



Hotel Monaco Baltimore



2011 Catering Menus



Indulge your senses



A KIMPTON HOTEL

Hotel Monaco Baltimore and
B&O American Brasserie
2 North Charles Street
Baltimore, Maryland 21201
443-692-6170
443-692-6171



Breakfast stops

Continental express

Sliced seasonal fruit
 Selection of muffins
 Chilled orange, apple and cranberry juices
 Freshly brewed coffee and organic teas
 \$17.00 per person

Grand Central station

Farm fresh scrambled eggs
 Apple wood smoked bacon or sausage links
 Roasted rosemary potatoes
 Sliced seasonal fruit
 Freshly baked croissants, scones, muffins and breads
 Sweet butter and fruit preserves
 Chilled orange, apple and cranberry juices
 Freshly brewed coffee and organic teas
 \$26.00 per person
minimum guarantee of 20 guests

Continental deluxe

Sliced seasonal fruit
 Freshly baked croissants, scones,
 muffins and breads
 Sweet butter and fruit preserves
 Chilled orange, apple and cranberry juices
 Freshly brewed coffee and organic teas
 \$20.00 per person

Healthy start

Sliced seasonal fruit
 Assorted individual yogurt
 Assorted bagels and cream cheese
 Chilled orange, apple and cranberry juices
 Freshly brewed coffee and organic teas
 \$22.00 per person

Charm city breakfast

minimum guarantee of 20 guests

Farm fresh scrambled eggs
 Brioche French toast with maple syrup and sweet butter

Roasted rosemary potatoes
 Apple wood smoked bacon
 Breakfast sausage

Assorted individual yogurt
 Sliced seasonal fruit
 Assorted bagels and cream cheese
 Freshly baked croissants, scones and muffins
 Sweet butter and fruit preserves

Chilled orange, apple and cranberry juices
 Freshly brewed coffee and organic tea station
 \$32.00 per person

Enhance with the little extras...

The following items and stations can be added to any of the previous continental or buffet packages
If you are not ordering one of the previous breakfast packages please see page 6 for a la carte item pricing

Breakfast Wrap, scrambled eggs, ham and cheese	\$6.00 each
Breakfast Wrap, scrambled eggs, spinach and tomato	\$6.00 each
Honey-baked ham, egg and cheddar croissant sandwich	\$6.00 each
English muffins	\$3.00 each
Assorted granola bars	\$2.50 each
Selection of muffins	\$3.00 each
Assorted bagels, plain & strawberry balsamic cream cheese	\$2.50 each
Hard boiled eggs	\$2.00 each
Parfait of yogurt, granola and berries	\$5.00 each

Above items require specified amounts

Cereal with milk	\$1.75 per person
Yogurt	\$1.75 per person
Farm-fresh scrambled eggs with honey-baked ham and green onion	\$5.00 per person
Applewood smoked bacon and breakfast sausage patties	\$5.00 per person
Roasted new potato, red pepper and Vidalia onion frittata	\$5.00 per person
Red bliss breakfast potatoes with onions and peppers	\$4.00 per person
Brioche French toast with maple syrup and sweet butter	\$5.00 per person
Frittata, Maryland crab and spinach	\$5.00 per person
Mimosa	\$6.00 each
Bloody Mary	\$7.00 each

Per person items require a minimum guarantee of 10 guests

Omelet station

**Attendant required*

Eggs and egg whites made to order
with your choice of: tomato,
mushrooms, peppers, cheddar
cheese, ham and scallions
\$10 per person

Crab Benedict

Seared Maryland Crab Cake, Poached
egg, spinach and traditional
Hollandaise sauce
\$14 per person

Lox and bagels display

Sliced smoked salmon,
shaved red onions, cucumber,
sliced tomato, sprouts and capers
Assorted sliced bagels and cream cheese
\$10 per person

Plated breakfast

Eggcellent scramble

Fresh squeezed orange juice
Freshly baked croissants, scones and muffins
Sweet butter and fruit preserves
Farm fresh scrambled eggs
Apple wood smoked bacon
Roasted rosemary potatoes
Coffee and organic teas served at table
\$25.00 per person

Sweet start

Fresh squeezed orange juice
Freshly baked croissants, scones and muffins
Sweet butter and fruit preserves
Sweet buttermilk pancakes with maple syrup
Breakfast sausage links
Coffee and organic teas served at table
\$25.00 per person

*Attended stations are subject to a \$100.00 fee per attendant

Prices are subject to 14% gratuity, 8% taxable administrative fee and 6% sales tax

Plated 3-course lunch

House-made bread and butter, salad, entrée with chef's selection of seasonal accompaniments, dessert, iced tea, coffee and organic tea served table side

Salads

select one

Organic mixed greens, herbs, toasted pine nuts, Dry Jack cheese, honey apple cider vinaigrette

Monaco Caesar salad, traditional Caesar dressing, house made croutons, shaved Parmesan

Spinach, Pancetta, red onion, Feta, smoked walnuts, red wine vinaigrette

Bibb lettuce, apple, candied pecans, chives, blue cheese vinaigrette

Entrée

Select one

Roasted organic chicken

White wine mushroom jus

\$35

Herb crusted pork tenderloin

Whole grain mustard jus

\$36

Grilled Arctic char

Citrus chive butter

\$36

Seasonal white fish

(ask your coordinator for available options)

Saffron chili broth

\$38

Petite filet mignon

Blue cheese glaze and Worcestershire

\$45

Chickpea fritter

Harissa yogurt aioli

\$32

Pappardelli

roasted tomato sauce house-made sausage and pecorino

\$34

Desserts

select one

Citrus shortcake, seasonal fruit compote, whipped cream

Espresso cheesecake, toffee caramel, berries

Banana bread pudding, bourbon anglaise, whipped crème fraiche

Flourless chocolate cake, toasted meringue, graham cracker

On the light side

House-made bread and sweet butter, entrée, dessert, iced tea, coffee and organic tea served table side

Chicken caesar

Grilled breast of chicken

Monaco Caesar salad, Traditional Caesar dressing,
house-made croutons, shaved Parmesan

Flourless chocolate cake

Freshly brewed coffee service and organic teas

\$27.00 per person

Grilled Arctic char and greens

Grilled Arctic Char

Mixed greens, red onions, walnuts, herbs,
honey cider vinaigrette

Espresso cheesecake, toffee caramel, berries

Freshly brewed coffee service and organic teas

\$29.00 per person

* If you would like to give a choice of two entrées plus a vegetarian option the higher priced entrée prevails for all.
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Lunch stops

minimum guarantee of 20 guests

Rome

House-baked Focaccia with olive oil
 Monaco Caesar salad, house made croutons,
 shaved Parmesan, Traditional Caesar dressing
 Garbanzo bean, red pepper, arugula salad
 Organic chicken breast marsala, wild mushrooms
 Baked penne pasta, fennel sausage, tomatoes
 caramelized onions, Provolone
 Butternut squash ravioli, sage butter sauce
 Grilled vegetables
 Grated cheese, crushed red pepper,
 olive oil and balsamic vinegar
 Espresso cheesecake
 Freshly brewed coffee and organic tea station
 \$42.00 per person

Penn station

Assorted rolls and butter
 Bibb lettuce, crispy bacon, blue cheese,
 onion, mustard vinaigrette
 House-made coleslaw
 Bacon baked beans
 Bourbon BBQ chicken
 Herb wedge fries
 Chili spiked watermelon watercress salad
 Banana bread pudding
 Freshly brewed coffee and organic tea station
 \$45.00 per person

Monaco's chef table

Assorted rolls and butter
 Soup of the day
 Organic mixed greens, herbs,
 toasted pine nuts, dry Jack, honey cider vinaigrette
 Butter lettuce, apple, candied pecans,
 chives, blue cheese vinaigrette
 Oven-roasted chicken, white wine mustard jus
 Seasonal white fish, saffron chili broth
 Wild rice pilaf
 Seasonal vegetable
 Chef's selection of dessert
 Freshly brewed coffee and organic tea station
 \$46.00 per person

Santa Fe

Assorted rolls and butter
 Tomato tortilla soup
 Romaine salad, goat cheese, black beans,
 cilantro lime dressing
 Warm flour tortillas
 Grilled adobo chicken
 Carne asada
 Roasted onions and peppers
 Spanish rice and beans
 Salsa, guacamole, sour cream, cheese
 Dulce de leche chocolate cake
 Freshly brewed coffee and organic tea station
 \$44.00 per person

Chesapeake Bay

Assorted rolls and butter
 Maryland crab and tomato soup
 Spinach, Pancetta, red onion, Feta, smoked walnuts, red wine
 vinaigrette
 Black-eyed pea salad, roasted peppers, arugula
 Black pepper roasted beef, Worcestershire sauce
 Maryland Blue Crab cakes
 Old Bay new potatoes
 Green beans with roasted shallots
 Citrus shortcake, seasonal fruit compote, whipped cream
 Freshly brewed coffee and organic tea station
 \$48.00 per person

Prices are subject to 14% gratuity, 8% taxable administrative fee and 6% sales tax

Lunch Stops - continued

minimum guarantee of 20 guests

Wrap it up

build your own

Soup of the day
 Bibb lettuce, crispy bacon, blue cheese, onion
 Mustard vinaigrette
 Penne pasta salad, olive, feta, sweet peppers
 Three bean salad
 Smoked turkey breast
 Country fried chicken tenders
 Chickpea fritters
 Cucumber, tomato, sprouts, avocado mousse, cheddar
 Assorted wraps
 Buttermilk herb dressing
 Harissa yogurt dressing
 Assorted cookies and brownies
 Freshly brewed coffee and organic tea station
 \$38.00 per person

Deli express

Organic mixed greens, herbs, toasted pine nuts,
 dry Jack, honey cider vinaigrette
 Pre-made sandwiches:
 Smoked turkey, bacon, Swiss, tomato, horseradish mayo on wheat
 Roast beef, caramelized onion, blue cheese on Kaiser roll
 Chickpea fritter, arugula, cucumber, yogurt harissa
 Individual bags of potato chips
 Cookies and brownies
 Freshly brewed coffee and organic tea station
 \$32.00 per person

Camden Yard deli

Organic mixed greens, herbs, toasted pine nuts,
 dry Jack, honey cider vinaigrette
 Potato and olive salad
 Smoked turkey, honey ham, and roast beef
 Sliced cheese selection
 Tomatoes, onion, lettuce leaves, pickles
 Herbed mayo, Dijon mustard, whole grain mustard
 Selection of assorted breads and rolls
 Grilled vegetables
 Individual bags of potato chips
 Cookies and brownies
 Freshly brewed coffee and organic tea station
 \$35.00 per person

Salad line

Assorted rolls and butter
 Soup of the day
 Chopped Romaine
 Organic baby greens
 Sliced and chilled chicken breast
 Tuna salad
 Six accompaniments of your choice:
 (\$1.00 per person for addition toppings)
 Grape tomatoes, cucumber, candied pecans,
 Blue cheese, cheddar, bacon, garbanzo beans, croutons
 Toasted pita chips and hummus
 Honey cider vinaigrette, buttermilk herb dressing
 Chef's selection of dessert
 Freshly brewed coffee and organic tea station
 \$39.00 per person

Little brown bag

available only to groups going off-premise

Choice of sandwich or wrap

Select 3

Smoked turkey breast, honey-baked ham, roast angus beef,
 Grilled chicken or roasted vegetables
 Individual bags of chips
 Fresh whole fruit
 Cookie

(Final counts for each selection due 3 days prior to the event)

\$29 per person

Prices are subject to 14% gratuity, 8% taxable administrative fee and 6% sales tax

Break tracks

Sweet and salty

Assorted chips
 Mini pretzels
 Assorted cookies
 Fudge brownies
 Pitchers of chilled lemonade
 \$12.00 per person

Green track

Seasonal selection of whole fruit
 Assorted granola bars
 House-made banana bread
 Pitchers of seasonal fruit filtered water
 Selection of organic teas
 \$12.00 per person

Birdland ballpark

Warm jumbo pretzels with mustard
 Salted peanuts in the shell
 Tortilla chips with fresh salsa and guacamole
 Pitchers of chilled lemonade
 \$14.00 per person

Fitness track

Yogurt parfaits, granola and fresh berries
 Yellow, green and red apples
 Assorted granola bars
 Chilled orange, apple and cranberry juices
 \$12.00 per person

Sweet track

Miniature cupcakes
 Chocolate chip cookies
 Chocolate fudge brownies
 Chocolate and regular milk
 \$12.00 per person
 Sweet track with assorted soft drinks
 \$16.00 per person

Afternoon crunch

Garden vegetable crudites
 Sun dried tomato aioli and buttermilk herb dip
 Toasted pita chips with hummus
 Pitchers of raspberry iced tea
 \$12.00 per person

A la carte options

Food

Afternoon options

Salted peanuts in the shell \$3 per person
 Toasted pita chips with hummus \$4 per person
 Ice cream bars \$5 each
 Assorted whole fresh fruit \$2 per piece
 Assorted cookies and brownies \$36 per dozen
 Bags of potato chips \$3.50 each
 Assorted granola bars \$3 each
 Cheese display, crackers and house-made breads \$8 per person
 Sliced seasonal fruit \$7 per person
 Vanilla yogurt parfaits of granola and berries \$7 each

Breakfast Items

Assorted individual cereals and milk \$5 per box
 Assorted yogurts \$2.50 per person
 English muffins \$3 each
 Assorted bagels and cream cheese \$3.50 each
 Selection of muffins \$3.00 each
 Assorted breakfast pastries \$3.50 each
 Farm-fresh scrambled eggs with honey baked ham and green onions
 Breakfast wrap, scrambled eggs, ham and cheese \$10 each
 Breakfast wrap, scrambled eggs, spinach and tomato \$10 each
 Breakfast sandwich, scrambled Honey-cured ham, egg, cheddar,
 on croissant \$10 each

Beverages

Assorted soft drinks, bottled water \$4.25 each
 Assorted Gatorades \$4.50 each
 Lemonade \$16 per pitcher
 Regular or raspberry iced tea \$16 per pitcher

Vitamin waters \$4.50 each
 Freshly squeezed orange and/or grapefruit juice \$36 per half gallon
 Coconut Water \$6 each
 Red Bull energy drink \$6 each

Coffee station:

Freshly brewed coffee and selection of teas
 Break station for up to 1.5 hours \$5.00 per person
 All day coffee station for up to 7 hours \$10 per person

Prices are subject to 14% gratuity, 8% taxable administrative fee and 6% sales tax

Hors d'oeuvres

priced per piece
minimum order 12 pieces per selection

Hot

- Maryland crab cake, sweet pickle aioli - \$5
- Asian chicken skewer, ponzu dipping sauce - \$4
- Red wine marinated beef kabob, house made steak sauce - \$4
- Shrimp and chorizo eggroll tomatillo salsa - \$4
- Mini beef Wellington - \$4
- Potato cake, smoked salmon, caviar, crème fraiche - \$4
- House made Andouille sausage, puff pastry, Creole mustard - \$4
- Spanakopita - \$4
- BBQ shrimp shooter, ginger BBQ, green onion - \$5
- Brie and rosemary crostini, balsamic fig am - \$4
- Pulled jerk pork, cornbread, caramelized pineapple - \$4
- Pork belly, sweet glaze - \$4
- Falafel croquettes with yogurt dipping sauce - \$4

Cold

- Goat cheese crostini Tomato caper relish - \$4
- Kobe beef tartare, brioche, caper aioli, Parmesan - \$5
- Foie gras pate, caramelized onion, fig jam, crostini - \$6
- Smoked bacon rilette, tomato jam, cornmeal brioche - \$4
- Feta phyllo cup, olive tapenade - \$4
- Spicy tuna tartare, avocado, chilis, caviar, rice cake - \$5
- Chilled shrimp shooter, cocktail sauce, horseradish - \$5

Displayed options

(25 person display)

- Roasted garlic hummus with pita \$75
- Confit onion sage dip with crostini \$50
- Smoked salmon chive dip with crostini \$80
- Baked Brie en croute with crackers and sliced breads \$95
- Prawn cocktail display \$4 each

Reception displays

Vegetable crudités

- Seasonal fresh vegetables
- Sun-dried tomato aioli and buttermilk herb dip
- \$7 per person

Mediterranean display

- Seasonal grilled vegetables, feta cheese, kalamata olives
- Toasted pita chips with hummus
- \$10 per person

Cheese board

- Selection of domestic and imported cheeses
- Dried fruit and nuts
- Sliced breads and crackers
- \$14 per person

Trio of dips

- Caramelized onion sage
- Smoked salmon chive
- Roasted garlic chickpea
- Assorted crostini
- \$10 per person

Antipasto

- Genoa salami, prosciutto, cappicola, sopressata
- Parmesan crumbled wedge, grilled asparagus,
- marinated artichoke hearts, roasted peppers
- Sliced crostini bread
- \$14 per person

Smoked salmon display

- Sliced smoked salmon
- Shaved red onions, capers
- Dill crème fraiche
- Lemon wedges
- Whole wheat toast points
- \$12.00 per person

Along the Chesapeake

- Prawn cocktail
- Smoked mussels
- Scallop ceviche
- Oysters on the half shell
- Maryland crab claws
- Cocktail sauce, Mignonette
- Lemon, horseradish
- \$23.00 per person
- Based on 1 piece of each per person
- Minimum guarantee of 25 guests*

Prices are subject to 14% gratuity, 8% taxable administrative fee and 6% sales tax

Reception stations

(Minimum 20 guests; charges apply for under 20 guests)

Pasta table

Penne and pappardelle
Charred tomato sauce
Basil pesto
Shaved Parmesan
Italian sausage
Garlic bread
\$15 per person

Lamb carving board

*attendant required
Boneless herb-marinated leg of lamb
Red wine and rosemary jus
Hard rolls
\$16 per person

Ham carving board

*attendant required
Honey-glazed smoked ham
Dijon mustard
Hard rolls
\$11 per person

Turkey carving board

*attendant required
Butter-basted turkey breast
Home-style gravy
Cranberry aioli
Hard rolls
\$12 per person

Tenderloin carving board

*attendant required
Pepper crusted beef tenderloin
Horseradish aioli and au jus
Hard rolls
\$19 per person

Prime rib carving board

*attendant required
Slow roasted prime rib
Horseradish cream
House-made Worcestershire
Hard rolls
\$20 per person

On the Bayou

Bourbon BBQ chicken wings
Horseradish cole slaw
Bacon baked beans
Cornbread muffins and honey butter
Sliced baguette toasts
\$20.00 per person

Carving board enhancements

\$5 per person

Whipped potatoes
Old bay roasted new potatoes
Green beans
Wild rice pilaf
Grain salad with quinoa, faro and lentils

Minted carrots
Roasted Cauliflower
Home style brioche and herb stuffing
Seasonal roasted vegetables
Mac and cheese

*Attended stations are subject to a \$100.00 fee per attendant

Prices are subject to 14% gratuity, 8% taxable administrative fee and 6% sales tax

Plated 3-course dinner

House made bread and sweet butter, salad, entrée with chef's selection of seasonal accompaniments, dessert, coffee and tea service

Salad

select one

Organic mixed greens, herbs, toasted pine nuts, Dry Jack cheese, honey apple cider vinaigrette
 Monaco Caesar salad, white anchovy lemon dressing, house made croutons, shaved Parmesan
 Spinach, Pancetta, red onion, Feta, smoked walnuts, red wine vinaigrette
 Bibb lettuce, apple, candied pecans, chives, blue cheese vinaigrette

Entrée

select up to two *

Roasted breast of chicken

Wild mushroom jus
 \$51

Arctic char

Sauce Vierge of extra virgin olive oil, herbs, tomato, caper
 and citrus
 \$55

Seasonal fresh fish

Ask your coordinator for seasonal options
 Saffron chili broth
 \$58

Organic Chicken and Shrimp

Citrus beurre blanc
 \$70

Herb crusted pork tenderloin

Whole grain mustard jus
 \$53

Stuffed chicken

Ask your coordinator for seasonal stuffing options
 Natural jus
 \$53

Grilled filet mignon

Blue cheese glaze
 House-made Worcestershire sauce
 \$62

Rack of lamb

Tart cherry jus
 \$62

Petite filet mignon and seasonal fresh fish

House-made Worcestershire & romesco sauce
 \$70

Maryland crab cake

Roasted tomato butter
 \$58

Cedar plank salmon

Spicy honey citrus glaze
 \$60

Braised beef short ribs

Thyme jus and horseradish gremolata
 \$58

Duck confit

Citrus ginger gastrique
 \$58

Dessert

select one

Citrus shortcake, seasonal fruit compote, whipped cream
 Espresso cheesecake, toffee caramel, berries
 Banana bread pudding, bourbon anglaise, whipped crème fraiche
 Meyer Lemon Tart with blueberry sauce
 Seasonal Fruit Tart with vanilla custard
 Flourless chocolate cake, toasted meringue, graham cracker

* If you would like to give a choice of two entrées plus a vegetarian option the higher priced entrée prevails for all.
 Final menu counts due three business days prior to the event.

Prices are subject to 14% gratuity, 8% taxable administrative fee and 6% sales tax

Dinner buffets

Minimum guarantee of 25 guests

Includes assorted rolls and sweet butter, Caffé Vita coffee and Mighty Leaf teas

Soup and salad

select two

Organic mixed greens, herbs, toasted pine nuts, Dry Jack cheese, honey apple cider vinaigrette

Monaco Caesar salad, traditional Caesar dressing, house made croutons, shaved Parmesan

Spinach, Pancetta, red onion, Feta, smoked walnuts, red wine vinaigrette

Roasted organic beets, fennel, goat cheese, citrus vinaigrette

Cauliflower, frisée, fresh Mozzarella, basil, radicchio

Bibb lettuce, apple, candied pecans, chives, blue cheese vinaigrette

Garbanzo bean, roasted peppers, preserved lemon, extra virgin olive oil

Maryland crab and tomato

Wild mushroom bisque

Entrees

select two

Black pepper and herb crusted all natural beef sirloin,
house-made Worcestershire sauce

Roast organic chicken, wild mushroom jus

Seasonal fish, saffron chili broth

Herb crusted pork loin, mustard jus

Cornmeal fried catfish, jalapeno lime butter

Cedar plank arctic char, citrus honey glaze

Braised Beef Short ribs with thyme jus, horseradish gremolata

Pasta

select one

Baked penne pasta, Swiss chard, pine nuts, tomato cream

Butternut squash ravioli, sage brown butter

Strozzapreti with seasonal vegetables

On the side

select two

Honey glazed carrots

Sautéed green beans with almonds

Sautéed asparagus, olive oil and lemon

Roasted winter root vegetables

Grain salad of quinoa, faro, barley and lentils

Scallion mashed potatoes

Mashed potatoes with goat cheese, horseradish, white truffle

Jasmine rice

Rosemary roasted new potatoes

Seasonal risotto

Dessert

Chef's selection of tortes, cakes and pies

Per person price: \$69

Additional entrée: \$8 per person

additional soup or salad: \$6 per person

additional side: \$4 per person

Enhancements

Black tie

Assortment of petite pastries

Chocolate dipped strawberries

Seasonal fruit skewer

Station of freshly brewed coffee and
selection of teas

\$15 per person

Espresso and cappuccino station

Espresso and cappuccino

Made by expert baristas

(up to 150 people)

\$750

Chocolate fountain

Creamy milk chocolate fountain

Dipping snacks to include:

Biscotti, strawberries

Graham crackers and marshmallows

\$250 fountain rental

\$8 per person

Prices are subject to 14% gratuity, 8% taxable administrative fee and 6% sales tax

Beverage services

Hosted bar consumption option

(Host charged per item ordered)

Imported and domestic beers	\$6
House wine by the bottle	\$40
Select brand cocktails	\$8
Top shelf cocktails	\$9
Martinis	\$12
Cordials	\$12
Soft Drinks & Juices	\$4.25
Bottled Water	\$4.25

Cash bar option

(Guest pays for their beverages)

Imported and domestic beers	\$7
House wine	\$8
Select brand cocktails	\$9
Top shelf cocktails	\$10
Martinis	\$14
Cordials	\$14
Soft Drinks & Juices	\$4.25
Bottled Water	\$4.25

Bar packages

Priced per person based on attendance count

Select brands:

Absolut Vodka, Absolut Citron & Stoli Razberi Vodkas, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum, Jack Daniels Whiskey, Dewar's Scotch, Cuervo Gold Tequila, Heineken, Corona, Amstel Light, Budweiser and Bud Light, House Wines, Assorted Soft Drinks and Juices

\$12 per person for the 1st hour, \$6 per person for each additional hour

Top shelf brands:

Ketel One Vodka, Bombay Sapphire and Tanqueray Gin, Makers Mark Bourbon, Johnnie Walker Black Scotch, Dewar's Scotch, Captain Morgan Rum, Bacardi Rum, Jack Daniels Whiskey, Cuervo 1800 Silver Tequila, Absolut, Absolut Citron and Stoli Razberi Vodkas, Heineken, Corona, Amstel Light, Budweiser and Bud Light, Clipper City Pale Ale and Brooklyn Brown Ale, House Wines, Assorted Soft Drinks and Juices

\$14 per person for the 1st hour, \$7 per person for each additional hour

Enhancement to hourly packages

All shook up martini bar

Classic
Cosmopolitan
Lemon drop
Dirty
Pomegranate martinis
\$14 each
Martini glass ice carving optional at \$500
Additional \$100 set up fee applies

Bubbles bar

Bellini
Pomegranate mimosa
Cosmo champagne
French 75
St. Germaine bubbly
\$9 per person
Additional \$100 set up fee applies

Alcohol prices are subject to 9% sales tax, 14% gratuity and 8% taxable administrative fee

Wine list

Champagne and sparkling wines

Domaine Ste. Michelle, Blanc de Blanc, NV, Washington	\$40
J, "Cuvee 20" Brut, NV, Sonoma, CA	\$63
Domaine Chandon, "Etoile" Brut Rose, NV, Napa, CA	\$70
Veuve Clicquot, Yellow Label Champagne, NV France	\$100

White wines

Sauvignon Blanc, SeaGlass, Santa Barbara, CA	\$32
Pinot Gris, Etude, Carneros, CA	\$54
Riesling, Dr. L, Mosel, DE	\$35
Chardonnay, La Terre, Napa, CA	\$32
Chardonnay, Tangle Oaks, Santa Barbara, CA	\$40
Chardonnay, Iron Horse "Unoaked", Green Valley, CA	\$51
Chardonnay, Talley, Arroto Grande, CA	\$66
Pinot Grigio, Cavit, Trentino, Italy	\$32



Red wines

Pinot Noir, Trinity Oaks, Santa Barbara	\$36
Pinot Noir, Taz, Santa Barbara, CA	\$39
Pinot Noir, Rex Hill, Willamette Valley, OR	\$63
Zinfandel, Seghesio, Sonoma Valley, CA	\$32
Merlot, Kunde Estate, Sonoma, CA	\$33
Syrah, Oupe, Central Coast, CA	\$47
Cabernet Franc, Lang & Reed, Napa Valley, CA	\$56
Cabernet Sauvignon, Tangle Oaks, Napa, CA	\$48
Cabernet Sauvignon, Justin, Paso Robles, CA Cabernet	\$63