

2011 Hotel Palomar Wedding Package



2011 Hotel Palomar Wedding Package

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 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

Jumbo Lump Blue Crab with Coconut, Cilantro and Ginger in Asian Soup Spoon
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
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

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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 Fraîche

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

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Entrée Selections

(Choice of)

*Herb Roasted Trout Fillet
with Black Pepper-Sage Beurre Blanc*
\$39.00 per person

*Garlic Sautéed Shrimp and Linguini
with Herb Parmesan Butter Sauce*
\$44.00 per person

*Grilled Mahi Mahi
with Grapefruit Parsley Butter Sauce*
\$55.00 per person

*9 oz Lobster Tail
with Tarragon-Boursin Cream Sauce*
\$74.00 per person

*Pan Seared Halibut
with Lemon Thyme Sauce*
\$55.00 per person

*Mustard Seed Crusted Salmon
with Basil Pesto*
\$42.00 per person

*Breaded Chicken Breast
on Roasted Tomato-Fennel*
\$43.00 per person

*Pan Seared Chicken Breast
with Mushroom Ragout*
\$39.00 per person

*Marinated Duck Breast
with Hoisin Demi Glaze*
\$51.00 per person

*Herb and Orange Roasted
Cornish Game Hen*
\$47.00 per person

*Slow Roasted Pheasant Breast
with Sautéed Apple Demi Glaze*
\$54.00 per person

*8 oz Filet Mignon with
Wild Mushroom Ragout*
\$59.00 per person

*Bacon Wrapped 5 oz Beef Tenderloin
with Cabernet Reduction*
\$46.00 per person

*Black Angus Sirloin Strip
with Red Port Sauce*
\$52.00 per person

*Grilled Rib Eye Steak
with Béarnaise Compound Butter*
\$54.00 per person

*Roasted Prime Rib of Beef
with Au Jus*
\$60.00 per person

*Grilled Wisconsin Veal Chop
with Morel Mushroom Sauce*
\$84.00 per person

*Grilled Kurobuta Pork Loin Chop
with Tart Cherry Sauce*
\$52.00 per person

*Grilled Lamb T-bone Steak
with Aged Balsamic Glaze*
\$72.00 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*

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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

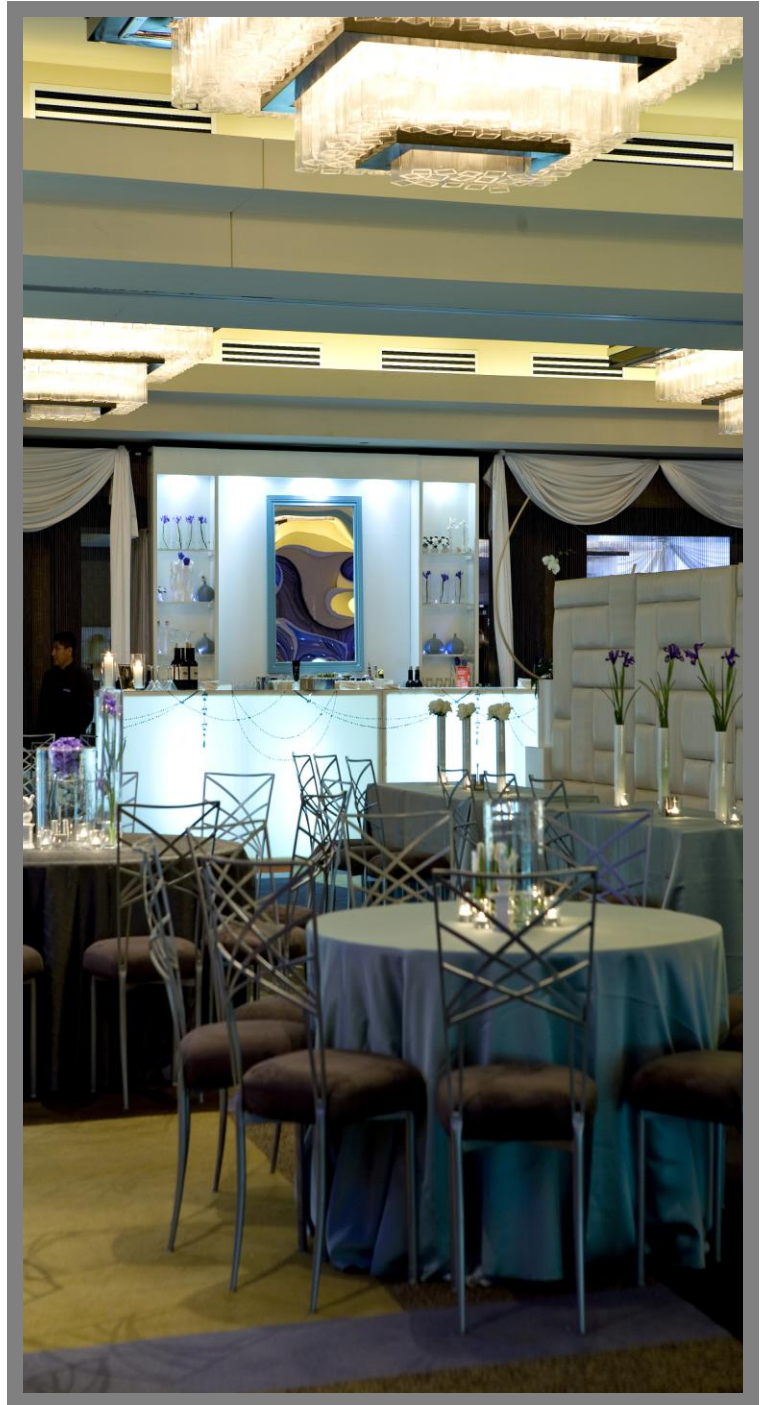
*Tortilla Soup with Grilled Chicken,
Avocado and Cilantro*
\$8.00 per person

*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



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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



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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

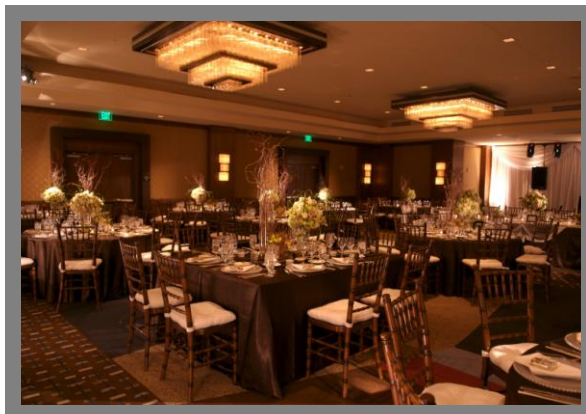
Sliced Blackened Chicken Breast on Warm Bun
Prepared to Order with Lettuce, Purple Onion, Tomato and
Pickled Spear
Classic Tater Tots
\$10.00 per person

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

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Micro Plate Stations

Continue



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****

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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**

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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
 Cavit Pinot Grigio
 La Terre Chardonnay, Cabernet, & Merlot
 Robert Mondavi Private Selection Pinot Noir
 Domaine Ste. Michelle Sparkling Wine
 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
 Cavit Pinot Grigio
 Tangle Oaks Chardonnay, Cabernet & Merlot
 Robert Mondavi Private Selection Pinot Noir
 Domaine Ste. Michelle Sparkling Wine
 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
 Cavit Pinot Grigio
 Tangle Oaks Chardonnay, Cabernet & Merlot
 Robert Mondavi Private Selection Pinot Noir
 Domaine Ste. Michelle Sparkling Wine
 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



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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 – La Terre Chardonnay, Cabernet & Merlot
\$36.00/bottle

Premium Red and White Wine – Tangle Oaks Chardonnay, Cabernet & 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 \$500.00 Beverage Minimum

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Catering Wine Menu



Sparkling Wines

- Domaine Ste. Michelle Brut, Washington \$40.00/bottle
Aromas of Apple and Citrus with a light toasty finish
- Perrier Jouet English Cuvee, France..... \$114.00/bottle
Grand Brut offers hints of White Flowers, white fruit, pineapple and grapefruit.



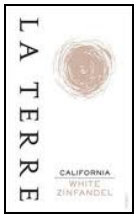
Sweet White Wines

- Cavit Pinot Grigio, Trentino Italy \$28.00/bottle
Crisp, light character, bright straw gold color and appealing scents and fruit flavors
- Chateau Ste Michelle Riesling, Washington..... \$36.00/bottle
Lime, Asian pear, cucumber and apple flavors, lightly sweet



Dry Light Intensity White Wines

- Darcie Kent Sauvignon Blanc, California..... \$44.00/bottle
Tropical fruits, spices, lead into grapefruit and guava flavors with a smooth finish.
- Darcie Kent Gruner, California..... \$44.00/bottle
Nose of lime with just a hint of white fruits, that opens on the palate with a thirst quenching and food friendly burst.



Dry Medium Intensity White Wines

- La Terre Chardonnay, California \$36.00/bottle
Fresh apples and pears with a touch of apricot mixed in the aroma, with a hint of oak on the finish
- Tangley Oaks Chardonnay, California..... \$42.00/bottle
Fresh pear aromas followed by baked apple flavors with hints of Meyer lemon, nutmeg and vanilla
- Cup Cake Chardonnay, California..... \$37.00/bottle
This is a soft and creamy Chardonnay with apple, tropical fruits, vanilla and spice.
- Darcie Kent Chardonnay, California..... \$44.00/bottle
Boasting soft tropical fruit flavors along with hints of crisp citrus



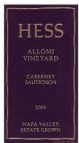
Dry Medium Intensity Red Wines

- La Terre Merlot, California \$36.00/bottle
Aromas of cherries and blackberries with a slight herbal undertone
- Tangley Oaks Merlot, California..... \$42.00/bottle
Exhibits red berry and plum flavors along with note
- Route Stock Cellars Pinot Noir, California..... \$48.00/bottle
Bouquet reveals notes of raspberry, baked cherries, violets and orange zest with a hint of herbs.
- Robert Mondavi Private Selection, Pinot Noir, California \$40.00/bottle
Lovely raspberry and dried cherry aromas mingle with complementary scents of white and black pepper, mint and chicory



Dry Full Intensity Red Wines

- La Terre Cabernet Sauvignon, California \$36.00/bottle
Medium Bodies with flavors of blackberry and plum with hints of oak, spice and vanilla
- Tangley Oaks Cabernet Sauvignon, California..... \$42.00/bottle
Hints of blackberry and currant flavors along with notes of dark chocolate and cassis
- Darcie Kent Cabernet Sauvignon, California..... \$44.00/bottle
A bold Cabernet with tempting flavors of cherry and currant, this wine also displays notes of black pepper, cedar and oak along with hints of chocolate and cocoa.
- Hess Allomi Vineyard Cabernet Sauvignon, California..... \$48.00/bottle
This wine expresses a lush, firm texture, with good acidity, firm tannins and distinctive fruit forward flavors.



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