

# 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

House red and white wine service during dinner

Champagne toast

Three course plated dinner or buffet fully catered by Sazerac Restaurant

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*



### MEAT

- Sweet and spicy cocktail meatballs
- Medjool dates with smoked bacon and goat cheese
- Green chile pork empanadas
- Marinated skirt steak skewers with spicy sweet Dijon
- Sizzlin' blackened chicken skewers
- Prune-Armagnac lamb sausage with fingerling potato and rouille
- Manchego and Serrano ham canapé
- Spicy Coppa, Arugula and blue cheese roulade

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### SEAFOOD

- Miniature Dungeness crab cakes with garlic aioli
- Rock shrimp cakes with spicy harissa mayo
- Gravlax with dill crème fraiche and pumpernickel
- Crostini with egg salad and cured smoked salmon
- Spicy tuna or salmon tartare on paprika crisp with avocado
- "Fresh catch" ceviche

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### VEGETARIAN

- Truffled twice baked fingerling potatoes
- Brie and spiced pecan tartlet
- Crostini with Marscapone and spiced apple conserve
- Grilled Three-Cheese Sliders
- Crispy Yukon gold potato croquettes with truffled cheese and aioli

*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  
**SPRING / SUMMER**  
(APRIL - SEPTEMBER)



### Appetizer/Soup Course

*Served prior to the Salad Course*

Smoked trout, watercress, apple, radish, pecans  
Locally cured prosciutto, asparagus, tomatoes, pecorino  
Organic summer tomatoes, basil, fresh mozzarella  
Roasted tomato soup  
Crimini mushroom soup

### Salad Course

*Select one*

Hearts of romaine "Caesar" with reggiano, crouton  
Artisan field lettuces, baby heirloom tomatoes, red rock feta, cucumber  
Artisan field lettuces "vintner's style" with grapes, raisins, blue cheese, almonds  
Steak house ice burg salad, smoked bacon, blue cheese, grape tomatoes, chives

### Dessert Course

*Additional \$9 per person*

#### Honey Trifle

*Crème fraiche layered with mixed berries on top of a sweet honey cake*

#### 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

## SPRING / SUMMER

### ( APRIL – SEPTEMBER )

*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\*\*\**

### Meat & Poultry

Roasted Draper Valley free range chicken breast with tomatoes, olives, rosemary

Beef tenderloin with béarnaise

*served "Oscar" style with fresh asparagus and crabmeat add \$8*

Smoked bone-in pork chop with locally foraged and cultivated mushrooms

House-made prune-Armagnac lamb sausages with bordelaise

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### Seafood

Pan roasted Alaskan halibut with Kaffir lime buerre blanc

Simply grilled Northwest salmon

Albacore tuna with five spice, sesame

Dungeness crab cakes, Remoulade

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### Vegetarian

Eggplant lasagna with ricotta, red sauce, reggiano

Ricotta gnocchi with sweet corn, tomatoes, spinach

*\$79 - \$102 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, 8% administrative fee  
and applicable Washington State Sales Tax

Plated Dinner  
**FALL/WINTER**  
(OCTOBER - MARCH)



**Appetizer/Soup Course**

*Served prior to the Salad Course*

Salt roasted organic beets, goat cheese, pistachios  
Smoked prosciutto, roasted sweet peppers, arugula, crushed olives  
Roasted tomato soup  
Crimini mushroom soup

**Salad Course**

*Select one*

Hearts of romaine "Caesar" with reggiano, crouton  
Artisan field lettuces, baby heirloom tomatoes, red rock feta, cucumber  
Artisan field lettuces "vintner's style" with grapes, raisins, blue cheese, almonds  
Steak house ice burg salad, smoked bacon, blue cheese, grape tomatoes, chives

**Dessert Course**

*Additional \$9 per person*

**Honey Trifle**

*Crème fraiche layered with mixed berries on top of a sweet honey cake*

**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

## FALL / WINTER

### (OCTOBER - MARCH)

*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\*\*\**

### Meat & Poultry

Beef tenderloin or New York strip with wood roasted peppers and onions  
Roasted Draper Valley free range chicken breast with tomatoes, olives, rosemary  
Beef tenderloin with béarnaise  
*served "Oscar" style with fresh asparagus and crabmeat add \$8*  
Smoked bone-in pork chop with locally foraged and cultivated mushrooms  
House-made prune-Armagnac lamb sausages with bordelaise

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### Seafood

Roasted Mahi Mahi with winter citrus, capers  
Simply grilled Northwest salmon  
Albacore tuna with five spice, sesame  
Dungeness crab cakes, Remoulade

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### Vegetarian

Eggplant lasagna with ricotta, red sauce, reggiano  
Ricotta gnocchi with caramelized mushrooms, spinach, pecorino

*\$79 - \$102 per person depending on entrée selection*

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



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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

### DRAPER VALLEY

*\$88 PER PERSON*

Artisan field lettuces, baby heirloom tomatoes, red rock feta, cucumber  
Hearts of romaine "Caesar" with reggiano, crouton  
Roasted Draper Valley free range chicken breast with tomatoes, olives, rosemary  
Eggplant lasagna with ricotta, red sauce, reggiano  
Sea salt and olive oil roasted seasonal vegetables

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### PAINTED HILLS

*\$98 PER PERSON*

Artisan field lettuces "vintner's style" with grapes, raisins, blue cheese, almonds  
Hearts of romaine "Caesar" with reggiano, crouton  
Marinated flank steak, sliced and topped with crispy onions  
Ricotta gnocchi, seasonal preparation  
Sea salt and olive oil roasted seasonal vegetables  
Cracked pepper and fresh herbed roasted red bliss potatoes

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### NORTHWEST FEAST

*\$108 PER PERSON*

Platter of the season's best vegetables, grilled, wood roasted and marinated  
Artisan field lettuces, baby heirloom tomatoes, red rock feta, cucumber  
Hearts of romaine "Caesar" with reggiano, crouton  
Painted Hills roasted petite filet with wood roasted peppers and onions  
Citrus glazed cedar plank salmon  
Smoked pork loin with locally foraged and cultivated mushrooms  
Cornish game hen with honey lavender glaze  
Vegetable gratin  
Roasted fingerling potatoes



Please ask our catering team about customized menus.

Prices do not include 14% gratuity, 8% administrative fee  
and applicable Washington State Sales Tax

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

## 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.



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



*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

## CELEBRATION SWEETS & TREATS

Crème de la Crème | [cakesbycremedelacreme.com](http://cakesbycremedelacreme.com) | 206-241-0429 | [creme-de-la-creme@msn.com](mailto:creme-de-la-creme@msn.com)  
Mike's Amazing Cakes | [mikesamazingcakes.com](http://mikesamazingcakes.com) | 425-869-2992  
Shoofly Pie Co. | [shooflypiecompany.com](http://shooflypiecompany.com) | 206-938-0680 | [shooflypiecompany@gmail.com](mailto:shooflypiecompany@gmail.com)  
Tallant House | [tallanthouse.com](http://tallanthouse.com) | 360-863-1533 | [info@tallanthouse.com](mailto:info@tallanthouse.com)  
The Yellow Leaf Cupcake Co. | [theyellowleafcupcake.com](http://theyellowleafcupcake.com) | 206-441-4240 | [info@TheYellowLeafCupcake.com](mailto:info@TheYellowLeafCupcake.com)

## WEDDING AND EVENT PLANNERS

Fine Line Management & Events | [threedreamsent.com](http://threedreamsent.com) | 206-542-2849 | [info@threedreamsent.com](mailto:info@threedreamsent.com)  
It's Eventful | [itseventful.com](http://itseventful.com) | 800-714-4274 | [contact@itseventful.com](mailto:contact@itseventful.com)  
Lindeman Weddings & Events | [lindemanweddings.com](http://lindemanweddings.com) | 425-770-5542 | [erin@lindemanweddings.com](mailto:erin@lindemanweddings.com)  
Weddings by Wendy | [weddingswithwendy.com](http://weddingswithwendy.com) | 206-276-3321 | [weddingswithwendy@comcast.net](mailto:weddingswithwendy@comcast.net)

## FLORAL DESIGN

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

## DISC JOCKEYS

Bamboo Beats | [bamboobeats.com](http://bamboobeats.com) | 206-406-2929 | [dj@bamboobeats.com](mailto:dj@bamboobeats.com)  
Nitelite Entertainment | [niteliteent.com](http://niteliteent.com) | 206-622-3597 | [Austin@NiteLiteEnt.com](mailto:Austin@NiteLiteEnt.com)  
Wave Link Music, Inc. | [wavelinkmusic.com](http://wavelinkmusic.com) | 425-771-1167 | [brian@wavelinkmusic.com](mailto:brian@wavelinkmusic.com)

## LIVE MUSICAL ENTERTAINMENT

Sterling Band | [musicbysterling.com](http://musicbysterling.com) | 425-460-2537 | [m.zyla@verizon.net](mailto:m.zyla@verizon.net)  
Smooth Groove Productions | [smoothgroove.net](http://smoothgroove.net) | 253-437-2099 | [emman@smoothgroove.net](mailto:emman@smoothgroove.net)  
Windsong Classical Trio | [windsongtrio.com](http://windsongtrio.com) | 253-941-2540 | [windsong@windsongtrio.com](mailto:windsong@windsongtrio.com)

## PHOTOGRAPHY

Dane + Dane Studios | [dane-dane.com](http://dane-dane.com) | 206-954-9449 | [soper360@gmail.com](mailto:soper360@gmail.com)  
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Laurel McConnell Photography | [mcconnellphoto.com](http://mcconnellphoto.com) | 206-354-8487 | [info@mcconnellphoto.com](mailto:info@mcconnellphoto.com)  
Lobban Photography | [lobban.com](http://lobban.com) | 253-565-1840 | [dml@loban.com](mailto:dml@loban.com)  
Photo Elan | [photoelan.com](http://photoelan.com) | 206-351-9080 | [jennifer@photoelan.com](mailto:jennifer@photoelan.com)

## LINENS

Choice Linens & Chair Covers | [choicelinens.com](http://choicelinens.com) | 206-728-7731 | [info@choicelinens.com](mailto:info@choicelinens.com)  
BBJ Linen | [bbjlinen.com](http://bbjlinen.com) | 206-575-6080  
Pedersen's Rentals | [pedersens.com](http://pedersens.com) | 206-749-5400 | [sales.seattle@pedersens.com](mailto:sales.seattle@pedersens.com)

## RENTALS AND DÉCOR

CORT Furniture Rental | [corteevents.com](http://corteevents.com) | 415-850-2222 | [malexander@cortl.com](mailto:malexander@cortl.com)  
Creative Ice Carvings | [creativeice.com](http://creativeice.com) | 425-251-0535 | [sales@creativeice.com](mailto:sales@creativeice.com)  
Make a Scene | [makeascenerentals.com](http://makeascenerentals.com) | 206-937-4900 | [lisa@makeascenerentals.com](mailto:lisa@makeascenerentals.com)  
Pedersen's Rentals | [pedersens.com](http://pedersens.com) | 206-749-5400 | [sales.seattle@pedersens.com](mailto:sales.seattle@pedersens.com)  
Rented Elegance | [rentedelegance.com](http://rentedelegance.com) | 425-462-2244 | [rentedelegance@hotmail.com](mailto:rentedelegance@hotmail.com)

Photos compliments of:



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Please contact our catering  
professionals for more  
information.

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206.516.5007

