



Private Events & Catering



MONARCH
CASINO RESORT SPA • BLACK HAWK



Welcome to Black Hawk's newest resort, ***Monarch Casino Resort Spa***. Surrounded by the beautiful Rocky Mountains, our brand new meeting and dining venues are quite impressive. Create a memorable experience for your friends, family or business colleagues that only Monarch can deliver.

Our catering menu offers breakfasts, break outs, receptions, meetings, and sit-down plated or buffet lunch and dinners, all with varying cuisines. Our team is happy to customize any menu to accommodate all of your event needs. Please contact our catering office and we will set up an appointment with our chef and catering manager to discuss your particular needs and if desired arrange a tasting of different menu options for your special event.

Contact: SALES DEPARTMENT
720.406.3848
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Start your Morning



Breakfast is the most important meal of the day and we take that very seriously. Whether you are seeking a quick, pre-meeting *Ready-Set-Go* Continental, or a sit-down plated affair of hot and hearty favorites, we will make sure you start your day off right.



Continental Breakfasts

Vail 22

- Freshly Sliced Seasonal Fruit Tray
- Assortment of Fresh Muffins, Danishes and Croissants
- Chilled Fruit Juice
- Roasted Regular and Decaffeinated Coffee
- Specialty Teas

Telluride 24

- Freshly Sliced Seasonal Fruit Tray
- Assortment of Fresh Muffins, Danishes and Croissants
- Yogurt Parfaits
- Assorted Individual Box Cereals with 2% Milk
- Chilled Fruit Juice
- Roasted Regular and Decaffeinated Coffee
- Specialty Teas

Aspen 23

- Freshly Sliced Seasonal Fruit Tray
- Assortment of Fresh Muffins, Danishes and Croissants
- Assorted Individual Box Cereals with 2% Milk
- Chilled Fruit Juice
- Roasted Regular and Decaffeinated Coffee
- Specialty Teas

Copper Mountain 24

- Freshly Sliced Seasonal Fruit Tray
- Steel Cut Oatmeal with Brown Sugar and 2% Milk
- Assortment of Fresh Muffins, Danishes and Croissants
- Chilled Fruit Juice
- Roasted Regular and Decaffeinated Coffee
- Specialty Teas

Menu is subject to service charge and sales tax.



Breakfast Enhancements

- | | |
|--|--------------|
| • Granola with Low Fat and Skim Milk | 7.50 / Guest |
| • Assorted Cereals with Low Fat and Skim Milk | 5.50 / Guest |
| • Steel Cut Oatmeal with Brown Sugar, Cinnamon, and Golden Raisins | 5.50 / Guest |
| • Liège Waffles with Warm Maple Syrup | 6.00 / Guest |
| • Cheese Blintz with Strawberry Sauce | 5.50 / Guest |
| • Yogurt Parfaits with Fresh Berries and Granola | 7.50 / Each |
| • Assorted Individual Yogurts | 5.50 / Each |
| • Bagels with Cream Cheese | 5.50 / Guest |
| • Smoked Salmon with Mini Bagels | 8.00 / Guest |
| • Cinnamon Rolls | 4.00 / Each |
| • Assorted Donuts | 3.75 / Each |
| • Scrambled Eggs | 6.50 / Guest |
| • Cholesterol-free Eggs | 7.00 / Guest |
| • Scrambled Eggs with Chorizo, Onions and Cheddar Cheese | 7.00 / Guest |
| • House-made Biscuits and Country Gravy | 5.00 / Guest |
| • Breakfast Potatoes | 4.50 / Guest |
| • Hickory Smoked Bacon | 5.50 / Guest |
| • Pork Sausage Patties | 5.50 / Guest |
| • Chicken Sausage Links | 6.00 / Guest |



Menu is subject to service charge and sales tax.



Plated Breakfast Selections

Sunrise Breakfast 23

- Hickory Smoked Bacon or Pork Sausage Patties
- Scrambled Country Fresh Eggs
- Breakfast Potatoes

Open Range Breakfast 28

- Char Grilled Ribeye Steak
- Scrambled Country Fresh Eggs
- Breakfast Potatoes

Healthy Start 25

- Chicken Link Sausage
- Scrambled Egg Whites with Spinach
- Fresh Fruit Cup

Early Sweet Tooth 25

- Three Stack Pancakes or French Toast
- Hickory Smoked Bacon or Pork Sausage Patties
- Warm Strawberry Compote and Maple Syrup
- Fresh Fruit Cup

Menu is subject to service charge and sales tax.

Breakfast Buffets

Evergreen

34

- Freshly Sliced Seasonal Fruit Tray
- Assortment of Danish and Muffins
- Hickory Smoked Bacon
- Pork Sausage Patties
- Breakfast Ham
- Scrambled Eggs
- Chorizo Scrambled Eggs
- House Made Buttermilk Biscuits
- Country Gravy
- Cheese Blintz with Vanilla Rum Sauce
- Breakfast Potatoes

Idaho Springs

31

- Freshly Sliced Seasonal Fruit Tray
- Assorted Individual Box Cereals
- Assortment of Danish and Muffins
- Hickory Smoked Bacon
- Pork Sausage Patties
- Scrambled Eggs
- House Made Buttermilk Biscuits
- Country Gravy
- Breakfast Potatoes

Menu is subject to service charge and sales tax.



Beverages

- Starbucks Coffee
Regular or Decaffeinated 90.00 / Gallon
- Assorted Hot Teas 4.50 / Packet
- Iced Tea 37.00 / Gallon
- Hot Chocolate 4.50 / Packet
- Lemonade 47.00 / Gallon
- Chilled Juices 5.00 / Each
- Specialty Bottled Waters 5.50 / Each
- Energy Drinks 5.50 / Each

Menu is subject to service charge and sales tax.



It's a long meeting. You are tired. The speaker is tired. Everyone is tired. Why not take a little break to clear the cobwebs and restore the senses?

We have designed a wide variety of menu options to offer quick, delicious refreshments that are both satisfying and easy to eat.

Take a Break

Coffee and More 11

- Regular and Decaffeinated Coffees
- Specialty Teas
- Sodas and Bottled Waters

Smoothie and Juice Bar 18

- Mixed Berry Smoothie
- Green Goddess Smoothie
- Protein Shake Smoothie
- Orange Juice
- Grapefruit Juice
- Cranberry Juice
- Bottled Waters

Power Up 16

- Fresh Whole Fruits
- Red Bull
- Assorted Starbucks Coffee Drinks
- Vitamin and Bottled Waters
- Granola and Protein Bars

Movie Theater 15

- Assorted Popcorns
- Assorted Bags of Chips
- Variety of Candy Bars
- Sodas and Bottled Waters

Ultimate Nacho & Salsa Bar 15

- Seasoned Beef or Chicken
- Corn Tortilla Chips
- Tomatoes
- Green Onions
- Cilantro
- Assorted Salsas

Take Me Out to the Ballgame 16

- Hot Dog Bar
- Peanuts and Cracker Jacks
- Sodas and Bottled Waters
- Soft Pretzels
- Mini Corndogs

Pizza, Wings & Things 18

- House Recipe Buffalo Wings
- Assorted Pizzas
- Potato Chips
- Onion Dip
- Vegetable Crudité
- Ranch and Bleu Cheese Dips
- Sodas and Bottled Waters

Farmers Market Crudité 15

- Assorted Market Vegetables
- Buttermilk Ranch Dip
- Roasted Red Pepper Hummus
- Spinach Artichoke Dip
- Assorted Crackers and Flatbreads
- Sodas and Bottled Waters

Prices listed per person based on 25 guest minimum
Menu is subject to service charge and sales tax.



Take a Break

- Assorted Candy Bars 4.50 / Each
- Granola Bars 4.50 / Each
- Energy Bars 4.75 / Each
- Assorted Donuts 3.75 / Each
- Assorted Cookies 36.00 / Dozen
- Brownies 32.00 / Dozen
- Assorted Individual Yogurts 5.50 / Each
- Whole Fresh Seasonal Fruit 4.00 / Each
- Frozen Fruit Popsicles 5.50 / Each
- Ice Cream Bars 5.50 / Each
- Warmed Pretzels with Mustard 5.00 / Each
- Individual Bags of Potato Chips 4.00 / Each
- Tortilla Chips and Salsa 4.00 / Guest
- Roasted Peanuts 22.00 / Pound
- Mixed Nuts 27.00 / Pound
- Cashews 31.00 / Pound

Menu is subject to service charge and sales tax.



Midday

Available until 2 o'clock in the afternoon, our sandwiches and salads offer the perfect option for those seeking something casual, yet delicious and filling. Sandwiches are served with a choice of housemade soup or house salad and a dessert, and our entrée salads are served with a cup of housemade soup and a dessert.



Entrée Luncheon Salads

Monarch Caesar 25

Hearts of Romaine Lettuce, Shredded Parmesan Cheese, Focaccia Croutons, Homemade Caesar Dressing. Available with Chicken (add 3) or Salmon (add 6.)

Roasted Turkey Cobb 29

Oven Roasted Turkey, Applewood Smoked Bacon, Avocado, Tomatoes, Bleu Cheese Crumbles, Hard Boiled Egg on a Bed of Crisp Romaine.

Chicken Santa Fe Salad 28

Sliced Chicken Breast, Corn, Fresh Greens, Tomatoes, Black Beans, Cilantro, Crispy Tortilla Strips and Chipotle Ranch Dressing.

Walnut and Grape Chicken Salad 28

Chicken Salad with Candied Walnuts & Grapes, Banana Walnut Bread and a Fruit Cup.

Spicy Thai Crunch Salad 28

Shredded Cabbage, Cashews, Diced Chicken Breast, Rice Noodles, Cilantro and Spicy Asian Dressing.

Chopped Antipasto Salad 27

Iceberg and Romaine Lettuces, Pepperoni, Salami, Ham, Artichokes, Kalamata Olives, Red Onions, Parmesan Cheese and Italian Dressing.

Classic Shrimp Louie 31

Garden Greens, Tiger Prawns and Hard Boiled Egg.

Menu is subject to service charge and sales tax.



Black Forest Ham 28

Swiss Cheese, Lettuce, Tomato, Stone Ground Mustard on Marble Rye

Chicken Caesar Wrap 28

Grilled Chicken Breast, Romaine Hearts, Parmigiano Reggiano, Caesar Dressing in a Spinach Tortilla Wrap

Roast Beef Melt (Served Warm) 30

Shaved Roast Beef, Onion Jam, Muenster Cheese on Ciabatta Bread

Grilled then Chilled Veggie Wrap 26

Grilled Seasonal Vegetables, Hummus Spread, Spinach in a Sun Dried Tomato Wrap

Surfin' Bird 28

Smoked Turkey Breast, Fontina Cheese, Lettuce, Tomato, Basil Aioli on a Croissant

The Hoagie 27

Turkey, Ham, Salami, Lettuce, Tomato, Red Onion, Jack Cheese, Pepperoncinis, Mayo-Mustard Spread on a Hoagie Roll. Oil and Red Wine Vinegar served on the side.

Asian Chicken Wrap 28

Grilled Chicken Breast, Crisp Vegetables including Bok Choy and Snow Peas with Cucumber Wasabi Dressing

Chicken Alfresco (Served Warm) 30

Grilled Chicken Breast, Roasted Red Pepper, Mozzarella, Garlic Aioli on Ciabatta Bread

New York Steak Sandwich (Served Warm) 34

Char Grilled New York Steak served open-face on a French Roll with Beer Battered Onion Rings

Sides (Choose One)

- Creamy Coleslaw • Potato Salad
- Old Fashioned Macaroni Salad • Fruit Cup

Menu is subject to service charge and sales tax.

Sandwiches



Midday Desserts

- Red Velvet Cake
- Chocolate Mousse Cake
- Limoncello Flute
- Mixed Berry Tart
- Grand Marnier Cheesecake
- Caramel Apple Torte
- Hazelnut Chocolate Flute



Menu is subject to service charge and sales tax.

Lunch and Dinner

Fresh, housemade and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a lunch or dinner menu showcasing the finest ingredients available. Our plated lunch and dinner entrees include your choice of housemade soup or salad, and a dessert from our bakery. Our chef-curated, themed buffets feature a wide range of choices perfect for any event. From Italian Trattoria to American Comfort or Island-inspired delights, let us take you on a culinary journey where guests can build their own plates to suit their personal tastes and appetites.

Soups

- New England Clam Chowder
- French Onion (Gruyere Crostini)
- Minestrone
- Tomato Basil
- Chicken Tortilla

Artisan Green Salad

Shredded Carrots, Sliced Cucumbers, Cherry Tomatoes, Red Onion and Choice of Dressing.

Caesar Salad

Romaine Lettuce, House-made Croutons, Parmigiano Reggiano and Creamy Caesar Dressing.

Baby Wedge Salad

Iceberg Lettuce, Crumbled Bleu Cheese, Pickled Red Onion, Crisp Bacon, Cherry Tomatoes and Bleu Cheese Dressing.

Mango and Feta Salad

Baby Spinach, Mango, Seasonal Berries, Feta Cheese and Orange Ginger Dressing.

Roasted Beet Salad

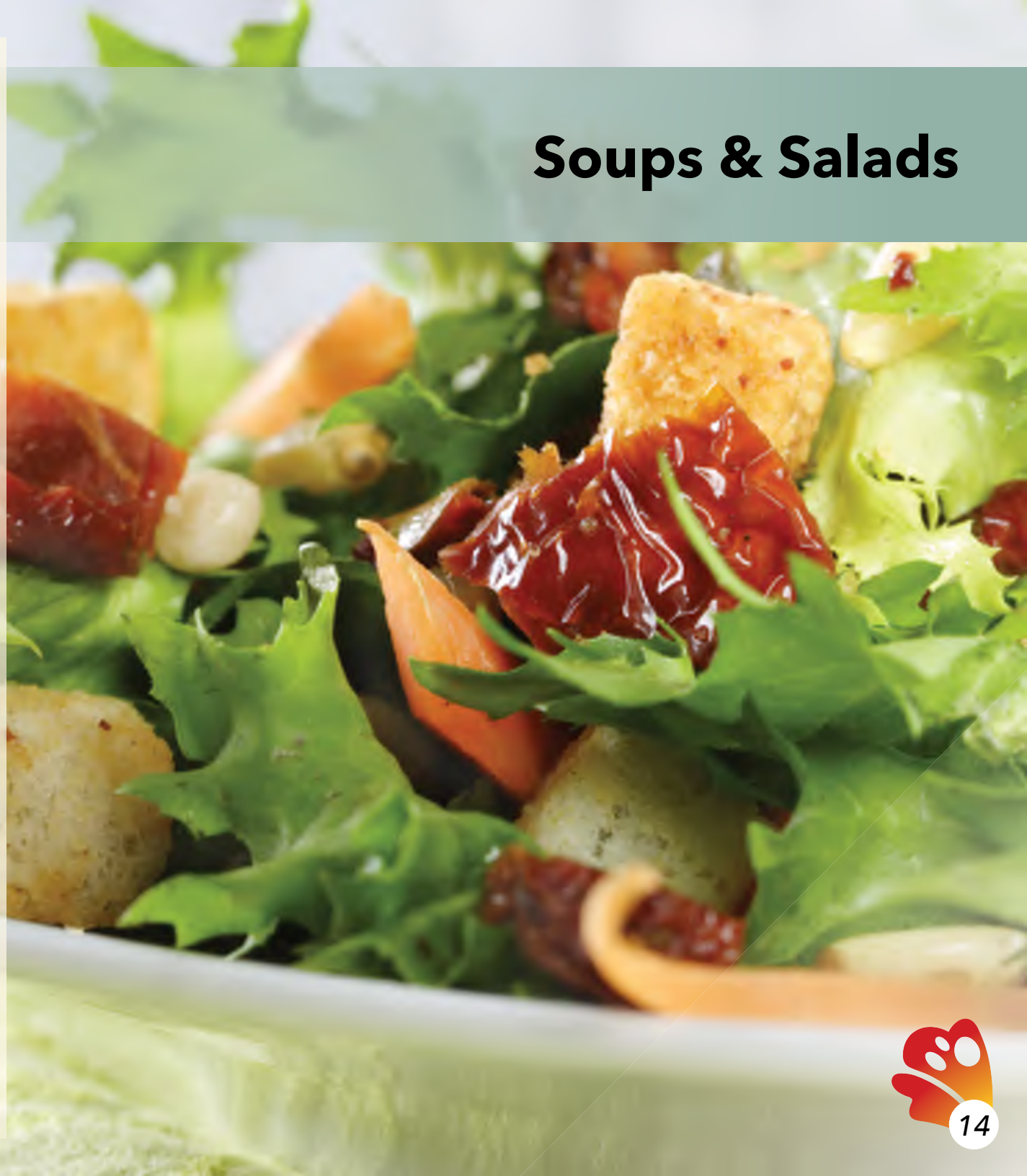
Assorted Greens, Candied Walnuts, Goat Cheese and Riesling Vinaigrette.

Apple and Pear Salad

Assorted Greens, Julienne Apple and Pears, Candied Walnuts, Cucumbers, Cherry Tomatoes and Raspberry Vinaigrette.

Menu is subject to service charge and sales tax.

Soups & Salads



Plated Entrées

Twin Filet Medallions **54**

with Roasted Potatoes and a Brandied Morel Mushroom Demi Glace

Achiote Chicken **45**

Bone-in Chicken Breast with Sweet Corn Polenta Cake, Crispy Asparagus and Achiote Spice

Pan Roasted Atlantic Salmon **50**

with Saffron Basmati Rice and Lobster Beurre Blanc

Char Grilled Ribeye Steak **55**

with Truffle Butter and Marscapone Whipped Potatoes

Scallopini of Chicken **45**

with Roasted Potatoes and Caper Berry Relish

Blackened Striped Bass **50**

with Wilted Greens, Vegetable Farro and Champagne Sauce

Breast of Chicken Forestière **47**

with a Medley of Forest Mushrooms and Wile Rice Pilaf



Menu is subject to service charge and sales tax.

Plated Entrées

Continued

Roast Pork Loin 47

with Cranberry Cornbread Stuffing, Mashed Potatoes with Natural Gravy

Shrimp Scampi 50

with Red Pepper Fettuccine, Broiled Tomato and Broccolini

Rosemary Roasted Cornish Game Hen 47

with Butter Whipped Potatoes, Baby Carrots and a natural Jus Lié

Paupiette of Petrale Sole 55

Crab Stuffed Petrale Sole with Saffron Basmati Rice and Lobster Veloute

Cabernet Braised Short Ribs 50

with Butter Whipped Potatoes, Asparagus and Au Beurre

Tropical Breast of Chicken 46

with Almond Jasmine Rice, Fresh Seasonal Vegetable Mélange and Mango Salsa

Menu is subject to service charge and sales tax.



Vegetarian Entrées

Potato Gnocchi

with Sweet Peas, Wild Mushrooms and Sherry Cream Sauce

40

Stuffed Portabella Mushroom

with Vegetable Farro and Roasted Red Pepper Creme

40

Grilled Vegetable Polenta Cakes

with Steamed Asparagus, Parmesan Roasted Tomatoes and Marinara

40

Menu is subject to service charge and sales tax.



Duet Selections

Char Grilled Filet Mignon

with Truffle Butter
paired with

64

Shrimp Scampi

with Garlic Butter and Sweet Vermouth

Pan Roasted Atlantic Salmon

with Lobster Velouté
paired with

59

Maine Lobster Ravioli

with Lobster Velouté

Char Grilled Filet Mignon

with Cabernet Demi-Glace
paired with

64

Maryland Blue Crab Cake

with Meyer Lemon Aioli

Char Grilled Lamb Chop

with Three Peppercorn Sauce
paired with

66

Char Grilled Filet Mignon

with Truffle Butter

Bone-in Chicken Breast

with Melted Leeks
paired with

58

Shrimp Scampi

with Garlic Butter and Sweet Vermouth

Char Grilled Filet Mignon

with Truffle Butter
paired with

62

Wagyu Beef Ravioli

with Porcini Cream Sauce

Seared Boneless Chicken Breast

with Citrus Beurre Blanc
paired with

58

Pan Roasted Atlantic Salmon

with Lobster Velouté

Char Grilled Filet Mignon

with Cabernet Demi-Glace
paired with

MP

Maine Lobster Tail

with Fondue Butter

Menu is subject to service charge and sales tax.

Desserts

- Bourbon Pecan Pie
- Limoncello Flute
- Chocolate Temptation Cake
- Carrot Cake
- Mile High Cheesecake
- Mixed Berry Tart
- Tiramisu Cake
- Hazelnut Chocolate Flute
- Chocolate Truffle Cheesecake

Menu is subject to service charge and sales tax.

Monarch Comfort

56

- Farmers Market Salad Bar
- Seasonal Fresh Fruit Tray
- Potato Salad
- Coleslaw
- Oven Roasted Pork Loin with Natural Gravy
- Rotisserie Chicken
- Mashed Potatoes with Brown Gravy
- Fresh Green Beans with Bacon and Onions
- Burgundy Braised Beef Pot Roast
- Creamed Corn Fresh from the Cob
- Old Fashioned Mac & Cheese

- Banana Cream Pie
- Peach Cobbler
- Rice Pudding
- Mini Pastries

The Hofbräu

58

- Farmers Market Salad Bar
- German Potato Salad
- Pickled Beets
- Noodle Salad
- Pretzel Rolls and Butter
- Beer Braised Brisket of Beef
- Grilled Assorted German Sausages with Sauerkraut
- Potato Pancakes with Sour Cream and Apple Sauce
- Cider Braised Red Cabbage
- Chicken Schnitzel with Stone Ground Mustard Sauce
- Grilled Trout
- Spätzle with Bacon, Cabbage and Onions

- Black Forest Cake
- Assorted Pies and Cobblers
- German Chocolate Cake

Buffet Selections

La Trattoria

58

- Antipasto Display
- Fresh Cut Fruit
- Caesar Salad
- Short Rib Ragù with Rigatoni in a Rustic Tomato Sauce
- Mushroom Ravioli with Porcini Cream Sauce
- Seasonal Vegetables
- Grilled Sea Bass with Olive Oil, Artichokes and Garlic
- Rosemary Roasted Potato Medley
- Pan Seared Chicken Breast with Lemon Caper Sauce

- Tiramisu
- Mini Cannolis
- Assorted Pastries

The Islander

60

- Garden Salad Bar
- Tropical Fruit Ambrosia
- Orange and Jicama Salad
- Chilled Prawns
- Kalua Pulled Pork
- Teriyaki Pineapple Chicken
- Stir Fried Vegetables
- Grilled Mahi Mahi
- Fried Rice

- Lemon Tart
- Pineapple Upside-down Cake
- Mini Pastries

Menu is subject to service charge and sales tax.



South of the Border

56

- Cactus Salad
 - Southwestern Chop Salad
 - Fresh Cut Fruit
 - Homemade Tortilla Chips
 - Chipotle Salsa
 - Salsa Verde
 - Pico de Gallo
 - Achiote Marinated Chicken
 - Pork Tamales
 - Cheese Enchiladas
 - Beef Fajitas with Roasted Peppers and Onions
 - Borracho Beans
 - South of the Border Rice
 - Flour Tortillas
-
- Tres Leches Cake
 - Churros
 - Sopapillas

Western Round-up

58

- Farmers Market Salad Bar
 - Coleslaw
 - Macaroni Salad
 - Potato Salad
 - Assorted Rolls
 - Cornbread Muffins with Chipotle Honey Butter
 - Slow Cooked BBQ Pork Ribs
 - Corn on the Cob
 - Grilled Colorado Trout
 - Ranchers Baked Beans
 - Country Fried Chicken
 - Mashed Potatoes with Sausage Gravy
-
- Apple and Cherry Pies
 - Cookies
 - Brownies

Game Feed

72

- Farmers Market Salad Bar
 - Deer Salami and Wild Boar Salami
 - Assorted Crackers with an Array of Cheeses
-
- Garlic Roasted Venison Loin with Hunter Sauce
 - Seared Muscovy Duck with Port Wine Cherry Sauce
 - Wild Rice Pilaf
 - Sautéed Foraged Mushrooms
 - Roasted Carrots and Parsnips with Local Honey
 - Wild King Salmon with Dill Beurre Blanc
 - Grilled Bison Sausage with Braised Red Cabbage
-
- Wild Berry Tarts
 - Peach Cobbler
 - Salted Caramel Budino
 - Mini Cheese Cakes

Menu is subject to service charge and sales tax.

Buffet Selections

Continued



Carving Stations

Let our chefs carve the perfect portion of roasted meat and fish for your hungry guests. From classic Roast Prime Rib of Beef and Filet of Beef Wellington, to Salmon Coulubiach and Moroccan-Spiced Beef Striploin, we have the perfect choice for your collective palate.

Carving Stations

Roast Prime Rib of Beef **600**
with Sea Salt and Black Pepper Crust, Creamy Horseradish and Au Jus.
Serves approximately 35 guests.

Glazed Bone-in Ham **420**
with Traditional Brown Sugar and Mustard Glaze. *Serves approximately 35 guests.*

Filet of Beef Wellington **470**
Choice Tenderloin wrapped in Puff Pastry with Mushroom Duxelle and Demi-Glace. *Serves approximately 18 guests.*

Garlic & Rosemary Roasted Pork Steamship **400**
with Natural Gravy. *Serves approximately 40 guests.*

Herb Crusted Rack of Lamb **80 / Rack**
Eight Bone Rack with Mint Jelly and Three Color Peppercorn Sauce.

Salmon Coulibiac **450**
Filet of Salmon, wrapped in Puff Pastry with Spinach and Mushrooms and a Dill Beurre Blanc. *Serves approximately 25 guests.*

Oven Roasted Breast of Turkey **225**
with Cranberry Relish and Natural Gravy. *Serves approximately 25 guests.*

Moroccan Spiced Beef Striploin **465**
with Tagine Infused Demi-Glace and Dates. *Serves approximately 30 guests.*

Menu is subject to service charge and sales tax.



Receptions

Our selection of hors d'oeuvres brings the heart of our kitchen into your reception in inviting snackable portions. Guests can mingle over small restaurant plates packed with an array of savory charcuterie, rich cheeses and bite-sized appetizers packed with big flavor.

Chilled Hors d'oeuvres

230

Price reflects 50 piece minimum per item.

Antipasti Skewer

with Salami and Artichoke

Bleu Cheese Mousse

with Candied Walnuts

Mini Latke

with Smoked Salmon and Lemon Chive Creme Fraiche

Bruschetta

with Fig, Prosciutto, Caramelized Onion and Balsamic Drizzle

Mini Crudité with Hummus

with Farmers Market Vegetables

Tomato Caprese Skewer

with Fresh Mozzarella, Pear Tomatoes and Chiffonade of Basil

Deviled Eggs

with Tobiko

Brie

with Pear Compote

Belgian Endive

with Curried Chicken Salad and Caramelized Walnuts

Menu is subject to service charge and sales tax.



Chilled Hors d'oeuvres

Continued

260

Price reflects 50 piece minimum per item.

Smoked Colorado Trout Rilette

with Dill Creme Fraiche in a Crostini

Bay Scallop and Shrimp Ceviche Shooters

with Mango-Lime, Tomato, Onion and Cilantro

Ahi Tuna Poke

with Edamame in a Wonton Cup

Mini Bay Shrimp Cocktail

with Peppered Vodka Cocktail Sauce

Smoked Duck

with Raspberry Jam and Micro Greens in a Crostini

Chicken Liver Mousse

with Rye Toast

Oysters on the Half Shell

with Mignonette Sauce

Smoked Salmon Mousse Cup

with Dill

Medjool Dates

with Almond and Cream Cheese Filling

Menu is subject to service charge and sales tax.



Warmed Hors d'oeuvres

235

Price reflects 50 piece minimum per item.

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

Fried Chicken Drumettes

with Chili Lime and Bleu Cheese Dip

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 and Spinach Empanadas

with Chimichurri

Chicken Potstickers

with Soy Vinaigrette

Menu is subject to service charge and sales tax.



Warmed Hors d'oeuvres

Continued

270

Price reflects 50 piece minimum per item.

Petite Crab Cake

with Roasted Red Pepper Aioli

Firecracker Shrimp

with Pineapple Chili Glaze

Pork Belly Lollipops

with Maple Bourbon Glaze

Mini Beef Wellingtons

with Horseradish Jus

Beef Satay

with Soy Dipping Sauce

Oysters Rockefeller

with Creamed Spinach and Hollandaise Sauce

New Zealand Lamb Chops

with Mint Jelly and Peppercorn Sauce

Bacon Wrapped Scallops

with Local "Tender Belly" Bacon

Mini Burgers

with Cheddar Cheese

Crab Stuffed Mushrooms

with Hollandaise Sauce

Menu is subject to service charge and sales tax.



Culinary Displays

Assorted Imported & Domestic Cheeses

- Fresh Grapes and Melons
- Assorted Whole Nuts
- Dried Fruits
- Fruit Jams
- Assorted Crackers
- Lavosh
- House Baked Bread

Antipasti

- Prosciutto Wrapped Melon
- Tomato, Garlic, Basil and Goat Cheese Spread
- Olive Tapenade, Sun Dried Tomato, Olive Oil
- Baby Mozzarella and Cherry Tomatoes
- Artichoke and Salami
- Grilled Eggplant, Roasted Red Peppers
- Cherry Peppers, Banana Peppers
- Grilled Asparagus, Italian Zucchini
- Assorted Fresh Breads and Crackers

Pacific Seafood

- Smoked Trout, Snow Crab Claws and Jumbo Prawns on Ice
- Red Onion, Capers, Egg, Lemons, Cream Cheese
- Herb Cream Cheese
- Crostini and Mini Bagels

Raw Crudité's

- Assorted Cut Vegetables
- Roasted Pepper Hummus
- Ranch and Bleu Cheese Dips
- Basil Dipping Sauce
- Bread Sticks

16 European Charcuterie and Cheeses

- Assorted Old World Cured Meats including Genoa Salami, Soppressata, Capicola, Prosciutto, Bresaola
- Assorted Cheeses including Fontina, Gorgonzola and Gruyere

Toasties, Bao Buns and Sliders

- Grilled Cheese and Tomato
- Grilled Chicken Pesto Panini
- Pulled Pork Bao Buns
- Mini All-Beef Sliders with Cheese
- Kettle Chips with Dips and Sauces

12

Fruit Display

- Fresh Seasonal Sliced Fruit
- Whole Fruit and Berries

18

15

10

Prices listed per person based on 25 guest minimum

20

10



Bar Selections

Catch up with your guests over a well-crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers.



Bar Service

Bartender Fee

175/Two Hours

Liquor and Beverages

Hosted **Non-Hosted**

• Premium Brand Drinks	14	16
• Call Brand Drinks	10	12
• Cordials	10	12
• Premium Wine	14	16
• House Wine	7	8
• Imported Beer/Micro Brews	7	8
• Domestic Beer	7	8
• Sodas and Bottled Waters	5	6
• Red Bull	6	7

Hourly Hosted Bar Service

• First Hour	19/Person	21/Person
• Additional Hours	12/Person	12/Person

	Call Brands	Premium
Vodka	• Stoli	• Ketel One/Tito's
Whiskey	• Seagram's 7	• Crown Royal
Scotch	• Johnny Red	• Chivas Regal
Bourbon	• Jim Beam	• Jack Daniel's
Gin	• Tanqueray	• Bombay Sapphire
Rum	• Bacardi/Captain Morgan	• Bacardi Select
Brandy	• Christian Brothers	• Korbel
Tequila	• Herradura Silver	• Patron
Domestic Beer	• Coors Light/Budweiser	• Bud Light
Imported Beer	• Corona	• Heineken

Menu is subject to service charge and sales tax.



Offered to groups of 30 or more guests. Beer, wine by the bottle and soda stations for smaller groups. Specialty bar revenue must exceed \$400 per bar, or client will be responsible for the difference.

Bar Service | Wines

House Selections

Sparkling Wines

- Atelie Prosecco - Italy 24
- Valdivieso Brut - Chile 28
- Korbel Brut - California 34

Mirassou - California

- Chardonnay 27
- Merlot 27
- Pinot Noir 27
- Cabernet Sauvignon 27

Josh - California

- Sauvignon Blanc 38
- Chardonnay 38
- Merlot 42
- Zinfandel 42
- Cabernet Sauvignon 42
- "Legacy" Red Blend 42

Premium Selections

Rombauer Vineyards - Napa Valley

- Chardonnay 50
- Merlot 50
- Zinfandel 50
- Cabernet Sauvignon 89

Duckhorn Vineyards - Napa Valley

- Sauvignon Blanc 52
- Chardonnay 60
- Merlot 60

Groth Vineyards - Napa Valley

- Sauvignon Blanc 48
- Chardonnay 50
- Cabernet Sauvignon 89

Orin Swift - California

- "Mannequin" Chardonnay 58
- "Slander" Pinto Noir 85
- "Palermo" Cabernet Sauvignon 79
- "Abstract" Red Blend 60

Menu is subject to service charge and sales tax.

Monarch Casino Resort Spa is proud to offer an extensive wine collection. The Sommelier would be delighted to pair the perfect wines for your event based on your budget.



Bar Service | Specialty

Coffee and Cordial Bar **Hosted - 8/Drink** **Non-Hosted - 9/Drink**

Hot Minty Kiss

Hot Coffee, White Crème de Menthe and Bailey's Irish Cream.

Heavenly Delight

Butterscotch Schnapps, Kahlua, Hot Coffee and Milk.

Cloud 9

Hot Coffee, Bailey's Irish Cream, Frangelico Hazelnut Liqueur and Whipped Cream.

Irish Coffee

Hot Coffee with Irish Whiskey and Sugar.

Traditional Bailey's Coffee

Hot Coffee and Bailey's Irish Cream.

Dreamy Chocolate Winter

Hot Coffee, Kahlua and Amaretto, topped with Whipped Cream and Chocolate Shavings.

Martini Bar

Hosted - 8/Drink **Non-Hosted - 9/Drink**

- Classic
- Key Lime
- Lemon Drop
- Green Apple
- Cosmopolitan
- Godiva Chocolate

Bloody Mary Bar

Hosted - 8/Drink **Non-Hosted - 9/Drink**

Build your own Bloody Mary using an array of Mixers, Vegetables and Condiments including: Tomato & Clamato Juice, Celery, Olives, Limes, String Beans, Asparagus, Spices, Horseradish, Tabasco Sauce and Worcestershire Sauce.

Menu is subject to service charge and sales tax.

Offered to groups of 30 or more guests. Beer, wine by the bottle and soda stations for smaller groups. Specialty bar revenue must exceed \$350 per bar, or client will be responsible for the difference.



Audio Visual Services

Rental charges are per item, per room, per eight hour day. Upon request, Monarch Casino Resort Spa will provide one complimentary podium with wireless microphone per event. Service orders for power drops are non-refundable seven business days prior to event. Equipment rentals must be canceled with your Catering Specialist no less than two business days prior to the event.

Please consult with our Catering Specialist for other audio visual needs.

Audio Equipment

Additional Standing Podium	50
Tabletop Podium	25
Wireless Headset or Lapel Microphone	100
Wireless Handheld Microphone	100
Patch Client Equipment into Overhead Sound Systems	25
Mixer (Required for three or more devices)	60

Video Equipment

Video Camera and Operator (2 hour minimum)	200/hour
Video Camera (HD)	400
Video Switcher	300

Lighting

Concert Lighting System	Per Event
Dance Floor Lighting	Per Event
Stage Wash	Per Event
Follow Spot Light with AV Tech (2 hour minimum)	100/hour
Lighting Panel Control	100

Staging and Dance Floors

Staging (6' x 8' Risers)	50/Riser
Dance Floor (Up to 75 guests)	150
Dance Floor (Up to 150 guests)	300
Dance Floor (250+ guests)	500

Telephone and Internet Services

High Speed Internet Line (3 up, 3 down)	150
Long Distance Line (Outgoing Only)	100
Long Distance Line (Incoming Dedicated)	150
Analog Phone Line (Local and 800 calls)	50
Speaker Phone - Polycom Conference	75
Phone - Standard	35
Video Conferencing	1,500

Projectors and Screens

Laser Projector Package (power cords and screens included)	300
113" Dropdown Screen	50
HDMI/VGA Cable	25

Miscellaneous

Easel	15
Flip Chart	50
Samsung Electronic Flip White Board	30
Wireless Laptop Universal Remote	30
Audio Visual Technician	75/hour
Laptop (MS Word, Excel and Powerpoint included)	300
Extension Cord and Power Strip	25
Laser Pointer	40
Chandelier	Small 75 Large 100
Crystal Columns	50