



PALOMAR™
SAN DIEGO
A KIMPTON® HOTEL

Skyline Penthouse Reception Menu

Executive Chef
Brad Kraten

Hotel Palomar

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www.hotelpalomar-sandiego.com

Hotel Palomar

Reception

Food

Reception Displays

- **Mediterranean**

grilled vegetables with olive oil and fresh herbs, imported olives and house made olive tapenade, traditional hummus, spinach and artichoke dip, freshly baked crostini

\$22.00 Per Person

- **Antipasti**

assorted cheeses, marinated mushrooms, artichoke hearts, roasted red peppers, onions, tomatoes, and olives, cured Italian meats, assorted breads and crackers

\$24.00 Per Person

- **Imported and California Cheese**

chef's seasonal selections served with nuts, dried fruits, focaccia, artisan breads, crackers

\$20.00 Per Person

- **From the Garden**

chef's pick of local fresh baby vegetables served with roasted shallot ranch dressing and hummus

\$18.00 Per Person

- **California Guacamole**

*housemade guacamole
add your own: onions, cilantro, tomatoes, pico de gallo, tortilla chips*

\$18.00 Per Person

Hors d'oeuvres reception displays require a minimum of 20 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.

Hotel Palomar

Reception

Beverage

Hourly Package

Bar Packages are priced per person, per hour, for unlimited consumption.

The Quick Step **\$28.00/2 hours**

**Additional Hours at \$10.00/hour*

Imported and Domestic Beer,
House Chardonnay and House Cabernet Sauvignon
Prosecco
Assorted Soft Drinks and Bottled Water

The Argentine Tango (Select) **\$25.00/1st hour**

**Additional Hours at \$13.00/hour*

Ketel One Vodka, Tanqueray Gin,
Appleton Rum, Don Julio Blanco, Maker Mark,
Johnny Walker Red Scotch, Presidente Brandy
House Chardonnay and House Cabernet Sauvignon
Pinot Noir and Pinot Grigio
La Marca Prosecco

The Charleston (Deluxe) **\$24.00/1st hour**

**Additional Hours at \$12.00/hour*

Smirnoff Vodka, Beefeater Gin,
Bacardi Silver Rum, El Jimador Tequila, Jim Beam,
Dewar's White Label Scotch, Presidente Brandy
House Chardonnay and House Cabernet Sauvignon
Prosecco

The Grand Waltz Premium) **\$26.00/1st hour**

**Additional Hours at \$14.00/hour*

Belevedere Vodka, Tanqueray 10 Gin,
Flor de Cana 4 & 7 year Rum, Don Julio Blanco,
Maker's Mark Bourbon, JW Red Scotch, and Hennessy VS
Pinot Noir and Pinot Grigio
BV Cellars Cabernet Sauvignon
Sterling Vineyards Sauvignon Blanc
La Marca Prosecco

Please inquire about our full wine list

Bar on Consumption

Hosted Bar Pricing

Select Brand Cocktails	\$10.00
Deluxe Brand Cocktails	\$11.00
Premium Brand Cocktails	\$12.00
House Red and White Wines	\$9.00
Premium Red and White Wines	\$10.00
Domestic Beers	\$7.00
Imported Beers and Microbrews	\$8.00
Sparkling and Still Bottled Waters	\$6.00
Assorted Soft Drinks	\$5.00
Red Bull	\$6.00

Cash Bar Pricing

Select Brand Cocktails	\$11.00
Deluxe Brand Cocktails	\$12.00
Premium Brand Cocktails	\$14.00
House Red and White Wines	\$10.00
Premium Red and White Wines	\$11.00
Domestic Beers	\$7.00
Imported Beers and Microbrews	\$8.00
Sparkling and Still Bottled Waters	\$6.00
Assorted Soft Drinks	\$5.00
Red Bull	\$6.00

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

