



Hotel Monaco Seattle



Wedding Menu



"In all the world there is no heart for me like yours. In all the world there is no love for you like mine."

— MYA ANGELOU



A KIMPTON® HOTEL

Hotel Monaco Seattle

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www.monaco-seattle.com

Now that you've said Yes, *I Do* is next.

At Hotel Monaco, *We Do* weddings a little differently.....

- *We Do* use local farmers and sustainable produce whenever possible. Most of our meat, seafood and veggies come from locations no further south than Oregon's Willamette Valley and no further north than the Canadian border.
- *We Do* boast a seasoned culinary and service staff, some of which have been with us since our doors opened 16 years ago.
- *We Do* continue our climb on Trip Advisor. We are in the top ten of almost 100 hotels in Seattle. Check out some of the reviews for yourself and let us know if you are interested in reserving a block of overnight rooms for your out-of-towners.
- *We Do* provide onsite coordination of day-of deliveries, setup and assistance with all those last minute details.
- *We Do* promise to give you a perfect wedding day that you and your guests will remember forever!

WHAT'S INCLUDED

- One hour hosted cocktail reception
- Four butler passed hors d'oeuvres
- Three course plated dinner or dinner buffet
- House red and white wines during dinner
- Complimentary champagne toast
- Dance floor



**Executive Chef
Jason McClure**

Meet the chef

Executive Chef Jason McClure has been at the helm of the Sazerac culinary team since its inception in 1997.

His menu draws ingredients from the local harvests of the Pacific Northwest and McClure's philosophy of "food being fresh, simple and focused" is evident in all of his creations.

When he is not serving up delicious bites in Sazerac or hosting a cooking class he enjoys foraging for mushrooms, travel, building vintage bicycles, photography and indulging in his affinity for sushi.

Passed Hors d'oeuvres

☐ HOT

(V) vegetarian
(VG) vegan

- **Sweet & spicy cocktail meatballs**
- **Medjool dates**
smoked bacon & goat cheese
- **Miniature Dungeness crab cake**
garlic aioli
- **Little pulled pork sliders**
Carolina style topped with slaw
- **Crispy Yukon gold potato croquettes (V)**
truffled cheese and aioli
- **Grilled three-cheese sliders (V)**
- **Brick oven pizza (V)**
simplicity, white, forestierre
- **Wood oven flatbread (VG)**
Moroccan olive tapenade & pine nuts

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☐ CHILLED

(V) vegetarian
(VG) vegan

- **Marinated skirt steak skewers**
salsa verde
- **Manchego & Serrano ham canapé**
- **Pork rilette**
raisin pecan crostini
- **Spicy coppa, Arugula and blue cheese roulade**
- **Shrimp banh mi sliders**
- **Gravlax**
dill crème fraiche & grain bread crouton
- **Scallop & bay shrimp ceviché**
wasabi caviar, fried wonton
- **Oysters on the half shell**
fresh lemon, cocktail sauce, mignonette
- **Spoon of roasted beets (VG)**
tangerine vinaigrette & pistachio
- **Goat cheese crostini (V)**
grapes & almonds
- **Sea salt roasted almonds (VG)**

Plated Dinner

□ APPETIZER

- **Locally cured prosciutto**
roasted sweet peppers, pecorino & wild greens, extra virgin olive oil
- **Salt roasted organic beets**
goat cheese, pistachios
- **Chicken, shrimp and Andouille gumbo**
- **Organic tomatoes**
basil, fresh mozzarella
- **Griddled brioche with St. Andre**
herb salad, grapes, candied pecans
- **Rustic pork pâté**
grain mustard, cornichon, toast points

□ SALAD

- **Black kale-romaine Caesar**
garlic grain bread croutons, grana
- **Artisan field lettuces**
baby heirloom tomatoes, Red Rock feta, cucumber, vinaigrette
- **Artisan field lettuces “vintners style”**
grapes, raisins, blue cheese, almonds, vinaigrette
- **Butter lettuce salad**
buttermilk dressing, blue cheese, fines herbs
- **Heirloom grains salad**
nuts, seeds, caper vinaigrette

□ ENTREE

- **Roasted free range chicken breast**
citronette, sea salt
\$85 Per Person
- **Carlton Farms bone-in pork chop**
locally foraged and cultivated mushrooms
\$87 Per Person
- **Roasted mahi mahi (OCTOBER – MARCH)**
winter citrus, capers, radish salad
\$85 Per Person
- **Beef tenderloin**
bordelaise
\$96 Per Person
- **Handmade ricotta gnocchi**
pecorino
\$79 Per Person
- **“Shrimp-n-Grits”**
gulf shrimp, smoked bacon, citrus, stone ground grits
\$84 Per Person
- **Pan roasted Alaskan halibut (APRIL – SEPTEMBER)**
Kaffir lime beurre blanc
\$89 Per Person
- **Honey & spice glazed Northwest salmon (APRIL – SEPTEMBER)**
\$89 Per Person

□ DESSERT

\$12 per person additional

- **Brown butter pear tart**
poached pears baked in brown butter and almond cream
- **Chocolate sumapaz**
dense chocolate cake made with Columbian dark chocolate & infused with coffee liqueur
- **Lemon cremeux**
lemon mousse layered with vanilla chiffon cake & macadamia brittle, topped with lemon curd
- **Salted caramel round**
salted caramel mousse on a chocolate dipped meringue shell
- **Family style sweets & treats**
assorted miniature tartlets, bars & cakes

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Displayed Hors d'oeuvres

PLATTERS

- **Artisan cheeses**
assorted local & imported cheeses displayed with dried fruits, toasted nuts, breads & crackers
\$11 Per Person
- **Veggie crudités**
the freshest veggies we can get served with house made sauces for dipping
\$7 Per Person
- **Rustic breads & spreads**
white bean hummus, tapenade & goat cheese/red pepper spread with house made foccacia, grilled toast points & grissini
\$8 Per Person
- **Grilled veggies**
grilled and marinated vegetables with balsamic syrup and extra virgin olive oil.
\$7 Per Person
- **Italian antipasto**
house cured charcuterie, wood fired vegetables, kalamata olives & cracker bread
\$13 Per Person
- **Carving board**
sliced and served with assorted miniature rolls & sandwich accoutrements
 - pepper crusted prime rib **\$10 Per Person**
 - roasted organic turkey **\$8 Per Person**
 - whole beef tenderloin **\$14 Per Person**
 - whole roasted pork loin **\$8 Per Person**
 - pât smoked ham **\$8 Per Person**

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STATIONED APPETIZERS

OYSTER BAR*

- **Local Taylor Shellfish Farm Oysters**
shucked to order & served with mignonette, cocktail sauce, Tabasco and citrus
\$20 Per Person

CREPERIE*

- **Hand made crêpes two ways, griddled to order**
 - ham, gruyere & frisée
 - truffled cheese with caramelized onion**\$18 Per Person**

POLENTA

- **Creamy stone ground polenta bowls**
to be garnished with pesto, peperonata, parmesan, balsamic roasted mushrooms, roasted walnuts, crushed olives, chilé flakes
\$14 Per Person

OODLES OF NOODLES*

- **Two pasta dishes cooked to order in small batches**
served with parmesan and chilé flake
\$22 Per Person

GAZPACHO

- **Gazpacho two ways, one traditional & not so traditional**
guests to garnish with choice of baby tomatoes, crab or shrimp, bacon, olive oil, croutons, sprouts
\$14 Per Person

*requires chef attendant
\$100 Per Hour

Dinner Buffets

SIMPLY SAZERAC

- **Cast iron corn bread with molasses sea salt butter**
- **Black kale-romaine “Caesar”**
garlic whole grain croutons, grana
- **Chicken, shrimp & Andouille gumbo**
- **Crispy Idaho catfish**
jalapeno brown butter
- **Sweet & spicy smoked chilé Carlton Farms pork ribs**
- **Crème fraiche, chive Yukon mashed potatoes**
- **Cheddar baked stone ground grits**
crispy sage, sea salt, olive oil roasted seasonal vegetables
- **Starbucks coffee and Mighty Leaf teas**

\$105 Per Person

STILL HUNGRY?

- **Additional starter**
\$3 Per Person
- **Additional side**
\$4 Per Person
- **Additional entree**
\$6 Per Person

RAINIER VALLEY

- **Artisan field lettuces “vintner’s style”**
grapes, raisins, blue cheese, almonds, vinaigrette
- **Black kale-romaine “Caesar”**
garlic whole grain croutons, grana
- **Grilled tri-tip steak**
wood roasted peppers & onions
- **Handmade ricotta gnocchi**
- **Roasted seasonal vegetables**
sea salt, olive oil
- **Cracked pepper roasted red bliss potatoes**
fresh herbs
- **Freshly baked baguette**
sweet cream butter
- **Starbucks coffee and Mighty Leaf teas**

\$106 Per Person

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HEALTHY FEAST

- **Artisan field lettuces**
baby heirloom tomatoes, Red Rock feta, cucumber, vinaigrette
- **Platter of fresh vegetables**
oven roasted & brushed with olive oil
- **Heirloom grains**
avocado, roasted nuts, seeds, caper vinaigrette
- **Free range chicken breast**
simply grilled with salsa verde
- **Cedar plank salmon**
chilé & citrus glazed
- **Baked sweet potato “fries”**
sea salt
- **Freshly baked baguette**
sweet cream butter
- **Starbucks coffee and Mighty Leaf teas**

\$117 Per Person

Belly up to the Bar

□ 4 HOUR “*Traditional*” BAR PACKAGE

- Gordon’s vodka
- Gordon’s gin
- Jim Beam bourbon
- Bacardi light rum
- El Jimador blanco tequila
- Scoresby scotch whiskey
- Assorted domestic, imported & local microbrews
- Captain’s choice house red & white wines
- Soft drinks and fruit juices

\$34 per person

□ 4 HOUR “*Inspired*” BAR PACKAGE

- Smirnoff vodka
- Beefeater gin
- Jack Daniels whiskey
- Appleton V/X rum
- Sauza hornitos tequila
- Johnny Walker red label scotch
- Assorted domestic, imported & local microbrews
- Captain’s choice house red & white wines
- Soft drinks and fruit juices

\$38 per person

□ 4 HOUR “*Explorer*” BAR PACKAGE

- Absolut vodka
- Tanqueray gin
- Maker’s Mark whiskey
- Meyers dark rum
- 1800 silver tequila
- Johnny Walker black label scotch
- Assorted domestic, imported & local microbrews
- Captain’s choice house red & white wines
- Soft drinks and fruit juices

\$42 per person

□ BAR ENHANCEMENTS

COLOR MY BUBBLES

- *Juices and purees, assorted herbs*
 - *Sparkling wine, liqueurs*
- \$15 Per Person (2 hours)**

COFFEE CART

- *fresh brewed coffee and decaf coffee, house made syrups, flavored whipped cream, sprinkles, little cookies*
 - *Bailey’s, Frangelico, Irish coffee setup, kahlua*
- \$15 Per Person (2 hours)**

A la carte pricing also available. Prices do not include Washington State sales tax, 15% gratuity and 8% administrative fee. Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.

BEER & WINE

BEER

assorted domestic and imported beers, seasonal microbrews
\$6 Per Bottle

INSPIRED NORTHWEST SELECTIONS

Chateau Ste. Michelle, Sauvignon Blanc \$36 Per Bottle
Horse Heaven Hills, Columbia Valley, WA

Erath, Pinot Noir \$48 Per Bottle
Willamette Valley, OR

Sozo, Cabernet Sauvignon \$42 Per Bottle
"Contribute," Columbia Valley, WA

Canoe Ridge, Merlot \$42 Per Bottle
Horse Heaven Hills, Columbia Valley, WA

INTERNATIONAL SIPS

Fred Loimer, Grüner Veltliner \$40 Per Bottle
"Lois," Kamptal, AUT

Pinot Grigio, Tommasi \$50 Per Bottle
"Le Rosse," Venezie, ITA

Riesling, Charles Schleret \$54 Per Bottle
Alsace, FR

Sangiovese, Castello Di Farnetella \$46 Per Bottle
Chianti Colli Senesi, ITA

CAPTAIN'S CHOICE HOUSE RED & WHITE WINES

select Washington or California vintners
\$34 Per Bottle

HOUSE SPARKLING WINE

Domaine Ste. Michelle Brut
Columbia Valley, WA
\$30 Per Bottle

Please inquire about our full wine list

NON-ALCOHOLIC BEVERAGES

- Starbucks coffee and organic Mighty Leaf teas
\$6 Per Person
- Sparkling apple cider
\$12 Per Bottle
- Fruit juice or lemonade
\$12 Per Carafe
- Freshly brewed organic iced tea
\$10 Per Carafe
- Assorted soft drinks and bottled water
\$6 Each
- Local Dry Soda[®] assorted flavors
\$7 Each
- Coconut water
\$6 Each
- Naked[®] fruit and vegetable juices
\$7 Each

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