

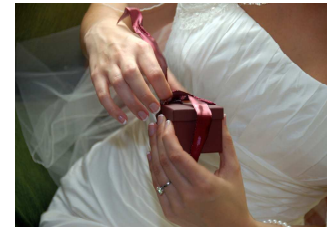
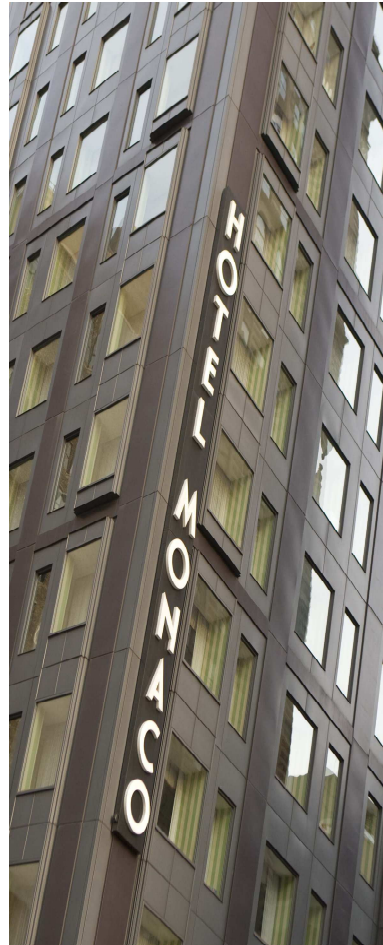
HOTEL MONACO

Your story starts here

- ◆ Cocktail reception with a selection of six hot and cold butler passed Hors d' oeuvres
- ◆ Signature martini butler passed during the cocktail reception
- ◆ Four hour hosted bar featuring a deluxe brand selection
- ◆ Three course plated dinner including a customized wedding cake
- ◆ Tableside wine service during your dinner
- ◆ Champagne toast
- ◆ Complimentary dance Floor
- ◆ Votive candles for ambience
- ◆ Table numbers
- ◆ Complimentary napkins and table linen
- ◆ Complimentary Mediterranean Suite for your wedding night
- ◆ Complimentary turn down service for you and your parents
- ◆ Special overnight Guest room rates for your guest
- ◆ Discounted overnight parking for evening of your wedding

Contact The Hotel Monaco's Catering Manager and share your wedding story

Alyssa Miller
312.960.8527
alyssa.miller@kimptonhotels.com



TRADITIONAL WEDDING RECEPTION

BUTLER PASSED HORS D' OEUVRES

Select six

Chilled Hors D' Oeuvres

House smoked trout crepes with tout caviar and micro herbs

Caprese, heirloom tomatoes, fresh mozzarella, basil, olive oil and sea salt

Bay scallop ceviche, roasted jalapeno, orange, and sunflower sprouts

Seared tuna, pickled green bean salad, olive tapenade, cherry tomato jam on a crispy potato crisp

Herb roasted beef tenderloin on a brioche round with horseradish aioli

Triple cream brie on toasted walnut bread with marinated apple relish, and arugula

Grilled shrimp shooter, charred pineapple and cilantro

Hot Hors D' Oeuvres

Wild mushroom, leek and goat cheese tartlet

Mini cubano bite, pork belly, smoked ham, yellow mustard and a gherkin

Lobster risotto spoon, sweet corn and chervil

Crab cakes, avocado, and lemon aioli

Blue cheese popovers, pear butter and caramelized walnuts

Braised short rib, crispy grit cake and pickled red onions

House smoked duck breast, parsnip potato cake, huckleberry preserves

House made grilled chicken BBQ skewers

Beef Wellington with Bordelaise Sauce

Steamed vegetarian potstickers, sesame soy dipping sauce

Twice baked new potatoes with cheddar cheese, bacon and chives



FIRST COURSE

Select a choice of soup or salad

Soup

Tomato with fresh basil

Potato leek

Cream of wild mushroom

Salad

Mixed greens with shaved fennel, carrots, radish, crunchy sprouts and green goddess dressing

Sliced Pears, Organic Mixed Greens, Candied Walnuts, Goat Cheese, Honey Thyme Vinaigrette

Caesar salad with toasted brioche croutons, shaved parmesan, classic caesar dressing

Mixed greens with black olives, cucumbers, red onions, and cherry tomatoes with a herb vinaigrette

ENTRÉE SELECTIONS

Poultry

French breast of chicken With herb roasted fingerling potatoes, wilted spinach and a chardonnay cream sauce	\$119.00 per person
French breast of chicken Potato puree, seasonal vegetables and whole grain mustard sauce	\$119.00 per person
French breast of chicken Wild mushroom bread pudding, glazed baby carrots, truffle pesto and thyme infused natural jus	\$120.00 per person
Duck breast Parsnip puree, Swiss chard, cipolini onion confit and huckleberry gastrique	\$125.00 per person

Beef

Grilled flat Iron steak Blue cheese custard potatoes, shallot marmalade, green beans and red wine reduction sauce	\$122.00 per person
Pan roasted beef tenderloin Parmesan polenta, creamed spinach and a wild mushroom ragout	\$129.00 per guest
Braised beef short ribs Horseradish mashed potatoes, pearl onions, wilted kale and cabernet beef rib jus	\$130.00 per guest

Fish

Grilled salmon Black lentils, braised fennel, cherry tomato and saffron nage	\$127.00 per person
Oven roasted sea bass Braised Napa cabbage, wild mushrooms and meyer lemon butter	\$131.00 per person
Pan roasted barramundi Fingerling potato, pink shrimp and sweet corn "chowder" with herb pesto	\$132.00 per person

Combination Entrees

Pan roasted barramundi with red wine braised beef short ribs, creamy white grits, seasonal succotash and short rib reduction

\$135.00 per person

Butter poached jumbo shrimp with herb roasted beef tenderloin, chive and crème fraiche mashed potatoes, baby vegetables and red wine reduction

\$136.00 per person

Sliced beef tenderloin with citrus marinated French breast of chicken Potato and squash gratin and herbed cream sauce

\$134.00 per person

Vegetarian Options

Wild mushroom and Swiss chard cannelloni with an herb chardonnay cream sauce

\$119.00 per person

Seasonal vegetable risotto with parmesan Chantilly and fresh herbs

\$119.00 per person



DESSERT

Wedding Cake

Customized wedding cake served on a painted plate, accompanied with freshly brewed Intellegencia coffee, decaffeinated coffee and flavored tea



BEVERAGE PACKAGE

INCLUDED IN YOUR WEDDING PACKAGE

4 Hour Deluxe Bar

Sky Vodka
Beefeater Gin
Bacardi Rum
Cuervo Gold Tequila
White House
Jim Beam Whiskey
Christian Brother's Brandy

Domestic and Imported Beer

Assorted Soft Drinks
Mineral Water and Juices

Domaine St. Michelle Champagne
Served During Toast

Seasonally Selected Red & White Wine
Served Throughout Dinner

Your Bar may be upgraded to a Premium Selection of:

*Absolut Vodka, Tanqueray Gin, Barcardi, Dewers,
Jack Daniels, Presedente,*

Additional \$8 per person

Prices do not include 11% sales tax and 22% service charge

MIX AND MINGLE STATIONS

A NON TRADITIONAL RECEPTION OPTION

MIX AND MINGLE COCKTAIL RECEPTION

CREATE YOUR OWN STATIONS

Includes butler passed hors d' oeuvres selection, 4 hr. Deluxe Bar, champagne toast, and Wedding cake

Taste of Italy

Selection of seasonal flatbreads from South Water Kitchen

Mixed greens with black olives, cucumbers, red onions, and cherry tomatoes with a herb vinaigrette

Grilled vegetable antipasto with sliced Italian cheeses and marinated olives

Choose one of the following:

Creamy risotto with mussels, shrimp, mascarpone cheese, lemon, and herbs

3 cheese ravioli with rich wild mushroom Bolognese and shaved parmesan

Taste of France

"Croque Monsieur" mini griddled ham and gruyere cheese sandwiches

Butter lettuce with shaved radish, haricot verts, fine herbs, lemon and olive oil

Choose one of the following:

"Coq au vin" burgundy wine braised chicken with seasonal mushrooms and pearl onions

"Provençal" tilapia crusted with garlic bread crumbs with ratatouille and a saffron tomato broth

Asian Station

Spicy greens and Napa cabbage salad snow pea shoots, carrots and julienne vegetables with a soy and yuzu vinaigrette

Take out containers of chilled buckwheat soba noodle salad with miso glazed chicken, crunchy marinated vegetables, peanuts and shiso

Bowls of steamed edamame with sea salt

Assorted maki rolls and nigiri with ginger, soy sauce and wasabi

Taste of the Sea

4 Pieces per Person

Chilled jumbo shrimp, spicy oyster shooters
And crab claws
Served with cocktail sauce
Lemon wedges, horseradish & Tabasco

Carving Station

Select Two options

Roasted Turkey Breast

Served with fruit mustards

Whole Roasted Tenderloin of Beef

Served with horseradish cream

Slow roasted Leg of Lamb

Crusted with garlic and herbes de provence and served with a rosemary Chantilly

Choice of 3 Stations

\$ 128.00 per Person

Choice of 4 Stations

\$ 137.00 per Person

Choice of 5 Stations

\$ 146.00 per Person

*Chef attendants - \$ 100.00 additional per attendant

Add a Plated Salad

\$3.00 per Person

Prices do not include 11% sales tax and 22% service charge

FINISHING TOUCHES

Enhance your Cake Service

Chocolate dipped strawberry, truffle or mixed berries

\$4.00 per person

Dessert Platter for each Table

2 pieces per person

Mini tarts and pastries, gourmet cookies,
Chocolate dipped strawberries,
Cheesecake squares

\$7.50 per person

Sweet Table

Chocolate dipped strawberries, assorted tarts and pastries,
truffles, gourmet cookies, seasonal fruits and berries, cheesecake
lollipops, chocolate covered pretzels, fruit Tree

\$13.50 per person

Chocolate Fondue

Minimum 50 guests

Milk chocolate
bananas, strawberries, pineapple, pretzels, graham crackers,
marshmallows and pound cake with dipping skewers

\$10.00 per person

DISPLAYED ENHANCEMENTS

Garden Vegetable Crudités

Serves 50 guests

Seasonal fresh vegetables
Green goddess dressing

\$325.00 per
Display

Domestic Artisanal Cheese Display

Serves 50 guests

Assorted breads and crackers fruits and nuts

\$400.00 per
Display

Seasonal Fruit Tray

Serves 50 guests

Seasonal fresh fruits and berries

\$325.00 per
display

Jumbo Shrimp platter

Jumbo shrimp
served with lemon wedges and assorted sauces

\$4.00 each
piece

LATE NIGHT SNACKS

Mini Sandwich Bites

Griddled aged white cheddar cheese and brioche bites

Corned beef rubeen's, sauerkraut, our thousand island dressing on marble rye

Kobe beef sliders with caramelized red onions, home made pickles
on a toasted challah bun

Miniature Chicago style hot dogs

\$6.00 per person

Flatbreads

Seasonal flatbread selection from South Water Kitchen

\$15.00 per Flatbread

Milk & Cookies

Chocolate chunk

Plain or chocolate milk

\$4.00 per person



POST WEDDING BRUNCH

State Street Continental

Available to groups of 25 guests or more

Chilled fruit juices

Sliced seasonal fresh fruits and berries

Freshly baked pastries and bagels
sweet butter, fruit preserves and cream cheese

Freshly brewed Chicago Intelligentsia coffee, decaffeinated coffee
and Mighty Leaf Tea

\$23.00 per person

Additions

Farm fresh scrambled eggs \$5.00 per person

Apple wood smoked bacon \$4.00 per person

Pork sausage \$4.00 per person

Sliced ham \$4.00

Breakfast potatoes \$3.00 per person

Breakfast bars \$4.00 each

Nonfat and fruit yogurts \$5.00 each

Steel cut oatmeal with brown sugar, toasted almonds and raisins \$4.00 per person

House made scones with honey butter \$30.00 per dozen

Granola with skim milk \$3.50 per person

Assorted cereals with milk \$3.50 per person

BRUNCH ENHANCEMENTS

Side of Smoked Salmon

Serves 30

Served with traditional garnishes
Assorted bagels with dill cream cheese

\$350.00
per display

Omelet Station

Create your own omelet
diced smoked ham, cheddar and Swiss cheese, garden chives,
sliced mushrooms, bay shrimp, sausage, bell peppers, onions,
egg whites available

\$11.00 per person

*Requires chef attendant \$ 100.00 additional per attendant

Belgian Waffle Station

Caramelized bananas
Fruit compote
Whipped cream
Chocolate shavings
Warm maple syrup and sweet creamy butter

\$9.00 per person

Feast & Merriment