



**MEMORABLE**  
*moments*  
**MAGNIFICENT**  
**SETTING**



**MONARCH**  
CASINO RESORT SPA • BLACK HAWK



**Creating the perfect moment to start your life together, requires the perfect scene, sublime tastes, and wonderful company. We can help create a setting that will frame the memories you'll**

**share together forever.** From subtle and subdued to impressive without being overstated, a wedding at Monarch Casino Resort Spa in the heart of the Rocky Mountains, will make you the star.

### FOR STARTERS...

All of our packages include the following:

- Room set of your choice
- Dance floor
- Waived bartender fee
- Upgraded linen
- Custom cake
- Champagne toast
- Deluxe guest room for night of wedding

### The Perfect Package for your perfect day.

We offer three clear, simple, easy to understand packages. Of course we can customize your wedding to match your preferences, but to start, we find simpler is better.

### Tier One Package - \$150.00 per person

- Beer & Wine Bar for 4 hours
- 1 Display and 3 passed Hors d'oeuvres
- 3 Course Plated Dinner



### Tier Two Package - \$175.00 per person

- Deluxe Linen
- Full Bar, Call Brands, for 4 hours
- 1 display and 4 passed Hors d'oeuvres
- Plated or Buffet Dinner



### Tier Three Package - \$200.00 per person

- Premium Linen
- Upgraded chairs or chair covers
- Full Bar, Premium Brands, for 4 hours
- 1 display and 4 passed Hors d'oeuvres
- Plated or Buffet Dinner

# CUISINE

## FOOD SELECTIONS

### Reception - Display Items

- Assorted Imported & Domestic Cheeses
- Antipasti
- Raw Crudités
- European Charcuterie
- Fruit Display
- Reception - Chilled Hors d'oeuvres
- Antipasti Skewers with Salami and Artichoke
- Bleu Cheese Mousse with Candied Walnuts
- Mini Latke with Smoked Salmon and Lemon-Chive Crème Fraiche
- Bruschetta with Fig, Prosciutto, Caramelized Onion and Balsamic Drizzle
- Mini Crudités with Hummus and Farmers Market Vegetables
- Tomato Caprese Skewer with Fresh Mozzarella, Pear Tomatoes and Basil Chiffonade
- Deviled Eggs with Tobiko
- Brie with Pear Compote
- Belgian Endive with Curried Chicken Salad and Caramelized Walnuts

### Reception - Hot Hors d'oeuvres

- Argentine Chicken Empanadas with Mango Salsa
- Pulled Pork Bao Bun with Cucumber Wasabi Aioli and Asian Slaw
- Forest Mushroom and Goat Cheese Tart with Tomato Jam
- Samosas with Potatoes and Peas
- Assorted Petite Quiche
- Pork Egg Rolls with Sweet & Sour Sauce and Hot Mustard
- Chicken Satay with Soy Dipping Sauce
- Mushroom & Spinach Empanadas with Chimichurri
- Chicken Potstickers with Soy Vinaigrette

### Soups and Salads

- New England Clam Chowder
- French Onion with Gruyere Crostini
- Tomato Basil Bisque
- Seasonal Green Salad with Choice of Dressing
- Classic Caesar Salad with Creamy Caesar Dressing
- Baby Wedge Salad with Bleu Cheese Dressing
- Roasted Beet Salad with Riesling Vinaigrette

### Entrée Selections

- Twin Filet Medallions with Roasted Potatoes and Demi Glace
- Achiote Chicken with Polenta Cake and Asparagus
- Pan Roasted Atlantic Salmon with Basmati Rice and Lobster Beurre Blanc
- Breast of Chicken Forestiere with Forest Mushrooms and Wild Rice Pilaf
- Roast Pork Loin with Cornbread Stuffing, Mashed Potatoes and Gravy
- Cabernet Braised Short Ribs with Whipped Potatoes and Asparagus

### Dinner Buffet Selections

(see Catering Menus for included items)

- South of the Border
- Western Round-Up
- Monarch Comfort
- La Trattoria

Vendor List available upon request

À la carte upgrades (available for additional fees)

Ceremony Fee: \$250.00++

Morning Events are offered a 20% incentive off of the per person package

\* All package prices are per person and inclusive of all taxes and service charges

\*\*Final guest counts are due 72 hours, or 3 working days, prior to event.





[sales@monarchblackhawk.com](mailto:sales@monarchblackhawk.com)

Or call: 1-720-406-3840



**MONARCH**  
CASINO RESORT SPA • BLACK HAWK