



Hotel Monaco Pittsburgh Wedding Menus

“Creativity, enthusiasm, and culinary flair is infused into every wedding ensuring a memorable experience and a delicious time had by all.”

– CHEF WYATT LASH

Congratulations!

This is an exciting time in your life – you’ve said ‘YES!’ and now you’re ready to find the perfect place to say ‘I do!’ Kimpton's Hotel Monaco Pittsburgh features classic, timeless architecture alongside bold, modern and whimsical designs – the perfect setting for your big day as you honor your past and celebrate your future. Not only will you find our four walls enchanting and inspiring, our exceptional Executive Chef -driven menu and unparalleled service ensure a memorable experience for you and your guests. It will be our honor to host your special day!

Wedding Package Offerings

Five Hour Bar Package

A Selection of Four to Six Butler Passed Hors D'oeuvres

Selection of up to Two Displays or Chef Station {Additional Fee for Chef Attendant}

Champagne Toast (included in Tier 3 menu option)

Three Course Dinner including Tableside Service of Your Incoming Wedding Cake, Coffee, Decaf & Organic Tea

Wine Service with Dinner (included in our Tier 2 Menu with Optional Upgraded Wine Service in Tier 3)

Hotel Floor Length White or Ivory Linens and Coordinating Napkins

Complimentary Votive Candles

Complimentary Dance Floor and DJ Table

Complimentary Bridal Suite for the Bride and Groom (with personal amenity on your wedding night)

Complimentary Upgrades for the Parents of the Bride and Groom (with personal amenity upon arrival) – based on availability

Complimentary Microphone for Wedding Ceremony – (included in our Tier 3 menu)

Butlered Hors D'oeuvres

*A selection of (6) Hors D'oeuvres are included in the wedding package.
Any additional Hors D'oeuvres will be \$6 per piece.*

HOT BUTLERED HORS D'OEUVRES

Buffalo Cauliflower (v)
"Hot Sauce" Micro Chervil

Spanakopita (v)
Tzatziki

Lamb Chop (GF)
Mint Chimichurri

Beef Slider
Cheddar, Cornichon

Pork Pot Stickers
Chili Soy Sauce

Pigs in a Blanket
Grain Mustard

Mini Beef Wellington
Horseradish Cream

Arancini Milanese
Tomato Jam

Bacon Wrapped Dates
Smoked Blue Cheese Aioli

COLD BUTLERED HORS D'OEUVRES

Chilled Corn Soup
Chive Oil

Jumbo Shrimp
Traditional Cocktail Sauce

Tuna Tartare
Sesame Cone, Togarashi

Whipped Ricotta
Grilled Baguette, Micro Basil

Crab Ceviche
"Mexican Style"

Tomato – Mozzarella Skewer
Aged Balsamic

Smoked Salmon
Cucumber Yogurt, Dill

Prosciutto & Melon Skewer
Sea Salt & Extra Virgin Olive Oil

Deviled Eggs
Parsley, Paprika

Reception Displays

*Wedding Package may Include up to (2) reception displays – please choose below.
Additional displays will be \$12 per person, based on final guarantee number.*

SEASONAL CRUDITE

Vine – Ripe Tomatoes, Asparagus,
Green Beans, Cucumbers, Celery, Baby Carrots,
Bell Peppers & Seasonal Vegetables

*House – Made Hummus, Ranch &
Cucumber -Yogurt Dip*

CHEF'S SELECTION CHEESE BOARD

Chef's Selection of Local Cheeses (5)

*Quince Paste, Slivered Almonds,
Honey Comb, Grapes*

ANTIPASTO DISPLAY

Marinated Mozzarella, Parmigiano-Reggiano
Galloni Prosciutto {Aged 18 Months}
Herb Citrus Marinated Olives
Artichokes a la Grecque
Roasted Garlic Oil Marinated Piquillo Peppers
Grilled Marinated Eggplant

House - Made Focaccia and Crostinis

SUSHI STATION

Chef 's Selection of Sushi Rolls

*Wasabi, Low Sodium Soy & PickledGinger
(3 Pieces Per Person)*

SPREADS & BREADS

House - Made Hummus,
Smoked Trout Dip
Htipiti Roasted Piquillo Pepper & Feta Dip
Ricotta with Truffle Honey & Balsamic Reduction
Burrata Mozzarella

*Assortment of Crostinis, Bread Sticks,
Crispy Lavash & Bagel Chips*

CHARCUTERIE BOARD

Chef 's Selection of Cured Meats

*Stone Ground Mustard, Cornichons,
Caper Berries & Marinated Olives*

Reception Displays – Enhanced

Enhanced displays are not included in the wedding packages and are for receptions only, ordered based on final guarantee number. There is a \$150 attendant fee per chef attendant, per hour (one chef attendant for every 50 guests).*

RAW BAR

Chilled Jumbo Shrimp

-

Colossal Crab Salad

-

Mexican Style Shrimp Ceviche

-

Oysters – East Coast

-

Steamed Main Lobster

-

*Traditional Cocktail Sauce, Sliced Lemons, Remoulade,
Tartar Sauce
(\$36 Per Guest)*

ROASTED DUCK

Fried Rice Hoisin Sauce,

Pickled Cucumbers,

Steamed Buns

(\$22 Per Guest)

Chef Attendant Required*

LEG OF LAMB

Mint Chimichurri, Lamb Jus, Assorted Dinner Rolls,

Pickled Cherry Peppers

(\$24 Per Guest)

Chef Attendant Required*

SUCKLING PIG

Smashed Herb Potatoes,

Pickled Cherry Peppers,

Garlic Aioli

(\$20 Per Guest)

Chef Attendant Required*

Plated Dinner – Salads

Plated Dinners include fresh dinner rolls & sweet butter, salad, entrée, incoming wedding cake service, Organic Caffe Vita Coffee, & Mighty Leaf Organic Hot & Iced Tea . Appetizer enhancements are available upon request (see following page).

SALAD

(included - please choose one)

Classic Caesar Salad

Baby Romaine, Brioche Croutons Parmesan,
Anchovy Dressing

Mixed Greens Salad

Cherry Tomatoes, Cucumbers, Shaved Red Onions,
Radishes, Sherry – Oregano Vinaigrette

Arugula Salad

Candied Walnuts, Shaved Apples, Smoked Bleu Cheese,
Lemon – Honey Vinaigrette

Chop Salad

Romaine, Radishes, Tomatoes, Cucumbers, Feta Cheese,
Corn, Crispy Chickpeas,
Buttermilk Dressing

FALL/WINTER SALAD OPTIONS

(included – please choose one when in season)

Asparagus Salad

Baby Kale, Shaved Pecorino, Fine Herbs,
Lemon Vinaigrette,

Butternut Squash Salad

Roasted Squash, Frisee, Arugula, Feta Cheese, Pistachio, Cinnamon
Scented Vinaigrette

SPRING/SUMMER SALAD OPTIONS

(included – please choose one when in season)

Watermelon Salad

Mizuna, Feta, Pistachios, Lemon-Honey Vinaigrette

Tomato-Mozzarella

Balsamic Reduction, Arugula, Basil

Plated Dinner – Appetizer Enhancements

(First course, enhanced choices are available upon request – additional \$8 per person)

APPETIZER ENHANCEMENTS

Corn Soup

Chive Oil

Buffalo Cauliflower (v)

“Hot Sauce” Micro Chervil

Fried Brussel Sprouts (v)

Saffron Yogurt

Truffle Potato Croquette(v)

Black Pepper Aioli

Crab Cake

Remoulade, Petite Herb Salad

Lamb Chop

Mint Chimichurri

Plated Dinner – Entrées

*Please pick one package; (3) entrées from the chosen package.
If you would like to mix entrées from more than one package, the highest priced package will prevail.*

Tier One

(Please Choose 3 Entrées - \$179 Per Person)

Braised Lancaster County Short Ribs

Garlic Mashed Potatoes,
Seasonal Vegetables

Seared Chicken Breast

Anson Mills Grits, Herb Salad,
Chicken Jus

Skuna Bay Salmon

Cauliflower Puree, Seasonal Vegetables,
Citrus Vinaigrette

Cheese Tortellini (v)

Mushroom Bolognese,
Oregano Scented Breadcrumbs

Tier Two

(Please Choose 3 Entrées - \$199 perperson)

Petite Beef Tenderloin

Soft Polenta and Roasted Baby Carrots,
Thyme Jus

Organic Free Range Airline Chicken Breast

Garlic Braised Kale, Fingerling Coins,
Natural Jus

Seared Branzino

Jasmine Rice, Baby Arugula,
Lemon-Honey Vinaigrette

Grilled Berkshire Pork Chops

Mustard Spatzle, Seasonal Vegetables,
Pearl Onion Marmalade

Bucatini Pasta (v)

Spicy Cherry Tomatoes,
Broccoli Rabe,
Pecorino - Romano Cheese

Tier Three

(Please Choose 3 Entrées - \$229 per person)

Grass Fed Grilled NY Strip Steak
Asparagus, Potato Terrine, Herb jus

Organic Free Range Airline Chicken Breast

Truffle Mashed Potatoes,
Roasted Kennett Square Mushrooms,
Chicken Jus

Seared Chilean Sea Bass

Succotash, Vine Ripe Tomatoes,
Pea Shoots

Domestic Rack of Lamb

Mediterranean Couscous,
Seasonal Vegetables, Mint Oil, Jus

Cauliflower Steak (v)

Basil Pesto, Gremolata,
Roasted Pine Nuts, Crispy Quinoa

What's Included?

Tier One

Includes:

5 Hours Warhol Open Bar Service
(See Beverage Packages)

Choice of Four Hors D'oeuvres

One Reception Display

Tier Two

Includes:

5 Hours Liberty Open Bar Service
(See Beverage Packages)

Choice of Five Hors D'oeuvres

One Reception Display

House Wine Service with Dinner

Tier Three

Includes:

5 Hours Hot Metal Premium
Open Bar Service
(See Beverage Packages)

Champagne Toast

Choice of Six Hors D'oeuvres

Two Reception Displays

Upgraded Wine Service with Dinner

Ceremony Microphone

Steel City - Farewell Breakfast

*There is a \$150 attendant fee per chef attendant, per hour (one chef attendant for every 50 guests).
The packages below are presented as a buffet.*

THE COMMONER CONTINENTAL

Selection of Fresh Seasonal Fruit
Chef's Selection of Breakfast Pastries

—
Assortment of Bagels & Cream Cheese
House Made Seasonal Jams & Butter

—
Chilled Orange Juice, Organic Caffe Vita Coffee,
Decaffeinated Coffee & Organic Tea

(\$26 Per Person)

LOX & BAGELS

Smoked Salmon

—
Vine Ripe Tomatoes, Shaved Red Onion,
Mini Capers, Hard Boiled Eggs

—
Assorted Bagels & Cream Cheese

(\$16 Per Person)

HEALTHY START

Selection of Fresh Seasonal Fruit

—
Scrambled Egg Whites
Turkey Bacon

—
Individual Greek Yogurt,
House Made Granola & Seasonal Mixed Berries

—
Steel-Cut Irish Oatmeal, Mixed Dried Fruits & Brown Sugar

—
Chilled Orange Juice, Grapefruit Juice & Organic Teas

(\$36 Per Person)

OMELET STATION

Farm Fresh Cage-Free Eggs,
Vine Ripe Tomatoes, Seasonal Mushrooms,
Green Peppers, Onions,
Cabot Cheddar Cheese & Black Forest Ham

—
(\$12 Per Person— Chef Attendant Required)

(Eggs Whites or Egg Substitute – Additional \$2 Per Person)

THE ROYAL BREAKFAST

Selection of Fresh Seasonal Fruit

—
Cage-Free Scrambled Eggs
(Egg Whites - Add \$2 Per Person)

—
Chicken-Apple Sausage
Applewood Smoked Bacon
Herb Roasted Breakfast Potatoes

—
Individual Greek Yogurt, Housemade
Granola and Seasonal Mixed Berries

—
Chef's Selection of Breakfast Pastries
House Made Seasonal Jams and Butter

—
Chilled Orange, Cranberry and
Grapefruit Juices
Organic Teas, Organic Caffe Vita Coffee

(\$36.00 Per Person)

Hotel Monaco Pittsburgh **BEVERAGES**

Wedding Bar Packages

THE WARHOL

Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum,
El Jimador Tequila, Dewar's 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, 1800 Silver Tequila,
Cruzan Aged White Rum, Johnnie Walker Red Scotch,
Four Roses Bourbon

—
La Terre 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

Wedding 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

Compliment Your 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-20th 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. 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.

Included in All A La Carte Beverage Selections:

- \$12 Hosted/ \$14 Cash Bar

Wedding Signatures

□ **Bridal Bliss Bellini**

- A modern twist of this celebratory cocktail of Prosecco and Peach Puree is married with a touch of Raspberry and Peach Rum. Invented in the 1930's by Guiseppe Cipriani, founder of Harry's Bar in Venice, Italy, named the Bellini because its unique pink color reminded him of the colors used in a painting by 15th century artist Giovanni Bellini.

□ **Passionate Kiss Paloma**

- This classic as been kissed with a touch of passion – passion fruit, that is. Blanco Tequila, Grapefruit Juice, Fresh Lime and Passion Fruit Puree. Served over ice. Contrary to what one may think, the Paloma is actually the most popular tequila based cocktail in Mexico. It is believed that is named after La Paloma, “The Dove,” a popular folk song from the 1860s.

□ **White Wedding**

- Vodka, Elderflower Liquor, White Cranberry Juice and Fresh Lime. Served up with an Orchid.

□ **Blanc de Bleu Cuvee Mousseux**

- The perfect touch for that something blue! Blanc de Bleu is a premium California sparkling wine made from grapes with an added hint of Blueberries. Delicate, dry and crisp, this is a very special bubbly to enjoy for memorable celebrations. Truly one of a kind bubbly for a one of a kind event!

Included in All A La Carte Beverage Selections:

- \$12 Hosted/ \$14 Cash Bar

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 Rosé 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)