

Hotel Monaco Pittsburgh

# Catering Menu



“At Hotel Monaco, my team and I put the same meticulous care into every plate that comes out of our banquet kitchen as we do with the dishes served at our signature restaurant”



**Hotel Monaco Pittsburgh**

620 William Penn Place  
Pittsburgh, PA 15219  
412.471.1170

**[Monaco-Pittsburgh.com](http://Monaco-Pittsburgh.com)**

# Hotel Monaco Pittsburgh

# BEVERAGES

# Bar Packages

## THE WARHOL

Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum,  
El Jimador Tequila, Dewars Scotch,  
Evan Williams Bonded Bourbon  
—  
La Terre Chardonnay and Cabernet Sauvignon  
—  
2 Domestic and 1 Imported Beer Selections  
—  
Cranberry, Grapefruit, and Orange Juices  
—  
Assorted Sodas, Sparkling and Still Bottled Water

\$20 Per Person for First Hour of Service  
\$12 Per Person Each Additional Hour

### Open Bar Package Includes:

One Hour of Continuous Service  
Bartender Fee - \$150 Per 75  
Guests

### Hosted Bar

Spirits: \$10 Per Cocktail  
Wine: \$10 Per Glass  
Beer: \$6 Per Bottle  
Non -Alcoholic: \$4 Each

### Cash Bar

Spirits: \$12 Per Cocktail  
Wine: \$12 Per Glass  
Beer: \$7 Per Bottle  
Non -Alcoholic: \$5 Each

## THE LIBERTY

Tito's Handmade Vodka, Bombay Gin,  
Cruzan Aged White Rum, 1800 Silver Tequila,  
Johnnie Walker Red Scotch , Four Roses Bourbon  
—  
Trinity Oaks Chardonnay and Cabernet Sauvignon  
—  
1 Domestic and 2 Imported Beer Selections  
—  
Cranberry, Grapefruit and Orange Juices  
—  
Assorted Sodas, Sparkling and Still Bottled Water

\$24 Per Person for First Hour of Service  
\$14 Per Person Each Additional Hour

### Open Bar Package Includes:

One Hour of Continuous Service  
Bartender Fee - \$150 Per 75 Guests

### Hosted Bar

Spirits: \$12 Per Cocktail  
Wine: \$10 Per Glass  
Beer: \$7 Per Bottle  
Non -Alcoholic: \$4 Each

### Cash Bar

Spirits: \$14 Per Cocktail  
Wine: \$12 Per Glass  
Beer: \$8 Per Bottle  
Non -Alcoholic: \$5 Each

\*All Host and Cash Bar Options: Prices are subject to Tax, Administration Fee and Gratuity | Liquor Pricing Reflects Standard Mixed Drinks –  
Please add \$1 for Rocks Pours and \$2 for Martini's | Bartender Fee - \$150 Per 75 Guests

# Bar Packages

## THE HOT METAL

Grey Goose Vodka, Bombay Sapphire Gin,  
Plantation 3 Stars Rum, Milagro Silver Tequila,  
Chivas 12 Year Old Scotch, Makers Mark  
–  
The Commoner Chardonnay and Cabernet Sauvignon  
–  
3 Beer Selections (Any 3 between Domestic, Import, Specialty or Craft)  
–  
Cranberry, Grapefruit and Orange Juices  
–  
Assorted Sodas, Sparkling and Still Bottled Water  
–  
\$26 Per Person for First Hour of Service  
\$16 Per Person Each Additional Hour

### Open Bar Package Includes:

One Hour of Continuous Service  
Bartender Fee - \$150 Per 75 Guests

### Hosted Bar

Spirits: \$14 Per Cocktail  
Wine: \$12 Per Glass  
Beer: \$8 Per Bottle  
Non -Alcoholic: \$4 Each

### Cash Bar

Spirits: \$16 Per Cocktail  
Wine: \$14 Per Glass  
Beer: \$9 Per Bottle  
Non -Alcoholic: \$5 Each

## THE PRIDE OF PITTSBURGH

*In a nod to the 'Burgh, we have selected some of our favorite locally made products to showcase in this package.*

Boyd and Blair Vodka, Maggie's Farm Rum,  
Wigle Whiskey, Wigle Gin  
–  
The Commoner Chardonnay and Cabernet Sauvignon  
–  
Yuengling, Church Brew Works Pious Monk Dunkel,  
Arsenal Cider, Penn Pilsner  
–  
Cranberry, Grapefruit and Orange Juices  
–  
Assorted Red Ribbon Sodas, Sparkling and Still Bottled Water  
–  
\$26 Per Person for First Hour of Service  
\$16 Per Person Each Additional Hour

### Open Bar Package Includes:

One Hour of Continuous Service  
Bartender Fee - \$150 Per 75 Guests

### Hosted Bar

Spirits: \$14 Per Cocktail  
Wine: \$12 Per Glass  
Beer: \$7 Per Bottle  
Non -Alcoholic: \$5 Each

### Cash Bar

Spirits: \$16 Per Cocktail  
Wine: \$14 Per Glass  
Beer: \$8 Per Bottle  
Non -Alcoholic: \$6 Each

**\*All Host and Cash Bar Options:** Prices are subject to Tax, Administration Fee and Gratuity | Liquor Pricing Reflects Standard Mixed Drinks –  
Please add \$1 for Rocks Pours and \$2 for Martini's | Bartender Fee - \$150 Per 75 Guests

## THE BREWERY AND THE VINE

La Terre Chardonnay and Cabernet Sauvignon

–  
1 Specialty or Craft Beer Selection

–  
2 Domestic and 2 Imported Beer Selections

–  
Assorted Sodas, Sparkling and Still Bottled Water

–  
\$18 Per Person for First Hour of Service

\$10 Per Person Each Additional Hour

### Open Bar Package Includes:

One Hour of Continuous Service

Bartender Fee - \$150 Per 75 Guests

### Hosted Bar

Wine: \$10 Per Glass

Specialty or Craft Beer: \$8 Per Bottle

Domestic and Import Beer: \$7 Per Bottle

Non -Alcoholic: \$4 Each

### Cash Bar

Wine: \$12 Per Glass

Specialty or Craft Beer: \$9 Per Bottle

Domestic and Import Beer: \$8 Per Bottle

Non -Alcoholic: \$5 Each

## BEVERAGE SELECTIONS

### Domestic & Imported Beer

Budweiser, Bud Light, Miller Light, Sam Adams, Yuengling

Amstel Light, Corona Heineken, Stella Artois

### Specialty & Craft Bottled Beer

Bell's Two Hearted Ale, Church Brew Works Pious Monk Dunkel,  
Dog Fish Head 60 Minute IPA, Penn Pilsner, Sam Adams Seasonal,

Lagunitas, Anchor Steam

### Wine

Complete Wine Selections are Available Upon Request

### Non-Alcoholic

Sparkling and Still Bottled Water

Assorted Coca Cola Sodas

\$5 Each

Assorted Red Ribbon Sodas

\$6 Each

–

Organic Caffe Vita Coffee & Mighty Leaf Teas,

Freshly Brewed Iced Tea, Fresh Orange Juice

or Lemonade

\$65 per Gallon

**\*All Host and Cash Bar Options:** Prices are subject to Tax, Administration Fee and Gratuity | Liquor Pricing Reflects Standard Mixed Drinks –  
Please add \$1 for Rocks Pours and \$2 for Martini's | Bartender Fee - \$150 Per 75 Guests

## COMPLIMENT YOUR BAR

Additional A La Carte Beverage Selections:

- \$12 Hosted/ \$14 Cash Bar

## ORIGINALS

### ☐ **The Commoner's Seasonal Negroni**

- A traditional Negroni is composed of equal parts Gin, Campari and Sweet Vermouth. At The Commoner, our in-house Mixologist puts a seasonal twist on this classic to turn it into a unique contemporary cocktail.

### ☐ **The Commoner's Seasonal Old Fashioned**

- More like a Not-So-Old Fashioned, this whiskey based classic is given an update by using seasonal ingredients for a twist on an old favorite.

## CLASSICS

### ☐ **Champagne Cocktail**

- Chosen by *Esquire Magazine* as one of the top 10 cocktails of 1934, The Champagne Cocktail is a marvelously simple mixture of an Angostura Bitters soaked sugar cube and champagne.

### ☐ **Classic Martini**

- This is a cocktail made to your preference with either Gin or Vodka, a splash of Dry Vermouth; finished with an olive or a twist. The Martini became the predominant cocktail of the mid-20<sup>th</sup> century in the United States due to the relative ease of illegal gin manufacturing during the prohibition.

### ☐ **Trader Vic's 1944 Mai Tai**

- One sip of this tropical favorite - Rum, Orange Curacao, Fresh Pressed Lime, Rock Candy & Orgeat Syrups – finished with a float of Dark Rum - and you'll feel as if you were whisked away to the Pacific! Trader Vic created this recipe for his friends visiting from Tahiti. When they took the first sip, they cried out "Maita'i roa ae!" (Literally, "out of this world!")

### ☐ **Manhattan**

- A smooth blend of Rye Whiskey, Sweet Vermouth and a dash of Angostura Bitters. The Manhattan Cocktail was invented by a man named Black, who kept a place ten doors below Houston Street on Broadway in the 1860s. This was probably the most famous drink in the world in its time.

### ☐ **Daiquiri**

- Originating in Cuba, this refreshing and delightful mix of White Rum, Fresh Lime Juice and Rock Candy Syrup (shaken and served up) has since been recognized as one of the great cocktails of the world.

## SPIKE-IT STATIONS

### ☐ Coffee Bar

- Freshly Brewed Caffe Vita Coffee
- Amaretto, Tia Maria, Bailey's, Grand Marnier, Frangelico
- Vanilla, Caramel and Peppermint Syrups
- Whipped Cream, Cinnamon, Chocolate Shavings

\$22 Per Person (2 Hours of Service)

### ☐ Bellini Bar

- Brut and Rose Bubbles
- Assorted Fruit Juices and Purees
- Fresh Mint, Berries and Citrus Zests

\$24 Per Person (2 Hours of Service)

### ☐ Commoner Brunch Bloody Mary Bar

- Vodka, Gin, Tequila
- The Commoner Original House Made Bloody Mary Mix
- Assorted Hot Sauces, Blue Cheese Stuffed Olives, Pickled Garnishes, Salts & Spices

\$24 Per Person ( 2 Hours of Service)