



Hotel Monaco

Washington, DC



- Catering Menus -

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KIMPTON[®] hotels & restaurants

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A KIMPTON HOTEL

CONTINENTAL BREAKFAST

CONTINENTAL BREAKFAST-one

chilled fruit juice-orange, cranberry, grapefruit
assorted danish, croissants, muffins
custom blended coffees, organic teas

\$26

\$29 fresh seasonal fruit and berries

CONTINENTAL BREAKFAST-two

chilled fruit juice-orange, cranberry, grapefruit
fresh seasonal fruit and berries
hard boiled eggs
granola with plain yogurt, skim milk
assorted bagels with cream cheese
custom blended coffees, organic teas

\$32

CONTINENTAL BREAKFAST-three

chilled fruit juice-orange, cranberry, grapefruit
fresh seasonal fruit and berries
spinach quiche or ham and gruyere cheese quiche
assorted danish, croissants, muffins
custom blended coffees, organic teas

\$32

CONTINENTAL BREAKFAST-four

chilled fruit juice-orange, cranberry, grapefruit
fresh seasonal fruit and berries
lox and bagels-capers-tomato-onion-cream cheese
custom blended coffees, organic teas

\$34

CONTINENTAL BREAKFAST-five

chilled fruit juice-orange, cranberry, grapefruit
fresh seasonal fruit and berries
french toast with maple syrup
assorted danish, croissants, muffins
custom blended coffees, organic teas

\$34

...and more

RED BULL (minimum order 12) **\$6**

VITAMIN WATER (minimum order 12) **\$6**

INDIVIDUAL CEREALS with milk **\$7**

BAGELS WITH CREAM CHEESE **\$54/dozen**

MORE MEAT (minimum order 12) **\$11/person**
apple wood smoked bacon and sausage links

ENGLISH MUFFINS, butter, jam **\$48/dozen**

CLASSIC OATMEAL (minimum order 12) **\$9/person**
with dried fruit, brown sugar, cream

HARD BOILED EGGS **\$36/dozen**

ASSORTED BOTTLED JUICES **\$6**

SOFT DRINKS **\$4**

STILL and SPARKLING BOTTLED WATERS **\$4**

INDIVIDUAL YOGURTS (minimum order 12) **\$4**

ASSORTED POWER BARS (minimum order 12) **\$6**

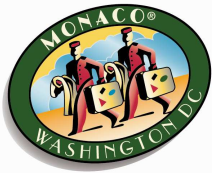
ASSORTED WHOLE FRESH FRUIT **\$32/dozen**

ASSORTED MUFFINS **\$49/dozen**

ASSORTED DANISH PASTRIES **\$49/dozen**

CROISSANTS **\$52/dozen**

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

BREAKFAST

PLATED BREAKFAST

served with fruit juice, assorted bakeries, custom blended coffees, organic teas

CHESAPEAKE BENEDICT

poached eggs, bay crab, old bay hollandaise sauce

\$35

\$39 fresh seasonal fruit and berries

CORN BEEF HASH

scrambled eggs, roasted tomatoes

\$27

\$31 fresh seasonal fruit and berries

CLASSIC

scrambled eggs, sausage links, hash brown potatoes

\$27

\$31 fresh seasonal fruit and berries

FRENCH TOAST

challah bread, apple wood smoked bacon, maple syrup

\$28

\$32 fresh seasonal fruit and berries

BUFFET BREAKFAST (minimum 30 guests)

Served with fruit juice, fresh seasonal fruit and berries, assorted bakeries, custom blended coffees, organic teas

ONE

scrambled eggs, hash brown potatoes, apple wood smoked bacon and sausage links

\$39

TWO

eggs benedict, french toast, hash brown potatoes, apple wood smoked bacon and sausage links

\$42

THREE

omelets to order, baked apples with granola, hash brown potatoes, apple wood smoked bacon and sausage links

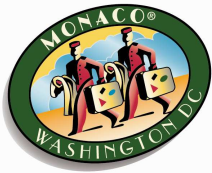
\$51 (culinary attendant, per 25 guests-\$ 95)

FOUR

lox and bagels-capers-tomato-onion-cream cheese, scrambled eggs with chives, hash brown potatoes

\$48

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

REFRESHMENT SERVICES

BEVERAGES

CUSTOM BLENDED COFFEE \$62/gallon

CUSTOM BLENDED DECAFFEINATED COFFEE \$62/gallon

SELECTION OF ORGANIC TEAS \$62/gallon

CUSTOM BLENDED COFFEE, SELECTION OF ORGANIC TEAS \$7/per person-one hour of service

ASSORTED SOFT DRINKS \$4

STILL and SPARKLING BOTTLED WATERS \$4

ICED TEA or SWEET TEA \$41/gallon

FRESH LEMONADE \$48/gallon

ASSORTED BOTTLED JUICES \$6

JUICE (orange, apple, cranberry, grapefruit, vegetable) \$39/quart

RED BULL (minimum order 12) \$6

VITAMIN WATER (minimum order 12) \$6

SNACKS

ASSORTED COOKIES or CHOCOLATE FUDGE BROWNIES \$48/dozen

ASSORTED WHOLE FRESH FRUIT \$32/dozen or SLICED FRUIT and BERRIES \$8/(minimum order 12 guests)

ASSORTED CANDY BARS (minimum order 12) \$4

ASSORTED GRANOLA BARS \$38/dozen

ASSORTED CHIPS/PRETZELS (minimum order 12) \$3/bag
terra chips, pretzels, kettle chips

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

REFRESHMENT SERVICES...all day (minimum 20 guests)

all day ONE...

EARLY MORNING

chilled fruit juices
orange, cranberry, grapefruit

assorted bakeries

muffins/danish pastry/croissants
custom blended coffees, organic teas

MID MORNING

custom blended coffees, organic teas
soft drinks/still and sparkling waters

AFTERNOON

assorted cookies
assorted whole fresh fruit
custom blended coffees, organic teas
soft drinks/still and sparkling waters
\$45

all day TWO...

EARLY MORNING

chilled fruit juices
orange, cranberry, grapefruit

display of seasonal sliced fruit/berries
brown sugar and yogurt

assorted bagels with cream cheese

ham and cheese croissants

fruit muffins with citrus butter

custom blended coffees, organic teas

MID MORNING

assorted energy snack bars
custom blended coffees, organic teas
soft drinks/still and sparkling waters

AFTERNOON

chocolate biscotti
chocolate dipped strawberries
custom blended coffees, organic teas
soft drinks/still and sparkling waters
\$52

all day THREE...

EARLY MORNING

chilled fruit juices
orange, cranberry, grapefruit

display of seasonal sliced fruit/berries
brown sugar and yogurt

phyllo pastry with scrambled eggs
smoked salmon or bacon, cheddar cheese

french toast wedges with maple syrup
custom blended coffees, organic teas

MID MORNING

selection artisanal cheeses
dried fruits, walnuts, pecans

prepared yogurt parfaits

custom blended coffees, organic teas
soft drinks/still and sparkling waters

AFTERNOON

assorted cup cakes
fruit kabobs
chocolate fondue

custom blended coffees, organic teas
soft drinks/still and sparkling waters
\$59

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

LUNCHEON

PLATED LUNCHEON

served with assorted breads (except sandwich entrees), custom blended coffees, organic teas, iced tea

SELECT Two COURSES \$45/per person Three COURSES \$53/per person Four COURSES \$61/per person

SOUPS

maryland crab chowder
senate bean soup with cornbread
heirloom tomato gazpacho (seasonal)
roasted butternut squash soup with garlic chips (seasonal)
chilled asparagus bisque with crème Fraiche (seasonal)
soup of the day (chef's creation based on seasonal fresh ingredients)

SALADS

tomato and mozzarella with fresh basil (seasonal)
mixed field greens with lemon vinaigrette
caesar with romaine spears, shaved parmesan cheese, croutons, classic caesar dressing
red bliss potato salad on bibb lettuce

SALAD ENTRÉES

salad nicoise-grilled tuna, spinach, green beans, herb potatoes, olives, tomatoes, diced egg
grilled shrimp caesar-skewers of shrimp, romaine hearts, julienne of red pepper, croutons
chicken caesar-seared julienne cut of chicken, romaine lettuce, goat cheese, croutons
antipasti salad-mortadella, prosciutto, mozzarella, artichoke hearts, olives, grilled eggplant, romaine

SANDWICH ENTRÉES (served with terra chips)

tuna salad on rustic multi-grain bread, capers, lettuce and tomato
roast turkey on whole wheat bread, cranberry mayo, manchego cheese, lettuce
chicken salad with celery and apples on baguette with lettuce
vegan spinach wrap-seasonal grilled vegetables, sprouts, olives, grilled sweet peppers, garlic aioli

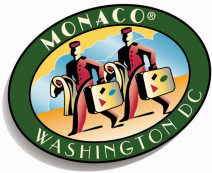
ENTRÉES

grilled halibut-salsa fresca, crispy risotto cake, seasonal vegetable complement
flat iron steak-three peppercorn sauce, roasted fingerling potatoes, seasonal vegetable complement
grilled breast of chicken-mushroom ragout, sweet potato soufflé, seasonal vegetable complement
seared salmon-wasabi maple glaze, orzo with chives, seasonal vegetable complement
lemon roasted chicken-bed of garlic spinach, fagioli, roasted tomatoes
whole wheat penne-roasted tomatoes, rustic cut seasonal vegetables, pesto broth

DESSERTS

pecan tart with whipped cream
classic ny style cheese cake with strawberries
seasonal berries with honey-lime yogurt
apple tart with cinnamon crème Fraiche

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

BISTRO LUNCHEON BUFFET

served with custom blended coffees, organic teas, iced tea

BISTRO ONE...

minimum fifteen guests

SALADS

(select two)

sweet potato, cranberry, walnut salad
penne, artichoke, olives, feta cheese
orecchiette pasta, eggplant, roasted tomatoes
mixed greens, lemon herb vinaigrette
roasted vegetable salad, tahini glaze
new potatoes, blue cheese, chives, herb mayo
tomato, mozzarella, basil, olive oil
tuna salad-celery, roasted peppers

DELI

roast turkey, baked ham, roast beef, pastrami
cheddar, swiss, provolone
grain mustard, herb mayonnaise
assorted breads

DESSERTS

(select one)

cheese cake squares
apple tart
carrot cake squares

\$42

BISTRO THREE...

minimum fifteen guests

dill potato salad, celery, carrots
mixed greens, tomatoes, cucumbers herb vinaigrette

WRAPS

(select three)

bbq pulled pork, lettuce, cheddar, tomato wrap
jerk shrimp, grilled onion, spinach, spinach wrap
tuna salad, lettuce, tomato, herb wrap
carrot, cucumber, sprouts, tomato, pesto, spinach wrap
turkey, caramelized onions, lettuce, blue cheese, herb wrap
chicken salad, cheddar, lettuce, whole wheat wrap

DESSERTS

(select one)

cheese cake squares
chocolate brownies
seasonal fruit tart

\$44

BISTRO TWO...

minimum fifteen guests

mixed greens, tomatoes, cucumbers herb vinaigrette
grilled marinated vegetable salad

PREPARED SANDWICHES

(select three)

roast beef, smoked gouda, horseradish cream, herb roll
grilled chicken, mozzarella, tomato basil, grain bread
shrimp salad, romaine, sour dough roll
pastrami, slaw, swiss, mustard, rye bread
chicken caesar salad, romaine, sour dough roll
honey baked ham, lettuce, cheddar, herb mayo, rye bread
tuna salad-celery, roasted peppers, lettuce, grain bread
roasted portobella, goat cheese, sweet peppers, baguette
smoked salmon, bacon, lettuce, tomato, lemon aioli, bagel
turkey, lettuce, tomato, swiss, cranberry-mayo, farm bread
prosciutto, goat cheese, fig jam, baguette
soppressata, salami, ham, provolone, olive salad, baguette
grilled vegetables, arugula, red pepper relish, baguette
chicken salad-apple, celery, pecans, lettuce, farm bread

DESSERTS

(select one)

pecan squares
seasonal fruit tart
napoleons
chocolate pudding with whipped cream

\$46

...and more

soup of the day **\$5/per person**
(chef's creation based on seasonal fresh ingredients)

tortellini marinara **\$6/per person**

shrimp mac and cheese **\$8/per person**

baked ziti, sausage, tomato **\$7/per person**

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

LUNCHEON BUFFET (minimum 45 guests)

served with custom blended coffees, organic teas, iced tea

SELECT Two ENTREES \$61/per person Three ENTREES \$65/per person Four ENTREES \$69/per person

SOUPS or SALADS

(select three)

seasonal soup of the day
vegetarian vegetable soup
roasted tomato bisque
potato and leek soup
black bean soup with tasso
antipasti salad with romaine lettuce
green bean, roasted tomatoes, olives
mixed greens, lemon herb vinaigrette
corn, lima beans, roasted red peppers
lentils, carrots, scallion, celery, feta cheese
roasted vegetable salad, tahini glaze
new potatoes, blue cheese, chives, herb mayo
tomato, mozzarella, basil, olive oil
broccoli raab, caramelized shallots, pepper vinaigrette
artichoke, mushrooms, sun dried tomatoes, dijon vinaigrette

SIDES

(select two)

mac and gruyere cheese
mashed potatoes
green beans with almonds
carrots with honey butter
wild rice pilaf
grilled seasonal vegetables
broccoli with diced egg and croutons
spinach soufflé
cheese grits with aged cheddar
roasted bliss potatoes with herbs
asparagus with grilled red peppers
roasted cauliflower with garlic croutons
brussels sprouts, shallots, baby carrots
corn on the cob with maple butter
eggplant, tomato, onion ratatouille

ENTREES

roast breast of chicken, caramelized shallot au jus
eggplant parmesan napoleons
baked ham with apricot glaze
portabella mushroom steaks, mixed vegetable ragout
roast turkey with apple-pecan dressing
pan seared grouper, salsa fresca
curried beef kabobs, tzatziki sauce
ziti bake with sausage, tomatoes, roasted garlic
sirloin of beef, cabernet reduction
pecan crusted chicken, creole mustard sauce
sweet potato, risotto with cranberries
grilled salmon, citrus beurre blanc
beef bourguignon, mushrooms, lardons, pearl onions
shrimp and asparagus risotto
grilled breast of chicken with olives, tomatoes, capers
penne, grilled vegetables, roasted tomatoes

DESSERTS

(select two)

lemon cheese cake
fudge brownies
strawberry short cake
white chocolate cake
seasonal fruit tart
cranberry cobbler with whipped cream
pecan tart
carrot cake, cream cheese topping
fresh fruit trifle
chocolate espresso cheese cake
apple brown betty
pumpkin tart, cinnamon whipped cream
fresh fruit, chocolate fondue

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

RECEPTION

canapés and hors d' oeuvres require a minimum of fifty pieces per selection

CANAPES

deviled eggs with parsley
summer melon prosciutto (seasonal)
heirloom tomato gazpacho shooters (seasonal)
new potato, sour cream, red onion, cilantro
smoked salmon in pastry, crème Fraiche, caviar
seared ahi tuna on wonton crisp
chilled shrimp on cucumber, dill crème fraiche
beef carpaccio on crostini, parmesan cheese, mustard
antipasti skewer with balsamic reduction
seared duck on crouton with fruit salsa
mushroom crowns, chevre, fresh herbs
california rolls with wasabi and soy sauce
bruschetta trio: eggplant, tomato relish, olive tapenade
\$ 210/per fifty pieces

HORS D' OEUVRES

beef wellington
samosa-crispy potato, peas, cilantro-peanut sauce
mac and cheese spoons
empanadas with salsa verde
wild mushroom tart, blue cheese and onions
vegetable spring rolls with sweet and sour sauce
white truffle potato crouquette
three onion brie tart
beef sate, cucumber raita
sesame chicken skewers with sweet and sour sauce
spinach, feta and pine-nut strudel
brie and raspberry phyllo star
\$ 195/per fifty pieces

all beef sliders with chipotle mayo
shrimp and chorizo brochette
tandoori chicken with mango chutney
crab cakes with sauce remoulade
pecan chicken strips with creole mustard sauce
lamb chop loli-pops with mint sauce
coconut shrimp with pineapple relish
scallops wrapped with bacon
\$ 235/per fifty pieces

...and more

artisan cheese display \$275 (serves 20 guests)
camembert, aged gouda, maytag blue cheese, chevre
rustic breads and seasonal fruit jams

seasonal vegetable display \$160 (serves 20 guests)
carrot sticks, broccoli, celery sticks, tomatoes, cauliflower,
peppers, served with hummus and classic onion dip

antipasto display \$215 (serves 30 guests)
speck alto adige, mortadella, prosciutto, toscano salami,
soppressata, marinated vegetables, mozzarella, assorted
imported olives, tomatoes-sweet basil, focaccia

grilled vegetable display \$185 (serves 20 guests)
eggplant, zucchini, mushrooms, tomatoes, carrots, asparagus
served with tahini dip and roasted garlic mayo

seasonal fruit display \$160 (serves 20 guests)
sliced seasonal fruit and berries, chocolate fondue

chilled shrimp display \$425/50 pieces
served with old bay cocktail sauce, lemon wedges

chilled shrimp/oyster display \$495/75 pieces
served with old bay cocktail sauce, lemon wedges

chips/pretzels/dip (minimum order 12) \$9/person
classic onion dip

charcuterie display \$245 (serves 30 guests)
prosciutto, toscano salami, soppressata, country pate,
vegetable terrine, dried fruits, cornichons rustic breads

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

HAPPY HOUR RECEPTIONS

(minimum 50 guests)

includes passed canapés and hors d' oeuvres, cocktails, beer, wine, soft drinks

One...

canapes (chilled)

deviled eggs with parsley

bruschetta trio: eggplant, tomato relish, olive tapenade

hors d' oeuvres

beef wellington

spinach, feta and pine-nut strudel

brie and raspberry phyllo star

empanadas with salsa verde

artisan cheese display

camembert, aged gouda, maytag blue cheese, chevre

rustic breads and seasonal fruit jams

\$48/per person, ONE HOUR-Name Brand Liquor

Three...

canapes (chilled)

chilled shrimp on cucumber, dill crème fraiche

beef carpaccio on crostini, parmesan cheese, mustard

hors d' oeuvres

beef sate, cucumber raita

white truffle potato crouquette

tandoori chicken with mango chutney

brie and raspberry phyllo star

antipasto display

speck alto adige, mortadella, prosciutto, toscano salami, soppressata,

marinated vegetables, mozzarella, assorted imported olives,

tomatoes-sweet basil, focaccia

\$54/per person, ONE HOUR-Name Brand Liquor

Two...

canapes (chilled)

seared ahi tuna on wonton crisp

seared duck on crouton with fruit salsa

hors d' oeuvres

lamb chop loli-pops

crab cakes with sauce remoulade

pecan chicken strips with creole mustard sauce

scallops wrapped with bacon

artisan cheese display

camembert, aged gouda, maytag blue cheese, chevre

rustic breads and seasonal fruit jams

carved sirloin of beef culinary attendant **\$95**

sour dough rolls, horseradish cream, grain mustard

\$62/per person, ONE HOUR-Premium Brand Liquor

...and more

martini bar \$14/per person, per hour

signature cocktail \$9/per person, per hour

dessert canapés \$12/per person, per hour

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

RECEPTION STATIONS

prices based on a two-station minimum for a one hour reception

PASTA

select three

farfalle with rock shrimp, crushed tomatoes, olive oil
penne with grilled chicken, shiitake mushrooms, mascarpone cheese
butternut squash ravioli, porcini mushrooms, sage
cheese tortellini, sauce marinara
mushroom ravioli, pancetta, parmesan cream sauce
fusilli, grilled vegetables, sun dried tomatoes, basil-garlic sauce

served with parmesan cheese, rosemary focaccia

\$25/per person

culinary attendant \$95

CARVING

culinary attendant \$95

mustard and herb crusted rack of lamb, cranberry chutney **\$230/16 servings**
roisserie pork shoulder, grain mustard, caramelized onion marmalade, brioche rolls **\$275/30 servings**
hand carved roasted breast of turkey, citrus mayo, cranberry sauce, assorted rolls **\$250/25 servings**
garlic roasted sirloin of beef, horseradish cream, grain mustard, assorted rolls **\$685/75 servings**
side of norwegian smoked salmon, capers, red onion, lemon **\$295/30 servings**
maple glazed ham, english mustard, assorted rolls **\$285/30 servings**
poached salmon bouquets, asparagus, leeks, lemon crème fraiche **\$325/30 servings**
roisserie leg of lamb, cucumber raita, pita **\$225/25 servings**
hand carved roast tenderloin of beef **\$325/25 servings**
crispy peking duck, moo-shu wraps, scallions, hoisin sauce **\$24/75 person minimum**

ASIAN

culinary attendant \$95

steamed dim sum in wicker baskets-pork dumplings, shumai, shrimp dumplings
stir fry-garden vegetables, chicken and beef strips, sesame oil, ginger, lemongrass
shrimp fried rice, scallions, carrots, peas, scallions, soy sauce
spring rolls with ponzu dipping sauce

\$26/per person

culinary attendant \$95

13.4% gratuity/8.6% administration fee and 10% dc tax

RECEPTION STATIONS

prices based on a two-station minimum for a one hour reception

MEDITERRANEAN

hummus, tabbouleh, crispy pita chips
assorted mezze-marinated mushrooms, filled grape leaves, artichokes, marinated tomatoes, assorted olives
lentil salad with carrots, celery, onion
spinach and feta pies
lamb skewers with yogurt mint sauce
\$24/per person

SALAD STATION

caesar salad-romaine lettuce, parmesan cheese, garlic croutons, anchovies, classic caesar dressing
noodle salad-bamboo shoots, asparagus, grilled carrots, scallions, rice wine vinaigrette
salade nicoise-haricot verts, diced egg, capers, grilled tuna, watercress, bibb lettuce, artichoke, tomatoes
orzo salad-sun dried tomatoes, zucchini, pine nuts, fresh herbs
grilled seasonal vegetables-eggplant, sweet potato, vidalia onions, squash, cauliflower
\$21/per person
culinary attendant \$95

PROVENCE STATION

sliced breast of duck, onion marmalade
charcuterie display-prosciutto, toscano salami, soppressata, country pate, vegetable terrine, dried fruits, cornichons rustic breads
artisan cheese display-camembert, aged gouda, maytag blue cheese, chevre, rustic breads and seasonal fruit jams
\$34/per person
culinary attendant \$95

MASHED POTATO STATION

creamy russet potato mash and citrus sweet potato mash
horseradish cream, aged cheddar, sour cream, black olive tapenade, tomato-red pepper salsa,
cranberry relish, whipped butter, brown gravy
\$23/per person
culinary attendant \$95

CREPERY STATION

(choose three selections)

spinach, asparagus, sun-dried tomato, lemon béchamel sauce
portobello mushroom duxelle, leeks, burgundy wine reduction
newburg of shrimp, scallops, old bay seasonings
creole mix of andouille sausage, boudin sausage and vidalia onions
sautéed julienne of vegetables, cognac cream
crab, artichoke with herb cream
beef bourguignon of beef sirloin, lardons, burgundy wine sauce
\$25/per person
culinary attendant \$95

13.4% gratuity/8.6% administration fee and 10% dc tax

RECEPTION STATIONS

prices based on a two-station minimum for a one hour reception

SOUTHWEST

fajitas-beef, chicken, portobello mushrooms, shrimp, onions, peppers
served with tortillas, cheddar, guacamole, sour cream, pico de gallo
barbecued pulled pork with texas toast, slaw, frijoles-corn-pepper salad
texas chili served with onion, sour cream, jalepeno peppers, cheddar, cornbread
tortilla chips (red-white-blue), salsa, chili con queso, guacamole

\$24/per person

culinary attendant \$95

SUSHI STATION

(choose five total pieces from the nigiri and maki selections)

nigiri sushi-

tuna maguro, salmon sake, shrimp ebi, sea urchin uni, salmon roe ikura, yellowtail hamachi,
scallop hotate, eel unagi, white fish shiromi, shrimp ama ebi

maki sushi-

vegetable roll, spicy tuna roll, shrimp roll, california roll, salmon avocado roll

\$42/per person

culinary attendant \$225/per 75 people

SLIDER STATION

reuben slider, sauerkraut, swiss
sirloin of beef, brioche roll, grain mustard
turkey slider, smoked gouda, cranberry mayo
veggie burreamy russet potato mash and citrus sweet potato mash
served with gruyere mac and cheese

\$23/per person

culinary attendant \$95

DESSERT STATION

(choose six selections)

myer lemon tart
blueberry cobbler, whipped cream
chocolate ganache torte
raspberry banana bread pudding
apple, walnut tart
chocolate cheese cake or pumpkin cheese cake
assorted tea cookies
carrot cake
pecan pie, cinnamon whipped cream
seasonal fruit tart
apple, cranberry, cinnamon crumble
chocolate fondant brownies
assorted miniature crème brûlée

\$34/per person

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

DINNER

PLATED DINNER

served with soup or salad, seasonal vegetable complement, assorted breads, custom blended coffees, organic teas, iced tea

SOUP

portobello mushroom soup with fresh herbs
duck consommé with duck quenelles
lobster consommé with lobster and chive garnish
roasted butternut squash soup with garlic chips (seasonal)
chilled asparagus bisque with crème fraîche (seasonal)
heirloom tomato gazpacho with dijon mustard sorbet (seasonal)

SALADS

Tomato, mozzarella timbale, fresh basil, balsamic-olive oil drizzle (seasonal)
roasted pear salad, frisee, maytag blue cheese, candied walnuts, port wine vinaigrette
warm goat cheese tart, mixed field greens, marinated tomatoes, herb vinaigrette
caesar-romaine spears, shaved parmesan cheese, garlic croutons, classic caesar dressing
mixed baby greens and herbs, grain mustard vinaigrette
bibb, radicchio, frisee, mache lettuces, candied pecans, goat cheese, apples and basil vinaigrette
mixed field greens, smoked salmon rosette-crème on potato latke, lemon vinaigrette

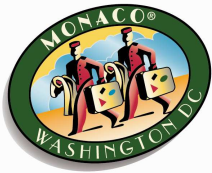
ENTRÉES

honey-herb roasted chicken, potato and celery root mash **\$68**
pan seared halibut-salsa fresca, crispy risotto cake **\$76**
grilled sirloin of beef-cabernet reduction, sweet potato soufflé **\$79**
seared salmon-wasabi maple glaze, orzo with chives **\$76**
maple glazed breast of duck-fruit chutney, potato gratin **\$72**
sautéed cobia, warm salad of arugula, tomatoes, white beans **\$76**
eggplant roulades-sautéed mushrooms, spinach, grilled tofu, roasted pepper coulis **\$57**
grilled rack of lamb, yorkshire pudding **\$89**
trio of buckwheat crepes-roasted vegetables, wheat berry salad, mushroom ragout **\$57**
filet of beef and crab cake, roasted fingerling potatoes **\$85**
grilled breast of chicken-mushroom confit, herb risotto **\$68**

DESSERTS

chocolate tiramisu cup
alexandria-almond genoise, pistachio butter cream, chocolate ganache
mountania-hazelnut cake chocolate genoise, praline ganache and praline mousse
french black forest-chocolate genoise, chocolate cream, white chocolate and brandied cherries
caramello-espresso genoise, caramel pecan mousse
chocolate praline dome with raspberry coulis
lemon charlotte with fresh berry coulis

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

RECEPTION BEVERAGES

HOSTED BAR SERVICE-PRICE PER PERSON/BY THE HOUR

PREMIUM BRANDS

first hour \$26/per person
each additional hour \$18/per person

NAME BRANDS

first hour \$22/per person
each additional hour \$14/per person

includes mixed drinks, wine, beer, soft drinks, waters

HOSTED BAR SERVICE-PRICE PER DRINK/CONSUMPTION

PREMIUM BRANDS

premium brand cocktails \$9
premium wine selections \$52/bottle
imported beer \$8
domestic beers \$7
soft drinks and fruit juices \$4
still and sparkling waters \$4

NAME BRANDS

name brand cocktails \$8
name wine selections \$42/bottle
imported beer \$8
domestic beers \$7
soft drinks and fruit juices \$4
still and sparkling waters \$4

NON-HOSTED (cash) BAR SERVICE-PRICE PER DRINK

\$ 600/revenue minimum

NAME BRANDS

name brand cocktails \$12
name wine selections \$11
imported beer \$10
domestic beers \$9
soft drinks and fruit juices \$6
still and sparkling waters \$6

LABOR FEES

bartender \$95 (up to 4 hours)
cashier \$95 (up to 4 hours)
additional waitpersons \$95 (per hour)

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

WINE SELECTIONS

CABERNET SELECTIONS

sterling vintner	\$51
stone cellars	\$42
ravenswood	\$47
la terre	\$43
trincherro	\$54
trinity oaks	\$51
estancia	\$62

PINOT GRIGIO SELECTIONS

stone cellars	\$42
sterling vintner	\$51
la terre	\$43
ruffino	\$59
trincherro	\$57
trinity oaks	\$48

CHARDONNAY SELECTIONS

sterling vintner	\$51
stone cellars	\$42
chalone monterey	\$59
chalone estate	\$73
edna valley	\$62
la terre	\$43
trincherro	\$57
tangley oaks	\$62
trinity oaks	\$48
estancia	\$53
franciscan	\$64

PINOT NOIR SELECTIONS

chalone monterey	\$ 61
chalone estate	\$ 78
jargon	\$ 53
stone cellars	\$ 42
trinity oaks	\$ 51
kim crawford	\$ 64

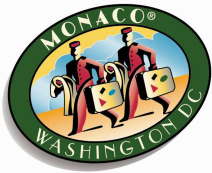
MERLOT SELECTIONS

stone cellars	\$ 42
sterling vintner	\$ 51
tangley oaks	\$ 62
trinity oaks	\$ 51
la terre	\$ 43
trincherro	\$ 54

SPARKLING WINES AND CHAMPAGNE

moet chandon, white star, eprenay, champagne, france	\$85
domaine chandon, brut, napa, california	\$59
domaine chandon, brut rose, napa, california	\$62
marquis de latour, france	\$47
domaine carneros by taittinger, brut, california	\$67

13.4% gratuity/8.6% administration fee and 10% dc tax



A KIMPTON HOTEL

GENERAL INFORMATION

Menu Design

Our Catering Staff and creative Culinary Team will be at your service to create a custom designed menu for your special occasion. All arrangements should be finalized at least *thirty* days in advance of your scheduled event date. It is our pleasure to provide a choice of two entrees; however the price per entrée is based on the cost of the higher entrée selection. The choice of entrees must be confirmed seventy-two working hours, in advance of the event.

The Poste Restaurant, Hotel Monaco does not permit any food or beverages to be brought into the hotel by the Patron or guests thereof at anytime.

Deposit/Payment

Full payment in advance shall be required, unless the patron has made satisfactory direct billing arrangements with the hotel. In the event of cancellation, patron shall be held liable for all losses sustained by the Hotel and all deposits and/or advance payments will be held to cover said losses. The deposit and/or advance payment schedule will be outlined in the final contract.

Guarantee of Attendance

The person or party making arrangements for catering events on behalf of the patron must notify the Hotel no later than 12:00 Noon three business days prior to the scheduled event, of the exact number of persons that are to attend the events, scheduled to be held Thursday through Sunday. Due to the weekend, events scheduled for Monday, Tuesday and Wednesday, the guarantee, must be given no later than 12:00 Noon on the preceding Friday. Such number shall constitute a guarantee, not subject to reduction, and charges will be made accordingly. The Hotel will be responsible for service of no more than five percent over and above the guarantee, up to thirty guests maximum. If said patron or representative fails to notify the Hotel at the above, appropriate time, the Hotel will assume the indicated anticipated attendance discussed heretofore, to be the correct guaranteed number in attendance. Therefore charges will be made accordingly and the patron agrees to pay said charges.

Labor Charge

A set-up Charge of \$ 50.00 is levied on all seated functions, if twenty or fewer guests are guaranteed. Additional Labor charges such as Bartenders and Chef Attendant fees will be reflected on the Catering/Conference Service Contract.

Gratuity/Administrative Fee and Tax

All food and beverage prices are subject to a gratuity of 13.4% and administration fee of 8.6% and applicable 10% District of Columbia sales tax (subject to change without notice). Labor fees are subject to 10% tax.

Parking

Valet parking is located at the entrance at the Hotel Monaco Entrance at 700 F Street, N.W. In the event the parking arrangements are to be hosted, your Catering Representative can make arrangements with ***advance notice***.

Coat Check Services

Hosted Coat Check Services are available at \$ 95.00 (three-hour minimum) per attendant and will be added to your master account.



A KIMPTON HOTEL

GENERAL INFORMATION

Customer Packages

The storage of Boxes and delivery to room location incur a fee of \$ 35.00 per 100 pounds or fraction thereof. ALL RETURN SHIPPING MUST BE ARRANGED BY THE CLIENT or through the hotel business center. The hotel is not responsible for any shipment that is delivered to the hotel and reserves the right to refuse any shipment. Materials, which are perishable or flammable, will not be accepted. Shipments must be labeled as follows:

RECEIVER'S NAME

SENDER'S COMPANY or CONFERENCE NAME and CONFERENCE DATE

SENDER'S NAME c/o HOTEL CATERING/CONFERENCE MANAGER

Hotel Monaco- Washington, D.C.

700 F Street, N.W.

Washington, DC 20004

The hotel has limited storage facilities; therefore a limit of ten boxes weighing no more than fifty pounds each can be shipped to the hotel, three (3) days prior to the conference or event date.

Guestroom Deliveries

Deliveries can be arranged through our Guest Services Department. A fee of \$ 2.00 per item placed through the guestroom door threshold and \$ 3.00 per item placed inside of the guestroom. The hotel does not permit items to be extended at the front desk during check-in procedures.

Signs and Banners

All Signs and Banners displayed in the hotel must be professionally created. Handmade signs are not permitted. The Hotel Monaco prohibits any sign or banner to be displayed in the hotel lobby, arrival entrance or guestroom corridors. Charges for hanging banners are as follows: \$ 45.00 for the first banner and \$ 25.00 for each additional banner. Arrangements must be made in advance with your Catering/Conference Representative prior to the conference or event.

Electrical Services

A standard 20-amp phase unit, equivalent to 120 volts is available at no charge in most conference rooms. Additional services or requirements must be scheduled in advance and charged at prevailing rates. Extension cord rental fee is \$ 25.00 per day, per extension cord.

Security/Safety Services

The hotel cannot assume liability for missing equipment or materials. Hotel security, above and beyond the hotel's scheduled security, can be arranged by your Catering/Conference Representative for an additional fee. City regulations require that all contracted security firms must be licensed by the city before they can operate on the hotel premise. The hotel policy requires that the contracted security service firm provide written proof of their liability coverage which must be in excess of \$ 2,000,000.00. The hotel reserves the right of approval, in advance all services that are contracted.