

# Ignite Your Holiday Spirit

Build-your-own custom celebration



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## FESTIVE FARE

### **HORS D 'OEUVRES**

Four pieces per person  
\$22 per person

Medjool Dates with  
Smoked Bacon & Goat Cheese

Artichoke Fritters

Grilled Beef Skewers

Smoked Salmon Deviled Eggs

Vadouvan Curried Chicken Lettuce Wraps

Smoked House Made Ricotta Toasts

Assorted Mini Quiche

Duck Confit Crostini

Mini Crab Cake

### **DISPLAYS**

#### **Artisan Cheeses**

assorted local & imported cheeses displayed with  
dried fruits, toasted nuts, breads & crackers  
\$14 per person

#### **Veggie Crudités**

the freshest veggies we can get served with house  
made sauces for dipping  
\$10 per person

#### **Rustic Breads & Spreads**

hummus, tapenade & goat cheese/red pepper  
spread with house made foccacia, grilled toast  
points & grissini  
\$11 per person

#### **Italian Antipasto**

house cured charcuterie, wood fired vegetables,  
kalamata olives & cracker bread  
\$16 per person

All Food and Beverage prices are subject to  
24% gratuity & 10.1% sales tax





## FESTIVE FARE

### STARTERS & DESSERTS

Field Greens Salad, seasonal shaved vegetables,  
goat cheese, walnuts, honey-thyme dressing

Little Gem Lettuce Salad, roasted beets, toasted  
hazelnut-sherry vinaigrette

Vadouvan Curried Carrots, dates, pistachio,  
smoked sheep's milk feta, yogurt

Today's Market Inspired Soup

Vanilla Cheesecake

Chocolate-Salted Caramel Tart

Strawberry Mousse

### PLATED MEALS

Black Chile Roasted Chicken  
Vegetable Ragout, Chicken Jus  
**\$58 per person**

RR Ranch Culotte Steak Frites  
Red Wine Herb Butter, Shallot Jus  
**\$62 per person**

Duck Bolognese  
Penne Pasta, Picholine Olives,  
Shaved Parmesan Cheese  
**\$45 per person**

Pan Roasted Local Salmon  
Lemon Herb Sauce  
**\$50 per person**

Seasonal Vegetarian Pasta  
Market Fresh Vegetables  
**\$45 per person**

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## FESTIVE FARE

### Chef-Inspired Stations

#### Slider Station \$20 per person

##### Choose 3

Fried Chicken, bacon, blue cheese dressing, lettuce, tomato

Dungeness Crab, shredded cabbage slaw, spicy remoulade

Deluxe Cheeseburger, mayo, lettuce, pickle, tomato, american cheese

Pulled Pork, mustard bbq, slaw

#### Carving Board \$28 per person

##### Choose 2

Pepper Crusted Prime Rib

Roasted Organic Turkey

Whole Beef Tenderloin

Rotisserie Roasted Pork Shoulder

Sliced and served with assorted miniature rolls & sandwich accoutrements

#### Somethin' Savory \$18 per person

##### Choose 3

Freshly popped popcorn

Crispy tortillas, guacamole, salsa

House-made potato chips

French Fries, house made dipping sauces

Tempura Fried Squash Blossoms



## SEASONAL SPIRITS

-Deluxe Bar-

\$36 per person for the first two hours, \$12 per person each additional hour

-Premium Bar-

\$40 per person for the first two hours, \$14 per person each additional hour

### DELUXE BAR

Absolut Vodka

Bombay Sapphire Gin

Buffalo Trace Whiskey

Plantation 3-Star Rum

Espolon Tequila

Famous Grouse Scotch

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Hartford Court Chardonnay,

Josh Cellars Cabernet Sauvignon

-

Assorted domestic and imported beers,  
seasonal microbrews

### PREMIUM BAR

Ketel One Vodka

Tanqueray Gin

Bulleit Bourbon Whiskey

Cana Brava Rum

Siete Leguas Tequila

Johnny Walker Black Label Scotch

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Pascal Jolivet Sauvignon Blanc,

Chateau Lassegue Bordeaux Blend

-

Assorted domestic and imported beers,  
seasonal microbrews

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## **SEASONAL SPIRITS ENHANCEMENTS**

### **Whiskey Warm-Up**

A tasting experience for whiskey on the rocks and crafted cocktails created to showcase the uniqueness of the spirit

**\$20 per person**

### **Some Like It Hot**

At this station our bar team will be serving up cozy cocktails for cold winter weather. Hot toddies, mulled wine, warm coffee pick-ups and spiked hot chocolate

**\$15 per person**

### **Mule-Tide Season**

Kimpton's signature spin and holiday renditions of the popular Moscow Mule where our guests keep the copper mug

**\$20 per person**

### **Gintonic Bar**

Featuring different styles of gin from popular to craft, discover your favorite gin combination

**\$15 per person**

### **Holiday Spritz**

Lower octane white wine, red wine and sherry spritzers add a bit of sparkle to the celebration

**\$15 per person**

**\*Pricing based on two hour time frame**

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## WINTER VIBES

Set the mood by selecting a holiday playlist below curated on Spotify by Lauren Bucharie, Music Director at Kimpton Hotels & Restaurants.

### Mood Music

Holiday Classics

Motown Holiday

Holiday Jazz

Retro Holidays

Pop Holidays

## JOYFUL PERKS

Custom Chef favors for your guests

Seasonal Centerpieces

Welcome Cocktail or Sparkline Wine Toast

Dessert Station

Waived Room Rental

One Night Kimpton Hotel Monaco Seattle Stay

\$2,000 to \$3,999 – one perk ~ \$4,000 to \$7,999 – two perks ~ \$8,000 and up – three perks

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