



Indulgence

\$152 per person

A world of possibilities awaits you and your guests at Hotel Monaco

Your package includes:

Cocktail hour

Five hour of deluxe brand open bar

Six butler-passed hors d'oeuvres per person

Two culinary displays

Dinner service or stations

Three-course dinner or dinner stations

4 additional hours of deluxe brand open bar

Champagne toast

Red and white wine service with dinner

Your custom designed wedding cake served as fourth course

Freshly brewed coffee and selection of teas

Package also includes:

Chivari chairs with cushion
your choice of gold, silver or fruitwood

Selection of designer floor length linen and napkins

Coat check attendant

Votive candles to enhance your floral arrangements

Private menu tasting for up to four people

Dance floor and dining tables

Complimentary bartenders (one bartender per 100 guests)

Suite for the newlyweds on the evening of the event

Special rates for your guests' overnight accommodations

Professional wedding specialist to assist you with the coordination of your reception events



443-692-6739

www.monaco-baltimore.com

.....Indulge your senses.....





Hors d'oeuvres

Select six

Cold

Goat cheese crostini with tomato caper relish

Kobe beef tartare on brioche
with caper aioli and parmesan

Phyllo cup filled with feta and olive tapenade

Spicy tuna tartare

Chicken pate mousse crostini
with caramelized onion and fig jam

Double smoked bacon rilette on cornmeal brioche with
tomato jam

Chilled shrimp "shooter" in shot glass
with cocktail sauce and horseradish

Hot

Maryland crab cake with sweet pickle aioli

Lemon thyme marinated chicken kebob
with sweet honey mustard

Red wine marinated beef kabob
with house-made steak sauce

Shrimp and chorizo eggroll with tomatillo salsa

Mini beef wellington

Potato cake with smoked salmon, caviar
and crème fraiche

House-made andouille sausage in puff pastry
with creole mustard

Spanikopita

Brie and rosemary crostini with balsamic fig jam

Pulled jerk pork on cornbread
with caramelized pineapple

Reception displays

Select two

Mediterranean display

Seasonal grilled vegetables, feta cheese, Kalamata olives
Toasted pita chips with hummus

Cheese board

Artisanal selection of imported and domestic cheeses
Dried fruits, nuts, sliced baguette and crackers

Antipasto

Genoa salami, prosciutto, cappicola and sopressata
Parmesan crumbled wedge, grilled asparagus
Marinated artichoke hearts and roasted peppers
Sliced crostini

Smoked salmon Display

Sliced smoked salmon
Shaved red onions, capers, dill crème fraiche, lemon
wedges
Whole wheat toast points

Garden vegetable crudités

Seasonal fresh vegetables
Sun-dried tomato aioli and buttermilk herb dip



.....Indulge your senses.....

Plated Dinner

Salad course

Select one

Organic mixed greens, toasted pine nuts, herbs, jack cheese and honey apple cider vinaigrette

Spinach salad, pancetta, red onion, feta, smoked walnuts and red wine vinaigrette

Bibb lettuce, apple, candied pecans, chives, and bleu cheese vinaigrette

Monaco Caesar salad house-made croutons, shaved parmesan, and house-made classic Caesar dressing



Appetizer course or dessert display

Select one from the following two options

Appetizer option

Maryland crab cake

Crab and tomato bisque

Watermelon gazpacho

Butternut squash ravioli with brown butter sage

Lemon sorbet intermezzo

OR

Dessert display options

Beautiful display of petite pastries, cookies and chocolate dipped strawberries

.....Indulge your senses.....



Entrée

Select two

Vegetarian entrée available as 3rd option

Seasonal stuffed chicken

(ask your coordinator for seasonal options)
natural jus

Cedar plank salmon

Spicy honey citrus glaze

Seasonal fresh fish

(ask your coordinator for seasonal options)
Saffron chili broth

Grilled filet mignon

Bleu Cheese glaze and housemade Worcestershire
sauce

Duck confit

Citrus ginger gastrique

Oven roasted chicken and grilled shrimp

Citrus beurre blanc



Rack of lamb

Tart cherry jus

Braised beef short ribs

Thyme jus and horseradish gremolata

Petite filet mignon and Maryland crab cake

House-made romesco sauce

Herb crusted pork tenderloin

Whole grain mustard sauce

Maryland crab cake

Roasted tomato butter

Vegetarian option

Ask your coordinator for options



.....Indulge your senses.....

Deluxe Bar service

Included in package price

Include the following:

Absolut, Absolut Citron and Stolichnizki

Tanqueray Gin

Captain Morgan Rum

Bacardi Rum

Jack Daniels Whiskey

Dewar's Scotch

Cuervo Gold Tequila

House red and white wine

Heineken, Amstel Lite, Corona, Budweiser, Bud Light, Miller Lite,

Assorted soft drink and juices

Non-alcoholic beer on request

Upgrade to Top Shelf Brands for the evening

At \$8.00 per person

To include the following:

Ketel One, Absolut, Absolut Citron and Stolichnizki

Bombay Sapphire & Tanqueray Gin

Makers Mark Bourbon

Johnnie Walker Black Scotch Whiskey

Jack Daniels Whiskey

Dewar's Scotch

Captain Morgan Rum, Bacardi Rum and Flor de Cana

4-year Silver Rum

Cuervo 1800 Silver Tequila

House red and white wine

Heineken, Budweiser, Bud Light, Miller Lite, Sam Adams and

Amstel Lite, non-alcoholic beer on request

A la carte late night snacks

Oreo cookies and milk shooters	\$4.00 each
Mini milkshakes	\$3.00 each
Beef sliders	\$4.00 each
Mini grilled cheese	\$3.00 each
Pigs in a blanket	\$3.00 each
Pulled pork sliders	\$4.00 each
Rice crispy lollipop treats	\$3.00 each
Mac n' cheese demitasse	\$4.00 each

Room enhancements

Up-lighting in white, amber, red or blue \$50 per light

Gobo light \$250

Ice Sculpture - choose from a multitude of styles \$500.00

Menu cards \$ 1.50 each



What better way to end the weekend?

Charm City breakfast buffet!

20 guests minimum applies for this menu option

Cheesy farm fresh scrambled eggs with roasted red pepper
 Brioche French toast with local fruit compote
 Vermont maple syrup and sweet butter
 ~

Roasted red bliss breakfast hash with onions and peppers
 Apple wood smoked bacon
 Breakfast sausage patties
 ~

Yogurt parfaits with organic granola, berries and honey drizzle
 Sliced seasonal fruit

Assorted sliced bagels, strawberry balsamic and plain cream cheese
 Freshly baked croissants, scones and muffins
 Sweet butter and assorted fruit preserves
 ~

Chilled orange, grapefruit and cranberry juice
 Freshly brewed coffee and selection of teas
 Pepper mill and Tabasco

\$32 per person

Optional buffet enhancements

Omelet station

Attendant required

Made to order with your choice of
 Eggs and egg whites, Chorizo, mushrooms, asparagus,
 spinach, crab and gruyere
\$10 per person

Lox and Bagels

Sliced smoked salmon, shaved red onions, cucumber,
 Sliced tomato and capers, assorted sliced bagels and cream cheese
\$8 per person

Spiral ham carving board

Attendant required

Maple cured spiral ham
 Honey mustard glaze
 Hard rolls
\$7 per person

Grilled marinated (boneless) breast of chicken

Madeira-caramelized onion jus
\$6 per person

Eggs Benedict station

Attendant optional

Poached egg, Canadian bacon on an English muffin
 House made Hollandaise sauce and chives
\$9 per person

Attended Station Fee: \$100 each

