



Wedding

117 South 17th Street, Philadelphia, PA 19103
215.563.5006 | hotelpalomar-philadelphia.com | [#palomarphilly](https://www.instagram.com/palomarphilly)

KIMPTON HOTEL
PALOMAR
PHILADELPHIA

Your Special Day...

One of the most important aspects of a Wedding Reception is the level of Quality and Service your Guests are given.

Our Sales and Event Managers are experienced wedding planners that will personally assist you in planning every detail of your Wedding Reception. The Maître D' and our highly trained staff will also provide your guests with top notch service to create a stunning event.

Our History

"The Architect's Building, once the center of Philadelphia's architectural community, was built in 1929 to house the local chapter of the American Institute of Architects alongside dozens of architectural, construction, engineering, and manufacturers offices. It was designed by French-American architect Paul Phillippe Cret, with a group of 20 other architects and firms.

A striking example of Art Deco architecture, the building was thoughtfully renovated to incorporate its historic elements into the design of Hotel Palomar Philadelphia, such as the elegant penthouse ballroom with original crown molding, the exquisite AIA Library, the ornate etched elevator doors, the original second floor elevator landing, and of course, its restored three-story, gold-and-black granite facade which makes for a most glamorous arrival.

The Setting

Located in Philadelphia's prestigious Rittenhouse Square neighborhood, we are located within a 15-minute walk to some of the best Philly attractions and best restaurants.

Soaring 25 stories high, our Burnham Ballroom presents whimsical decor, combined with exceptional city views. Whether you are looking for an Intimate celebration or a lively reception style event, Kimpton Hotel Palomar Philadelphia offers the best of the best in service and design.

The hotel itself features 230 guest rooms, including 16 suites, fitness center, and complimentary coffee/tea in the morning, complimentary hosted wine hour each evening from 5pm-6pm, complimentary PUBLIC bikes to ride around town, yoga mat in every room, luxury Atelier Bloom bath amenities, 24-hour room service, valet parking and yes, we are pet friendly.

2023 Packages...

Priced Per Person | Inclusive of Tax and Service Charge

The Classic Package | 139

5 hour Package

White Formal Floor Length Linens

Champagne Toast

Five Hour Open Beer, Wine and Soda Bar

Four Passed Canapes

Palomar Board | Vegetable Cornucopia

Two Course Dinner

La Colombe and Mighty Leaf Tea Service

Wedding Cake | +6

The Romance Package | 159

5 hour Package

White Formal Floor Length Linens

Champagne Toast

Wedding Cake by Velvet Sky Bakery

Four Hour Open Bar (Weekender Collection)

Five Passed Canapes

Three Reception Stations

Three Course Dinner

La Colombe and Mighty Leaf Tea Service

The Elegance Package | 189

5 hour Package

White Formal Floor Length Linens

Champagne Toast

Wedding Cake by Velvet Sky Bakery

Five Hour Open Bar

Six Passed Canapes

Three Reception Stations

Three Course Dinner

La Colombe and Mighty Leaf Tea Service

One Late Night Snack Selection

Ceremonies

Off-Site | JF Collins Park | 2000

plus 8% tax and 24% service charge

One Hour, White Folding Chairs, Security

(Available Friday's April-Oct, Saturday and Sunday's
April & October Only)

On-Site | Burnham Ballroom | 1250

plus 8% tax and 24% service charge

Includes: One hour, Champagne upon arrival

Passed Canapes...

Vegetarian

Vegetable Pot Sticker
sweet and sour dipping sauce

Cornbread skewer

Burratta tartine, heirloom tomato

Avocado toast
fresno chili

Waffle fries
malt vinager powder

Cauliflower tempura
general tso sauce

Beef

Cheesesteak egg roll
spicy ketchup

BBQ shortrib slider
b&b pickles

Fennel Meatball skewer

Charred Sirloin
blue cheese toast

Poultry

Chicken lemongrass dumpling
ponzu sauce

Duck wing
sweet and spicy sauce

Jerk chicken wing
dry rub

Honey lime Chicken skewer

Fish

Crab ragoons
sweet and sour sauce

Colossal Shrimp cocktail shooter

Tuna tartare
cucumber & caviar

Cocktail Reception displays...

Palomar board

Chef's selection of cured meats (3) and local cheeses (3), seasonal accompaniments, assorted crackers and lovash

Mezze Station

Hummus, black bean hummus, garlic yogurt, cured olives, marinated tomatoes, preserved peppers, assorted breads and pita

Vegetable cornucopia

Fire roasted heirloom carrots, charred tomatoes, grilled sweet peppers, shishitos, zucchini, squash, broccoli, whipped feta dip, sundried tomato goat cheese

Seafood Display

Jumbo shrimp, Crab Clusters, Steamed Clams, Mussels Marinara, cocktail sauce, tartare sauce, citrus, mignonette

The Beginning of a wonderful dinner...

First Course Selections...

Caesar salad, romaine, fine herbs, parmesan, brioche crouton

Baby lettuce salad, fuji apple, candied pecan, gorgonzola cheese, dijon vinaigrette

Heirloom tomato salad, whipped burrata, arugula, balsamic reduction

Kale salad, local vegetables, crispy seeds and grains, goat cheese, sherry vinaigrette

Cashew salad, baby lettuce, red cabbage, edamame, pickled carrots, soy vinaigrette

Let our chefs customize a salad to your liking using sustainably local ingredients

Our Chef's Favorite Entrees...

Vegetarian

Charred cauliflower, basmati rice, crispy chickpeas, spinach, yellow curry sauce

Ricotta Gnocchi, wild mushrooms and sautéed greens, pistachio pesto

Tofu risotto, heirloom vegetables, fine herbs

Roasted sweet potato, black beans, tomato salsa, lime crema

Poultry

Frenched Chicken breast, jerk rub, sautéed haricot verts, garlic whipped potato

Frenched Chicken breast, braised greens, truffle polenta

Roast Duck breast, roasted parsnips and kale, carrot puree, sambal honey, sesame

Beef

Grilled Filet mignon, sautéed fingerling potato and caramelized leeks, bordelaise sauce | +15

Dry aged strip steak, horseradish whipped potato, broccolini, red wine reduction

Braised Short rib, anson mills grits, tome cheese, fried shallots natural jus

Fish

Branzino Filet, coconut rice, caramelized sweet peppers, champagne béchamel

Scottish Salmon, everything spice crust, aligot potato, lemon vinaigrette

Chilean Sea bass, sautéed haricot vert, white wine butter sauce | +15

Grilled swordfish, fennel salad, citrus segments, bagna vert

Add On's

Dessert | 18 pp a la carte

Mason Jar bar, crunchy peanut butter trifle, lemon meringue, chocolate trio

Petite Patisserie – French macaroons, chocolate dipped biscotti, mini mousse in cups, homemade chocolate candies

Cookie table – chocolate chip, funfetti, oatmeal raisin, lemon, dark chocolate

Late Night Snack | 15pp al a carte

Late night breakfast

Bacon egg and cheese burritos

French toast and maple syrup

Hash browns

Wings and things

Buffalo wings and blue cheese

Duck wings, sweet and spicy sauce

Celery & carrots sticks

Build Your Own Nachos

Nacho Toppings- Creamy Cheddar Cheese, Shredded Monterey Jack, Tomatoes, Black Olives, Chives, Sour Cream, Black Beans, Red Onion, Sliced Jalapeno's and Corn

Pizza

Cheese pizza

Pepperoni pizza

Breadsticks and marinara sauce

This is Philly

Philly Style Pretzels with Cheese Dip and Assorted Mustards

BEVERAGE PACKAGE: (Five Hours)

The Weekender Collection

Included in Package

Cocktails

Couple's Specialty Cocktail | +5

Smirnoff Vodka

Tito's Vodka

Bacardi Silver Rum

Beefeater Gin

El Jimador Tequila

Jim Beam Rye

Dewar's Scotch

Evan Williams Bourbon

Dry and Sweet Vermouth

Triple Sec

Beer

Bud Light

Yuengling Lager

Stella Artois

Victory

Cape May

Wine

Square 1682

Cabernet Sauvignon

Chardonnay

Champagne

Assorted Seltzers

The Gateway Collection

Upgrade | 10 per person

Cocktails

Couple's Specialty Cocktail | +5

Tito's Vodka

Bacardi Silver Rum

Sailor Jerry Rum

Tanqueray Gin

Milagro Tequila

Markers Mark Bourbon

Jim Beam Rye

Johnnie Walker Black Scotch

Pierre Ferrand Cognac

Triple Sec

Beer

Bud Light

Yuengling Lager

Stella Artois

Victory

Cape May

Wine

Square 1682

Cabernet Sauvignon

Chardonnay

Champagne

Assorted Seltzers

The Royal Collection

Upgrade | 18 per person

Cocktails

Couple's Specialty Cocktail | +5

Grey Goose Vodka

Bacardi Silver Rum

Sailor Jerry Rum

Bombay Sapphire Gin

Patron Silver Tequila

Bulleit Bourbon

Bulleit Rye

Jameson 12yr Whisky

Crown Royal Whisky

Glenlivet 12 Year Scotch

Cointreau

Beer

Bud Light

Yuengling Lager

Stella Artois

Victory

Cape May

Wine

Square 1682

Cabernet Sauvignon

Chardonnay

Champagne

Assorted Seltzers

Non-Alcoholic Drinks Included:

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Orange & Cranberry Juice, Regular Coffee, Decaf and Tea Service or Station Set Up Included

Guidelines and Policies

Ceremony

The ceremony is allocated 30 minutes w/ 30 minutes available prior for arrival of guests. Immediately following is the start of cocktail hour.

Menu Planning

All menus should be submitted a minimum of 30 days prior to your wedding day. A customized menu can be created, please ask your Wedding Specialist for more information.

Tastings

Tastings are held 4-6 months prior to the wedding. Tasting are scheduled Monday-Friday between 1pm-3pm, based on availability.

Guarantees

Final head count is due 15 days prior to the wedding. Charges will be based on the minimum F&B guarantee or the actual number of guests (whichever is greater).

Bar Service

Kimpton Hotel Palomar Philadelphia reserves the right to refuse serving liquor to anyone who cannot produce a valid form of identification, per PA law.

Food and Beverage

Kimpton Hotel Palomar Philadelphia is responsible for all food and beverage being served. In accordance to state law, no alcoholic beverages or food can be brought into the event.

Pricing | Menus

All pricing is per person unless otherwise noted. Menus subject to change based on availability. Note that any upgraded charges are subject to 8% sales tax and 24% service charge.

Deposits and Billing

All deposits are non-refundable. The initial deposit is \$1500. Your Food and Beverage Minimum will then be divided between 3-4 payments between your contract date and date of reception. The balance is due in full 15 days prior to the event date. Any additional charges will be charge at the conclusion of the event. Any credits will be credited within 2 weeks of function ending. Payments accepted: cash, check, cashier's check or credit card.