

Hotel Monaco Philadelphia



Wedding Menu



“Creativity, enthusiasm and culinary flair is infused into every wedding ensuring a memorable experience and a delicious time had by all.”

— JORGE CHICAS, EXECUTIVE CHEF



Hotel Monaco Philadelphia

433 Chestnut Street
Philadelphia, PA 19106

P: (215) 925-2111

F: (267) 386-9439

Monaco-Philadelphia.com



Congratulations!

This is an exciting time in your life – you’ve said ‘yes’ and now you’re ready to find the perfect place to say ‘I do!’ Located in the nation’s most historic square mile, Kimpton’s Hotel Monaco Philadelphia features classic, timeless architecture alongside bold, modern and whimsical designs – the perfect setting for your big day as you honor your past and celebrate your future. Not only do we think you’ll find our four walls enchanting and inspired, our exceptional Executive Chef-driven menu and unparalleled service ensures a memorable experience for you and your guests. It would be our honor to host your special day!

Wedding Package Includes

- Five Hour Logan Square Package Bar
- A Selection of Six Butler Passed Hors D'oeuvres
- Selection of Two Displays or Chef Station / Additional fees for Chef Station
- Champagne Toast
- Three Course Dinner with Tableside Service of Coffee & Organic Tea
- Custom Designed Wedding Cake (for dessert)
- Wine Service with Dinner
- Hotel Floor Length Linens
- Votive Candles
- Dance Floor
- Complimentary Suite for the Newlyweds (with personal amenity on your wedding night)
- Complimentary Upgrades for the Parents of the Newlyweds (with personal amenity upon arrival)
- Complimentary Microphone for Wedding Ceremony

DINING

*“People who love to eat are always the best people”
– Julia Child*

Butlered Hors D'oeuvres

*A selection of (6) Hors D'oeuvres are included in the wedding package.
Any additional Hors D'oeuvres will be \$6 per piece.*

HOT BUTLERED HORS D'OEUVRES

Truffled Potato Dumplings
Herb sour cream

Spanakopita
Tzatzki

Corn & Crab Fritters
Chipotle aioli

Vegetable Dumplings

Garlic Chicken & Tomato Skewers
Balsamic reduction

Skirt Steak & Pearl Onion Skewer
Chimichurri

**Wild Mushrooms with Herbed Goat Cheese
in a Puff Shell**

Cheesesteak Dumpling
Spicy ketchup

COLD BUTLERED HORS D'OEUVRES

Tuna Tartar
Sesame Cone, Togarashi

Prosciutto and Compressed Melon Skewer

Jumbo Shrimp
"cocktail style"

Smoked Salmon Dip
Crostini

Burrata Cheese Crostini
balsamic reduction, basil

Baby Heirloom Tomato & Mozzarella Skewer
Basil pesto

Reception Displays

*Wedding Package includes (2) reception displays – please choose below.
Additional displays will be \$12 per person.*

SEASONAL CRUDITE

- Baby tomatoes, asparagus, green beans, cucumbers, celery, baby carrots, bell peppers & seasonal vegetables
- Housemade hummus, ranch & cucumber yogurt dip

CHARCUTERIE BOARD

- Stone ground mustard, cornichons, caper berries, marinated olives, pickled vegetables, crostini
- Chef selection of 3 dried cured meats

CHEF'S SELECTION CHEESE BOARD

- Fruit paste, slivered almonds, dried fruit, honey comb, grapes, walnut raisin crisps
- Chef's selection of 3 Artisanal Cheeses

ANTIPASTO DISPLAY

- Marinated mozzarella, Jamon Serrano
- Olive tapanade
- Herb citrus marinated olives
- Artichokes a la Grecque
- Marinated piquillo peppers
- Housemade bread sticks & crostinis

ASIAN STATION

- Chef selection of sushi rolls
- Rice noodle salad, spring rolls
- Wasabi, low sodium soy & pickled ginger

SPREADS & BREADS

- Housemade hummus, smoked salmon dip, htipiti, roasted piquillo pepper & feta dip
- Ricotta with truffled honey & balsamic reduction
- Burrata , sea salt, olive oil
- Assortment of crostinis, bread sticks, crispy lavash

Reception Displays – Enhanced

There is a \$125 attendant fee per chef attendant, per hour (one chef attendant for every 50 guests).

RAW BAR

(\$45 per guest)

Chef attendant required*

Chilled Jumbo Shrimp

-

Snow Crab Claws

-

Mexican Style Shrimp Ceviche

-

Steamed Main Lobster Tails

-

Condiments: *traditional cocktail sauce, sliced lemons, remoulade & tartar sauce*

SUCKLING PIG

(\$20 per guest)

Chef attendant required*

Lancaster County Whole Pig

Smashed Herb Potatoes, garlic aioli, pickled cherry peppers

ROASTED DUCK

(\$18 per guest)

Chef attendant required*

Hoisin Glaze Fried Rice, radishes
pickled cucumbers

-

Steam Buns

SKUNA BAY SMOKED SALMON

(\$15 per guest)

Chef attendant required*

Capers, pickled red onions, baby
heirloom tomatoes

-

Whipped Philadelphia cream cheese, dill
egg salad, chive crème fraiche

-

Bagel chips

Plated Dinner – Appetizers & Salads

*Plated dinners include fresh dinner rolls & sweet butter, salad, entrée, dessert, as well as coffee & tea service.
Appetizer enhancements are available upon request (see below).*

APPETIZER ENHANCEMENTS

(upon request – additional \$8 per person)

Corn Soup

Herb oil

Butternut Squash Soup

Cheese Tortellini

Tomato basil sauce, seasonal vegetables

Butternut Squash Agnolotti

Sage brown butter, parmigiano-reggiano

Seared Sea Scallops

Succotash, pea shoots

SALAD

(included - please choose one)

Vine Ripened Tomato Salad

Burrata cheese, balsamic reduction, petite arugula & basil-lemon vinaigrette

Classic Caesar Salad

Baby romaine, brioche croutons parmigiano-reggiano

Mixed Greens Salad

Baby heirloom tomatoes, cucumbers, shaved red onions, radishes, sherry-oregano vinaigrette

Bibb Salad

Seasonal radishes, shaved fennel, tomatoes, toasted hazelnuts, hazelnut mustard vinaigrette

FALL/WINTER SALAD OPTIONS

(included – please choose one when in season)

Roasted Beet Salad

Orange segments, feta cheese, roasted Sicilian pistachios, frisée & orange champagne vinaigrette

Kale Salad

Baby heirloom tomatoes, blue cheese, shaved red onions, housemade ranch dressing

Plated Dinner - Entrees

*Please pick one package and then (3) entrées from the chosen package.
If you would like to mix entrees from more than one package, the higher priced package will prevail.*

Package One

(please choose 3 entrées - \$175 per person)

Braised Lancaster County Short Ribs

Garlic mashed potatoes, seasonal vegetables

Seared Chicken Breast

Peruvian style quinoa, chimichurri sauce, herb salad

Seared Verlasso Salmon

Parsnip puree, roasted root vegetables, lemon vinaigrette

Gnocchi (v)

Parsley pesto, sun dried tomatoes, mushrooms

Package Two

(please choose 3 entrées - \$187 per person)

Petite Beef Tenderloin

Soft polenta, rosemary jus, roasted heirloom carrots

Organic Free Range Airline Chicken Breast

Garlic braised kale, roasted fingerling potatoes, thyme jus

Seared Bronzino

Basmati rice and ancient grains, baby arugula, champagne vinaigrette

Grilled Berkshire Pork Chops

Creamy grits, seasonal vegetables, pearl onion marmalade

Bucatini Pasta

Cherry tomatoes, broccoli rabe, tavern sausage, parmesan

Package Three

(please choose 3 entrées - \$200 per person)

Grass Fed NY Strip Steak

Smashed red bliss potatoes, herb butter, petite herb salad

Free Range Chicken Breast

Truffle mashed potatoes, roasted Kennett Square mushrooms, roasted chicken jus

Seared Chilean Sea Bass

Succotash, baby heirloom tomatoes, pea shoots

Domestic Rack of Lamb

Mediterranean couscous, seasonal vegetables, mint oil, jus

Romanesco Steak (v)

Cauliflower puree, gremolata with roasted pine nuts, crispy quinoa

The City of Brotherly Love - Farewell Breakfast

*There is a \$125 attendant fee per chef attendant, per hour (one chef attendant for every 50 guests).
The packages below are presented as a buffet.*

CONTINENTAL

(\$30 per person)

Fresh seasonal fruit salad
Chef's selection of breakfast pastries
Assortment of local bagel & Philadelphia cream cheese
Housemade seasonal marmalades & butter
Chilled orange juice, organic Caffè Vita coffee,
decaffeinated coffee & organic tea

MONACO BREAKFAST

(\$44 per person)

Selection of fresh seasonal fruit
Farm fresh cage-free scrambled eggs
(egg whites or egg beaters \$2 per person)
Applewood Smoked Bacon
Chicken Sausage
Herb roasted Yukon gold potatoes
Assortment of local bagels & Philadelphia cream cheese
Chef's selection of breakfast pastries
Housemade seasonal marmalades & butter
Chilled orange juice, organic Caffè Vita coffee,
decaffeinated coffee & organic tea

CHEF ENHANCEMENTS

Omelet Station

cage-free eggs, baby heirloom tomatoes, local seasonal mushrooms, green peppers, onions, Cabot cheddar cheese & Black Forest ham
\$12.00 per person
chef attendant required \$125.00 (per 40 guests)

Egg Whites or Egg Beaters add \$2.00 per person

Lox & Bagels

House Cured Skuna Bay salmon, baby heirloom tomatoes, shaved red onion, mini capers, hard boiled eggs, assorted bagels and Philadelphia cream cheese
\$16.00 per person

French Toast

vanilla mascarpone, berry compote, cinnamon sugar, apple-walnut chutney and Pennsylvania maple syrup
\$12.00 per person

Huevos Rancheros

crispy tortilla, black beans, ranchero sauce, queso fresco, tomato salsa & micro cilantro
\$10.00 per person

LIBATIONS

*“Beer is proof that God loves us and wants us to be happy”
– Benjamin Franklin*

Wedding Bar Packages

FIVE (5) HOUR LOGAN SQUARE BAR PACKAGE (INCLUDED)

Logan Square Bar Package

Smirnoff, Svedka, Beefeater, Captain Morgan, Bacardi,
Jim Beam, Jack Daniels, Dewar's, El Jimador,
House Beer Selection, Soft Drinks, Mineral Water & Juices

Champagne Toast

Stanford Sparkling

House Wine Service

Woodbridge by Mondavi, CA (Chardonnay)
Woodbridge by Mondavi, CA (Cabernet Sauvignon)

FIVE (5) HOUR QUEEN'S VILLAGE BAR PACKAGE (\$10 PER PERSON)

Queen's Village Package

Absolut, Penn 1682, Tanqueray, Canadian Club, Appleton V/X,
Maker's Mark, Johnnie Walker Black, 1800 Silver, Captain Morgan,
Bacardi Rum, Jim Beam, Jack Daniels, Dewar's, El Jimador,
House Beer Selection, Soft Drinks, Mineral Water & Juices

Champagne Toast

Cadet d'Oc

House Wine Service

Stratus by Ruther Ranch, CA (Chardonnay)
Red Owl by Rutherford Ranch, CA (Cabernet Sauvignon)

FIVE (5) HOUR RITTENHOUSE SQUARE BAR PACKAGE (\$20 PER PERSON)

Rittenhouse Square Bar Package

Ketel One, Belvedere, Bombay Sapphire, Glenlivet 12, Maker's Mark,
Bookers, Crown Royal, Jameson 12, Don Julio, 10 Cane,
House Beer Selection, Soft Drinks, Mineral Waters & Juices

Champagne Toast

Zonin Prosecco Italian Sparkling Wine

House Wine Service

Stratus by Rutherford Ranch, CA (Chardonnay)
Red Owl by Rutherford Ranch, CA (Cabernet Sauvignon)

Wedding Bar Packages - Additions

Additional upgrades for the chosen bar package – based on the prices below.

BLOODY MARY STATION

(\$16 per guest)

Vodka or Gin along with all the fixings:
*tomato juice, hot sauce, horseradish, worcestershire,
pepper, salt & all manner of pickled vegetables, spices & garnishes*

“TO YOUR HEALTH”

(\$14 per drink – based on consumption)

Superberry Fizz, The Reviver, Cumbersom

BILLY PENN’S FAVORITES

(\$16 per drink – based on consumption)

Manhattan, Old Fashion – Original, Negroni, Margarita

EXTRA BUBBLES

(\$12 per drink – based on consumption)

Hibiscus Fizz, Bellini, Pomegranate Mimosa, French 75

MARKET STREET MIXERS

(\$14 per drink – based on consumption)

Stratus, Tavern Negroni, Hibiscus Fizz, The Spaniard

Wedding Bar Packages - Wine

Pricing based per bottle.

HOUSE SELECTION

CK Mondavi Chardonnay, CA **\$40**

CK Mondavi Cabernet Sauvignon, CA **\$40**

De Perrier Brut, Sparkling, Columbia Valley WA **\$52**

WHITE WINE

14 Hands Chardonnay, Columbia Valley, WA **\$45**

Broadbent Vinho Verde, Portugal NV **\$45**

Bodega Norton Torrontes, La Salta **\$45**

14 Hands Sauvignon Blanc, Columbia Valley, WA **\$56**

Lomier Lois Gruner Veltliner, Austria **\$59**

Sonoma Cutrer Chardonnay, Sonoma **\$72**

RED WINE

Six Hats Pinotage, South Africa **\$45**

Red Truck Zinfandel, Sonoma **\$45**

Little James Basket Press Syrah, Rhone **\$45**

Parducci Pinot Noir, Mendocino **\$51**

Lapostolle Casa Grand Selection Merlot, Chile **\$51**

Liberty School Cabernet Sauvignon, Paso Robles **\$62**

SPARKLING

Zonin Prosecco, Veneto NV **\$60**

Gruet Brut, NM NV **\$75**