



THE
MONARCH
SAN ANTONIO®

Wedding Menu Packages

DISTINCT
by Instinct



Culinary

WEDDING PACKAGES



Classic Package

WEDDING PLATED DINNER WITH HORS D'OEUVRES

145 PER GUEST

INCLUDED FOR YOUR CELEBRATION

Choice of floor-length linens and napkins in Champagne or Navy Shantung fabric, charger plates, dance floor, staging, and a private menu tasting for two.

BUTLER PASSED HORS D'OEUVRES

Choice of three (3) butler passed hors d'oeuvres for your reception. Please select from our standard priced hot and cold offerings

PLATED DINNER

Please select from our dinner offerings located in the banquets & catering menu.

FIRST COURSE

Select one (1) starter of soup or salad.
Supplemental charge of +10 per guest for an additional savory appetizer course

ENTRÉE

Select up to two (2) entrees from our dinner offerings located in the banquets & catering menu.
Pre-selections are required at minimum 14-days prior to contracted event.

DESSERT

Select up to two (2) desserts from our plated dinner offerings located in the banquets & catering menu.
Pre-selections are required at minimum 14-days prior to contracted event.

CAKE CUTTING FEE 10 PER GUEST



Distinct Wedding Package

CULINARY EXPERIENCE

205 PER GUEST

INCLUDED FOR YOUR CELEBRATION

Choice of floor-length linens and napkins in Champagne or Navy Shantung fabric, charger plates, dance floor, staging, and a private menu tasting for two.

BUTLER PASSED HORS D'OEUVRES

Choice of three (3) butler passed hors d'oeuvres for your reception. Please select from our standard priced hot and cold offerings

PLATED DINNER

Please select from our dinner offerings located in the banquets & catering menu.

FIRST COURSE

Select one (1) starter of soup or salad.
Supplemental charge of +10 per guest for an additional savory appetizer course

ENTRÉE

Select up to two (2) entrees from our dinner offerings located in the banquets & catering menu.
Pre-selections are required at minimum 14-days prior to contracted event.

WEDDING CAKE

Please see the options on the following page.



Wedding Cake

Custom wedding cakes prepared by our Executive Pastry Chef.
Cake tasting, consultation, cake cutting fee included
Cakes serve up to 150 guests

2-TIER WEDDING CAKE

Show cake and separate sheet cake.
950++ per cake, based on consultation & design

4-TIER WEDDING CAKE

Show cake and separate sheet cake.
1450++ per cake, based on consultation & design

4-HOUR PREMIUM BAR PACKAGE

Premium spirits | red | white | & sparkling wines | imported
& domestic beers | soda | juice | water





Monarch Signature

WEDDING PACKAGE



Signature Wedding Package

CUSTOM CULINARY EXPERIENCE

285 PER GUEST

INCLUDED FOR YOUR CELEBRATION

Choice of floor-length linens and napkins in Champagne or Navy Shantung fabric, charger plates, dance floor, staging, and a private menu tasting for two.

BUTLER PASSED HORS D'OEUVRES

Choice of five (5) butler passed hors d'oeuvres for your reception
Please select from our standard priced hot and cold offerings, included-one (1) +3 selection

PLATED DINNER

Please select from our dinner offerings located in the banquets & catering menu.

FIRST COURSE

Select one (1) starter of soup or salad.

SECOND COURSE

Select one (1) hot or cold appetizer

THIRD COURSE

Select up to two (2) entrees from our dinner offerings located in the banquets & catering menu.
Pre-selections are required at minimum 14-days prior to contracted event.

FOURTH COURSE

Please see the options on the following page.



Fourth Course

2-TIER WEDDING CAKE

Custom wedding cakes prepared by our Executive Pastry Chef.
Cake tasting, consultation, cake cutting fee all inclusive.
Edible display cake & separate sheet cake. Keep your cake on display all night.
950++ per cake

4-TIER WEDDING CAKE

Custom wedding cakes prepared by our Executive Pastry Chef.
Cake tasting, consultation, cake cutting fee all inclusive.
Edible display cake & separate sheet cake. Keep your cake on display all night.
1450++ per cake

4-HOUR RESERVE BAR PACKAGE

Reserve spirits | red | white | & sparkling wines | imported & domestic beers | soda | juice | water

A romantic couple in white bathrobes are sitting on a modern sofa on a balcony. The man is pouring coffee from a silver kettle into a white mug, while the woman holds a mug and smiles at him. In front of them is a round wooden table laden with a curated breakfast spread: French toast topped with blueberries and raspberries, a bowl of fresh fruit, a basket of croissants, a glass of orange juice, a bowl of salmon and avocado toast, and a glass of yogurt with fruit. The background shows a panoramic view of a city skyline with tall buildings under a clear sky. The scene is warmly lit, suggesting a late afternoon or early morning setting.

Wedding Weekend

CULINARY ITINERARY

Let us take care of your wedding cravings with a curated culinary experience



Breakfast in Bed

75 PER COUPLE

In-room dining serviced to your room.
Service charges and gratuities not included.

La Colombe coffee and artisan tea selections included

Bakery Basket **VG**

Streusel Granola Parfait **GF**

Salmon Avocado Toast

Monarch Breakfast

Fresh Fruits & Berries **V, GF**

V Vegan | VG Vegetarian | GF Gluten-Free

DAY AFTER BRUNCH

Book our Signature Brunch Package at a discounted rate, 15% off the per-person price for in-house wedding parties.

Chef attendant fee and brunch buffet guidelines still apply.



Pre-Wedding Snacks

165 PER COUPLE

Delivered to your preferred area, at your desired time.
Only available for the wedding couple

BRIDE

Grand Aioli Crudités Platter **VG, GF**
saffron aioli | tzatziki | assorted vegetables

TEA SANDWICHES

Cucumber | crème fraîche **VG**

Gravlax | chive cream cheese

Avocado Toast | herb gournay cheese **VG**

Assorted Fruit Skewers (x4) **V, GF**

V Vegan | VG Vegetarian | GF Gluten-Free

GROOM

CHARCUTERIE & CHEESE
imported | domestic | artisanal selections
preserves | mustard | crackers

MEAT & BREAD

Chorizo Arancini | lemon aioli

Sliders | American cheese | house pickle

Beef Tallow Fries | rosemary sea salt

Assorted Fruit Skewers (x4) **V, GF**



Beverages

HOSTED PACKAGES

Hosted Hourly Package Bars Include - Selection of Domestic | Craft and Imported Beers | Soft Drinks Still and Sparking Water | Assorted Juices | Mixers.
Tablesides wine service can be added to Hourly Package Bars for an additional consumption charge.



BEVERAGES HOSTED PACKAGES

Classic Selection

1 HOUR \$39 | 2 HOURS \$47
3 HOURS \$55 | 4 HOURS \$63 | 5 HOURS \$71

SPIRITS

Townes Vodka
Broker's Gin
Lunazul Tequila
Bacardi Silver
Four Roses
Dewar's

WINES

St. Francis 2022 Cabernet Sauvignon
Bezel 2024 San Luis Obispo
Coast Chardonnay
Emmolo 2024 Sauvignon Blanc
Poema Brut Cava
San Polo Rubio Toscana Red Blend

DOMESTIC AND
CRAFT BEERS
(Select three)

Miller Lite
Michelob Ultra
Hopadillo IPA
Shiner Bock

IMPORTED BEERS
(Select two)

Modelo Especial
Stella Artois
La Athletic Non-alcoholic

BEVERAGES HOSTED PACKAGES

Premium Selection

1 HOUR \$46 | 2 HOURS \$54
3 HOURS \$62 | 4 HOURS \$70 | 5 HOURS \$78

SPIRITS

Tito’s Handmade Vodka,
Beefeater Gin,
Flor de Caña 4yr Rum,
Arette Tequila,
Four Roses Bourbon,
Dewar’s Scotch Whisky

WINES

La Crema 2023 Cabernet Sauvignon
Sonoma-Cutrer 2024 Russian River
Ranches Chardonnay
Mason 2024 Sauvignon Blanc
Nicolas Feuillatte Brut Champagne
Red Schooner Voyage

DOMESTIC AND
CRAFT BEERS
(Select three)

Miller Lite
Michelob Ultra
Hopadillo IPA
Shiner Bock

IMPORTED BEERS
(Select two)

Modelo Especial
Stella Artois
La Athletic Non-alcoholic

BEVERAGES HOSTED PACKAGES

Reserve Selection

1 HOUR \$54 | 2 HOURS \$62
3 HOURS \$70 | 4 HOURS \$78 | 5 HOURS \$86

SPIRITS

Belvedere Vodka,
Hendricks Gin,
Diplomatico Rivera Rum,
Don Julio Blanco Tequila,
Basil Hayden Bourbon,
Glenmorangie 10yr Scotch
Bacardi Ocho Rum
Teeling Whiskey
Aberfeldy 12 Scotch

WINES

Goldeneye 2022 Anderson Valley
Pinot Noir
Caymus 2023 California
Cabernet Sauvignon
Duckhorn Vineyards 2023 Chardonnay
Freemark Abbey 2024 Sauvignon Blanc
Perrier-Jouet Grand Brut

DOMESTIC AND
CRAFT BEERS
(Select three)

Miller Lite
Michelob Ultra
Hopadillo IPA
Shiner Bock

IMPORTED BEERS
(Select two)

Modelo Especial
Stella Artois
La Athletic Non-alcoholic



BEVERAGES HOSTED PACKAGES

Beer and Wine Package

1 HOUR **\$29** PER PERSON

2 HOURS **\$38** PER PERSON

3 HOURS **\$47** PER PERSON

4 HOURS **\$56** PER PERSON

5 HOURS **\$63** PER PERSON

Imported Beers

Domestic and Craft Beers

Classic package wines



Consumption Bar

BEVERAGES



Wines

BY THE BOTTLE

WHITES

- Southern Right | Sauvignon Blanc | Johannes | ZA | \$55
- Noble Vines | Chardonnay | Central Coast | CA | \$55
- Planeta La Segreta | Grillo | Sicily | IT | \$55
- Banfi | Pinot Grigio | Montalcino | IT | \$55
- Becker Vineyards | Viognier | High Plains | Texas | \$60
- Nautilus | Sauvignon Blanc | Marlborough | \$60
- Sonoma Cutrer | Chardonnay | Sonoma County | CA | \$75
- Cloudy Bay | Sauvignon Blanc | Santa Barbara | CA | \$125
- Jordan | Chardonnay | Russian River Valley | CA | \$135
- Albert Bichot | Chardonnay | Burgundy | FR | \$145
- Chateau De Sancerre | Sauvignon Blanc | Loire | FR | \$155
- Alain Chavy Puligny-Montrachet | Chardonnay | Burgundy | FR | \$355

REDS

- Catena Vista Flores | Malbec | Mendoza | AR | \$55
- Famille Perrin | Cotes du Rhone Reserve | Cotes Du Rhone | FR | \$60
- J. de Villebois | Pinot Noir | Loire Valley | FR | \$60
- Paul Mas Estate | Pinot Noir | Languedoc | FR | \$65
- 75 Wines | Cabernet Sauvignon | Napa Valley | CA | \$70
- Oberon | Cabernet Sauvignon | Napa Valley | CA | \$105
- Au Bon Climat | Pinot Noir | Central Coast | CA | \$135
- Cain Cuvee | Cabernet Blend | Napa Valley | CA | \$140
- Erath Willakia Vineyard | Pinot Noir | Willamette Valley | OR | \$165
- Faust | Cabernet Sauvignon | Napa Valley | CA | \$185
- Silver Oak | Cabernet Sauvignon | Alexander Valley | CA \$300



ROSÉ

Rosé Gold | Rosé | Provence | FR | \$65

Whispering Angel | Provence | FR | \$80

SPARKLING

Benvolio | Prosecco | Veneto | IT | \$55

Francis Coppola | Rose | Trentino-Alto Adige | IT | \$60

Cote Mas | Cremant De Limoux Brut | Languedoc | FR | \$65

Roederer Estate Brut | Anderson Valley | CA | \$85

Perrier Jouet Gran Brut | Champagne | FR | \$ 125

Moet & Chandon Imperial Brut | Champagne | FR | \$250

Moet & Chandon Imperial Brut Rose | Champagne | FR | \$275

Ruinart Blanc de Blancs | Champagne | FR | \$400

Ruinart Brut Rosé | Champagne | FR | \$450

Dom Perignon | Champagne | FR | \$ 975

Louis Roederer Cristal Brut | Champagne | FR | \$1100



Host Bar

Bronze Cocktail | \$18 each

Silver Cocktail | \$20 each

Gold Cocktail | \$23 each

House Red Wine | \$16 each

House White Wine | \$16 each

House Sparkling Wine | \$16 each

Imported and Craft Beer | \$10 each

Domestic Beer | \$9 each

Texas Micro-Brews | \$10 each

Soft Drinks | \$6 each

Still and Sparkling Water | \$8 each



BEGIN THE CONVERSATION

Thank You.

SALES@THEMONARCHSA.COM

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