



## 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

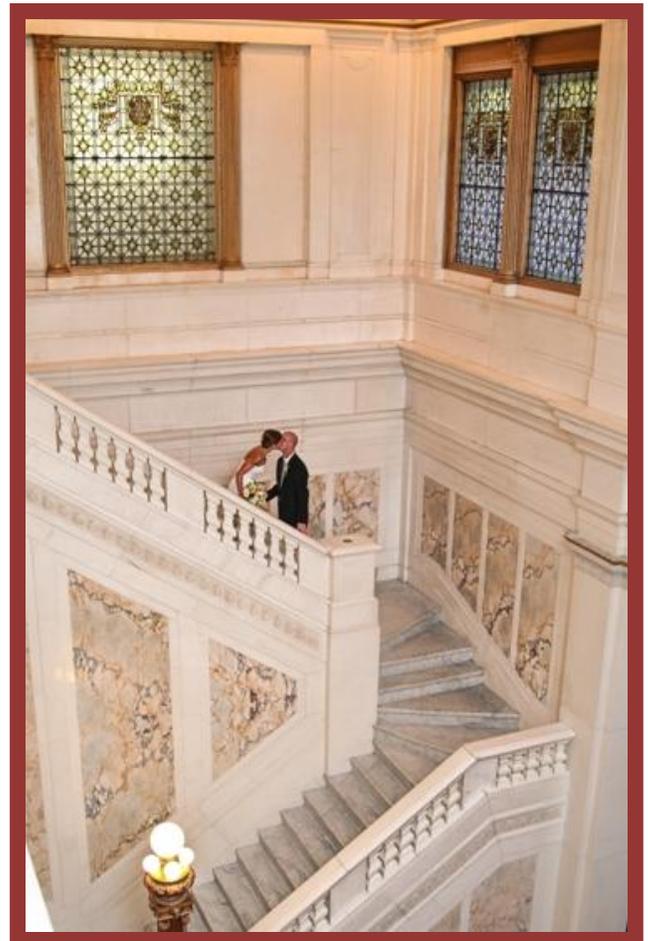
### Package also includes:

- 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](http://www.monaco-baltimore.com)



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## 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



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# 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

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# Entrée

Select two

Vegetarian entrée available as 3<sup>rd</sup> 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



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## Deluxe Bar service

Included in package price

Include the following:

Absolut, Absolut Citron and Stolli Razberi

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 Stolli Razberi

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        | \$4.00each  |

### 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

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

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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

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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

