

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**".*



Passion...

Panache...

Palomar...



Burnham Wedding Reception includes

White glove service

Five hour top shelf bar

Signature cocktail upon arrival

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

Bridal suite for the bride & groom

\$ 150.00 per guest

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Palomar...

2010 prices are subject to applicable services charges and sales 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

*Seasonal 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

Pasta table

**attendant required*
Potato gnocchi with
truffle parmesan sauce
Orecchiette, broccoli rabe, sausage,
Garlic white wine reduction
Focaccia and olive oil
Grated cheese, crushed red pepper
\$12 per guest*

Soup kitchen

**attendant required*
Lobster bisque, wild mushroom
profiterole, spiced creme fraiche
\$7 per guest*

Sushi and sashimi

*with pickled ginger,
wasabi and soy sauce
\$4 per piece*

Raw bar

*East coast oysters, chilled
jumbo shrimp, littleneck clams,
lemon, cocktail sauce, fresh
horseradish, champagne
mignonette and assorted hot sauces
\$5 per piece*

Turkey carving

**attendant required*
Butter basted turkey breast
Home style gravy
House made cranberry relish
Grape tomatoes, sliced cucumber
Whole wheat rolls
\$10 per guest*

Tenderloin carving

**attendant required*
Beef tenderloin
Horseradish aioli
au jus and hard rolls
\$14 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

Port wine reduction

Serrano ham and manchego cheese with

Israeli cous-cous and haricot vert

Sautéed salmon

Red wine butter sauce

White stone ground grits

Chef's accompaniments

Chef's fresh catch

Lemon and herb butter sauce

Roasted seasonal vegetables with

white sweet potato puree

Petite 6oz filet mignon and crab cake

Béarnaise sauce

Shoe string garlic crispy potatoes

\$10 additional per guest

8oz grilled filet mignon

Red wine and rosemary sauce

Chef's accompaniments

\$5 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

Lemon meringue tart, berry coulis

White chocolate mousse cosmopolitan, raspberries and mint

Chocolate cake, tangerine crème anglaise

Chocolate hazelnut torte with chocolate ganache

French apple tart with caramel anglaise

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