

Hotel Monaco Philadelphia



Wedding Menu



Hotel Monaco Philadelphia

433 Chestnut Street

Philadelphia, PA 19106

P: (215) 925-2111

F: (267) 386-9439

Monaco-Philadelphia.com



Congratulations!

This is an exciting time in your life – you’ve said ‘yes’ and now you’re ready to find the perfect place to say ‘I do!’ Located in the nation’s most historic square mile, Kimpton’s Hotel Monaco Philadelphia features classic, timeless architecture alongside bold, modern and whimsical designs – the perfect setting for your big day as you honor your past and celebrate your future. Not only do we think you’ll find our four walls enchanting and inspired, our exceptional Executive Chef-driven menu and unparalleled service ensures a memorable experience for you and your guests. It would be our honor to host your special day!

Wedding Package Includes

- Five Hour Logan Square Bar Package
- A Selection of Six Butler Passed Hors D'oeuvres
- Selection of Two Reception Displays
- Champagne Toast
- Three Course Dinner
- Custom Designed Wedding Cake
- Wine Service with Dinner
- Hotel Floor Length Linens
- Votive Candles
- Dance Floor
- Complimentary Suite for the Newlyweds (with personal amenity on your wedding night)
- Complimentary Microphone for Wedding Ceremony

DINING

*“People who love to eat are always the best people”
– Julia Child*

Butler Passed Hors D'oeuvres

*A selection of (6) Hors D'oeuvres are included in the wedding package.
Any additional Hors D'oeuvres will be \$6 per piece.*

COLD BUTLER PASSED HORS D'OEUVRES

Pickled Watermelon

avocado mousse, radish crisp

Fava Bean Toast

house ricotta, mint, truffle oil

Soppressatta and Manchego

seven grain toast, membrillo

Smoked Salmon Toast

cucumber, pickled red onion, citrus crème fraiche

Tuna Poké

sweet soy, ginger, black sesame lavash

Grass-fed Beef Tenderloin

horseradish cream, micro chive

Apple and Bleu Cheese Tartlet

Jumbo Lump Crab Salad

green mango, English cucumber

Chili Rubbed Chicken

corn tart, avocado mousse

Classic Shrimp Cocktail

Serrano Ham Skewer

cantaloupe, mozzarella, basil oil

Butler Passed Hors D'oeuvres

*A selection of (6) Hors D'oeuvres are included in the wedding package.
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HOT BUTLER PASSED HORS D'OEUVRES

Miso Salmon Belly Robatayaki
bbq spice

Five Spice Celery Root Skewer
Hoisin, chive

Duck Rillettes Crostini
fig jam, fine herbs

Shrimp Sausage "Crostini"
bell pepper, charred pearl onion

Arancini
fontina cheese, saffron aioli

Pulled Pork "Carnitas"
green romesco, lavash

Seared Sea Scallop
leek fondue, fennel pollen, tobiko

Cheese Steak Dumpling
sriracha ketchup

Spanakopita
cucumber tzatziki

Kale and Corn Pot Sticker
wasabi cream

Mini Shrimp Spring Roll
coconut cream, madras curry, cilantro

Buffalo Chicken Eggroll
blue cheese aioli, celery leaves

Reception Displays

*Wedding Package includes (2) reception displays – please choose below.
Additional displays will be \$12 per person.*

SEASONAL CRUDITE

- heirloom carrots, asparagus spears, bell peppers, radish, hothouse cucumber, sweet cherry tomato, celery
- chipotle hummus, tavern ranch, & tzatziki

CHARCUTERIE BOARD

- Chef selection of 3 dried cured meats
- stone ground mustard, cornichons, caper berries, marinated olives, pickled vegetables,

CHEF'S SELECTION CHEESE BOARD

- Chef's selection of 3 artisanal cheeses
- seasonal jam, local honeycomb, grapes, toasted nuts, dried fruits, assorted breads and crackers

ANTIPASTO DISPLAY

- Italian cured meats
- marinated olives and artichokes
- garlic and herb roasted peppers, aged balsamic, roasted mushrooms, fresh mozzarella and parmesan crumble, toasted breads and crackers

SPREADS & BREADS

- chipotle hummus, smoked salmon dip, roasted piquillo pepper & feta dip, house ricotta with lavender honey, olive tapenade, assorted bread basket

Reception Displays – Enhancements

There is a \$125 attendant fee per chef attendant, per hour (one chef attendant for every 50 guests).

RAW BAR

(\$45 per guest)

east and west coast oysters on the
half shell

-

littleneck clams

-

jumbo poached shrimp

-

cocktail crab claws

-

steamed lobster tails

-

Served With: cocktail sauce, tartar
sauce, mignonette, salsa verde,
citrus wedges

RISOTTO STATION

(\$26 per guest)

Chef attendant required*

arborio rice slow-cooked in
vegetable stock with parmigiano-
reggiano

Chef's additions:

sweet peas and bacon

-

roasted wild mushrooms

-

red wine braised short ribs

-

grilled shrimp

Reception Displays – Enhancements

There is a \$125 attendant fee per chef attendant, per hour (one chef attendant for every 50 guests).

PASTA STATION

(\$20 per guest)

Chef attendant optional*

Tortellini with Marinara

oven roasted heirloom tomatoes,
baby spinach, basil, extra virgin
olive oil

-

Penne Pasta

bolognese sauce, fresh
mozzarella

-

Cavatappi Pasta

alfredo sauce, baby vegetables,
basil and parmigiano reggiano

-

Served With:

bread sticks

parmigiano reggiano cheese, chili
flakes, extra virgin
olive oil

CARVING STATIONS

***Chef Attendant Required**

Grass-fed Lancaster Beef Tenderloin

peppercorn + rosemary crusted beef tenderloin, red wine jus,
horseradish crème fraiche, fresh baked rolls

\$31.00 Per Person

Cider Brined Oven Roasted Turkey Breast

red eye gravy, cranberry relish,
whipped potatoes, fresh baked rolls

\$24.00 Per Person

Smoked Wagyu Brisket

bourbon laced barbeque sauce,
tavern spicy mustard, cabbage slaw,
fresh baked rolls

\$26.00 Per Person

Herb Crusted Domestic Rack of Lamb

port wine reduction, English pea and ,mint pesto, soft
polenta, fresh baked rolls

\$33.00 Per Person

Plated Dinner – Appetizers & Salads

Plated dinners include fresh dinner rolls & sweet butter, salad, entrée, dessert, as well as coffee & tea service.

Appetizer enhancements are available upon request (see below).

APPETIZER ENHANCEMENTS

(upon request – additional \$9 per person)

Pan Roasted Crab Cake

green goddess, chipotle aioli, apple slaw

Amish Chicken Pate

lingonberry jelly, pickled mustard seed, everything
toast

Open Faced Wild Mushroom Tart

roasted garlic, pearl onion, brûléed brie

Duck Confit Ravioli

morel mushroom and tarragon velouté

Smoked Potato and Leek Soup

crisp purple potatoes, parmesan tuille

Vanilla Scented Carrot Soup

puffed quinoa, sage oil

Tuscan White Bean Soup

braised kale, arugula, oven roasted tomato

SALAD

(included - please choose one)

Monaco Caesar

romaine, radish, pepperoncini, parmesan,
peppercorn caesar dressing

Mixed Beet Salad

salt roasted and pickled beets, baby arugula, goat
cheese, pistachio, orange champagne vinaigrette

Poached Pear Salad

port poached pears, crumbled bleu cheese,
shaved red onion, candied walnuts, white
balsamic vinaigrette

Greens and Grains

mesculin mix, quinoa, farro, citrus, strawberries,
feta, aged balsamic vinaigrette

Blue Moon Acres Salad

field greens, oven roasted tomatoes, marinated
olives, shaved fennel, roasted garlic-lemon
vinaigrette

Plated Dinner - Entrees

*Please pick one package and then (3) entrées from the chosen package.
If you would like to mix entrees from more than one package, the higher priced package will prevail.*

Package One

(please choose 3 entrées - \$180 per person)

Braised Lancaster County Short Ribs

sage-potato galette, spiced haricot verts, buerre
rouge

Roasted Airline Chicken

farro and charred broccoli, chestnut puree

Pan Seared Cod

roasted corn puree, asparagus, mache, peppercorn
aioli

Compressed Vegetable “Lasagna” (v)

roasted bell peppers, local mushroom, zucchini,
warm tabbouleh,
balsamic brown butter, crushed hazelnut

Package Two

(please choose 3 entrées - \$195 per person)

Pan Seared 7oz Beef Tenderloin

farrotto, braised kale, port wine demi-glace

Roasted Airline Chicken

potato puree, charred broccolini, sundried tomato,
parmesan tuille, white wine nage

Pan Seared Salmon

roasted trumpet mushrooms, melted cipollini, kale
and red wine glaze

Maple Roasted Acorn Squash (v)

braised French lentils, miatake mushrooms, beet
buerre blanc

The City of Brotherly Love - Farewell Breakfast

*There is a \$125 attendant fee per chef attendant, per hour (one chef attendant for every 50 guests).
The packages below are presented as a buffet.*

CONTINENTAL

(\$32 per person)

fresh seasonal fruits
-
Chef's selection of breakfast pastries
-
assortment of local bagel & Philadelphia cream cheese
-
housemade seasonal marmalades & butter
-
chilled orange juice, freshly brewed organic coffee,
decaffeinated coffee & organic tea

INDEPENDENCE BREAKFAST

(\$42 per person)

seasonal fruits
-
scrambled cage-free eggs
(egg whites or egg beaters add \$2 per person)
-
chicken-apple sausage
-
herb roasted potatoes
-
Chef's selection of breakfast pastries
-
Housemade seasonal marmalades and butter
-
chilled orange juice,
freshly brewed organic coffee,
Decaffeinated Coffee and Organic Teas

The City of Brotherly Love - Farewell Breakfast

There is a \$125 attendant fee per chef attendant, per hour (one chef attendant for every 50 guests).

The packages below are presented as a buffet.

CHEF ENHANCEMENTS

Omelet Station

chef attendant required \$125.00 (per 40 guests)
cage-free eggs, heirloom tomatoes, local mushrooms
green peppers, onions, cabot cheddar cheese & black forest ham
\$12.00 per person

egg whites or egg beaters add \$2.00 per person

Lox & Bagels

house cured skuna bay salmon, baby heirloom tomatoes
shaved red onion, mini capers, hard boiled eggs
assorted bagels and Philadelphia cream cheese
\$16.00 per person

French Toast

vanilla mascarpone, berry compote, cinnamon sugar
apple-walnut chutney and Pennsylvania maple syrup
\$12.00 per person

Mini Frittatas

ham, gruyere, arugula
spinach, tomato, goat cheese
\$13.00 Per Person

Chilaquiles

fried corn tortillas tossed in salsa verde topped with fried eggs
queso fresco and cilantro
\$12.00 Per Person

LIBATIONS

*“Beer is proof that God loves us and wants us to be happy”
– Benjamin Franklin*

Wedding Bar Packages

FIVE (5) HOUR LOGAN SQUARE BAR PACKAGE (INCLUDED)

Logan Square Bar Package

Smirnoff, Absolut, Beefeater, Sailor Jerry, Bacardi,
Jim Beam, Jack Daniels, Dewar's, El Jimador,
House Beer Selection, Soft Drinks, Mineral Water & Juices

Champagne Toast

Prosecco

House Wine Service

CK Mondavi, CA (Chardonnay)
CK Mondavi, CA (Cabernet Sauvignon)

FIVE (5) HOUR QUEEN'S VILLAGE BAR PACKAGE (\$10 PER PERSON)

Queen's Village Package

Absolut, Tito's, Tanqueray, Appleton V/X, Maker's Mark, Johnnie
Walker Black, Don Julio, Sailor Jerry, Bacardi Rum, Jim Beam, Jack
Daniels, Dewar's, El Jimador,
House Beer Selection, Soft Drinks, Mineral Water & Juices

Champagne Toast

Prosecco

House Wine Service

Stratus by Ruther Ranch, CA (Chardonnay)
Red Owl by Rutherford Ranch, CA (Cabernet Sauvignon)

FIVE (5) HOUR RITTENHOUSE SQUARE BAR PACKAGE (\$20 PER PERSON)

Rittenhouse Square Bar Package

Ketel One, Belvedere, Bombay Sapphire, Glenlivet 12, Maker's Mark,
Bookers, Crown Royal, Jameson, Don Julio, Mount Gay,
House Beer Selection, Soft Drinks, Mineral Waters & Juices

Champagne Toast

Zonin Prosecco Italian Sparkling Wine

House Wine Service

Stratus by Rutherford Ranch, CA (Chardonnay)
Red Owl by Rutherford Ranch, CA (Cabernet Sauvignon)