

Ignite Your Holiday Spirit

Build-your-own custom celebration



2000 2nd Avenue | Seattle, Wa 98121
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[#palladianhotel](https://twitter.com/palladianhotel)

KIMPTON
PALLADIAN,



FESTIVE FARE

HORS D 'OEUVRES

2 dozen minimum per selection
Priced Per Dozen

- Gougeres "Gruyere Cheese Puffs" **\$20**
- Fried Olives **\$20**
- Spicy Vegetable Skewers **\$37**
- Truffled Risotto Arancini **\$38**
- Pesto Tortellino + Cherry Tomato Skewers **\$38**
- Spicy Chicken Skewers **\$39**
- Duck Spring Rolls **\$46**
- Bacon Wrapped Shrimp **\$40**
- Spicy Shrimp Skewers **\$44**
- Shrimp Cocktail **\$44**
- Crab Cakes, Lemon Aioli **\$42**
- Bacon Armagnac Prunes **\$37**
- Spicy Steak Skewers **\$44**

DISPLAYS

Each Platter Serves 25 Guests

Seasonal Fruit + Berries
\$125 Per Platter

Spicy Chips + Yogurt Dip
\$150 Per Platter

Crudités + Dips
\$150 Per Platter

Hummus, Pita Chips + Vegetables
\$150 Per Platter

Artisan Cheese Display
\$250 Per Platter

Assorted Cheese + Charcuterie
\$250 Per Platter

All food and beverage charges shall be subject to Washington State sales tax, 17% gratuity and 7% administrative fee.
Please advise catering of any food allergies prior to event.



FESTIVE FARE

STARTERS

Select 1

Local Greens

*Alpine cheddar, garlicky walnuts, apples, cider
vinegar*

Mozzarella, Tomato, Basil + Arugula

"caprese salad"

Kale + Quinoa

*"Greek Salad" feta, olives, tomato, cucumber,
roasted tomato vinaigrette*

DESSERTS

Please inquire for seasonal selections

PLATED MEALS

Select up to 3

Grilled Artic Char

Creamy polenta, cauliflower + tapenade

Lamb Bolognese Tagliatelle

Percrino

Peppered Hangar Steak

Creamy polenta, cauliflower + tapenade

Lemon Chicken

Garlicky broccoli rabe, rosemary jus

Seasonal Vegetarian

***Final entrée counts will be due (3) business days in
advanced to your event date.***

\$70 Per Person

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FESTIVE FARE

Chef-Inspired Stations

OYSTER STATION
\$15 Per Person

Oysters on the Half Shell
traditional accoutrements

Fried Oysters
sherry gastrique

FRIED CHICKEN + BISCUITS
\$10 Per Person

House-made
Fried Chicken + Biscuits
served with hot honey

**ASSORTED HOLIDAY
DESSERT STATION**
\$12 Per Person

Seasonal Holiday Selections

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SEASONAL SPIRITS

Charged Based on Actual Consumption

BEER | \$6 per beer

Assorted Domestic + Assorted International Beers

WINE | \$40 per bottle

House White Wine

Selections of luscious, rich, full bodied, acidic and aromatic whites

House Red Wine

Selections of sensual light, rich, and audacious dark reds

COCKTAIL PACKAGES

Standard Bar Setup Fee \$150.00

SILVER | \$10 Per Drink

Vodka - Smirnoff

Gin - Beefeater

Rum - Bacardi

Bourbon - Evan Williams or Barrel Hitch (local option)

Rye Whiskey - Rittenhouse

Scotch - Dewar's White

GOLD | \$12 Per Drink

Vodka - Tito's

Gin - Hendrick's or Copperworks (local option)

Tequila - Milagro Reposado

Rum - Plantation 3 Star

Bourbon - Bulliet

Rye Whiskey - Bulliet

Scotch - Chivas 12

PLATINUM | \$15 Per Drink

Vodka - Belvedere

Gin - Big Gin Barrel Aged

Tequila - Milagro Anejo

Rum - Cana Brava

Bourbon - Eagle Rare

Rye Whiskey - Russel's Reserve 6

Scotch - Glenfiddich 12

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SEASONAL SPIRITS ENHANCEMENTS

Whiskey Warm-Up

A tasting experience for whiskey on the rocks and crafted cocktails created to showcase the uniqueness of the spirit

\$20 per person

Some Like It Hot

At this station our bar team will be serving up cozy cocktails for cold winter weather. Hot toddies, mulled wine, warm coffee pick-ups and spiked hot chocolate

\$15 per person

Mule-Tide Season

Kimpton's signature spin and holiday renditions of the popular Moscow Mule where our guests keep the copper mug

\$20 per person

GintonicBar

Featuring different styles of gin from popular to craft, discover your favorite gintonic combination

\$15 per person

Holiday Spritz

Lower octane white wine, red wine and sherry spritzers add a bit of sparkle to the celebration

\$15 per person

***Pricing based on two hour time frame**

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WINTER VIBES

Set the mood by selecting a holiday playlist below curated on Spotify by Lauren Bucharie, Music Director at Kimpton Hotels & Restaurants.

Mood Music

Holiday Classics

Motown Holiday

Holiday Jazz

Retro Holidays

Pop Holidays

JOYFUL PERKS

Holiday themed linens and coordinating table enhancements

Welcome round of holiday sparkling cocktail

\$2,500+ Palladian Hotel one-night stay certificate

(qualifying spend excludes tax + service charges)

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