



Hotel Palomar Philadelphia

# Catering Menu

“In our kitchen, we live by a local and fresh mantra. It’s of the utmost importance to us to support sustainable and organic farmers, while our menu features ingredients at the height of their season and the flavors truly speak for themselves. We take pride in giving all of our guests an unforgettable dining experience.”

– Caitlin Mateo, Executive Chef

## PALOMAR™

PHILADELPHIA  
A KIMPTON® HOTEL

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# Hotel Palomar Philadelphia

# Beverage

## OPEN BAR PACKAGES

### ART DECO COLLECTION\*

- Smirnoff Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Bacardi Silver Rum
- Dewar's Scotch
- El Jimador Blanco Tequila
- Marie Brizzard Triple Sec
- House wines and beers

### ART NOUVEAU COLLECTION\*

- Absolut Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Myers Rum
- Corralejo Silver Tequila
- Courvoisier VSOP Cognac
- Johnny Walker Black Scotch
- Marie Brizzard Triple Sec
- House wines and beers

### ART MODERNE COLLECTION\*

- Ketel One Vodka
- Belvedere Vodka
- Bombay Sapphire Gin
- Glenlivet 12 Year Scotch
- Maker's Mark Bourbon
- Bulleit Bourbon
- Crown Royal Whiskey
- Jameson 12 Year Whiskey
- Milagro Silver Tequila
- 10 Cane Rum
- Cointreau
- House wines and beers

### BEER, WINE & SOFT DRINKS\*

- La Terre Chardonnay
- La Terre Cabernet Sauvignon
- Yuengling, Stella Artois, Budweiser, Amstel Light, Bud Light
- Soft drinks, mineral water, juice

*\*A bartender fee of \$125 per 75 guests will apply*

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity, 8% taxable administration fee, 8% sales tax, & 10% liquor tax. Please advise catering of any food allergies prior to event.

### CONSUMPTION BAR\*

*Priced per drink*

- Art Deco Cocktails
- Art Nouveau Cocktails
- Art Moderne Cocktails
- Art Deco Martinis
- Art Nouveau Martinis
- Art Moderne Martinis
- Cordials
- Beer Selection
- House Wine
- Soft Drinks and Mineral Water

*Host will be charged per drink consumed*

### CASH BAR\*

*Priced per drink*

- Art Deco Cocktails
- Art Nouveau Cocktails
- Art Moderne Cocktails
- Art Deco Martinis
- Art Nouveau Martinis
- Art Moderne Martinis
- Cordials
- Beer Selection
- House Wine
- Soft Drinks and Mineral Water

*Guests pay for their own drinks*

### HOUSE WINE SELECTION

*Priced per bottle*

- **La Terre Chardonnay**  
Woodbridge, CA
- **La Terre Cabernet Sauvignon**  
Woodbridge, CA
- **Domaine Ste. Michelle Sparkling**  
Columbia Valley, WA

**Please inquire about the full Square 1682 wine list**

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. Please advise catering of any food allergies prior to event.

## COMPLIMENT YOUR BAR

Available with purchase of bar package

### WELLNESS

- **Pimms Cup**  
Pimms, Beefeater gin, lime, mint,  
Sugar In The Raw, cucumber, muddled fruit
- **Whistlin' Dixie**  
Wild Turkey 101 bourbon, ginger syrup,  
Mighty Leaf Marrakech Mint tea, lemon, Dandelion and  
Burdock bitters
- **Tommy's Margarita**  
El Jimador Reposado tequila, lime juice, Monin agave

### CLASSICS

- **Sazerac**  
Hold Overholt rye, Herbsaint anise, Sugar In The Raw,  
Angostura aromatic bitters
- **French 75**  
Beefeater gin, Sugar In The Raw, lemon, sparkling brut
- **Hemingway Daiquiri**  
Bacardi Superior Rum, Luxardo Maraschino, grapefruit, lime,  
Sugar In The Raw

### SQUARE 1682 CRAFTED

- **Mama's Squeezebox**  
Tanqueray 10 gin, Pierre Ferrand dry curacao, Carpano Antica  
sweet vermouth, lime, coconut sugar, Moroccan bitters
- **Fake Name, Fake Passport**  
Bacardi Superior rum, Martini Rossi Bianco vermouth, ginger syrup,  
lime, mint, Angostura aromatic bitters, brut
- **Pink on Pink**  
Stolichnaya vodka, Lillet Rose, pomegranate molasses, lemon  
Peychaud's bitters

### "SPIKE IT" STATIONS\*\*

#### HOT TODDY

- Selection of Mighty Leaf teas, sweeteners
- Old Overholt rye, Maker's Mark bourbon,  
Wild Turkey 81 bourbon

#### BLOODY MARY BAR

- Selection of mixers, garnishes
- Grey Goose Vodka, Plymouth gin

#### MAKE YOUR OWN MARGS

- Lime juice, grapefruit juice, housemade syrups
- El Jimador Blanco tequila, Marie Brizzard triple sec

*\*\*Must be guaranteed for full guest attendance*