

Kimpton Hotel Palomar Phoenix

Weddings



MYRIAN ♥ PEERY

“People who love to eat are the best people.” – Julia Child

KIMPTON HOTEL
PALOMAR
PHOENIX

Palomar Phoenix | CityScape
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Phoenix, AZ 85004
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hotelpalomar-phoenix.com

CEREMONY

A couple's perfect day starts with the perfect ceremony; the Palomar Phoenix offers just that. Whether it is a skyline view of South Mountain, the glimmer and shine of CityScape lights, or an intimate indoor affair held beneath soaring ceilings accented with crystal chandeliers, your day will be one to remember.

WHAT'S INCLUDED

- ceremony site
- white banquet chairs
- guest book table
- unity table
- bottled waters upon guest arrival
- \$1,500 - \$5,000
(plus 2.15% Set-up Tax)



Refer to final page for the Fine Print...

WEDDING PACKAGES

WHAT'S INCLUDED

hotel cocktail tables and linens

hotel guest tables and linens

gift table

cake table

place card table

hotel china, silver, and glassware

white banquet chairs

hotel votive candles

hotel dance floor and DJ table

complimentary sparkling wine or sparkling cider toast

\$1,500 - \$2,500

(plus 2.15% Set-up Tax)

JUST FOR THE NEWLYWEDS...

overnight accommodations for the happy couple the evening of the wedding

newlywed brunch for two



Refer to final page for the Fine Print...

WEDDING COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES

HOT

Included in Packages | \$8 each for additional selections

Braised Beef Short Rib and Potato Croquette
truffle aioli

Bacon Wrapped Scallops

Vegetable Spring Rolls
blood orange sweet and sour

Mini Dungeness Crab Cake
old bay seasoned aioli

Ham and Cheese Popovers

Grilled California Shrimp
mango jalapeño glaze

Risotto Arancini
mozzarella, smoked tomato aioli

Adobo Chicken Quesadillas Cones

Portobello Mushroom Empanada

COLD

Included in Packages | \$8 each for additional selections

Tomato Basil and Smoked Mozzarella Lollipops

Mini Heirloom Tomato Jam Tarts
fresh goat cheese

Gorgonzola, Fig Jam, Walnut
grilled rosemary scented crostini

Truffle Deviled Eggs
Smoked bacon, chives

Vietnamese Spring Rolls
lemongrass dipping sauce

Ahi Tuna Tartar on Wonton Crisp ∞
wasabi aioli, tobiko

Brie, Shaved Apple, Sourdough, Spiced Grape Chutney

Shaved Beef Tenderloin ∞
marble rye crouton, onion chutney, blue cheese

Parmesan Crisp, Vegetable Napoleon
cow's dairy goat cheese crumbles

Minimum order of (25) pieces per Hors d'oeuvre

Refer to final page for the Fine Print...

PLATED WEDDING PACKAGES

LOVE AT FIRST SIGHT...

\$110 per person

COCKTAIL RECEPTION

selection of (2) hors d'oeuvres
(based on 2 pieces per person)

SALAD (Select One)

Simple Green Salad

watermelon radish, cucumber, carrots, tarragon, cherry tomatoes, black pepper vinaigrette

Waldorf Bibb Lettuce

goat cheese, apple sticks, dry cherries, walnuts,
crème fraîche dressing

Greek Salad

roasted peppers, capers, kalamata olives, cucumber, tomato,
oregano vinaigrette

Served with Assorted Dinner Rolls and Butter

MAIN COURSE (Pre-Select Choices)

Pan Seared Salmon

herb roasted potatoes, haricot verts,
lemon beurre blanc

Roasted Bone-In Chicken Breast

swiss chard, sundried tomatoes, garlic mashed potatoes, caramelized cipollini onions,
herb jus

Sparkling Wine or Sparkling Cider toast for all in attendance

DESSERT

Custom Wedding Cake

provided by KAK

Organic ROC Regular and Decaffeinated Coffee Service

Refer to final page for the Fine Print...

PLATED WEDDING PACKAGES

I NOW PRONOUNCE YOU...

\$120 per person

COCKTAIL RECEPTION

selection of (3) hors d'oeuvres
(based on 2 pieces per person)

SALAD

(Select One)

Arugula Salad

fennel, orange supremes, goat cheese, hazel nuts,
champagne vinaigrette

Grilled Peaches Salad

local mixed greens, purple haze goat cheese, crispy prosciutto, candied
pecans,
lemon vinaigrette

Lola Rossa and Frisée

dried blueberries, poached pear,
maple vinaigrette

Served with Assorted Dinner Rolls and Butter

MAIN COURSE

(Pre-Selected Choices)

Natural Beef Tenderloin ∞

potato au gratin, bacon wrapped haricot verts,
port demi glaze

Pan Roasted Sea Bass

celeriac puree, wilted kale, tomato confit
lemon shallot butter sauce

Sparkling Wine or Sparkling Cider toast for all in attendance

DESSERT

Customized Wedding Cake

provided by KAK

Organic ROC Regular and Decaffeinated Coffee Service

Refer to final page for the Fine Print...

PLATED WEDDING PACKAGES

FOREVER & ALWAYS...

\$135 per person

COCKTAIL HOUR

selection of (4) Hors d'oeuvres
(based on 2 pieces per person)

SALAD

(Select One)

Beet Ravioli

shaved fennel, frisée, orange supremes, candied pecans, herb goat cheese,
citrus vinaigrette

Spinach Salad

strawberries, red onion, toasted hazelnuts, balsamic reduction

Iceberg Wedge

smoked turkey, blue cheese crumbles, red onions, bacon, tomatoes
avocado, white balsamic

Served with Assorted Dinner Rolls and Butter

MAIN COURSE

(Pre-Select Choices)

Bone-In Filet ∞

creamed swiss chard, glazed baby carrots, potato chive cake,
jalapeño demi

Filet Mignon & Grilled Jumbo Prawns ∞

wild mushroom savory bread pudding, grilled asparagus,
port demi

Grilled Filet Mignon & Pan Seared Sea Bass ∞

wild mushroom risotto, baby carrots, broccolini

Sparkling Wine or Sparkling Cider toast for all in attendance

DESSERT

Customized Wedding Cake

provided by KAK

Organic ROC Regular and Decaffeinated Coffee Service

Refer to final page for the Fine Print...

RECEPTION STYLE WEDDING PACKAGES

ACTION STATIONS

\$175 Chef Attendant Fee

(*requires chef attendant)

Risotto Bar I \$34 per person (Chef Attendant Optional)

Select Three Items Below:

roasted butternut squash walnut pesto, crispy sage
red wine sundried tomatoes, mushrooms, goat cheese
wild mushroom savory herbs, truffle oil
english pea, asparagus, and shrimp
tomato, basil, fennel sausage

This is how we ROLL...Sushi Station ∞ | \$375 per display (50 pieces)

fresh display of california rolls, spicy tuna rolls, rainbow rolls
salmon, shrimp, tuna, yellow tail nigiri
pickled ginger, wasabi, soy sauce
(Sushi Chef Optional I \$200 per Chef)

Street Tacos * I \$30 per person (Chef Attendant Optional)

roasted sea bass, shredded chicken, carne asada
warm corn & flour tortillas
onion, fresh lime, cilantro, pico de gallo, queso fresco,
chile arbol, tomatillo-avocado salsa

Thai Take-Out * | \$24 per person (Chef Attendant Optional)

udon & rice noodles
chose one: shrimp, teryaki chicken, beef or fried tofu
bok choy, lotus root, cabbage, sprouts, assorted vegetables stir fry, peanuts,
chopped bird eye chili, soy sauce, ponzu sauce
to-go boxes with chopsticks

Straight from the Garden * | \$22 per person (Chef Attendant Optional)

variety of local grown heirloom tomatoes sliced to order
burrata cheese, assorted sea salts
extra virgin olive oil, balsamic, micro watercress

Mac & Cheese...Please! | \$22 per person

elbow pasta with tillamook cheddar sauce
elbow pasta with white cheddar cheese, mushrooms, truffle oil
elbow pasta with three cheese blend, candied pork belly

Southwest Quesadilla Station | \$22 per person

lime marinated shrimp quesadilla
adobo marinated chicken quesadilla
four cheese quesadilla
melted with queso fresco, roasted poblano chile
served with sour cream, guacamole, salsa verde, salsa rojo

Minimum order of (25) people per Station. For orders below (25), a \$7 per person surcharge will apply.

Refer to final page for the Fine Print...

RECEPTION STYLE WEDDING PACKAGES

FROM THE CARVING BOARDS

\$175 Carver Fee Required

(1) Carver per (50) Guests

Roasted Turkey I \$360 each

(Serves 30)

rosemary au jus

baked maple bourbon sweet potato puree

cranberry chutney

artisan rolls

Herb Roasted Loin of Pork I \$325 each

(Serves 25)

apple gastrique

artisan rolls

Peppercorn Crusted Strip Loin ∞ I \$450 each

(Serves 30)

braised cipollini onions

wild mushroom ragu

artisan rolls

Beef Tenderloin ∞ I \$455 each

(Serves 20)

horseradish whipped potato

cabernet demi

artisan rolls

Prime Rib of Beef ∞ I \$430 each

(Serves 20)

horseradish cream

natural au jus

artisan rolls

CARVING STATION ENHANCEMENTS

\$8 each

garden green salad

buttermilk whipped potatoes

roasted fingerling potatoes

roasted green beans

roasted brussels sprouts

glazed baby carrots

roasted root vegetables

mac n' cheese

wild mushroom risotto

sautéed kale

creamed spinach

roasted cauliflower

elote

baked maple bourbon sweet potato puree

Refer to final page for the Fine Print...

ENHANCEMENTS

RECEPTION DISPLAYS

Tuscan Antipasto | \$22 per person

buffalo mozzarella, provolone, salami, prosciutto
marinated grilled vegetables, kalamata olives, artichoke hearts,
roasted peppers
tomato basil focaccia, breadsticks and lavosh

Farm House Cheese Board I \$18 per person

fiscalini cheddar, humboldt fog, fontina, point Reyes blue,
macheo, brie de France
pear chutney, dried apricot chutney, honey comb
sliced baguette and crackers

Grilled Vegetable I \$18 per person

carrots, portobello mushrooms, artichoke hearts, eggplant, zucchini, sweet
peppers, yellow squash, asparagus,
green goddess dressing and balsamic reduction

Farm to Table Vegetables I \$16 per person

raw vegetables to include: carrots, celery, cauliflower, sugar snap peas,
broccoli, cherry tomatoes
ranch dressing, sun dried tomato dressing and green goddess dressing

Dip Your Chips I \$16 per person

house made potato chips and pita chips
roasted artichoke and spinach dip, french onion dip, red pepper hummus,
olive tapenade

RECEPTION STATIONS

Ceviche Shooters ∞ I \$30 per person

scallops and baja shrimp marinated with poblano chile, red onion, cilantro, lime
juice and tomatoes
topped with avocado, tomatillo, corn relish

Life's a Beach ∞

chef's selection of sustainable and seasonal chilled seafood
Louisiana rémoulade, fresh horseradish, mignonette sauce, lemons

jumbo gulf cocktail shrimp

\$8 per piece

crab claws

\$8 per piece

king crab legs

\$10 per piece

oysters on the half shell ∞

\$8 per piece

All raw bar items served on ice

Custom ice sculptures available beginning at \$400

Minimum order of (25) people per Display or Station. For orders below (25), a \$7 per person surcharge will apply.

Refer to final page for the Fine Print...

WEDDING DESSERT SELECTIONS

FOR YOUR SWEET TOOTH

Customized Wedding Cake | \$10 per person

provided by Piece of Cake
tasting & design consultation included

Two is Better than One Dessert Duos | \$8 per person

Crunchy Milk Chocolate Marcona Almond Torte & Citrus Mascarpone Panna Cotta

almond dacquoise, nougatine cremeux, espresso cream, fresh berry compote

Milk Chocolate Lime Brulee & Passion Fruit Tart

lime olive oil cake, rosemary caramel, blueberry chutney

Molten Chocolate Cake & Dolce De Leche Ice Cream

florentine cookie

Sweet Treat Plated Desserts | \$8 per person

Vanilla Crème Brûlée

Fresh Seasonal Berries & Almond Florentine Crunch

Raspberry Swirl Cheesecake

fresh berries, raspberry coulis

Caramel Hazelnut Tart

Malted Milk Chocolate Mousse

chocolate port reduction

Strawberry Short Cake

white chocolate strawberry mousse, lemon short cake, strawberry gelée, almond dacquoise

Vanilla Spiced Cake, Alfalfa Honey Crème Brûlée

Tropical Fruit Compote

milk chocolate nougatine twig

Bourbon Pecan Pie

maple brown butter gelato, pecan brittle

Refer to final page for the Fine Print...

ENHANCEMENTS

LATE NIGHT CRAVINGS

(Minimum of (25) Servings)

Sliders and Tots I \$36 per person

choice of (3) sliders

(based on 3 sliders & 1 servings of tots per order)

beef slider, aged cheddar cheese, chipotle aioli

crab cake slider, arugula, rémoulade

pulled pork slider, coleslaw, crisp onions

sriracha honey chicken slider, cilantro lime slaw

chickpea cake, tomato basil pesto

achiote chicken slider, cilantro slaw

Flat Breads I \$24 per person

wild mushroom, savory herbs, truffle oil

chicken and fig, herb goat cheese, caramelized onions

tomato and mozzarella, sundried tomato pesto, torn basil

The Mini Melts I \$24 per person

classic grilled cheese

brie and fig grilled cheese

bacon and gouda grilled cheese

chilled tomato soup shooters

Mac & Cheese...PLEASE! I \$22 per person

elbow pasta with tillamook cheddar sauce

elbow pasta with white cheddar cheese, mushrooms, truffle oil

elbow pasta with three cheese blend, candied pork belly



Minimum order of (25) people per Station. For orders below (25), a \$7 per person surcharge will apply.

Refer to final page for the Fine Print...

BRUNCH PACKAGES

RISE & SHINE

Brunch pricing is available from 10am - 2pm
\$29 per person

Fresh Squeezed Orange Juice

Sliced Seasonal Fruits & Berries

Assorted Cereals

whole, 2%, skim milk

Steel Cut Oatmeal

brown sugar, raisins, dried cranberries, walnuts

Morning Glory Parfaits

house made granola

Assorted Bakery Decadence

danishes, muffins, croissants
honey whipped butter, assorted preserves

Farm Fresh Scrambled Eggs

Skillet Fried Yukon Gold Potatoes

sweet onions, peppers

Applewood Smoked Bacon

Bagel Station

plain, blueberry, everything
cream cheese, assorted jams, toaster oven

Organic ROC Regular and Decaffeinated Coffee and China Mist Tea

SNOOZE...ONE MORE TIME!

Brunch pricing is available from 10am - 2pm
\$46 per person

Freshly Squeezed Orange, Grapefruit and Apple Juices

Seasonal Berries & Sliced Fruit

Assorted Miniature Pastries

muffins, danishes, croissants

Artisan Cured Meats and Cheeses

honey maple ham, cured serrano ham, soppressata
brie de meaux, humboldt fog, smoked gouda
whole grain mustard, french baguette

Smoked Salmon with Traditional Accompaniments to Include:

capers, sliced tomatoes, diced onions, chopped egg, fresh lemons

French Toast with Cinnamon Vanilla Essence

vermont maple syrup, whipped butter, roasted cinnamon apple compote,
blueberry chutney

Omelet Station

whole eggs, egg whites, eggbeaters
diced ham, shredded cheddar, mushrooms, spinach, zesty salsa,
jack cheese, onions, peppers, chives

(\$150 Attendant Required)

Organic ROC Regular and Decaffeinated Coffee and China Mist Tea

Minimum order of (25) people. For orders below (25), a \$7 per person surcharge will apply.

Refer to final page for the Fine Print...

BAR BEVERAGES

COCKTAILS

Requires Bartender
serving 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
Jim Beam Bourbon
Bacardi Rum
El Jimador Tequila
Dewar's Scotch

MELTON COCKTAILS

\$11 Per Drink - Hosted Bar, On Consumption
\$13 Per Drink - Cash Bar, On Consumption
Ketel One Vodka
Bombay Sapphire Gin
Buffalo Trace Bourbon
Sailor Jerry Rum
Jose Cuervo 1800 Silver Tequila
Johnny Walker Black Scotch

MOYER COCKTAILS

\$12 Per Drink - Hosted Bar, On Consumption
\$15 Per Drink - Cash Bar, On Consumption
Grey Goose Vodka
Hendrick's Gin
Makers Mark Bourbon
Appleton VX Rum
Partida Blanco Tequila
Balvenie Doublewood Scotch 12yr

BEER & WINE

Requires Bartender
serving beer & wine
\$175 Per Bartender

BEER

\$7.00 Per Bottle - Hosted Bar, On Consumption
\$8.00 Per Bottle - Cash Bar, On Consumption
Assorted Domestic

\$8.00 Per Bottle - Hosted Bar, On Consumption
\$9.00 Per Bottle - Cash Bar, On Consumption
Imported Beers, Seasonal Microbrews

NON-ALCOHOLIC BEVERAGES

\$6 Each - Hosted Bar, On Consumption
\$7 Each - Cash Bar, On Consumption
Assorted Soft Drinks
Bottled Still or Sparkling Water

*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
CARRIE MOYER Artwork @ Board Room – Level 3
TRACY MELTON Artwork @ 1 Bedroom Suites



Refer to final page for the Fine Print...

Palomar Phoenix 1 CityScape

Here's the Fine
Print...

Menus

Menu pricing subject to change. All food and beverage charges are subject to 8.3% 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 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 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 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.

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.

Outside Food & Beverage

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

Food and Beverage Minimum

A Food and Beverage Minimum will apply, based on food and beverage revenue exclusive of service, administrative, tax, and rental 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.

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 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 guest's 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.

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 100 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.

Menu Design

Our catering staff and inventive culinary team will be at your service to create a custom designed menu for your event. All arrangements should be finalized at least 14 days in advance of your scheduled event date. Please note, all menu substitutions are subject to review by the Executive Chef and additional charges may apply.

∞ 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