



MARRIOTT  
MONTEREY



# EVENTS MENU

*meetings imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

**Monterey Marriott**  
350 Calle Principal, Monterey, CA. 831.649.4234

# BREAKFAST

## CONTINENTAL BREAKFAST

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### BASIC | \$27

- orange juice
- freshly baked bagels, muffins, and mini danish
- assorted seasonal jams, local honey, and whipped butter
- Starbucks coffee and assortment of Tazo teas

### EXECUTIVE | \$32

- orange juice
- freshly baked bagels, muffins, and mini danish
- assorted seasonal jams, local honey, and whipped butter
- sliced seasonal fruit and bananas
- Starbucks coffee and assortment of Tazo teas

### ENHANCEMENTS | \$4

- country ham and egg biscuit
- breakfast burrito with choice of bacon or chicken apple sausage, cheddar cheese, and salsa roja
- hot oatmeal bar
- smoked salmon, tomatoes, capers, and hard cooked eggs with cream cheese and red onions

### MADE TO ORDER | \$9

*only with full priced continental breakfast or breakfast buffet*

- eggs benedict station
- omelet station
- Belgian waffle station
- whole wheat and buttermilk pancakes

**\$150 attendant fee for made to order items**

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# BREAKFAST

## PLATED BREAKFAST

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### ALL AMERICAN | \$30

orange juice  
fresh fruit martinis  
freshly baked assorted pastries  
breakfast potatoes and crisp bacon or sausage links  
scrambled eggs  
Starbucks coffee and assortment of Tazo teas

### SPANISH OMELET | \$32

orange juice  
fresh fruit martinis  
freshly baked assorted pastries  
breakfast potatoes and crisp bacon or sausage links  
three eggs, bell peppers, onions, tomatoes, chorizo, goat cheese, and salsa  
Starbucks coffee and assortment of Tazo teas

### BRIOCHE FRENCH TOAST | \$32

orange juice  
fresh fruit martinis  
freshly baked assorted pastries  
breakfast potatoes and crisp bacon or sausage links  
homemade brioche French toast  
Starbucks coffee and assortment of Tazo teas

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# BREAKFAST

## PLATED BREAKFAST CONTINUED

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### **SALINAS VEGETABLE FRITTATA | \$32**

orange juice

fresh fruit martinis

freshly baked assorted pastries

open-faced egg white omelet with caramelized

leeks, kale, mushrooms, and a blend of mozzarella and white cheddar

herb roasted Yukon potatoes and grilled Roma tomato

chicken apple sausage

Starbucks coffee and assortment of Tazo teas

### **HEALTHY SUBSTITUTES**

egg whites

turkey sausage or bacon

chicken apple sausage

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# BREAKFAST

## BUFFET

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### OPTION 1 | \$35

orange juice  
cereals  
granola yogurt parfait- organic granola with local  
honey and Greek yogurt  
fresh seasonal fruits and berries  
freshly baked muffins, pastries, croissants  
bagels with condiments  
scrambled eggs  
breakfast potatoes  
crisp bacon and sausage links  
Starbucks coffee and assortment of Tazo teas

### HEALTHY SUBSTITUTES :

egg whites  
turkey sausage or bacon  
chicken apple sausage

### OPTION 2 | \$36

orange juice  
cereals  
apple cinnamon oatmeal  
fresh seasonal fruits and berries  
freshly baked muffins, pastries, croissants  
bagels with condiments  
scrambled eggs  
omelet station  
breakfast potatoes  
crisp bacon and sausage links  
Starbucks coffee and assortment of Tazo teas  
\$150 attendant fee for omelet chef

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# COFFEE BREAK

## COFFEE BREAK PACKAGES

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### BIG SUR | \$15

whole seasonal fruit  
warm raisin scones and cinnamon twists  
assorted Pepsi soft drinks and waters  
Starbucks coffee and assortment of Tazo teas

### BUILD YOUR OWN TRAIL MIX | \$20

granola, chex mix, coconut, diced dried fruit, M&Ms,  
peanuts, almonds, chocolate chips, wasabi peas, and  
pretzels  
banana nut muffins  
assorted yogurts  
assorted Pepsi soft drinks and waters  
Starbucks coffee and assortment of Tazo teas

### CHOCOLAT CHOCOLAT | \$ 18

whole seasonal fruit  
chocolate tarts  
chocolate walnut brownies and peanut butter brownies  
assorted Pepsi soft drinks and waters  
Starbucks coffee and assortment of Tazo teas

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# COFFEE BREAKS

## COFFEE BREAK PACKAGES CONTINUED

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### **IQ | \$20**

blueberry smoothies  
mini bircher mueslix with oats, yogurt, grated apples, raisins, and berries  
gluten free blueberry oatmeal bars  
assortment of sparkling and still water  
Starbucks coffee and assortment of Tazo teas

### **FARMERS MARKET | \$19**

marinated zucchini, squash, red pepper, asparagus, Portobello mushrooms, carrots, celery, jicama, cherry tomatoes, cucumbers, and pickled vegetables  
homemade hummus and green goddess dressing  
pistachio-honey bars  
assorted Pepsi soft drinks  
Starbucks coffee and assortment of Tazo teas

### **ALVARADO STREET | \$ 18**

homemade kettle popcorn with chocolate, white chocolate, and candied almonds  
house potato chips with green goddess dip  
peanut butter and celery shots  
assorted Pepsi soft drinks  
Starbucks coffee and assortment of Tazo teas

### **ARROYO SECO | \$20**

seasonal whole fruit, local artisan cheeses, artisan breads and crackers,  
garden fresh vegetables with seasonal dip  
assorted Pepsi soft drinks  
Starbucks coffee and assortment of Tazo teas

### **STARBUCKS COFFEE AND TAZO TEA SERVICE PER THE GALLON | \$75**

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# LUNCH

## PLATED LUNCH

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### ALL ENTREES INCLUDE:

choice of one starter and dessert  
freshly baked bread  
iced tea  
Starbucks coffee and assortment of Tazo teas

### STARTERS

#### SOUP /SALAD

#### CHOOSE ONE OF THE FOLLOWING:

Tuscan tomato basil  
ginger butternut squash  
potato-leek soup  
Sebastopol mushroom soup  
harissa lentil-kale soup  
Chef's famous award-winning clam chowder

#### CAESAR SALAD

romaine, kale, grape tomatoes, brioche crouton,  
shaved parmesan, lemony Caesar dressing

#### FERRANTE SALAD

quartered butter lettuce with feta,  
roasted tomatoes, sundried tomato crostini,  
oba vinaigrette

#### BABY ICEBERG SALAD

baby iceberg lettuce, bacon, roasted tomatoes  
and house-made Point Reyes bleu cheese  
dressing

#### ARUGULA SALAD

arugula, radicchio, honey roasted beets, spicy  
pecans, goat cheese, shredded jicama, and  
raspberry vinaigrette

### ENTRÉE SALADS

#### MARINA KOREAN CHICKEN SALAD | \$32

romaine lettuce, sliced Korean BBQ chicken, rice  
noodles, carrots, crispy wontons, mandarin  
segments, and toasted almonds with sesame  
vinaigrette

#### COBB SALAD | \$32

romaine lettuce, chipotle grilled chicken, roasted  
corn, pear tomatoes, avocado, hard-boiled eggs,  
Point Reyes bleu cheese, crispy tortillas strips and  
poblano honey ranch dressing

#### SALINAS VALLEY WELLNESS SALAD | \$32

spinach, baby Tuscan kale, baby heirloom tomatoes,  
grilled artichokes, shaved fennel, radishes, almonds,  
pomegranate seeds, and citrus vinaigrette

**substitute sliced NY strip for \$3 or salmon for \$2**

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# LUNCH

## PLATED LUNCH CONTINUED

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### HOT ENTREES

#### ANCHO GLAZED CHICKEN | \$35

bone-in chicken with ancho demi-glace, roasted corn, haricot verts, fingerling potato hash, and pico de gallo

#### CITRUS-BRINED CHICKEN | \$35

bone-in chicken with lemon-thyme jus, marbled potatoes, braised fennel, and pancetta brussel sprouts

#### GILROY GARLIC CHICKEN | \$35

roasted garlic-lemon chicken breast with natural jus and chevre cheese, smashed redskin with parmesan, and grilled asparagus

#### PAN-SEARED SALMON | \$36

citrus beurre-blanc, lemon-sweet pea risotto, beet medley, and blistered tomato relish

#### NORTHWEST GRILLED CORIANDER-CRUSTED COD | \$36

Mediterranean ratatouille, tri-color citrus orzo, spinach and fennel with feta, and a pink-peppercorn beurre rouge

#### GRILLED SKIRT STEAK | \$38

chimichurri sauce, tri-color French fingerling potatoes, and artichoke mushroom succotash

#### SEASONAL SEAFOOD SPECIAL | MP

### VEGETARIAN ENTREES

#### MUSHROOM RAVIOLI WITH GILROY GARLIC CREAM SAUCE

roasted mushrooms, artichoke ratatouille, tomato-basil stew

#### ROASTED SEASONAL SQUASH

stuffed with red quinoa, corn, mushrooms, fava beans, kale, and carrots with a shallot confit and lentil puree

#### ROASTED CAULIFLOWER STEAK

fennel and Kalamata olive ragout with toasted parsley risotto, and golden raisins

#### BUTTERNUT SQUASH RISOTTO

king oyster mushrooms, ricotta, basil, and fresh parmesan

### LUNCH DESSERTS | CHOOSE ONE

strawberry tart

apple strudel

triple mousse cake

key lime tart

gluten free Mona Lisa

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# LUNCH

## BUFFET

### DELI BUFFET | \$43

#### MONTEREY BAY CLAM CHOWDER

with smoked bacon and chives

#### SALINAS MIXED GREENS MARKET SALAD

cherry tomatoes, dried cranberries and candied walnuts, citrus vinaigrette and buttermilk ranch dressings

#### GEMELLI PASTA SALAD

baby spinach, red peppers, green peppers, and tomatoes with green goddess dressing

#### ALBACORE TUNA SALAD

celery, red onions, relish and chopped egg

#### LEMON CHICKEN & HOUSE BRINED TURKEY BREAST

marinated thick sliced market vegetables, cheddar cheese, pepper jack cheese, and Havarti cheese

pretzel rolls, sliced white, wheat, rye, and sourdough

lettuce, tomatoes, dill pickles, mayonnaise, traditional yellow and stone-ground house-made horseradish mustard sauce

homemade sea salt potato chips

cheesecake bites, double chocolate ganache tarts, and fruit tartlets

iced tea, Starbucks coffee and assortment of Tazo teas

### VIA PARAISO MEDITERRANEAN | \$44

green lentil soup

hummus and grilled pita

#### MIXED GREEN SALAD

queso fresco, watermelon radish, puffed quinoa, chipotle-lime vinaigrette

#### GREEK SALAD

feta, Kalamata olives, red onions, tomatoes, and Greek dressing

#### CUCUMBER & CHICKPEA SALAD

roasted red peppers and lemon vinaigrette

#### LEMON-TYME MARINATED CHICKEN

sun dried tomato & olive relish

#### BEEF GYRO SKEWERS

onion, red peppers, roma tomatoes

#### ROASTED CAULIFLOWER

turmeric, golden raisins and almond slivers

basmati saffron rice

pistachio-walnut baklava

raspberry lemon curd tart

iced tea, Starbucks coffee and assortment of Tazo teas

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# LUNCH

## BUFFET LUNCH CONTINUED

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### PACIFIC GROVE | \$47

Korean-style cucumber-edamame salad

### SOBA NOODLE SALAD

sweet chili soy vinaigrette

### MIXED GREEN SALAD

water chestnuts, sprouts, shitake mushrooms,  
red pepper and wontons

### CALIFORNIA SUSHI ROLLS

wasabi, soy and fresh ginger

### GREEN CURRY SALMON

lemongrass, cucumber, pickled red onion relish

### KOREAN BARBEQUE CHICKEN

bean sprouts and cilantro

vegetarian egg rolls

### VEGETARIAN STIR FRY

baby bok choy, celery, red onion, red pepper,  
baby corn, and sesame-tamarind rice wine sauce

steamed white rice

fortune cookies, pineapple upside down cake,  
Sunshine's sweet bean curd

iced tea, Starbucks coffee and assortment of  
Tazo teas

### STRADA OF ITALY | \$45

rosemary focaccia bread

### CAESAR SALAD

romaine, kale, grape tomatoes, brioche crouton,  
shaved parmesan, lemony Caesar dressing

### HERB ROASTED TOMATO SALAD

fresh mozzarella, balsamic caramelized onions,  
arugula and smoked sea salt

### MUSHROOM RAVIOLI

Gilroy garlic cream sauce, sautéed spinach

### CHICKEN SALTIMBOCCA

seared free range chicken breast with garlic and  
herb marinade and a crispy julienne of prosciutto  
and lemon-sage sauce

### BAKED RIGATONI

roasted tomato sauce, smoked mozzarella, spicy  
chicken sausage, peppers, onions, zucchini, and  
shaved parmesan-reggiano

cherry-liquor ricotta-mascarpone cannoli, Italian  
love cake

iced tea, Starbucks coffee and assortment of  
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# LUNCH

## BUFFET CONTINUED

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### **SALINAS | \$46**

tortilla soup with corn tortilla strips

black bean & roasted corn salad

### **CHIPOTLE CAESAR SALAD**

romaine, jicama, roasted peppers, tortilla strips, cotija cheese, chipotle Caesar dressing

### **CHICKEN FAJITA**

with bell peppers and sautéed onions

### **MARINATED CARNE ASADA**

with tomatillo sauce

### **ASADA CILANTRO**

vegetable fajita mix

### **BORRACHO PINTO BEANS**

served with cheddar cheese, sour cream, guacamole, pico de gallo, salsa asada, and assorted bottled hot sauces

Mexicali green chiles rice

corn & flour tortillas

warm cinnamon-sugar churros

dulce de leche brownie cake

iced tea, Starbucks coffee and assortment of Tazo teas

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# LUNCH

## BOXED LUNCHES

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### CHOOSE UP TO THREE OF THE FOLLOWING:

\$32 PER PERSON

#### MESQUITE SMOKED TURKEY

pico de gallo, sliced avocado, Bibb lettuce, and apple wood smoked bacon on a buttermilk bun

#### GRILLED CHICKEN

fresh mozzarella, sliced beefsteak tomato, iceberg lettuce, pesto mayonnaise, and rosemary ciabatta bread

#### ROAST BEEF

red leaf lettuce, Roma tomatoes, pickled red onion, Havarti cheese, and horseradish mayo on a French baguette

#### CALIFORNIA FALAFEL WRAP

falafel, avocado, tomato, cucumber, lettuce, and tahini sauce in a tortilla

#### BOX LUNCHES INCLUDE:

Ms. Vicki's gourmet potato chips

fresh whole fruit

wheat berry salad with grilled vegetables and basil vinaigrette

gluten free oatmeal date bar

bottled water or Pepsi soft drinks

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# RECEPTION

## HORS D'OEUVRES

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### COLD CANAPES/PER PIECE

- chipotle chicken salad profiterole | \$6.00
- smoked salmon mousse crostini with red onion, dill, lemon, capers, and chopped egg | \$6.00
- Pacific rock shrimp ceviche | \$6.00
- miso scallop with edamame puree | \$6.00
- Belgian endive with chevre mousse, bosc pear and Marcona almond | \$6.00
- California sushi rolls | \$6.00
- prosciutto and melon banderilla | \$6.00
- honeycomb, Point Reyes bleu cheese, candied walnut, and apple jam | \$6.00

### HOT HORS D'OEUVRES/PER PIECE

- chorizo albondigas with pale ale cheese sauce | \$7.00
- artichoke fritters with garlic aioli | \$6.00
- vegetarian spring rolls | \$6.00
- pulled pork tacos with queso fresco, tomatillo salsa, and crema | \$7.00
- brown sugar maple glazed bacon wrapped scallops | \$6.00
- fried coconut dusted shrimp with mango chutney | \$7.00
- marinated chicken skewer, ginger five spice, and peanut sauce | \$6.00
- roasted vegetable lollipops with spicy dipping sauce | \$6.00
- mini grilled vegetable flat bread | \$6.00

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# RECEPTION

## DISPLAYS

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### DISPLAYS | PER PERSON

classic onion dip with fresh made chips | \$5.00

hummus, fattoush salad, celery, jicama, red pepper, and pita | \$10.00

calamari with red pepper aioli | \$7.00

artisan cheese display with locally sourced cheese, artisan bread, toasted almonds, honey balsamic berry spread | \$19.00

antipasto of dried serrano ham, marinated mushroom salad, asparagus in romesco sauce, spice-marinated olives, salted almonds, roasted red piquillo peppers in garlic and extra virgin olive oil, chorizo sausage, and pickled vegetables | \$18.00

### PASTA FOUR WAYS | \$20

- orecchiette with pulled short rib, broccolini, and horseradish gremolata
- whole wheat ziti with pomodori sauce and grilled market vegetables
- pappardelle with baby spinach, sundried tomato cream, artichokes, peas, and harissa oil
- baked sorentina gnocchi with basil, parmesan, and hearty tomato sauce

### DESSERT PACKAGE | \$23

petit fours, truffles

chocolate dipped strawberries

fresh berries and crème

tiramisu

chocolate mousse

chocolate dipped macaroons, fruit tarts

assorted mini cheesecake

Starbucks coffee and assortment of Tazo teas

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# RECEPTION

## ACTION STATIONS

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### CRAB CAKES | \$22

crab gratin action station with grape tomatoes, red peppers, spinach, baby lima beans, parmesan, and micro basil on griddle corn cakes

### STREET TACOS | \$24

- smoked brisket, pickled red onions, jalapenos, salsa roja, and queso fresco
- achiote roasted pork loin, pineapple, onion, cilantro, and salsa verde
- cilantro chili-lime rock cod, poblano slaw, chipotle crema
- rajas y papas tacos with potatoes, roasted poblano peppers, pico de gallo, cojita cheese

### MONTEREY SLIDERS | \$25

- Monterey mushrooms, caramelized onions, and Monterey cheddar on a pretzel roll
- house-smoked pulled pork, bbq sauce, and poblano slaw on a brioche roll
- buttermilk fried chicken with Monterey honey and cheddar biscuit
- house-made potato chips
- sweet potato tots
- spicy ketchup, Tabasco, and Cholula sauce

**\$150 attendant fee per action station**

### CARVING STATION

#### PRIME RIB | \$27

dry-rubbed and slow roasted prime rib with cheddar-chive Yukon mashers, au jus, creamed horseradish and pretzel rolls

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# DINNER

## PLATED DINNERS

### ALL ENTREES INCLUDE:

choice of one starter and dessert  
freshly baked bread  
Starbucks coffee and assortment of Tazo teas

### STARTERS

### SOUP/SALAD | CHOOSE ONE OF THE FOLLOWING:

**TUSCAN TOMATO BASIL**

**GINGER BUTTERNUT SQUASH**

**POTATOE-LEEK SOUP**

**SEBASTAPOL MUSHROOM SOUP**

**HARISSA LENTIL-KALE SOUP**

**MONTEREY BAY CLAM CHOWDER**

### CAESAR SALAD

romaine, kale, grape tomatoes, brioche crouton,  
shaved parmesan, lemony Caesar dressing

### FERRANTE SALAD

quartered butter lettuce  
with feta, roasted tomatoes, sundried tomato  
crostini, and oba vinaigrette

### BABY ICEBERG SALAD

baby iceberg lettuce, bacon, roasted tomatoes,  
and house-made Point Reyes bleu cheese dressing

### AUGULA SALAD

arugula, radicchio, honey roasted beets, spicy  
pecans, goat cheese, shredded jicama, and  
raspberry vinaigrette

### CHILI TAMARIND GLAZED BONE IN CHICKEN BREAST | \$60

cabernet reduction, rum-raisin sweet potato puree,  
artichoke and white bean three-pepper ragout

### TUSCAN SEARED CITRUS SALMON | \$62

lemon beurre-blanc, herbed risotto, arugula pesto,  
oven roasted tomato-artichoke relish

### BRAISED LOW AND SLOW BONELESS SHORT RIBS | \$62

cheesy grits, roasted rainbow carrots, sautéed Swiss  
chard, gremolata, and blood orange demi-glaze

### BOURBON GLAZED BONE-IN PORK CHOP | \$62

sweet potato-poblano hash, braised greens, stone-  
ground mustard seed butter

### NEW YORK STEAK | \$64

natural jus, Gilroy garlic polenta, honey-roasted baby  
root vegetables, and pickled red onions

### PROSCUITTO STUFFED CHICKEN | \$62

parmesan, spinach, and smoked tomato-basil cream,  
with saffron couscous, haricot verts and roasted  
shallots

### GRILLED FILET MIGNON | \$73

merlot and roasted shallot demi-glaze, buttermilk  
gold Yukon mashed potatoes, and seasonal vegetable

### RACK OF LAMB | \$73

merlot reduction, toasted Castanheiro nut, Point  
Reyes bleu cheese, juniper berry polenta, tomato and  
bean ragout with pancetta and mustard seed

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# DINNER

## COMBINATION DINNERS

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### PAN ROASTED CHICKEN BREAST AND ROCKEFELLER STUFFED SHRIMP | \$63

pink peppercorn-carrot beurre rouge, Mediterranean ratatouille, tri-color citrus orzo, spinach and fennel with feta

### GRILLED CHICKEN BRUSCHETTA AND LEMON –GARLIC SHRIMP | \$63

lemon buerre-blanc, herbed risotto, basil pesto, oven roasted tomato-artichoke relish

### NEW YORK SIRLOIN AND CRAB STUFFED PORTABELLA | \$73

thyme jus, crab and spinach stuffed Portabella mushroom, olive oil confit, Yukon gold mashed potatoes, braised fennel, kale, and brussel sprouts

### SEARED FILET MIGNON AND HERBED CHICKEN BREAST | \$75

merlot-shallot demi-glaze, Gilroy garlic sauce, tomato-chevre relish, parsnip and Yukon mash, baby market seasonal vegetables

### DINNER DESSERT | CHOOSE ONE

strawberry fraiser

chocolate ganache cake

almond pear tart

napoleon with Bavarian cream

gluten free Mona Lisa

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# DINNER

## BUFFET DINNERS

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### BUFFET DINNERS | \$80

#### SALADS | CHOOSE TWO

- spinach ,bacon , and egg with mustard vinaigrette
- green salad , blistered tomatoes, bread shards and red wine mustard vinaigrette
- tomato, cucumber, and olives in lemon vinaigrette
- pearl couscous salad with roasted vegetables
- fingerling potato salad with mustard vinaigrette

#### FEATURES | CHOOSE TWO

- pan roasted rosemary lemon chicken
- red snapper with capers , arugula, and tomato
- petite grilled filet mignon
- pan seared salmon filet with mustard vinaigrette
- red wine braised short rib

#### ACCOMPANIMENTS | CHOOSE THREE

- roasted fingerling potatoes
- pan roasted market vegetables
- buttered green beans
- artichoke mushroom risotto
- buttermilk mashed potatoes
- mac and cheese

#### ENHANCEMENTS

the daily soup | \$4  
pizza margherita | \$4  
chili with cheese and onions | \$4  
mini burger sliders | \$5

#### DINNER DESSERTS | CHOOSE ONE

strawberry fraiser  
chocolate ganache cake  
almond pear tart  
napoleon with Bavarian cream  
gluten free Mona Lisa

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**Monterey Marriott**

350 Calle Principal, Monterey, CA. 831.649.4234

meetings  imagined

# DINNER

## VEGETARIAN

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### MUSHROOM RAVIOLI WITH GILROY GARLIC CREAM SAUCE

roasted mushrooms, artichoke ratatouille, tomato-basil stew

### ROASTED SEASONAL SQUASH

stuffed with red quinoa, corn, mushrooms, fava beans, kale, and carrots with a shallot confit and lentil puree

### ROASTED CAULIFLOWER STEAK

fennel and Kalamata olive ragout with toasted parsley risotto, and golden raisins

### BUTTERNUT SQUASH RISOTTO

king oyster mushrooms, ricotta, basil, and fresh parmesan

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# BEVERAGE

## SPARKING AND WHITE WINES

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### SPARKING WINES AND CHAMPAGNE

*LISTED FROM Milder TO STRONG*

Mumm Napa, **Brut**, “Prestige Chef de Caves,” Napa Valley, California NV | \$60

Segura Viudas Aria Estate **Brut** | \$32

LaMarca **Prosecco**, Extra Dry, Veneto, Italy, NV | \$30

### SWEET WHITE/BLUSH WINE

*LISTED FROM SWEETEST TO LEAST SWEET*

Magnolia Grove by Chateau St. **Jean Rose**, California | \$30

Chateau Ste. Michelle, **Riesling**, Columbia Valley, Washington | \$32

### LIGHTER INTENSITY WHITE WINES

*LISTED FROM Milder TO STRONG*

Magnolia Grove by Cheateau St. Jean, **Pinot Grigio**, California | \$30

Brancott Estate, **Sauvignon Blanc**, Marlborough, New Zealand | \$32

Sea Pearl, **Sauvignon Blanc**, Marlborough, New Zealand | \$32

### FULLER INTENSITY WHITE WINES

*LISTED FROM Milder TO STRONG*

Estancia, **Chardonnay**, Monterey County, California | \$32

Sonoma Cutrer, **Chardonnay**, Russian River Ranches, Sonoma Coast, California | \$60

Meiomi, Chardonnay, Monterey County, California | \$40

Magnolia Grove by Chateau St. Jean, **Chardonnay**, California | \$30

J. Lohr Estates **Chardonnay**, “Riverstone”, Arroyo Seco, Monterey, California | \$40

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# BEVERAGE

## RED WINES

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### LIGHTER INTENSITY RED WINE

*LISTED FROM Milder TO STRONGER*

La Crema, **Pinot Noir**, Sonoma Coast, California | \$60

Line 39, **Pinot Noir**, California | \$32

Chalk Hill, **Pinot Noir**, California | \$40

St. Francis Vineyards, **Merlot**, Sonoma Valley, California | \$50

J. Lohr Estates, **Merlot**, "Los Osos", Paso Robles, California | \$40

Magnolia Grove by Chateau St. Jean, **Merlot**, California | \$30

### FULLER INTENSITY RED WINES

Estancia, **Cabernet Sauvignon**, Paso Robles, California | \$34

Aquinas, **Cabernet Sauvignon**, North Coast, California | \$40

Avalon, **Cabernet Sauvignon**, California | \$32

Magnolia Grove by Chateau St. Jean, **Cabernet Sauvignon**, California | \$30

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# BEVERAGE

## BAR

BAR	CASH	HOSTED
well cocktail	\$10.00	\$9.00
well martini	\$12.00	\$11.00
call cocktail	\$11.00	\$10.00
call martini	\$13.00	\$12.00
top cocktail	\$12.00	\$11.00
top martini	\$14.00	\$13.00
cordials	\$11.00	\$10.00
house wine	\$9.00	\$8.00
premium California wine	\$11.00	\$10.00
domestic beer	\$8.00	\$7.00
premium beer	\$9.00	\$8.00
assorted soft drinks	\$5.00	\$4.75
bottled waters	\$5.00	\$4.75

### WELL BRANDS

one (1) hour package bar \$16 per hour  
each additional hour \$11 per hour

### CALL BRANDS

one (1) hour package bar \$18 per hour  
each additional hour \$13 per hour

### TOP SHELF BRANDS

one (1) hour package bar \$19 per hour  
each additional hour \$14 per hour

### BEER

Budweiser  
Bud Light  
Coors Light  
Samuel Adams Boston Lager  
Sierra Nevada Pale Ale  
Lagunitas IPA  
Corona Extra  
Stella Artois

### WELL BRANDS

Smirnoff  
Cruzan Aged Light  
Beefeater Gin  
Dewar's White Label Scotch  
Jim Beam White Label  
Canadian Club  
Jose Cuervo Tradicional Silver  
Courvoisier VS

### CALL BRANDS

Absolut  
Bacardi Superior  
Captain Morgan Original Spiced Rum  
Tanqueray  
Dewar's White Label Scotch  
Maker's Mark Bourbon  
Jack Daniels Whiskey  
Canadian Club  
1800 Silver Tequila  
Courvoisier VS

### TOP SHELF

Grey Goose  
Bacardi Superior  
Bombay Sapphire  
Johnnie Walker Black Label Scotch  
Knob Creek  
Jack Daniels  
Crown Royal  
Patron Silver  
Hennessy Privilege VSOP

**\$150 BARTENDER FEE APPLIES, PER BAR**

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# FIT FOR YOU

## HEALTHY – PERFORMANCE FOODS

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### PLATED BRAKFAST | \$31

#### EGG WHITE OMELET

sweet basil, fresh tomatoes, artichoke hash, chicken apple sausage, fresh seasonal fruit

#### SALINAS VALLEY FRITTATA (CARB CONSCIOUS), LOW FAT, LOW CHOLESTEROL

freshly scrambled egg whites, caramelized kale, roasted mushrooms, and feta with turkey sausage and roasted beefsteak tomato

#### BREAKFAST INCLUDES|:

orange juice  
sliced fruit, and cottage cheese  
Starbucks coffee and assortment of Tazo teas  
*\*cholesterol-free eggs available upon request\**

### BREAK PACKAGE | \$20

watermelon, cantaloupe, honeydew, pineapple, California grapes, fresh seasonal berries and whole bananas

assorted low fat fruit yogurts with granola topping  
gluten free blueberry oatmeal bars

assorted diet Pepsi soft drinks  
waters presented with fresh lemon and lime  
Starbucks coffee and assortment of Tazo teas

### COFFEE BREAK FIT FOR YOU SELECTIONS

#### GRANOLA PARFAIT | \$6 (*low fat*)

topped with fresh seasonal berries

#### FRESH FRUIT SKEWERS | \$6 (*low fat*)

honey yogurt dip

### LUNCH FIT FOR YOU SELECTIONS | PLATED

#### NORTHWEST GRILLED CORIANDER-CRUSTED COD | \$36

Mediterranean ratatouille, tri-color citrus orzo, spinach and fennel with feta, and a pink-peppercorn beurre rouge

#### CITRUS BRINED CHICKEN | \$35

bone-in chicken with lemon-thyme jus, brown rice, braised fennel, and Brussel sprouts

#### BOX LUNCHES

##### BOX LUNCHES INCLUDE:

fresh fruit salad  
water or diet Pepsi soft drinks

#### GRILLED CHICKEN LETTUCE WRAP| \$30 (*low fat*)

tomato, cucumber, avocado and feta cheese with lemon yogurt sauce

#### FILET MIGNON AND PRAWNS | \$43 (*carb conscious*)

tender filet of beef and prawns wrapped in lettuce leaves , grilled vegetables, spicy rémoulade sauce

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# FIT FOR YOU

## HEALTHY

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### RECEPTION FIT FOR YOU SLECTIONS

#### HOT HORS D'OEUVRES | \$6.00 PER PIECE

marinated chicken skewer, ginger five spice, and peanut sauce (*low fat*)

#### COLD CANAPES | \$6.00 PER PIECE

mozzarella, tomato, and basil skewers

prosciutto and melon banderilla (*low fat*)

smoked almonds

hummus, fattoush salad, celery, jicama, red pepper, and pita | **\$10.00 PER PERSON**

#### CARVING STATION | \$23

California citrus-brined turkey breast with onion-mustard demi, apricot bourbon jam, classic cranberry sauce, sage-cornbread stuffing, and country gravy

### DINNER FIT FOR YOU SELECTIONS

#### STARTER

##### FERRANTE SALAD

quartered butter lettuce

with feta, roasted tomatoes, sundried tomato crostini, and oba vinaigrette

#### PLATED DINNER

##### **ROASTED CHICKEN PROVENCALE | \$49 (*low fat*)**

seared chicken breast marinated in olive oil, garlic and herbs, served with rainbow swiss chard

##### **TUSCAN SEARED CITRUS SALMON | \$57 (*carb conscious*)**

lemon beurre-blanc, asparagus, arugula pesto, oven roasted tomato-artichoke relish

##### **PORCINI CRUSTED NEW YORK STEAK | \$60 (*carb conscious*)**

bleu cheese and spinach au gratin, haricot verts

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# HOTEL INFORMATION

## CATERING INFORMATION AND POLICIES

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**MENU SELECTIONS:** Menu selections are requested a minimum of four (4) weeks prior to event.

**PRICIES:** All menu prices are subject to change without prior notice.

**BILLING:** Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Monterey Marriott. A credit card and signed authorization form is required on the day of function for any charges incurred the day of function (such as 3 days prior). All requests for direct billing should be authorized by the Monterey Marriott's accounting office at least thirty (30) days prior to scheduled events. Once direct billing is approved, the balance of the account is due and payable thirty (30) days after the date of the function. A service charge of 1-1 1/2% per month is added to any unpaid balance over thirty (30) days old.

**MINIMUMS AND GUARANTEES:** The guaranteed number of guests must be given to the hotel by 12 noon three (3) business or (72 business hours) days prior to the function. This guaranteed number is not subject to reduction. If guarantee is not received, the expected number of guests given on signed contract will be used as your guarantee. We will set the room and be prepared to serve three (3%) percent over the guarantee number of guests. \*\*\*Saturday, Sunday and Monday guarantees must be received by 12 noon the preceding Wednesday

**SERVICE CHARGE:** All food, beverage , audio visual and room rental are subject to taxable hotel service charge (currently 16% F&B Staff Charge, 9% F&B House Charge, 25% AV House Charge , 25% Room Rental Charge) and California state tax (currently 8.75%).

**LABOR CHARGE:** Please add \$150 labor charge to any lunch or dinner function less than 25 people. Bartender fee is \$150 for each bar. Chef attendant fees are \$150 per chef. Additional waitpersons are \$40 per hour.

**AUDIO VISUAL:** Glastonbury Inc., Is the audio visual provider for the Monterey Marriott hotel. Our guests (clients) have the choice of utilizing another a/v company if they prefer. Please be advised that should you utilize the services of another a/v company, that a/v company must meet the following criteria in order to conduct business at the Monterey Marriott hotel. Depending on the situation, this will include, but is not limited to the following: a certificate of insurance holding the Monterey Marriott, its employees and guests harmless in case of any incident involving your audio visual equipment or individuals employed by your company, covering liability of \$1,000,000 per occurrence. A facility usage fee (per day) will be charged to cover the costs of equipment patch-in and utility charges. You or your audio/visual company will be charged \$200 per room for all rooms utilized. Should your av provider not be present when a guest requires assistance, a fee of \$65/hr. Will be charged for the services of a certified technician.

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# HOTEL INFORMATION

## CATERING INFORMATION AND POLICIES

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**PARKING:** Valet parking is \$18 per car for the first four hours and \$25 thereafter and overnight. A separate company, "Townepark," valet manages the parking at the Monterey Marriott. If hosted parking is desired it may be pre-purchased and added to the master account. Self-parking is located in the downtown area garages for \$7 each entry.

**FOOD , BEVERAGE AND CORKAGE POLICY:** All food and beverage must be provided by and consumed at the Monterey Marriott hotel or a contracted off-site location. Wine and champagne only may be delivered to the catering or event manager's office one to three days prior to the function. A \$20 per bottle corkage fee will be charged for all bottles opened by the Monterey Marriott staff. All unopened bottles will be returned to client at conclusion of the function. Due to our liquor license, all alcoholic beverages to be served in the hotel's public space must be dispensed by hotel servers and bartenders. The hotel reserves the right to refuse service to any guest who is unable to provide proof of their age (i.e. photo id) or appears to be intoxicated.

**DECORATIONS:** A \$500 cleanup fee will be assessed if glitter, confetti, feathers or extensive balloon debris is left for hotel clean up. We will place your party favors, place cards and centerpieces for you at a cost of \$.50 per person. Please advise your catering or event manager of any requests to decorate the facility. All decorations are subject to safety requirements of the local fire codes.

**CENTERPIECES:** Flowers used in complimentary centerpieces are at the discretion of the hotel. Special requests can be accommodated at an additional cost.

**SECURITY AND LIABILITY:** The hotel will not assume any responsibility for the damage or loss to any merchandise or articles left in the Monterey Marriott prior to, during, or following an event. In the instance that valuable items are to be left in any banquet area, it is recommended that a security patrol be retained. The Monterey Marriott may require additional security at the guest's expense for some functions.

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# HOTEL INFORMATION

## CATERING INFORMATION AND POLICIES

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**SHIPMENTS:** Ten (10) boxes or 100 lbs. Will be accepted at no charge. Shipments above this will be charged at a rate of \$10 per box or \$100 per 100 lbs. It is recommended to use a drayage company for large shipments. Local vendor, Tricord Tradeshow Services, (831) 883-8600. Should you require assistance with the unpacking, delivery and receiving of your materials, a dedicated house person can be arranged at \$40 per hour.

Packages must have the following information on the labels:

conference name  
conference date  
contact name  
catering or event manager name  
350 calle principal  
monterey, ca 93940

**ROOM AND SET UP FEES:** Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. Please advise the catering department if you are publishing the meeting room names in your conference collateral.

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