

Hotel Monaco & Grand Cafe

Banquet Menu



Located in the heart of San Francisco's Theater District and just steps from Union Square, Grand Cafe & Hotel Monaco offer various private spaces perfect for your event.

All of the food in your meeting and event spaces is prepared by the chefs of the Grand Cafe, inspired by regional French cuisine and local California cooking. We use only local purveyors of the best seafood, meat, cheese and produce and these ingredients are carefully and creatively presented in dishes to satisfy every palate.

Grand Cafe understands that everyone has different dining needs or preferences. Our staff is committed to making your event a success by working to create the perfect menu with you. We're here to assist you in planning a professionally coordinated event.

We promote practices that focus on a greener future. By using organic and local foods, we're working to deliver only the best to your group while promoting sustainability at the same time.

Who knew that by having an event with us, you and your guests could be doing something good for the future?

KIMPTON[®]
hotels & restaurants

501 Geary Street, San Francisco, CA 94102

www.grandcafe-sf.com

www.monaco-sf.com

Catering Dept: (415) 292-8135

Sales Dept: (415) 292-8130

Fax: (415) 292-8179

Breakfast



Continental Buffet

20 person minimum

French Continental

orange & grapefruit juices
freshly baked breakfast pastries
butter & jam
coffee, decaffeinated coffee, and hot tea
\$25

Continental Grand

orange & grapefruit juices
freshly baked breakfast pastries and bagels
butter, cream cheese & jam
fresh sliced seasonal fruits and berries
coffee, decaffeinated coffee, and hot tea
\$28

Deluxe Continental

orange & grapefruit juices
freshly baked breakfast pastries and bagels
butter, cream cheese & jam
fresh sliced seasonal fruits and berries
assorted yogurt with granola
coffee, decaffeinated coffee, and hot tea
\$30

Hot Buffet

20 person minimum

Breakfast Sandwich

orange, grapefruit & cranberry juices
freshly baked breakfast pastries
butter & jam
fresh sliced seasonal fruits and berries
assorted yogurt with granola
breakfast sandwich with scrambled eggs and
bacon with gruyere cheese
herbed breakfast potatoes
coffee, decaffeinated coffee, and hot tea
\$35

Scrambled Eggs

orange, grapefruit & cranberry juices
freshly baked breakfast pastries and toast
butter & jam
fresh sliced seasonal fruits and berries
scrambled eggs with chives and creme fraiche
hickory smoked bacon or sausage
herbed breakfast potatoes
coffee, decaffeinated coffee, and hot tea
\$37

Plated

Scrambled Eggs

orange juice
scrambled eggs
hickory smoked bacon or sausage
herbed breakfast potatoes
freshly baked breakfast pastry
butter & jam
coffee, decaffeinated coffee or hot tea
\$35

House Made Quiche

orange juice
seasonal quiche
hickory smoked bacon
herbed breakfast potatoes
freshly baked breakfast pastry
butter & jam
coffee, decaffeinated coffee or hot tea
\$32

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Break



Brasserie and Bar

AM a la carte

assorted yogurt	\$4
assorted Greek yogurt	\$5.5
fresh sliced seasonal fruit	\$6
whole fresh fruit	\$3
individual boxed cereals	\$4
danish or croissant	\$4.5
house made coffee cake or muffins	\$5
bagel with cream cheese	\$5
oatmeal (serves 10)	\$25
with brown sugar and raisins	

PM a la carte

granola bar / Clif Bar	\$5
smoked almonds	\$6.5
ice cream bar / frozen fruit bar	\$5
candy bar	\$4
	per dozen
assorted cookies (1 dozen min)	\$48
brownies (2 dozen min)	\$48
blondies (2 dozen min)	\$48
lemon bars (2 dozen min)	\$50
fruit crumble bars (2 dozen min)	\$50
cupcakes (2 dozen min)	\$50
cake popsicles (2 dozen min)	\$48
crispy rice squares (2 dozen min)	\$36
	per bowl
potato chips with dip	\$30
tortilla chips with salsa & guacamole	\$30
pita chips with hummus	\$30

Beverages a la carte

freshly brewed coffee	per gallon	\$95
freshly brewed decaf		\$95
hot water with assorted teas		\$95
iced tea		\$40
lemonade		\$45
	per half	
orange juice		\$20
grapefruit juice		\$20
cranberry juice		\$20
whole, low fat or skim milk		\$20
organic individual nectars		\$4
fruit smoothies (with/out yogurt)		\$6
assorted soft drinks		\$4.5
bottled water		\$5
sparkling bottled water		\$5
Vitamin Water		\$5.5
Red Bull		\$5.5

Treats to go

How about a treat for your guests to take home at the end of your event/meeting? Perhaps some truffle chocolates with a personalized message or a bottle of chef's infused olive oil or a even little bag of assorted cookies?

Ask us for ideas to surprise and delight your guests. Let us help you put a signature touch.

Specialty Break Package

30 minute breaks with 20 person minimum

Spa Fusion Break

carrot & pomegranate juices
fruit infused water
vegetable crudite with dips
pita chips with hummus
assorted cookies
coffee, decaffeinated coffee, and hot teas
\$23

Power Break

assorted soft drinks
Vitamin Water & Red Bull
assorted granola & power bars
deluxe trail mix
fresh whole fruit
assorted cookies
coffee, decaffeinated coffee, and hot teas
\$21

Napa Break

assorted soft drinks
imported & domestic cheeses with baguette & crackers
smoked almonds
house cured meats
\$22
ADD: house wines by the bottle for \$36 each

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Two Course Plated Lunch



Entree counts are due 72 hours prior to event
Please add \$3 per person if you would like to offer 2 entree selections for your group.

Salade Niçoise

seared ahi tuna, mixed greens, haricot vert, cherry tomatoes, niçoise olives,
pickled onions, mâche & lemon vinaigrette
chef's offering of dessert
iced tea
coffee, decaffeinated coffee, and hot tea
\$32

Grilled Flat Iron Steak

potatoes gratin, seasonal vegetables and bordelaise sauce
chef's offering of dessert
iced tea
coffee, decaffeinated coffee, and hot tea
\$37

Oven Roasted Chicken

thyme & rosemary chicken with pommes Lyonnaise, seasonal vegetables
and mushroom cream sauce
iced tea
coffee, decaffeinated coffee, and hot tea
\$35

Grilled Chicken Caesar Salad

chopped romaine with grilled chicken breast, house made garlic croutons,
classic caesar dressing and shaved parmesan
chef's offering of dessert
iced tea
coffee, decaffeinated coffee, and hot tea
\$30

Seasonal Fish

filet of seasonal white fish with niçoise ratatouille
chef's offering of dessert
iced tea
coffee, decaffeinated coffee, and hot tea
\$35

Goat Cheese Potato Gnocchi

goat cheese gnocchi, tomato concassé, olive tapenade and shaved parmesan
iced tea
coffee, decaffeinated coffee, and hot tea
\$30

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Buffet Lunch



20 person minimum for each buffet, unless specified otherwise.

Loire Buffet

butter lettuce salad with pear & blue cheese
organic quinoa salad with roasted vegetables
grilled sliced flat iron steak au jus
chef's seasonal fish with citrus beurre blanc
pommes Lyonnaise
sauteed seasonal vegetables
baguette & tapenade
chef's offering of dessert
iced tea
\$45

Muscadet Buffet

mixed green salad with shaved fennel & radish
orecchiette pasta with grilled chicken, seasonal
vegetables and lemon cream sauce
chef's choice of vegetarian pasta
baguette & tapenade
chef's offering of dessert
iced tea
\$40

Rôti Poulet Buffet

spinach salad, candied walnuts, grapes, goat
cheese with balsamic vinaigrette
whole roasted sugar & spice chicken
roasted seasonal vegetables
creamy mashed potatoes
baguette & tapenade
chef's offering of dessert
iced tea
\$41

Provençal Buffet

endive and arugula, roquefort cheese, candied
walnuts, meyer lemon vinaigrette
choice of:
boeuf bourguignon or coq au vin
sauteed seasonal vegetables
baguette & tapenade
chef's offering of dessert
iced tea
\$43

Healthy Sandwich Buffet

10 person minimum

soupe du jour
mixed green salad with shaved fennel & radish

sandwich options (please select up to 4):

- yogurt chicken salad
- tuna salad
- grilled vegetable
- roast beef
- turkey

house made potato chips
chef's offering of dessert
iced tea
\$40

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Boxed Lunch



Sandwiches

Minimum 10 boxes

all sandwiches are prepared with lettuce, tomato, and red onion

please select up to three:

- turkey breast with smoked cheddar and herbed aioli mayonnaise on sourdough
- ham & gruyere cheese with tapenade on baguette
- grilled chicken, cheddar cheese, dijon & mayonnaise on focaccia bread
- avocado, mixed greens, tomato & pesto on focaccia bread

Sides

please select two:

- whole fresh fruit
- classic creamy potato salad
- spinach salad, grapes, goat cheese, candied walnuts with balsamic vinaigrette
- orzo pasta salad with organic seasonal vegetables
- granola bar
- potato chips

all boxes to include:

house baked cookies

bottled water

\$35

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Grand Meeting Package



\$95 per person

20 person minimum

Breakfast

orange & grapefruit juices
coffee, decaffeinated coffee, and hot tea

please select two:

- freshly baked breakfast pastries
- bagels & cream cheese
- assorted yogurt and granola
- fresh sliced seasonal fruits
- assorted boxed cereal with milk
- oatmeal with brown sugar & raisins

please select one:

- quiche du jour
- scrambled eggs with chives and creme fraiche
- breakfast sandwich with scrambled eggs and bacon with gruyere cheese

served with:

herbed breakfast potatoes

AM Break

refresh coffee, decaffeinated coffee, and hot tea
brownies *or* assorted whole fruit
pretzels

Lunch

Provençal Buffet

endive and arugula, roquefort cheese, candied walnuts, meyer lemon vinaigrette
sauteed seasonal vegetables

choice of:

boeuf bourguignon or coq au vin

OR

Loire Buffet

butter lettuce salad with pear & blue cheese
organic quinoa salad with roasted vegetables
grilled sliced flat iron steak au jus
chef's seasonal fish with citrus beurre blanc
pommes Lyonnaise
sauteed seasonal vegetables

both options with:

baguette & tapenade
chef's offering of dessert
iced tea

PM Break

coffee, decaffeinated coffee, and hot tea
assorted soft drinks
iced tea

please select two:

- assorted whole fresh seasonal fruit
- seasonal sliced fresh fruit
- granola bars
- smoked almonds
- popcorn
- assorted cookies
- cake popsicles
- cupcakes
- blondies
- house made chips & dip
- vegetable crudité with dip
- pita chips with hummus

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Petit Meeting Package



\$85 per person

10 person minimum

Continental

orange & grapefruit juices
coffee, decaffeinated coffee, and hot tea

please select three:

- freshly baked breakfast pastries
- bagels & cream cheese
- assorted yogurt and granola
- fresh sliced seasonal fruits
- assorted boxed cereal with milk

AM Break

refresh coffee, decaffeinated coffee, and hot tea
chocolate chip cookies *or* assorted whole fruit
granola bars

Lunch

Oven Roasted Chicken (plated)*
thyme & rosemary chicken with pommes
Lyonnaise, seasonal vegetables
and mushroom cream sauce

OR

Healthy Sandwich Buffet

soupe du jour
wood oven mac & cheese
house-made potato chips
sandwich options (please select up to 4):

- yogurt chicken salad
- tuna salad
- grilled vegetable
- roast beef
- turkey

both options with:

baguette & tapenade
chef's offering of dessert
iced tea
coffee, decaffeinated coffee, or hot tea

*vegetarian option also available

PM Break

refresh coffee, decaffeinated coffee, and hot tea
assorted soft drinks
iced tea

please select two:

- whole fresh seasonal fruit
- seasonal sliced fresh fruit
- granola bars
- smoked almonds
- popcorn
- assorted cookies
- house made chips & dip
- pretzels
- vegetable crudité with dip

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Hors d'Oeuvres



50 piece minimum per selection

Prices per piece

Hors d'oeuvre selections can be passed or displayed

Cold Hors d'Oeuvres

tartines

- smoked salmon, herb crème fraîche \$5
- country paté, port gelee \$5
- truffle goat cheese, black olive tapenade \$5
- cherry tomato, goat cheese, basil cream \$5
- kobe beef tartar, caper aioli \$5
- roast beef horseradish cream \$5

- caramelized onion tart, green olive tapenade \$5
- blinis, crème fraîche, sturgeon caviar \$5
- ahi tuna tartare on flammenkuchettes \$5
- organic quinoa with roasted vegetables on endive \$5
- seasonal vegetable crudité in mini baguette \$5
- lobster and taboule salad on belgian endive \$6
- dungeness crab salad, avocado mousseline \$6

Hot Hors d'Oeuvres

gougères

- goat cheese & olive \$5
- truffled mushrooms \$5
- duck rillettes \$5
- salmon & chive \$5
- herbed short rib duxelles \$5

- mini burgers with beef, chicken or salmon \$6
- dungeness crab cakes, spicy aioli \$6
- lamb kabobs \$6
- grilled prawns, persillade cucumber, lemon crème fraîche \$5
- gruyere cheese croquettes, jambon de paris, herbed mustard \$5
- parmesan risotto croquettes \$5

brochettes

- beef, sweet peppers & onions, persillade \$6
- chicken skewers with dipping sauce \$6
- prawns, green onions, spicy aioli \$6

miniature quiche

- lorraine \$5
- spinach & goat cheese \$5
- bay shrimp & herbs \$5

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Hors d'Oeuvre Displays



Domestic & Imported Cheese

a selection of french and local artisanal cheeses with assorted crackers, baguette and fruit
\$9

Vegetable Crudité

a variety of seasonal vegetables with creamy dips buttermilk herb dressing, roquefort dressing and hummus
\$6

Grand Platter

a selection of french and local artisanal cheeses, crudité, house cured charcuterie, marinated olives with assorted crackers, house baked baguette
\$16

Accoutrement

country breads with dipping oils and house made tapenade
\$4

Fresh Fruit

artfully presented fresh seasonal fruit
\$6

Dessert Display

assortment of pastry chef's creations of petit fours
\$10

Fruits de Mer

20 piece minimum

oysters on the half shell	\$5
little neck clams	\$3
1/2 lobster	\$30
domestic prawn cocktail	\$3.5
Alaskan king crab (5 oz)	\$12

served with:

mignonettes, lemons and accompaniments

Pasta Station

20 person minimum

\$200 chef carving fee applies per chef

Third selection can be added for \$5 additional per person

please select two:

- artisan penne marinara, reggiano parmigiano
- pappardelle quatro fromage
- orecchiette, sauteed chicken, thyme cream sauce, seasonal vegetables
- ricotta cheese ravioli with your choice of pesto/tomato/cream sauce
- spaghetti bolognese

\$18

Carving Station

Priced per portion

25 portion minimum unless noted otherwise accompanied by condiments, miniature baguette

\$200 chef carving fee applies per chef

rosemary & thyme roast leg of lamb
\$13

roasted turkey breast, cranberry and gravy
\$8

roast pork loin, currants, apples, and red wine jus
\$12

thyme crusted baron of beef (serves 75 guests)
\$15

prime rib
\$15

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Three Course Plated Dinner



Entree counts are due 72 hours prior to event
Please pre-select up to three entree options and one dessert for your group.

First Course

Please select one from below

Soupe a L'Oignon Gratinee

french onion soup

Soupe du jour

Salade de Laitue

butter lettuce salad & champagne-fines herbes vinaigrette

Salade de Chevre et Fruits

goat cheese, pears, walnuts, rum soaked golden raisins on star route organic mixed greens with honey vinaigrette

Entree

Canard a l'Orange

38 North duck breast, pommes lyonnaise, heirloom mustard greens & orange duck jus
\$68

Coquille Saint-Jacques

pan seared scallops, saffron cauliflower couscous, toasted garlic, pea tendrils & quatre epics
\$62

Bar en Papillote et Fines Herbs

sea bass in crispy pastry, red rice, spring onion, green garlic, forest mushrooms & citrus beurre blanc
\$68

Coq au Vin

cage-free chicken braised in red wine, mushrooms, carrots, sun dried tomatoes, house-cured bacon & papardelle pasta
\$65

Boeuf Bourguignon

braised beef short ribs, pearl onions, potatoes, rainbow carrots, pinot noir sauce & persillade
\$68

Steak Frites

grilled New York steak, Sausalito Springs, watercress, bordelaise sauce & frites
\$70

Gnocchi aux Legumes Printaniers

goat cheese gnocchi, english peas, fava beans, Toy box tomatoes & toasted pine nuts
\$62

Cassoulet Maison

house made boudin blanc, duck confit, garlic-pork sausage, bacon, lamb shoulder & Iacopi butter beans
\$65

Seasonal Ravioli & Loch Duart Salmon

pan seared salmon, ravioli, braised seasonal vegetables
\$65

Poulet Roti & Prawns

herb roasted airline breast, grilled prawns, green garlic potato gratin, haricots verts, beurre rouge
\$75

Filet Mignon & Lobster Tail

seasonal vegetable saute, crème fraiche whipped potatoes & truffle bordelaise sauce
\$90

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Buffet Dinner



20 person minimum for each buffet

Avignon Buffet

caesar salad with baguette croutons, crispy capers, shaved parmesan

mixed greens with radishes, shaved carrots, cherry tomatoes & herbes de Provence vinaigrette

please select two:

- seasonal white fish with beurre blanc
- boeuf bourguignon
- oven roasted chicken with mustard chardonnay reduction
- sliced flat iron steak au jus

please select one:

- crème fraîche mashed potatoes
- roasted fingerling potatoes

seasonal market vegetables

baguette & tapenade

pastry chef's offering of desserts

coffee, decaffeinated coffee, and tea
\$60

Cannes Buffet

butter lettuce salad with roasted tomato vinaigrette and roquefort cheese

endive and arugula, roquefort cheese, candied walnuts and meyer lemon vinaigrette

please select two:

- seasonal white fish with green garlic lemon beurre blanc
- boeuf bourguignon
- coq au vin

please select one:

- crème fraîche mashed potatoes
- roasted fingerling potatoes
- rice pilaf

seasonal market vegetables

creamy herbed polenta

baguette & tapenade

pastry chef's offering of desserts

coffee, decaffeinated coffee, and tea
\$65

Paris Buffet

tomato bisque with brandy & crème fraîche

butter lettuce salad with champagne-fine herbs vinaigrette

mixed greens with shaved fennel and radish

seasonal white fish with citrus beurre blanc

herb roasted airline chicken breast with wild mushroom sauce

fusilli pasta with prawns, asparagus, spring garlic, tomato, white wine and olive oil

please select one:

- potato au gratin
- herb roasted new potatoes

seasonal market vegetables

creamy herbed polenta

baguette & tapenade

pastry chef's offering of desserts

coffee, decaffeinated coffee, and tea
\$70

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Dessert



Grand Banana Cream Pie

our signature dessert with hazelnut crust with banana custard & chantilly

Gateau

please select one:

- citrus pound cake with seasonal fruit
- rich chocolate cake with chocolate sauce & chantilly

Sorbet

house made daily selection of fruit sorbet with fresh fruit

House Made Vanilla Bean Ice Cream or Chocolate Ice Cream

served with fresh fruit & chantilly or chocolate sauce or caramel sauce

Opera

40 person minimum

72 hour notice required

almond sponge cake with ganache and coffee buttercream, covered in chocolate glaze

Creme Brulee *

tahitian vanilla custard

Pot de Creme *

vanilla bean custard, chantilly, cookie

** please let us know if you'd like to add your custom flavor:*

coffee, espresso, liqueurs, butterscotch, caramel, citrus, vanilla, chocolate, seasonal fruits, or berries

Dessert Enhancements

Friandises

assortment of small cookies and candies

\$10

(\$3 additional if replacing your dessert course)

Custom Cake

Minimum 72 hour notice required

special cakes of various flavors and sizes can be prepared for you by our pastry chef.

price based on selection

Chocolate Truffles Trio

72 hour notice required

20 order minimum

Add a special touch to your event!

Surprise your guests with house made truffle chocolates to-go with a custom note from the host.

\$8

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Bar



\$150 bartender fee applies per bar for up to three hours, \$100 per each additional hour
Minimum \$300 bar charges required for all cash bars

Hosted Bar

beverages charged to the event host based on consumption

please select one:

- super premium cocktails \$11
- premium cocktails \$10
- house brand cocktails \$9

please select one:

- house white & red wines \$8
- premium white & red wines tbd

domestic beer	\$6.5
imported beer	\$7.5
soft drinks	\$4.5
bottled water / juices	\$5

Cash Bar

beverages charged on cash basis to guests
prices include tax

please select one:

- super premium cocktails \$12
- premium cocktails \$11
- house brand cocktails \$10

house white & red wines	\$9
domestic beer	\$7
imported beer	\$8
soft drinks	\$5
bottled water / juices	\$5.5

Hosted Package Bar

package pricing by the hour
priced per person

Super Premium

first hour	\$27
each additional hour	\$11

Premium

first hour	\$24
each additional hour	\$10

House Brand

first hour	\$21
each additional hour	\$9

Wine, Beer, and Non-Alcoholic Beverages

(cocktails can be made available on cash basis)

first hour	\$16
each additional hours	\$8

Non-Alcoholic Beverages

(alcoholic beverages can be made available on cash basis)

first hour	\$9
each additional hours	\$5

Super Premium

Ketel One Vodka, Tanqueray Gin, Chivas Regal Scotch, Hennessy VS Brandy, Bakers Whiskey, Patron Tequila, Mount Gay Rum

Premium

Absolut Vodka, Bombay Gin, Glenlivet Scotch, Presidente Brandy, Woodford Whiskey, Cazadorez, Bacardi 8 yr Rum

House

Smirnoff Vodka, Beefeater Gin, White Horse Scotch, Presidente Brandy, Jack Daniels, El Jimador Tequila, Bacardi Rum

Wines

We keep our wine selections current with our menus. Please ask for our current wine list for your selections.

Signature Cocktails

Put a stamp on your event with a signature cocktail! We have a variety of options you can offer as a welcome drink or throughout the event.

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Special Food & Beverage



Looking for an ice-breaker, a team building activity, or just something fun to add to your meeting?

Chef's Cooking Class

Each class is approximately 1 - 1.5 hours
25 guest minimum ~ 40 guest maximum per class

Specialized instruction from our very own Grand Café Chef for the guests watch & learn. Your guests will then work with the Chef to re-create their own versions of the dish.

Grand Café inspired dishes like boeuf bourguignon, coq au vin or hand made gnocchi.

Guests will be able to enjoy their creations after class!

\$55 per guest

Enhancement:

Add a salad dish, cocktails or wine service so that guests can enjoy a full meal.

Truffle Making Class

Each class is approximately 1 hour
25 guest minimum ~ 50 guest maximum per class

Specialized instruction from our Grand Café Pastry Chef for the guests to get a hands-on experience in the art of chocolate truffle making.

We provide all the necessary tools and equipment for all guests as well as packaging so that your guests can take their creations home.

\$50 per guest

Enhancement:

Add an additional Signature Cocktail for guests to enjoy after the class, something like... a glass of champagne, wine, or "The Grand-Hattan"!

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Kimpton EarthCare Standards



Green Certifications

Did you know that we are the first hotel company to be 100% Green Seal Certified? And we've earned many other local and regional certifications from independent, science-based organizations.

EarthCare Standards

We're deeply invested in Kimpton EarthCare® and we want to set a sustainable table for all our guests. Take a look at the list just below, and you'll see that we have some of our standards to ensure we're doing our part in promoting practices that focus on a greener future. We deliver only the freshest produce and organic beef, pork and poultry while promoting sustainability at the same time.

Paper / Toxics

- Administrative offices print on post consumer recycled content copy paper (EPA minimum or greater). We never recycle away single-sided printed paper in our offices. We reuse and print on the back-site whenever we do have to print.

- ToGo coffee cups & bags & napkins —recycled content or unbleached, made with eco-friendly or recycled materials. No Styrofoam is used for any purpose.

Food, Water & Wine

- In-house purified water available through a national partnership with Natura®. Kimpton contributes from most restaurants, equal to five percent of each bottle sold and an additional donation from Natura® to The Nature Conservancy.

- 30 % of wine lists will begin to feature eco-friendly selections, including organic, biodynamic and sustainable wines from small and large producers.

- Organic tea selections available in the restaurant and in our banquet spaces.

- Only sustainable seafood selections are offered at restaurants, in accordance with Monterey Bay Aquarium's Seafood Watch program.

- We're committed to serving the freshest produce and only organic beef, pork and poultry.

- All beef is source-verified 100% Angus and tested to be BSE-free.

Water Management

- Restaurant line faucets use low flow aerators and restaurant dish rinse sprayers use low flow spray valves.

Energy

- Motion sensors installed in low occupancy storage areas and kitchen and back of house lights use energy efficient bulbs.

- We have a preferred purchasing policy to acquire energy efficient equipment.

Waste Management

- We compost anything that's compostable.

- All excess cooking oils and grease are recycled into bio-diesel fuels.

- We recycle paper, cardboard, glass, cans, and plastic.

- Washable mugs and glasses used for employee beverages.

To serve you with the best seasonal ingredients, menu items may be subject to changes.

Labor charge of \$100 applies to groups of less than 30 guests.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Etc...



Audio visual

Our on-site audio visual partner, Swank AV is here to assist you with your audio visual needs. Once your meeting or event has been confirmed with your sales/ catering contact, the AV Director will reach out to you to start discussing the details of your meeting. There will be a separate order created to finalize the audio visual, which will be added to your final master invoice for easy processing.

Corkage fee

Group may bring in their own wines with prior notice to the event date. There will be a corkage fee of \$25 applied to each 750ml bottle of wine opened. Two case maximum per group per event.

Cake cutting fee

Our pastry chef can create a beautiful cake for every occasion. However, we understand that sometimes you have a special cake that you would like to bring in for your guests. Please let us know ahead of time and note that there is a \$5 cake cutting fee per person to bring in a cake.

Menu

Our Chefs are dedicated to offering you the best menu with the freshest seasonal ingredients. For this reason, there may be slight variations made to your dishes based on availability and at the Chefs' discretion. We can also customize your menus as well.

Our promise

No detail is too small for us. If you have questions regarding our menu or if you have any special requests, please don't hesitate to let us know. We will work with our chefs to customize any menu to ensure your event is perfectly coordinated. Once on-site, our banquet team is here to provide you with attention and personable service from start to finish to ensure your event is executed flawlessly.

Everyone on our team is here to work with you to create a memorable event.

We sincerely look forward to welcoming your guests to the Hotel Monaco & Grand Cafe.