

# *Weddings*

By Hotel Monaco







# *Welcome to Hotel Monaco, Washington DC*

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The Hotel Monaco DC is located in the original Post Office Building,

designed by Robert Mills and a contemporary of Thomas Jefferson.

Robert Mills was a distinguished architect, from South Carolina and he designed numerous historical buildings in Washington, DC, to include the National Portrait Gallery.

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

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

The Hotel Monaco, is located in the trendy Penn Quarter, near to the Capital One Arena, National Portrait Gallery, City Center Shopping, The Walter E. Washington Convention Center, The Shakespeare Theatre, The Woolly Mammoth Theatre and an incredible vibrant nightlife...

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!

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## *Wedding Packages Plated*

### *The Monaco*

Six Passed Canapes and/or Hors d'oeuvres

Three Course Monaco Plated Dinner

Five-hour consecutive beverage service,  
featuring Thomas Walker selections

**\$189 | per person**

subject to 24% service charge and 10% city tax

### *The Monte*

Six Passed Canapes and/or Hors d'oeuvres

Three Course Monte Plated Dinner

Five-hour consecutive beverage service,  
featuring Thomas Walker selections

**Includes Chiavari Chair & Specialty Linen Upgrade**

**\$209 | per person**

subject to 24% service charge and 10% city tax

### *Majestic Lioness*

Eight Passed Canapes and/or Hors d'oeuvres

Four Course Majestic Lioness Plated Dinner

Five-hour consecutive beverage service,  
featuring Thomas Walker selections

**Includes Chiavari Chair & Specialty Linen Upgrade**

**\$229 | per person**

subject to 24% service charge and 10% city tax

## *Cocktail Hour Reception*

To complement your Dinner Menu Selection, please select SIX  
Passed Canapés and/or Hors d' oeuvres for your enjoyment...

### *Selection of Canapés*

Smoked Salmon with Dollop of Crème Fraiche & Caviar  
Belgian Endive Petals with Curried Crabmeat & Sultans  
Beef Carpaccio on Crostini, Parmesan & Arugula  
California Rolls with Wasabi & Soy Sauce  
Gazpacho Shooter (Seasonal)  
Heirloom Tomato, Mozzarella & Basil on Porcelain Spoon  
Pastrami Smoked Salmon on Rye Crouton  
Bruschetta Trio with Tapenade, Eggplant Caviar & Tomato Relish  
Tuna Tartare with Cucumber & Shallot on Caprice Spoon  
Prosciutto Wrapped Mission Fig  
Potato Latke with Smoked Salmon, Avocado Cream  
Demitasse of Asparagus Bisque  
Dare Devil Eggs with Caviar  
Butternut Squash Shooter (Seasonal)  
Shrimp on Crostini, Tomato, Horseradish Cream  
Cucumber Rondelle, Shrimp Ceviche, Cilantro  
Vol au vent, Cannellini Bean, Sundried Tomato, Basil  
Rice Crisp, Crab, Guacamole, Roasted Pepper

### *Selection of Hors d' oeuvres*

Three Onion & Brie Tart with Chives  
Crispy Peking Duck Roll, Ponzu Sauce  
Phyllo Star: Brie, Raspberry puree & Almonds  
Crab Cakes with Sauce Remoulade  
Bacon Wrapped Scallop with BBQ Glaze  
Vegetable Spring Rolls with Yuzu-Soy Sauce  
Shrimp & Chorizo Brochette  
Chicken Satay with Peanut Sauce  
Rustic White Bean, Roasted Tomato, Parmesan in Phyllo  
Coconut Shrimp with Sweet & Sour Sauce  
Grilled Lamb Kabob on Bamboo Skewer  
Wild Mushroom Tart: Mushroom, Blue Cheese, Onions  
Beef Empanada, Salsa Verde  
White Truffle Potato Croquette  
Miniature Beef Sliders or Pulled Pork on Brioche Bun  
Beef Teriyaki with Ginger-Soy Sauce  
Spiced Meatball with Vodka Marinara  
Crispy White Fish Cake with Old Bay Mayo





*The Athens Ballroom* is perfect for an elegant cocktail reception...

# The Monaco

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

## *First Course*—please select one of the following:

Salad of Bibb, Frisee & Mache Lettuces,

*Crispy Goat Cheese Roulade, Lemon-Vinaigrette*

Sake Cured Salmon on Scallion-Potato Latke,

*Wasabi Cream Mixed Field Greens*

Roasted Pear with Endive, Frisee, Maytag Blue Cheese,

*Toasted Walnuts, Port Wine Vinaigrette*

Warm Goat Cheese Tart with Mixed Greens,

*Marinated Tomatoes, Herb Vinaigrette*

Heirloom Tomato Salad with Mozzarella Cheese, Basil,

*Mixed Field Greens, Pesto-Olive Oil Drizzle (seasonal)*

Butternut Squash Soup, Pumpkin Oil & Croutons (seasonal)

Classic Caesar of Romaine Spears, Rocca Parmesan,

*Herb Croutons, Creamy Garlic Dressing*

Heirloom Tomato Gazpacho, Dijon Crème Fraiche (seasonal)

Shaved Brussels Spout and Kale Caesar, Shabazi Crouton,

*Pecorino Romano, Caesar Dressing*

Butternut Squash Ravioli, Brown Butters Sauce,

*Crispy Pancetta & Rosemary*

Bibb Lettuce, Arugula, Orange, Strawberries, Mint

*Honey-Lime Poppy-seed Dressing*

## *Entrée Course*—please select one of the following:

Pan Seared Grouper, Salsa Fresca

Roasted Breast of Chicken, Mushroom Confit

Braised Beef Short Rib, au jus

Grilled Salmon with Dill Cream Fraiche

Roasted Branzino, Citron & Capers

Honey and Herb Roasted Breast of Chicken

Grilled Sirloin of Beef, Cabernet Reduction

Chicken Roulade, Prosciutto, Spinach Provolone

Maple Glaze Breast of Duck, Three Peppercorn Sauce

Roasted Pork Tenderloin, Apple-Cranberry Confit

**Served with Seasonal Vegetables & Dinner Rolls**

## *Dessert*—please select one of the following:

The Caramello,

Espresso Genoise, Caramel Pecan Mousse

Chocolate Praline Dome

*Chocolate Ganache, Raspberry Coulis*

The Trio

*Chef's seasonal selection*

The Cherry Ricotta Torte

*Shortbread Crust, Pistachio, Morello Cherry Mousse*

Apple & Pear Chocolate Crisp

*Espresso Fudge & Streusel Topping*



# The Monte

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

## *First Course*—please select one of the following:

Salad of Bibb, Frisee & Mache Lettuces,

*Crispy Goat Cheese Roulade, Lemon-Vinaigrette*

Sake Cured Salmon on Scallion-Potato Latke,

*Wasabi Cream Mixed Field Greens*

Roasted Pear with Endive, Frisee, Maytag Blue Cheese,

*Toasted Walnuts, Port Wine Vinaigrette*

Warm Goat Cheese Tart with Mixed Greens,

*Marinated Tomatoes, Herb Vinaigrette*

Heirloom Tomato Salad with Mozzarella Cheese, Basil,

*Mixed Field Greens, Pesto-Olive Oil Drizzle (seasonal)*

Butternut Squash Soup, Pumpkin Oil & Croutons (seasonal)

Classic Caesar of Romaine Spears, Rocca Parmesan,

*Herb Croutons, Creamy Garlic Dressing*

Heirloom Tomato Gazpacho, Dijon Crème Fraiche (seasonal)

Shaved Brussels Spout and Kale Caesar, Shabazi Crouton,

*Pecorino Romano, Caesar Dressing*

Butternut Squash Ravioli, Brown Butters Sauce,

*Crispy Pancetta & Rosemary*

Bibb Lettuce, Arugula, Orange, Strawberries, Mint

*Honey-Lime Poppy-seed Dressing*

## *Entrees* Please select three of the Following:

Seafood Trio: Jumbo Lump Crab Cake, Seared Shrimp 16/20, Grilled Salmon

Seared Scallops 10/20, Lemongrass coconut Ginger Broth

Medallion of Veal, Morel Sauce & Shrimp 16/20

Duet of Tournedos of Beef & Maple Glazed Salmon

Herb Crusted Rack of Lamb, au jus

Grilled Filet of Beef, Sauce Perigourdine

Seared Breast of Chicken with Mushroom Confit

Duet of Filet of Beef and Veal Medallion, Sauce Bordelaise

Pan Seared Rock Fish & Jumbo Lump Crab Cake \$5

Grilled Filet of Beef & Broiled Lobster Tail-additional \$ 14

Served with Seasonal Vegetables, Starch & Dinner Rolls

## *Dessert*—please select one of the following:

The Caramello,

Espresso Genoise, Caramel Pecan Mousse

Chocolate Praline Dome

*Chocolate Ganache, Raspberry Coulis*

The Trio

*Chef's seasonal selection*

The Cherry Ricotta Torte

*Shortbread Crust, Pistachio, Morello Cherry Mousse*

Apple & Pear Chocolate Crisp

*Espresso Fudge & Streusel Topping*

# *The Majestic Lioness*

Menu includes EIGHT Canapés and/or Hors d'oeuvres to be passed

Four Course Majestic Lioness Plated Dinner

Featuring Chef inspired creations based on your preferences

Five-hour consecutive beverage service featuring Thomas Walker selections

## *Sample Dinner Menu*

### **First Course**

Lemongrass Butternut Squash Soup

*Crispy crouton, pepitas, edible micro marigolds*

### **Second Course**

Beets Four Ways

*Creamed cotija cheese, baby heirloom tomato, cherries, plum vinaigrette*

### **Third Course**

Coconut Curry Lentil

*Eggplant, roasted tomato compote, cauliflower*

Chilean Sea Bass

*Lemon-citron glaze*

Filet Mignon

*Prepared to a perfect medium, au jus*

*Served with seasonal vegetable, starch and dinner rolls*

### **Fourth Course**

Trio of Crème Brulee

*Passion fruit, Belgian dark chocolate, Tahitian vanilla, mint and fresh berry garnish*





## *The Paris Ballroom*

This expansive skylight is ideal for dinner and dancing accommodating up to 220 guests...

## *Beverage Arrangements*

The Beverage Service will include Unlimited Service for FIVE consecutive hours, providing: Thomas Walker selection of Mixed Drinks, Domestic and Imported Beers, Premium Wine Selections, Assorted Juices, Spring Waters, Mineral Waters and Assorted Soft Drinks. Wine Service with Dinner is included with your wedding presentation.

**Thomas Walker Beverage Service** | included in proposal pricing

Titos, Tanqueray, Jack Daniels, Bacardi, Dewars

Choice of three domestic and/or imported beers

Pinot Grigio, Chardonnay, Malbec, Merlot

Wine service with dinner & Complimentary bubbly toast



## *Beverage Enhancements*

**Robert Mills Beverage Service** | additional \$29.00 per person for five hours

Grey Goose, Bombay Sapphire, Makers Mark, Captain Morgan, Macallan 12yr

Choice of three domestic and/or imported beer

Pinot Grigio, Chardonnay, Cabernet, Merlot

**Additional hours of Thomas Walker Beverage Service** | \$12.75 per person, per hour

**Martini Bar Service** | additional \$29 per person

**Bubbly Prosecco Bar** | Additional \$22 per person

**Citrus Crush Bar** | Additional \$17 per person

**Spiked Coffee Bar** | Additional \$17 per person

**Zero Proof Bar** | Additional \$9 per person *"Great for Kiddos"*



subject to 24% service charge and 10% city tax





## *Proposal Enhancements*

### *Cocktail Hour Reception*

Sushi Hand Roll Station \$67 | per person

Charcuterie Display \$245 | serves 30

Ceviche Station (Hamachi, Salmon, Tuna) \$32 | per person

Mediterranean Display \$27 | per person

Artisan Cheese Display \$275 | serves 20 guests

Chilled Shrimp Cocktail & Oyster Display \$495 | 50 pieces

### *Late Night Snacks*

HOT DOGS & HALF SMOKEs & Condiments \$16 | per person

JUNK FOR THE TRUNK \$16 | per person

*HoHo's, Little Debbie's, Twinkies, & too much more...*

NACHO BAR \$16 | per person

*Beef Chili & Veggie Chili, Guac, Salsa, Queso, Sour Cream, Cheddar Cheese*

FRENCH TOAST BITES & Maple Syrup Whipped Cream, Berries \$15 | per person

SLIDERS \$14 | per person

*Beef, Pulled Pork & Slaw, Falafel & Condiments*

PIZZA FOCACCIA SQUARES \$15 | per person

*Classic Pepperoni, Veggie, Chicken & Arugula*

QUESADILLA QUEST \$15 | per person

*Chicken & Spinach, Shrimp & Pepper Jack, Pork & Caramelized Onion*

### *The Extras...*

Mini Dessert Selections \$19 | per person

Full Dessert Bar \$32 | per person

International Coffee Bar \$17 | per person

Activation Culinary Stations (pricing available)



## *Wedding Brunch In Honor of the Newlyweds*

You and your guests will be ravenous after a long night of celebrating and dancing!

Your farewell brunch is a great way to say goodbye to your loved ones while giving them one last experience of your epic wedding style.

From cocktails to coffee, take this opportunity to reminisce on all the great wedding memories with your loved ones, as your journey continues...





*Welcome Reception, Rehearsal Dinner  
& After Party Hosted in Dirty Habit*

Dirty Habit is the centerpiece of Hotel Monaco,  
an intoxicating addition to DC's thriving restaurant and bar scene.  
Known for its expertly crafted cocktails, innovated social plates,  
edgy design and dramatic urban patio, Dirty Habit is the perfect  
place to welcome your loved ones or enjoy dinner the evening  
before your big day.



# *Frequently Asked Questions*

## Event Services:

### **What is included in your wedding package?**

Our wedding packages include hotel chairs, tables, parquet dance floor, white linen/napery, china, silverware and glassware. During dinner service, we provide wine service and a complimentary bubbly toast. You and your spouse will enjoy a complimentary night in one of our luxurious rooms. Suite upgrade available for a supplemental fee.

### **Can you recommend local vendors?**

Yes, we will provide you a list of preferred vendors that have experience working at Hotel Monaco.

### **Do you have to choose from your list of preferred vendors?**

No, you do not have to choose from our list. We recommend vendors that have worked with us at Hotel Monaco in the past. You are welcome to explore other vendors, though the hotel requires proof of liability insurance/ Certificate of Insurance (COI).

### **Do you require a Wedding Coordinator?**

We respect the services provided by Wedding Coordinators and we are delighted to collaborate with them, to ensure the success of your wedding celebration. Our team will assist with the details of your wedding celebration from a catering and traditional set up standpoint. This will include coordination with your preferred associates (florist, entertainment). Wedding Coordinators do provide exclusive services, and can serve as your personal assistant throughout the day. Wedding Planners or Coordinators

## Venue Spaces:

### **What event spaces do you have?**

The hotel has two event spaces: The Paris Ballroom and The Athens Ballroom. Generally, The Paris Ballroom is where the optional ceremony and dinner service will take place. The cocktail hour will take place in the Athens Ballroom. The exact spaces will be confirmed in your contract.

### **Do you have outdoor spaces to host weddings?**

Hotel Monaco cannot host outdoor weddings ceremonies or receptions. We have two beautiful indoor event spaces that accommodate up to 220 guests with a dance floor.

### **Do you permit candles?**

Hotel Monaco may provide votive candles (four per table). Your florist or décor consultant may provide additional candles that must be contained in a glass globe or lantern. Open flame, taper or hanging candles are not permitted, due to fire regulations and the historical designation of the building.

### **Can you provide wedding rehearsals, welcome receptions, after parties and morning brunches?**

Yes, in Hotel Monaco, the most popular space for these gatherings is the Athens Ballroom. Our on-site restaurant, Dirty Habit DC may also a variety of events during your wedding weekend. Events taking place in the restaurant will require a separate contract through their private dining management team. Please inquire for additional details.

## Food & Beverage:

### Do you allow outside caterers for food & beverage?

With the exception of wedding cakes or cupcakes, we cannot allow outside food caterers to bring in food or beverage. Hotel Monaco must provide all food & beverage items. We will certainly accommodate guests with certain dietary restrictions, including vegetarian, gluten and dairy allergies.

### Do you arrange for a Menu Tasting Session?

We do arrange for a complimentary menu tasting session, scheduled 60-90 days prior to your wedding date. Our Chef schedules appointments on Tuesdays or Wednesdays, beginning anytime from 12:00-2:30pm. Advance notice required.

### Do you provide a wedding cake?

We do not provide a wedding cake, but we will provide you a great list of preferred associates.

### Do you charge a cake-cutting fee?

We provide complimentary cake-cutting service on your special day.

### May I choose a choice of entrees?

Depending on the package selected, you may choose a choice of one to three entrees to present to your guests. We typically recommend choosing one meat, fish and vegetarian dish. You will need to provide the entrée counts 30 days prior to your wedding day and note each guest's preference on their respective place/escort card.

### Do you offer children meals?

Children meals are \$49.00 per child. Children meal counts are required 30 days prior to your wedding day.

### Do you offer vendor meals?

Vendor meals are \$49.00 per vendor. We recommend providing any vendor staying during the reception a meal. Vendor meal counts are required 30 days prior.

**ALLERGENS/GLUTEN FREE STATEMENT** Our chef and culinary team have been trained on food allergens and we will make every effort to mitigate cross-contamination. There are items in our kitchen that contain nuts, shellfish, dairy, gluten and animal products. We cannot guarantee that any item will not come in contact with those ingredients. Hotel Monaco DC and employees are not responsible for individual reactions to any food products or guarantee that the food served is free from any allergen.

## Accommodations:

### Do we get a group discount for our guests?

We offer wedding room blocks at a discounted rate. Room discounts are based on season and availability. The discounts are based off the best available rate during that time.

### Do you allow pets?

Yes! We invite you to bring your furry, feathery or scaly family member – no matter their size, weight, or breed, all at no extra charge. If your pet fits through the door, we will welcome them in.

### Do you permit Welcome Gift/Bag deliveries?

Yes, Welcome Gift bags, Baskets or Envelopes may be distributed to your guests during check-in at the reception desk at no charge. For delivery to guest rooms the fee is \$ 6.00 per item, per room.

## Booking Process:

### Do you require a deposit to hold space?

A \$5,000 nonrefundable deposit is due with the signed contract and additional advanced payments are aligned in your agreement. The final payment is due two weeks prior with your final guest and entrée counts.

### Do you have a Food & Beverage Minimum?

We require a seasonal food and minimum prior to service charge and city tax.

### Do your wedding packages include the service charge and city tax?

There is an additional taxable 24% service charge and 10% city tax.



*For your guests...*



## *Guest Room Blocks*

Modern Luxury, Historic Charm

Our renovation has transformed the city's original General Post Office, built in 1939, in to our historic boutique hotel sure to impress your guests. We pride ourselves on delivering top notch service without an ounce of pretension, and our elegant whimsical aesthetic flows from our 184 guest rooms and stylish suites.

World's Best Award in Washington, D.C.  
Travel and Leisure, 2021

Readers' Choice Awards Best Hotels in Washington, D.C.  
Conde Nast Traveler, 2021



# IHG® Business Rewards

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*Ways to redeem with earnings up to 60k points...*

## Reward Nights

With over 5,000 participating IHG hotels worldwide, there is so many opportunities to find the perfect hotel to celebrate your wedding

## Points to Miles

Use your points to reach new heights when you redeem for airline miles with IHG Rewards Club Partner Airlines

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Use your points to shop name brand products, jewelry, electronics, or gift cards from your favorite retailer and restaurants.



