



PALOMAR™
SAN DIEGO
A KIMPTON® HOTEL

Catering Menu

All Day Packages

Executive Chef
Brad Kraten

Hotel Palomar

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Hotel Palomar

Full Day Meeting Packages

Relaxation Package

Sun Salutation

- **Yogurt Granola Parfait**

house made granola

low fat vanilla Greek yogurt

seasonal fruit

- **Low Fat Blueberry Bran Muffin**

- **Freshly Squeezed Orange and Grapefruit Juices**

Zen Morning Break

- **Tropical Fruit Kabobs**

Cayenne honey Greek yogurt

- **Assorted Granola Bars**

Afternoon Enlightenment

- **Multi- Grain Baked Tortilla Chips**

- **Fresh Fruit Smoothies**

- **Freshly Brewed Iced Tea**

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Lunch in the Fields

- **Organic Mixed Greens with Fresh Herbs**

dried cranberries, sunflower seeds, toasted almonds, avocado, carrots, tomatoes, sprouts, cucumbers, crumbled low fat feta cheese, crispy turkey bacon, chopped egg white, grilled chicken breast, honey soy marinated tofu

- **Sherry and Lemon Vinaigrette, Roasted Shallot Ranch**

- **Freshly Baked Rolls with Butter**

- **Vegetarian Carrot Ginger Soup**

- **Seasonal Fruit Bars**

All Day Beverages

- **Peerless Organic Coffee and Mighty Leaf Teas**

- **Cucumber Water**

\$80.00 Per Person

This package requires a minimum commitment of 15 guests

ELEVATE YOUR EXPERIENCE

- **Chair Massage**

30 minutes/\$65 per therapist

60 minutes/\$100 per therapist

- **Hand Scrubs (minimum of two therapists)**

30 minutes/\$65 per therapist

60 minutes/\$100 per therapist

Energy Package

Rise and Shine

- **Egg White Frittatas**
chicken sausage, avocado, salsa fresca
- **Seasonal Sliced Fruit**
- **Assorted Bakery Goods**
muffins, Danish, croissants
- **Freshly Squeezed Orange and Grapefruit Juices**

Zen Morning Break

- **Assorted Protein Bars**
- **House-Made Granola Bars**

Rejuvenate

- **Vanilla Panna Cotta**
strawberries and basil
- **Baked Pita Chips**
Spinach and artichoke dip
- **Freshly Squeezed Lemonade**
- **Housemade Granola Bars**

Revive

- **Three Grain Salad**
- **Chilled Niçoise Salad**
albacore tuna, tomatoes, hard boiled eggs, olives, vinaigrette
- **Roasted Organic Pork Tenderloin**
spicy ponzu marinade
- **Cucumber and Mint Gazpacho**
- **Wild rice**
- **Mixed Berry Cobbler**
crème fraîche
- **Freshly Baked Whole Wheat Rolls with Butter**

All Day Beverages

- **Peerless Organic Coffee and Mighty Leaf Teas**
- **Cucumber Water**

\$90.00 Per Person

This package requires a minimum commitment of 15 guests

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Longevity Package

Awaken

- Assorted Breakfast Breads
- Sliced Fresh Fruit
- Toasted Bagel Chips
- Smoked Salmon
lemon wedges, capers, chopped onion, cream cheese
- Freshly Squeezed Orange and Grapefruit Juices

Inspire

- Açaí Yogurt Granola Parfait

Endurance

- Housemade Granola Bars
- Fresh Whole Fruit
- Individual Yogurts
- Make your Own Trail Mix
- Fruit Infused Iced Teas

Reflect

- Fennel and Spinach Salad
walnuts, goat cheese, golden beets, sherry vinaigrette
- Green Bean Salad
feta cheese, red onion, lemon-thyme vinaigrette
- Roasted Organic Chicken Breast
roasted tomato ragout
- Country Style Mozzarella, Tomato, and Pesto Panini
- House Made Potato Salad
bacon and pickles
- Artisan Breads
- Vanilla Panna Cotta
strawberries and basil

All Day Beverages

- Peerless Organic Coffee and Mighty Leaf Teas
- Cucumber Water

\$96.00 Per Person

This package requires a minimum commitment of 15 guests

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

GENERAL INFORMATION

Custom Menus

Our catering and culinary teams are always happy to customize menus. Please speak with your Catering or Conference Services Manager for details.

The Hotel Palomar San Diego does not accommodate outside catering.

Food and Beverage Arrangements

All arrangements should be made 14 days prior to the event date. Requests for menu substitutions are subject to approval from the Chef and may incur additional charges.

All food and beverage charges shall be subject to a 16% gratuity and 7% administrative fee and applicable taxes for all events.

Food and Beverage Guidelines

Please note that all main course menus are based on (90) minutes of continuous service. Due to health standards, perishable items may not be left out for consumption beyond this timeframe without charges for freshly made items on consumption. The hotel does not provide for to-go boxes for any unconsumed items.

Guarantee Agreement

A guarantee of attendance is due 72 hours prior to the event. Due to purchasing and staffing requirements guarantees may not be lowered after that time. Standard overage seating is 3% based on reasonable consumption. Additional offerings within the final guarantee window is based on availability and not guaranteed. Final guarantee must include vegetarian options and special dietary requests.

Please note that Hotel Palomar follows all Federal and California state laws regarding the legal drinking age and does reserve the right to withhold service of alcohol based upon levels of consumption as determined by the hotel. It is recommended that you inform all guests who are under the age of 35 years to ensure that they have a legal form of identification with them at all events to present as requested.

The hotel does not permit any outside alcohol to be brought into private event functions.

Refreshment Breaks

Refreshment Breaks are designed and priced for 30 minutes of service. Consumption charges will be incurred for breaks scheduled for longer than 30 minutes.

Requests for Multiple Entrées (plated meals)

Multiple Entrée Selections are permitted with proper notice. A group may choose up to three (3) entrées selections. To ensure the best service for your group we recommend the same first course(s) and dessert for each guest. Final guarantee of each item served is due (72) hours prior to the event. The client is responsible for providing color or symbol coded place cards denoting each guest's entrée choice. If place cards and guarantees are not provided, or if a "choice-on-site" is requested, menu cost will increase by \$10.00 per person.

Chef-Attended Stations

A chef attendant fee of \$150.00 is required for each Chef, based on (90) minutes of service.

Bartender Service

A bartender fee of \$150.00 is required for each bartender, based on three hours of service.

Room Set Up Fee

Room set up requirements will be outlined in your Banquet Event Order(s). If there is a fluctuation in the number of attendees or a change to set up instructions after the Hotel has received signed BEOs additional labor fees will apply. Standard labor change fees begin at \$150.00.

Please visit our website for more information

www.hotelpalomar-sandiego.com

www.saltboxrestaurant.com

