

Hotel Monaco Chicago



Wedding Menu



“Cooking is at once child’s play and adult joy,
And cooking done with care is an act of love.”

— CRAIG CLAIBORNE, RESTAURANT CRITIC



A KIMPTON HOTEL

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Your Story Starts Here

Let the journey begin: A wedding at Kimpton's Hotel Monaco Chicago is a truly stylish and romantic way to step into your new life together. With stylish décor inspired by world travel and cuisine inspired by local, fresh, comforting ingredients, a wedding in the Paris Ballroom is designed to fit your every need and to ensure that your wedding day is memorable and cherished for years to come! The menu suggestions will lend ideas to assist in designing your own unique celebration.

WHAT'S INCLUDED

- Cocktail Hour: selection of 6 butler passed hors d'oeuvres, a Monaco signature craft cocktail, 1 hour hosted bar
- Dinner Service or Stations: 3 course plated dinner or selected stations, unlimited tableside wine service, champagne toast, complimentary cake cutting service
- Beverage Service: additional 3 hours of hosted bar following dinner service
- Additional Accompaniments: personalized wedding cake, votive candles for ambiance, table numbers in brushed chrome frames, ivory napkins and table linens, place settings and glassware, tables and champagne colored chairs, dance floor, complimentary menu consultation and chef's tasting
- Hotel Accommodations: complimentary river view suite for the wedding night, complimentary guestroom upgrade for your parents, discounted sleeping room rate for your guests, special event parking rate for the evening of your wedding

Hors d'oeuvres

□ HOT

- Goat Cheese Tartlet, Wild Mushrooms, Crispy Leeks
- Mini Grilled Cheese, Tomato Soup
- Crab Cakes, Citrus Aioli, Julienne Basil
- Bacon and Bleu Cheese Fritters, Apple Cider Glaze
- House Smoked Duck Breast, Maple Glaze, Sea Salt
- Beef Wellington, Bordelaise Sauce
- Twice Baked Potatoes, Cheddar Cheese, Bacon, Chives
- Bacon Candied Popcorn in a Cone

□ COLD

- Caprese, Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Sea Salt
- Smoked Salmon, Cucumber Slice, Cream Cheese Mousse, Fresh Dill
- Tuna Tartar, Fried Wonton Crisp, Napa Cabbage Slaw, Toasted Sesame Seeds
- Herb Roasted Beef Tenderloin on a Brioche Round, Horseradish Aioli
- Triple Cream Brie on Toasted Walnut Bread, Marinated Apple Relish, Arugula
- Grilled Shrimp Shooter, Tomatillo Salsa, Cucumber, Cilantro
- Deviled Eggs, Apple Smoked Bacon, Chives, Mustard Seed Caviar
- Watermelon Salad, Feta, Mint

Prices do not include 10.5% sales tax and 23% service charge.

Plated Dinner

□ SOUP

- Tomato, Fresh Basil
- Potato Leek
- Cream of Wild Mushroom

□ SALAD

- Caesar Salad, Brioche Croutons, Shaved Parmesan, Smoked Salmon Caesar Dressing
- Baby Spinach, Red Onion, Bleu Cheese, Endive, Warm Bacon Vinaigrette
- Mesclun Greens, Seasonal Fresh Berries, Candied Walnuts, Raspberry Vinaigrette
- Mixed Greens, Cucumbers, Red Onions, Cherry Tomatoes, Herb Vinaigrette

□ ENTREE

- French Breast of Chicken, Herb Roasted Fingerling Potatoes, Baby Carrots, Chardonnay Cream Sauce
- French Breast of Chicken, Wild Mushroom Bread Pudding, Honey Glazed Baby Carrots, Thyme Infused Natural Jus
- Grilled Pork Tenderloin brined in Goose Island's Matilda, SWK Bacon Mac n' Cheese, Honey Roasted Asparagus, Hard Cider Reduction
- Grilled Flat Iron Steak, Roasted Red Potatoes, Shallot Marmalade, Asparagus, Red Wine Reduction Sauce
- Pan Roasted 7oz Beef Tenderloin, Bleu Cheese Whipped Potatoes, Green Beans, Wild Mushroom Jus
- Braised Beef Short Ribs, Mashed Potatoes, Pearl Onions, Wilted Kale, Cabernet Beef Rib Jus

- Grilled Salmon, Black Lentils, Braised Fennel, Tomato Beurre Blanc
- Oven Roasted Sea Bass, Braised Napa Cabbage, Wild Mushrooms, Meyer Lemon Butter
- Wild Mushroom Ravioli, Tarragon Cream Sauce
- Seasonal Vegetable Tart
- Oven Roasted Sea Bass, Red Wine Braised Short Ribs, Creamy White Grits, Seasonal Succotash, Short Rib Reduction
- Butter Poached Jumbo Shrimp, Herb Roasted Beef Tenderloin, Chive and Crème Fresh Mashed Potatoes, Baby Carrots, Red Wine Reduction
- Sliced Beef Tenderloin, Citrus Marinated Breast of Chicken, Roasted Red Potatoes, Herbed Cream Sauce

□ DESSERT

- Custom Wedding Cake

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Stations

□ TASTE OF THE SEA

- Chilled Shrimp
- Crab Claws
- Oysters on the Half Shell
- Lobster Salad on a Brioche Bun
- Cocktail Sauce, Fresh Lemons, Mionette Sauce

□ GARDEN GREENS (*Select Two*)

- Mixed Green Salad, Cherry Tomatoes, Cucumbers, Shaved Carrots, Creamy Basil Vinaigrette
- Spinach Salad, Bleu Cheese, Dried Cranberries, Toasted Pecans, Apple Cider Vinaigrette
- Roasted Beet Salad, Seasonal Greens, Toasted Pistachios, Goat Cheese, Blood Orange Vinaigrette

□ BUILD YOUR OWN MAC N' CHEESE

- SWK Homemade Mac n' Cheese
- Bacon, Green Onions, Tomatoes, Spinach, Mushrooms, Peas

□ SWK SIGNATURE SLIDERS

- BBQ Pulled Pork Sliders, Tangy Coleslaw
- Homemade Chicken Salad Sliders
- Topped with Classic Tater Tots

□ BUILD YOUR OWN RISOTTO

- Short Ribs, Chicken, Bacon
- Broccoli, Mushrooms, Sundried Tomatoes, Squash, Spinach, Peas
- Tomato Sauce, Cream Sauce, Garlic and Oil

□ CREATE YOUR OWN PASTA STATION*

- Penne Pasta, Fettuccini, Tri Color Tortellini
- Broccoli, Mushrooms, Sundried Tomatoes, Squash, Spinach, Peas
- Tomato Sauce, Cream Sauce, Garlic and Oil

□ CARVING STATIONS*

- Roast Turkey Breast, Seasonal Mustards
- Pork Loin, Apple Bourbon Compote
- Whole Roasted Tenderloin of Beef, Horseradish Cream

*Requires Chef Attendant

Prices do not include 10.5% sales tax and 23% service charge.

Desserts

□ WEDDING CAKE ENHANCEMENT

- Enhance your Cake Service with a Chocolate Covered Strawberry, Truffle, or Mixed Berries

□ DESSERT PLATTER (Presented at Table, 2 Per Person)

- Mini Tarts
- Fresh Pastries
- Gourmet Cookies
- Chocolate Dipped Strawberries
- Cheesecake Squares

□ CHOCOLATE FONDUE

- Melted Milk Chocolate
- Bananas, Strawberries, Pineapple
- Marshmallows, Graham Crackers, Pound Cake, Pretzel Rods
- Dipping Skewers

□ SWEET TABLE

- Chocolate Dipped Strawberries
- Assorted Tarts and Pastries
- Truffles
- Gourmet Cookies
- Seasonal Fruits and Berries
- Cheesecake Lollipops
- Chocolate Covered Pretzels
- Fruit Tree

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Beverage

□ 4 HOUR SELECT BRANDS BAR PACKAGE (Included)

- Gordon's Vodka
- Gordon's Gin
- Bacardi Rum
- El Jimador Tequila
- Dewar's White Label Scotch
- Jim Beam Bourbon
- Romate Brandy
- Marie Brizzard Triple Sec
- Budweiser, Bud Light, Anchor Steam, Baderbräu, Lagunitas Little Sumpin' Sumpin', Revolution Anti-Hero IPA
- Stella Artois, Guinness
- La Terre Chardonnay and Cabernet Sauvignon
- Assorted Soft Drinks and Juices

□ BAR ENHANCEMENTS

Martini Bar

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

Cognacs

- Remy Martin VSOP
- Hennessy

□ 4 HOUR BAR PACKAGE UPGRADE

- Smirnoff Vodka
- Beefeater Gin
- Cruzan Rum
- Espolón Tequila
- Dewar's White Label Scotch
- Wild Turkey Bourbon
- Romate Brandy
- Cointreau Triple Sec
- Budweiser, Bud Light, Anchor Steam, Baderbräu, Lagunitas Little Sumpin' Sumpin', Revolution Anti-Hero IPA
- Stella Artois, Guinness
- La Terre Chardonnay and Cabernet Sauvignon
- Assorted Soft Drinks and Juices

\$14.00 Per Person

Cordials

- Campari
- Baileys
- Kahlua
- Frangelico
- Grand Marnier

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Beverage

In order to accommodate the needs of your guests, the Hotel recommends the service of 1 Bar and 1 Bartender Per 100 guests for your wedding celebration. The Beverage Service will include Unlimited Service for **FOUR** total hours, providing:

Name Brand Mixed Drinks, Domestic and Imported Beers, Domestic Wine Selections,
Assorted Juices, Spring Waters, Mineral Waters and Assorted Soft Drinks
Wine Service with Dinner is included with your wedding presentation.

□ PACKAGE ENHANCEMENTS

- Additional Hours of Name Brand Beverage Service
- Upgrade to Premium Beverage Service

□ ADDITIONAL LABOR COSTS

- Bartender labor fees \$100.00 each
- Chef Attendant labor fees \$125.00 each
- Coat Check Services \$125.00 each

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