



MONARCH™

CASINO RESORT SPA • BLACK HAWK

MONARCH

MONARCH
CASINO RESORT SPA

Banquet and Catering Menu

Continental Breakfast Buffets

All Breakfast Buffets Include Freshly Brewed Starbucks® Coffee and Assorted Hot Teas

- **Wake up Black Hawk **** \$28 per Guest
 - Chilled Orange and Cranberry Juice
 - Freshly Sliced Seasonal Fruit and Berries
 - Assortment of Fresh Muffins, Danish and Croissants
 - Whipped Butter and Preserves
- **Monarch Continental Plus** \$36 per Guest
 - Chilled Orange and Cranberry Juice
 - Freshly Sliced Seasonal Fruit and Berries
 - Assortment of Fresh Muffins, Danish and Croissants
 - Whipped Butter and Preserves
 - Yogurt with Fresh Strawberries
 - Granola Served with 2% Milk, Almond Milk
 - Warm Breakfast Biscuits with Country Gravy

Breakfast Buffets

All Breakfast Buffets Include Freshly Brewed Starbucks® Coffee and Assorted Hot Teas

- **Sunrise in Evergreen** \$36 per Guest
 - Freshly Sliced Seasonal Fruit Tray
 - Assortment of Fresh Muffins, Danishes and Croissants
 - Hickory Smoked Bacon
 - Pork Sausage Patties
 - Scrambled Eggs
 - Breakfast Potatoes
- **Gold Miners Choice** \$38 per Guest
 - Freshly Sliced Seasonal Fruit Tray
 - Assorted Individual Box Cereals with 2% Milk
 - Assortment of Fresh Muffins, Danishes and Croissants
 - Hickory Smoked Bacon
 - Pork Sausage Patties
 - Scrambled Eggs
 - Housemade Buttermilk Biscuits
 - Country Gravy
 - Breakfast Potatoes

All breakfast buffets are designed to last up to One Hour maximum. **The Wake Up Black Hawk Continental Breakfast does not have a guest minimum. The Monarch Continental Plus Breakfast Buffet does have a 25 guest minimum. \$5 Per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through the hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to refreshment breaks.

Menu is subject to service charges and sales tax.





Breakfast Buffet Enhancements

In Combination with Breakfast Service Pricing Based on One Selection Per Guest or Per Dozen As Listed Below

Yogurt Parfait with Fresh Berries & Granola	\$7.50 each
Assorted Individual Yogurts	\$5.50 each
House Baked Cinnamon Rolls	\$46 per Dozen
Bagels with Cream Cheese	\$45 per Dozen
Steel Cut Oatmeal with Brown Sugar, Cinnamon and Golden Raisins	\$6.50 per Guest
Belgian Waffles, Whipped Cream, Honey Butter, Maple Syrup, Berry Compote, Powdered Sugar	\$7 per Guest
Bagel Bar with Assorted Bagels Gravlax, Sliced Tomatoes, Hard Boiled Eggs, Red Onion, Plain Cream Cheese, Strawberry Cream Cheese, Chive Cream Cheese, Capers and Sliced Lemon	\$12 per Guest
Butter Croissant French Toast, Honey Butter, Fresh Berries, Maple Syrup	\$7 per Guest
Warm Breakfast Biscuits with Country Gravy	\$7 per Guest
Frittata, Eggs, Wild Mushrooms, Marinated Tomatoes, Roasted Potatoes	\$7 per Guest

Let's Make an Omelet Station

*In Combination with Breakfast Service. Pricing based per Guest.
Uniformed Chef required. \$150 per Chef. (Suggested one chef per 50 guests)*

\$20 per Guest

Farm Fresh Eggs and Egg Whites
Ham
Bacon
Wild Mushrooms
Sautéed Onions
Broccoli Florets
Spinach
Diced Tomatoes
Scallions
Roasted Red and Yellow Peppers
Jalapeños
Cheddar Cheese
Swiss Cheese
Fresh Mozzarella

Additional Items

\$5 per Guest, per item.

Spiced Rock Shrimp
Smoked Salmon
Lump Crab Meat
Avocado

Omelet Stations are designed to last up to One Hour maximum and have a 25 Guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through the hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to refreshment breaks.

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Plated Breakfast Selections

All plated breakfast options include freshly brewed Starbucks® coffee and assorted hot teas.

- **All American Breakfast**

Chilled Orange and Cranberry Juice
Fresh Breakfast Mini Croissants
Whipped Butter and Fruit Preserves
Scrambled Eggs
Hickory Smoked Bacon and Pork Sausage
Breakfast Potatoes

\$30 per Guest

- **Healthy Start**

Chilled Orange and Cranberry Juice
Lemon Mint Infused Water
Whole Grain Muffin
Fresh Lowfat Yogurt Parfait with Granola
Scrambled Egg Whites
Spinach
Fresh Fruit Cup

\$34 per Guest

- **Monarch Sunrise Breakfast**


Chilled Orange and Cranberry Juice
Fresh Breakfast Cinnamon Roll and Mini Croissant
Whipped Butter and Fruit Preserves
Scrambled Eggs with Sun-Dried Tomato,
Feta Cheese, and Chives
Hickory Smoked Bacon and Pork Sausage
Roasted Red Potatoes with Bell Peppers and Red Onion
Fresh Fruit Cup

\$39 per Guest

- **Front Range Breakfast**

Chilled Orange and Cranberry Juice
Chargrilled New York Steak
Scrambled Eggs
Roasted Red Potatoes with Bell Peppers and Red Onion
Warm Breakfast Biscuits
Fresh Fruit Cup

\$42 per Guest



Plated breakfasts are designed to last up to One Hour maximum. Monarch Casino Resort Spa does require that all food and beverage be purchased through the hotel, and provided through our Banquets and Catering department. Food and beverage items may not be transferred to refreshment breaks.

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Breakfast Sandwiches/Burritos by the Dozen

Minimum of 12 Sandwiches per Selection

\$168 per Dozen

Select One:

Twisted Roll

Fried Egg, Ham, Bacon, Cheddar Cheese, Herb Mayonnaise

Buttery Brioche

Scrambled Eggs, Hickory Smoked Bacon, Pork Sausage Patty, Cheddar Cheese

English Muffin

Fried Egg, Hickory Smoked Bacon, Pork Sausage Patty, American Cheese

Ciabatta

Scrambled Eggs, Pork Sausage, Hickory Smoked Bacon, Tomato, Gruyère Cheese

Breakfast Burrito

Scrambled Eggs, Chorizo, Breakfast Potatoes, Monterey Jack Cheese, Cilantro, Flour Tortilla, Fire-Roasted Salsa

Egg White Burrito

Baby Spinach, Roasted Red Peppers, Caramelized Shallots, Flour Tortilla, Romesco Sauce

Breakfast Sandwiches/Burritos are designed to last up to One Hour maximum. Monarch Casino Resort Spa does require that all food and beverage be purchased through the hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to refreshment breaks.

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Meeting Packages

- **Half-Day Beverage Service** \$32 per Guest

Maximum 4 Hours or portion thereof.
Freshly Brewed Starbucks® Coffee
Assorted Hot Teas
Sodas and Bottled Waters

- **All-Day Beverage Service** \$52 per Guest

Beverages are replenished for up to 8 Hours.
Freshly Brewed Starbucks® Coffee
Assorted Hot Teas
Sodas and Bottled Waters

- **All-Day Meeting Package** \$82 per Guest

Beverages are replenished for up to 8 Hours.
Freshly Brewed Starbucks® Coffee
Assorted Hot Teas
Sodas and Bottled Waters

Breakfast - 60 Minutes

Chilled Orange and Cranberry Juice
Freshly Sliced Seasonal Fruit and Berries
Assortment of Fresh Muffins, Danish and Croissants
Whipped Butter and Preserves

Mid-Morning Break - 30 Minutes

Nature Valley Granola Bars
Assorted Candy Bars

Afternoon Break - 30 Minutes

Boulder Chips
Chef's Choice Cookies and Brownies
Fresh Whole Fruit

Meeting Packages are designed to last for maximum periods as noted above. Monarch Casino Resort Spa does require that all food and beverage be purchased through the hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to refreshment breaks.

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Take a Break

Served either AM or PM.

• Power Up

\$26 per Guest

Fresh Whole Fruits
Red Bull
Assorted Monster Energy Drinks
Lemon Perfect Hydrating Waters
Lemon Perfect Dragon Fruit Waters
Bottled Waters
Granola and Protein Bars

• Monarch Matinee

\$26 per Guest

Freshly Popped Buttered Popcorn
with Optional Barbecue and White Cheddar Seasoning Salt
Assorted Theater Candy Selection
Bottled Waters

• Sweet Cookie Break

\$26 per Guest

Assortment of:
Chocolate Chip Cookies
Oatmeal Raisin Cookies
Sugar Cookies
White Chocolate Macadamia Cookies
Peanut Butter Cookies
Served with 2% Milk

• Salty & Savory Bites

\$26 per Guest

Soft Baked Bavarian Pretzel Sticks
Spicy Mustard
Cheese Sauce
Trail Mix
Bottled Waters

• Mid-Afternoon Pick-Me-Up

\$26 per Guest

Assorted Cookies and Brownies
Boulder Potato Chips
Trail Mix
Fresh Sliced Fruit
Bottled Waters

• Farmers Market Crudités

\$26 per Guest

Assorted Market Vegetables
Buttermilk Ranch Dip
Roasted Red Pepper Hummus
Spinach Artichoke Dip
Assorted Crackers and Flatbreads
Bottled Waters

Breaks are designed to last 30 minutes maximum and have a 25 guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through the hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to refreshment breaks.

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Break Add-Ons

Starbucks® Regular or Decaffeinated Coffee	\$92 per Gallon
Assorted Hot Teas	\$92 per Gallon
Hot Chocolate	\$4.50 per Packet
Iced Tea	\$47 per Gallon
Lemonade	\$47 per Gallon
Custom Infused Water	\$47 per Gallon
Chilled Fruit Juices	\$5 each
Monarch Bottled Water	\$5.50 each
S.Pellegrino Mineral Water	\$6.50 each
Lemon Perfect Hydrating Water	\$6 each
Lemon Perfect Dragonfruit Mango Hydrating Water	\$6 each
Red Bull Energy Drinks	\$7 each
Monster Energy Drinks	\$7 each

Breaks additions are designed to last 30 minutes maximum in combination with the Take a Break Menu. Monarch Casino Resort Spa does require that all food and beverage be purchased through the hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to meeting rooms.

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Build Your Working Lunch

Working lunch buffet includes freshly brewed Starbucks® coffee and assorted hot teas.

- **More Than Mile High Sandwich Buffet**

\$36 per Guest

- Garden Salad
- Grilled Mixed Vegetables
- White Bread, Wheat Bread, Hoagie Rolls
- Roasted Turkey Breast
- Ham
- Roast Beef
- Lettuce
- Sliced Tomato
- Dill Pickles
- Cheddar Cheese
- Provolone Cheese
- Pepper Jack Cheese
- Mayonnaise
- Yellow Mustard
- Coarse Mustard
- Potato Salad
- Macaroni Salad
- Coleslaw
- Potato Chips
- Assorted Cookies and Brownies

Build Your Working Lunch menu is designed to last up to One Hour maximum and have a 25 Guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through the hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to refreshment breaks.

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Plated Lunch Selections

Plated Luncheon Salads

Plated Entree Luncheon Salads include freshly brewed Starbucks coffee and assorted hot teas. Plated lunch orders must be placed minimum of 14 days in advance. All selections are served with Boulder Chips and Chef's Choice Dessert.

- **Monarch Caesar Salad** \$25 per Guest
 - Hearts of Romaine Lettuce
 - Shredded Parmesan Cheese
 - Focaccia Croutons
 - House-made Caesar Dressing
 - Add Chicken \$5
 - Add Salmon \$8

- **Chicken Santa Fe Salad** \$28 per Guest
 - Sliced Chicken Breast
 - Corn
 - Fresh Greens
 - Tomatoes
 - Black Beans
 - Cilantro
 - Crispy Tortilla Strips
 - Chipotle Ranch Dressing

- **Butternut Squash and Apple Chopped Salad** \$26 per Guest
 - Spinach
 - Goat Cheese
 - Sliced Strawberries and Pomegranate
 - Roasted Butternut Squash
 - Sliced Apple
 - Balsamic Vinaigrette
 - Extra Virgin Olive Oil

Plated Lunch service is designed to last up to One Hour maximum and have a 25 Guest minimum. Monarch Casino Resort Spa does require that all food and beverage be purchased through our Banquets and Catering department. Food and beverage items may not be transferred to meeting rooms.

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Plated Lunch Selections

Plated Entrée Luncheon Sandwiches

Plated Entree Luncheon Sandwiches include freshly brewed Starbucks® coffee and assorted hot teas. Plated lunch orders must be placed minimum of 14 days in advance. All selections are served with Boulder Chips and Chef's Choice Dessert.

- **Grilled then Chilled Veggie**

\$26 per Guest

Grilled Seasonal Vegetables
Hummus Spread
Spinach
Spinach Tortilla Wrap

- **Black Forest Ham**

\$28 per Guest

Swiss Cheese
Lettuce
Tomato
Stone Ground Mustard
Hoagie Roll

- **Chicken Caesar Wrap**

\$28 per Guest

Grilled Chicken Breast
Romaine Hearts
Parmigiano Reggiano
Caesar Dressing
Flour Tortilla Wrap

- **Cuban**

\$29 per Guest

Sliced Roasted Pork
Sliced Black Forest Ham
Swiss Cheese
Pickles
Yellow Mustard
Cuban Bread

- **The Hoagie**

\$25 per Guest

Turkey
Ham
Salami
Lettuce
Tomato
Red Onion
Monterey Jack Cheese
Pepperoncini
Hoagie Roll
Mayonnaise
Mustard
Oil and Red Wine Vinegar (on the side)

- **New York Steak**

\$40 per Guest

Chargrilled New York Steak
Caramelized Onions
Horseradish Aioli
Hoagie Roll

- **Turkey and Cheese**

\$29 per Guest

Sliced Smoked Turkey
Muenster Cheese
Lettuce
Tomato
Red Onion
Sun-Dried Tomato
Hoagie Roll

Plated Lunch service is designed to last up to One Hour maximum. Plated lunch orders must be placed a minimum of 14 days in advance. Monarch Casino Resort Spa does require that all food and beverage be purchased through our Banquets and Catering department. Food and beverage items may not be transferred to meeting rooms.

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Hot Plated Lunch Selections

Plated Entrée Luncheons

All Plated Lunch selections include freshly brewed Starbucks® coffee and assorted hot teas.

Plated lunch orders must be placed minimum of 14 days in advance.

All selections are served with Chef's Choice Dessert.

- **Achiote Chicken Supreme**

\$50 per Guest

House Salad
Bone-In Chicken Breast
Sweet Corn
Polenta Cake
Baby Vegetables
Achiote Sauce

- **Pan Roasted Atlantic Salmon**

\$52 per Guest

House Salad
Pan Roasted Atlantic Salmon
Saffron Basmati Rice
Roasted Vegetables
Lobster Beurre Blanc

- **Potato Gnocchi**

\$48 per Guest

House Salad
Potato Gnocchi
Sweet Peas
Wild Mushrooms
Sherry Cream Sauce

Plated Lunch service is designed to last up to One Hour maximum. Plated lunch orders must be placed a minimum of 14 days in advance. Monarch Casino Resort Spa does require that all food and beverage be purchased through our Banquets and Catering department. Food and beverage items may not be transferred to meeting rooms.

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Lunch on the Run

Each selection includes Boulder Chips, Whole Fruit and Bottled Water.

- **Artisan Salad**

Mixed Gardens Greens
Chopped Cucumber
Cherry Tomatoes
Red Onion
Carrot
Balsamic Dressing

\$26 per Guest

- **Chicken Wrap**

Crispy Chicken
Spring Mix
Muenster Cheese
Ranch Dressing
Tomato Herb Tortilla

\$29 per Guest

- **Ham and Cheese**

Sliced Black Forest Ham
Swiss Cheese
Lettuce
Tomato
Red Onion
Sun-Dried Tomato
Hoagie Roll

\$29 per Guest

- **Turkey and Cheese**

Sliced Smoked Turkey
Fontina Cheese
Lettuce
Tomato
Red Onion
Sun-Dried Tomato
Hoagie Roll

\$29 per Guest

- **Cuban**

Sliced Roasted Pork
Sliced Black Forest Ham
Swiss Cheese
Pickles
Yellow Mustard
Cuban Bread

\$29 per Guest

Lunch on the Run is designed as a to-go lunch and have a 25 Guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through the hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to meeting rooms.

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Lunch Buffet Selections

Lunch buffet includes freshly brewed Starbucks® coffee and assorted hot teas.

• Monday

\$54 per Guest on Mondays

\$57 per Guest on All Other Days

Farmers Berry Salad with Feta Cheese
Potato Salad
Coleslaw
Green Bean Salad
Barbecue Pork Ribs with House-made Barbecue Sauce
Herb and Garlic Grilled Chicken
Classic Mac and Cheese with Butter Crumb Toppings
Southern Style Collard Greens
Corn Bread and Honey Butter
Pickles
Diced Onions
Texas Pit Style Barbecue Sauce
Kansas City Style Barbecue Sauce
Carolina Sweet Style Barbecue Sauce
Buttermilk and Apple Pies
Snickerdoodle Cookies
Sweet Potato Pie Cookies

• Tuesday

\$54 per Guest on Tuesdays

\$57 per Guest on All Other Days

Southwestern Chop Salad
Chipotle Ranch Dressing
House-made Tortilla Chips
Flour and Corn Tortillas
Chicken Tamales
Cheese Enchiladas
Beef Fajitas with Roasted Peppers and Onions
Tex-Mex Chicken
Borracho Beans
South of the Border Rice
Tres Leches Cake
Churros
Sopapillas with Honey

• Wednesday

\$54 per Guest on Wednesdays

\$57 per Guest on All Other Days

Antipasto Display
Caesar Salad
Beef Ragu with Rigatoni in Rustic Tomato Sauce
Grilled Sea Bass with Olive Oil and Artichokes
Garlic Chicken Breast with Lemon Caper Sauce
Mushroom Ravioli with Porcini Cream Sauce
Seasonal Baby Sunburst Vegetables
Rosemary and Garlic Roasted Fingerling Potatoes
Tiramisu
Mini Cannoli
Vanilla Panna Cotta with Fresh Berries
Biscottini

• Thursday

\$54 per Guest on Thursdays

\$57 per Guest on All Other Days

Pickled Cucumber Salad with Sesame
Garden Salad with Miso Vinaigrette
Wakame Salad
Bulgogi Style Beef and Broccoli
Tempura Chicken
Steamed and Fried Rice with Vegetables
Tofu and Vegetable Lo Mein
Pork Steam Buns
Spring Rolls
Mandarin Rice Pudding
Chinese Almond Cookies
Fortune Cookies



• Friday

\$54 per Guest on Fridays

\$57 per Guest on All Other Days

Bratkartoffeln - Fries with Bacon
Wurstsalat - Bavarian Sausage Salad
Kartoffelpuffer - Potato Pancakes
Beer Braised Bratwurst
Sauerkraut
Chicken Schnitzel
Spaetzle
Soft Bavarian Pretzel Bread
Obatzda - Beer Cheese Dip
Full Grain Mustard
Apple Strudel
German Chocolate Pies

• Saturday

\$54 per Guest on Saturdays

\$57 per Guest on All Other Days

Gyro Bar:
Greek Salad
Poached White Fish with Tomato
Warm Pita Bread
Lemon Herb Chicken
Grilled Skirt Steak with Sherry
Romaine Lettuce
Diced Tomato
Shaved Red Onion
Crumbled Feta Cheese
Olives
Tzatziki Sauce
Cypress Almond Cookies
Mahalabia

• Sunday

\$54 per Guest on Sundays

\$57 per Guest on All Other Days

Fattoush Salad
Clove Scented Jasmine Rice
Butter Chicken
Beef Vindaloo
Aloo Gobi
Chickpea Saag
Naan Bread
Olive Tapenade
Hummus
Raita
Gulab Jamun
Mango Lassi

Lunch Buffet service is designed to last up to One Hour maximum and have a 25 Guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through our Banquets and Catering department. Food and beverage items may not be transferred to meeting rooms. Menu is subject to service charges and sales tax.



Reception Selections

• Chilled Hors d'Oeuvres

\$240 / 50 Pieces

Bleu Cheese Mousse with Candied Walnuts
Bruschetta with Fig, Prosciutto, Caramelized Onions and Balsamic Drizzle
Mini Crudit  with Hummus and Farmers Market Vegetables
Tomato Caprese Skewer with Fresh Mozzarella, Pear Tomatoes and Chiffonade of Basil
Deviled Eggs with Tobiko
Brie with Pear Compote

• Deluxe Chilled Hors d'Oeuvres

\$270 / 50 Pieces

Bay Scallop and Shrimp Ceviche Shooters with Mango, Lime, Tomato, Onion and Cilantro
Ahi Tuna Poke with Edamame in a Wonton Cup
Mini Bay Shrimp Cocktail with Peppered Vodka Cocktail Sauce
Smoked Duck with Raspberry Jam and Micro Greens on a Crostini
Chicken Liver Mousse with Rye Toast
Smoked Salmon Mousse Cup with Dill

• Warmed Hors d'Oeuvres

\$245 / 50 Pieces

Pulled Pork Bao Bun with Cucumber Wasabi Aioli and Asian Slaw
Fried Chicken Drumettes with Chili Lime and Bleu Cheese Dip
Assorted Petite Quiche
Egg Rolls with Sweet and Sour Sauce and Hot Mustard
Chicken Satay with Soy Dipping Sauce
Mushroom and Spinach Empanadas with Chimichurri

• Deluxe Warmed Hors d'Oeuvres

\$280 / 50 Pieces

Petite Crab Cake with Roasted Red Pepper Aioli
Pork Belly Lollipops with Maple Bourbon Glaze
Mini Beef Wellington with Bearnaise Sauce
Beef Satay with Soy Dipping Sauce
Bacon Wrapped Scallops with local Tender Belly® Bacon

Reception menu is designed to last One Hour maximum and have a 50 piece minimum, per selected item. Monarch Casino Resort Spa does require that all food and beverage be purchased through the Hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to dinner service rooms.

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Culinary Displays

- **Assorted International and Domestic Cheeses** \$18 per Guest
 - Fresh Fruit
 - Assorted Whole Nuts
 - Dried Fruits
 - Fruit Jams
 - Assorted Crackers
 - Lavosh and House Baked Bread
- **Antipasti** \$18 per Guest
 - Prosciutto Wrapped Melon
 - Tomato, Garlic, Basil and Goat Cheese Spread
 - Olive Tapenade, Sun-Dried Tomato and Olive Oil
 - Baby Mozzarella and Cherry Tomatoes
 - Artichoke and Salami
 - Grilled Eggplant, Roasted Red Peppers
 - Cherry Peppers, Banana Peppers
 - Grilled Asparagus, Italian Zucchini
 - Assorted Fresh Breads and Crackers
- **Raw Crudités** \$13 per Guest
 - Assorted Cut Vegetables
 - Roasted Pepper Hummus
 - Ranch and Bleu Cheese Dips
 - Basil Dipping Sauce
- **Fruit Display** \$13 per Guest
 - Fresh Seasonal Sliced Fruit
- **European Charcuterie and Cheeses** \$20 per Guest
 - Assorted Old World Cured Meats
 - International Cheese Selections
 - Fresh Fruit
 - Assorted Whole Nuts
 - Dried Fruits
 - Fruit Jams
 - Assorted Crackers, Lavosh and House Baked Bread

Culinary Displays are designed to last up to One Hour maximum and have a 25 Guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through our Hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to meeting rooms. Menu is subject to service charges and sales tax.



Build Your Own Taco Station

- **Build Your Own Taco Station**

\$24 per Guest

Beef Ranchero
Achiote Chicken
Tomatoes
Sweet Onions
Cilantro
Lettuce
Queso Fresco
Cheddar Cheese
Sour Cream
Jalapeños
Salsa Roja (Hot)
Salsa Verde (Mild)
Corn and Flour Tortillas



Build Your Own Taco menu is designed to last One Hour maximum and have a 25 Guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through the Hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to dinner service rooms.

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Dinner Buffet Selection

Dinner buffet includes freshly brewed Starbucks® coffee and assorted hot teas.

• La Trattoria

\$59 per Guest

Antipasto Display
Red Wine Braised Beef Ragù with Rigatoni in Rustic Tomato Sauce
Grilled Sea Bass with Olive Oil and Artichokes
Garlic Pan Seared Chicken Breast with Lemon Capers Sauce
Mushroom Ravioli with Porcini Cream Sauce
Seasonal Vegetables
Rosemary Roasted Potato Medley
Mini Tiramisu, Cannolis and Biscottini
Vanilla Panna Cotta with Fresh Berries

• South of the Border

\$59 per Guest

Southwestern Chop Salad
Chipotle Ranch Dressing
House-made Tortilla Chips
Flour and Corn Tortillas
Chicken Tamales
Cheese Enchiladas
Beef Fajitas with Roasted Peppers and Onions
Tex-Mex Chicken
Borracho Beans
South of the Border Rice
Churros
Sopapillas with Honey

• Oktoberfest

\$60 per Guest

Bratkartoffeln - Fries with Bacon
Wurstsalat - Bavarian Sausage Salad
Käsepfannkuchen - German Potato Pancakes
Beer Braised Bratwurst
Sauerkraut
Chicken Schnitzel
Spaetzle
Soft Bavarian Pretzel Bread
Obatzda - German Beer Cheese Dip
Full Grain German Mustard
Apple Strudel
German Chocolate Pie



Dinner Buffet Selection *(Continued)*

Dinner buffet includes freshly brewed Starbucks® coffee and assorted hot teas.

• Far East Pleasures

\$59 per Guest

Pickled Cucumber Salad with Toasted Sesame
Garden Salad with Miso Vinaigrette
Wakame Salad
Bulgogi Style Beef and Broccoli
Tempura Chicken
Steamed and Fried Rice with Vegetables
Tofu and Vegetable Lo Mein
Pork Steam Buns and Spring Rolls
Mandarin Rice Pudding
Chinese Almond Cookies and Fortune Cookies

• Mardi Gras

\$59 per Guest

Cajun Corn Salad
Cheesy Polenta Cakes with Charred Tomatoes
Lemon Grilled Asparagus
Steamed White Rice
Louisiana Dirty Rice
Andouille Sausage and Chicken Jambalaya
Blackened Catfish
Corn Fritters
New Orleans Beignets
Sopapillas with Honey
Cajun Brownie Cake

• Western Round Up

\$58 per Guest

Farmers Market Salad
Ranch and Balsamic Vinaigrette Dressing
Coleslaw
Macaroni Salad and Potato Salad
Slow Cooked Barbecue Pork Ribs
Country Fried Chicken
Corn on the Cob
Ranchers Baked Beans
Mashed Potatoes with Country Gravy
Cornbread with Chipotle Honey Butter
Apple and Cherry Pies
Cookies and Brownies

Dinner Buffet menus are designed to last One Hour maximum and have a 25 Guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through the Hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to dinner service rooms.

Menu is subject to service charges and sales tax.





Action Stations

*In Combination with Dinner Service. Pricing based per event.
Uniformed Chef required. \$150 per Chef. (Suggested one chef per 50 guests)*

- **Potato Bar** \$24 per Guest
 - Creamy Whipped Potatoes
 - Whipped Blue Garlic Potatoes
 - Whipped Sweet Potatoes
 - Shredded Slow Roasted Chicken
 - IPA Beer Cheese Sauce
 - Garlic
 - Chopped Bacon
 - Sauteed Mushrooms
 - Caramelized Onions
 - Cheddar Cheese
 - Sour Cream
 - Chives
 - Brown Onion Gravy

- **Roast Prime Rib of Beef** *(Serves approximately 25 Guests)* \$650
 - Sea Salt and Black Pepper Crust
 - Creamy Horseradish
 - Au Jus
 - Freshly Baked Rolls
 - Whipped Butter

- **Glazed Bone-In Ham** *(Serves approximately 25 Guests)* \$420
 - Traditional Brown Sugar and Mustard Glaze
 - Freshly Baked Rolls
 - Whipped Butter

- **Oven Roasted Turkey Breast** *(Serves approximately 30 Guests)* \$420
 - Cranberry Relish
 - Natural Gravy
 - Freshly Baked Rolls
 - Whipped Butter

Action Stations are designed to last One Hour maximum and have a 25 Guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through the Hotel and provided through our Banquets and Catering department. Food and beverage items may not be transferred to dinner service rooms. Menu is subject to service charges and sales tax.



Plated Dinner Selections

All Plated Dinner selections include freshly brewed Starbucks® coffee and assorted hot teas. Plated dinner orders must be placed minimum of 30 days in advance.

All Entrées include three courses per event booking: Choice of 1 Soup or Salad, Choice of 1 Meat or Vegetarian Entree, Choice of 1 Dessert.

• Entrée Selections

- | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Pan Seared Filet Mignon
Creamy Au Gratin Potatoes, Oven Roasted Herb Tomatoes,
Asparagus Spears, Wild Mushrooms, Cabernet Demi-Glace | \$62 per Guest |
| Achiote Chicken Supreme
Bone-In Chicken Breast, Sweet Corn, Polenta Cake,
Baby Vegetables, Achiote Sauce | \$53 per Guest |
| Pan Roasted Atlantic Salmon
Saffron Basmati Rice, Roasted Vegetables,
Lobster Beurre Blanc | \$54 per Guest |
| Chargrilled Ribeye Steak
Mascarpone Whipped Potatoes, Cipollini Onions,
Root Vegetables, Oven Roasted Herb Tomatoes,
Merlot Jus | \$62 per Guest |
| Blackened Striped Bass
Vegetable Farro, Haricot Verts, Cherry Tomatoes,
Creamy Champagne Sauce | \$58 per Guest |
| Shrimp Scampi
Roasted Red Peppers, Fettuccine, Cherry Tomatoes,
Broccolini, Butter Sauce | \$56 per Guest |
| Potato Gnocchi
Sweet Peas, Wild Mushrooms, Sherry Cream Sauce | \$46 per Guest |

Plated Dinner service is designed to have a 25 Guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through the Hotel and provided through our Banquets and Catering department.

Menu is subject to service charges and sales tax.

Plated Dinner Selections *(Continued)*

All Plated Dinner selections include freshly brewed Starbucks® coffee and assorted hot teas.
Plated dinner orders must be placed minimum of 30 days in advance.

All Entrées include three courses per event booking: Choice of 1 Soup or Salad, Choice of 1 Meat or Vegetarian Entree, Choice of 1 Dessert.

• Soup Selections

New England Clam Chowder
Tomato Basil
Chicken Tortilla

• Salad Selections

Artisan Greens Salad
Shredded Carrots, Sliced Cucumbers, Cherry Tomatoes, Red Onions,
Choice of Dressing: Champagne Vinaigrette, Ranch, Balsamic Vinaigrette

Caesar Salad
Romaine Lettuce, House-made Croutons,
Parmigiano Reggiano, Creamy Caesar Salad Dressing

Baby Wedge Salad
Iceberg Lettuce, Crumbled Bleu Cheese, Pickled Red Onions,
Crispy Bacon, Cherry Tomatoes, Bleu Cheese Dressing

• Dessert Selections

Raspberry Crème with Orange Cookies
Meyer Lemon Tart with Mixed Berry Sauce
Mixed Berry Tart
Chocolate Cake

Plated Dinner service is designed to have a 25 Guest minimum. \$5 per Guest under minimum will be charged. Monarch Casino Resort Spa does require that all food and beverage be purchased through the Hotel and provided through our Banquets and Catering department.

Menu is subject to service charges and sales tax.

• Entrée Duet Selections

Pan Roasted Atlantic Salmon \$69 per Guest
Lobster Velouté
with Maine Lobster Ravioli
Baby Zucchini, Baby Carrots, Baby Sunburst Squash

Chargrilled Filet Mignon \$64 per Guest
Cabernet Demi-Glace
with Maryland Blue Crab Cake
Meyer Lemon Aioli, Baby Sunburst Squash,
Tri-Colored Fingerling Potatoes

Chargrilled Lamb Chop \$76 per Guest
Three Peppercorn Sauce
with Chargrilled Filet Mignon
Truffle Butter, Au Gratin Potatoes, Lemon Grilled
Asparagus Spears

Chargrilled Filet Mignon \$72 per Guest
Truffle Butter
with Wagyu Beef Ravioli
Porcini Cream Sauce, Brown Butter Sage Potato Gnocchi

Seared Chicken Breast \$68 per Guest
Citrus Beurre Blanc
with Pan Roasted Atlantic Salmon
Lobster Velouté, Bow Tie Pasta, Sautéed Tomato Squash



Bar Service

Beer and Wine Package

Groups under 25 Guests will be Self-Serve. Groups over 25 Guests will require Bartender service. Wines may be upgraded from the wine list for an additional charge. Consult your catering specialist for details. \$175 bartender fee will apply for each bartender for the first 2 hours. Additional fees may apply for extending. Pours are at 1.25 ounces. We suggest one bar and bartender per 75-85 Guests. Bartender fees are the responsibility of the sponsoring group.

- **One Hour** \$24 per Guest
- **Two Hours** \$34 per Guest
- **Three Hours** \$44 per Guest
 - Coors Light
 - Bud Light
 - Heineken
 - Corona
 - Conundrum Red Wine
 - Hess Select Red Wine
 - Conundrum White Wine
 - Hess Select White Wine

Premium Brands

\$175 bartender fee will apply for each bartender for the first 2 hours. Additional fees may apply for extending. Pours are at 1.25 ounces. We suggest one bar and bartender per 75-85 Guests. Bartender fees are the responsibility of the sponsoring group.

- **One Hour** \$36 per Guest
- **Two Hours** \$46 per Guest
- **Three Hours** \$56 per Guest
 - Absolut Vodka
 - Stoli Vodka
 - Bacardi Superior Rum
 - Goslings Dark Rum
 - Seagram's Whiskey
 - Tanqueray Gin
 - Bombay Sapphire Gin
 - Herradura Silver Tequila
 - Johnnie Walker Red Label Whiskey
 - Christian Bros. Brandy
 - Cointreau
 - Domestic Beers
 - Premium Red and White Wines
 - Sodas
 - Waters



Ultra Brands

\$175 bartender fee will apply for each bartender for the first 2 hours. Additional fees may apply for extending. Pours are at 1.25 ounces. We suggest one bar and bartender per 75-85 Guests. Bartender fees are the responsibility of the sponsoring group.

- **One Hour** \$46 per Guest
- **Two Hours** \$56 per Guest
- **Three Hours** \$66 per Guest
 - Grey Goose Vodka
 - Ketel One Vodka
 - Tito's Vodka
 - Malibu Rum
 - Captain Morgan Rum
 - Peg Leg Rum
 - Jameson Whiskey
 - Jack Daniel's Whiskey
 - Crown Royal Whiskey
 - Hendrick's Gin
 - Tanqueray 10 Gin
 - Elevation 5003 Timber Ridge Gin
 - Don Julio Silver Tequila
 - Suerte Reposado Tequila
 - Johnnie Walker Black Label Whiskey
 - Cointreau
 - Grand Marnier
 - Domestic Beers
 - Imported Beers
 - Ultra Red and White Wines
 - Sodas
 - Waters

Consumption and Cash Bars

	Hosted	Not Hosted
Premium Brands	\$14	\$16
Ultra Brand Liquors	\$18	\$20
Cordials	\$14	\$16
Premium Wines	\$14	\$16
Ultra Wines	\$18	\$20
Domestic Beer	\$10	\$13
Import and Craft Beer	\$11	\$13
Sodas and Bottled Waters	\$5.50	\$7
Red Bull	\$7	\$8

\$175 bartender fee will apply for each bartender for the first 2 hours. Additional fees may apply for extending. Pours are at 1.25 ounces. We suggest one bar and bartender per 75-85 Guests. Consumption and cash bars are subject to \$600 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for the additional amount. Bartender fees are the responsibility of the sponsoring host.

Menu is subject to service charges and sales tax.

Wine Selections

• Premium Sparkling Wine

La Marca, Prosecco

Per Bottle

\$35

Wycliff

\$30

• White Wine

Edna Valley, Pinto Grigio, Central Coast

Per Bottle

\$40

Hess Select Series, Chardonnay, Monterey County

\$40

Hess Select Series, Sauvignon Blanc, North Coast

\$40

• Red Wine

Hess Select Series, Merlot, Central Coast

Per Bottle

\$40

Hess Select Series, Pinot Noir, Central Coast

\$45

Hess Select Series, Cabernet Sauvignon, Central Coast

\$50

Beringer, White Zinfandel, California

\$25

• Wine Selections - Ultra White Wine

Hess Select Series, Pinot Gris, California

Per Bottle

\$40

J Vineyards, Chardonnay, Russian River Valley

\$55

Hess, Sauvignon Blanc, Napa Valley, California

\$65

Hess, Chardonnay, Napa Valley, California

\$65

• Wine Selections - Ultra Red Wine

Estancia Vineyards, Cabernet Sauvignon, Paso Robles

Per Bottle

\$50

Cecchi, Sangiovese, Chianti Classico

\$50

Fess Parker, Syrah, Santa Barbara County

\$55

Franciscan Estate, Cabernet Sauvignon, Napa Valley

\$60

Cline Cellars Ancient Vines, Zinfandel, Contra Costa County

\$40

\$175 bartender fee will apply for each bartender for the first 2 hours. Additional fees may apply for extending. Pours are at 1.25 ounces. We suggest one bar and bartender per 75-85 Guests. Consumption and cash bars are subject to \$600 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for the additional amount. Bartender fees are the responsibility of the sponsoring host. Menu is subject to service charges and sales tax.



Audio Visual Services

• Audio Equipment

Standing Podiums	\$50 per Day
Wireless Lapel Microphone	\$120 per Day
Wireless Handheld Microphone	\$120 per Day
Audio Patch (Client to Overhead)	\$100 per Day

• Crystal Boardroom Meeting Package

(1) Speaker Phone	\$600 per Day
(2) 86" HD Televisions	
Audio Patch (Client to Overhead)	
HDMI Cable/VGA Cable	
Room Rental	
Upgraded High Speed Internet Access	

• Visual Equipment

Uplight (Multiple Colors Available)	\$25 First/\$10 Additional
Mirror Ball and Spot Lights	\$50 per Day
Gobo Lights	\$100 First/\$20 Additional
Custom Gobos	\$50 per Slide

• Staging and Dance Floor

Staging (6 ft. x 8 ft. Sections)	\$75 per Section per Day
Dance Floor (Up to 24 ft. x 24 ft.)	\$150 per Day

• Telephone

Speaker Phone	\$50 per Day
Long Distance Line	\$175 per Day

• Projectors and Screens

Laser Projector Package	\$300 per Room per Day
HDMI Cable/VGA Cable/Adapters	\$25 per Cable/Adapter

• Miscellaneous

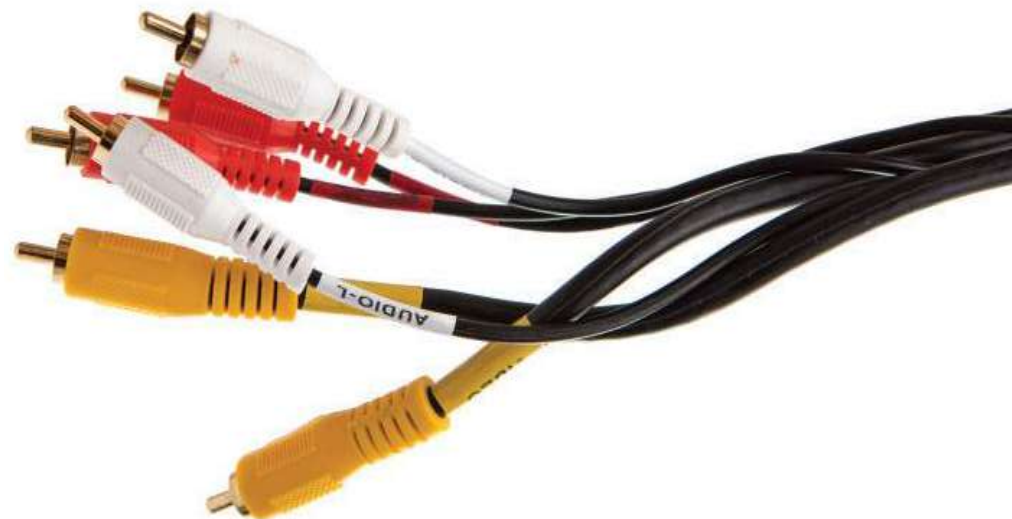
Easel	\$15 per Day
Paper Flip Chart and Stand	\$50 per Day
Electronic Flip White Board	\$50 per Day
Wireless Laptop Universal Remote	\$30 per Day
Laptop (PC or Mac with Office Suite)	\$300 per Day
Extension Cord/Power Strip	\$25 First/\$10 Additional
Laser Pointer	\$15 per Day
Meeting Owl	\$175 per Day
Exhibit Tables (6 ft. x 30 in.)	\$25 per Table per Day
<i>(Includes Table Linen and Two Chairs)</i>	

• Internet

Upgraded High Speed Internet	\$250 per Day
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• In-Room AV Technician

Dedicated AV Tech (up to 8 hours)	\$275 per Day
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Audio/Visual Services are subject to service charges and sales tax.

General Information

Food and Beverage

Food and Beverage prices are established six months prior to the event. The Monarch Casino Resort Spa Banquets and Catering Department will send the current menus with applicable pricing for your event(s) six months prior to your meeting. A minimum of \$600.00 in revenue per bar will be charged to groups. Menu selections are required 30 days in advance of event unless otherwise agreed in writing by the client and Monarch. Should your function(s) fall inside of the guidelines described above, the Hotel will provide the necessary information to ensure a successful event.

Monarch Casino Resort Spa Hotel Department will be the sole provider of all food and beverages served within the property. Nevertheless, in the event that food and/or beverage are brought to the meeting space from any outside source, a per-item corkage/service charge will be assessed to the master account.

Room Set Up

Changes to the room set up, after the room has been set per the Banquet Event Order, will result in labor charges of a minimum \$150.00 per reset. All items brought into the meeting space are to be removed promptly by the contracted event conclusion. Additional tear-down or set up times must be contracted in advance through the Banquets and Catering Department representative for any applicable room rental charges.

Signage, Banners and Display Tables

Monarch Casino Resort Spa reserves the right to approve content and appearance of all group-provided signage. Any use of Monarch Casino Resort Spa logos, trademarks, trade name, or other intellectual property is strictly prohibited without Monarch Casino Resort Spa's express written consent. Group-provided signage must be of professional quality, appropriate content, and may only be posted within the meeting space via easels. Easels may be rented through the Banquets and Catering Department. At the Group's request, Group-provided banners will be hung by Monarch Casino Resort Spa, and incur a labor charge of \$25 per 3 ft. x 8 ft. banner. Larger banners may incur additional labor and equipment fees, if applicable. Display and registration tables may be rented with advance notice at the cost of \$25 per table. Note: Groups shall use only easels and/or display tables. No tape, tacks, nails, glue, etc. may be used to post signs or hang items in or around the meeting room or area. Groups will be charged for any and all damages arising from unauthorized displays.

Service Charges and Taxes

All services, including food and beverage and audio/visual, are subject to a service charge of 24% and sales tax of 8.9%, both subject to change without notice. If applicable, Groups must provide a copy of its Colorado Sales Tax Exemption letter to the Banquets and Catering Department 30 days prior to start of the event.

Audio Visual Services

Rental charges are per room, per day, unless otherwise noted. Upon request, Monarch Casino Resort Spa will provide one complimentary podium per day. Service orders for power drops are non-refundable within seven business days prior to event. Equipment rentals must be canceled with your Banquets and Catering Representative no less than two (2) business days prior to the event. Damaged or misplaced equipment will be charged at market replacement cost. Your Banquets and Catering Representative should be notified seven (7) days in advance of the make and model of computer equipment being utilized in the meeting space.

Contact Information

Sales Department	720.772.3873
Banquets and Catering	123.456.7890
Hotel Information	123.456.7890

sales@monarchblackhawk.com



monarchblackhawk.com