



KIMPTON HOTEL
MONACO
PITTSBURGH

PRICING

SUGGESTED EVENING TIMELINE

5:30pm Ceremony in Sofia Ballroom
6:00pm Cocktail hour on our Rialto and Emperor Rooftop
7:00pm Dinner in Sheffield Ballroom
8:30pm Dance the night away
9:30pm Pittsburgh cookie table in Sofia Ballroom

PACKAGES INCLUDE

Five-hour open bar (upgrade | extensions available)
Passed hors d'oeuvres | stationed display
Three-course dinner (with your incoming wedding cake)
Coffee station with your cookie table
House linen (upgrades | overlays available)
*Additional inclusions vary with packages

STARTING PACKAGE PRICES

- ❖ \$179 Royal, per person
- ❖ \$199 King, per person
- ❖ \$229 Emperor, per person

FINE PRINT

All packages are pre-selected
Exclusive of all applicable fees, sales tax and service fees (8% administrative fee, 15% gratuity)
Pricing varies depending on selections
*Wedding suite is complimentary with full minimum in ballroom wing

WEDDING DETAILS

Guests, maximum	200
Food & Beverage Minimum	\$20,000 Friday, Sunday Dates and Off Season (January-March) \$26,000, Saturday Dates \$30,000, Premium Dates*
Ceremony Fee *seating for up to 180	\$1,500
Rooftop Rental	\$5,000
State Tax	7%
Service Charge	23%

*Memorial Day Weekend, Labor Day Weekend, New Years Eve, Saturdays in June and September

STANDARD DEPOSIT SCHEDULE

Upon Contract Signing	25% of food and beverage minimum
6 Months Prior to Event	50% of remaining minimum
3 Months Prior to Event	50% of remaining minimum
7 Days Prior to Event	Remaining Balance Due

FINAL GUEST COUNT

Final Guest Count with Hotel Monaco Spreadsheet	Due 1 week prior to wedding
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PERKS CUSTOMIZED FOR YOU:

1. *Complimentary one-night stay in upgraded suite for the newlyweds
2. Waived cookie plating and cake cutting and plating fees
3. Complimentary private cocktail hour space for the wedding party
4. Complimentary customized menu tasting



[Check out "Real Weddings" at The Hotel Monaco!](#)

PHOTOS



FREQUENTLY ASKED

MENU TASTING

Complimentary Menu Tasting for up to four people, scheduled Wednesday – Friday between 12:00pm and 4:00pm. Menu tasting will include salads and plated entrees. Wine within package will be available. Specialty cocktails, upgraded wine selections, vegetarian options, late-night snacks, stations, additional menu items or other personalized requests may be included in your tasting at additional costs.

MENUS – LET’S MAKE IT PERSONAL!

Dietary restrictions may be accommodated upon request if notified in advance—vegetarian, vegan, allergies, kosher and more. Customizations to package options can be determined with your Catering Manager as you move along in the planning process. We take allergies very seriously. It is the Group’s responsibility to notify the Hotel of the guest’s name, seating location and known allergy restrictions in advance of the event.

ADDITIONAL MEALS

Vendor meals are available for \$50 per person. Dietary restrictions will be accommodated, chef’s choice entrée.

Children’s meals are available for \$50 per child, one menu option for all children. For those aged 12-20, we provide an underage bar package for, \$25 per person. We consider a child to be 12 years of age or younger and there will be no charge for children under 2 years old.

WEDDING CAKE AND COOKIE TABLE

While we do not provide wedding cakes, we would be happy to assist you in locating a bakery that specializes in wedding cakes. The cookie table is a treasured Pittsburgh tradition! Our staff will be happy to display your cookies on a variety of platters at various elevations for a spectacular presentation. Bring us all of your cookies by the day prior to your wedding or sooner, we will take care of the rest!

GUEST ROOM BLOCK

We are happy to offer both a courtesy block with 15 guest rooms per night or a guaranteed block with 16-30 guest rooms per night. The average guest room rate is \$209 per night. We would be happy to connect you with a member of our sales team to get this started for you!

GIFT BAGS & DELIVERIES

Your welcome letters will be handed out at the Front Desk complimentary. Your gift bags will be delivered to guest rooms between 4pm and 6pm for a fee of \$3 per room. This fee will be charged to the Master Account, the credit card authorization on file. Hotel must be notified of welcome letters and gift bag delivery request at least **four week** prior to date of arrival.

PARKING

Valet parking is \$42 per vehicle with in + out privileges for up to 24 hours. Event valet parking is offered based upon availability ranging from \$15-\$28. Self-parking options are located nearby – feel free to ask for recommendations!

BARTENDERS

One bartender is required per every 75 guests at your event with bar service for up to 5 hours, \$175 charge per bartender. Additional labor charges may apply for services requested, including but not limited to extra bartenders, cashier fees for cash bar options or bar time extensions.

WEDDING WEEKEND

We have a large variety of private event spaces, including our Rialto Suite and rooftop with stunning city views. We would love to curate a one-of-a-kind wedding weekend for you and your guests with our James Beard Nominated Executive Chef, Dave Racicot. We love rehearsal dinners, welcome parties and brunches!



FREQUENTLY ASKED

CAN WE TAKE PHOTOS AROUND THE HOTEL?

We are delighted to be the back-drop for your wedding imagery! The following policies are universal for all image requests at the Hotel and we ask that you share these directly with your event photographer:

- Staff will be present but are not available for photography assistance.
- These are public areas for our Hotel guests and we require that no guests be photographed or disrupted.
- The movement or removal of furniture is not permitted under any circumstance, in any space.
- Photographer to hold liability insurance should there be any property damage.

Living Room and Main Staircase:

Complimentary for in-house weddings. We ask that you finish prior to 4:30pm for setup for our nightly Wine Hour.

Juliet Balcony:

Complimentary for in-house weddings. We recommend this area for the most picturesque first looks!

Rooftop and Rialto Suite, Weather Permitting:

Complimentary for in-house weddings. Please check with your Catering Manager to arrange a time to use this space on your wedding day.

Meeting Space Wing:

Complimentary for in-house weddings. We recommend taking fun photos on our green chaise lounge.

WEDDING COORDINATION

At the Kimpton Hotel Monaco, a Catering Manager will work with you on the following to ensure fantastic celebration! We strongly encourage and recommend the use of a wedding planner or a day-of coordinator.

Pre-Planning:

Coordinate your menu tasting 4-6 months prior to your wedding.

Be a consultant for all items relating to food and beverage to finalize Event Orders.

Create room layouts and overall venue logistics.

Confirm timeline, vendor list, diagram, and final menu within 3 months prior to wedding date.

Review of deposits, receipts and event billing.

Inform vendors of the proper load in procedure.

Day of Event:

We will happily set up your personalized details—card box, escort cards and any other items. Our team is not responsible for assembling any items brought in or setting up centerpiece décor.

We will be on-site to help direct your guests to their seats when the door opens. Your Catering Manager will typically leave after the main entrée has been served.

Our Banquet Manager will be on-site for the duration to ensure a flawless event for you and your guests. He/she will also help pack up any of the items you brought in for set-up.



STYLE + MOOD





What's Included?

Royal: \$179

Choice of Four Hors D'oeuvres
and One Reception Display

Five Hours Falcon Open Bar

Custom Two-Course Dinner

Complimentary Cake Cutting and
Cookie Plating

*Complimentary Suite for
The Newlyweds with Parking

Floor-Length Linens

Reduced Room Rate for your
Guests

King: \$199

Choice of Five Hors D'oeuvres
and One Reception Display

Five Hours Hawk Open Bar

Custom Two-Course Dinner

Wine Service with Dinner

Complimentary Cake Cutting
and Cookie Plating

*Complimentary Suite for
The Newlyweds with Parking

Floor-Length Linens

Reduced Room Rate for your
Guests

Emperor: \$229

Choice of Six Hors D'oeuvres
and Two Reception Displays

Five Hours Eagle Open Bar

Custom Two-Course Dinner

Commoner Wine Service with
Dinner

Champagne Toast

Complimentary Cake Cutting
and Cookie Plating

*Complimentary Suite for
The Newlyweds with Parking

Floor-Length Linens

Reduced Room Rate for your
Guests

**We're here to make every moment truly your own. Not seeing 'you' in our packages, please tell us what you want!
Brunch wedding, cocktail style, station dinner, the options are endless and we're here to help!**



Butler Passed Hors D'oeuvres

HOT HORS D'OEUVRES

Bacon Wrapped Scallops, Vanilla Miso Glaze*

Bacon Wrapped Stuffed Date, Manchego Cheese, Maple Glaze

Beef Wellington, Horseradish Cream

Maryland Style Crab Cake, Caper Aioli*

Vegetable Spring Roll, Chili Soy Sauce

Four Cheese Arancini, Tomato Basil Jam

Artichoke Beignets

Lamb Chop, Dijon Breadcrumbs*

Buffalo Chicken Spring Roll, Fancy Ranch

Spanakopita

CHILLED HORS D'OEUVRES

Lobster Salad, Chive, Crème Fraiche, Lemon*

Poached Shrimp Cocktail*

Goat Cheese, Red Onion, Marmalade, Petite Chox Puff

Smoked Salmon Tartare, Citrus Cream, Salmon Caviar*

Parmesan Custard, Sundried Tomato Caponata Tartlet

Beef Tartare, Horseradish Cream Crostini

Mushroom and Brie Toast

Maine Crab Salad, Lemon Curd Tartlet

Compressed Pineapple, Lime, Coconut Shell

Truffle Ricotta, Sweet Pea, Truffle Vinaigrette

**Denotes an upcharge per person*

All menus are subject to tax, administrative fee and gratuity. All prices are subject to change.



Displays

ANTIPASTO DISPLAY

Chef's Selection of Cured Meats
And Cheeses
Cornichons, Pickled Peppers and Onions
Artichokes a la Grecque
Marinated Olives
—
House-Made Focaccia, Crostini
and Everything Flat Bread

SEASONAL FRESH FRUIT

Chef's Selection of Fresh Sliced Fruit,
Stone Fruit and Mixed Berries
—
Maple Whipped Cream Cheese
and Aged Balsamic

CHARCUTERIE BOARD

Chef's Selection of
Domestic and Imported Cured Meats
—
Stone Ground Mustard, Pickles, Peppers,
Crostini and Bread Sticks

CHEF'S CHEESE BOARD

Chef's Selection of Local Cheeses
Seasonal Jam, Roasted Spanish Almonds,
Local Honey, Grapes
—
Assortment of Crostini, Crackers,
and Bread Sticks

ARTISAN BREAD

Rosemary Garlic Olive Oil
Garlic Mojo Oil, Whipped Boursin,
Whipped Fine Herb Butter,
Basil Walnut Pesto
House-Made Hummus
—
Assortment of Bread, Baguette, Crostini
and Everything Flatbread

SEASONAL CRUDITE

Chef's Selection of Seasonal Vegetables
and Grilled Vegetables
—
House-Made Hummus and Fancy Ranch



Cocktail Hour – Enhanced

Enhanced displays are not included in the wedding packages and are for receptions only, based on final guest count.

There is a \$150 attendant fee per chef attendant, per hour (one chef attendant for every 50 guests)

RAW BAR DISPLAY

Oyster, Shrimp, Crab Claw, King Crab Legs,
Calamari Salad, Smoked Salmon, Crab Salad, Tartar,
Ceviche, Caviar, Smoked Trout, Mussels and Peppers,
Clams, Lobster Claw, Sashimi
Market Price, per piece

DISPLAY ENHANCEMENTS

Add to any display selection with your package, pricing per person

Artisan Cheese Selection

Baked Camembert with Cherry Preserves,
Baked Feta with Olives, Local Honey
Served with Crostini and Bread Sticks
\$8 per person

Gourmet Cured Meats

Served with Mustards, Pickles, Peppers
Crostini and Bread Sticks
\$10 per person

Seasonal Fresh Fruit

Chef's Selection of Seasonal Fruit
Served with Honey Cream Cheese
\$6 per person

CARVING STATIONS

Chef Attendant Required

Beef Tenderloin

Serves 20
Horseradish Aioli
\$500

Salmon Wellington

Serves 20
Whole Grain Mustard
\$350

Elysian Fields Leg of Lamb

Serves 25
Garlic Aioli, Fresh Chimichurri
\$300

Cured Roasted Pork Belly

Serves 25
Honey Garlic Sauce
\$275



Plated Dinner – Enhanced Starters

SOUP

Smoked Corn and Bacon

\$8 per person

Roasted Tomato

Olive Oil, Basil

\$8 per person

Cream of Mushroom

Pedro Jimenez Sherry, Chive Chantilly

\$8 per person

Potato and Cheddar

Tillamook Cheddar

\$8 per person

Seasonal Selections

Spring and Summer

Asparagus Soup, Lump Blue Crab

Chilled Cucumber Soup with Yogurt and Mint

\$9 per person

Fall and Winter

Smoked Calm Chowder, Thyme, Dill and Fancy Ritz Crackers

Roasted Chestnut Soup, Spiced Poached Pear, Crème Fresh

\$9 per person

APPETIZER

Beef Carpaccio

Aged Balsamic, Fig, Arugula

\$14 per person

Jumbo Lump Crab Cake

Fennel, Dill, Grain Mustard Butter Sauce

\$14 per person

Smoked Oysters

Toasted Grains, Creamed Spinach, Uni Egg Yolk Sauce

\$16 per person

Fresh Rigatoni

Short Rib Bolognese

\$10 per person

Champagne Risotto

Peas and Mushrooms

\$12 per person

Orecchiette with Alfredo and Basil Pesto

\$12 per person



Plated Dinner – Salads

Served with Organic Caffè Vita Coffee, & Mighty Leaf Organic Hot & Iced Tea

SALAD

Little Gem Caesar

Fennel Breadcrumb, Aged Parmesan, Anchovy Dressing

Mixed Greens

Heirloom Cherry Tomato, English Cucumber, Shaved Red Onion, Red Wine Vinaigrette

Butter Lettuce

Candied Walnut, Roquefort Bleu Cheese, Vanilla White Grape Dressing

The Commoner Radicchio

Fried Garlic and Shallot, Red Verjus Dressing

The Commoner Wedge

Bacon Crumble, Fennel Breadcrumb, Fried Shallot, Garlic, Fancy Ranch

Heirloom Cherry Tomato and Burrata

Petite Basil, Black Truffle Vinaigrette

Roasted Beet

Roquefort Bleu Cheese, Candied Walnuts, Blackberry

Salad Enhancements

Parmesan Crisp, Parmesan and Fennel Bread Sticks

Blue Crab Salad with Meyer Lemon Dressing

Artisan Bread with Homemade Cultured Butter and Sea Salt

priced per person, prices vary



Plated Dinner – Entrées

*Please select three entrées from your chosen package
If you would like to mix entrées from more than one package, the highest-priced package will prevail*

Royal

\$179 per person

Braised Short Rib

Roasted Maitake Mushroom and Shallot
Robuchon Potatoes, Port Wine Glaze

Pan Roasted Beef Sirloin

Garlic Potato Puree, Baby Vegetables
Caramelized Shallot Jus

Citrus and Herb Chicken Breast

Parmesan Risotto with Baby Vegetables
Lemon Thyme Jus

Sautéed Arctic Salmon

Baby Potatoes, Seasonal Vegetable
Tarragon Butter Sauce

Asiago Tortellini

Tomato Pomodoro, Parmigiano Reggiano,
Aged Balsamic

King

\$199 per person

Grilled New York Strip

Champagne Risotto, French Beans,
Shiitake Mushrooms, Truffle Jus

Pan Roasted Beef Sirloin

Garlic Potato Puree, Baby Vegetables
Caramelized Shallot Jus

Chamomile Chicken Breast

Fried Potato Gnocchi, Buttered Leeks,
Grain Mustard Cream Sauce

Casco Bay Halibut

Saffron Potatoes, Seasonal Vegetable,
Tomato Bouillabaisse

Roasted Cauliflower

Chickpea Hummus,
Cumin Honey Glaze

Emperor

\$229 per person

Grass Fed Grilled Filet Mignon

Confit Potatoes, Roasted Mushrooms,
French Beans, Truffle Jus

Slow Roasted Elysian Fields Lamb Loin

Roasted Eggplant Capponata,
Roasted Red Pepper Pepper Jus

Mushroom Stuffed Chicken Breast

Risotto of Toasted Grains, Manchego
Cheese, Fine Herb Butter, Truffle Jus

Casco Bay Halibut

Baby Potatoes, Seasonal Vegetable
Shellfish Butter Sauce

Grilled Maitake Mushroom

Cassoulet, Fennel Breadcrumb

Entree Enhancements

Upgrade to a duo plate option of chicken and beef or seafood and beef
Additional cost per person, options available upon request

All menus are subject to tax, administrative fee and gratuity. All prices are subject to change.



Keep the Party Going

Tater Tot Bar

Cheese Fondue, Ketchup,
Fancy Ranch, Sour Cream, Salsa
Bacon, Tomatoes, Jalapeno

—
Per Person, \$10

French Fry

Shoestring and Sweet Potato Fries
Seasoning: Ranch, Truffle Salt, Cajun
Toppings: Garlic Aioli, Cheese Fondue, Malt
Vinegar, Fancy Ranch, Ketchup

—
Per Person, \$9

Wings

Mild, Hot, Dry Rub, Garlic Parmesan

—
Per Dozen, \$40

Build Your Own

Truffle Popcorn, Grilled Cheese,
Mac and Cheese, Onion Rings,
Pickle-Brined Chicken Tenders,
Focaccia Flatbread,
Mozzarella Sticks,
Commoner Shoestring Fries

—
Two Selections, \$14

Three Selections, \$17

Four Selections, \$20

Pretzel

Warm Pretzels
Cinnamon Sugar, Truffle Salt,
Beer Cheese, Nutella
Whole Grain Mustard

—
Per Person, \$10

Focaccia Flatbread

Pepperoni, Margherita, Buffalo Chicken,
Supreme or The Commoner

—
Per Person, \$12
select two options

Mini Bites

Mini Pigs in a Blanket, Chicken Quesadilla,
Beef Empanada, Korean Steak Taco
or Mac and Cheese Bite

—
Per Person, \$15
select three options



Sweet Endings

Each option is completely customizable

Press House Espresso Cart

Customized Selection of Coffee, Espresso Drinks, Lattes and Iced Coffees

—
See Catering Manager for Pricing

millie's

Ice Cream Truck, Sundae Bar, Ice Cream Sandwiches and So Much More!

—
See Catering Manager for Pricing

Sorbet Cocktails

Raspberry Rose, Pomegranate Champagne or Sparkling Mango

—
\$16 each

Cookie Table Enhancements

Citrus Panna Cotta, Macaroons, Milk Bar Store Truffles, Mini Cheesecake, Tiramisu

—
\$60 per dozen

'Cookie Table' Cocktail

Everyone's Favorite Sugar Cookie Flavor with a Cocktail Kick!

—
\$18 per drink OR \$400 for a batch of 25



Wedding Bar Packages

THE FALCON

Royal

Smirnoff Vodka, Beefeater Gin, Bacardi Rum,
El Jimador Blanco Tequila, Dewar's White Label Scotch,
Evan Williams Black Bourbon, Jim Beam Rye

-

House

Chardonnay and Cabernet Sauvignon

-

Bud Light, Lagunitas, Dog Fish Head 60 Minute
Stella Artois, Modelo, 1 Local Brew

-

Assorted Coca-Cola Sodas
Sparkling & Still Bottled Water
Assorted Mixers

Additional Hour of Bar: \$8 per person

THE HAWK

King

Grey Goose Vodka, The Botanist Gin,
Plantation Rum, Herradura Blanco Tequila, Elijah Craig
Whiskey, George Dickel Rye, Tullamore D.E.W.

Irish Whiskey

-

The Commoner

Chardonnay and Cabernet Sauvignon

Domaine Ste. Michelle Sparkling

House Select

Select One: Pinot Grigio OR Sauvignon Blanc

-

Bud Light, Lagunitas, Dog Fish Head 60 Minute
Stella Artois, Modelo, 1 Local Brew

-

Assorted Coca-Cola Sodas
Sparkling & Still Bottled Water
Assorted Mixers

Upgrade from Tier One: \$6 per person
Additional Hour of Bar: \$10 per person

All menus are subject to tax, administrative fee and gratuity. All prices are subject to change.

Bartender fee - \$1.50 per 75 guests



Wedding Bar Packages

THE EAGLE

Emperor

Tito's Vodka, Tanqueray Gin, Appleton Estate
Rum, Patron Silver Tequila, Maker's Mark Bourbon,
Wild Turkey Rye, Chivas Regal 21, Tullamore D.E.W
Irish Whiskey

—

The Commoner

Chardonnay and Cabernet Sauvignon
Domaine Ste. Michelle Sparkling
House Signature

Select One: Pinot Grigio, Sauvignon Blanc OR Rosé

—

Bud Light, Lagunitas, Dog Fish Head 60 Minute
Stella Artois, Modelo, 2 Local Brew

—

Assorted Coca-Cola Sodas
Sparkling & Still Bottled Water
Assorted Mixers

Upgrade from Tier One: \$12 per person

Upgrade from Tier Two: \$6 per person

Additional Hour of Bar: \$12 per person

Signature Drinks

The Night Is Ours

A modern twist to your something blue! An elderflower liquor paired with a citrus brandy is a light, sweetly floral with notes of pear and passionfruit topped with prosecco.

Prosecco, St. Germain and Crème de Violette finished with a Lemon

White Wedding

The Commoner's twist on a crowd favorite, Negroni! A herby and dark fruit flavor sets this cocktail at the top of our list!

Dry Gin, Dolin Blanc, Bonal finished with a Fresh Lemon Peel

Passionate Kiss Paloma

The most popular tequila cocktail in Mexico, La Paloma is named after a popular folk song "The Dove" from the 1860s. Blanco tequila with freshly squeezed grapefruit and lime juice and agave to bring out the sweetness of the citrus.

Blanco Tequila, Fresh Grapefruit Juice, Lime Juice, Agave finished with Grapefruit

\$16 per drink OR \$375 for a batch of 25

Sold on Consumption