



PRIVATE DINING



Check your inhibitions at the door and step into a thrilling realm of alluring entertainment and classic French cuisine.



Monarque, Atlas Restaurant Group's French bistro and cabaret located in Baltimore's Harbor East neighborhood, is inspired by the French era of prosperity when culture boomed and extravagance flourished.

Executive Chef Devin Parks's menu is highlighted by an impressive selection of dry-aged steaks, fresh seafood, and modern takes on French classics. The menu is perfectly complemented by a beverage program with over 500 French wine labels and an extensive collection of cognac and armagnac. The cocktail menu perfectly reflects the flavor and energy of the roaring '20s when Paris was the world's ultimate cocktail city.



Striking a balance between transporting guests to another time and place while being rooted in the present, Monarque hosts live jazz as well as classic and modern cabaret every Friday and Saturday.





PRIVATE DINING ROOM

This intimate space located adjacent to the main dining room offers a mysterious and intimate setting, with deep moss-hued walls, mohair curtains, brass fixtures, and an extensive wine display. This room can comfortably seat up to 30 guests.

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax, gratuity & admin fee)

\$1,700++ (TUESDAY–THURSDAY)

\$3,000++ (FRIDAY–SATURDAY)

(Inquire within for Sunday & Monday)



REAR LOUNGE

This lively space is located in the rear lounge of our main dining room. It offers a view of the stage, featuring our weekend's live entertainment to transport you to the roaring 20's! The rear lounge can accommodate up to 18 guests at one long table.

(this is a non-private space)

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax, gratuity & admin fee)

\$1,000++ (TUESDAY-THURSDAY)

\$2,000++ (FRIDAY-SATURDAY)



STAGE RIGHT

This lively space is located beside the stage in our main dining room. It offers an exclusive view of our live entertainment Thursday through Saturday. Perfect for a night of festivities.

Stage Right can accommodate up to 16 guests.

(this is a non-private space)

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax, gratuity & admin fee)

\$1,500++ (THURSDAY)

\$2,500++ (FRIDAY-SATURDAY)



MONARQUE BAR

Excellent for small parties & work events, our elegantly-appointed bar is the perfect setting for an elevated happy hour event. Open at 5:00 daily, the Monarque Bar can open early for an additional fee.

(this is a non-private space)

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax, gratuity & admin fee)

\$1,500++ (5-8 PM, TUESDAY-THURSDAY)



DINNER PACKAGES

MOULIN ROUGE

95⁺⁺ PP

Salad

ATLAS GARDEN GREENS

shaved raw vegetables, fines herbes, honey lemon dressing

Entrées

CHOICE OF

8OZ AMERICAN WAGYU BAVETTE

traditionally aged • usda black angus prime

COBIA

seasonal preparation

SEA BASS IS OFFERED FOR +10

HALF TRUFFLE ROASTED CHICKEN

sherry white wine jus, roasted farm vegetables

Sides

SERVED FAMILY STYLE

PURÉE DE POMMES DE TERRE

SEASONAL VEGETABLES

POTATO DAUPHINOIS GRATIN +5

MACARONI & CHEESE +5

Dessert

SERVED FAMILY STYLE

CHOCOLATE MARQUISE

*chocolate mousse, candied hazelnuts, gianduja
crèmeux, fleur de sel, bittersweet chocolate tuille,
caramelia chocolate pearls*

SEASONAL CRÈME BRÛLÉE

seasonal preparation

*Menu & dietary substitutions are available upon request
and may incur an additional charge*

HEMINGWAY

130⁺⁺ PP

Appetizers

SERVED FAMILY STYLE

SMOKED SALMON

crème fraîche, crispy potato, chervil, capers

PARISIAN GNOCCHI

beef short rib, mushrooms, spinach, herb nage

ATLAS GARDEN GREENS

shaved raw vegetables, fines herbes, honey-lemon dressing

Entrées

CHOICE OF

COBIA

seasonal preparation

SEA BASS IS OFFERED FOR +10

8OZ FILET MIGNON

traditionally aged, USDA black angus prime with bordelaise

SHORT RIB BOEUF "BOURGUIGNON"

seasonal preparation and red wine sauce

Sides

SERVED FAMILY STYLE

SEASONAL VEGETABLES

PURÉE DE POMMES DE TERRE

POTATO DAUPHINOIS GRATIN +5

MACARONI & CHEESE +5

Dessert

SERVED FAMILY STYLE

CHOCOLATE MARQUISE

*chocolate mousse, candied hazelnuts, gianduja
crèmeux, fleur de sel, bittersweet chocolate tuille,
caramelia chocolate pearls*

SEASONAL CRÈME BRÛLÉE

seasonal preparation

*Menu & dietary substitutions are available upon request
and may incur an additional charge*

CAFÉ DE PARIS

160⁺⁺ PP

Appetizers

SERVED FAMILY STYLE

SHRIMP COCKTAIL

cocktail sauce

PARISIAN GNOCCHI

beef short rib, mushrooms, spinach, herb nage

TUNA CARPACCIO 'NÎÇOISE'

seasonal preparation

FROMMAGE DU JOUR

baguette & mostardo

Salad

ATLAS GARDEN GREENS

Entrées

CHOICE OF

CHILEAN SEABASS

seasonal preparation

CHICKEN PAILLARD

seasonal preparation

WAGYU FLAT IRON

10oz Wagyu Flat Iron with bearnaise

Sides

SERVED FAMILY STYLE

PURÉE DE POMMES DE TERRE

SEASONAL VEGETABLES

ASPARAGUS

POTATO DAUPHINOIS GRATIN +5

MACARONI & CHEESE +5

Dessert

SERVED FAMILY STYLE

CHOCOLATE MARQUISE

*chocolate mousse, candied hazelnuts, gianduja
crèmeux, fleur de sel, bittersweet chocolate tuille,
caramelia chocolate pearls*

SEASONAL CRÈME BRÛLÉE

seasonal preparation

*Menu & dietary substitutions are available upon request
and may incur an additional charge*

RECEPTION STYLE EVENTS



LE MARTA

CHOICE OF 3: 55⁺⁺PP

CHOICE OF 5: 65⁺⁺PP

CHOICE OF 7: 75⁺⁺PP

Passed Appetizers

(PASSED FOR TWO HOURS)

TUNA TARTARE

BLUE CRAB CAKES

BEEF FILET STEAK TARTARE

BURRATA BRUSCHETTA

POTATO CROQUETTES

TRUFFLED GRILLED CHEESE

BLACKENED SIRLOIN

SMOKED SALMON CANAPÉS

CHICKEN LIVER MOUSSE

ARANCINI

PÂTÉ

WILD MUSHROOM & EGGPLANT CROQUETTES

*Menu & dietary substitutions are available upon request
and may incur an additional charge*

LE LOUVRE

(FOOD SERVED FOR TWO HOURS)

Stationary Appetizers

CHARCUTERIE & CHEESE BOARD
chef's choice

SM \$80.00 (APROX. 20 - 30 GUESTS)
LG \$160.00 (APROX. 50 - 75 GUESTS)

CRUDITÉ SM \$45.00 | LG \$75.00
atlas farms vegetables, house made dressing

SHRIMP COCKTAIL MKT

OYSTER DISPLAY MKT
(OFFERED PER PERSON OR BY THE DOZEN)

Carving Station

PRIME RIB 60.00 PP

BEEF TENDERLOIN 56.00 PP

LAMB RACK 45.00 PP

WAGYU BEEF COULOTTE 38.00 PP

TURKEY BREAST 29.00 PP

Salad

ATLAS SALAD 10.00 PP

Sides

CHOICE OF ONE \$15.00
CHOICE OF TWO \$20.00
CHOICE OF THREE \$25.00

POTATO DAUPHINOIS GRATIN

ASPARAGUS

ROASTED MUSHROOMS

PURÉE DE POMMES DE TERRE

MACARONI & CHEESE

BRUSSELS SPROUTS

Dessert

MINIS 13.00 PP

Buffet Entrées

PER PERSON

COBIA	28.00	CHILEAN SEABASS	42.00
JAIL ISLAND SALMON	28.00	SHORT RIB "BOURGUIGNON"	45.00
TRUFFLE CHICKEN	38.00	CRAB CAKES	MKT

VEGETARIAN, VEGAN & GLUTEN FREE OPTIONS AVAILABLE

Menu & dietary substitutions are available upon request and may incur an additional charge

Beverage Service

At Monarque, we offer an extensive wine list that has been crafted by our sommeliers, boasting a selection of over 500 French labels. Please inquire about viewing our wine list and selecting something special for your party.

Please allow 7 business days for any selection and note some wines have limited availability.

All private dining packages include soft drinks, hot tea & coffee service. Beer, wine & cocktails are billed by consumption.

Restaurant Policies

All events hosted on property incur a 20% service/gratuity charge, a 2% Administrative Fee, 6% Maryland Sales Tax for Food and gratuity/service/admin charges, and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event. Cancellations due to inclement weather, requires 48 hours notice.
- Monarque is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

NICOLE MANNING

Private Dining Manager

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