



# Wedding Packages & Menus

*Catered by:*

**PANZANO**

America's Top Restaurants – Zagat  
Four Diamonds – AAA  
"Best Italian" – Westword Best of  
Denver  
"Four Stars" – 5280 Magazine



# WEDDINGS AT HOTEL MONACO

Hotel Monaco Denver, a Kimpton Hotel in downtown Denver, offers the perfect Denver wedding venue for all your upcoming wedding events. Whether it's a small cocktail reception in our Wine Cellar or large reception with cocktails, dinner and dancing in the Paris Ballroom, Hotel Monaco has an intimate event space for the occasion.

Our ballroom provides a romantic ambiance with lower ceilings and European pillars, providing a unique wedding venue in Denver. And because all our event space is on one level guests can flow in and out of the open and majestic foyer which is also perfect for a cocktail reception, gift table, guest book, bar set up, or whatever you dream!.

Weddings at Hotel Monaco are customized and unique, but best of all, host your Denver wedding at Hotel Monaco and we'll make it stress free and fun. Our onsite coordinator will help you plan all the details of your beautiful reception.

Catering is provided by Panzano, offering the award-winning contemporary Italian cuisine and seasonal menus that allow you to customize your wedding package with a menu of your choice. And there's no need to worry about getting pre-orders from guests, they can choose their entrees and desserts that evening.

We also have an amazing pastry chef on site to provide a custom wedding cake or dessert bar for your special day!



# YOUR BIG DAY: WHAT'S INCLUDED?

- On-Site Wedding Coordinator
- All-Star Service and Bartending Staff
- Wedding Night Suite
- Tables, Chairs, China, Glass, Silverware
- Black or White Linens
- Wooden Dance Floor
- Complimentary One-Year Anniversary Dinner in Panzano
- Cake-Cutting Service
- Prosecco Toast
- Discounted Guestroom Rate for You & Your Guests
- Rehearsal the Day Before the Wedding (time based on availability)
- A Complimentary Tasting of Your Personalized Menu



# WEDDING PACKAGES

*35 person minimum*

## PANZANO CLASSICO PACKAGE

- One hour hosted open bar with call brand cocktails and house wine & beer for cocktail hour
- Choice of three passed hors d'oeuvres for cocktail hour
- Three-course plated menu with personalized printed menus
  - One starter course
  - Three entrée choices
  - Personally designed wedding cake (some restrictions may apply)

**\$100 per person**

## THE DIAMOND PACKAGE

- One hour hosted open bar with call brand cocktails and house wine & beer for cocktail hour
- Choice of four passed hors d'oeuvres for cocktail hour
- Three-course plated menu with personalized printed menus
  - One starter course
  - Three entrée choices
  - Custom designed wedding cake (some restrictions may apply)

- Passed house wine with dinner service

**\$150 per person**

## KEEPING IT SIMPLE PACKAGE

- Two hour hosted open bar with call brand cocktails and house wine & beer for cocktail hour
- Choice of four passed hors d'oeuvres for cocktail hour
- Choice of two hors d'oeuvres platters
- Choice of one carving station
- Personally designed wedding cake (some restrictions may apply)

**\$95 per person**



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# WEDDING PACKAGES

(continued)

## CONTINUOUS RECEPTION PACKAGE

Keep the celebration going through out the evening with Pop Up Stations and Passed Hors D'Oeuvres and Craft Cocktails. This package is for the couple that isn't afraid to try new food and cocktails and go on adventures! This is an interactive reception for you and your guests  
*25 person minimum*

### Cocktail Hour

- "Welcome" passed cocktail
- Choice of three passed hors d'oeuvres
- Pop up food station

### Ballroom Welcome

- Choice of three passed hors d'oeuvres
- Three-hour hosted beer and wine bar

### A Little Bit Later

- Choice of three passed entrée bites
- Paired passed signature cocktail
- Pop up food station

### Something Sweet Please

- Choice of three passed desserts
- Pop up coffee bar

### And Then

- Choice of two passed late night snacks
  - Passed after-dinner drink
- \$185 per person**

## ELOPEMENT PACKAGE

This package is for the couple that wants an intimate, simple, and elegant celebration with no fuss. Throw out the traditional timeline, book within 2 weeks, and we will do all the work for you!

*10 person minimum, available on Sunday through Thursdays*

### How it Works

- Pop up ceremony in our hotel living room
- Intimate three-course plated dinner
- Orders taken that night
- Hosted bar with cocktailer service
- Customized hand-crafted cocktail inspired by the year you met
- Black and white linens
- Candle centerpieces
- Personalized printed menus

**\$90 per person**



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# WEDDING CAKES

*Our in-house pastry chef will customize a cake for your special day!*

## FOR THE TRADITIONAL LOVE BIRDS

**Vanilla Bean**  
**Dark Chocolate**  
**Red Velvet** *with cream cheese filling*  
**Spice Cake** *with cream cheese filling*  
**Carrot** *with cream cheese filling*  
**Banana**  
**Strawberry**  
**Lemon**  
**Orange**  
**Lime**



## FOR THE ADVENTUROUS LOVE BIRDS

**Mojito**  
*mint lime cake with lime rum butter cream*

**Lime in Da Coconut**  
*lime cake with coconut cream filling*

**German Chocolate**  
*dark chocolate cake with brown sugar coconut filling*

**Black Forrest**  
*dark chocolate cake with cherry and cream filling*

**Sweet and Salty**  
*dark chocolate cake with salted caramel butter cream*

**PB & J**  
*peanut butter cake with homemade strawberry or raspberry jam*

**Pineapple Upside Down**  
*vanilla cake soaked with brown sugar syrup and pineapple filling*

**Chocolate Peanut Butter**  
*chocolate cake with peanut butter filling*

**S'mores**  
*chocolate graham cake with homemade marshmallow fluff filling*

**Tiramisu**  
*vanilla cake soaked with espresso syrup and filled with classic tiramisu filling*

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# RECEPTION

## COLD HORS D'OEUVRES

- o melon & prosciutto skewer, aged balsamic glaze
- o smoked salmon, spanish onion cream, dehydrated olives, served in a mini cone
- o mediterranean antipasto skewer
- o white almond-garlic gazpacho shooter, crab
- o citrus-espelette chili marinated shrimp cocktail
- o grilled asparagus wrapped in prosciutto di parma
- o foie gras-espresso infused mousse
- o on a crostini
- o Panzano deviled eggs, black truffle peelings, crispy salumi
- o arugula-boursin cheese tartlet
- o goat cheese & profiterole
- o whipped honey-lavender cream cheese stuffed apricots
- o baby heirloom tomato, olive tapenade
- o brie with pear & almonds

## HOT HORS D'OEUVRES

- o crab cake, arugula aioli
- o gorgonzola-bacon baked fingerling potato, smoked salt
- o bacon wrapped shrimp, espelette pepper glaze
- o lobster arancini, pesto mayonnaise
- o pork belly, whole grain mustard
- o mini ratatouille tart
- o mini fontina & spinach quiche
- o zucchini fritter, basil aioli
- o three cheese arancini, cured olive aioli
- o almond stuffed dates with goat cheese



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# RECEPTION

(continued)

## Farmer's Market Salad Display

baby spinach salad, gorgonzola, candied pecans, preserved lemon vinaigrette  
caesar salad, shaved parmesan, rosemary croutons, caesar dressing  
fresh watermelon, mint, basil sugar  
house boursin cheese  
artichoke hummus, grilled pita & crudités

## Ceviche Bar

shrimp, lime and cilantro  
bay scallops, avocado and chili  
ahi tuna, green onions, espelette pepper, pimiento, fresh basil  
fresh catch, tomatoes, olives, pine nuts  
roasted tomatillo salsa  
crispy tortillas & lavash crackers

## Slider Station

shaved strip loin, caramelized onions, black pepper whipped ricotta cheese  
pulled chicken, tomato jam, provolone  
striped bass, saffron-lime aioli, butter lettuce

## Fattoria Piatto

chicken liver mousse, coppa, prosciutto di parma, pecorino tartufo, local goat cheese, drunken tomatoes, marinated olives, house spiced almonds, artichoke hearts, crackers & breads

## Hummus Platter

chef's seasonal hummus with flat bread, pita chips, & crudités

## Fruits & Fromages

Italian & domestic cheese display, candied nuts, house jam, seasonal grapes, served with assorted sliced breads

## Fresh Fruit Display

assorted sliced fresh fruits & berries with whipped honey yogurt



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# PLATED DINNER

served with Panzano fresh baked bread & tapenade

## STARTERS

Select one for package pricing  
Additional selections may be added with a \$3 surcharge per person

### Almond Gazpacho

*cantaloupe, prosciutto di parma*

### Roasted Tomato Soup

*roasted tomato basil soup with smoked mozzarella*

### Asparagus Cream

*parmegiano reggiano, white truffle oil*

### Caesar Salad

*heart of romaine, house made croutons, parmesan, crispy capers*

### Organic Field Greens

*heirloom tomatoes, golden raisins, shaved ricotta salata, lemon-thyme vinaigrette*

### Caprese Salad

*heirloom tomatoes, fresh mozzarella, wild arugula, toasted pine nuts, 12 year balsamic riserva, basil oil*

### Butter Bib Salad

*Boston bib lettuce, gorgonzola, mediterranean olives, walnuts, tarragon, Italian vinaigrette*

## ADD A SHARED COURSE

Served family-style as guests are seated for dinner orders

### Fried Brussels Sprouts

*fried brussels sprouts, apple cider reduction, pistachios, rosemary salt, green apple*  
\$7 per person

### Calamari

*with spicy aioli sauce*  
\$7 per person



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# PLATED DINNER

(continued)

## ENTRÉES

Select three for package pricing

### Pollo Val D'Aosta

*lightly breaded chicken, fontina cheese risotto, almond broccolini, crispy prosciutto*

### Petto Di Pollo

*pan seared chicken breast, pea & tallegio cheese risotto, oregano chicken jus*

### Bistecca Alla Griglia

*6 oz. filet, potato gnocchi, basil pesto, gorgonzola crumbles, oven roasted heirloom tomato, balsamic gastrique*

### Bistecca e Gamberi

*6 oz. filet & prawn, sundried tomato polenta, seasonal roasted mushrooms, garlic-marsala jus*

### Osso Bucco Di Maiale

*braised pork shank, risotto milanese, lemon gremolata, shaved parmegiano reggiano*

### Gnocchi Di Agnello

*potato gnocchi, Boulder braised lamb shank, olives, wild mushrooms, ricotta salata*

### Capesante

*pan seared scallops, asparagus risotto, shaved fennel salad, tomatoes, caper lemon vinaigrette*

### Pan Seared Salmon

*pine nut & lemon zest crust, spinach-carrot risotto, charred cauliflower with golden raisins, salsa verde*

### Pesce Fresco

*seasonal white fish, root vegetables, grilled asparagus, watercress, red bell pepper nage*

## VEGETARIAN ENTRÉES

### Lasagna al Forno

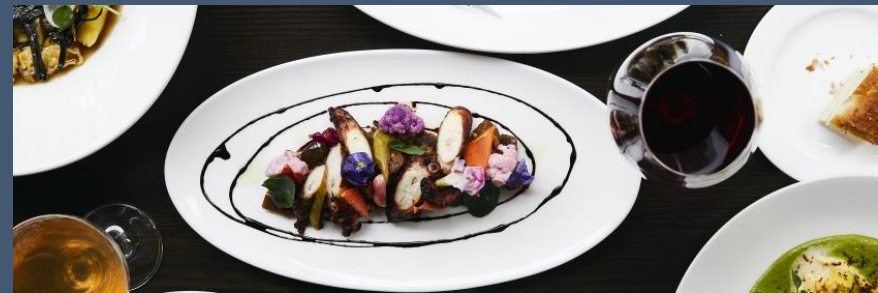
*house made Lasagna, smoked mozzarella, ricotta, parmesan, basil pesto, pomodoro sauce*

### Melanzane Fritte

*breaded eggplant, pomodoro sauce, goat cheese, balsamic reduction, fresh basil*

### Tagliatelle De Rosemarino

*seasonal Roasted Mushrooms, green peas, scallions, parmesan fonduta, micro basil*



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# EXTRAS

## CARVING STATIONS

All stations require (1) chef attendant per (50) guests  
\$150 per attendant, two hours of service  
15-person minimum for carving stations

- **Smoked Paprika Rubbed Pork Loin** *with sherry gastrique sauce, roasted apples & onions*
- **Roasted Leg of Lamb** *with preserved lemon yogurt, provencal grilled vegetables, rosemary jus*
- **Herb Crusted Ribeye** *with brandy green peppercorn sauce, mushroom mélange*
- **Hot Smoked Salmon** *with salsa verde, pickled giardiniera*
- **Porchetta** *with marble roasted potatoes, whole grain mustard jus*

## DESSERT BAR

- **Budino Di Chocolate** – *chocolate pudding, pink grapefruit whipped cream, toffee bark*
- **Seasonal Chocolate Dessert**
- **Seasonal Crème Brulee**
- **Seasonal Cheesecake Bites**

## PASTA STATION

All stations require (1) chef attendant per (50) guests  
\$150 per attendant, two hours of service  
15-person minimum

Grilled Chicken, Spicy Italian Sausage, Bolognese, Shrimp

{Choice of Two}

Potato Gnocchi, Creste De Gallo, Torchio, Tagliatelle, Basil Bucatini

{Choice of Two}

Red & Green Bell Peppers, Roasted Fennel, Seasonal Mushrooms, Caramelized Onions, Spinach, Arugula, Zucchini, Squash, Eggplant Confit, Sundried Tomatoes, Olives

{Choice of Two}

Gorgonzola, Goat Cheese, Parmesan Cheese, Fontina Cheese, Pecorino Cheese, Fresh Mozzarella

{Choice of Two}

Pomodoro, Basil Pesto, Fontina Cream, Garlic Olive Oil



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# THE BAR

\$150 bartender fee applies to all bars and alcohol service  
1 bartender per 75 guests

## CALL BRAND COCKTAILS

Smirnoff Vodka  
Beefeater Gin  
Evan Williams Bourbon  
Bacardi Light Rum  
Crown Royal Whisky  
El Jimador Tequila  
Dewars Scotch  
**\$9.00 Per Drink**

## PREMIUM BRAND COCKTAILS

Grey Goose Vodka  
Tanqueray Gin  
Breckenridge Bourbon  
Leopold Bros. Gin  
Casa Noble Crystal Tequila  
Leopold Bros. Silver Tree Vodka  
Johnnie Walker Red Scotch  
The Family Jones- "Mo Jones Rum"  
**\$11.00 Per Drink**

## DOMESTIC BEERS

Seasonal assorted domestic beers  
**\$6.00 Per Drink**

## IMPORT & MICRO BEERS

Seasonal assorted imported and micro beers  
**\$7.00 Per Drink**

## HOUSE WINE

CK Mondavi Chardonnay  
CK Mondavi Cabernet Sauvignon  
**\$50.00 Per Bottle**

## HOUSE BUBBLY

Prosecco  
**\$40.00 Per Bottle**



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# THE BAR: EXTRAS

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1 bartender per 75 guests

## COFFEE CART

fresh brewed coffee & decaf coffee, house made syrups, flavored whipped cream, sprinkles, little cookies  
Bailey's, Frangelico, Kahlua  
**\$10.00 Per Person, Per Hour**

## BOTTOMLESS COLOR MY BUBBLES

Prosecco, assorted liqueurs  
fruit juices & purees, assorted herbs  
**\$25.00 Per Person, Two Hours**

## BOTTOMLESS BLOODY MARY BAR

Smirnoff Vodka, Beefeater Gin  
tomato juice, worcestershire sauce, horseradish, capers, basil, lime juice, lemon juice, tabasco, garlic, black pepper, celery salt  
**\$25.00 Per Person, Two Hours**

## BOTTOMLESS BLOODY'S & MIMOSAS

Smirnoff Vodka, Beefeater Gin  
tomato juice, worcestershire sauce, horseradish, capers, basil, lime juice, lemon juice, tabasco, garlic, black pepper, celery salt  
Prosecco, Assorted Liqueurs  
fruit juices & purees, assorted herbs  
**\$30.00 Per Person, Two Hours**

## BOOZY MILKSHAKE BAR

### Amaretto

*vanilla gelato, amaretto, Amarena cherries, Chantilly cream, crushed amaretto cookies*

### Mudslide

*Kahlua gelato, vodka, Irish cream, Chantilly cream, chocolate cigar*

### Creamsicle

*orange creamsicle gelato, vodka, grand marnier, Chantilly cream, candied orange peel*  
**\$25.00 Per Person, Two Hours**



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