



Hotel Palomar Chicago

# Catering Menu

Cuisine by Executive Chef Lawrence Letrero



Hotel Palomar Chicago

505 N State St

Chicago, IL 60618

P: (312) 755-9703

F: (312) 755-9713

[hotelpalomar-chicago.com](http://hotelpalomar-chicago.com)

# Hotel Palomar Chicago

# Beverage

## BEVERAGE PACKAGES

\* Requires bartender

\$100 per bartender *one bartender per 75 guests required*

### THE BREWERY & VINE

Domestic and imported beer

La Terre chardonnay and cabernet sauvignon

Assorted Sodas

1st hour \$18 Per Person

Each additional hour \$10 Per Person

Domestic *Sam Adams, Miller Lite, Kaliber*

\$7 Per Bottle Hosted Bar

\$8 Per Bottle Cash Bar

Imported *Heineken, Amstel Light, Corona, Anchor Steam*

\$8 Per Bottle Hosted Bar

\$9 Per Bottle Cash Bar

*LaTerre Chardonnay & Cabernet Sauvignon, CA*

\$9 Per Glass Hosted Bar

\$10 Per Glass Cash Bar

*Please inquire about our full wine list*

*Beer, wine and soda included in all other beverage packages*

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee as well as 11.5% tax. Please advise catering of any food allergies or dietary restrictions prior to event.

### CLASSIC

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, El Jimador Tequila, Cutty Sark Scotch, Jim Beam Whiskey, Presidente Brandy

1<sup>st</sup> hour \$24 Per Person

Each additional hour \$10 Per Person

\$9 Per Drink Hosted Bar

\$10 Per Drink Cash Bar

### SUPERIOR

Absolut Vodka, Tanqueray Gin, Appleton V/X Rum, 1800 Silver Tequila, Chivas 12 Year Scotch, Johnnie Walker Black, Makers Mark, Pierre Ferrand Brandy

1<sup>st</sup> hour \$28 Per Person

Each additional hour \$14 Per Person

\$11 Per Drink Hosted Bar

\$12 Per Drink Cash Bar

### LUXURY

Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum, Milagro Silver Tequila, Johnnie Walker Black, Makers Mark, Pierre Ferrand Brandy

1<sup>st</sup> hour \$30 Per Person

Each additional hour \$16 Per Person

\$13 Per Drink Hosted Bar

\$14 Per Drink Cash Bar

## NON-ALCOHOLIC BEVERAGES

- **Organic Caffé Vita coffee and organic Mighty Leaf teas**  
\$95 Per Gallon
- **Fresh fruit juice or lemonade**  
\$45 Per Pitcher
- **Freshly brewed organic iced tea**  
\$45 Per Pitcher
- **Assorted soft drinks**  
\$5 Per Bottle
- **Bottled domestic still water**  
\$5 Per Person
- **Bottled domestic sparkling water**  
\$5 Per Person
- **Coconut water**  
\$6 Per Person

## COMPLIMENT YOUR BAR

### WELLNESS

- **War of the Roses**  
*Pimm's, Gin 209, Chase elderflower, Mint, Lime*  
\$16 Each
- **Kentucky Grazer**  
*Buffalo Trace, Pimm's, Mint, Lemon, Celery Bitters*  
\$16 Each
- **Long Road Home**  
*Imbue, Vermouth, Mezcal, Lime, Agave*  
\$16 Each

### CLASSICS

- **Martini**  
*Beefeater Gin or Ketel One Vodka, Dry Vermouth, Olive*  
\$14 Each
- **Manhattan**  
*Bulleit bourbon, Martini & Rossi sweet vermouth, Agnostura bitters, brandied cherries*  
\$14 Each
- **Sazerac**  
*Templeton Rye, Simple Syrup, Peychaud Bitters, Absinthe, Lemon Twist*  
\$14 Each

### KIMPTON CRAFTED

- **The Sovereign**  
*Rittenhouse Rye, Ramazotti Amaro, Green Chartreuse, Coconut*  
\$16 Each
- **Strange Bedfellows**  
*Aviation Gin, Grey Goose, Grenadine, Lemon*  
\$16 Each
- **Fence's End**  
*Bulleit Rye, Zucca Amaro, Raspberry, Cucumber, Lime*  
\$16 Each

## "SPIKE IT" STATIONS

### TICKLE YOUR NOSE

- *Sparkling Brut and Rose*
- *Fresh Berries, Fresh Squeezed Juices, Peach Puree, Blueberry Puree*
- *St Germaine Chambord and Campari*  
\$20 Per Person (2 hours)

### RED EYE

- *Beefeater Vodka*
- *Sable Bloody Mary Mix*
- *Blue Cheese Stuffed Olives, Jalapeno Stuffed Olives, Pickled Asparagus, Sable Beef Jerky*  
\$25 Per Person (2 hours)

### PICK ME UP

- *Freshly Brewed Caffé Vita Coffee*
- *Amaretto, Baileys, Grand Marnier, Kahlua, Frangelico*
- *Chocolate Shavings, Peppermint, Vanilla, Caramel and Mint Syrups*
- *Whipped Cream, Cinnamon Sticks*  
\$20 Per Person (2 hours)

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee as well as 11.5% tax. Please advise catering of any food allergies or dietary restrictions prior to event.