22 Per Person

Sliders n' Tots

Select 3 (based on 3 sliders per order):

Beef Slider *aged cheddar cheese, chipotle aioli*
Crab Cake Slider *arugula, remoulade sauce*
Pulled Pork Slider *cole slaw, crisp onions*
Sriracha Honey Chicken Slider *cilantro lime slaw*
Chickpea Cake Slider *tomato, basil pesto*
Achiote Chicken Slider *cilantro slaw*

\$36 Per Person

Paella*

Minimum of 50

*mussels, clams, charred colossal shrimp, spanish chorizo, smoked chicken, saffron rice,
green & red bell peppers, onions, garlic, green beans, sweet peas & roasted piquillo peppers*

\$36 Per Person

Pacific Northwest Raw Display

All Raw Bar Items Served on Ice
louisiana remoulade, fresh horseradish, mignonette sauce, lemons

*jumbo gulf cocktail shrimp, crab claw, king crab legs,
oysters on the half shell*

\$750 Per Display (50 Pieces)

Custom Ice Sculptures Available Beginning at \$400

Stir Fry Station*

Select 3:

Teriyaki Marinated Beef
Orange Chicken
Shrimp with Coconut Curry
Fried Tofu with Garlic Sauce

Stir Fried Vegetables *bok choy, napa cabbage, peppers, snow peas, vegetable fried rice*
\$32 Per Person

***Chef attendant optional - \$175 per chef attendant; 1 per 50 guests**

+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.

FROM THE CARVING BOARDS

*\$175 Carver Fee Required
(1) Carver per (50) Guests*

Roasted Turkey (Serves 20)

*rosemary au jus
cranberry chutney
artisan rolls*
\$385 Each

Maple Brown Sugar Roasted Ham (Serves 30)

*pineapple cherry glaze
artisan rolls*
\$375 Each

Herb Roasted Loin of Pork (Serves 25)

*apple gastrique
artisan rolls*
\$400 Each

Peppercorn Crusted Strip Loin [∞] (Serves 30)

*port demi glace
artisan rolls*
\$495 Each

Prime Rib of Beef [∞] (Serves 35)

*horseradish cream
natural au jus
artisan rolls*
\$550 Each

Beef Tenderloin [∞] (Serves 25)

*cabernet demi glace
artisan rolls*
\$575 Each



DESSERT STATIONS

Minimum of (25) Orders per Stations

Cocktail Cupcakes

3 dozen minimum of each required

Included:

strawberry daiquiri, margarita, bailey's irish cream, pina colada

\$80 Per Dozen

Mini Tart Assortment

raspberry, chocolate, coconut, lemon meringue, key lime, apple, pistachio & espresso praline

\$12 Per Person based on (3) pieces per person

Exotic Mini

passion fruit & mango cake, tiramisu, red berry tartlet, pistachio nougat cake, turtle, red berry opera cake, apple crumble tartlet

\$12 Per Person based on (3) pieces per person

Small Bites

brownie bites, assorted cheesecake bites, assorted cake pops

\$12 Per Person based on (3) pieces per person

Warm Chocolate Fondue

dark, milk, white chocolate, strawberries, pretzel rods, macaroons, rice krispy bites, pound cake squares, marshmallows for dipping

\$25.00 Per Person

Bananas Foster Flambé

Chef Required \$175.00 – 1 Chef per 50 Guests

fresh bananas in brown sugar and cinnamon, banana liqueur, triple sec, orange juice, flambéed with rum served over vanilla ice cream

\$24.00 Per Person



Kimpton Hotel Palomar Phoenix

Beverage



COCKTAILS

** Requires bartender serving cocktails, beer & wine*
\$175 Per Bartender

MASSEY COCKTAILS

\$10 Per Drink – Hosted Bar, On Consumption

\$12 Per Drink – Cash Bar, On Consumption

Smirnoff Vodka

Beefeater Gin

Evan Williams Bourbon

Bacardi Rum

El Jimador Tequila

Devar's Scotch

MELTON COCKTAILS

\$11 Per Drink – Hosted Bar, On Consumption

\$13 Per Drink – Cash Bar, On Consumption

Tito's Vodka

Bombay Sapphire Gin

Buffalo Trace Bourbon

Sailor Jerry Rum

Herradura Silver Tequila

Johnny Walker Black Scotch

MOYER COCKTAILS

\$12 Per Drink – Hosted Bar, On Consumption

\$15 Per Drink – Cash Bar, On Consumption

Kettle One Vodka

Hendrick's Gin

Makers Mark Bourbon

Appleton VX Rum

Don Julio Reposado Tequila

Glenlivet Scotch 12yr

BEER & WINE

** Requires bartender serving cocktails, beer & wine*
\$175 Per Bartender

BEER

assorted domestic

\$6.00 Per Bottle – Hosted Bar, On Consumption

\$8.00 Per Bottle – Cash Bar, On Consumption

imported beers, seasonal microbrews

\$7.00 Per Bottle – Hosted Bar, On Consumption

\$9.00 Per Bottle – Cash Bar, On Consumption

NON-ALCOHOLIC BEVERAGES

assorted soft drinks

\$6 Each – Hosted Bar, On Consumption

\$7 Each – Cash Bar, On Consumption

bottled still or sparkling water

\$6 Per Each – Hosted Bar, On Consumption

\$7 Per Each – Cash Bar, On Consumption

Palomar is a style of timeless sophistication paying homage to art's many articulation such as visual art, fashion, dance, literature and architecture. Just as great art is a reflection of the world, Palomar reflects the unique style of each guest back to them.

Art is all around, yet it is continuously and harmoniously changing, hence "Art in Motion".

SCOTT MASSEY Artwork @ Living Room Banquettes – Level 2

TRACY MELTON Artwork @ 1 Bedroom Suites

CARRIE MOYER Artwork @ Board Room – Level 3

COMPLIMENT YOUR BAR

**maximum (2) choices to compliment your bar*

WELLNESS

English Mule

gin, lime, ginger beer

\$12 Per Drink

La Belle Fleur

hibiscus infused vodka, apricot liqueur, lemon, cava

\$12 Per Drink

The Monaco

gin, lemon, watermelon, soda

\$12 Per Drink

CLASSICS

Kimpton House Mojito

rum, lime mint, simple syrup

\$12 Per Drink

Old Fashioned

bourbon, lemon peel, simple syrup, angostura bitters

\$12 Per Drink

Natural Agave

tequila, lime, agave

\$12 Per Drink

KIMPTON CRAFTED COCKTAILS

Palomar Paloma

tequila, pamplemousse liqueur, squirt

\$12 Per Drink

Cool as a Cucumber

cucumber vodka, pear, giner, lime

\$12 Per Drink

Rosé All Day

rosé, pamplemousse, rose flower

\$12 Per Drink

“SPIKE IT” STATIONS

LEMONADE STAND

fresh lemonade, ice teas, aromatic syrups and flavors, fruits,

additional fruit purees and juices,

bourbon, gin, st. germain

\$15 Per Drink

COLOR MY BUBBLES

juices and purees, fruit, sparkling wine, liqueurs

\$15 Per Drink

HOT CHOCOLATE BAR

rich house made cocoa, flavored syrups, whipped cream,

sprinkles, marshmallows,

baileys, chambord, frangelico

\$15 Per Drink

WINE LIST

Bubbly

Poema Cava Brut, <i>Spain*</i>	45
Domaine Ste Michelle Brut, <i>Washington</i>	50
Mionetto Prosecco, <i>Italy</i>	55
Mumm Brut Prestige, <i>Napa</i>	65

Crisp Dry Whites

Guenoc Sauvignon Blanc, <i>California</i>	40
The Seeker Sauvignon Blanc, <i>New Zealand</i>	48
Brancott “Flightsong” Sauvignon Blanc, <i>New Zealand</i>	52

Chardonnay

La Terre Chardonnay, <i>California*</i>	40
Charles & Charles, <i>Washington</i>	45
Hidden Crush Chardonnay, <i>California</i>	52

Fun Reds

Earthquake Zinfandel, <i>California</i>	52
Catena Malbec, <i>South America</i>	55

Pinot Noir

Seaglass Pinot Noir, <i>California</i>	45
Kings Ridge Pinot Noir, <i>Oregon</i>	52
Evolution Pinot Noir, <i>Oregon</i>	55

Merlot

La Terre Merlot, <i>California*</i>	40
Seven Falls, <i>Washington</i>	50

Cabernet Sauvignon

La Terre Cabernet, <i>California*</i>	40
The Seeker Cabernet, <i>Chile</i>	48
Hidden Crush Cabernet, <i>California</i>	55

**House Selections*

*Please note wine list is subject to change.
Please ask your Catering Sales Manager or Conference Service Manager for the most current list.*

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