



Catering Menus



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DINNER SELECTIONS

dinners are a three-course minimum

additional course \$8.00 per person

Soup

tomato with fresh basil
potato leek
wild rice and mushroom

Salad

baby spinach, red onion, blue cheese, endive, warm bacon vinaigrette
mesclun greens, seasonal fresh berries, candied walnuts and raspberry vinaigrette
mixed greens with cucumbers, red onions, and cherry tomatoes with an herb vinaigrette

ENTRÉE SELECTIONS

Poultry

oven roasted chicken
wild rice in a chardonnay cream sauce
\$55.00 per person

amish breast of chicken
herb roasted fingerling potatoes, seasonal vegetables
whole grain mustard sauce
\$58.00 per person

Beef

pan roasted beef tenderloin
oven roasted red potatoes, green beans and a wild mushroom reduction sauce
\$68.00 per person

grilled marinated sirloin
mashed potatoes, pearl onions, wilted kale and compound butter
\$65.00 per person

All 2011 food and beverage prices subject to 15% gratuity, 7% administrative fee and 10.75% sales tax.

DINNER SELECTIONS (CONT.)

Fish

grilled salmon
black lentils, braised fennel, tomato beurre blanc
\$62.00 per person

oven roasted sea bass
braised napa cabbage, wild mushrooms and meyer lemon butter
\$66.00 Per Person

Pasta

mushroom ravioli
tarragon cream sauce
\$50.00 per person

seasonal vegetable tart
\$50.00 Per Person

Combination Entrees

pan roasted barramundi with red wine braised beef,
creamy white grits, seasonal vegetable and red wine reduction
\$75.00 per person

butter poached jumbo shrimp with herb roasted beef tenderloin,
chive and crème fraiche mashed potatoes, baby carrots and red wine reduction
\$75.00 per person

sliced beef tenderloin with citrus marinated breast of chicken
potato gratin and herbed cream sauce
\$75.00 per person

Desserts

flourless chocolate cake with warm caramel
new york style cheesecake with stewed strawberries
chocolate pot de crème with vanilla wafer
trio of sorbets with sugar cookies
fresh berries with muscavado whipped cream

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DISPLAY ITEMS

Artisanal Cheese Board

fresh fruit garnish, assorted crackers and sliced baguette

\$14.00 per person

Fresh Vegetable Crudités

with house made dips

\$10.00 per person

Sliced Fresh Seasonal Fruits and Berries

\$12.00 per person

Mediterranean Antipasti

hummus, smoky eggplant baba ganoush, feta cheese, kalamata olives,
grilled vegetables

served with pita chips

\$16.00 per person

Dessert Platter

(2 piece per person)

chocolate dipped fruits, gourmet cookies,
truffles, assorted tarts and pastries

\$9.00 per person

Sweet Table

(Minimum 20 guests)

chocolate dipped strawberries,
assorted miniature cheesecakes,
house made cakes and pies, seasonal fruits and berries

\$25.00 per person

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HORS D' OEUVRES

Chilled Hors D' Oeuvres

caprese, heirloom tomatoes, fresh mozzarella, basil, olive oil and sea salt *\$4.00 per piece*

bay scallop ceviche, roasted jalapeno, orange, and sunflower sprouts *\$4.00 per piece*

seared tuna, pickled green bean salad, olive tapenade, cherry tomato jam
on a crispy potato crisp *\$4.00 per piece*

herb roasted beef tenderloin on a brioche round with horseradish aioli *\$4.00 per piece*

triple cream brie on toasted walnut bread with marinated apple relish and arugula *\$4.00 per piece*

grilled shrimp shooter, charred pineapple and cilantro *\$4.00 per piece*

Warm Hors D' Oeuvres

wild mushroom, leek and goat cheese tartlet *\$4.00 per piece*

mini cubano bite, pork belly, smoked ham, yellow mustard and a gherkin *\$4.00 per piece*

crab cakes, avocado, and meyer lemon aioli *\$4.00 per piece*

blue cheese popovers, pear butter and caramelized walnuts *\$4.00 per piece*

house smoked duck breast, crostini, huckleberry preserves *\$4.00 per piece*

beef wellington with bordelaise sauce *\$4.00 per piece*

bbq chicken skewers *\$4.00 per piece*

CARVING STATIONS

roasted turkey breast
served with fruit mustards
\$15.00 per person

whole roasted tenderloin of beef
served with horseradish cream
\$17.00 per person

honey glazed ham
served with wholegrain mustard
\$16.00 per person

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THEME STATIONS

minimum 2 stations

Italian Station

caesar salad with toasted brioche croutons, shaved parmesan, and classic caesar dressing
chicken pasta, garlic, white wine, seasonal vegetable, basil

or

three cheese pasta with rich wild mushroom bolognese and shaved parmesan
grilled vegetable antipasto with sliced Italian cheeses and marinated olives

\$25.00 per person

SWK Station

mixed greens with cucumbers, red onions, and cherry tomatoes with an herb vinaigrette

SWK signature mac and cheese

house smoked pulled pork sliders

Chef Waysok's chicken salad sliders

tangy coleslaw

\$25.00 per person

Mexican Station

yucatan-style achiote spiced chicken and marinated skirt steak with grilled vegetables

served with tomatillo salsa, three chili salsa, guacamole, shredded romaine,

chopped tomatoes, queso fresco, sour cream and warm flour tortillas

mexican red rice and refried beans

cheese enchiladas with mole sauce

traditional queso fundido with jalapeños and crispy corn tortilla chips

\$25.00 per person

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BEVERAGE SELECTIONS

Vodka
Gin
Rum
Tequila
Scotch
Whiskey
Brandy

DELUXE BRANDS

Skyy
Beefeater
Flor de Cana
Cuervo Gold
White Horse
Jim Beam
Christian Brothers

PREMIUM BRANDS

Absolut
Tanqueray
Bacardi
El Jimador
Dewars
Jack Daniels
President

Bar Packages

1st Hour
\$22.00 per guest
Each additional hour
\$10.00 per guest
Host Bar *\$9.00 each*
Cash Bar *\$10.00 each*

Bar Packages

1st Hour
\$32.00 per guest
Each additional hour
\$14.00 per guest
Host Bar *\$12.00 each*
Cash Bar *\$13.00 each*

Wines

Seasonal selection of Chardonnay and Cabernet Sauvignon
Included with all bar packages
Host Bar *\$8.00 per glass*
Cash Bar *\$9.00 per glass*
Bottled Wine list available upon request

Beer

Domestic *included in Premium & Deluxe Brands Package*
Budweiser, Miller Lite,
Goose Island
Host Bar *\$6.00 each*
Cash Bar *\$7.00 each*

Beer, Wine and Soda Bar

Domestic and Imported Beer
House Selection of Chardonnay and Cabernet Sauvignon
Assorted Sodas
1st Hour *\$18.00 per person*
Additional Hour *\$8.00 per person*

Imported *included in Premium & Deluxe Brands Package*
Heineken,
Amstel Light
Host Bar *\$7.00 each*
Cash Bar *\$8.00 each*

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BEVERAGE SELECTIONS (CONT.)

Cognacs

Remy Martin VSOP

Host Bar *\$15.00 each*

Cash Bar *\$16.00 each*

Cordials

Amaretto, Baileys
Kahlua, Frangelico,
Grand Marnier

Host Bar *\$14.00 each*

Cash Bar *\$15.00 each*

Assorted Soft Drinks

Host Bar *\$4.00 each*

Cash Bar *\$5.00 each*

Martini Bar

Host Bar *\$12.00 each*

Cash Bar *\$13.00 each*

Mineral Water & Juices

Host Bar *\$5.00 each*

Cash Bar *\$6.00 each*

A \$100.00 bartender's fee will be applied for each bartender

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CATERING GUIDELINES AND GENERAL INFORMATION

In order for your function to run smoothly and efficiently, we ask that you become familiar with the following information.

GUARANTEES

We ask that you guarantee the number of guests attending your function at least 72 hours in advance of the date of the event. After 72 hours, we can accept increases in the number expected; however, with decreases in guest counts we must charge the guaranteed number. You will be charged for the final count or the guaranteed number, whichever is greater. The Hotel Monaco Chicago will be prepared to serve 5% in excess of the guaranteed number of guests; there is a surcharge on the excess of 5%.

PRICES AND GRATUITIES (SERVICE CHARGES)

All menus do not include tax and service charge. Please add applicable sales tax and a 22% service charge to all food and beverage charges.

BANQUET EVENT ORDERS

In order to execute your menu selections we ask that you provide your coordinator the menu at least two weeks in advance of the event date. Once we have received your selections we will create a banquet event order for you to review with the details of your event. Substitutions may apply if menu selections do not meet the deadline requirements.

AUDIO/VISUAL

We will be happy to assist you with any audio-visual requirements. A brochure with rental prices will be provided upon request.

PAYMENT

We request that a 50% "reservation fee" of the estimated charges be made at the time the contract is signed. We are happy to provide estimates and make arrangements for direct billing; however, the remainder of the total function cost is to be paid at the end of the event. Please allow for at least 14 working days for direct billing approval.

Until the "reservation fee" is received, any booking is regarded as tentative and may be canceled by the Hotel Monaco Chicago in place of a confirmed event. We accept all major credit cards. Personal or company checks will be accepted with prior authorization from management.

DINING ROOM ARRANGMENTS

Round tables of 10 are customary, however, space permitting we will set tables of 8. We do reserve the right to adjust table sizes in the event the number of guests is changed.

FLOWERS, PHOTOGRAPHERS, ETC.

We would be happy to arrange for floral arrangements, specialty themes, photographers, musicians, speakers or entertainment.

CANCELLATION

Should a confirmed reservation be canceled within 30 days of the event, any "reservation fee" will be nonrefundable.

PACKAGES

If you need to send packages to the hotel, please advise the catering department. Make sure to include your group name, date of function(s) and number of boxes shipped on all labels. We request that you send your packages at least 3 days in advance of your function.

SHIPPING INSTRUCTIONS

All parcels are to be addressed:

The Hotel Monaco Chicago
225 N Wabash
Chicago, IL 60601

Attention:

Name of Catering or Convention Services Contact

Hold For:

Function or Group Name and Your Date

SET-UP

We will set up your private room in any configuration most advantageous to your function. We will also be happy to provide a private bar and bartender for a set-up and labor fee.

PARKING

Valet and parking services are available.

MISCELLANEOUS

Due to the detail in décor, we request that nothing is affixed to the walls, floor or ceiling with nails, staples, tape, etc. The hotel reserves the right to substitute alternate space within the property if it deems necessary or if the attendance deviates substantially from the number originally indicated. Hotel Monaco Chicago will not assume liability for the loss of any merchandise or articles left in the hotel before or after your function unless prior arrangements have been made.