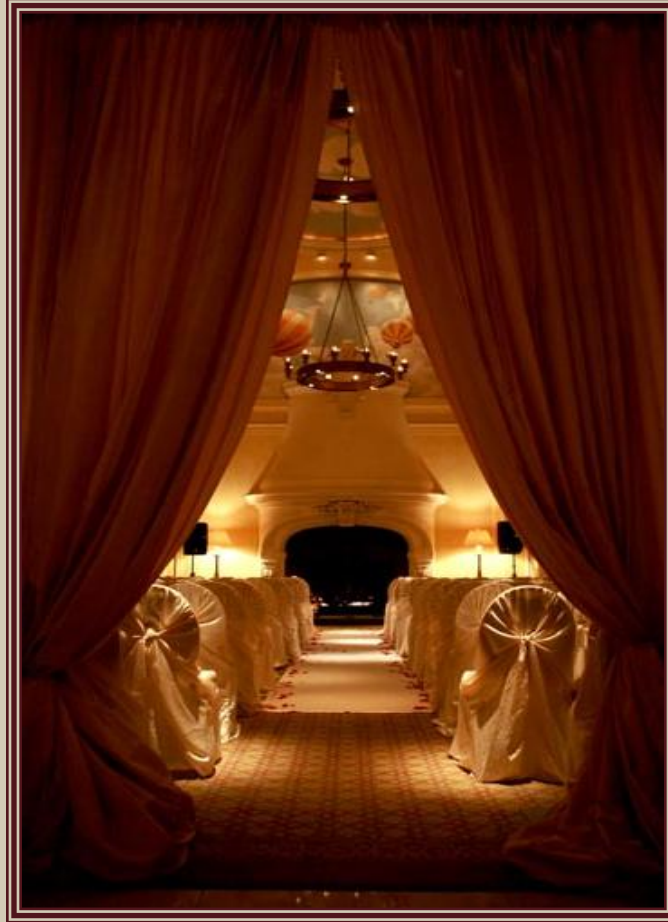




Your Wedding by the Grand Cafe at the Hotel Monaco



*Luncheon
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 Afternoon Wedding Includes...

Complimentary Room on your Wedding Night at the Hotel Monaco *(for events over 75 guests)
One-Hour Hosted Champagne & Wine Reception
A Selection Stationed Hors D'Oeuvres
Three-Course Plated Luncheon or Buffet Luncheon
Champagne Toast
Dance Floor
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
5 Hour Event Window with a 3:30PM Firm End Time



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.



Display Hors d'oeuvres:

Please select 2 of the following options - included in the Package Price per person.

Domestic & Imported Cheese

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

Crudités

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

Fresh Fruit

Artfully Presented Fresh Seasonal Fruit



Accoutrement:

Add any of these items for additional options. Pricing & portions are based on 30 guests.

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

*Additional Hors d'oeuvres can be ordered from selection below at \$5.00 per piece
with a 20-piece Minimum per Selection.*

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

Three Course Luncheon 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
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
\$95.00

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Canard a L'Orange

Sonoma Duck Breast, Roasted Fingerling Potatoes, Heirloom Mustard Greens, Orange Duck Jus
\$90.00

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Fresh Sea Bass

Pommes Lyonnaise, Citrus Beurre Blanc, Haricots Verts, Crisp Leeks
\$88.00

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Poulet Roti

Herb Roasted Chicken, Camargue & Wild Rice Pilaf with Butternut Squash, Red Verjus Pan Sauce
\$82.00

~

Steak Lyonnaise

Grilled New York Steak, Sauce Lyonnaise, Sausalito Watercress, Creamy Mashed Potatoes
\$88.00

~

Boeuf Bourguignon

Braised Beef Short Ribs, Pinot Noir Sauce, Persillade, Baby Turnips, Pearl Onion, Mushrooms, Carrot
\$88.00

~

Cedar Plank Salmon

with Citrus Beurre Blanc
\$89.00

~

Parmesan Prawns

with Creamy Garlic Pasta
\$86.00

~

Coq Au Vin

Chicken Braised in Merlot with Bacon, Onions & Mushrooms
\$86.00



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.

Luncheon 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

\$98.00

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

\$105.00



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 st Hour	\$8.00 each additional hour
Premium Brands	\$19/1 st Hour	\$9.00 each additional hour
Super Premium	\$22/1 st Hour	\$10.00 each additional hour
Beer and Wine	\$15/1 st 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

Paul Robertson Floral Design
415-412-3374
www.prfloraldesign.com

Floreal
415-885-4261
floreal1@earthlink.net



Photography

Bella Pictures
Meredith Rabe
615-491-1416
www.bellapictures.com

Ben Janken Fine Photography
510-482-9041
ben@jankenphoto.com

Michelle Walker
415-235-5400
www.walkerstudios.com



Wedding Cake

Cake Works
415-821-1333
www.cakework.com

Music

Hopkins Productions
Tee Hopkins
800-347-2518