

PANZANO RESTAURANT AND THE HOTEL
MONACO
EXCEPTIONAL WEDDINGS!

WEDDING PACKAGE STANDARDS (REQUIRES A 50 PERSON MINIMUM)

ONE COMPLIMENTARY DELUXE SLEEPING ROOM FOR THE BRIDE AND GROOM ON THEIR WEDDING NIGHT WITH A BOTTLE OF CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

4 HOUR FULL PREMIUM BAR PACKAGE TO INCLUDE PREMIUM BRAND COCKTAILS, CORDIALS, LIQUORS, WINE, BOTTLED BEERS, ASSORTED SOFT DRINKS, BOTTLED WATERS

LAMOUR FLOOR LENGTH LINENS, CHAIR COVERS, SASHES AND NAPKINS

CHAMPAGNE TOAST

VALET PARKING FOR THE BRIDE AND GROOM

WOODEN DANCE FLOOR

MENU TASTING FOR UP TO 4 GUESTS

DINNER FOR THE TWO OF YOU ON YOUR ONE YEAR ANNIVERSARY

CAKE CUTTING INCLUDED

TUSCAN PACKAGE:

DURING YOUR COCKTAIL HOUR, PASSED OR BUFFET APPETIZERS, PLEASE CHOOSE FOUR APPETIZERS FROM OUR LIST, ONE PIECE OF EACH SELECTION PREPARED FOR YOUR GUESTS

PLATED DINNER:

STARTER COURSE – PLEASE SELECT ONE

INSALATA CAESAR, OUR AWARD WINNING SALAD! HEARTS OF ROMAINE, HOUSE MADE CROUTONS, PARMESAN & CRISPY CAPERS

INSALATA MISTA , MIXED SEASONAL GREENS WITH SHERRY VINAIGRETTE & GORGONZOLA CHEESE

CAPRESE SALAD, SEASONAL TOMATOES, HOUSE MADE MOZZARELLA, 12 YEAR OLD BALSAMIC RISERVA, BASIL OIL & TOASTED PINE NUTS

ENTRÉE COURSE – PLEASE SELECT TWO

MANZA ALLA GRIGLIA, GRILLED SKIRT STEAK, BASIL PESTO, MASHERS, ARUGULA AND GORGONZOLA

PASTA ROTOLI WITH BASIL PESTO, OLIVES AND ROASTED RED PEPPERS, FONTINA

PESCE, SEASONAL FISH WITH MASHERS, LEMON NAGE, SHAVED FENNEL, MINI TOMATOES AND MICRO GREENS

LEMON PICATTA, GRILLED ORGANIC CHICKEN BREAST, LEMON CAPER SAUCE, MASHERS

FRESHLY BAKED BREADS WITH PANZANO SIGNATURE TAPENADE

PANZANO SIGNATURE COFFEE AND TEA SERVICE

WEDDING CAKE – PROVIDED BY CLIENT, CAKE CUTTING INCLUDED

BAR:

HOSTED BAR, PREMIUM BRANDS FOR 4 HOURS INCLUDING, COCKTAILS, CORDIALS, LIQUORS, WINE, BEER, ASSORTED SOFT DRINKS, BOTTLED WATERS

TUSCAN PACKAGE: \$105.00 ++ PER PERSON

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY AND 11.5% ADMINISTRATIVE FEE

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PLATED DINNER:

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INSALATA MISTA , MIXED SEASONAL GREENS WITH SHERRY VINAIGRETTE & GORGONZOLA CHEESE

CAPRESE SALAD, SEASONAL TOMATOES, HOUSE MADE MOZZARELLA, 12 YEAR OLD BALSAMIC RISERVA, BASIL OIL & TOASTED PINE NUTS

ENTRÉE COURSE – PLEASE SELECT TWO

GRILLED FILET OVER YUKON GOLD MASHED POTATOES AND TOPPED WITH ARUGULA AND CRUMBLED GORGONZOLA CHEESE OVER BASIL PESTO

CAPESANTE, GRILLED SEA SCALLOPS CITRUS, RISOTTO, ARTICHOKE, KALAMATA OLIVES, SUNDRIED TOMATO, ARUGULA, SAFFRON NAGE

DUAL ENTRÉE – GRILLED FILET AND FRESH MARKET FISH, WITH BASIL PESTO AND MASHERS

FRESHLY BAKED BREADS WITH PANZANO SIGNATURE TAPENADE

PANZANO SIGNATURE COFFEE AND TEA SERVICE

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PANZANO PACKAGE: \$125.00 ++ PER PERSON

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BUFFET DISPLAY OR PASSED ANTIPASTI SELECTIONS:

INDIVIDUAL COLD ITEM OPTIONS:

ALMOND STUFFED DATES WITH GORGONZOLA MOUSSE

MARINATED TOMATO BRUSCHETTA WITH HAYSTACK FARMS GOAT CHEESE

WILD MUSHROOM DUXELLE ON BRIOCHE WITH CAMBOZOLA

PROSCIUTTO WRAPPED BREADSTICKS WITH PARMESAN & WHITE TRUFFLE OIL

SEASONAL SOUP SHOOTERS TO INCLUDE: STRAWBERRY CHAMPAGNE, PEACH CHAMPAGNE, BLACKBERRY CHAMPAGNE

TWISTED CHEESE AND GARLIC STICKS

ROSEMARY SHORTBREAD WITH FETA AND SUNDRIED TOMATO PESTO

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BUFFET DISPLAY OR PASSED ANTIPASTI SELECTIONS:

INDIVIDUAL HOT ITEMS:

ROCK SHRIMP AND DUNGENESS CRAB CAKES WITH SPICY AIOLI

PANCETTA WRAPPED DATES STUFFED WITH GORGONZOLA AND BROILED

STUFFED MUSHROOM CAPS WITH A CHOICE OF SPICY ITALIAN SAUSAGE OR BREADCRUMBS AND PARMESAN

BAKED BRIE CHEESE WITH WALNUTS AND APPLES IN A PUFF PASTRY

FORMAGGI FRITTI, FRIED FRESH MOZZARELLA WITH HERB POMODORO SAUCE

SEASONAL WARM SOUP SHOOTERS TO INCLUDE, BUTTERNUT SQUASH, ROASTED TOMATO OR POTATO LEEK

MINI BAKED POTATO CRÈME FRAICHE, BACON BITS, CHIVES AND SMOKED MOZZARELLA

MINI BISTECCA SLIDERS WITH PESTO, GORGONZOLA AND ARUGULA

BAKED POTATO SHOOTER, POTATO SOUP, CRISPY BACON GARNISH WITH MELTED CHEDDAR

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WEDDING PACKAGE ENHANCEMENTS:

TO ENHANCE YOUR EXCEPTIONAL WEDDING TO MAKE IT YOUR VERY OWN PLEASE CONSIDER THE FOLLOWING OPTIONS -

INTERMEZZO, SERVED IN A MARTINI GLASS, PALETTE CLEANSING SORBETS, \$5.00 PER PERSON

CHOCOLATE FOUNTAIN WITH TANTALIZING TREATS TO DIP, OFFERED IN A VARIETY OF FLAVORS AND COLORS, PRICE VARIES

ESPRESSO/CAPPUCCINO BAR, EVERY TYPE OF ESPRESSO DRINK WITH SYRUPS AND CHAI TEA INCLUDED, \$300.00/2 HOURS OF SERVICE

ICE CARVINGS, \$450.00

WINE SERVICE WITH DINNER, OUR SOMMELIER HAS CHOSEN EXCEPTIONAL WINES TO ENHANCE YOUR DINNER CELEBRATION, PER BOTTLE PRICE DEPENDING ON BOTTLE CHOSEN

BACON WRAPPED SCALLOPS @ \$41.00 PER DOZEN

ITALIAN ANTIPASTI, PROSCIUTTO, ALMOND & GORGONZOLA STUFFED DATES, ROASTED GARLIC, KALAMATA & PICHOLENE OLIVES, SCAMORZA CHEESE, ROASTED RED PEPPER & BASIL PESTOS WITH CROSTINIS @ \$8.50 PER PERSON

PANZANO FLATBREAD STATION, CHEF'S ASSORTMENT OF HOUSE MADE FLATBREADS @ \$7.50 PER PERSON

ITALIAN & DOMESTIC CHEESE PLATTER WITH CROSTINI & CRACKERS @ \$10.50 PER PERSON

GAMBERI, GRILLED ROSEMARY GARLIC SHRIMP, SERVED CHILLED @ \$41.00 PER DOZEN

FRESH SEASONAL FRUIT & BERRIES @ \$7.50 PER PERSON

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PREFERRED VENDOR LIST:

PHOTOGRAPHER:
GASTON PHOTOGRAPHY – DAVID GASTON
WWW.GASTONPHOTOGRAPHY.COM
303.660.4645

MODERN IMAGE STUDIOS:
WWW.MODERNIMAGESTUDIOS.COM
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