

Hotel Palomar

Catering Menu



“The catering experience at Hotel Palomar is unique. I am proud to partner with our catering team and guests to create seasonal menus for every occasion. I look forward to learning what will make your meal with us the perfect match for your special event at the Palomar!”

– Richard Hodge

PALOMAR
LOS ANGELES | WESTWOOD

Hotel Palomar Los Angeles - Westwood

10740 Wilshire Blvd, Los Angeles, CA 90024

310-475-8711

310-475-5220 fax

hotelpalomar-lawestwood.com

Hotel Palomar

Beverage

BEER AND WINE

DOMESTIC BEER

Budweiser, Bud Lite, Anchor Steam, Karl Strauss Pintail Pale Ale

\$6 each

IMPORTED BEER

Corona, Amstel Light, Guinness

\$7 each

WINES

La Terre Merlot

Central Coast, California

\$37 Per Bottle

Hogue Cellars Chardonnay

Columbia Valley, Washington

\$38 Per Bottle

Hogue Cellars Cabernet Sauvignon

Columbia Valley, Washington

\$38 Per Bottle

Decoy by Duckhorn Pinot Noir

Sonoma, California

\$56 Per Bottle

HOUSE SPARKLING WINE

Domaine St. Michelle Blanc de Blanc

Columbia Valley, WA

\$38 Per Bottle

Please inquire about our full wine list

NON-ALCOHOLIC BEVERAGES

- **Caffe Vita Farm Direct Coffees, Mighty Leaf Teas**
\$64 Per Gallon
- **Fresh Fruit Juice**
\$42 Per Pitcher
- **Iced Tea**
\$40 Per Pitcher
- **Farmer's Market Fruit Infused Lemonade**
\$47 Per Pitcher
- **Assorted Soft Drinks**
\$4.50 each
- **Bottled Still and Sparkling Waters**
\$5 each
- **Coconut Water**
\$7 each

Menu pricing subject to change. All food and beverage charges shall be subject to a 13% gratuity and a 9% administrative fee.

COCKTAILS

* Requires bartender

serving cocktails, beer, and wine

\$125 per station

SAG

\$9 per cocktail

- Smirnoff Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Rittenhouse Rye Whiskey
- Bacardi Light Rum
- El Jimador Tequila
- Famous Grouse Scotch

GOLDEN GLOBES

\$11 per cocktail

- Absolut Elyx Vodka
- Tanqueray Gin
- Cana Brava Rum
- Espolon Reposado Tequila
- Del Maguey Mezcal
- King's St. Scotch
- Wild Turkey Bourbon

THE ACADEMY

\$12 per cocktail

- Grey Goose Vodka
- Plymouth Gin
- Bank's 5 Rum
- Siete Leguas Tequila
- Bowmore 12yr Scotch
- Maker's Mark Bourbon,
- Crown Royal Canadian Whiskey

COMPLEMENT YOUR BAR

WELLNESS

- **Good Earth**
El Jimador Reposado Tequila, Green Tea, Honey Syrup, Lemon Juice
\$12 each
- **The Reviver**
Grey Goose, Mighty Leaf Chamile Citrus Berry Tea, Apple Juice
\$12 each
- **Cumbersome**
Beefeater Gin, Fresh Lime Juice, Honey Syrup, Cucumber
\$12 each

CLASSICS

- **Old Fashioned**
Bulleit Rye, Lemon, Angostura Bitters
\$12 each
- **Negroni**
Plymouth Gin, Campari, Sweet Vermouth
\$12 each
- **Margarita**
Siete Leguas Tequila, Cointreau, Lime
\$12 each
- **Last Word**
Chartreuse, Luxardo, Lime, Beefeater Gin
\$12 each

KIMPTON CRAFTED

- **Gunslinger**
Encanto Pisco, Lemon, Agave, Rosemary
\$12 each
- **Velvet Daiquiri**
Banks 5 Rum, Fresh Lime, Velvet Falernum
\$12 each

“SPIKE IT” STATIONS

LEMONADE STAND

- Fresh Lemonade and Iced Teas
 - Aromatic Syrups and Fruit Purees
 - Bourbon, Gin, St. Germain
- \$12 each

COLOR MY BUBBLES

- Sparkling Wine or Champagne
 - Juices, Fruit Purees, Fresh Herbs
- \$12 each

HOT APPLE CIDER BAR

- Hot Apple Cider
 - Whipped Cream, Dried Apple, Mulling Spice
 - House Made Rock & Rye
 - Hot Toddy Station
- \$12 each

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