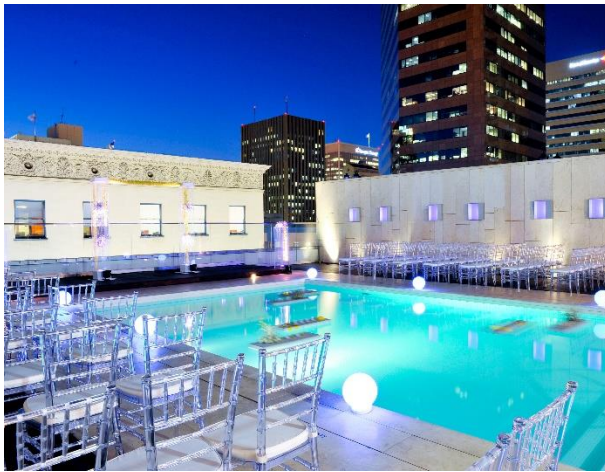


KIMPTON HOTEL
PALOMAR
SAN DIEGO

Wedding Packages



1047 5th Avenue San Diego, CA 92101
Hotel: 619-515-3046

<http://www.hotelpalomar-sandiego.com/san-diego-wedding-venues/>

WEDDING EVENT GUIDELINES

GUEST ROOMS

Hotel will provide a discounted room rate for your guests for the night of your wedding. Guests will be extended a discount off of the best available rate for the night. This rate is not a contracted rate, so it will be based on availability. Your Catering Manager will give you the rate code upon contract signing for your guests to mention when making their reservations.



MENU SELECTIONS

Menu selections should be submitted to your Catering Manager three (3) weeks prior to the event date to ensure product availability. Executive Chef Brad Kraten would be pleased to create a customized menu to coordinate perfectly with your special event.



MENU TASTINGS

A complimentary menu tasting is offered to all confirmed weddings over 50 guests. Tastings are done 2-3 months prior to the event date and done based on availability of the Chef. You may have up to four people for menu tastings and are allowed to select the following: (2) appetizers, (2) salads, and (2) entrees.

EVENT GUARANTEES

The guaranteed number of guests attending is required at least 72 hours, three (3) business days prior to the event date. At this time, the guaranteed number of guests may not be reduced. If no guarantee is received at the appropriate time, the hotel will use the expected guest count as the guarantee, and charges will be made accordingly. We will be pleased to provide seating for an additional 5% above your guaranteed number.

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SERVICE CHARGE & CALIFORNIA SALES TAX

A twenty-four percent (24%) taxable service charge will be added by the hotel to all food and beverage charges. The applicable California State Tax of eight and three-quarters percent (7.75%) will be added to the banquet check. Per state law, California State Tax is added to the total cost of the function, including service charge.

FOOD & BEVERAGE

San Diego complies with all local, state and federal laws regarding the sale of alcohol. We reserve the right to refuse service to anyone who may be, in the hotel's view, impaired or under the legal drinking age. In compliance with the California Alcoholic Beverage Commission, all alcoholic beverages, including wine, must be provided by Hotel Palomar San Diego, and consumed in the function area utilized. Guests may not bring in or take beverages out for any reason.

No outside food items may be served at any event, with the exception of a Wedding Cake or Birthday Cake from a facility that is approved to make and distribute ready to eat food items. Ala Carte and Custom Menu options are available through your Catering Manager.

WEDDING CAKES

Palomar San Diego is pleased to recommend several local bakeries to create your wedding cake. We suggest that delivery of the cake should be scheduled for two hours prior to your event start time.

FUNCTION SPACE

Established times on banquet event orders are followed per the agreement. The client is responsible for abiding by these schedules as the hotel may have commitments of function space either prior to or following the contracted event. All events are scheduled for a maximum of five (5) hours. Private rooms and contractual prices are assigned based on the number of anticipated attendees at the time the function is booked. The hotel reserves the right to renegotiate these prices and/or change assigned function space in the event of a decrease or increase in the number of attendees.



TABLE DÉCOR

For your special event, the hotel will provide house linen. Standard tabletop settings will include glassware, silverware & china. Should you choose a florist who will be providing candles, it is a safety standard that all candles be placed in an enclosure and your Catering Manager would also be happy to assist you with selecting & renting specialty linen, stemware or silverware.

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DAMAGES & CLEANUP

The client agrees to be responsible for any damages to the premises caused by the group attendees or any vendors contracted by the group. Appropriate labor charges will apply if more than standard cleanup is required at the conclusion of the event. The hotel does not allow any glitter, confetti or rice in any event space.

SIGNAGE & DISPLAYS

The hotel will not allow the affixing of any items to walls, floors or ceilings of rooms without prior approval. Banners must be handled by the hotel. Please consult with your Catering Manager for any assistance required.

AUDIO VISUAL

A complete line of state of the art audio visual equipment is available through our preferred audio visual company – Presentation Services Audio Visuals, located on site. They will be pleased to secure the equipment required for your event needs and specifications.

Due to liability and insurance requirements, all productions which require the hanging of any item from the ceiling must coordinate directly with Presentation Services. The hotel must be notified, in advance, of any outside company or producer on site for an event or production. Any damage attributed to an outside company or producer will be the responsibility of the contracted engager. Unfortunately, we cannot allow any fog machines or smoke machines to be used in any function space.

COORDINATION

The hotel reserves the right to refuse access to certain vendors whose performance standards are not in keeping with those of the hotel.

To avoid any complications in this regard, please submit all vendors to your Catering Manager prior to contracting with your outside service providers.

Any outside vendors contracted by the client must provide a certificate of liability insurance naming Hotel Palomar San Diego as an additional insured on a policy of at least \$1 million. In addition, if they have employees working on site, they must also provide a certificate of workers compensation coverage with Hotel Palomar San Diego as a certificate holder.

ELECTRICAL REQUIREMENTS

The hotel requires all electrical service needs to be submitted to your Catering Manager no later than fifteen (15) days prior to the function.

SECURITY

The hotel assumes no responsibility for any damages or losses due to any merchandise or articles left or sent into the hotel prior to, during or following your banquet event. Private security officers may be arranged through your Catering Manager at a cost of \$150.00 per guard.

SHIPMENTS & DELIVERIES

We are unable to guarantee prompt delivery of improperly labeled packages. Therefore, materials being shipped should read.

Group's Name
ATTN: Catering Manager
San Diego
1047 5th Avenue
San Diego, California 92101
Box _ of _

Due to limited space, any storage needs must be arranged with the Catering Department in advance. In order for the Hotel to receive, manage, and to store materials there is a handling fee per box. Please contact your Catering Manager for details.

PARKING

San Diego offers Valet Parking only for all events at the hotel, at a cost of \$22 per car during an event and \$42 for overnight parking. Should you choose to provide complimentary parking for your guests, we are pleased to post the charge directly to your Master Account.

WEDDING CEREMONY PACKAGES

LEVEL FOUR POOL DECK & LOUNGE

\$1,500.00 Rental

-or-

Complimentary with \$15,000 in F&B Spend

OVATION BALLROOM ATRIUM & OVATION BALLROOM

\$1,000 Rental

-or-

Complimentary with \$10,000 in F&B Spend

ARRIBA ROOM

\$500 Rental

-or-

Complimentary with \$6,500 F&B Spend

All Ceremony Packages Include:

2 hour(s) Private use of the Event Space

Custom Seating Set-Up and Tear-down

Water and Lemonade Station

Guest Book, Gift, and/or Ceremony Table with House Linen

We require the client have a Wedding Planner for Ceremonies

******PLEASE INQUIRE ABOUT OUR INTIMATE WEDDING PACKAGES FOR GROUPS UNDER 60PPL ******

*All Prices Above Are Subject To Taxable 24% Service Charge And 7.75% Sales Tax.
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WEDDING RECEPTION PACKAGES INCLUDE

FOR THE BRIDE & GROOM

One Complimentary Skyline Collection Suite for the Bride & Groom the evening of the Wedding
Congratulations Amenity for the Bride & Groom
Welcome Amenity for Parents of Bride and Groom
\$10,000 F&B Spend required in order to receive all included amenities
It is recommended that the couple hire a Wedding Planner

FOR THE GUESTS

Discounted rate on sleeping rooms for all guests the night of the wedding and shoulder dates
Guest Room Blocks available with an agreement

RECEPTION SETUP

72" Round Tables and Banquet Chairs
Floor Length House Linen
(3) Votive Candles per table
Glassware, Flatware, Napkins
Guestbook, Gift, Escort Card, Cake, & DJ Tables with House Linen

ADDITIONAL OFFERINGS

Complimentary Cake Cutting Fee
Complimentary Champagne Toast for all of your guests

THE AFTER PARTY

VIP Area reserved in the Arriba Room
(Based on Availability)

****PLEASE INQUIRE ABOUT OUR INTIMATE WEDDING PACKAGES FOR GROUPS UNDER 60PPL****

WEDDING PLATED MENU

BITES *(select 2)*

- Brie Crostini** fig jam, sliced apple, arugula, aged balsamic
- Bacon Wrapped Shrimp**
- Sliced Prosciutto Herb Crostini** goat cheese, fresh pesto
- Ahi Tuna Tartar** wonton chip, ponzu vinaigrette
- Buttermilk Fried Chicken & Waffles** rich maple glaze
- Beet & Burrata Cup** grapefruit, avocado

STARTERS *(select 1)*

- Curadero Salad** arugula, jicama, avocado, goat cheese, citrus vinaigrette
- Spinach Salad** feta cheese, crumbled bacon, pickled onion, sherry vinaigrette
- Butter Lettuce Salad:** butter lettuce, honey crisp apples, caramelized shallots, English, cheddar, balsamic dressing
- Baby Green Salad with Crisp Parsnip** baby greens, feta, crisped parsnips, chive, pear vinaigrette
- Chopped Southwestern Salad** romaine, cojita cheese, grilled corn, black bean & pepita seeds, red chili Caesar

ENTRÉE *(select one – two options max)*

- Miso White Fish** mushroom rice cake, baby bok choy, and ginger soy sauce
- Roasted Crispy Chicken Breast** Yukon gold potato puree, lemon spinach, natural jus
- Pan Seared Salmon** creamed leeks with saffron risotto and micro greens
- Grilled Balsamic Marinated Skirt Steak** sweet potato puree, charred zucchini, pomegranate
- Goat Cheese Ravioli** sautéed cremini mushrooms, chive, garlic cream sauce
- Pan Seared Filet of Beef** parmesan potato au gratin, wild mushroom fricassee, peppercorn sauce + \$10

COFFEE & DESSERT

- Family Style Assorted Chocolate Truffles
- Coconut, Cocoa-Coated Chocolate, Sweet & Dark Chocolate

Coffee, Decaffeinated & Assorted Gourmet Herbal Teas

\$74 per person

WEDDING BUFFET MENU

BITES (Select 2)

Brie Crostini fig jam, sliced apple, arugula, aged balsamic
Bacon Wrapped Shrimp
Sliced Prosciutto Herb Crostini goat cheese, fresh pesto
Ahi Tuna Tartar wonton chip, ponzu vinaigrette
Buttermilk Fried Chicken & Waffles rich maple glaze
Beet & Burrata Cup grapefruit, avocado

Choice of Package

SILVER STRAND

Spinach, Strawberries, Walnuts, Feta Cheese, Poppy Seed Vinaigrette
Cous Cous & Spinach Salad, Cherry Tomatoes, Artichokes, Garlic, Lemon
Parmesan Crusted Chicken
Penne a la Vodka, Fresh Basil
Seasonal Vegetable
Garlic Bread
Limoncello Tart

\$66 per person

PISMO

Butter Lettuce, Honey Crisp Apples, Caramelized Shallots, Shaved Cheddar, Balsamic Vinaigrette
Baby Greens, Crisp Parsnips, Goat Cheese, Cherry Tomato, Pear Vinaigrette
Grilled Salmon with Lemon, Tarragon, Garlic Butter Sauce
Seared Chicken with Tangy Mustard Sauce
Whipped Sweet Potato
Mélange of Seasonal Vegetable
Mini Fruit Infused Cheese Cakes with Graham Cracker Crust

\$75 per person

MOONSTONE

Arugula & Spinach, Prosciutto, Grapefruit, Gorgonzola Cheese, Balsamic Vinaigrette
Romaine Hearts, Avocado Aioli, Crispy Garlic Croutons, Shaved Parmesan, Oven Dried Tomatoes, Caesar Dressing
Black and Tan Braised Short Ribs
Seared Seabass with Miso Sauce
Oven Roasted Fingerling Potatoes
Homemade Mac & Cheese
Roasted Brussel Sprouts with Bacon
Charred Asparagus or Braised Kale
Mini Chocolate Mousse Cups
Pecan Pie Bites

\$90 per person

Buffets Include Rustic Style Bread, Sweet Butter, Coffee, Decaffeinated, & Assorted Hot & Iced Tea

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RECEPTION ENHANCEMENTS

MED

Grilled Vegetables with EVOO and Fresh Herbs, Orange Rosemary Marinated Olives, Toasted Red Pepper Hummus, Traditional Hummus, Spinach and Artichoke Dip, Freshly Baked Crostini

\$22 per person

GRAND ISLE

Shrimp & Grits, Crispy Bacon, Fresh Herbed Micro Green Salad

\$28 per person

\$150 Chef Attendant Fee

CAPRI

Linguine, Chopped Chicken, Wild Mushroom, Parmesan, Fresh Spinach, Garlic Alfredo Sauce

\$21 per person

\$150 Chef Attendant Fee

TROPEA

Roasted Flat Iron Steak, Potato Puree, Heirloom Carrots, Pomegranate Balsamic Reduction

\$32 per person

\$150 Chef Attendant Fee

CANNES

chef's seasonal selections of cheese and charcuterie, nuts, dried fruits, focaccia, artisan breads, crackers

\$27 per person

Please ask about additional custom stations

BAR SELECTIONS

Hosted Bar on Consumption

Beer & Wine Selections

House Red and White Wines	\$10.00/glass
Premium Red and White Wines	\$12.00/glass
House Sparkling Wine	\$10.00/glass
Imported Beers and Microbrews	\$8.00 each
Sparkling and Still Bottled Waters	\$6.00 each
Assorted Soft Drinks	\$5.00 each
Red Bull	\$6.00 each

Level I

\$10 per Drink

Smirnoff Vodka
Beefeater Gin
Bacardi Silver Rum
El Jimador Tequila
Evan Williams Bourbon Whiskey
Dewar's White Label Scotch
Presidente Brandy

Level II

\$11 per Drink

Ketel One Vodka
Tanqueray Gin
Appleton Rum
Don Julio Blanco
Makers Mark
Johnny Walker Red Scotch
Courvoisier VSOP

Level III

\$12 per Drink

Belvedere Vodka
Bombay Sapphire Gin
Flor de Cana 4 Rum
Don Julio Blanco
Bulleit Bourbon
Johnny Walker Black Scotch
Hennessey VS

HOURLY BAR PACKAGES

Entry Level

\$28.00/2 hours

**Additional Hours at \$10.00/hour*

Imported and Domestic Beer

House Chardonnay and Pinot Grigio

House Cabernet Sauvignon and Pinot Noir

Sparkling Wine

Assorted Soft Drinks and Bottled Water

Level II

\$25.00/1st hour

**Additional Hours at \$13.00/hour*

Ketel One Vodka, Tanqueray Gin,

Appleton Rum, Corralejo Blanco, Makers Mark,

Johnny Walker Red Scotch, Courvoisier VSOP

Imported and Domestic Beer

House Chardonnay and Pinot Grigio

House Cabernet Sauvignon and Pinot Noir

Sparkling Wine

Assorted Soft Drinks and Bottled Water

Level I

\$24.00/1st hour

**Additional Hours at \$12.00/hour*

Smirnoff Vodka, Beefeater Gin,

Bacardi Silver Rum, El Jimador Tequila, Evan Williams

Bourbon Whiskey, Dewar's White Label Scotch, Presidente

Brandy

Imported and Domestic Beer

House Chardonnay and Pinot Grigio

House Cabernet Sauvignon and Pinot Noir

Sparkling Wine

Assorted Soft Drinks and Bottled Water

Level III

\$27.00/1st hour

**Additional Hours at \$15.00/hour*

Belvedere Vodka, Bombay Sapphire Gin,

Flor de Cana 4 Rum, Don Julio Blanco,

Bulleit Bourbon, Johnny Walker Black Scotch,

Hennessey VS

Imported and Domestic Beer

House Chardonnay and Pinot Grigio, House

Cabernet Sauvignon and Pinot Noir, Sparkling

Wine, Assorted Soft Drinks and Bottled Water

***Bartender Fees are \$150 per bartender. The hotel requires (1) bartender per 75 guests.*

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REHEARSAL DINNER

Arriba Room

Special Event Menu

STARTER COURSE

Guacamole & Ceviche with Tortilla Chips and Salsa's

ENTRÉE COURSE (Select 2)

Carnitas Plate, Braised Duroc Pork, Fried Plantains, Marinated Onions

Carne Asada, Prime Sirloin Steak, Nopales, Chiles Toreados, Avocado

Pescado Zarandeado, Guajillo Marinated Striped Bass, Green Rice, Watercress Salad

Pollo Rostizado, Marinated half Chicken, Black Bean Sauce, Grilled Baby Corn

DESSERT COURSE

Mini Churro Bar

\$65 per person

**Additional menu packages are available; please inquire with your Catering Manager

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FAREWELL BRUNCH

Arriba Room

Special Event Menu

AWAKENING

Chilled Orange, Apple & Grapefruit Juice

Assorted Breakfast Pastries & Muffins

Selection of Seasonal Fresh Fruit & Berries

Coffee, Decaffeinated Coffee & Select Gourmet Teas

\$35 per person

ENLIGHTENED

Chilled Orange, Apple & Grapefruit Juice

Assorted Breakfast Pastries & Muffins

Selection of Seasonal Fresh Fruit & Berries

Farm Fresh Scrambled Eggs with Fine Herbs

Roasted Lemon Oregano Scented Potatoes

Applewood Smoked Bacon

Coffee, Decaffeinated Coffee & Select Gourmet Teas

\$45 per person

Each Option Comes with 1 Mimosa per person

All Bars Are Hosted On Consumption and require a Bartender at \$150 per 50 guests

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