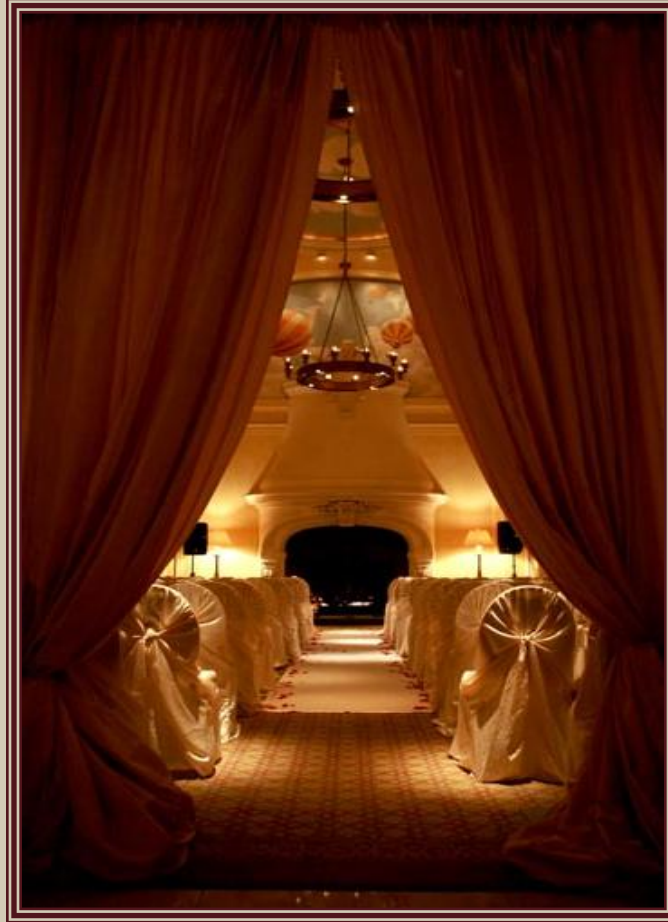




# *Your Wedding by the Grand Cafe at the Hotel Monaco*



*Dinner  
Package*

*Congratulations on your engagement 🍷*

*thank you for your interest in sharing your special day with us!*

*With a Hotel theme that beckons to the sophisticated world traveler  
and an award winning restaurant that features brasserie style cuisine,  
let us help you create an unforgettable wedding experience  
for you and your loved ones.*



# Your Wedding Includes...

Complimentary Room on your Wedding Night at the Hotel Monaco \*(for events over 75 guests)  
One-Hour Hosted Cocktail Reception  
A Selection 3 Passed Hors D'Oeuvres  
Three-Course Plated Dinner or Buffet Dinner  
Champagne Toast  
Dance Floor (25ft x 25ft)  
Cake Cutting or Customized Wedding Cake  
Appropriate China, Glass & Silver  
60 or 72 inch Round Tables  
Ivory Colored Floor Length House Linens  
Votive Candles & Mirrored Centerpieces  
Planning Assistance from a Seasoned Specialist  
6 Hour Event Window



*From your engagement party to your wedding day and all the memorable moments in between, it would be our pleasure to assist you in creating unforgettable memories.*

*For a truly remarkable wedding, every detail needs to be attended to. Let our experts at the Hotel Monaco and Grand Cafe turn your special day from something great to something Grand.*

## Additional Enhancements:

Ceremony in the Paris Foyer (for up to 125 guests)	\$800.00
Ceremony in the Athens Ballroom (up to 175 guests)	\$600.00
Chiavari Chairs in a Variety of Colors	\$8.00 per chair
Satin Gatherback Chair Covers	\$6.00 per chair
Specialty Linens	Pricing varies
Beautiful Pipe & Drape for the Paris Foyer	\$750.00



*Your Wedding Specialist will be happy to assist you with the pricing & rental of any enhancements.*

## Hot Hors d'Oeuvres:



Ram Dungeness Crab Cakes, Spicy Aioli  
Herbed Short Rib Duxelles on Puff Pastry  
Grilled Baby Lamb Chop, Lemon Mint Persillade  
Wild Mushroom Duxelles Bouchée, Truffle Oil  
Twice Baked Fingerling Potatoes, Crème Fraîche, American Caviar  
Grilled Prawns, Persillade, Cucumber, Lemon Crème Fraîche  
White Truffle-Mascarpone, Onion Gougère  
Gruyère Cheese Croquettes, Jambon de Paris, Herbed Mustard

### Brochettes

Beef, Sweet Peppers & Onions with Horseradish Cream  
Hazelnut Crusted Chicken Skewer with Dijon Dipping Sauce  
Prawns, Green Onions, Spicy Aioli  
Mushrooms, Peppers & Zucchini

### Miniature Quiche

Lorraine  
Spinach & Goat Cheese

## Cold Hors d'Oeuvres:

House Cured Wild Salmon Gravlax Tartine, Herb Crème Fraîche  
Sliced Duck Prosciutto, Fromage Blanc, Toasted Baguette  
Country Pâté, Dijon Mustard Mousse, Toasted Baguette  
Caramelized Onion Tart, Green Olive Tapenade  
Blinis, Crème Fraîche, Sturgeon Caviar  
Traditional Kobe Beef Tartare, Crisp Baguette  
Lobster Salad on Belgian Endive  
Duck Rillettes, Crisp Filo  
Dungeness Crab Salad, Avocado Mousseline, Baby Romaine Hearts  
Ahi Tuna Tartare, Cucumber Round  
Chilled White Prawn Cocktail  
Seared Steak au Poivre Tartine, Capier Aioli  
Roast Beef, Horseradish Cream, Pea Tendrils, Toasted House Baked Baguette

*3 Selections from above are included in the Package pricing.*

*Additional Hors d'oeuvres can be ordered at \$5.00 per piece*

*with a 20-piece Minimum per Selection.*

# *Accoutrement & Displayed Hors d'Oeuvres:*

*Pricing & portions are based on 30 guests.*

## **Domestic & Imported Cheese**

A Selection of Artisan Cheeses with Assorted Crackers, House Baked Baguette, Fruit  
\$150.00

## **Crudités**

A Variety of Seasonal Vegetables with Creamy Dips Buttermilk Herb Dressing, Roquefort Dressing  
\$150.00

## **Fresh Fruit**

Artfully Presented Fresh Seasonal Fruit  
\$150.00

## **House Baked Country Breads with Dipping Oils, Tapenades**

\$150.00

## **House Cured Wild Salmon with Toasted Levain, Traditional Garnishes**

\$225.00

## **Assiette de Charcuterie**

A Selection of House Cured Meats and Patés  
\$350.00



# Three Course Dinner Selections:

*Please select One salad or One soup as your First Course.*

## Salad:

Salade de Laitue ~ Butter Lettuce Salad with Champagne-Fines Herbes Vinaigrette  
Star Route Farms Organic Lettuce, Radish, Candied Walnuts, Herbes de Provence Vinaigrette  
Mixed Greens with Shaved Fennel & Radish  
Butter Lettuce Salad with Pear & Blue Cheese Dressing  
Haricots Vert Salad with Prosciutto & Olives  
Salade de Caesar with House Made Garlic Croutons & Shaved Parmesan

## Soup:

Seasonal Bisque with Chive Crème Fraîché and Fresh Crabmeat  
Potato Leek with Crème Fraîché & Truffle Oil  
Tomato Bisque with Brandy & Crème Fraîché



## *Selection of Entrées:*

*Please select up to Three Entrée selections for your Main Course.*

*Entrée counts are due 7 Days prior to your Wedding Day.*

### **Filet Mignon Grille**

with Sauce Perigordine, Black Angus Grilled Beef Tenderloin  
Pommes Paillason, Broccoli de Cecco, Black Truffle, Foie Gras, Veal Reduction  
\$130.00

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### **Canard a L'Orange**

Sonoma Duck Breast, Roasted Fingerling Potatoes, Heirloom Mustard Greens, Orange Duck Jus  
\$125.00

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### **Fresh Sea Bass**

Pommes Lyonnaise, Citrus Beurre Blanc, Haricots Verts, Crisp Leeks  
\$120.00

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### **Poulet Roti**

Herb Roasted Chicken, Camargue & Wild Rice Pilaf with Butternut Squash, Red Verjus Pan Sauce  
\$110.00

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### **Steak Lyonnaise**

Grilled New York Steak, Sauce Lyonnaise, Sausalito Watercress, Creamy Mashed Potatoes  
\$122.00

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### **Boeuf Bourguignon**

Braised Beef Short Ribs, Pinot Noir Sauce, Persillade, Baby Turnips, Pearl Onion, Mushrooms, Carrot  
\$120.00

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### **Cedar Plank Salmon**

with Citrus Beurre Blanc  
\$112.00

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### **Parmesan Prawns**

with Creamy Garlic Pasta  
\$110.00

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### **Coq Au Vin**

Chicken Braised in Merlot with Bacon, Onions & Mushrooms  
\$115.00



*All of the above are accompanied by First Course, Dessert (Wedding Cake or Plated Dessert), Baguette & Tapenade, Coffee, Tea, Decaf. served with Dessert, as well as all Package items listed on page 2.*

# *Dinner Buffet Selections:*

## *Cannes Buffet*

### *Please Select Two:*

Butter Lettuce Salad with Roasted Tomato Vinaigrette & Roquefort Cheese  
Haricots Verts Salad with Prosciutto & Olives  
Potato Leek Soup with Crème Fraîche & Truffle Oil  
Seasonal Soup du Jour  
Salade d'Endives ~ Endive and Arugula, Goat Cheese, Candied Walnuts Meyer Lemon Vinaigrette

### *Please Select Two of the Following Entrees:*

Beef Bourguignon ~ Braised Beef Short Ribs with Pinot Noir Reduction, Potatoes & Baby Root Vegetables  
Coq Au Vin - Chicken Braised in Burgundy Wine Broth with Bacon, Onions & Mushrooms  
Seasonal Selection of Fresh Fish with Green Garlic Lemon Beurre Blanc

### *Accompaniments:*

Crème Fraîche Mashed Potatoes, Roasted Fingerling Potatoes or Potatoes Sarladaise

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Creamy Parmesan White Corn Polenta

Seasonal Sauté of Market Vegetables

Baguette & Tapenade

\$125.00

## *Paris Buffet*

Crab Bisque with Brandy & Crème Fraîché

Mixed Greens with Shaved Fennel & Radish

Butter Lettuce Salad with Fines Herbes Champagne Vinaigrette

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Grilled Ahi Tuna with Citrus Beurre Blanc

Herb Roasted Chicken Breast with Wild Mushroom Sauce

Fusilli Pasta with Prawns, Asparagus, Spring Garlic, Tomato, White Wine and Olive Oil

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Potatoes Au Gratin or Herb Roasted New Potatoes

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Creamy Parmesan White Corn Polenta

Seasonal Sauté of Market Vegetables

Baguette & Tapenade

\$135.00



*The options above are accompanied by Wedding Cake or Buffet Desserts, Baguette & Tapenade,*

*Coffee, Tea, Decaf. served with Dessert, as well as all Package items listed on page 2.*

# Sweetly Ever After...

## Wedding Cake:

We know that your wedding cake plays a very important part in your celebration. our Pastry Chef can work with you to create a beautiful wedding cake.

Your Wedding Specialist can assist you with the pricing which may vary based on design and Menu Package you select.



### Cake Flavors:

*These are merely a few favorites, almost any flavor can be executed by our Pastry Chef.*

Genoise ~ Classic French Cake ~ Vanilla, Chocolate, Almond, Lemon  
Sponge Cake ~ Vanilla, Chocolate, Almond, Lemon, Coffee  
Rich Dark Chocolate Cake  
Red Velvet

### Filling Options:

*Most of these fillings can accommodate Liqueur for a touch of extra flavor.*

French Meringue Butter Cream ~ Vanilla, Chocolate, Mocha, Lemon, Caramel  
Seasonal Fresh Fruit and/or House Made Jams  
Chocolate Ganache  
Chocolate Mousse ~ White, Milk or Dark Chocolate  
Custard ~ Vanilla, Chocolate, Brown Butter,  
Lemon or Lime Curd

### Finishes:

Buttercream\*  
Fondant\* ~ can be flavored  
Dark Chocolate Glaze  
Marzipan\* ~ can be flavored

*\*Can be tinted to accommodate wedding colors and / or design*



### Plated Desserts:

Pastry Chef's dessert sampler tray for each table **OR**  
Custom Made Wedding Cake by the Grand Cafe

### Sweet Enhancements:

House Made Chocolate Truffles individually packaged \$2.50 per piece  
(Minimum order 100 pieces please - keep these in mind for Wedding favors!)



## *Cake Combination Examples:*

### Caramel Lime

Lime sponge, lime curd filling, amaretto syrup, caramel butter cream

### Berries & Cream

Vanilla bean sponge, fresh berries (alternating between layers) and vanilla custard filling, vanilla bean butter cream

### Peaches & Cream

Vanilla geniose, fresh peach compote filling, brown-butter butter cream

### Irish Chocolate

Rich chocolate cake, chocolate ganache with Jameson, chocolate butter cream

### Red Hot

Red velvet cake, habenero chocolate ganache filling, cream cheese frosting



# Bar and Beverage Selections:



## Hosted Bar Prices

Super Premium Brands	\$ 11.00
Premium Brands	\$ 10.00
Select Brands	\$ 9.00
Domestic Beer	\$ 5.50
Imported Beer	\$ 6.50
House Wine	\$ 7.00
House Champagne and Sparkling Wine	\$ 7.00
Cordials and Cognacs	\$ 11.00
Soft Drinks and Mineral Water	\$ 4.50

## Bar Packages

*Prices are per person....*

Select Brands	\$17/1 <sup>st</sup> Hour	\$8.00 each additional hour
Premium Brands	\$19/1 <sup>st</sup> Hour	\$9.00 each additional hour
Super Premium	\$22/1 <sup>st</sup> Hour	\$10.00 each additional hour
Beer and Wine	\$15/1 <sup>st</sup> Hour	\$7.00 each additional hour

*\*All Bars have a \$100.00 Bartender Fee per Bartender*

*\*Cash Bar Minimum is \$350.00.*





## *Specialty Cocktails:*

*If you and your partner have a favorite Cocktail,  
let us serve it to your guests with Signature Name on it!*

### **French Martini**

Grey Goose Vodka, Chambord, Pineapple Juice \$11.00

### **Potion d'Amour**

Belvedere Vodka, Aperol, Hibiscus Tea, Muddled Strawberry and Lemon \$10.00

### **Provençal Gin Fizz**

Herbs de Provence-Infused Simple Syrup, Tanqueray 10, Cointreau  
Freshly Squeezed Lemon and Lime Served Tall and Finished with Soda \$9.00

### **Ruby Red Presse**

Ruby Red Absolut Vodka, Fresh Grapefruit Juice Served Tall and Finished with Soda \$9.00

### **Grandioso**

Partida Resposado Tequila, Agave Nectar, Fresh Lime Juice, Basil and Muddled Jalapeño \$13.00

### **Fleur de Grand**

10Cane Rum, Bacardi Select, St. Germain Elderflower Liqueur, Orange Juice, Lemon and Lime Juice  
Finished with Ginger Ale and Bitters \$11.00

### **Basil Berry**

Absolut Raspberry Vodka, Muddled Basil, Agave Nectar, Organic Berries Served up on the Stem \$10.00

### **Champs Élysées**

St. Germain Elderflower Liqueur, Pimm's No.1, Lemon Juice, Muddled Cucumber and Raspberries  
Topped with Sparkling Wine \$9.00

### **New Fashion**

Maker's Mark, Luxardo, Orange Syrup, Angostura Bitters and a Splash of Soda \$9.00

### **La Debutante**

Absolut Pear Vodka, Pomegranate Juice, Lavender Syrup, Lemon Juice  
Finished with Pomegranate Jewels and Sparkling Wine \$10.00

### **Woodford Daisy**

Woodford Reserve, Orange Curacao, Hibiscus, Lime Juice, Soda \$10.00

# *A few of the People we love to work with....*

*You are not obligated to use our suggestions.*

## *Flowers*

Violetta Flowers  
Arlene Boyle  
415-771-7508  
Violettaflowers.com  
[Violetta05@aol.com](mailto:Violetta05@aol.com)

Paul Robertson Floral Design  
415-412-3374  
[www.prfloraldesign.com](http://www.prfloraldesign.com)

Floreal  
415-885-4261  
floreal1@earthlink.net



## *Photography*

Bella Pictures  
Meredith Rabe  
615-491-1416  
[www.bellapictures.com](http://www.bellapictures.com)

Ben Janken Fine Photography  
510-482-9041  
[ben@jankenphoto.com](mailto:ben@jankenphoto.com)

Michelle Walker  
415-235-5400  
[www.walkerstudios.com](http://www.walkerstudios.com)



## *Wedding Cake*

Cake Works  
415-821-1333  
[www.cakework.com](http://www.cakework.com)

## *Music*

Hopkins Productions  
Tee Hopkins  
800-347-2518