



BLISS

YOUR PACKAGE INCLUDES

\$159.00 Per Person

- Cocktail hour, one hour of select brand open bar
- Five hand passed or stationed hors d'oeuvres
- One culinary display
- Two Course Menu (Salad + Entrée)
- CakebyJason custom wedding cake for dessert
- Four additional hours for your select brand open bar
- Champagne toast

INCLUDED WITH ALL PACKAGES

- Dance Floor, dining tables and chairs
- House black or white table linen and napkins
- Votive candles
- Special rates for your guests' overnight accommodations
- Private menu tasting for up to four people
- Professional wedding specialist to assist you with the coordination of your events
- Get ready room

ASK YOUR COORDINATOR

\$3.00 Each

about gold or silver charger plates

Menu pricing subject to change.

All food and beverage charges shall be subject to a 14% gratuity, 9% administrative fee, 6% state sales tax 9% alcohol tax.

Please advise catering of any food allergies prior to event.

INDULGENCE

YOUR PACKAGE INCLUDES

\$179.00 Per Person

- Cocktail hour, One hour of select brand open bar
- Choice of signature cocktail during the cocktail hour
- Six hand passed or stationed hors d'oeuvres
- One culinary display
- Two Course Menu (Salad + Entrée)
- Cake by Jason custom wedding cake for dessert.
- Four additional hours for your select brand open bar
- Champagne toast
- Choice of Red or White wine service with dinner

INCLUDED WITH ALL PACKAGES

- Dance Floor, dining tables and chairs
- House black or white table linen and napkins
- Votive candles
- Special rates for your guests' overnight accommodations
- Private menu tasting for up to four people
- Professional wedding specialist to assist you with the coordination of your events
- Get ready room

ASK YOUR COORDINATOR

\$3.00 Each

about gold or silver charger plates

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RADIANCE

YOUR PACKAGE WILL INCLUDE

\$199.00 Per Person

- Cocktail hour, One hour of select brand open bar
- Choice of signature cocktail during the cocktail hour
- Six hand passed or stationed hors d'oeuvres
- Two culinary displays
- Three Course Menu (Plated App + Soup/Salad + Entrée)
- Cake by Jason custom wedding cake for dessert
- Four additional hours for your select brand open bar
- Champagne toast
- Choice of Red or White wine service with dinner
- Chiavari chairs with cushion
- Selection of specialty floor-length linen for dinner tables
- Specialty napkins for dinner tables

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INCLUDED WITH ALL PACKAGES

- Dance Floor, dining tables and chairs
- House black or white table linen and napkins
- Votive candles
- Special rates for your guests' overnight accommodations
- Private menu tasting for up to four people
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ASK YOUR COORDINATOR

\$3.00 Each

about gold or silver charger plates

FOR HORS D'OEUVRES HOT AND COLD

COLD HOR'S D'OEUVRES

Smoked Salmon Crème Fraiche Caviar Waffle Cone
Tomato, Mozzarella and Basil on Caprese Skewers
Maryland Crab Salad with Herbs on Crostini
Snapper Ceviche with Cilantro and Lime
Oyster Bloody Mary Shooters
Greek Style Bruschetta with Olives, Cucumber and Feta
Tuna Tartare with Chili, Avocado and Caviar
Endive with Goat Cheese and Walnuts
Candied Bacon Deviled Eggs
Jumbo Shrimp Shooter with Tomatillo Cocktail Sauce

HOT HORS D'OEUVRES

Crab Stuffed Pretzel Bites
Smoked Duck Breast and Sauerkraut Rye
Curried Duck Confit on Crostini
Traditional Maryland Mini Crab Cakes
Arancini Stuffed With Prosciutto and Mozzarella
Crisp Polenta Round with Pesto and Pine Nuts
Beef Tenderloin Crostini with Onion Jam
Cheesesteak Egg Rolls
Pork Dumpling with Sweet Chili Sauce
Marinated Vegetable Crostini with Boursin

UPGRADE OPTIONS CHOICE OF 2

\$5.00 Per Person

Choice Of 2
Moroccan Lollipop Lamb Chops with Mint Chimichurri
Lobster and Scallion Wonton
King Crab Cocktail with Honey Ginger Dip
Wagyu Beef Tartare with Caviar

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DISPLAYS

TO ENHANCE YOUR RECEPTION OR DINNER

Seasonal Crudit 

Heirloom Carrots, Asparagus Spears, Bell Peppers, Radish,
Cucumber, Heirloom Cherry Tomato, Hummus, B&O
Buttermilk Ranch

Charcuterie Board

Chef Selection of 3 Dried Cured Meats, Stone Ground Mustard,
Cornichons, Caper Berries, Marinated Olives, Pickled Vegetables

Chef's Selection Cheese Board

Chef's Selection of 3 Artisanal Cheeses
Seasonal Jam, Local Honeycomb, Grapes, Toasted Nuts, Dried
Fruits, Assorted Breads and Crackers

Spreads & Breads

Focaccia, Flat Bread with Hummus, Piquillo and Feta Dip,
Marinated Olives, Whipped Butter

*Add Imperial Crab Dip for \$4 per Person

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OUR PACKAGES INCLUDE

Bliss and Indulgence wedding packages includes 1 display

Radiance Package includes 2 displays

Additional Display will be \$12 per guest

STATIONS

CARVING STATIONS

To enhance your reception or dinner, not included in wedding packages

There is a \$150 chef attendant fee per chef attendant, per hour (one chef attendant for every 75 guest)

DIJON AND ROSEMARY PRIME RIB

\$40.00 Per Person

Baked Yukon Gold Potato with Fixings, Horseradish Crème Fraiche

OVEN ROASTED FREE RANGE CHICKEN

\$38.00 Per Person

Garlic Whipped Potatoes, Thyme Jus

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JAMESON FARMS RACK OF LAMB

\$42.00 Per Person

Roasted Red Bliss Potatoes, Mint Chimichurri

PEPPERCORN CRUSTED BEEF TENDERLOIN

\$42.00 Per Person

Garlic Whipped Potatoes, Cabernet Demi Glace

ROASTED WHOLE SIDE OF ATLANTIC SALMON

\$42.00 Per Person

Wild Arugula and Pickled Fennel Salad, Sun-Dried Tomato Butter

PLATED APPETIZERS

PLATED APPETIZERS

\$9.00 Per Person

Upon request for Bliss and Indulgence packages. Included in Radiance package

CHOICES

- Maryland Crab Cake with Old Bay Remoulade
- Pan Roasted Diver Scallops with Parmesan Risotto
- Short Rib Gnocchi with Mushroom and Ricotta
- Crab and Pepper Bisque with Sour Cream and Chives
- Leek and Potato Soup with Caviar and Crème Fraiche

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SALAD

INCLUDED IN ALL PACKAGES – PLEASE CHOOSE ONE

Baby Gem Caesar with Garlic Croutons and Parmesan Cheese

Artisan Greens Salad with Cucumbers and Heirloom Cherry Tomatoes

Iceberg Wedge with Applewood Smoked Bacon, B&O Ranch, Blue Cheese, Chives, Radishes

Greens and Grain Salad with Quinoa, Citrus, Dried Cranberries and Pumpkin Seeds

Roasted Beet Greek Salad with Olives, Cucumbers, Feta Cheese, Roasted Red Pepper Vinaigrette

Baby Kale and Spinach with Roasted Mushrooms, Shaved Root Vegetables, Sherry Vinaigrette

Butternut Squash Soup with Toasted Pumpkin Seeds and Olive Oil (Seasonal)

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PLATED ENTREES

Included in all packages, please choose two and a vegetarian option

ENTRÉE OPTIONS

New York Strip Steak, Fingerling Potato
Cabernet Braised Short Ribs, Creamy Polenta
Frenched Chicken Breast, Au Gratin Potatoes
Atlantic Salmon, Garlic Whipped Potato
Seared Alaskan Cod, Quinoa Pilaf
In Season Vegetable Risotto

All Entrees Served With In Season Vegetable Medley

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UPGRADED ENTRÉE OPTIONS

\$7.00 Additional

Pan Roasted Striped Bass (Seasonal), Forbidden Black Rice
Alaskan Halibut, Beluga Lentil
Prime Filet Mignon, Au Gratin Potatoes
Jameson Rack of Lamb, Garlic Whipped Potato

Duet 1 – Chicken and Salmon

Duet 2 - Prime Filet and Lobster Tail

Duet 3 – Mix And Match Any of the Entrée Options Above

CAKE AND DESSERTS

CAKES BY JASON CUSTOM WEDDING CAKE (INCLUDED)

PLATED DESSERTS IN ADDITION TO THE WEDDING CAKE

\$10.00 Per Person

Chocolate Mousse Cake with Vanilla Chantilly Crème

Citrus Pannacotta with macerated berries and mint

Madagascar Vanilla Bean Cheesecake with strawberry and basil compote

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PACKAGES

WEDDING STANDARD SELECT BRAND BAR

- Name Brand Mixed Drinks
- Domestic and Imported Beers
- Premium Wine Selections
- Assorted Juices, Spring Waters, Mineral Waters, Assorted Soft Drinks

STANDARD WEDDING BAR BRANDS

Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, El Jimador Blanco Tequila, Evan Williams Black Bourbon, Jim Beam Rye, Dewar's White Label Scotch

Budweiser, Miller Lite, Heineken, Amstel Lite, Stella Artois, Lagunitas Pale Ale, Corona And Loose Cannon

CK Mondavi Chardonnay
CK Mondavi Cabernet Sauvignon
Wycliff Sparkling Wine
Soft Drinks
Coke Cola Products

BAR ENHANCEMENTS

BUBBLE BAR

\$14.00 Per Person

Bellini, Pomegranate Mimosa, French 75 & St. Germaine Bubbly

MARTINI BAR

\$14.00 Per Person

Selection of Classic, Cosmopolitan, Strawberry

"SPIKE IT" STATIONS (2 HOURS)

\$26.00 Per Person

LEMONADE STAND

fresh lemonade, ice teas, aromatic syrups and flavors, fruits,
additional fruit purees and juices, bourbon, gin, and vodka

BLOODY MARY BAR

Tomato juice, clamato, hot sauces, horseradish, Worcestershire,
pepper, salt, pickled, vegetables, spices, Smirnoff vodka,
beefeater gin

PREMIUM SPIRITS ENHANCEMENT

Upgrade your bar to top shelf brands

TOP SHELF BAR

\$14.00 Additional

Gray Goose Vodka, Tanqueray Gin, Appleton Estate Reserve
Rum, Herradura Blanco Tequila, Maker's Mark Bourbon, Wild
Turkey Rye, Chivas Regal 12 Year Scotch, Tullamore D.E.W. Irish
Whiskey

Budweiser, Miller Lite, Heineken, Amstel Lite, Stella Artois,
Lagunitas Pale Ale, Corona and Loose Cannon

Drumheller Chardonnay
Drumheller Pinot Grigio
Drumheller Cabernet Sauvignon
Drumheller Pinot Noir

COMPLIMENT YOUR BAR

WELLNESS

\$14.00 Each

Superberry Fizz

Beekeeper Gin, Lemon, Canton Ginger Liqueur, Simple Syrup,
Blueberries

Organic Agave Margarita

El Jimador Reposado Tequila, Organic Agave Nectar, Fresh
Lime Juice

Red Dawn

Portland 88, Limoncello, Lemon Juice, Pomegranate Grenadine

KIMPTON CRAFTED

\$12.00 Each

On Taylor

Tanqueray 10 Gin, Lustau East India Sherry, Honey Syrup

Cable Car

Captain Morgan Spiced Rum, Curacao, Fresh Lemon Juice,
Simple Syrup

La Perla

Sauza Hornitos, Manzanilla Sherry, Mathilde Pear Liqueur

CLASSICS

\$14.00 Each

Kimpton House Dry Martini

Tanqueray Gin, Noilly Pratt Dry Vermouth

Manhattan

Bullet Bourbon, Martini & Rossi Sweet Vermouth, Angostura
Bitters, Brandied Cherries

Old Fashioned

Maker's Mark, Lemon Peel, Simple Syrup, Angostura Bitters

Mojito

Bacardi, Lime Juice, Simple Syrup, Mint Leaves, Soda

GET READY

HEALTHY START

\$30.00 Per Person

- Build your own Greek yogurt parfaits with assorted fresh berries and house-made granola
- Assorted breakfast breads, pastries, and assorted bagels
- Regular and seasonal-flavored cream cheese, sweet butter, and house-made preserves
- Steel cut oatmeal with brown sugar and bananas
- Fresh fruit juices
- La Colombe coffee, decaffeinated coffee, and organic teas

CAMDEN YARDS

\$18.00 Per Person

- Warm jumbo pretzels with ancho mustard, spiced nuts, and Old Bay popcorn
- Pitchers of lemonade

CATOCTIN TUNNEL

\$18.00 Per Person

- White bean hummus with pita and tortilla chips
- Fresh salsa and guacamole
- Fresh veggies
- Flavored iced tea

DINING CAR BUFFET

\$52.00 Per Person

- Soup of the day
- Mesculin greens salad
- Amish potato salad or Mediterranean pasta salad
- Roast beef, roast turkey, house-made ham, artisan cheeses
- Country fried chicken tenders and chickpea fritters
- Butter lettuce, tomatoes, pickled onions, grain mustard, aioli
- Assorted breads and wraps
- Cookies and brownies
- Iced tea
- Without fritters and tenders (\$47.00)

Menu pricing subject to change.

All food and beverage charges shall be subject to a 14% gratuity, 9% administrative fee, 6% state sales tax 9% alcohol tax.

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REHEARSAL DINNER

B&O American Brasserie Wedding Rehearsal Dinner Package

HOSTED IN THE PRIVATE DINING ROOM

\$67.00 Per Person

Starters

Select one

Baby Gem Caesar garlic croutons, parmesan, caesar dressing
Iceberg Wedge cherry tomato, gorgonzola, peppercorn ranch
MD Crab & Veggie Soup

Entrées

seasonal preparations for the entrées will be advised
chef's choice of seasonal starch and vegetable

Select three

Crab Cake

Chicken

Short Rib

Rockfish

Choice of Dessert

Select one

Chocolate Cake

Seasonal Cheesecake

Seasonal Tart

Ice Cream

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APPETIZERS SERVED FAMILY STYLE

\$6.00 Per Person

Select two

Heirloom tomato margarita pizza

Beer brined chicken wings

Cheese & Charcuterie

House made hummus with veggie sticks and crostini

AFTER WEDDING PARTY

Ask your wedding coordinator about your options for an after wedding party

KEEP THE PARTY GOING

in the Kimpton Hotel Monaco Baltimore or in the B&O
American Brasserie

food and beverage minimums will apply

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BRUNCH

CHARM CITY BRUNCH BUFFET

\$45.00 Per Person

Farm fresh scrambled eggs
 Brioche french toast with maple syrup and sweet butter
 Cold-smoked salmon with tomatoes, spinach, red onion, capers, and dill crème fraiche
 Applewood smoked bacon
 Roasted rosemary potatoes
 Assorted sliced seasonal fruit
 Assorted breakfast breads, pastries, and bagels
 Regular and seasonal flavored cream cheese, sweet butter, and house-made preserves
 Assorted fruit juices
 La Colombe coffee, decaffeinated coffee, and organic teas

GRAND CENTRAL STATION

\$33.00 Per Person

Farm fresh scrambled eggs
 Applewood smoked bacon and breakfast sausage (pork or turkey)
 Roasted rosemary potatoes
 Assorted seasonal fruit
 Assorted breakfast breads and pastries
 Sweet butter and house-made preserves
 Fresh fruit juices
 La Colombe coffee, decaffeinated coffee, and organic teas

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ADD THESE TO YOUR BRUNCH BUFFET

OMELET STATION

\$14.00 Per Platter

Eggs and egg whites made-to-order with your choice of ham, tomato, mushrooms, peppers, cheddar, and scallions

LOX AND BAGELS DISPLAY

\$16.00 Per Person

Smoked salmon, shaved red onion, cucumber, spinach, tomato, capers, assorted sliced bagels, and cream cheese

CEREMONY

CEREMONY FEES PER EVENT

- outdoors ceremony \$1000.00 (does not include outdoor chair rental)
- in our ballrooms \$500.00
- on our staircase \$250.00

All charges shall be subject to a 14% gratuity, 9% administrative fee, 6% state sales tax 9% alcohol tax.

ACCOMODATIONS

OLD WORLD ELEGANCE MEETS MODERN LUXURY

in our 202 guest rooms and suites. Tailored toward the curious traveler, our décor pays homage to our building's railroad past. Warm gold mingles with rich blue hues, and brilliant red lacquers pop against royal purples and greens. Get lost in a rich environment that reminds of home and hearth, slip into an animal print robe, connect with our free WiFi for IHG® Rewards Club members and let your worries roll away in our delightful downtown oasis. Each room proves a feast for the eyes and a sumptuous escape, complete with luxurious services and amenities. Communication accessible features are available upon request.

PHOTO POLICY

PHOTO POLICY

We look forward to hosting your event and look forward to seeing all the beautiful images from your photographer! Please contact your wedding coordinator to discuss any group photos you wish to take in the public space. We will discuss the areas you can reserve and the timing to avoid any conflicts.

FREQUENTLY ASKED

SERVICE CHARGE

All revenue charges shall be subject to an applicable service charge at the current rate of 23%, (an administrative fee of 9% and gratuity at 14%), which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

FOOD AND BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food and beverage served on our property must be supplied, served and prepared by us. No alcohol service shall be provided to guests who are not of legal drinking age. In the event the Hotel does grant written permission for food or beverage to be brought onto the premises, the Hotel does so with the express understanding that it makes no warranty, guarantee or representation whatsoever concerning such food and/or beverage. The Hotel does require a copy of the outside vendor's most current food handler or insurance agreement. The Group hereby agrees to indemnify and hold the Hotel harmless from any injury arising out of or in connection with any food and beverage brought to the event whether with or without the consent of the Hotel. Notwithstanding the foregoing, under no circumstances whatsoever shall Group be permitted to bring alcoholic beverages of any kind onto Hotel/Restaurant premises.

TAXES

All federal and local taxes are charges related to the services rendered by the Hotel for your event in addition to the prices agreed upon herein, and you agree to pay them in accordance with the payment terms set forth in this Agreement

GUARANTEED ATTENDANCE AND MENU SELECTIONS

Though this number will not affect the Minimum Anticipated Food and Beverage Revenue figure noted above, the final attendance for your event must be received in writing by the catering/conference services office NO LATER THAN 12:00PM, ten (10) working days before the date of the event. This will be the number for whom the Hotel will prepare food for the event. The Hotel cannot be responsible for service, accommodations or guaranteeing the same menu items for more than three percent (3%) over your guaranteed number of people. If a guarantee is not given to the Hotel by the specified time and date, the original estimated attendance would be considered the final guarantee. Your final menu selections must be made no later than twenty (20) days prior to your arrival

HOTEL POLICIES

Utilities: All electrical services and utilities, including phone and riggings, are contracted through the Hotel's Sales Department. Signage and Decor: Signs, banners or other decorations are not allowed in public areas. Any signage in private areas must be professionally made and approved by us and may not be affixed to the walls, floor or ceiling with push pins, nails, staples, carpet tape or other like materials. Candles with open flame, confetti, bird seed, rice and glitter may not be used at Hotel. We shall not be responsible for damage or loss of any items brought into the Hotel, or for any items left unattended. Music Licensing: We are not responsible for obtaining licenses that may be required by your use of music during any part of your stay at Hotel. You hereby promise to obtain all such required licenses and to indemnify, defend and hold harmless Hotel and Kimpton from any claims or liabilities in this regard.