

HOLIDAY MENUS

Spirits Up. Party Down.

CRAFTED COCKTAILS + SEASONAL EATS
GET YOU READY TO MINGLE



“I’ve always had a strong focus on pasta, seafood and vegetables, and I really get to incorporate seasonality and fresh ingredients on the menus here.”

- Ethan McKee, Executive Chef

Hotel Palomar

2121 P Street, NW Washington DC 20037

202-448-1800

202-448-1839

www.hotelpalomar-dc.com

GENERAL INFORMATION

MENU SELECTION

Menus and details for your event should be finalized at least three (3) weeks prior to your event date. To expand the variety our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per banquet meal. Multiple choice menus are subject to an additional charge. Menu items and pricing is subject to change.

BEVERAGE & BAR SERVICE

The hotel offers a complete selection of beverages including non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle for all wine or champagne brought in for an event. Bartender fee will apply to all bars.

GUARANTEES

The Hotel requires a final confirmation or “guarantee” of your guest attendance per meal no later than (5) business days prior to your scheduled event. Should your final guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction however we can accept increases in the number expected up to 24 hours prior to the event. If no guarantee is received your original expected attendance per contract will be used for attendance and billing.

Palomar Hotel Washington DC will be prepared to serve 5% in excess of the guaranteed number of guests. A per person surcharge may apply if the final attendance is in excess of 5% of the guarantee received

GRATUITY

A 16.5% gratuity and a 6.5% administrative fee and applicable state sales tax will be added to all food and beverage charges. Please keep in mind that the service charge is taxable.

LABOR CHARGE

Labor fees may apply in instances where there is excessive clean-up to the property or if the event exceeds the agreed upon time. The Hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the Group. Please note that chef attendant and bartender fees may apply based upon menu selections.

PARKING

The hotel provides Valet parking. Please contact your service manager for current pricing. Rates are subject to change. Additional parking services are available in the area.

CANCELLATION

Requested deposits are non-refundable. In the event of a cancellation, a cancellation charge may be applicable based upon the original contract.

PALOMAR[™]

WASHINGTON DC
A KIMPTON[®] HOTEL



COCKTAILS + CRAVINGS - \$75 PER PERSON

PASSED HORS D' OEUVRES | CHOICE OF 6

MANCHEGO & PROSCUITTO CROSTINI

PORCINI ARANCINI

Truffled Fonduta & Parmesan

CHICKEN SPRING ROLLS

Chili-Garlic Sauce

SPICY BEEF SKEWERS

Cucumber Yogurt

BEEF TARTAR

Crostini

POACHED AND SMOKED SALMON RILETTES

Brioche Toast

TUNA TARTAR

Soy, Yuzu and Scallions

BUTTERNUT SQUASH SOUP SHOOTERS

Spiced Pumpkin Seeds

CHILLED GULF SHRIMP

Cocktail Sauce, Lemon

CARAMELIZED ONION TART

Gorgonzola, Thyme

MINIATURE CRAB CAKE

Spicy Remoulade

TOMATO BRUSCHETTA

Chives, Basil, Aged Balsamic

MEDITERRANEAN VEGETABLE CRUDITE

Crudités of Vegetables, Hummus, Pita, Artichoke and Goat Cheese

Tapenade, Roasted Peppers with Balsamic, Baba Ganoush and

Marinated Olives

IMPORTED & DOMESTIC CHEESE

Grilled Crostini, Crackers and Fig Jam

TWO HOUR SELECT BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam, Dewars, El Jimador

House Red & White Wine

Domestic and Imported Beer

Soft Drinks

Bottled Still and Sparkling Water

LABOR

Bartender | \$150 each (1 per 75)

Cashier | \$150 each

Menu pricing subject to change. All food and beverage charges shall be subject to a 16.5% gratuity and a 6.5% administrative fee. For events of less than (15) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

PALOMAR™

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TOASTS + TASTES

TOASTS + TASTES *\$100 PER PERSON*

SALADS/STARTERS SELECTION | CHOICE OF TWO

Bibb Lettuce and Radicchio Salad with Gorgonzola, Grilled Pears & Sherry Vinaigrette

Mixed Greens with Radishes, Cucumbers, Hazelnuts & Red Wine Vinaigrette

Arugula & Beet Salad with Goat Cheese, Quinoa & Walnut Vinaigrette

Winter Squash Soup with Crispy Sage Croutons

Roasted Gulf Shrimp Salad with Shaved Fennel, Radishes, Olives, and Orange Segments

ENTREE SELECTION | CHOICE OF TWO

STANDING RIB ROAST
Cipollini Onions & Cabernet Jus

PORCHETTA
Roasted Garlic Mustard Sauce

LEG OF LAMB
Rosemary Jus

ORGANIC MUSHROOM FARROTTO
Truffle Oil, Roasted Garlic, Thyme

SPINACH LUMACONI
tomato sauce, rapini and chilies

SCOTTISH SALMON
Almond Butter

SIDES | CHOICE OF TWO

Macaroni and Cheese

Braised Tuscan Kale

Steamed Jasmine Rice

Roasted Cauliflower with Golden Raisins & Capers

Mascarpone-Parmesan Polenta

Roasted Garlic Mashed Potatoes

Crushed Sweet Potatoes

Rapini with Garlic and Chili

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TOASTS + TASTES- *CONTINUED*

TWO HOUR SELECT BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam, Dewars,
El Jimador

House Red & White Wine

Domestic and Imported Beer

Soft Drinks

Bottled Still and Sparkling Water

DESSERT DISPLAY

Assorted Italian Pastries

Petit Fours & Truffles

Holiday Cookies

Caffé Vita Organic Regular & Decaffeinated Coffee
Assorted Mighty Leaf Tea

LABOR

Bartender | \$150 each (1 per 75)

Cashier | \$150 each

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SIPS + SPECIALTIES

SIP + SPECIALTIES - \$115 PER PERSON

PASSED HORS D' OEUVRES | CHOICE OF 4

MANCHEGO & PROSCUITTO CROSTINI

PORCINI ARANCINI
Truffled Fonduta & Parmesan

CHICKEN SPRING ROLLS
Chili-Garlic Sauce

SPICY BEEF SKEWERS
Cucumber Yogurt

BUTTERNUT SQUASH SOUP SHOOTERS
Spiced Pumpkin Seeds

TOMATO BRUSCHETTA
Chives, Basil, Aged Balsamic

ROASTED BEETS

Arugula, Gorgonzola, Walnuts and Balsamic Vinaigrette

ARTISAN MIXED GREENS

Mixed Greens, Radishes, Cucumber, Hazelnuts and Red Wine Vinaigrette

ROMAINE SALAD

Radishes, Anchovies, Creamy Garlic Dressing

CLAM CHOWDER

Celery Root, Parsnips

ENTRÉE | *Choice of Two*

BEEF TENDERLOIN

Crushed Sweet Potatoes, Tuscan Kale, Porcini Sauce

BRICK OVEN ROASTED AMISH CHICKEN

Anson Mills Polenta, Spicy Rapini, Caper Vinaigrette

BRANZINO

Rainbow Chard, Fennel Puree, Cipolline Onions, Hazelnut Brown Butter

ROASTED ARTICHOKE HEARTS

Rapini, Red Quinoa, Salsa Rossa, Pine Nuts

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SIP + SPECIALTIES *CONTINUED*

THREE HOUR BEER & WINE BAR

House Red & White Wine

Domestic and Imported Beer

Soft Drinks

Bottled Still and Sparkling Water

DESSERT DISPLAY

Assorted Italian Pastries

Petit Fours & Truffles

Holiday Cookies

Caffé Vita Organic Regular & Decaffeinated Coffee
Assorted Mighty Leaf Tea

LABOR

Bartender | \$150 each (1 per 75)

Cashier | \$150 each

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APPETIZING ADD-ONS

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KIMPTON COCKTAILS

crafted by Urbana Dining and Drinks, Andrea Tateosian

MARK COLLINS: *A play on the classic Tom Collins, this is a refreshing bourbon cocktail with light fruitiness and autumn spices. Tall, tart, and a little sweet, this one is for bourbon fans and non-whiskey drinkers alike.*

CLASSIC MANHATTAN: *The standard for classic cocktails. We use a high quality vermouth and a quality, flavorful rye whiskey. Booze-forward and rich, with light clove notes from the bitters*

ROSE TONIC: *Gin and Tonic is traditionally considered a summer drink. Our riff plays with herbal ingredients to make it more complex and exciting. It's fairly floral, lightly spiced, citrusy, and has tonic's usual bitterness. An interesting yet accessible twist on a familiar drink.*

Ask your catering/conference service manager for pricing