



## Weddings by Hotel Monaco

Welcome to The Hotel Monaco,  
located in the original Post Office Building, a National Historic Landmark, designed by  
Robert Mills a contemporary of Thomas Jefferson  
and the architect of the Washington Monument.



Enclosed is our wedding proposal, which is designed to fit your every need  
and to ensure that your wedding day is memorable and cherished for years to come!

The menu suggestions will lend ideas to assist in designing your own unique menu, which  
is prepared by our spectacular restaurant. These presentations include additional  
information and amenities that are included when hosting your  
Wedding Reception at The Hotel Monaco...

The Hotel Monaco, is situated in the trendy Penn Quarter and near to: the Spy Museum,  
Shopping, Vibrant Nightlife, the Newseum, The National Portrait Gallery,  
The Verizon Center, The Walter E. Washington Convention Center,  
The Shakespeare Theatre, The Woolly Mammoth Theatre and other attractions...

Thank you for your interest in The Hotel Monaco and we look forward to having the  
opportunity to assist in planning your Wedding Celebration.

Best Wishes!



## General Information

### Culinary:

Creative Culinary Expressions from our Executive Chef, are especially designed to suit the desires and interests of your very special guests.

### Dining Services:

Elegant, yet contemporary Service, with attentive Waiters

### Beverage:

The Hotel Monaco provides a Five Hour consecutive Open Name Brand Bar; Wine Service with Dinner, providing Domestic Chardonnay and Cabernet Sauvignon; passed Mineral Waters and White Wine during

### Event Space Rental Fees

Use of the Athens Room and Paris Ballroom are complimentary based on the scheduled alcoholic beverage service, excluding Ceremony use and set-up. The five hour continuous beverage package provides five hours for reception use. Additional use of the space is \$ 1,500.00 per hour or partial hour.

### Ceremony Room:

If your Ceremony is in the hotel, Hotel Monaco will provide our elegant Paris Ballroom or the Athens Room. Your Ceremony may be set in the round or chapel style.

### Electrical Consumption Surcharge:

Electrical requirements for Bands, Decorative Lighting and other enhancements, will be assessed based on the demand requirements. These fees are not included in these package arrangements. The initial fee is \$ 175.00 for use of dedicated electrical service.

### Wedding Cake:

Our Cake Cutting Fee is complimentary and we are pleased to provide a complete list of Wedding Cake Designers

### Candles:

The Hotel Monaco will provide you with votive candles that provide subtle, yet dramatic lighting effects that will truly complement your floral designs. Open flame candles or other decorative candles are not permitted, due to fire regulations and the historical designation of the building.

### Appreciative Recognition List

For Staff Members that you would like to share special recognition, a list will be provided upon request.

### Linens:

The Hotel Monaco provides Linens and Napery. Specialty linens may be provided through referral services. The rental fee is contingent upon the type of linen and quantity.

### China:

Our classical bridal white china is a perfect accompaniment to our elegant table settings.

### Complimentary Guest Room:

The Hotel Monaco provides you with a luxurious upgraded Room for the Bride and Groom, the evening of the Wedding.

### Reduced Guest Room Rates:

The Hotel Monaco is pleased to offer a reduced Guest Room Rate, based on availability.

### Gift Deliveries-Amenity Bag Deliveries:

The Hotel Monaco is pleased to deliver Amenity Bags, Gifts, "Survival Party Kits" to the rooms of your guests for a fee of \$ 3.00 per room delivery. The Hotel does not permit Amenity Bags, Baskets or other items to be distributed at the Reception Desk, with the exception of welcome envelopes.

### Support Professionals:

Referral Listings are available for Professional Services to include: Experienced Photographers, Florists, Talent Agencies, Lighting Consultants, as well as other services you may require for your celebration.

### Service Charge and D.C. City Tax:

This Special Wedding Package is subject to a 23% Service Charge and 10% D.C. City Tax

### Parking Rate:

The Hotel Monaco provides reduced parking rates for Valet parking the day of your event.

### Menu Tasting Session:

The Hotel Monaco is pleased to offer a complimentary menu tasting session which is scheduled 60-90 days prior to your wedding date. Our Chef schedules appointments on Tuesday and Thursday at 3:00PM or Wednesday and Friday at 1:00PM, 2:00PM or 3:00PM. Three weeks notice is required.

### Photographic Venues:

Magnificent room décor, our Landscaped Courtyard, provide memorable settings for your cherished photographs.





## Selection of Canapés and Hors d'oeuvres

To Complement your Dinner Menu Selection, Poste Moderne Brasserie includes a Selection of Passed Canapés and Hors d' oeuvres, for your enjoyment...

Smoked Salmon with Dollop of Crème Fraiche and Caviar  
Belgian Endive Petals with Curried Crabmeat and Sultans  
Beef Carpaccio on Crostini with Parmesan Shavings and Micro Arugula  
Beef Tartare on Brioche Cube  
California Rolls with Wasabi and Soy Sauce  
Miniature Muffuletta  
Gazpacho Shooter (Seasonal)  
Tomato, Mozzarella and Basil on Caprese Spoon  
Smoked Duck and Sauerkraut on Cocktail Rye  
Bruschetta Trio with Tapenade, Eggplant Caviar and Tomato Basil Salsa  
Tuna Tartare with Cucumber and Shallot on Caprice Spoon  
Summer Melon with Prosciutto  
Demitasse of Asparagus Bisque



Three Onion and Brie Tart: Cream Brie, Leek, Scallion, Chives  
Peking Duck Roll: Duck, Vegetable in Crispy Spring Roll Skin  
Brie and Raspberry Phyllo Star: Brie, Raspberry preserves and Almonds  
Crab Cakes with Sauce Remoulade  
Spinach, Feta and Pine nut Strudel  
Jumbo Shrimp Wrapped in Bacon served with Garlic Aioli  
Tandoori Chicken with Mango Puree  
Scallops Wrapped with Apple-wood Bacon  
Crispy Potato and Sweet Pea Samosas with Cilantro-Peanut Sauce  
Pear and Roquefort Phyllo Star: Pears with Tangy Roquefort Cheese  
Miniature Beef Wellington  
Vegetable Spring Rolls with Yuzu-Soy Sauce  
Shrimp and Chorizo Brochette  
Pecan Chicken Tenders with Dijon Honey  
Rustic White Bean with Roasted Tomato, Greens, Parmesan in Phyllo  
Coconut Shrimp with Sweet and Sour Sauce  
Grilled Lamb Kabob on Bamboo Skewer  
Wild Mushroom Tart: Mushroom, Blue Cheese, Onions  
Fig and Fontina with Lavender in Phyllo  
Beef Empanada: Beef, Onions, Peppers  
Stilton with Cranberries in Puff Pastry  
White Truffle Potato Croquette  
Miniature Beef Sliders on Brioche Bun  
Lady's Purse: Chicken, Sun-Dried Tomato, Green Peppers  
Spicy Crab Roll with Toasted Coconut  
Jumbo Shrimp on Sugar Cane Stalk with Pineapple Relish  
Beef Teriyaki with Ginger-Soy Sauce



## Wedding Celebration-One

**Menu includes FIVE Canapés and/or Hors d'oeuvres to be passed.**

### Prelude Selections

Please select one of the Following

- |   |  |
|---|--|
| Salad of Bibb, Frisee and Mache Lettuces<br>Crispy Goat Cheese Roulade<br>Lemon-Vinaigrette<br>or     | Heirloom Tomato Salad with Mozzarella Cheese, Sweet Basil,<br>Pesto-Olive Oil Drizzle<br>(Seasonal Availability)<br>or |
| Sake Cured Salmon on Scallion-Potato Latke, Wasabi Cream<br>Mixed Field Greens<br>or                  | Butternut Squash Soup with Pumpkin Oil and Croutons<br>(Seasonal Availability)<br>or                                   |
| Roasted Pear with Endive, Frisee, Maytag Blue Cheese,<br>Toasted Walnuts, Port Wine Vinaigrette<br>or | Classic Caesar of Romaine Spears, Rocca Parmesan,<br>Herb Croutons, Creamy Garlic Dressing<br>or                       |
| Warm Goat Cheese Tart with Mixed Greens<br>with Marinated Tomatoes, Herb Vinaigrette                  | Heirloom Tomato Gazpacho, Dijon Crème Fraiche<br>(Seasonal Availability)   |



### Entrees

Please select one of the Following:

- |  |   |
|--|---|
| Pan Seared Grouper, Salsa Fresca<br>or           | Poached Salmon with Dill Cream<br>or              |
| Grilled Cobia with Citrus Beurre Blanc<br>or     | Honey and Herb Roasted Breast of Chicken<br>or    |
| Roasted Breast of Chicken, Mushroom Confit<br>or | Maple Glazed Duck Breast with Fruit Chutney<br>or |
| Sirloin of Beef with Cabernet Reduction          | Thai Snapper with Mango Salsa                     |

**Combination of the above entrees  
(\$ 6.00 additional)**

Mélange of Seasonal Vegetables  
Baguettes with Sweet Butter



### Desserts

Please select one of the Following:

- |   |  |
|---|--|
| The New Tiffany<br>Pomegranate Mousse, Vanilla Crème Brulee<br>or | Passion Trio<br>Mocha Cup~Raspberry Tartlette~Passion Fruit Crème Brulee<br>or |
| Chocolate Praline Dome with Chocolate Ganache<br>Raspberry Coulis | Caramello<br>Espresso Genoise, Caramel Pecan Mousse                            |

**\$ 159.00 per person (FIVE) hour Beverage Service), based on 120 guests minimum**

Please Add 23% Service Charge and 10% City Tax to the Above Food and Beverage Pricing



## Wedding Celebration-Two

**Menu includes SIX Canapés and/or Hors d'oeuvres to be passed.**

### Prelude Selections

Please select one of the Following

- |   |  |
|---|--|
| Salad of Bibb, Frisee and Mache Lettuces<br>Crispy Goat Cheese Roulade<br>Lemon-Vinaigrette<br>or     | Heirloom Tomato Salad with Mozzarella Cheese, Sweet Basil,<br>Pesto-Olive Oil Drizzle<br>(Seasonal Availability)<br>or |
| Sake Cured Salmon on Scallion-Potato Latke, Wasabi Cream<br>Mixed Field Greens<br>or                  | Butternut Squash Soup with Pumpkin Oil and Croutons<br>(Seasonal Availability)<br>or                                   |
| Roasted Pear with Endive, Frisee, Maytag Blue Cheese,<br>Toasted Walnuts, Port Wine Vinaigrette<br>or | Classic Caesar of Romaine Spears, Rocca Parmesan,<br>Herb Croutons, Creamy Garlic Dressing<br>or                       |
| Warm Goat Cheese Tart with Mixed Greens<br>with Marinated Tomatoes, Herb Vinaigrette                  | Heirloom Tomato Gazpacho, Dijon Crème Fraiche<br>(Seasonal Availability)   |



### Entrees

Please select one of the Following:

- |   |  |
|---|--|
| Medallion of Veal and Jumbo Crab Cake<br>Morel Sauce<br>or        | Duet of Tournedos of Beef and Wasabi-Maple Glazed Salmon<br>or     |
| Grilled Filet of Beef, Sauce Perigourdine<br>or                   | Seared Breast of Chicken with Portobello Mushroom Confit<br>or     |
| Mixed Grille<br>Crab Cake~Seared Prawn-Grilled Salmon<br>or       | Duet of Filet of Beef and Veal Medallion<br>Sauce Bordelaise<br>or |
| Herb Crusted Rack of Lamb<br>Roasted Garlic and Rosemary Consommé | Seared Scallops and Grilled Cobia<br>Lime-Ginger Broth             |

Mélange of Seasonal Vegetables  
Baguettes with Sweet Butter



### Desserts

Please select one of the Following:

- |   |  |
|---|--|
| The New Tiffany<br>Pomegranate Mousse, Vanilla Crème Brulee<br>or | Passion Trio<br>Mocha Cup~Raspberry Tartlette~Passion Fruit Crème Brulee<br>or |
| Espresso Truffle Souffle<br>Raspberry Coulis                      | Lemon Charlotte<br>Fresh Berry Coulis  |

**\$ 179.00 per person (FIVE) hour Beverage Service), based on 120 guests minimum**

Please Add 23% Service Charge and 10% City Tax to the Above Food and Beverage Pricing



## Beverage Arrangements

In order to accommodate the needs of your guests, the Hotel recommends the service of Two Bars and Two Bartenders for your wedding celebration.

The Beverage Service will include Unlimited Service for FIVE consecutive hours, providing:  
Name Brand Mixed Drinks, Domestic and Imported Beers, Domestic Wine Selections,  
Assorted Juices, Spring Waters, Mineral Waters and Assorted Soft Drinks

Wine Service with Dinner is included with your wedding presentation.  
The wines served include Premium Pinot Grigio, Chardonnay, Merlot and Cabernet Sauvignon.

### **Package Enhancements:**

Champagne Toast	\$ 7.50 per person
Additional Hours of Name Brand Beverage Service:	\$ 12.75 per person per hour
Upgrade to Premium Beverage Service:	\$ 25.00 per person for five hours
Additional Hours of Premium Beverage Service:	\$ 16.00 per person per hour
Martini Bar	\$ 14.00 per person per hour

### **Wedding Cake Service:**

Basic Service of Client provided Cake	Complementary
With Fruit Coulis (Raspberry or Apricot or Chocolate)	\$ 3.00 per person
With Fruit Coulis and Tuxedo Strawberry	\$ 6.00 per person
With Fruit Coulis and Fresh Raspberries	\$ 6.00 per person

### **Additional Labor Costs:**

Bartender Labor Fees	\$ 95.00 each
Chef Attendant Labor Fees	\$ 95.00 each plus tax
Coat Check Services	\$ 95.00 each plus tax

