

# Dreams Come True



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**KIMPTON**

every hotel tells a story

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## Best Wishes on your engagement and upcoming wedding!

For a truly exceptional wedding, the beautiful Hotel Monaco Alexandria epitomizes classic charm, style and incomparable hospitality. Nestled in picturesque Old Town Alexandria, our 8,500 square feet of flexible event space, including a spacious ballroom and private courtyard, is the ideal setting for your signature wedding catered by the adjacent Jackson 20. Inspired by the finest ingredients sourced from local waters and farms, Jackson 20 celebrates the local bounty with its contemporary classic American cuisine.

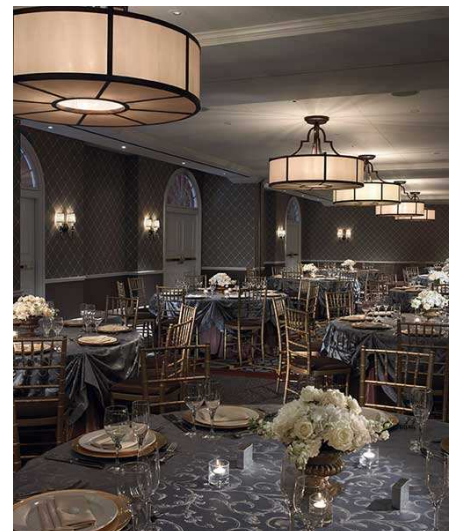
Your wedding is a momentous occasion that deserves the very best down to the smallest detail. From the very beginning, The Hotel Monaco's catering staff will assist you with your own plans and suggest new ideas to design a wedding that is truly original.

The Hotel Monaco Alexandria specializes in taking care of each and every detail in order to make a day that is unforgettable. The following package has been created to assist you with your planning needs. Of course, we can tailor any occasion and any menu to suit your personal desires.

Each package includes:

- ❧ Cocktail Reception with your choice of delicious hot and cold passed hors d'oeuvres
- ❧ Four hour hosted bar featuring a deluxe brand selection
- ❧ Tableside wine Service during your luncheon or dinner
- ❧ Complimentary Cake Presentation and Service
- ❧ Exquisite Paris Ballroom for up to 150 guests with dance floor
- ❧ Sparkling Champagne Toast
- ❧ Bartender Services –one per every 100 guests.
- ❧ Complimentary luxury room at the Hotel Monaco Alexandria

Thank you for considering The Hotel Monaco Alexandria.  
We look forward to creating a spectacular event that is uniquely you!



# 2010 Wedding Package

## Cocktail Hour

### Passed Hors d'oeuvres

(Please select 6)

#### Hot Hors d'oeuvres

Crab Cakes with Sauce Gribiche

Grilled Beef Kebabs

Chicken Skewers with Teriyaki Dipping Sauce

Burger Sliders on Brioche Bun

Cornmeal Crusted Oysters

Mini Pulled Pork Sandwiches on Monticello Rolls

Miniature Grilled Cheese Sandwiches

Shrimp Corn Dogs with Spicy Mustard Sauce

Shrimp Fritters with Comeback Sauce

Flank Steak, Parsley Sauce on Sourdough

#### Cold Hors d'oeuvres

Smoked Salmon on Crostini with Chive Crème Fraiche

California Rolls with Wasabi and Soy Sauce

Asparagus Wrapped in Prosciutto with Aged Balsamic

Beef Tartare on Brioche Cube

Crab Salad on Marinated Cucumber

Seared Tuna with Garlic Aioli on Crispy Wontons

Summer Melon with Prosciutto

Pesto Chicken Salad on Cornbread

#### Vegetarian Hors d'oeuvres

Chilled Mint Pea, Chilled Cucumber & Watermelon, and Tomato Gazpacho Shooters

Cherry Tomatoes Stuffed with Goat Cheese

Miniature Grilled Cheese Sandwiches

Goat Cheese Crostini, Sundried Tomatoes and Olives

Vegetable Samosas

Roasted Eggplant Philo Flower

Wild Mushroom and Brie Tartlet

Brie and Raspberry Phyllo Star

## Dinner Selections

Served with our house baked rolls and butter, and French roast coffee service.

Please note that some selections are seasonal. Pricing does not include 20% Service Charge and Taxes.

### First Course

Please select a salad or soup. Add an additional soup or salad course for 8.00 per person.

#### Salad

Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese

Sliced Pears, Organic Mixed Greens, Candied Walnuts,  
Goat Cheese, Honey Thyme Vinaigrette

Heirloom Tomatoes, Maytag Blue Cheese and  
Applewood Smoked Bacon, Arugula

Mixed Field Greens, Granny Smith Apples, Grapefruit, and Citrus Vinaigrette

Fresh Mozzarella with Plum Tomatoes and Fresh Basil

Mixed Green Salad, Toasted Pecans, Buttermilk Chive Dressing, Vine Ripe Tomato

Spinach Salad, Cherry Tomatoes, Black Berry Vinaigrette, Goat Cheese

#### Soup

Roasted Butternut Squash

Wood Roasted Tomato with Fresh Basil

Apple Parsnip Bisque

Mushroom Veloute

Salmon and Sweet Potato Chowder

Shrimp Bisque

## Entrée Selections

Roasted Chicken Breast  
Roast Potatoes and Sauteed Green Beans, Brandy Chicken Jus  
110.00 per guest

Grilled Vegetable Napoleon with Parmesan and Rosemary  
110.00 per guest

Three Cheese Penne Pasta with Sundried Tomatoes, English Peas, Panko  
110.00 per guest

Wild Mushroom Risotto with Mushroom Nage  
113.00 per guest

Chicken Breast Roulade  
with Spinach, Mushrooms and Gruyere Cheese, Sauce Forestiere and Garlic Mashed Potatoes  
117.00 per guest

Pork Tenderloin Au Poive  
Brandy Peppercorn Glaze with Asparagus, Bacon -Pommes Puree  
120.00 per guest

Grilled Sirloin  
Wilted Spinach, Potato Gratin, Crispy Onions and a Horse Radish Cream  
123.00 per guest

Filet Mignon  
Sauce Bordelaise, Rosemary Red Potatoes with Sautéed Greens  
122.00 per guest

Grilled Berkshire Pork Chop  
Sweet Potato Hash, Braised Swiss Chard with Sweet Onion Thyme Reduction  
119.00 per guest

Grilled Lamb T-Bones \*  
Minted Barley, Haricot Verts, Rosemary Demi-Glace  
121.00 per guest

Grilled Wild Alaskan Salmon  
Cauliflower Puree, Asparagus and Citrus Crème Fraiche  
119.00 per guest

Oven Roasted Rockfish  
Cream Corn, Haricot Verts and Tomato Jam  
122.00 per guest

Pacific Halibut\*  
Sautéed Spinach, Wild Mushroom Risotto, Lemon Buerre Blanc  
122.00 per guest

## Duets and Combinations

Grilled Filet and Salmon  
Red Wine Shallots, Sautéed Spinach, Pommes Puree  
Lemon Thyme Butter Sauce  
\$133.00 per guest

Cast Iron Sirloin and Sautéed Shrimp  
with Red Wine Reduction, Roasted Purple Potatoes, Caramelized Vidalia Onions  
\$135.00 per guest

Beef Tenderloin and Diver Sea Scallop  
Fingerling Potatoes, Spinach and Madeira Sauce  
\$139.00 per guest

Coffee Service  
French Roast Coffee, Decaffeinated Coffee and Mighty Leaf Organic Flavored Tea



## Beverage Service

### 4 Hour Deluxe Bar to Include:

Absolute Vodka  
Tanqueray Gin

Mount Gay Rum  
Cuervo Gold Tequila

Dewar's Scotch  
Jack Daniel's Whiskey

### Domestic and Imported Beer

Please select up to 5

Budweiser  
Bud Lite  
Sam Adams

Heineken  
Sierra Nevada  
Corona

Harpoon UFO  
Amstel Lite

### House Wines

Chardonnay  
Sauvignon Blanc  
Pinot Grigio

Riesling  
Pinot Noir  
Cabernet

Merlot  
Syrah

Please select 2 varietals for your bar and 2 varietals to be poured tableside during dinner.

### Champagne Toast

One Bar / Bartender is included per 100 guests.  
Additional Hour of Bar Service is \$11.00 per guest, per hour.  
Additional Half Hour of Bar Service is \$7.00 per guest  
Additional Bartender Fee \$100.00 per three hours of service.  
For Cash Bars, Cashier Required at \$75.00 per three hours of service

## Additions

### Reception Displays

#### Seafood Bar

Oyster and Clams on the Half Shell, Chilled Jumbo Shrimp, Mussels,  
Marinated Octopus, Blue Crab Claws  
Served with Mustard-Horseradish, Sauce Gribiche, Drawn Butter, Cocktail Sauces  
\$40.00 per guest

#### International and Domestic Cheese Display

Chef's selection of Artisan Cheeses  
Served with an assortment of specialty crackers and fruit compotes  
\$8.00 per guest

#### Seasonal Fruit Tray

Seasonal Fresh Fruits and Berries, Fruit Kebabs  
Served with Crème Fraiche  
\$8.50 per guest

#### Sushi Maki Display

Tuna, Yellowtail, California & Vegetable Maki Rolls, Served with Ginger, Soy, and Wasabi Sauces  
(For 50 people, 3 pieces per person) \$550.00 per display

### Additional Courses

#### Cheese Course

A Tasting of Artisan Cheeses with Traditional  
Accompaniments, Fruit and Nut Bread  
\$10.00 per guest

#### Dessert Tray To Include:

Truffles and Chocolate Dipped Strawberries  
\$7.00 per guest

### Dessert Displays

#### Sweet Station

Chocolate Dipped and Fresh Fruits and Berries, Chocolate Truffles, Assorted Cookies, Chocolate Pecan  
Bars, Assorted Macaroons, Chocolate Dipped Cream Puffs, Key Lime Tartlettes, Mini Cheese Cake,  
Seasonal Bread Pudding \$15.50 per person

#### Gelato Bar

#### Seasonal Offering

Surprise your guests with this delightful Italian Treat!  
Includes your choice of four assorted flavors and a mixture of traditional sundae toppings.  
\$8.00 per guest

### Wedding Cake Service

Included in your package is the basic cutting and plating of your wedding cake.

With Fruit Coulis (Raspberry, Apricot, or Chocolate) \$3.00 per guest

With Fruit Coulis and Chocolate Covered Strawberry \$6.00 per guest

### Cupcakes

Help your guests to satisfy their sweet-tooth with our Monaco favorite- Cupcakes!

Please select up to two flavors

Lemon Berry  
Vanilla  
Chocolate  
Red Velvet

Strawberry  
Almond  
Carrot

\$3.25 per cupcake

Please add \$2.00 per person, per additional flavor selected

We will set-up and provide cupcake stand(s) for your Monaco Cupcakes

### Coffee Delights

\*Please note some selections are seasonal

Gourmet Coffee, International Tea, and Hot Chocolate Station

Served with Cinnamon Sticks, Rock Candy, Sugar Cane, and Shaved Chocolate and Whipped Cream  
also includes Hazelnut, Cinnamon, Vanilla, Peppermint and Raspberry flavoring

\$5.00 per guest

## Catering Policies and Information

The Hotel Monaco Alexandria and Jackson 20 do not permit any food or beverages to be brought into the hotel by the Patron or guests thereof at anytime with the exception of celebratory cakes.

### Catering Event Space Fees

The Courtyard is available for Ceremonies at a cost of \$500.00 per hour. A group may use the hotel's banquet chairs for this or they may rent chairs. The courtyard is available for a group to use for there ceremony and cocktail hour. After both have concluded, the space will be released back to our Restaurant unless other arrangements are made.

### Request for Multiple Entrées

Multiple Entrée Selections are permitted with proper notice. A group may choose up to three (3) entrées with a guarantee of each one (1) week prior to the event. The highest priced selection determines the price for all selections. You must also provide a method in which our wait staff can determine each guest's selection.

### Guarantee Agreement

A guarantee of attendance is due (72) hours prior to any function. This policy is applicable to any function regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. We will have available 5% more than guaranteed in the event you have additional guests.

Vegetarian Meals and Special Meal Requests should be brought to the attention of your Catering Manager when you place your guarantee. Last minute requests will be honored to the best of our ability.

### Deposit / Payment

Full payment in advance shall be required, unless the patron has made satisfactory direct billing arrangements with the hotel. In the event that billing arrangements are not made, full payment is due three (7) working days prior to the event. Advanced deposits, when required, are non-refundable (unless otherwise stated in the original contract). In the event of cancellation, patron shall be held liable for all losses sustained by the Hotel and all deposit monies will be held to cover said losses.

### Chef Attended Stations

When selecting a Chef Attended Station, we require one Chef for every (50) guests, per station. A Chef Fee of \$125.00 is applicable, for each Chef, based on two hours of service.

### Beverage Service

One Bar is included in your package. We recommend one bartender for every 75 guests.

For wedding parties of over 110 guests, we will include two complimentary bartenders. Additional bartenders are available for \$100.00 per bartender, and is applicable based on a minimum of three hours. Each additional hour is \$25.00, per bartender, per hour.

For Cash Bars, a Cashier is required at \$75 per three hours of service

### Service Charge and Tax

The Hotel will add a service charge equal to 20% of the total food and beverage. This service charge is taxable by 5%. Additionally, the state and city tax will be added at 9%.

### Parking

Event Valet Parking is available at the Hotel Monaco at a cost of \$10.00 per car. In the event the parking arrangements are to be hosted, your Catering Representative can make arrangements with advance notice.

### Coat Check Services

Hosted coat check services is available at \$125.00 per attendant, based on a minimum of three hours. We recommend one attendant for every 100 guests. For your convenience, the charges will be applied to your master account.

### Guestroom Deliveries

Deliveries can be arranged through our Guest Services Department. The following fees are applicable: \$2.00 per item placed through the guestroom door threshold; \$4.00 per item placed inside of the guestroom. The hotel does not permit items to be extended at the front desk during the check-in process.

### Audio-Visual

A wide selection of Audio-Visual Equipment and Services is available. Orders may be placed through the Catering Department and will be billed to your Master Account. Audio-Visual Services not provided by the Monaco must have Hotel approval and surcharges for electrical requirements, liability, insurance, etc., may apply.

### Beverages

All alcoholic beverages to be served on the Hotel's premises (or elsewhere under the hotel's alcoholic beverage license) for the function must be dispensed only by the hotel's servers and bartenders. The proper identification (i.e. photo ID) of any person to verify age is required. We reserve the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the hotel's sole judgment appears intoxicated.

### Security / Safety Services

The hotel can not assume liability for missing equipment or materials. Hotel security, above and beyond the hotel's scheduled security, can be arranged by your Catering/Conference Manager for an additional fee. City regulations require that all contracted security firms must be licensed by the city before they can operate on the hotel premise. The hotel policy requires that the contracted security service firm provide written proof of their liability coverage which must be in excess of \$2,000,000. The hotel reserves the right of approval, in advance all services that are contracted.