

WEDDINGS AT HOTEL MONACO

A boutique Seattle, Washington hotel, the luxury Hotel Monaco is located in the vibrant heart of downtown near Pike Place Market, Seattle Ferries and Pioneer Square.

Rated one of the Top 100 hotels in the world by *Travel & Leisure*, Hotel Monaco Seattle offers four star accommodations and top service.



Packages Include

One hour hosted cocktail reception

Your selection of four butler passed hors d'oeuvres

Three course plated dinner or buffet fully catered by Sazerac Restaurant

House red and white wine service during dinner

Champagne toast

Cake cutting and service

Complimentary honeymoon suite for the bride and groom on the wedding night (restrictions apply)

White or ivory chair covers with organza sash

Dance floor, house linens, votive candles



Butler Passed Hors d'oeuvres

Select Four, included in package price



Warm

Miniature Dungeness crab cakes with garlic aioli

Miniature smoked salmon cakes with lemon crème fraiche

Truffled twice baked fingerling potatoes

Wood roasted crimini mushrooms with melted St. Andre

Rock shrimp cakes with spicy harissa mayo

Sweet and spicy cocktail meatballs

Arancini with basil and Fontina

Medjool dates with smoked bacon and goat cheese

Prune-Armagnac lamb sausage with fingerling potato and rouille

Green chile pork empanadas

Blue cheese-walnut-apple empanadas

Chilled

Manchego and Serrano ham canapé

Lobster-horseradish-parsley canapé

Gravlax with dill crème fraiche and pumpernickel

Duck rilette croustade with tart cherry compote

Crostini with egg salad and cured smoked salmon

Spicy Coppa, Arugula and blue cheese roulade

Crostini with Marscapone and spiced apple conserve

Poached shrimp and spicy chorizo canapé with cucumber and avocado mousse

B.L.T. crostini with pancetta, goat cheese, baby tomato and watercress

Spicy tuna or salmon tartare on paprika crisp with avocado

Brioche with American sturgeon caviar and crème fraiche

Oysters on the Half Shell

The health department would like you to know that consuming raw or undercooked animal products may increase your risk for food born illness

Plated Dinner



Appetizer/Soup Course

Served prior to the Salad Course

Roasted tomato and basil soup with crème fraiche

House made soup (changes seasonally)

Red rock feta stuffed cherry peppers

Sweet potato gnocchi with herb butter

Grilled seasonal squash with goat cheese vinaigrette and toasted almonds

Salad Course

Select one

Mixed field greens with baby tomatoes and walnut balsamic vinaigrette

Field greens with tart cherries, aged goat cheese and toasty pistachios

Sazerac house Caesar with hearts of romaine and pecorino

Butter lettuce with spiced pecans and buttermilk-blue cheese dressing

Insalata Caprese with fresh mozzarella, tomato and basil

Dessert Course

Additional \$9 per person

Vanilla Mousse

Light vanilla bean mousse surrounded by an almond sponge cake with a thin raspberry glaze

Opera Cake

Almond sponge cake soaked in coffee, simple syrup with alternating layers of chocolate ganache and coffee butter cream

Tiramisu

Coffee-rum infused sponge cake with creamy Marscapone filling

Cherry Kiss

Triple layers of creamy mousse are piled on chocolate cake



Entrée Selections

*All Entrees served with Chef's Choice seasonal accompaniments,
house made bread and sweet cream butter*

****Choice of three, counts must be predetermined 72 hours in advance****

Seafood

Seared scallops with jalapeno and tangerine vinaigrette

Simply grilled Northwest salmon

Fillet of Halibut with whole lemon reduction (seasonal)

Ahi tuna seared and citrus poached



Meat & Poultry

Rotisserie chicken breast with sweet onion and mushroom ragout

Spinach, smoked bacon and brie stuffed chicken breast with pan jus

Grilled skirt steak with molasses-grain mustard glaze

Hickory smoked pork chop with sweet onion marmalade

Braised lamb shank with red wine reduction

Petit filet mignon with béarnaise sauce
served "Oscar" style with fresh asparagus and crabmeat add \$8

\$92 - \$97 per person depending on entrée selection

Combine any two items to create a mixed grill, add \$8 to the higher priced entrée



Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax

Dinner Buffets

All buffets served with house made bread and sweet cream butter,
Starbucks coffee and Mighty Leaf teas

Snazzy Sazzy

\$88 per person

Mixed baby field greens with vine ripened tomatoes and whole lemon vinaigrette
Classic house Caesar with hearts of romaine and pecorino
Rotisserie chicken with spinach, caramelized onions and smoked bacon ragout
"The freshest fish we can catch" with braised greens, grilled lemon and lemon oil
Sea salt and olive oil roasted seasonal vegetables
Black pepper toasted garlic and chive baby Yukons

Monaco Classic

\$98 per person

Field greens with tart cherries, aged goat cheese, toasty pistachios and cider vinaigrette
Classic house Caesar with hearts of romaine and pecorino
Rotisserie chicken with foraged mushroom ragout
Simply grilled Northwest salmon
Applewood smoked pork loin with caramelized Napa cabbage
Sea salt and olive oil roasted seasonal vegetables
Cracked pepper and fresh herb roasted red bliss potatoes

Something for Everyone

\$108 per person

Platter of the season's best vegetables, grilled, wood roasted and marinated
Salad of arugula, Belgian endive, apples, toasted pecans, blue cheese and walnut vinaigrette
Classic house Caesar with hearts of romaine and pecorino
Roasted petite filet with red wine grilled onions and bordelaise
Chipotle honey glazed cedar plank salmon
Cornish Game Hen with honey lavender glaze
Local potatoes gratin
Sea salt and olive oil roasted seasonal vegetables

Please ask our catering team about customized menus.



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Bar Service

WELL

Gordon's Vodka
Seagram's Gin
Castillo Rum
Baja Tequila
Jim Bean Bourbon
Clan MacGregor Scotch

Cocktails \$8.50

CALL

Absolut Vodka
Tanqueray Gin
Bacardi Silver Rum
Cuervo Gold Tequila
Jack Daniel's Bourbon
Johnny Walker Red Scotch

Cocktails \$9.50

PREMIUM

Stoli Vodka
Bombay Gin
Myer's Spiced Rum
Sauza Commerativo Tequila
Maker's Mark Bourbon
Johnny Walker Black Scotch

Cocktails \$10.50

CORDIALS

Amaretto Di Sarrano, B&B
Bailey's Irish Cream, Grand Marnier
Kahlua, Sambuca Romana
\$8.00

NON-ALCOHOLIC

Coffee, Decaf and Tea \$4.00 per person
Assorted Sodas \$4.50 each
Mineral Waters \$5.00 each
Fruit Punch \$38.00 per gallon (20 servings)
Martinelli's Sparkling Cider \$15.00 per bottle

BEER – STANDARD

Budweiser
Budweiser Light
St. Pauli N/A
\$6.00

BEER – PREMIUM

Heineken
Amstel Light
Red Hook ESB
\$6.00

Special requests may be added to above Bar Selections including the creation of your own signature cocktail.

Bartender fees are \$35.00 per hour (3 hour minimum)



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Wine List

CHARDONNAY: DRY, OAKY AND POPULAR

- Heron, California** 36
Full of clean fruit flavors such as apple and citrus, this full bodied Chardonnay also has a hint of oak and richness which appeals to the classic Chardonnay lovers. It is versatile enough to be consumed on its own as an aperitif, or with any number of salads, appetizers, salmon, white meats, and spicy foods.
- Gordon Brothers, Pasco, Washington** 42
Pleasing aromas of pineapple and toffee greet the nose. Smooth and appealing for its balance, this wine presents flavors of pear, golden delicious apple, citrus zest and cloves. Lively acids invite these flavors to linger on the palate. Pair with roasted chicken, salmon or shellfish.
- Napa Cellars, Napa, California** 49
The palate showcases huge fruit flavors reminiscent of tropical fruit, balanced by a layer of lemony acidity and a long, polished finish. Its moderate acidity makes it a more versatile Chardonnay when pairing with food, but it is full bodied enough to pair with heavy pasta and chicken dishes as well.
- Jordan, Russian River Valley, California** 74
On the nose, this wine offers delicate hints of Fuji apple, citrus, nutmeg, honey and lightly toasted oak. Its creamy palate is balanced by crisp acidity.

WHITE VARIETALS: LIGHT, CRISP AND LIVELY

- Pinot Grigio, Benvolio, Grave del Friuli, Italy** 30
This is a very light and refreshing wine. It has a simple character that will appeal to many novice wine drinkers. The freshness and light clean flavors allow this wine to be enjoyed on its own as an aperitif, without the need for heavy foods to pair with it.
- Pinot Gris, Willakenzie, Willamette Valley, OR** 44
Rich and smooth with a mouth watering finish, this wine will be an excellent companion for a wide variety of foods including smoked salmon, grilled fish, chicken, spicy foods, and vegetables. All estate grown fruit and bottled in a screw cap.
- Sauvignon Blanc, CSM, Horse Heaven Hills, Washington** 32
This wine delivers aromas of citrus and green apple with lively herb spice notes. This wine represents the classic Washington style of Sauvignon Blanc with a crisp citrus character and a soft mouth feel.
- Riesling, Leitz "Dragonstone", Rheingau, Germany** 45
This wine is from a modest estate that creates extraordinarily aromatic and beautiful wines. It not only has the classic touch of just a little sweetness, but it also has incredible acidity which creates the wonderful balance. It is a true wine lover's wine that will impress novices as well. Dragonstone is the name of the vineyard it comes from.

CHAMPAGNE & SPARKLING : DRY AND STYLISH

- J. Laurens, Cremant De Limoux, France** 48
This is the real deal. It's made just like the French make real champagne, though made outside of the official champagne region. This sparkling wine has all the complexity and wonderful characteristics of real champagne for a fraction of the price. It can pair beautifully with almost anything, from the first toast of the evening, to the last bite of dessert. It is crisp and nutty with a finish that lasts for minutes.
- Domaine Ste. Michelle, Blanc de Blancs, Washington** 35
One of the few sparkling wines that come from the state of Washington, St. Michelle has been producing this value driven sparkling wine for years and it continues to deliver. It has a dry to medium dry style which makes it perfect for the novice drinker who likes a touch of sweetness. It has aromas of pear & pineapple with crisp green apple and a toasted coconut flavors. Pair it with cheese, chocolate desserts or creamy dishes.
- Piper-Heidsieck, Brut, Reims, France** 68
The Piper-Heidsieck champagne brand has been making champagne for many generations and is best known as the favorite champagne of Marilyn Monroe. This champagne has notes of citrus fruits, granny smith apples, and orange zest. The palate is lively and fresh which makes it a perfect compliment to many dishes, especially white fish, hard cheeses, salads, and appetizers.
- Moët & Chandon, White Star, Reims, France** 94
The "White Star" is a label for Moët & Chandon that is specifically made for the North American market. It is made with a touch of additional sugar, which gives this champagne a sweet and sugary style that is preferred by many Americans. This sweetness lends itself as a wonderful pairing for desserts and wedding cakes.

PINOT NOIR: LIGHT, FRUITY AND DELICATE

- Carmel Road, Monterey County, CA** 40
This California Pinot Noir is a rich wine, marked by black cherry and roses with warm spice, refreshing raspberry tones and a velvety finish. It's a great value driven example of what California does with Pinot Noir; much darker and bolder than most Oregon Pinot Noirs. Not a delicate wine, this can stand up to heavy foods, rich cream sauces, and most roasted meats and vegetables.
- A to Z, Willamette Valley, Oregon** 48
This is one of the best valued Pinot Noirs coming out of Oregon. It has clean cherry and raspberry flavors that pair well with salmon and a host of other white meats and vegetables. It can be enjoyed on its own and throughout the meal. Both appetizers and entrees go well with this wine as it has the perfect balance of fruit and acid.
- Lange, Reserve, Willamette Valley, Oregon** 70
The Reserve Pinot Noir is a select blend of barrels chosen by winemakers Don Lange and Jesse Lange. This 'vintners' cuvee' is always a classic and it is consistently crafted for lush fruit character, seamless balance, and elegance. Pairs beautifully with salmon, pork dishes, and many cheeses.

RED VARIETALS: SMOKEY, SMOOTH AND EXOTIC

- Syrah, Goose Ridge, Washington** 60
Goose Ridge is a family-owned and operated winery dedicated to limited production with handcrafted wines from select, estate-grown grapes. This Syrah is Northern Rhone in style, meaty with dried fruit and cranberry flavors. It has a hint of oak from the barrel aging process and is best paired with hearty foods such as red meats and cheese.
- Syrah, Balboa, Walla Walla Washington** 44
Tom Glaze is a renowned Walla Walla winemaker who named this wine Balboa for its beginnings in a very 'Rocky' vineyard. It has balanced oak and round, expressive fruit that jumps out of the glass. Delicious on its own, or paired with any number of foods particularly roasted meats, salmon, and pasta dishes.
- Orphelin, Chateau Ste. Michelle, Columbia Valley, Washington (limited availability)** 36
Orphelin was born in trying to create a true Rhone-style blend from Mourvedre and Grenache, while showcasing Washington's true potential for Rhone varieties. The wine bursts with ripe, red fruit and layers of spice and milk chocolate. On the palate, candied cherries and ripe strawberries abound offering an enticing, complex mouth feel and a smiling finish.
- Red Blend, Owen Roe, Abbot's Table, Columbia Valley, 2008** 42
This very balanced and smooth Abbot's Table has the signature velvety mouth feel with enough structure to support generous ripe flavors of sweet red and black fruit, plums, and dark cherries.
- Zinfandel, Edmeades, Mendocino County, California** 46
This wine has a nose of a mixed bowl of berries and tannins that are soft and supple, but with acidity that comes through and stays with you. It doesn't need to be paired with food as it is lush enough to be consumed on its own; however, cheese and cream sauces are great accompaniments.

RED VARIETALS: BIG, BOLD AND BEAUTIFUL

- Merlot, Murphy-Goode, Alexander Valley, CA** 32
This merlot is sourced from bench and hillside vineyards, where the grapes struggle in character-building conditions. The result is more concentrated, intense fruit and, by extension, a more concentrated and intense wine. In it, you'll find blackberry, bay and thyme flavors combined with abundant and rich tannins, all on top of the signature soft, silky Merlot texture.
- Merlot, Canoe Ridge, Columbia Valley, Washington** 47
Soft nuances of vanilla from oak aging add to the wine's elegance. Smooth and velvety, this Merlot is immediately approachable, yet has the necessary tannin structure to make it age worthy.
- Cabernet, The Table, Napa Valley, CA** 54
*This wine is a stunner that any red wine fan will immediately fall in love with. It is very rich, full bodied, dry, but not too dry, big and balanced fruit, a true classic wine to be savored and enjoyed by all. It was created by some of America's top sommeliers when they competed to create the perfect blend of Napa Valley fruit.
It is 100% Cabernet, and is the ideal pairing for any type of red meat or to be savored on its own.*
- Cabernet, Kunde Estate, Sonoma Valley, California** 58
The Kunde Family Estate Cabernet Sauvignon is a Sonoma Valley classic. The aromas of raspberry and sage combine with a mouthful of chocolate richness to uniquely express California.

House selections change seasonally.

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Paris Ballroom - Seats up to 130 with dance floor, up to 200 for cocktail receptions.

Monte Carlo Suite

Features a king bed, 32" flat panel plasma TV, fully stocked honor bar, in-room coffee and cozy animal print robes.

Mediterranean King Room

Features a two-person Fuji jet tub, king bed and all the amenities.



RECOMMENDED VENDORS

WEDDING CAKES

Belle Epicurean | belleepicurean.com | 206-262-9404 | customercare@BelleEpicurean.com
Crème de la Crème | cakesbycremedelacreme.com | 206-241-0429 | creme-de-la-creme@msn.com
Tallant House | tallanthouse.com | 360-863-1533 | info@tallanthouse.com

WEDDING AND EVENT PLANNERS

It's Eventful | itseventful.com | 800-714-4274 | contact@itseventful.com
Fine Line Management & Events | threedreamsent.com | 206-542-2849 | info@threedreamsent.com
Lindeman Weddings & Events | lindemanweddings.com | 425-770-5542 | erin@lindemanweddings.com
SK Wedding and Event Design | skweddingandeventdesign.com | 425-576-4259 | sk@skweddingandeventdesign.com

FLORAL DESIGN

Aria Style | ariastyle.com | 206-352-5778 | info@ariafloral.com
Bella Rugosa | bellarugosa.com | 206-789-1134 | bellarugosa@msn.com
Countryside Floral & Garden | countrysidefloral.com | 425-392-0999
Elements in Bloom | elementsinbloom.com | 425-750-0203 | elementsinbloom@gmail.com
Ravenna Bloom | ravennabloom.com | 206-522-7200 | wendy@ravennabloom.com

DISC JOCKEYS

Adam's DJ Service | adamsdjservice.com | 253-952-2156 | adam@adamsdjservice.com
Nitelite Entertainment | niteliteent.com | 206-622-3597 | Austin@NiteLiteEnt.com
Seattle Parties | www.seattleparties.com | 206-533-8284 | info@seattleparties.com
Wave Link Music, Inc. | wavelinkmusic.com | 425-771-1167 | brian@wavelinkmusic.com

LIVE MUSICAL ENTERTAINMENT

Sterling Band | musicbysterling.com | 425-460-2537 | m.zyla@verizon.net
Smooth Groove Productions | smoothgroove.net | 253-437-2099 | emman@smoothgroove.net
Windsong Classical Trio | windsongtrio.com | 253-941-2540 | windsong@windsongtrio.com

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Lobban Photography | lobban.com | 253-565-1840 | dml@loban.com
Redstone Pictures | redstonepictures.com | 206-999-0490 | cass@redstonepictures.com

LINENS

Aria Style | ariastyle.com | 206-352-5778 | info@ariafloral.com
Choice Linens & Chair Covers | choicelinens.com | 206-728-7731 | info@choicelinens.com
BBJ Linen | bbjlinen.com | 206-575-6080
Pedersen's Rentals | pedersens.com | 206-749-5400 | sales.seattle@pedersens.com

RENTALS AND DÉCOR

CORT Furniture Rental | cortevents.com | 415-850-2222 | malexander@cort1.com
Creative Ice Carvings | creativeice.com | 425-251-0535 | sales@creativeice.com
Make a Scene | makeascenerentals.com | 206-937-4900 | lisa@makeascenerentals.com
Pedersen's Rentals | pedersens.com | 206-749-5400 | sales.seattle@pedersens.com
Rented Elegance | rentedelegance.com | 425-462-2244 | rentedelegance@hotmail.com

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STUDIOS

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