



Hotel Palomar Philadelphia



Wedding Menu



“We source locally whenever possible, use sustainable practices, and support organic farmers. My personal mantra is to marry the best possible ingredients, and then let the flavors speak for themselves.”

– CAITLIN MATEO, EXECUTIVE CHEF



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The Art of the Wedding

EVERY HOTEL TELLS A STORY. THE STORY OF HOTEL PALOMAR 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"

WHAT'S INCLUDED

- Cocktail Hour: Six butler-passed hors d' oeuvres, two culinary presentations
- Dinner Service: Three course dinner distinctly prepared by Square 1682 Executive Chef Caitlin Mateo
- Beverage Service: Five hour premium bar, champagne toast, and dinner wine service
- Additional Accompaniments: Menu tasting, hotel floor length ivory linens, votive candles and deluxe one bedroom suite for the couple the night of the wedding
- Onsite Personal Wedding Coordinator

Hors d'oeuvres

Choose Three

□ HOT

- Teriyaki Marinated Chicken Skewer with Scallion and Sesame
- Baby Spinach, Roasted Garlic, and Feta Cheese Baked in Miniature Phyllo Cup
- Miniature Atlantic Crab Cake with Spicy Chipotle Aioli
- Baked Sea Scallop Wrapped in Bacon and Glazed with Local Honey
- Mediterranean Petite Lamb Chop topped with Cucumber Yogurt Sauce
- Caramelized Cippolini Onion Tart with Baked Brie Cheese and Red Wine Essence
- Miniature Beef Wellington Turnovers with Béarnaise Sauce
- Vegetable Dumpling with Wild Mushroom, Edamame, and Cabbage Drizzled with Ginger-Soy Reduction
- Shrimp Spring Roll with Cilantro and Red Coconut Curry
- Artichoke and Local Goat Cheese in Parmesan Crisp with Garlic Aioli
- Jumbo Shrimp Yakitori Marinated with Fresh Chiles and Garlic, Finished with Lime Zest
- Brandade Croquettes with Smoked Heirloom Tomato Sauce

Hors d'oeuvres

Choose Three

□ CHILLED

- Beef Tenderloin Au Poivre on Toasted Baguette with Fresh Horseradish Aioli
- Asparagus Spear Wrapped in Delicate Phyllo, Baked with Parmesan and Lemon Zest
- Ahi Tuna Tostadas Over Avocado Purée with Shaved Onion and Crema
- Citrus Marinated Jumbo Shrimp with Cocktail Sauce and Parsley
- California Roll with Wasabi Cream and Pickled Ginger
- Artichoke Hummus atop English Cucumber with Smoked Paprika and Sea Salt
- Prosciutto, Gorgonzola, and Fig on Raisin-Nut Crostini with Balsamic Glaze
- Smoked Salmon with Philadelphia Cream Cheese and Dill Mousse on Toasted Bagel Chip
- Miniature Lobster Roll with Fennel, Tart Apple, and Red Onion on Brioche
- Adobo Marinated Chicken on Toasted Corn Chip with Lime Cream
- Jumbo Lump Crab and Green Mango Salad with Citrus Vinaigrette
- Sweet Cantaloupe Wrapped in Serrano Ham with a Sage-Soy Glaze

Stations

□ CRUDITÉS

- Organic Fresh Vegetables
- Sun-Dried Tomato Aioli and Buttermilk Herb Dip

□ MEDITERRANEAN

- Baba Ganoush and Toasted Breads
- Spiced Zucchini, Grilled Portabella Mushrooms, Bell Peppers, Marinated Artichoke Hearts, Roasted Garlic
- Feta Cheese and Kalamata Olives

□ CHEESE BOARD

- Local, Domestic, and International Cheeses
- Fig Chutney and Rosemary Quince
- Raisin-Walnut Baguette, Crackers, Toasted Nuts

□ TENDERLOIN *

- Lancaster Beef Tenderloin Crusted with Herbs and Black Pepper
- Horseradish Aioli and Natural Au Jus
- Miniature Rolls

□ ANTIPASTO

- Genoa Salami, Prosciutto, Cappicola, Soppresata
- Grana Padano Crumbled Wedge
- Marinated Olives, Roasted Vegetables
- Grilled, Herbed Baguette

□ CURED SALMON

- Beetroot and Vodka House Cured Salmon
- Dill Mousse, Fresh Horseradish, Baby Lettuces
- Pumpnickel Toast, Melon Vinaigrette

□ RAW BAR

- East Coast Oysters on the Half Shell
- Chilled Jumbo Shrimp
- Littleneck Clams
- Chipotle Aioli
- Salsa Verde
- Sesame Mignonette
- Cocktail Sauce, Hot Sauce
- Lemon and Lime Wedges

□ SUSHI

- Selection of Sushi, Sashimi & Maki
- Wasabi, Pickled Ginger
- Soy Sauce and Candied Jalapeño

**Requires chef attendant*

Plated Dinner

□ APPETIZER

- Jumbo Lump Crab Cake
Avocado Purée,
Grilled Citrus Vinaigrette
- Black Truffle Sacchetti
Aged Parmesan and Truffle,
Basil Cream
- Cauliflower Velouté
Roasted Beets, Shaved Apple,
Balsamic Reduction

□ SALAD Choose One

- Blue Moon Acres Field Greens,
Port Poached Pear, Candied Walnuts,
Gorgonzola, Cranberry Vinaigrette
- Little Gems Greens,
Preserved Tiny Vegetables,
Sherry & Local Honey Vinaigrette
- West Field Farms Mesclun Mix,
Roasted Beets, Crumbled Goat Cheese,
Toasted Pine Nuts, Herb Vinaigrette
- Bibb Lettuce, Radish, Amish Blue Cheese,
Buttermilk Herb Dressing

□ ENTRÉE Choose Three

- Roasted Boneless Breast of Chicken
Lemon Asparagus Creamy Polenta
Wild Mushroom Demi-Glace
- Stuffed Breast of Chicken
Serrano Ham and Manchego Cheese
Israeli Couscous and Haricot Vert
Port Wine Reduction
- Sautéed Wild Alaskan Salmon
Garlic Chili Noodles, Charred Broccoli
Sweet Soy Reduction
- Oven Roasted Short Line Halibut
Sweet Potato Purée,
Roasted Petite Zucchini
Truffled Corn Vinaigrette
- 8oz Grilled Filet Mignon
Heirloom Baby Carrots
Rosemary Fingerling Potatoes,
Gorgonzola Cream Sauce
- Stuffed Filet of Branzino
Shrimp Mousse, Herbed Spaetzle, Leeks
Champagne Butter Sauce
- 7oz Pan Seared Filet Mignon
Lobster Risotto
Roasted Hen of the Woods Mushrooms
Green Peppercorn Jus
- Chef's Seasonal Vegetarian Entrée
Prepared Thoughtfully Using The Best
Seasonal Options
- Grilled Amish Chicken and Jumbo Shrimp
Root Vegetable Farrotto, Roasted Fennel
Thyme Reduction
- Petite Filet Mignon & Sautéed Crab Cake
Wasabi Whipped Potatoes
Poached Pearl Onions
Red Wine Demi-Glace

Desserts

- ☐ **Includes Coffee Service featuring Caffe Vita French Roast and Decaf as well as Organic Mighty Leaf Teas**

- ☐ **CHOOSE ONE**

Chocolate Hazelnut Torte

Milk Chocolate Mousse, Vanilla Caramel

- Chef's Cheesecake
Garnished with Seasonal Accompaniments
- Lemon Meringue Tart
Macerated Blackberries
- French Apple Tart
Toasted Walnuts, Caramel Anglaise
- Fresh Fruit Tart
Vanilla Mouseline, Patê Sucrée

- ☐ **WEDDING CAKE**

- Three Tier Wedding Cake
- Cake Flavor and Design Decided at Tasting

- ☐ **SWEET ENDINGS**

- Assortment of Petite Pastries
- Chocolate Dipped Strawberries
- Sliced Seasonal Fruit

Beverage

FIVE HOUR PREMIUM BAR PACKAGE

Smirnoff Vodka

Beefeater Gin

Bacardi Silver Rum

Wild Turkey Bourbon

Espolon Tequila

Combiar Triple Sec

La Terre Chardonnay and La Terre Cabernet Sauvignon

Imported & Domestic Beers

Soft Drinks & Mineral Waters

Dinner Wine Service

La Terre Chardonnay and La Terre Cabernet Sauvignon

Champagne Toast

Sparkling Wine

Bar Setup Fee of \$125.00 per 75 guests will apply.

Prices do not include 14% gratuity, 8% taxable administration fee, 8% sales tax and 10% liquor tax. Our Catering Staff will be pleased to customize menus to suit your specific tastes and preferences.