

# THE ART OF THE WEDDING



*Every hotel tells a story. The story of Hotel Palomar Philadelphia is **Art in Motion**.*

*The experience at Hotel Palomar is one of timeless sophistication paying homage to art's many articulations such as visual art, fashion, dance, literature and architecture. Art is infused into the elegant and sensual décor; thoughtful amenities and exemplary service.*

*Embracing imagination and originality, Hotel Palomar invites you and your guests to live **"Art in Motion"**.*

**PALOMAR**  
PHILADELPHIA  
A KIMPTON HOTEL

Exclusively catered by  
**SQUARE 1682**

*Passion...*

*Panache...*

*Palomar...*



***Burnham wedding reception***

*(Saturday Evenings)*

*Five hour top shelf bar*

*Six butler-passed hors d'oeuvres*

*Two culinary presentations*

*Champagne toast*

*Three course dinner*

*Distinctly prepared by Square 1682, Executive Chef Guillermo Tellez*

*Dinner wine service*

*Three tier wedding cake*

*Hotel floor length linens*

*Votive candles*

*Menu tasting*

*Deluxe one bedroom suite for the bride & groom*

*\$ 150.00 per guest*

*Passion...*

*Panache...*

*Palomar...*

2012 prices are subject to  
14% gratuity, 8% taxable administrative fee, 8% sales tax and 10% liquor tax



## ***Beverage service***

### ***Top shelf collection***

*Absolut vodka, Tanqueray gin  
Captain Morgan rum, Bacardi light rum  
Canadian Club whiskey, Jack Daniels whiskey  
Dewars White Label scotch, Jose Cuervo tequila*

*Palomar white & red house wines  
Imported & domestic beers  
Soft drinks & mineral waters*



## ***Hors d'oeuvres selection***

### ***Warm***

*Asian chicken skewers with teriyaki  
Feta and spinach in phyllo  
Mini crab cakes with spicy aioli  
Vegetable spring roll with ginger soy sauce  
Sea scallops wrapped in bacon  
Mediterranean lollipop lamb chop  
Vegetable dumpling with ginger soy sauce  
Caramelized onion-brie tart with red wine essence  
Crispy salmon with spicy aioli  
Shrimp with lime, chili and garlic*

### ***Chilled***

*Beef tenderloin with horseradish aioli  
Jumbo shrimp "cocktail"  
California rolls with wasabi & pickled ginger  
Chipotle chic pea puree on cumin crackers  
Prosciutto, quince and manchego cheese  
Smoked salmon with caviar cream and preserved lemon  
Japanese yellow tail with summer melon and tomato  
Lobster salad with apple and fresh horseradish cream  
Pickled vegetable maki roll  
Chili rubbed chicken and corn tart with lime cream*

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## ***Culinary presentations***

### ***Crudités***

*Organic fresh vegetables  
Sun-dried tomato aioli and buttermilk herb dip*

### ***Cheese board***

*Local, domestic and international cheeses  
Sliced baguette and crackers*

### ***Mediterranean***

*Marinated, grilled and chilled eggplant  
Zucchini, summer squash, bell peppers  
Carrots and roasted garlic  
Feta cheese and kalamata olives*

## ***Culinary enhancements***

### ***Chinatown***

*\*Attendant required\*  
Steamed dumplings with soy sauce  
Shrimp rolls  
Stir fried seven grain rice  
Sweet chili glazed salmon  
Spicy bok choy  
\$20 per guest*

### ***Comfort food***

*Baked macaroni & cheese  
Select one:  
Mushroom & truffle  
Duck confit  
Short rib with tomato sauce  
\$16 per guest*

### ***Sushi and sashimi***

*Pickled ginger  
Wasabi and soy sauce  
\$6.5 per piece*

### ***Raw bar***

*East coast oysters  
Chilled jumbo shrimp, littleneck clams  
Lemon, cocktail sauce  
Fresh horseradish  
Champagne mignonette  
Assorted hot sauces  
\$6 per piece*

### ***Antipasto***

*Genoa salami, prosciutto  
Cappicola, soppressata  
Grana padano crumbled wedge  
Marinated artichoke hearts  
Roasted peppers and grilled baguettes  
\$17 per guest*

### ***Tenderloin carving***

*\*Attendant required\*  
Beef tenderloin  
Horseradish aioli  
Au jus and hard rolls  
\$19 per guest*

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## ***Dinner service***

*Should you request a choice of two entrees, the price of the higher entrée will prevail for all guests*

### ***Salad***

*(Please choose one)*

*Seasonal daily soup*

*Field greens, roasted beets, crumbled goat cheese, toasted pine nuts, herb vinaigrette*

*Mesclun mix, port poached pear, candied walnuts, gorgonzola, honey-thyme vinaigrette*

*Caesar salad, white anchovies, focaccia croutons, parmesano reggiano*

### ***Entrée***

*(Please choose one)*

#### ***Roasted boneless breast of chicken***

*Tarragon and citrus sauce*

*Roasted root vegetables and toasted barley*

#### ***Stuffed breast of chicken***

*Serrano ham and manchego cheese*

*Israeli cous-cous and haricot vert*

*Port wine reduction*

#### ***Sautéed wild Alaskan salmon***

*Red wine butter sauce*

*Chef's accompaniments*

#### ***Seasonal catch***

*Chef's presentation*

#### ***Petite 6oz filet mignon and crab cake***

*Béarnaise sauce*

*Shoe string garlic crispy potatoes*

*\$15 additional per guest*

#### ***Grilled 8oz filet mignon***

*Vegetable-mushroom risotto*

*\$10 additional per guest*

#### ***Oven roasted chicken and grilled shrimp***

*Tarragon essence*

*Mediterranean orzo*

*\$8 additional per guest*

### ***Dessert***

*(Please choose one)*

*Chocolate cheesecake, strawberry garnish*

*White chocolate mousse cosmopolitan, raspberries and mint*

*Lemon meringue tart, berry coulis*

*French apple tart with caramel anglaise*

*Chocolate hazelnut torte with chocolate ganache*

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