



Ray's Photography
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Hotel Monaco Baltimore



Weddings Your Way



Hotel Monaco Baltimore

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Unique Weddings at the Hotel Monaco Baltimore

Looking for a unique, historic and modern venue with a great vibe? You're looking for the Hotel Monaco Baltimore. It's apparent the moment you walk in the door and see the historic marble staircases and stained glass Tiffany windows. It's apparent in our cozy and stylish Living Room at Wine Hour. Everywhere you look, you realize there is no place else like the Hotel Monaco Baltimore and that suits you. You're unique. We're unique. It's a perfect fit. Design your wedding menu with the help of our award winning chef's featuring local and seasonal ingredients to create a custom menu that's all about you...

Bliss package

What's included

\$139 per person

Your package includes:

Cocktail hour

One hour of select brand open bar
With a custom designed signature cocktail
Four butler-passed hors d'oeuvres
Two culinary displays

Dinner service or stations

Three Course Dinner that includes a Charm City Cakes
Custom wedding cake for dessert.
Four additional hours for your select brand open bar
Red and white wine service with dinner or
Champagne greeting upon arrival
Champagne toast
Freshly brewed organic coffee & teas

Our Package also includes

Private chef consultation for two

Dance floor and dining tables

House linen, napkins and votive candles

Complimentary bartenders (one bartender per 75 guests)

Complimentary suite for the newlyweds on the evening of the event

Complimentary day of bridal getting ready room

Special rates for your guests' overnight accommodations

Private menu tasting for up to four people

Professional wedding specialist to assist you with the coordination of your reception events

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee, 6% state sales tax and 9% alcohol tax. Please advise catering of any food allergies prior to event.

Unique Weddings at the Hotel Monaco Baltimore

Looking for a unique, historic and modern venue with a great vibe? You're looking for the Hotel Monaco Baltimore. It's apparent the moment you walk in the door and see the historic marble staircases and stained glass Tiffany windows. It's apparent in our cozy and stylish Living Room at Wine Hour. Everywhere you look, you realize there is no place else like the Hotel Monaco Baltimore and that suits you. You're unique. We're unique. It's a perfect fit. Design your wedding menu with the help of our award winning chef's featuring local and seasonal ingredients to create a custom menu that's all about you...

Indulgence Package

What's included

\$169 per person

Your package includes:

Cocktail hour

One hour of Top Shelf brand open bar
Six butler-passed hors d'oeuvres per person
Two culinary displays

Dinner service or stations

Three Course Dinner that includes a Charm City Cake
Custom wedding cake for dessert.
Four additional hours for your Top Shelf brand open bar
Red and white wine service with dinner or
Champagne greeting upon arrival
Champagne toast
Freshly brewed organic coffee and teas

Our Package also includes:

Private chef consultation for two
Chiavari chairs with cushion
Selection of designer floor length linen and napkins and votive candles
Private menu tasting for up to four people
Dance floor and dining tables
Complimentary bartenders (1 bartender per 75 guests)
Suite for the newlyweds on the evening of the event and night before
Complimentary day of bridal getting ready room
Special rates for your guests' overnight accommodations
Professional wedding specialist to assist you with the coordination of your reception events

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee, 6% state sales tax and 9% alcohol tax. Please advise catering of any food allergies prior to event

Hors d'oeuvres

Some really cool things we have created special for our couples

Smoked salmon with dollop of crème fraiche and caviar, in waffle cone

Maryland crab salad with herbs on crostini

Snapper ceviche

Beef tartare , egg yolk mousse , pepperpress

Oyster shooters with old bay bloody mary sauce

Curried duck confit on crostini

Spicy strawberry gazpacho shooter (seasonal)

Smoked duck and sauerkraut on cocktail rye

Bruschetta trio with tapenade, eggplant caviar and tomato basil salsa

Tuna tartare with chili, avocado and caviar

Candied bacon deviled eggs

Chocolate covered bacon

Tomato, mozzarella and basil on caprese skewers

Endive with goat cheese and walnuts

Traditional maryland mini crab cakes

Arancini stuffed with prosciutto and mozzarella

Marinated vegetable crostini with boursin

Crisp polenta round with pesto and pine nuts

Smoked beef tenderloin with onion jam

Jumbo shrimp shooter with tomatillo cocktail sauce

Inspired Real Wedding Menus from Chef Consultations

John and Jesse

Salad

Summer Roasted Vegetable Salad, BBQ toasted Pumpkin Seeds with Honey Cider Vinaigrette

Entrees

Crispy Skin Duck Confit, Forbidden Rice, Corn Purée, Marinated Cherries

Braised Short Rib, English Pea Purée, Summer Vegetable Medley, Pickled Pearl Onion, Natural Jus

Charm City Cakes Wedding Cake

Red Velvet Cake

Claire and Mike

Salad

Roasted Beets, Grapefruit, Arugula, Candied Pecans, Midnight Moon Goat Cheese, Banyuls Dressing

Entrees

B liner Snapper with Roasted Mushrooms, Citrus Buerre Blanc, Sweet Potato and Chipotle Pepper Purée

Creekstone Farms Herb Crusted Roast Beef House Made Worcestershire, Aligot Potatoes, Roasted Cauliflower

Charm City Cakes Wedding Cake

Carrot Cake With Coconut Cream Filling, No Icing, Caramel Drizzle

Maria and Nina

Salad

Baby Spinach, Grape Tomatoes, Pickled Red Onion, Hard Boiled Egg Crumbles, Leidy's Bacon and Bacon-Mustard Vinaigrette

Entrees

Tandori Salmon , Sautéed Baby Carrots with Curry and Cumin, Basmati Rice

Blue Cheese Glazed Filet Mignon atop Smoked Sweet Potato Purée with Rainbow Chard, Glazed Carrot and Marrow Butter

Charm City Cakes Wedding cake

Chocolate Mint, Chocolate Cake Mint Buttercream Topping

Bar Options

SELECT BRANDS BAR PACKAGE

Smirnoff Vodka

Beefeater Gin

Wild Turkey Bourbon

Jack Daniels Whiskey

Dewar's Scotch

Cruzan Rum

Espolon Tequila

Domestic and Imported Beers

House Wines

Assorted Soft Drinks and Juices

TOP SHELF BAR PACKAGE

Absolut Vodka

Tanqueray Gin

Makers Mark Bourbon

Jack Daniel's Whiskey

Johnnie Walker Black Scotch

Flor De Cana Rum

Cuervo 1800 Silver Tequila

Domestic and Imported Beers

House Wines

Assorted Soft Drinks and Juices

Please consult your wedding specialist if you would like to consider an alternative bar option.

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Fun Enhancements

Bar Enhancements

Bubble Bar

Bellini, Pomegranate Mimosa, French 75
and St. Germaine Bubbly

\$12 per person

Martini Bar

Selection of Classic, Cosmopolitan, Strawberry,
Lemon Drop, Dirty and Pomegranate

\$18 per person

Late Night Nibbles and Noshes

Oreo Cookies and milk shooters 4.00 each

Mini Milkshakes 3.00 each

Beef, buffalo chicken or pulled pork sliders 4.00 each

Mini grilled cheese 3.00 each

Pigs in a blanket 3.00 each

Rice crispy lollipop treats 3.00 each

Mac n" cheese demitasse 4.00 each

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