



KIMPTONHOTELS.COM

Hotel Monaco Baltimore



Wedding Menu



A KIMPTON HOTEL

Hotel Monaco Baltimore

2 North Charles Street
Baltimore, MD 21201

P: (443) 692 6170

F: (443) 692 6171

Monaco-baltimore.com

Nelle Somerville

Wedding Specialist

P(443)692 6732

nelle.somerville@hotelmonaco.com

KIMPTON[®]
hotels & restaurants

Unique Weddings at the Hotel Monaco Baltimore

Looking for a unique, historic and modern venue with a great vibe? You're looking for the Hotel Monaco Baltimore. It's apparent the moment you walk in the door and see the historic marble staircases and stained glass Tiffany windows. It's apparent in our cozy and stylish Living Room at Wine Hour. Everywhere you look, you realize there is no place else like the Hotel Monaco Baltimore and that suits you. You're unique. We're unique. It's a perfect fit. Design your wedding menu with the help of our award winning chef's featuring local and seasonal ingredients to create a custom menu that's all about you.

Bliss package

What's included

\$135 per person

Your package includes:

Cocktail hour

One hour of select brand open bar
with a custom designed signature cocktail
Four butler-passed hors d'oeuvres
Two culinary displays

Dinner service (plated or buffet)

Three course dinner that includes a custom
Charm City Cakes wedding cake for dessert.
Three additional hours for your select brand open bar
Red and white wine service with dinner
Champagne toast
Freshly brewed organic coffee & teas

Our Package also includes

Private chef consultation for two

Dance floor and dining tables

House linen and napkins

Votive candles to enhance your floral arrangements

Complimentary bartenders (one bartender per 75 guests)

Complimentary suite for the newlyweds on the evening of the event

Special rates for your guests' overnight accommodations

Private menu tasting for up to four people

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

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee, 6% state sales tax and 9% alcohol tax. Please advise catering of any food allergies prior to event.

Unique Weddings at the Hotel Monaco Baltimore

Looking for a unique, historic and modern venue with a great vibe? You're looking for the Hotel Monaco Baltimore. It's apparent the moment you walk in the door and see the historic marble staircases and stained glass Tiffany windows. It's apparent in our cozy and stylish Living Room at Wine Hour. Everywhere you look, you realize there is no place else like the Hotel Monaco Baltimore and that suits you. You're unique. We're unique. It's a perfect fit. Design your wedding menu with the help of our award winning chef's featuring local and seasonal ingredients to create a custom menu that's all about you.

Indulgence Package

What's included

\$165 per person

Your package includes:

Cocktail hour

One hour of deluxe brand open bar

Six butler-passed hors d'oeuvres per person

Two culinary displays

Dinner service or stations

Three Course Dinner that includes a custom Charm City

Cakes wedding cake for dessert.

Four additional hours for your deluxe brand open bar

With red and white wine service with dinner

Champagne toast

Freshly brewed organic coffee and teas

Our Package also includes:

Private chef consultation for two

Chavari chairs with cushion, color of your choice

Selection of designer floor length linen, and napkins

Votive candles to enhance your floral arrangements

Private menu tasting for up to four people

Dance floor and dining tables

Complimentary bartenders (1 bartender per 75 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

Menu pricing subject to **change**. All food and beverage charges shall be subject to a **14% gratuity** and a 8% administrative fee, 6% state sales tax and 9% alcohol tax. Please advise catering of any food allergies prior to event

Hors d'oeuvres

Smoked salmon with dollop of crème fraiche and caviar, in waffle cone

Maryland crab salad with herbs on crostini

Snapper ceviche

Beef tartare, egg yolk mousse, peppercress

Oyster shooters with old bay bloody mary sauce

Curried duck confit on crostini

Spicy strawberry gazpacho shooter (seasonal)

Smoked duck and sauerkraut on cocktail rye

Bruschetta trio with tapenade, eggplant caviar and tomato basil salsa

Tuna tartare with chili, avocado and caviar

Candied bacon deviled eggs

Chocolate covered bacon

Tomato, mozzarella and basil on caprese skewers

Endive with goat cheese and walnuts

Traditional maryland mini crab cakes

Arancini stuffed with prosciutto and mozzarella

Marinated vegetable crostini with boursin

Crisp polenta round with pesto and pine nuts

Smoked beef tenderloin with onion jam

Jumbo shrimp shooter with tomatillo cocktail sauce

Inspired Real Wedding Menus from Chef Consultations

John and Jesse

Salad

Summer Roasted Vegetable Salad. BBQ toasted Pumpkin Seeds with Honey Cider Vinaigrette

Entree

Crispy Skin Duck Confit, Forbidden Rice, Corn Purée, Marinated Cherries

Braised Short Rib, English Pea Purée, Summer Vegetable Medley, Pickled Pearl Onion, Natural Jus

Charm City Cakes Wedding Cake

Red Velvet Cake

Claire and Mike

Salad

Roasted Beets, Grapefruit, Arugula, Candied Pecans, Midnight Moon Goat Cheese, Banyuls Dressing

Dual Entree

B liner Snapper with Roasted Mushrooms, Citrus Buerre Blanc, Sweet Potato and Chipotle Pepper Purée

Creekstone Farms Herb Crusted Roast Beef House Made Worcestershire, Aligot Potatoes And Roasted Cauliflower

Wedding Cake

Carrot Cake With Coconut Cream Filling, No Icing, Caramel Drizzle

Maria and Nina

Salad

Baby Spinach, Grape Tomatoes, Pickled Red Onion, Hard Boiled Egg Crumbles, Leidy's Bacon and Bacon-Mustard Vinaigrette

Entrees

Tandori Salmon , Sautéed Baby Carrots with Curry and Cumin, Basmati Rice

Blue Cheese Glazed Filet Mignon atop Smoked Sweet Potato Purée with Rainbow Chard, Glazed Carrot and Marrow Butter

Wedding cake

Chocolate Mint, Chocolate Cake Mint Buttercream Topping

Bar Options

SELECT BRANDS BAR PACKAGE

Smirnoff Vodka
Beefeater Gin
Wild Turkey Bourbon
Jack Daniels Whiskey
Dewar's Scotch
Cruzan Rum
Espolon Tequila
Domestic and Imported Beers
House Wines
Assorted Soft Drinks and Juices

TOP SHELF BAR PACKAGE

Absolut Vodka
Tanqueray Gin
Makers Mark Bourbon
Jack Daniel's Whiskey
Johnnie Walker Black Scotch
Flor De Cana Rum
Cuervo 1800 Silver Tequila
Domestic and Imported Beers
House Wines
Assorted Soft Drinks and Juices

Please consult your wedding specialist if you would like to consider an alternative bar option.

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee, 6% state sales tax and 9% alcohol tax. Please advise catering of any food allergies prior to event

Fun Enhancements

Bar Enhancements

Bubble Bar

Bellini, Pomegranate Mimosa, French 75
and St. Germaine Bubbly

\$12 per person

Martini Bar

Selection of Classic, Cosmopolitan, Strawberry,
Lemon Drop, Dirty and Pomegranate

\$18 per person

Late Night Nibbles and Noshes

Oreo Cookies and milk shooters 4.00 each

Mini Milkshakes 3.00 each

Beef, buffalo chicken or pulled pork sliders 4.00 each

Mini grilled cheese 3.00 each

Pigs in a blanket 3.00 each

Rice crispy lollipop treats 3.00 each

Mac n" cheese demitasse 4.00 each

Please consult your wedding specialist if you would like to consider an alternative bar option.

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee, 6% state sales tax and 9% alcohol tax. Please advise catering of any food allergies prior to event