



Monaco Washington DC, a Kimpton Hotel

Catering Menu

“great food should begin on the farm
and in our hearts...”

—Chef Kyoo Eom



Monaco Washington DC, a Kimpton Hotel

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HotelMonaco-dc.com

Monaco Washington DC, a Kimpton Hotel
Full Day Meeting Service

Full Day-One

minimum twenty guests

EARLY MORNING

- chilled fruit juices *orange, cranberry, grapefruit*
- assorted bakeries *muffins, danish, croissants*
- display of season fruit and berries *brown sugar and yogurt*
- custom blended coffees and organic teas

MID MORNING

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

BRASSERIE LUNCHEON BUFFET

- mixed field greens, lemon-herb vinaigrette
- penne pasta, artichoke, olives, feta cheese
- DELI DISPLAY:
*roast turkey, baked ham, roast beef, pastrami
cheddar, swiss, provolone
grain mustard, herb mayo, assorted breads*
- fresh fruit tarts
- custom blended coffees and organic teas

AFTERNOON – WELLNESS BREAK

- build-your-own trail mix bar
- fresh fruit & vegetable smoothies
- assorted soft drinks/still and sparkling waters
- custom blended coffees and organic teas

\$ 87 per person

\$ 45 per person refreshment service only-no lunch

13.4% gratuity 9.6% administration fee and 10% dc tax

Full Day-Two

minimum twenty guests

EARLY MORNING

- chilled fruit juices *orange, cranberry, grapefruit*
- display of seasonal fresh fruit/berries
- ham and gruyere quiche with chives
- assorted bagels with cream cheese
- fruit muffins with citrus butter
- custom blended coffees and organic teas

MID MORNING

- fresh fruit and vegetable smoothies
- assorted soft drinks/still and sparkling waters
- custom blended coffees and organic teas

BISTRO LUNCHEON BUFFET

- mixed greens, tomatoes, cucumbers, herb vinaigrette
- new potato salad, blue cheese, chives, herb mayo
- PREPARED SANDWICHES:
*-grilled chicken, mozzarella, tomato, basil, grain bread
-roast beef, smoked gouda, horseradish cream, herb roll
-turkey, lettuce, tomato, swiss, cranberry-mayo, farm bread*
- cheese cake squares with raspberries
- custom blended coffees and organic teas

AFTERNOON – SALTY & SWEET

- popcorn trio *truffled, sharp cheddar, caramel*
- fresh fruit kabobs *chocolate fondue*
- assorted soft drinks/still and sparkling waters
- custom blended coffees and organic teas

\$ 98 per person

\$ 52 per person refreshment service only-no lunch

Full Day-Three

minimum thirty guests

EARLY MORNING BREAKFAST

- **chilled fruit juices** *orange, cranberry, grapefruit*
- **assorted bakeries** *muffins, danish, croissants*
- **individual fruit & yogurt parfaits**
- **scrambled eggs** *fresh herbs*
- **hash brown potatoes**
- **apple wood smoked bacon & sausage links**
- **custom blended coffees and organic teas**

MID MORNING – WELLNESS BREAK

- **build-your-own trail mix bar**
walnuts, cranberries, sunflower seeds, chocolate chips, pretzels
- **fresh fruit & vegetable smoothies**
 - *carrot, spinach, chia seeds, greek yogurt*
 - *mango, blueberry, flax seeds, greek yogurt*
 - *strawberry, banana, protein powder*
- **assorted soft drinks/still and sparkling waters**
- **custom blended coffees and organic teas**

ITALIAN-INSPIRED COMMUNITY LUNCHEON

served family-style to share

SALAD

ratatouille *roasted eggplant, zucchini, tomatoes, garlic & onion, fresh herbs*
antipasti *arugula, radicchio, marinated artichokes, olives, mozzarella, prosciutto, pesto herb tomatoes, lemon-bail dressing*

ENTREES

nona's pasta ziti, *fava beans, asparagus, pancetta, roasted herb chicken*
tortellini il salmone *cheese and herb tortellini, arugula, roasted peppers, grilled salmon*
butternut squash ravioli *porcini mushrooms, sage, brown butter sauce*

SWEET

tiramisu torte *espresso genoise, mascarpone, raspberry coulis*

AFTERNOON - MEDITERRANEAN BREAK

- **classic and whole wheat pita, assorted raw vegetables**
- **hummus, tabbouleh, baba ghanouj, raita, olives, roasted peppers**
- **assorted soft drinks/still and sparkling waters**
- **custom blended coffees and organic teas**

\$ 130 per person

13.4% gratuity 9.6% administration fee and 10% dc tax

Monaco Washington DC, A Kimpton Hotel

Breakfast

□ CONTINENTAL BREAKFAST-one

- chilled fruit juices *orange, cranberry, grapefruit*
- assorted bakeries *muffins, danish, croissants*
- custom blended coffees and organic teas

\$ 26 per person

\$ 29 per person with fresh seasonal fruit and berries

□ CONTINENTAL BREAKFAST-two

- chilled fruit juices orange, cranberry, grapefruit
- fresh seasonal fruit and berries
- granola with greek yogurt, honey
- hard boiled eggs *capers, shallots, tomato*
- assorted bagels with cream cheese
- banana-nut, blueberry, morning glory muffins
- custom blended coffees and organic teas

\$ 34 per person

□ CONTINENTAL BREAKFAST-three

- chilled fruit juices *orange, cranberry, grapefruit*
- individual fruit and yogurt parfaits
- banana-nut, blueberry, morning glory muffins
- lox and bagels
cured salmon, capers, tomato, onion, cream cheese
- custom blended coffees and organic teas

\$ 38 per person

POWER UP

- chilled fruit juices orange, cranberry, grapefruit
- fresh seasonal fruit and berries
- warm entrée (select one)
 - spinach and feta cheese quiche with fresh herbs
 - ham and gruyere cheese quiche with chives
 - egg white fritatta with mushrooms, spinach, tomatoes
 - oatmeal with choice of brown sugar, walnuts, raisins, cranberries
 - ham & cheese croissants
 - breakfast tacos *cheddar & chorizo or mushroom, tomato & swiss*
- assorted bakeries *muffins, danish, croissants*
- custom blended coffees and organic teas

\$ 36 per person

\$42 per person with two hot items

and so much more...

- INDIVIDUAL CEREALS with milk \$7 per person
- INDIVIDUAL YOGURTS (minimum order 12) \$4 each
- HAM & CHEESE CROISSANTS \$9/person
- QUICHE *spinach & feta or ham & gruyere* \$9/person
- LOX *cured salmon, capers, tomato, onion* \$10/person (minimum 25)
- BREAKFAST TACOS
cheddar & chorizo or mushroom, tomato, & swiss \$10/person
- BREAKFAST MEATS (select two - minimum order 12) \$11/person
apple-wood smoked bacon, sausage links, turkey bacon, chicken-sausage
- CLASSIC OATMEAL *brown sugar, walnuts, raisins, cranberries* \$9/person
- HARD BOILED EGGS *capers, shallots, tomato* \$36 dozen
- ASSORTED DANISH or CROISSANTS \$49/\$52 dozen
- BAGELS WITH CREAM CHEESE \$54 dozen
- ENGLISH MUFFINS *butter and jam* \$48 dozen

13.4% gratuity 9.6% administration fee and 10% dc tax

BREAKFAST (plated)

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

chesapeake benedict

poached eggs, bay crab, old bay

\$ 35 per person

\$ 39 per person seasonal fruit and berries

corn beef hash

scrambled eggs, roasted tomatoes

\$ 27 per person

\$ 31 per person seasonal fruit and berries

classic

scrambled eggs, sausage links, hash brown potatoes

\$ 27 per person

\$ 31 per person seasonal fruit and berries

fit

scrambled egg whites with artichokes, roasted tomatoes,

chicken-apple sausage

\$ 34 per person

\$ 37 seasonal fruit and berries

french toast

challah bread, apple-wood smoked bacon, maple syrup

\$ 28 per person

\$ 32 per person seasonal fruit and berries

BUFFET BREAKFAST (thirty person minimum)

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

one

scrambled eggs with chives

hash brown potatoes

applewood smoked bacon and sausage links

fresh fruit and berries

\$ 39 per person

two

classic eggs benedict

french toast with maple-syrup

hash brown potatoes

applewood smoked bacon and sausage links

fresh fruit and berries

\$ 42 per person

three

omelet station, made to order

baked apples with granola

hash brown potatoes

applewood smoked bacon & sausage links

fresh fruit and berries

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

four

lox and bagels with capers, tomato, onion, cream cheese

egg whites with artichokes and roasted tomatoes

chicken-apple sausage and turkey bacon

fresh fruit and berries

\$ 48 per person

13.4% gratuity 9.6% administration fee and 10% dc tax

Monaco Washington DC, a Kimpton Hotel

Breaks

BERRIES SO SWEET

- **chocolate dipped strawberries**
- **fresh fruit kabobs** *chocolate fondue*
- **individual fruit & yogurt parfaits** *greek yogurt, berries, granola*
\$16/per person

MEDITERRANEAN PITA PLAY

- **classic & whole wheat pita**
- **raw vegetable crudite**
- **dips & accompaniments** *hummus, tabbouleh, olives, baba ghanouj, raita, fava beans, roasted peppers*
\$14/per person

WELLNESS BREAK

- **build-your-own trail mix bar**
walnuts, cranberries, sunflower seeds, chocolate chips, pretzels
- **fresh fruit or vegetable smoothies**
carrot-spinach-chia seeds-greek yogurt
mango-blueberry-flax seeds-greek yogurt
strawberry-banana-protein powder
\$12/per person

SNACKTIME CLASSICS

- **popcorn trio** *glazed caramel, truffled, sharp cheddar*
- **kettle chips & pretzels** *onion & honey-mustard dip*
\$12/person

REFRESHMENT SERVICES

- custom blended coffee \$69/gallon
- custom blended decaffeinated coffee \$69/gallon
- selection of organic teas \$69/gallon
- custom blended coffee, organic teas \$9/per person
- assorted soft drinks \$4
- still and sparkling bottled waters \$4
- iced coffee \$69/gallon
- iced tea \$41 gallon
- iced tea & lemonade punch \$48 gallon
- raspberry lemonade \$48 gallon
- assorted bottled juices \$6
- red bull (minimum order 12) \$6
- coconut water (minimum order 12) \$8
- vitamin water (minimum order 12) \$6
- sparkling apple cider \$14/bottle

SNACKS (minimum 12 guests)

- assorted cookies or fudge brownies \$48/dozen
- whole fresh fruit \$32/dozen
- candy bars \$4 each
- granola/energy bars \$38/dozen
- individual chips *terra chips, pretzels, kettle chips* \$3/bag
- fruit kabobs *chocolate fondue & honey -yogurt* \$48/dozen
- trail mix bar, build-your-own \$9
- popcorn trio *classic butter, truffled, sharp cheddar* \$8/person
- raw vegetable crudite *hummus, blue cheese, & ranch* \$8/person

Monaco Washington DC, a Kimpton Hotel

Lunch

BISTRO LUNCHEON BUFFET-one

(minimum fifteen guests)

served with custom blended coffees, organic teas

salads

(select two)

kale and quinoa, dates, toasted almonds, citrus dressing
penne, artichoke, olives, feta cheese
mixed greens, lemon herb vinaigrette
orzo, sun dried tomatoes, zucchini, pine nuts, fresh herbs
roasted vegetables, tahini glaze
new potato salad, blue cheese, chives, herb mayo
tomato, mozzarella, basil, olive oil
shaved brussels sprouts, walnuts, lemon, pecorino
greek salad of lentils, carrots, scallions, celery, olives, feta cheese
antipasti- mortadella, prosciutto, mozzarella, artichoke hearts, olive,
grilled eggplant, romaine

DELI

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

dessert

(select one)

cheese cake or lemon squares with raspberries
apple or pecan tart
carrot cake with whipped cream cheese
napoleons
seasonal berries, whipped cream
brownies
\$42 per person

13.4% gratuity 9.6% administration fee and 10% dc tax

BISTRO LUNCHEON BUFFET-two

(minimum fifteen guests)

served with custom blended coffees, organic teas

salads (select two)

kale and quinoa, dates, toasted almonds, citrus dressing
penne, artichoke, olives, feta cheese
mixed greens, lemon herb vinaigrette
orzo, sun dried tomatoes, zucchini, pine nuts, fresh herbs
roasted vegetables, tahini glaze
new potato salad, blue cheese, chives, herb mayo
tomato, mozzarella, basil, olive oil
shaved brussels sprouts, walnuts, lemon, pecorino
greek salad of lentils, carrots, scallions, celery, olives, feta cheese
antipasti- mortadella, prosciutto, mozzarella, artichoke hearts, olive,
grilled eggplant, romaine

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, romaine, sour dough roll
honey baked ham, lettuce, cheddar, herb mayo, rye bread
tuna salad-celery, roasted peppers, lettuce, grain bread
tarragon chicken salad, lettuce, tomato, herb 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

dessert (select one)

cheese cake or lemon squares with raspberries
apple or pecan tart
carrot cake with whipped cream cheese
napoleons
seasonal berries, whipped cream
\$46 per person

BISTRO LUNCHEON BUFFET - three

(minimum fifteen guests)

served custom blended coffees, organic teas

salads (select two)

kale and quinoa, dates, toasted almonds, citrus dressing
penne, artichoke, olives, feta cheese
mixed greens, lemon herb vinaigrette
orzo, sun dried tomatoes, zucchini, pine nuts, fresh herbs
roasted vegetables, tahini glaze
new potato salad, blue cheese, chives, herb mayo
tomato, mozzarella, basil, olive oil
shaved brussels sprouts, walnuts, lemon, pecorino
greek salad of lentils, carrots, scallions, celery, olives, feta cheese
antipasti- mortadella, prosciutto, mozzarella, artichoke hearts, olive,
grilled eggplant , romaine

WRAPS (select three)

barbecued 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
tarragon chicken salad, lettuce, tomato, whole wheat wrap
roasted vegetables, feta, pine-nuts, herb wrap
deli wrap with turkey, ham, salami, provolone, peppers, tomato wrap
chicken salad with apples, walnuts, lettuce, herb wrap

desserts (select one)

cheese cake squares with raspberries
chocolate brownies
seasonal fruit tart
carrot cake squares
seasonal berries, whipped cream
\$44 per person

...and more

*enhance your bistro luncheon buffet
priced per person*

soup of the day \$5

rosemary roasted potatoes \$5

mac & gruyere cheese \$6

charred brussels sprouts & pancetta \$6

spinach souffle \$6

baked ziti *sausage & tomato or spinach, mushroom & ricotta* \$7

eggplant parmesan napoleans \$7

seasonal vegetable risotto *herbs, parmesan cheese* \$6

home-style chicken pot pie \$8

grilled salmon *citrus buerre blanc* \$12

sliced sirloin of beef *mushrooms, fresh herbs* \$14

13.4% gratuity 9.6% administration fee and 10% dc tax

Monaco Washington DC, a Kimpton Hotel

LUNCHEON (plated)

*served with assorted breads, seasonal vegetable complement
custom blended coffees, organic teas*

[Two Courses \\$45/person](#), [Three Courses \\$53/person](#), [Four Courses \\$61/person](#)

soups (subject to seasonal availability)

maryland crab chowder
heirloom tomato gazpacho
roasted butternut squash with garlic chips
wild mushroom soup with fresh herbs
chilled asparagus with crème fraiche
soup of the day (chef's creation based on seasonal fresh ingredients)

salads

mixed field greens with lemon vinaigrette
caesar salad with romaine spears, parmesan, croutons, caesar dressing
bibb lettuce, roasted pears, goat cheese, walnuts, port wine vinaigrette
radicchio cup with red bliss potato salad
tomato and mozzarella, fresh basil, pesto-olive oil drizzle

entrees

caesar salad , choice of grilled shrimp or herb roasted chicken
lemon roasted chicken, spinach, fagioli, roasted tomatoes
grilled chicken breast, mushroom ragout, parmesan risotto
seared salmon, wasabi-maple glaze, orzo with chives
grilled rockfish, salsa fresca, risotto cake
sirloin of beef, classic potato mash, red wine reduction
flat iron steak, three peppercorn sauce, roasted fingerlings
whole wheat penne pasta, roasted tomatoes, grilled vegetables, pesto
trio of buckwheat crepes, wheat-berry, roasted vegetables, grilled tofu

desserts

pecan tart, whipped cream
classic new york style cheese cake with fresh berries
apple tart, cinnamon crème fraiche
chocolate praline dome, chocolate ganache, raspberry coulis
seasonal berries, honey-lime glaze

LUNCHEON BUFFET

served with assorted breads, custom blended coffees, organic teas

(minimum thirty guests)

[Two Entrees \\$61/person](#), [Three Entrees \\$65/person](#), [Four Entrees \\$69/person](#)

soups or salads (select three)

soup of the day (chef's creation based on seasonal fresh ingredients)
roasted tomato bisque
wild mushroom soup with fresh herbs
roasted vegetable salad , tahini glaze
new potatoes, blue cheese, chives, herb mayo
tomato, mozzarella, basil, olive oil
mixed greens with lemon herb dressing
penne with artichoke, mushrooms, sun-dried tomatoes, dijon vinaigrette
greek salad of lentils, carrots, scallions, celery, olives, feta cheese

entrees

roasted chicken with caramelized shallots
homestyle chicken pot-pie
pecan crusted chicken breast, creole mustard sauce
pan seared rockfish, salsa fresca
grilled salmon, citrus buerre-blanc
seared shrimp, lemon, and herb risotto
ziti pasta lasagna, spinach, ricotta, mushrooms, provolone cheese
eggplant parmesan napoleans
sirloin of beef, cabernet reduction
beef bourguignon, mushrooms, lardons, pearl onions
curried beef kabobs, tzatziki suace

sides (select two)

mac & gruyere cheese, classic potato mash, rosemary roasted fingerlings,
spinach soufflé, grilled vegetables, charred brussels sprouts, wild rice pilaf

desserts (select two)

lemon cheese cake, fudge brownies, seasonal fruit tart, pecan tart,
strawberry short cake, apple-cranberry cobbler, chocolate espresso cheese
cake, carrot cake, black forest cake, pumpkin tart, white chocolate cake,
lemon squares, seasonal fresh fruit and berries

Monaco Washington DC, a Kimpton Hotel

Reception

HAPPY HOUR RECEPTIONS

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

One...

passed canapés (chilled)

antipasti skewer with balsamic reduction
bruschetta trio: eggplant, tomato relish, olive tapenade

passed hors d'oeuvres

beef teriyaki, ginger soy-sauce
spinach, ricotta, & truffle-oil strudel
sesame chicken skewers, sweet and sour sauce
brie and raspberry phyllo star

artisan cheese display

camembert, aged gouda, maytag blue, chevre
rustic breads, seasonal fruit jams

\$48/per person, ONE HOUR-full name brand bar service

\$24/per person, each additional hour

Two...

passed canapés (chilled)

shaved vegetable summer rolls, thai basil
beef carpaccio on crostini, parmesan cheese, mustard

passed hors d'oeuvres

beef satay, cucumber raita
rustic white bean, roasted tomato, greens & parmesan in phyllo
tandoori chicken with mango chutney
tomato and mozzarella arrancini
jumbo shrimp with pineapple relish

antipasto display

speck alto adige, mortadella, prosciutto, toscano salami, soppressata,
marinated vegetables, mozzarella, assorted imported olives
roasted tomatoes, sweet basil, focaccia

\$54/per person, ONE HOUR-full name brand bar service

\$26/per person, each additional hour

Three...

passed canapés (chilled)

tuna tartare, cucumber, and shallot on caprice spoon
smoked duck and sauerkraut on cocktail rye
seasonal soup shooter

passed hors d'oeuvres

"steak frite"- marinated beef, crispy fingerling, charred green onion
pecan chicken tenders with creole mustard sauce
scallops with bacon
grilled lamp kabob on bombay skewer
fig & fontina with lavender in crispy phyllo

artisan cheese display

camembert, aged gouda, maytag blue, chevre
rustic breads, seasonal fruit jams

charcuterie display

prosciutto, salami, soppressata, country pate, vegetable terrine
dried fruits, cornichons, rustic breads

chilled shrimp cocktail display

lemon wedge, old-bay cocktail sauce

\$62/per person, ONE HOUR- full premium bar service

\$31/per person, each additional hour

...and more

assorted dessert canapés - \$12 per person

carving station \$16 per person, select two
sirloin of beef, pork shoulder, glazed ham, roast, turkey
sourdough rolls, accoutrements

classic cocktail bar - \$14 per person, select two
negroni, manhattan, whiskey sour, mojito

Monaco Washington DC, a Kimpton Hotel

PASSED CANAPES (served room temperature)

summer melon prosciutto (seasonal)
chef's soup shooter (seasonal)
vegetable summer rolls, thai basil
california rolls, wasabi and soy sauce
deviled eggs with parsley
belgian endive, curried chicken salad, sultans
new potato, sour cream, red onion, cilantro
smoked salmon, crème fraiche, cocktail rye
tuna tartare, cucumber, shallot on caprice spoon
chilled shrimp on cucumber, dill crème fraiche
beef carpaccio on crostini, parmesan shavings, micro arugula
beef tartare on brioche cube
antipasti skewer with balsamic reduction
seared duck on crouton, fruit salsa
mushroom crown, chevre, fresh herbs
bruschetta trio: eggplant caviar, tomato-basil salsa, olive tapenade

\$210/per fifty pieces

PASSED HORS D'OEUVRES

"spankopita" - spinach, ricotta, & truffle oil pastry
tomato and mozzarella arrancini
crispy potato & sweet peas samosa, cilantro-peanut sauce
beef, onion, and tomato empanadas, salsa verde
fig, fontina and lavender in phyllo
wild mushroom tart, blue cheese and shallots
vegetable spring rolls, yuzu-soy sauce
white truffle potato crouquette
beef satay, cucumber raita
sesame chicken skewers with sweet and sour sauce
brie and raspberry phyllo star
crispy mac and cheese spoons
tandoori chicken with mango chutney
miniature beef wellington

\$195/per fifty pieces

PASSED HORS D'OEUVRES

pulled pork sliders, apple slaw
"steak frite" – marinated beef, fingerling chip, charred green onion
shrimp and chorizo brochette
grilled jumbo shrimp, pineapple relish
salmon cakes with dill crème fraiche
pecan chicken tenders with dijon honey
scallops wrapped in apple-wood smoked bacon
grilled lamb kabob, bamboo skewer, mint sauce
crab cakes with sauce remoulade
beef teriyaki, ginger-soy sauce
coconut shrimp with pineapple salsa
beef dips a la bourguignonne

\$235/per fifty pieces

DISPLAYS

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

raw vegetables carrot sticks, broccoli, celery sticks, tomatoes,
cauliflower, peppers, hummus & classic onion dip
\$160 (serves 20)

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

grilled vegetable eggplant, zucchini, mushrooms, tomatoes, carrots,
asparagus, tahini dip & roasted garlic mayo - **\$185 (serves 20)**

seasonal fruit & berries chocolate fondue - **\$160 (serves 20)**

chilled shrimp cocktail & oysters lemon, old bay cocktail sauce
\$495 (50 pieces)

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

13.4% gratuity 9.6% administration fee and 10% dc tax

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, shitake 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** serving
garlic roasted sirloin of beef-sour dough rolls, condiments **\$650/75** servings
roisserie pork shoulder, caramelized onion marmalade **\$275/30** servings
hand carved roasted breast of turkey, condiments, tea rolls **\$250/25** servings
side of norwegian smoked salmon, condiments **\$295/30** servings
maple glazed ham, english mustard, assorted rolls **\$285/30** servings
poached salmon bouquets, asparagus, leeks, lemon crème **\$325/30** servings
roisserie leg of lamb, cucumber raita, pita **\$225/25** servings
hand carved roast tenderloin of beef, condiments **\$325/25** servings

13.4% gratuity 9.6% administration fee and 10% dc tax

ASIAN

assorted steamed dim sum in wicker baskets to include:
pork shumai, shimp dumplings, steamed beef rolls,
vegetarian wontons and pan-fried pot stickers
peanut dipping sauce, soy-singer soy
stir fry - garden vegetables, chicken, beef, ginger, lemongrass
pork or Shrimp Fried rice scallions, carrots, peas, soy sauce
vegetable summer rolls thai basil

\$26/per person, culinary attendant **\$95**

Additions:

hand-rolled sushi bridge- \$15/person, \$195 culinary attendant
assorted nigiri and maki, wasabi, ginger, soy sauce

crispy peking duck moo-shu wraps, scallions, hoisin sauce
\$15/person, \$150 culinary attendant

MEDITERRANEAN

hummus and tabouleh dips, olive-oil brushed crisp pita chips
assorted mezze, stuffed grape leaves, olives, marinated vegetables
lentil salad with carrots, scallion, celery, olives, feta
individual spinach and feta pies
lamb skewers with yogurt mint sauce

\$24/per person

SALAD STATION

caesar salad romaine, parmesan, croutons, classic caesar dressing
noodle salad bamboo shoots, asparagus, carrots, scallions,
rice wine vinaigrette
salad nicoise haricot verts, diced egg, capers, grilled tuna, watercress,
bibb lettuce, artichokes, tomatoes
orzo salad sun-dried tomatoes, zucchini, pine nuts, fresh herbs
grilled vegetables eggplant, sweet potato, vidalia onions, squash,
cauliflower

\$21/per person, culinary attendant **\$95**

RECEPTION STATIONS

prices based on a TWO STATION minimum for a one hour reception

ANTIPASTI

charcuterie display prosciutto, toscano salami, soppressata, country pate, vegetable terrine, dried fruits, conichons, rustic breads

artisan cheese display camembert, aged gouda, maytag blue cheese, chevre, rustic breads and seasonal fruit jams

caprese salad tomato, fresh mozzarella, basil

marinated vegetables cremini mushrooms, artichokes, roasted red peppers, hearts of palm, tomatoes, pepperoncini, pesto, spicy-garlic aioli

\$28/per person

SLIDERS & WINGS

reuben slider, corned beef, sauerkraut, swiss, rye

sirloin of beef, brioche roll, grain mustard

turkey slider, smoked gouda, cranberry mayo

lamb slider, falafel, roasted tomato, pickled onion, tahini sauce, grilled pita

wings spicy buffalo, teriyaki, spicy barbeque

matchstick carrots and celery, blue cheese and ranch dips

\$23/per person, culinary attendant, **\$95**

SOUTHWEST

fajitas -beef, chicken, sauteed onions and peppers

served with tortillas, cheddar, shaved lettuce

guacamole, sour cream, pico de gallo,

quesadillas brie and mango, shrimp and cheddar

barbecued pulled pork with texas toast, slaw, frijoles-corn- salad

\$26/per person, culinary attendant, **\$95**

CREPES

select three

provencale wild mushroom duxelle, chives, goat cheese

coq au vin braised chicken, shallot, mushrooms, burgundy wine

creole sautéed andouille sausage, vidalia onions, swiss cheese

chesapeake crab, artichoke with old bay cream

florentine fresh spinach, sun dried tomato, ricotta cheese, garlic-pesto

st. petersberg ham, shallots, parsley, mushrooms

dijon mustard cream sauce

parisian beef bourguignon-sirloin tips, mushrooms, shallots, burgundy wine

\$23/per person, culinary attendant, **\$95**

SWEETS

select five

myer lemon tart

blueberry cobbler, whipped cream

chocolate ganache torte

raspberry banana bread pudding

apple, walnut tart

chocolate cheese cake

pumpkin cheese cake

assorted tea cookies

carrot cake

chocolate brownies

pecan tart, cinnamon whipped cream

seasonal fruit tart

apple, cranberry, cinnamon crumble

assorted miniature crème brule

\$29/per person

Monaco Washington DC, a Kimpton Hotel

Dinner

Monaco Washington DC, a Kimpton Hotel

DINNER (plated)

*served with soup OR salad, seasonal vegetable complement, assorted breads
dessert, custom blended coffees, organic teas*

soups

portobello mushroom soup with fresh herbs
duck consommé with duck quennelles
roasted butternut squash soup with garlic chips
heirloom tomato gazpacho with dijon mustard sorbet (seasonal)

salads

mixed field greens, smoked salmon rosette-on potato latke, crème fraîche
roasted pear salad, frisee, endive, maytag blue, walnuts, port wine vinaigrette
warm goat cheese tart, mixed field greens, marinated tomatoes, vinaigrette
bibb, radicchio, frisee, mach lettuces, goat cheese, apples, basil vinaigrette
classic caesar, romaine, parmesan, herb croutons, creamy garlic dressing
tomato, mozzarella timbale, basil, balsamic-olive oil drizzle (seasonal)

entrees

honey-herb roasted chicken, potato-celery root mash **\$68**
pan seared rockfish, seasonal salsa fresca, crispy risotto cake **\$76**
poached salmon, citrus buerre blanc, orzo with chives **\$74**
grilled sirloin of beef, cabernet reduction, sweet potato soufflé **\$79**
cherry-glazed duck breast, barley, farro, and date salad **\$76**
grilled breast of chicken with mushroom confit, herb risotto **\$68**
filet of beef & crab cake, roasted fingerling potatoes **\$85**
grilled rack of lamb, yorkshire pudding **\$89**
sauteed cobia, warm salad of arugula, tomatoes, cannellini ragout **\$76**

desserts

lemon charlotte, raspberry coulis
caramello of espresso genoise, caramel pecan mousse
fresh berry trifle with crème chantilly
chocolate praline dome, fresh berry coulis
warm apple tart with cinnamon cream

13.4% gratuity 9.6% administration fee and 10% dc tax

DINNER BUFFET

*served with assorted breads, seasonal vegetable complement
custom blended coffees, organic teas*

(minimum thirty guests)

[Three Entrees \\$89/person](#), [Four Entrees \\$97/person](#)

salads (select three)

classic caesar salad prepared to order
roasted vegetable salad with tahini glaze
spinach tortellini, with roasted tomatoes and pesto
antipasti display with cured meats, olives, marinated vegetables
mixed greens with lemon herb dressing
kale and quinoa salad, dates, toasted almonds, citrus dressing
roasted pear, frisee, endive, maytag blue, walnuts, port wine vinaigrette
display of domestic and imported cheese
greek salad of lentils, carrots, scallions, celery, olives, feta cheese

entrees

roasted breast of chicken with caramelized shallots
pan seared rockfish, salsa fresca
poached salmon, citrus buerre blanc
eggplant roulades, mushroom, spinach, red pepper coulis
sirloin of beef, cabernet reduction
roast turkey with apple-pecan dressing
honey-herb, bone-in roasted chicken
beef bourguignon, mushrooms, lardons, pearl onions
curried beef kabobs, tzatziki suace

sides (select two)

truffled mac & cheese, mashed potatoes, spinach soufflé, ratatouille,
grilled vegetables, brussels sprouts & turnips, wild rice pilaf, herb risotto

desserts (select two)

lemon cheese cake, fudge brownies, seasonal fruit tart, pecan tart,
strawberry short cake, apple-cranberry cobbler, chocolate espresso
cheese cake, carrot cake, black forest cake, pumpkin tart, white
chocolate cake, lemon squares, seasonal fresh fruit and berries

Monaco Washington DC, a Kimpton Hotel

Beverage

RECEPTION BEVERAGES

Robert Mills Hosted Bar per person/by the hour

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

- grey goose vodka
- bombay sapphire gin
- macallan scotch
- makers mark
- captain morgan rum

Thomas Walter Hosted Bar per person/by the hour

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

- absolut vodka
- tanqueray gin
- dewars scotch
- jack daniels
- bacardi rum

Labor Fees

- BARTENDER \$95
(up to four hours)
- CASHIER \$95
(up to four hours)
- Additional Waitpersons
\$ 95 per hour

Robert Mills Hosted Bar per drink/consumption

- cocktails \$9 each
- wine selections \$52 per bottle
- imported beer \$8 per bottle
- domestic beer \$7 per bottle
- soft drinks and fruit juices \$4 each
- still and sparkling water \$4 each

Thomas Walter Hosted Bar per drink/consumption

- cocktails \$8 each
- wine selections \$42 per bottle
- imported beer \$8 per bottle
- domestic beer \$7 per bottle
- soft drinks and fruit juices \$4 each
- still and sparkling water \$4 each

NON-HOSTED (cash) BAR SERVICE price per drink-includes service charge and tax \$600 revenue minimum

- cocktails \$12 each
- wine selections \$11 per glass
- imported beer \$10 per bottle
- domestic beer \$9 per bottle
- soft drinks and fruit juices \$6 each
- still and sparkling water \$6 each

CLASSIC COCKTAIL BAR

available per-drink, or \$14/person/hour

- manhattan cocktail \$12/drink
- negroni cocktail \$12/drink
- whiskey sour cocktail \$12/drink
- mojito cocktail \$12/drink

SPIKE IT STATIONS (priced per-hour)

BLOODY MARY BAR

vodka, gin, tomato juice, clamato and all the fixins
\$17 per person

COLOR MY BUBBLES

champagne and sparkling wines, assorted juices,
fruit purees, st. germain, chambord, cassis
\$19 per person

THE LEMONAID STAND

fresh lemonade, iced tea, aromatic syrups,
bourbon, gin, st. germain
\$19 per person

Monaco Washington DC, 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.

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 23% TAXABLE SERVICE CHARGE (13.4% GRATUITY AND 9.6% ADMINISTRATION FEE) 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*.

Monaco Washington DC, a Kimpton Hotel

GENERAL INFORMATION

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.

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.

Monaco Washington DC, a Kimpton Hotel

GENERAL INFORMATION

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.