



2010 Hotel Palomar Wedding Packages

Congratulations on your Engagement!

We strive to make your special day unforgettable with exquisite quality and service!

Our Wedding Package Includes:

House Staging and Dance Floor, Tables and Chairs,
China, Glassware, Ivory Floor Length Linens, Cake Cutting Service,
Table Numbers and "Reserved" Signage and Votive Candles
Complimentary Overnight Guest Room for the Bride and Groom on the Special Night.
*Reservations must be made at time of contract signing to ensure availability.
Suite upgrades are available at an additional cost.*

Standard Catering Guidelines and Policies

Please take this opportunity to review the following wedding information and we look forward to showcasing one of Dallas' luxury landmarks – Hotel Palomar!

Hotel Palomar is solely responsible for the preparation of all food served and consumed on Hotel property. In compliance with the Texas Alcohol and Beverage Commission, no outside beverages are allowed. All food and beverages must be consumed on hotel property and therefore cannot be removed. *The Hotel Palomar does allow outside wedding cake vendors.*

All guests in attendance of your function consuming alcoholic beverages must be at least 21 years old and possess a valid Texas driver's license or Military ID.

Charges for consumption bars are computed at actual product served. Upon written request, you may participate in the opening and closing inventories. Should you decline; the Hotel's inventory will be considered accurate and final.

In an effort to provide you with the finest, freshest ingredients and the best service possible, we request all menu selections, room sets and other pertinent details be submitted to the hotel 21 days in advance of your event.

Guarantees are due 72 hours in advance of your event (based on Monday through Friday business hours, weekends not included). Once the guarantee is established, the number can only be adjusted upward.

If a guarantee is not provided to the hotel, your contracted /expected numbers will be considered the final guarantee. Hotel Palomar will set for 5% over the final guarantee.

Bartender fees are \$75.00 per bartender, based on three (3) hours of service.

Cashier fees are \$75.00 per cashier, based on three (3) hours of service.

Chef attendant /Carver fees are \$75.00 per attendant, based on three (3) hours of service.

A taxable 21% service charge and 8.25% sales tax is added to all food and beverage. There is no tax on alcoholic beverages.

Hors d' Oeuvres

(Choice of 5 Selections)

Hot

Mini Bacon & Spinach Quiche
Miniature Beef Wellington
Seared Steak and Melted Gruyere Puff Pastry
Miniature Crab Cakes with Aioli
Spicy Jerk Chicken Skewers with Mango Chutney
Allspice & Chili Marinated Shrimp Skewered on Sugar Cane Stalks
Mini Baked Brie with Dried Cherry Conserve
Four Cheese Roasted Garlic Fritters
Spinach, Bacon and Cheese Stuffed Mushrooms
Wild Mushroom Tarts with Truffle Essence
Shrimp Toast with Soy-Ginger Dipping Sauce
Creamy Mushroom Soup Sip
Corned Beef and Melted Swiss on Rye Crouton
Roasted Butternut Squash Bisque Sip
Chicken Fried Steak Skewers with Cream Gravy
Buttermilk Breaded Artichoke Hearts with Cucumber Feta Cream
Cilantro Chicken Quesadilla with Pepper Jack Cheese
Coconut Crusted Shrimp with Organic Horseradish Sauce
Herb Seared Lamb Loin with Mediterranean Salsa on Parmesan Crouton
Phyllo Wrapped Spinach & Feta Triangles
Grilled Cheese Sandwich Triangles

Chilled

Shredded Chicken with Ancho-Honey Vinaigrette
Tomato, Mozzarella and Pesto on Crostini
Lobster and Chile Salad on Cucumber
Sesame Seared Ahi Tuna on Crispy Wonton wit Wasabi Cream
Herbed Goat Cheese and Sweet Pepper Tart
Shrimp Ceviche on Asian Tostada
Creole Duck Salad on Mini Cornbread Muffin
Jumbo Lump Blue Crab with Coconut, Cilantro and Ginger in Asian Soup Spoon
Lime Marinated Snow Crab Claw
Chilled Gazpacho Soup Sip
Smoked Salmon and Dill Roulade
California Roll Canapé on Rice Cracker
Port Wine and Blue Cheese Tartlets
Herb Roasted Cherry Tomato and Feta Canapé

30 Minutes - \$8.00 per person

45 Minutes - \$12.00 per person

1 Hour - \$16.00 per person

Plated Dinners

First Course Selections

(Choice of)

Mixed Greens Salad with Tomatoes, Bacon, Cheddar, Croutons and Buttermilk Dressing

Classic Caesar Salad with Parmesan and Croutons

Greek Salad with Olives, Artichoke, Peppers and Feta

Mixed Greens with Soy Nuts, Wasabi Peas and Sweet Ginger-Scallion Dressing

Seasonal Greens with Tomato, Cucumber, Hearts of Palm and Lemon Thyme Vinaigrette

Romaine Hearts with Blue Cheese, Serrano Ham, and Grapefruit Vinaigrette

Seasonal Field Greens with Cucumber, Tomato, Feta and White Balsamic Vinaigrette

Bibb Leaves with Asian Pear, Sweet Gorgonzola, Pumpkin Bread Croutons and Sherry Vinaigrette

Bibb and Tomato Salad with Roquefort, Walnut and Champagne Vinaigrette

Baby Leaf Spinach with Hazelnut Vinaigrette

Mixed Greens with Mushrooms and Blackberry Ginger Vinaigrette

Mixed Green Salad with Calamata Olives, Peppers and Feta

Spinach Leaves with Beet Curls, Cherry Tomatoes, Onion and Bacon Dressing

“She” Crab Soup

Mineola Tomato Soup with Basil and Crème Fraiche

Entrée Side Selections

(Choice of)

Cheddar Grits

Braised Greens

Grilled Vegetables

Sliced Heirloom Tomatoes

Roasted Asparagus

Creamed Spinach

Caramelized Shallot Mashed Potatoes

Wild Mushroom Ragout

Sautéed Green Beans

Sesame Vegetables

Orange Scented Jasmine Rice

Rice Pilaf

Twice Baked Potatoes

Roasted Fingerling Potatoes

Steamed Broccoli

Loaded Mashed Potatoes

Rum Glazed Baby Carrots

Baby Zucchini

Sunburst Squash

Whipped Sweet Potatoes

Bacon Braised Brussels Sprouts

Roasted Sweet Corn

Herb Stuffed Manicotti

White Truffle Risotto

Israeli Couscous

Sausage-Sage Stuffing

Entrée Selections

(Choice of)

Herb Roasted Trout Fillet with Black Pepper-Sage Beurre Blanc \$39.00 per person	Breaded Chicken Breast on Roasted Tomato-Fennel \$43.00 per person	Black Angus Sirloin Strip with Red Port Sauce \$52.00 per person
Garlic Sautéed Shrimp and Linguini with Herb Parmesan Butter Sauce \$44.00 per person	Pan Seared Chicken Breast with Mushroom Ragout \$39.00 per person	Grilled Rib Eye Steak with Béarnaise Compound Butter \$54.00 per person
Grilled Mahi Mahi with Grapefruit Parsley Butter Sauce \$55.00 per person	Marinated Duck Breast with Hoisin Demi Glaze \$51.00 per person	Roasted Prime Rib of Beef with Au Jus \$60.00 per person
9 oz Lobster Tail with Tarragon-Boursin Cream Sauce \$74.00 per person	Herb and Orange Roasted Cornish Game Hen \$47.00 per person	Grilled Wisconsin Veal Chop with Morel Mushroom Sauce \$84.00 per person
Pan Seared Halibut with Lemon Thyme Sauce \$55.00 per person	Slow Roasted Pheasant Breast with Sautéed Apple Demi Glaze \$54.00 per person	Grilled Kurobuta Pork Loin Chop with Tart Cherry Sauce \$52.00 per person
Mustard Seed Crusted Salmon with Basil Pesto \$42.00 per person	8 oz Filet Mignon with Wild Mushroom Ragout \$59.00 per person	Grilled Lamb T-bone Steak with Aged Balsamic Glaze \$72.00 per person
	Bacon Wrapped 5 oz Beef Tenderloin with Cabernet Reduction \$46.00 per person	

Duo Entrees

Citrus Crusted Chicken and Grilled Salmon Fillet with Caper Basil Sauce
\$46.00 per person

Grilled 5 oz Filet Mignon and
Broiled 4 oz Rock Lobster Tail
\$71.00 per person

5 oz Beef Tenderloin and Seared 4 oz Halibut with Saffron Aioli
\$62.00 per person

Seared 7 oz Beef Tenderloin and Jumbo Lump Crab Cake with Tabasco Hollandaise
\$66.00 per person

*All Entrees Served with Iced Tea, Coffee and Water
Warm House Made Rolls and Butter*

Add-On Appetizers and Soups

- Horseradish Shrimp Cocktail
\$13.00 per person
- Chilled Chive Crepe with St. André Cream, Walnuts and Tomatoes
\$10.00 per person
- Broiled Crab Cakes with Lemon and Red Pepper Aioli
\$14.00 per person
- Pappardelle Pasta with Wild Mushrooms, Herbs and Parmesan
\$12.00 per person
- Carolina She Crab Soup with Aged Sherry
\$7.00 per person
- Central 214's Corn and Crab Bisque with Tabasco Crème Fraîche
\$8.00 per person
- Tortilla Soup with Grilled Chicken, Avocado and Cilantro
\$8.00 per person
- Wild Mushroom Soup with Porcinis and Chives
\$6.00 per person
- Beef and Barley Soup with Shiitake Mushrooms
\$6.00 per person
- Mineola Tomato Soup with Basil and Crème Fraîche
\$6.00 per person
- Roasted Butternut Squash Soup with Fried Capers and Popcorn
\$7.00 per person

Carving Stations

All Carving Stations Require a Chef Attendant

- | | | |
|--|---|---|
| Honey Roasted Ham
(Serves 50)
\$290.00 | Classic Beef Wellington
(Serves 50)
\$900.00 | Smoked Beef Brisket
(Serves 50)
\$675.00 |
| Roasted Turkey Breast
(Serves 50)
\$310.00 | Rosemary Roasted Leg of
Lamb
(Serves 50)
\$675.00 | Vegetarian Wellington
(Serves 50)
\$290.00 |
| Jerk Marinated Pork Loin
(Serves 50)
\$275.00 | Angus Beef Tenderloin
(Serves 50)
\$800.00 | Herb Roasted Beef Sirloin
(Serves 50)
\$650.00 |

Micro Plate Stations

Lamb Station

(2) Miniature, Frenched Australian Lamb Chops
Risotto Cake with Wild Mushrooms and Parmesan Cheese

**

Garnished with Skewered Mozzarella Balls, Grape Tomatoes and Basil Leaves Drizzled with Balsamic Syrup

\$18.00 per person

Blackened Chicken Slider Station

Sliced Blackened Chicken Breast on Warm Bun
Prepared to Order with Lettuce, Purple Onion, Tomato and Pickle Spear

**

Classic Tater Tots

\$10.00 per person

Brazilian Flat Iron Steak Station

Sliced Brazilian Marinated Flat Iron Steak Topped with Chimichurri Sauce
Served Inside (2) Corn Tortillas with Black Bean Paste

**

Served with Cilantro Rice

\$13.00 per person

Chicken Coq Au Vin Station

(1) 5 oz. Chicken Breast Coq Au Vin
Mushrooms and Caramelized Onions

**

Bacon and Blue Cheese Mashed Potatoes

\$12.00 per person

Lobster Mac n' Cheese Station

Lobster Macaroni and Cheese
Made with Heavy Cream, Brie and Boursin Cheeses

**

Side of Baby Greens with Tarragon Vinaigrette

\$16.00 per person

Kobe Beef Burger Slider Station

Miniature Kobe Beef Burger Served on Mini Roll (with or without cheese)
Made to Order with Lettuce, Purple Onion, Tomato and Pickle Spear

**

Classic Tater Tots

\$13.00 per person

Dad's Meat Loaf Station

Miniature Meat Loaf Sandwiches
Served on Warm Dinner Roll

**

Roasted Garlic and Herb Red Bliss Mashed Potatoes

\$13.00 per person

Shrimp Tostada Station

Diced Shrimp, Black Beans, Monterey Jack Cheese,
Spicy Guacamole and Pico de Gallo

**

Served on Crispy Corn Tortilla Tostada

\$16.00 per person

Caribbean Island Station

Carved Spicy Jerk Pork Loin with Mango Chutney Mayo Served on a Slider Roll
**

Brown Sugar & Rum Braised Plantains
\$12.00 per person

Beef Brisket Tacos Station

Braised Beef Brisket Served in a Warm Flour Tortilla
Jalapeno Pepper Jack Cheese, Black Beans, Chipotle Salsa
**

Served with Cilantro Rice
\$12.00 per person

Short Rib Station

Beer Braised Boneless Beef Short Ribs, Natural Jus
**

Chive and Cheddar Mashed Potatoes
\$14.00 per person

Ahi Tuna and Soba Noodle Station

Coriander Crusted Ahi Tuna Loin
**
Sliced on a Bed of Soba Noodles and Stir Fried Vegetables
With Asian Scallion Soy Sauce
\$15.00 per person

Turkey Roulade Station

Sliced Roasted Turkey Stuffed with Dried Cranberry Sage Dressing
**

Cinnamon Brown Sugar Sweet Potatoes
\$12.00 per person

Turkey Saltimbocca Station

Sautéed Turkey Scaloppini with Prosciutto, Mozzarella and Sage
**

Spiral Pasta and Garlic Bread
\$15.00 per person

****All Stations Require Attendants****

Displays

Mediterranean - An Assortment of Imported Olives, Tapenades
Hummus, Baba Ghanoush and Pita Chips
\$9.00 per person

Vegetable Crudités - Fresh Market Vegetables with Herb Dip
\$6.50 per person

Assorted Domestic and Imported Cheeses with Artisan Breads and Crackers
\$10.00 per person

Assortment of the Season's Freshest Fruits and Berries
\$5.75 per person

Antipasto – A Display of Assorted Cheeses, Artichoke Hearts,
Mushrooms, Peppers, Onions, Tomatoes, Olives, Italian Meats and Multigrain Crackers
\$12.00 per person

Reception Displays

Raw Bar

Display of Jumbo Shrimp, Freshly Shucked Oysters, Steamed Mussels, King Crab Legs and Lime Marinated Snow Crab Claws
Served with Spicy Cocktail Sauce and Lemon Wedges

\$22.00 per person

With Lobster Tail - **\$33.00 per person**

Shredded Beef Fajita Station

Shredded Beef Brisket Fajitas Served with Sour Cream, Pico de Gallo, Guacamole, Lettuce, Diced Tomato, Shredded Cheeses and Warm Flour Tortillas

\$14.00 per person

Chicken Taco Bar

“Mole” Marinated Chicken Breast Served with Lettuce, Guacamole, Diced Tomato, Sour Cream, Cheese and Soft Flour Tortillas

\$12.00 per person

Reception Stations

All Action Stations Require a Chef Attendant

Traditional Pasta Station

Rigatoni Pasta
Marinara and Roasted Garlic Cream Sauces
Asparagus, Mushrooms, Tomatoes, Pine Nuts
and Parmesan

\$10.00 per person

Specialty Pasta Stations

Gourmet Three Cheese Ravioli and Rotini Pasta
Marinara and Basil Cream Sauces
Asparagus, Mushrooms, Artichoke Hearts,
Tomatoes, Pine Nuts and Parmesan

\$12.00 per person

Risotto Station

Mushroom Risotto with Parmesan, Herb, and
Mushroom Toppings

\$13.00 per person

Additions for Pasta Stations

Sliced Chicken or Broiled Shrimp - **\$5 per person**
Pork and Beef Meatballs - **\$4.00 per person**
Sweet Italian Sausage - **\$3.00 per person**
Diced Chicken Parmesan - **\$4.00 per person**
Breaded Eggplant Parmesan - **\$3.00 per person**
Veal Scaloppini Strips - **\$5.00 per person**

Casserole Trio Station

Choose 3 of the following:

Tuna & Noodle Casserole
Beef Enchilada Casserole

Green Bean and Mushroom Casserole
Yellow Squash Casserole

Beef & Cheddar with Macaroni
Hatch Green Chile, Pork & Rice

Broccoli & Rice Casserole
King Ranch Chicken Casserole

Steak & Potato Casserole
Beef & Lamb Shepherd's Pie

Corned Beef Reuben Casserole with Rye
Crumb Topping

\$15.00 per person

Stir Fry Station

Asian Vegetable Stir Fry and Fried Rice
Served with Chinese “To Go” Boxes and
Chopsticks

\$10.00 per person

With Beef - **\$15.00 per person**

With Shrimp - **\$16.00 per person**

With Chicken - **\$13.00 per person**

Private Dining Beverage Bar Information

Hosted Bar Pricing

Based on Two to Three Hours Unlimited Open Bar Service

One Bartender Per 75-100 Guests

Bartender Fee \$75.00

Premium Brands

Smirnoff Vodka

Bombay Gin

Bacardi Rum

Jose Cuervo Gold Tequila

Dewars Scotch

Jim Beam Bourbon

Seagram's 7 Canadian Whiskey

Chalone Vineyards Chardonnay, Cabernet and Merlot

Domestic and Imported Beer - Budweiser, Bud Light,

Miller Lite, Coors Light, Corona, and Heineken

2 Hours - \$24.00 per person

3 Hours - \$34.00 per person

Additional Hours - \$6.00 per hour

Palomar

Absolut Vodka

Tanqueray Gin

Captain Morgan Rum

Cuervo 1800 Tequila

Johnny Walker Red Scotch

Jack Daniels Whiskey

Canadian Club Canadian Whiskey

Chalone Vineyards Chardonnay, Cabernet and Merlot

Domestic and Imported Beer - Budweiser, Bud Light,

Miller Lite, Coors Light, Corona, and Heineken

2 Hours - \$26.00 per person

3 Hours - \$39.00 per person

Additional Hours - \$7.00 per hour

Central 214

Grey Goose Vodka

Bombay Sapphire Gin

Cruzan Single Barrel

Reposada Tequila

Chivas Regal Scotch

Maker's Mark Bourbon

Crown Royal Canadian Whiskey

Clos du Bois "Sonoma Reserve" Chardonnay, Cabernet and Merlot

Domestic and Imported Beer - Budweiser, Bud Light,

Miller Lite, Coors Light, Corona, and Heineken

2 Hours - \$28.00 per person

3 Hours - \$42.00 per person

Additional Hours - \$8.00 per hour

Consumption Bar Pricing

Premium Brands

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Dewars Scotch
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey
\$7.00 per drink

Palomar

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Cuervo 1800 Tequila
Johnny Walker Red Scotch
Jack Daniels Whiskey
Canadian Club Canadian Whiskey
\$8.00 per drink

Central 214

Grey Goose Vodka
Bombay Sapphire Gin
Cruzan Single Barrel
Reposada Tequila
Chivas Regal Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
\$9.00 per drink

House Red and White Wine - Chalone Vineyards Chardonnay, Cabernet and Merlot
\$36.00/bottle

Premium Red and White Wine - Clos du Bois "Sonoma Reserve" Chardonnay, Cabernet and Merlot
\$46.00/bottle

Domestic Beer - Budweiser, Bud Light, Miller Lite and Coors Light
\$4.00/bottle

Imported Beer – Corona and Heineken
\$5.00/bottle

Soft Drinks and Assorted Juices
\$3.25/each

Consumption and Cash Bars Require a \$500 Beverage Minimum



Catering Wine List

Sparkling Wines

- Barefoot Brut Cuvee, California.....\$36.00/bottle
Aromas of tangy green apples and sweet jasmine
- Gloria Ferrer Blanc de Noir, Sonoma.....\$45.00/bottle
Bright strawberry and black cherry aromas with vanilla highlights
- Moët & Chandon White Star, France..... \$65.00/bottle
Bright yellow fruit, honey, floral and lime blossom

Sweet White Wines

- Sterling Vintner's Collection Riesling, Central Coast.....\$36.00/bottle
Fragrant jasmine and flinty mineral perch atop a sweet peach core

Dry Light Intensity White Wines

- Kim Crawford Sauvignon Blanc, Marlborough.....\$40.00/bottle
Good acidity with a touch of sweet passion fruit added to the full, crisp finish
- Trimbach Reserve Pinot Gris, Alsace.....\$44.00/bottle
Full-bodied with ripe, smoky, tropical fruit flavors and a long, nutty finish

Dry Medium Intensity White Wines

- Chalone Vineyard Chardonnay, Monterey County.....\$36.00/bottle
Bright pear, apple, citrus and stone fruit
- Clos du Bois Sonoma Reserve Chardonnay, Russian River Valley.....\$40.00/bottle
Scents of Mandarin citrus, ripe pear and lime with jasmine and spice overtones
- Acacia Chardonnay, Carneros.....\$44.00/bottle
Elegant flavors of citrus, apple and nectarine fruit

Dry Medium Intensity Red Wines

- Chalone Vineyard Pinot Noir, Monterey County.....\$36.00/bottle
Silky layers of dark cherry and raspberry woven with nuances of floral and spice
- Acacia Pinot Noir, Carneros.....\$44.00/bottle
Layers of plum, cherry and blueberry along with roasted coffee bean and vanilla
- Chalone Vineyard Merlot, Monterey County.....\$36.00/bottle
Fresh, spicy aromas of berry and clove are followed by dark cherry and soft vanilla
- Clos du Bois Sonoma Reserve Merlot, Alexandria Valley.....\$40.00/bottle
Full-bodied with flavors of black cherry, mocha and toasty oak
- Rosenblum Cellars Zinfandel, Contra Costa County.....\$38.00/bottle
Rich, soft plum and ripe cherry flavors, with earthy spice and dark chocolate
- Robert Mondavi Winery Merlot, Napa Valley.....\$44.00/bottle
Layers of ripe black plum and blackberry fruit flavors with a hint of spice and oak

Dry Full Intensity Red Wines

- Chalone Vineyard Cabernet Sauvignon, Monterey.....\$36.00/bottle
Aromas of berry jam and cocoa, it is rich with juicy blackberry and notes of vanilla oak
- Dynamite Vineyards Cabernet Sauvignon, Red Hills-Lake County.....\$38.00/bottle
Luscious blackberry, cassis, chocolate and cedar character add to the long, fruity finish
- Clos du Bois Reserve Cabernet Sauvignon, Alexander Valley.....\$40.00/bottle
Scents of cassis, licorice, ripe plum and blackberry with hints of toasty oak and nutmeg
- Trinchero "Main Street Vineyard" Cabernet Sauvignon, Napa Valley.....\$44.00/bottle
Aromas of brioche, cassis and cocoa are accented by spicy black pepper

