

Private Group Dining







Paladar King of Prussia 250 Main Street King of Prussia, PA 19406 484.965.9779

www.PaladarLatinKitchen.com





Private Group Dining at Paladar





Thank you for choosing Paladar Latin Kitchen & Rum Bar for your event. We are excited for you and your guests to join us! Your health and safety is our number one priority, and we are following the current state and county guidelines from our local government and health officials. Please be aware some accommodations across our restaurants may be limited at this time. Our Private Events and Catering manager at each restaurant will be happy to help guide you through your current Private Dining options.

WE KINDLY ASK THAT ALL GUESTS AT YOUR EVENT:

- Wear a mask as they enter the restaurant as well as anytime they are not seated
 - Remain seated during their event and leave only when necessary

We appreciate your understanding as we navigate providing our best and safest hospitality during this time.

Event Planning Basics

We would be delighted to host your party at Paladar. Your guests will love discovering the flavors of Latin America while enjoying time with friends, family or with colleagues. Thank you so much for considering us. We've pulled together answers to some common questions we've heard over the years about our private parties and included them below for you.

Event Spaces

We have multiple room options that can accommodate parties of all different sizes. Ask our events manager for details.

Room Charges & Minimums

There are no room fees however, minimums charges may apply depending on the day/time of year. Ask our events manager for more details.

Guest Count

We kindly ask that you provide us with your final guest count 72 hours before your event. This number will be considered final and charges will be made accordingly. If we don't receive an update, the guest count from your agreement will be considered final.

Audio/Visual

Our private party space has a projector and a 100" screen that you are welcome to use. It's our pleasure to help here with notice.

Outside Vendors

It's our pleasure to coordinate with outside vendors for your party (i.e. bakers). We kindly ask that they schedule their delivery and/or setup with our event manager.

Sales Tax

Just a friendly heads up: King of Prussia sales tax is 6% for food purchases

Paladar King of Prussia

Samantha Moran Phone: 484.965.9779

Email: catering107@paladarlatinkitchen.com



Paladar Select Menu

Plated, sit-down service: soft drinks, iced tea and hot coffee included. All sandwiches served with adobo fries and all tacos served with frijoles.

\$20/Person







Guacamole & Salsa for the Table

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

Choice of Four Entrées:

Paladar Tacos (Choose One)

Blackened Fish, Braised Beef, Rio-Style Chicken, Crispy Shrimp, Pork Pernil, Seasonal Vegetarian

Key West Chicken Wrap

Pineapple Chicken Sandwich

El Cubano Sandwich

Kale & Roasted Sweet Potato Salad

Caribbean Mango Chicken Salad

Roasted Sweet Potato Avocado Grain Bowl

Pasilla Grilled Chicken Bowl

Paladar Burger

Dessert:

Seasonal Donuts

Add on an Appetizer $(^{\$}5)$:

Braised Beef Ropa Vieja

Roasted Chicken Empanadas

Portobello Mushroom Empanadas

Paladar Tostones

Paladar Latin Comfort Menu

Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included.

\$30/Person







Guacamole & Salsa for the Table

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

Choice of Four Entrées:

Caribbean Mango Chicken Salad
Kale & Sweet Potato Salad
Sockeye Salmon Winter Salad
Rum Glazed Cuban Pork
Smoked Pulled Chicken
Feijoada Stew
Braised Beef Ropa Vieja

Choice of One Dessert:

Paladar Churros Seasonal Donuts

Add an Appetizer $(^{\$}5)$:

Braised Beef Ropa Vieja
Roasted Chicken Empanadas
Portobello Mushroom Empanadas
Paladar Tostones



Paladar Premium Menu

Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included

\$45/Person







Guacamole & Salsa for the Table

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

Choice of One Appetizer:

Braised Beef Ropa Vieja
Roasted Chicken Empanadas
Portobello Mushroom Empanadas
Paladar Tostones

Salad Course:

Ensalada Mixta

Choice of Four Entrées:

Entrees are served with corresponding side dishes. You may add options from Select Menu.

Adobo Wild Shrimp & Grits
Braised Beef Ropa Vieja
Portobello Mushroom Grill
Caribbean Grilled Chicken
Skirt Steak Churrasco
Mojo Pork
Mojo Marinated Salmon

Choice of One Dessert:

Paladar Churros
Seasonal Donuts
Butterscotch Bread Pudding
Coconut & Caramel Flan

Paladar Presidential Menu

Plated, sit-down service; soft drinks, iced tea and hot brewed coffee included

\$65/Person







Guacamole & Salsa for the Table

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

Choice of One Appetizers:

Braised Beef Ropa Vieja

Paladar Tostones

Roasted Chicken Empanadas

Portobello Mushroom Empanadas

Salad Course:

Ensalada Mixta

Choice of Four Entrées:

Entrees are served with corresponding side dishes. You may add options from Select Menu.

Adobo Wild Shrimp & Grits

Skirt Steak Churrasco

Braised Beef Ropa Vieja

Mojo Pork

Portobello Mushroom Grill

Mojo Marinated Salmon

Caribbean Grilled Chicken

Choice of One Dessert:

Paladar Churros Seasonal Donuts **Butterscotch Bread Pudding Coconut & Caramel Flan**

Included Drinks:

House Red and White Wine

Red and White Sangria

Draft Beers

(unlimited for a two hour period)

Craftmade sparkling Cocktail Toast - Old cuban



Weekend Brunch Menu

Plated, sit-down service offered Saturdays & Sundays only from 11 a.m. to 3 p.m.; soft drinks, iced tea and hot coffee included

\$20/Person







Guacamole & Salsa for the Table

Traditional Guacamole, Fire-Roasted Tomato Salsa, House Chip Blend

Latin Pastry Basket

Seasonal Donuts, Yucca Cake, Paladar Churros, Brazilian Cheesy Bread

Choice of Four Entrées:

Huevos Rancheros
Duck Confit Hash
Smoked Salmon & Avocado Toast
Mexican Corn Avocado Toast
Adobo Bacon Avocado Toast
Paladar Brunch Platter
Maple Pulled Pork
Buttermilk Pancakes

Add on an Appetizer (5):

Braised Beef Ropa Vieja
Roasted Chicken Empanadas
Portobello Mushroom Empanadas
Paladar Tostones

Ask about our brunch mimosa and cocktail offerings.



Paladar Bar Packages

Min. of 15 guests; includes two hours of open bar

Package 1: \$18/Person

Includes Red & White Sangria, and Beer & Wine options below

Package 2: \$23/Person

Includes all options below







Spirits & Specialty Cocktails:

Mojitos

(Traditional & Flavored)

Sangria (Red & White)

Cruzan White Rum

Well Vodka

Margaritas (Traditional & Flavored)

Well Whiskey

Well Tequila

Well Gin

Choice of Two White Wines:

Haras de Pirque Sauvignon Blanc

Santa Julia Chardonnay

Hayes Ranch Grigio Heinz Eiffel "Shine" Riesling

Choice of Two Red Wines:

Carolina Reserva Cabernet

Natura Merlot

Santa Julia Malbec

Torres Tempranillo

Choice of Two Beer Selections:

Ask our staff about our Beer Selections

Premium Upgrades*

Mojitos (Superior)

Patrón Silver Tequila

Margaritas (Superior)

Bombay Sapphire Gin

Makers Mark Bourbon

Plantation Grand Reserve

Grey Goose Vodka

Rum

*Upgrade to premium spirits: Add \$5 more/person for Package 2





Cocktails by the Carafe

Each carafe contains approximately six cocktails







Traditional Margarita \$28

(Available flavors: Pomegranate Ginger, Blackberry Hibiscus, Charred Pineapple)

Jalapeño Paloma \$26

El Jimador Silver Tequila, jalapenos, grapefruit juice, lemon juice, simple syrup

Bloody Mary \$28

Vodka, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce

Paladar Rum Punch \$40

Mt. Gay Black Barrel, Smith & Cross rum, citrus liqueur, fresh fruit juices

Brazilian Blackberry Sangria \$27

Red wine, São Paulo Cachaça, blackberry brandy, fresh juices

Tropical Mango Sangria \$27

White wine, mango rum, peach schnapps, fresh juices

Traditional Mimosa \$18

Brut Cava, fresh orange juice; also available in grapefruit and pomegranate-ginger

Non-Alcoholic Options

Fresh Fruit Juices \$8

Fresh squeezed orange juice or grapefruit juice

Housemade Lemonades \$12

Available flavors: Traditional, Pomegranate Ginger, Blackberry Hibiscus, Charred Pineapple

Housemade Agua Fresca \$10

Available flavors: Pomegranate Ginger, Blackberry Hibiscus, Charred Pineapple