



MARRIOTT
MONTEREY



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234

BREAKFAST

CONTINENTAL BREAKFAST – MAXIMUM 90-MINUTES OF CONTINUOUS SERVICE.

DESIGNED FOR GROUPS OF 25+

BASIC | \$36pp

- Orange and Cranberry Juices
- Freshly Baked Muffins and Mini Danish
- Assorted sliced Sourdough, Multi-grain, and White Breads
- Seasonal Jams, Local Honey, and Butter
- Starbucks Regular, Decaf, and Hot Tea Selections

Please add \$150 labor charge to any buffet less than 25 people.

EXECUTIVE | \$48pp

- Orange and Cranberry Juices
- Infused Water Selections
- Freshly Baked Muffins and Mini Danish
- Freshly Baked Breakfast Breads – Banana Nut and Zucchini
- Seasonal Sliced Fruits and Berries
- Assorted Greek Yogurts – Berries and Granola Onside
- Assorted sliced Sourdough, Multi-grain, and White Breads
- Seasonal jams, local honey, and butter
- Starbucks Regular, Decaf, and Hot Tea Selections

ENHANCEMENTS | \$12pp

only with full priced continental breakfast or breakfast buffet

- country ham and egg biscuit
- breakfast burrito with crispy potatoes, cheese, sour cream, and salsa roja - *choice of applewood smoked bacon, chicken sausage, or chorizo*
- hot oatmeal bar – served with brown sugar, raisins, and fresh berries onside

MADE TO ORDER | \$16pp

only with full priced continental breakfast or breakfast buffet

- Omelet Station
- Sweet and Savory Crepe Station
- Belgian Waffle
- Sweet and Savory Crepes

***\$350 attendant fee for made to order items (Per 100 Guests)**

Pricing does not include a 16% F&B Staff Charge, 9% F&B House Charge, 25% AV House Charge, 25% Room Rental Charge and 9.25% Tax.



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BREAKFAST

FULL BREAKFAST BUFFETS -MAXIMUM 90-MINUTES OF CONTINUOUS SERVICE. DESIGNED FOR GROUPS OF 25+

BUFFET OPTION 1 | \$48pp

Orange and Cranberry juices

Assorted Greek Yogurts – Berries and Granola Onside

Seasonal fruits and berries

Freshly-Baked Muffins, Pastries, and Butter Croissants

Cage-Free Scrambled Eggs

Country-Style Breakfast Potatoes

Choice of Two: *applewood smoked bacon, country sausage links, or chicken sausage links*

Assorted Sliced Sourdough, Multi-grain, and White Breads

Seasonal Jams, Local Honey, and Butter

Starbucks Regular, Decaf, and Assorted Hot Tea Selections

HEALTHY SUBSTITUTES (\$4pp additional):

Plant-based egg

Cage-Free Scrambled Egg Whites

Plant-based sausage patty

BUFFET OPTION 2 | \$52pp

Orange and Cranberry juices

Steel Cut Oatmeal – Brown Sugar, Fresh Berries and Raisins Onside

Assorted Greek Yogurts – Berries and Granola Onside

Fresh Seasonal Fruits and Berries

Freshly-Baked Muffins, Pastries, and Butter Croissants

Assorted Bagels – Plain, Onion/Chive, and Strawberry Cream Cheese Spreads

Cage-Free Scrambled Eggs

Heirloom Baby New Potatoes

Choice of Two: *applewood smoked bacon, country sausage links, or chicken sausage links*

Starbucks Regular, Decaf and Assorted Hot Tea Selections

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BREAKFAST

PLATED BREAKFAST

ALL AMERICAN | \$48pp

Orange Juice

Seasonal Fresh Fruit (Pre-Set)

Assorted Muffins, Danishes, Butter and Chocolate Croissants

Country-Style Breakfast Potatoes

Choice of One: *applewood smoked bacon, country sausage links, or chicken sausage links*

Roasted Roma Tomato

Cage-Free Scrambled Eggs

Starbucks Regular, Decaf, and Assorted Hot Tea Selections

EGG WHITE FRITTATA | \$48pp

Orange Juice

Seasonal Fresh Fruit (Pre-Set)

Assorted Muffins, Danishes, Butter and Chocolate Croissants

Egg White Frittata – Feta, Kale, Sauteed Mushrooms, Tomatoes, White Cheddar

Roasted Poblano and Sweet Potato Hash

Choice of One: *applewood smoked bacon, country sausage links, or chicken sausage links*

Roasted Roma Tomato

Starbucks Regular, Decaf, and Assorted Hot Tea Selections

CINNAMON-BRIOCHE FRENCH TOAST & EGGS | \$50pp

Orange Juice

Seasonal Fresh Fruit (Pre-Set)

Assorted Muffins, Danishes, Butter and Chocolate Croissants

Cinnamon-Brioche French Toast

Cage-Free Scrambled Eggs

Country-Style Breakfast Potatoes

Choice of One: *applewood smoked bacon, country sausage links, or chicken sausage links*

Starbucks Regular, Decaf and Assorted Hot Tea Selections

HEALTHY SUBSTITUTES (\$2pp additional)

Egg Whites

Turkey Sausage or Turkey Bacon

Chicken Apple Sausage

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A LA CARTE OFFERINGS

MORNING SELECTIONS

- Assorted Pastries and Danishes \$60/doz
- Butter or Chocolate Croissants \$60/doz
- Assorted Muffins | \$60/doz
- Individual Greek Yogurts | \$72/doz
- Whole Fresh Fruit | \$60/doz
- Individual Greek Yogurt Parfaits \$90/doz
- Assorted Bagels with Plain, Onion/Chive and Strawberry Cream Cheese Spreads | \$66/doz
- Banana and Zucchini Breakfast Breads | \$60/per loaf
- Hard-Boiled Eggs - Peeled | \$58/doz
- Breakfast Burritos – Crispy Potatoes, Cheese, Cage-Free Scrambled Eggs, and Choice of: *applewood smoked bacon, chicken sausage, or chorizo* | \$144/doz

SWEET

- Assorted Cookies | \$60/doz
- Freshly-Baked Brownies | \$60/doz
- Assorted Cupcakes | \$62/doz
- Assorted French Macarons | \$72/doz
- Rice Krispy Treats | \$60/doz
- Assorted Granola Bars | \$84/doz
- Chocolate-Dipped Biscotti | \$64/doz

SAVORY

- Individual Bags of Assorted Chips and Pretzels \$8/ea
- Soft, Warm Pretzels – *served with cheese sauce* \$108/doz
- Individual Bags of Butter or Kettle Popcorn | \$8/ea
- Chips and Dips (*serves 12*) | \$144/bowl
select one or multiple
 - Tortilla Chips with Guacamole or Salsa Roja
 - Pita Chips with Hummus
 - Water Crackers with Onion Dip

BEVERAGES

- Freshly Brewed Starbucks Regular or Decaf Coffee | \$92/gal
- Assorted Hot Tea Selections | \$92/gal
- Freshly Brewed Iced Tea | \$84/gal
- Lemonade | \$84/gal
- Infused Waters (*select one or multiple*) – *Cucumber-Mint, Watermelon-Thyme, Strawberry-Basil* | \$84/gal
- Assorted Juices (*select one or multiple*) - Orange, Cranberry, Grapefruit, Carrot \$25/quart
- Individual Cans of Pepsi Soft Drinks \$6/ea
- Individually Bottled Still or Sparkling Waters | \$6/ea

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COFFEE BREAK

COFFEE BREAK PACKAGES – *DESIGNED FOR 30 MINUTES OF CONTINUOUS SERVICE*

BIG SUR | \$26pp

Whole Seasonal Fruit
Warm Raisin Scones and Zucchini Bread
Individually Canned Assorted Pepsi Soft Drinks
Bottled Still and Sparkling Waters
Starbucks Regular, Decaf and Assorted Hot Tea Selections

ALVARADO STREET | \$ 26pp

Individual Bags of Butter Popcorn
Mini Chocolate Eclairs
House-made Potato chips with Green Goddess Dip
Individually Canned Assorted Pepsi Soft Drinks
Bottled Still and Sparkling Waters
Starbucks Regular, Decaf and Assorted Hot Tea Selections

CHOCOLATE BREAK | \$ 28pp

Whole Seasonal Fruit
Chocolate Tarts
Peanut Butter Brownies
Sea Salt Chocolate Chip Cookies
Individually Canned Assorted Pepsi Soft Drinks
Bottled Still and Sparkling Waters
Starbucks Regular, Decaf and Assorted Hot Tea Selections

****Minimum of 20 Guests****

SUNSET BREAK | \$24pp

Tortilla Chips, Fire-Roasted Salsa, Salsa Verde, Fresh Guacamole
Lime-Tajin Watermelon/Pineapple Cups
Individually Canned Assorted Pepsi Soft Drinks
Bottled Still and Sparkling Waters
Starbucks Regular, Decaf and Assorted Hot Tea Selections

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COFFEE BREAKS

COFFEE BREAK PACKAGES (CONT'D) – *DESIGNED FOR 30 MINUTES OF CONTINUOUS SERVICE*

BONIFACIO PUB BREAK | \$32pp

Mini-Bavarian Pretzels with Smoked Gouda Fondue and Spicy Mustard
Homemade Salt and Vinegar Potato Chips with Horseradish Dip
Red's Old Fashioned Glazed Doughnuts
Individually Canned Assorted Pepsi Soft Drinks
Bottled Still and Sparkling Waters
Starbucks Regular, Decaf and Assorted Hot Tea Selections

Minimum of 20 Guests

IQ | \$28pp

Individual Mini-Blueberry Smoothies
Mini-Bircher Mueslix with Oats, Yogurt, Grated Apples, Raisins, and Berries
Gluten Free Blueberry Oatmeal Bars
Individually Canned Assorted Pepsi Soft Drinks
Bottled Still and Sparkling Waters
Starbucks Regular, Decaf and Assorted Hot Tea Selections

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LUNCH

PLATED LUNCH

ALL ENTREES INCLUDE:

choice of one starter and dessert

Freshly Baked Bread, Iced Tea, Starbucks
Regular, Decaf and Assorted Hot Tea Selections

STARTERS

Soup or Salad

choose one of the following:

Tuscan Tomato Basil en Croute

Potato Leek Soup en Croute

Sebastopol Mushroom Soup en Croute

Vegetarian Black Bean Soup

Poblano Corn Chowder

Caesar Salad

Romaine, Kale, Grape Tomatoes, Brioche Crouton,
Shaved Parmesan, Lemon-Caesar Dressing

Iceberg Salad

Baby Iceberg Lettuce, Bacon, Roasted Tomatoes,
House-Made Point Reyes Bleu Cheese Dressing

Arugula Salad

Arugula, Radicchio, Honey Roasted Beets, Spicy
Pecans, Goat Cheese, Shredded Jicama,
Raspberry Vinaigrette

ENTRÉE SALADS

Marina Korean Chicken Salad | \$47pp

Romaine Lettuce, Sliced Korean BBQ Chicken, Rice
Noodles, Carrots, Crispy Wontons, Mandarin
Segments, and Toasted Almonds with Sesame
Vinaigrette

Cobb Salad | \$47pp

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

Falafel Salad | \$47pp

Hummus, Feta Cheese, Kalamata Olives, Cucumber,
Tomato, Basil Vinaigrette with Grilled Naan Bread

*Substitute Salmon for an Additional \$6pp

*Substitute Hanger Steak for an Additional \$8pp

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LUNCH

PLATED LUNCH (CONT'D)

HOT ENTREES

Ancho-Glazed Chicken | \$54pp

Bone-In Chicken, Ancho Demi-Glace, Roasted Corn, Haricot Verts, Fingerling Potato Hash, and Freshly-Made Pico de Gallo

Citrus-Brined Chicken | \$54pp

Bone-In Chicken, Lemon-Thyme Jus, Marbled Potatoes, Braised Fennel, and Pancetta Brussels sprouts

Gilroy Garlic Chicken | \$54pp

Roasted Garlic-Lemon Chicken Breast, Natural Jus, Chevre Cheese, Smashed Redskin Parmesan Potatoes and Grilled asparagus

Pan-Seared Salmon | \$56pp

Citrus Beurre-Blanc, Sweet Pea Risotto, Beet Medley, and Blistered Tomato Relish

Macadamia-Panko Crusted Mahi Mahi | \$56pp

Lemon Cream Sauce, Sweet Pea Risotto, Sauteed Broccoli, and Globe Carrots

Grilled Skirt Steak | \$60pp

Chimichurri Sauce, Tri-Color French Fingerling Potatoes, and Artichoke-Mushroom Succotash

VEGETARIAN ENTREES

Mushroom Ravioli with Gilroy Garlic

Cream Sauce | \$54pp

Roasted Mushrooms, Artichoke Ratatouille, Tomato-Basil Stew

Pasta Marguerite | \$54pp

Rustic Egg Rigatoni with Spinach, Kalamata Olives, Portabella Mushroom, Monterey Artichokes, California Goat Cheese, and Pomodoro Sauce

Roasted Cauliflower Steak | \$56pp

Fennel and Kalamata Olive Ragout with Toasted Parsley Risotto, and Golden Raisins

Vegan Paella | \$56pp

Black Beans, Rice, Sweet Potatoes, Chickpeas, Zucchini, and Cilantro Lime Vinaigrette

Vegan Thai Red Curry Vegetables | \$54pp

Over Coconut Rice

LUNCH DESSERTS

choice of one:

Apple Strudel

Limoncello-Streusel Cream Cake

Pineapple-Carrot Walnut Cake

Fresh Seasonal Fruit Tart

Salted Caramel and Kahlua Cheesecake

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LUNCH

BUFFET — ALL LUNCH BUFFETS SERVED WITH ICED TEA, STARBUCKS REGULAR, DECAF AND ASSORTED HOT TEA SELECTIONS. MAXIMUM OF 90 MINUTES OF CONTINUOUS SERVICE

DELI BUFFET | \$62pp

Poblano Corn Chowder

with Creamy Potatoes and Poblano Peppers

Salinas Mixed Greens Market Salad

Cherry Tomatoes, Dried Cranberries, Candied Walnuts, with Citrus Vinaigrette, and Buttermilk Ranch Dressings

Gemelli Pasta Salad

Baby Spinach, Red Peppers, Green Peppers, and Tomatoes with Green Goddess Dressing

Deli Meats: Lemon Chicken, House-Brined Turkey Breast, & Medium-Rare Sliced Roast Beef

Marinated and Sliced Market Vegetables, Cheddar Cheese, Pepper Jack Cheese, and Havarti Cheese

Pretzel Rolls, Sliced White, Wheat, Rye, Artisan Rolls, and Sourdough

Lettuce, Tomatoes, Dill Pickles, Mayonnaise, Traditional Yellow and Stone-Ground House-Made Horseradish Mustard Sauce

Homemade Sea Salt Potato Chips

Cheesecake Squares, Double-Chocolate Ganache Tarts, and Fruit Tartlettes

MEDITERRANEAN BUFFET | \$66pp

Green Lentil Soup

Hummus and Grilled Pita

Fried Chickpeas, Pickled Vegetables, Olives, and Radishes

Greek Salad

Feta, Kalamata Olives, Red Onions, Tomatoes, and Greek Dressing

Lemon-Thyme Marinated Chicken

Sun Dried Tomato and Olive Relish

Beef Gyro

Onion, Red Peppers, and Roma Tomatoes

Roasted Cauliflower

Turmeric, Golden Raisins, and Almond Slivers

Basmati Saffron Rice

Pistachio-Walnut Baklava

Raspberry Lemon Curd Tart

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LUNCH

BUFFET LUNCH (CONT'D) -ALL LUNCH BUFFETS SERVED WITH ICED TEA, STARBUCKS REGULAR, DECAF AND ASSORTED HOT TEA SELECTIONS. MAXIMUM OF 90 MINUTES OF CONTINUOUS SERVICE

PACIFIC GROVE | \$66pp

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 Stir Fry

Baby Bok Choy, Celery, Red Onion, Red Pepper,
Baby Corn, and Sesame-Tamarind Rice Wine
Sauce

Vegetarian Egg Rolls

Steamed White Rice

Fortune Cookies, Pineapple Upside Down Cake,
Mango-Ginger Cheesecake Squares

STRADA OF ITALY | \$66pp

Rosemary Focaccia Bread

Caesar Salad

Romaine, Kale, Grape Tomatoes, Brioche Crouton,
Shaved Parmesan, Lemon Caesar Dressing

Herb Roasted Tomato Salad

Fresh Mozzarella, Onions, and Smoked Sea Salt

Mushroom Ravioli

Gilroy Garlic Cream Sauce, Sautéed Spinach

Chicken Saltimbocca

Seared Free-Range Chicken Breast, Garlic and Herb
Marinade and Crispy Julienne Prosciutto with a
Lemon-Sage Sauce

Baked Rigatoni

Roasted Tomato Sauce, Smoked Mozzarella, Spicy
Chicken Sausage, Peppers, Onions, Zucchini, and
Shaved Parmesan-Reggiano

Chocolate Zabaglione Tiramisu

Rosemary-Orange Olive Oil Cake with Candied
Almonds

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BUFFET (CONT'D) - MAXIMUM 90-MINUTES OF CONTINUOUS SERVICE

SALINAS | \$66pp

Chicken 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 Sauce

Mexicali Green Chili Rice

Corn & Flour Tortillas

Mexican Corn Cake

Dulce de Leche Brownie Cake

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LUNCH

BOXED LUNCHES

BOX LUNCHES | \$48pp

All Boxed Lunches Include the Following:

Ms. Vicki's gourmet potato chips

Fresh Whole Fruit

Vegan Fingerling Potato Salad with Green Onions, Parsley, and Red Peppers

Cranberry-Macadamia Nut Oatmeal Cookies

SANDWICHES OPTIONS:

12-24 Guests: Choose up to Two of the Following:

25+ Guests: Choose up to Three of the Following:

Mesquite Smoked Turkey

Pico de Gallo, Sliced Avocado, Bibb Lettuce, and Applewood Smoked Bacon on a Buttermilk Bun

Roast Beef

Red Leaf Lettuce, Roma Tomatoes, Pickled Red Onion, Havarti Cheese, and Horseradish Mayo on a French Baguette

California Falafel Wrap

Falafel, Tomato, Cucumber, Lettuce, Tahini Sauce, Basil Vinaigrette, Wrapped in a Tortilla

Tuscan Chicken Sandwich

Pesto Mayo, Spinach, Red Onion, and Tomato on Focaccia Bread

*Add Individually Canned Pepsi Soft Drinks, Still and Sparkling Waters | \$6/ea

*Add Freshly Brewed Iced Tea or Lemonade | \$84/gal

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RECEPTION

HORS D'OEUVRES - CAN BE DISPLAYED OR TRAY PASSED

COLD CANAPES – per piece

Smoked Salmon Crostini with Red Onion,
Dill, Lemon, Capers, and Chopped Egg | \$11.00

Pacific Rock Shrimp Ceviche | \$12.00

Miso Scallop with Shishito Salsa
and Wasabi Aioli | \$12.00

Belgian Endive with Chevre Mousse,
Bosc Pear and California Almond | \$10.00

Prosciutto and Melon Banderilla | \$10.00

Figs with Mascarpone in Phyllo Dough | \$10.00

Polenta Bites with Mushroom and Fontina | \$10.00

Mediterranean Kabob, Kalamata Olives, Artichoke,
and Sundried Tomatoes | \$10.00

HOT HORS D'OEUVRES - per piece

Thai Chicken Dumpling with
Sweet Chili Ponzu | \$11.00

Vegetarian Spring Rolls | \$10.00

Vegetable Samosa with Cilantro Yogurt Sauce |
\$10.00

Black Bean Empanada with Chipotle Aioli |
\$10.00

Brown Sugar Maple Glazed Bacon Wrapped
Scallops | \$12.00

Fried Coconut Dusted Shrimp with
Mango Chutney | \$12.00

Marinated Chicken Skewer, Ginger Five Spice, and
Peanut Sauce | \$11.00

Grilled Reuben Bites | \$11.00

Butternut Squash Risotto Arancini with Spicy
Marinara Dipping Sauce | \$10.00

Please Add \$350 Labor Charge Per
Server for Tray Passed Hors D'Oeuvres

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RECEPTION

DISPLAYS - MAXIMUM 90-MINUTES OF CONTINUOUS SERVICE

COLD DISPLAYS

Crudité Display | \$28pp:

Assorted Raw and Pickled Vegetables, Ranch and Green Goddess Dressings

Mezze Display | \$30pp:

Grilled, Pickled and Fresh Vegetables, Classic and Roasted Beet Hummus, Baba Ghanoush, Tzatziki, Pita, Flatbread, Lavash, Marinated Olives

Artisan Cheese Display | \$30pp:

Variety of Locally Sourced Cheeses, Artisan Breads, Toasted almonds, Dried Fruits, Honey Balsamic Berry Spread

Charcuterie Display | \$30pp:

Selection of Cured Meats, Marinated Mushroom salad, Asparagus in Romesco Sauce, Spice-Marinated Olives, Salted almonds, Roasted Red Piquillo Peppers in Garlic and Extra Virgin Olive Oil, and Pickled Vegetables

Fresh Seafood Display On Ice |

\$52pp (5pcs Per Person):

Jumbo Shrimp, Snow Crab Claws, Sliced Lemon, Cocktail Sauce, Hot Sauce

*Enhance it: Shucked Oysters on the Half Shell (Add \$8pp)

Sushi Display | \$54pp

Assorted Maki Rolls (Spicy Tuna, California, Tempura Shrimp, Vegetable)

Assorted Nigiri (Yellowtail, Shrimp, Eel, Tuna, Egg)

Served with Seaweed Salad, Soy Sauce, Pickled Ginger and Wasabi

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DESSERT DISPLAYS - MAXIMUM 90-MINUTES OF CONTINUOUS SERVICE

SELF-SERVE DESSERT DISPLAY STATIONS

The Patisserie | \$28pp:

- Assorted French Macarons
- Miniature Chocolate Eclairs
- Assorted Miniature Tarts
- Miniature Chocolate Mousse Verrines

The Bake Shop | \$29pp:

- Assorted Cupcakes
- Assorted Freshly-Baked Cookies
- Brownies and Blondies
- Chocolate-Dipped Madeleines

The Ice Cream Shop (Chef Attendant Required) \$30pp:

- Locally-Sourced Assorted Ice Creams and Sorbets
- Sauces: Hot Fudge, Caramel, Strawberry
- Toppings: Whipped Cream, Dulce Nibs, Chocolate Nibs, Rainbow Sprinkles, Crushed Oreo, Mini M&M's, Crushed Peanuts, Cherries

* All self-serve stations can be made action stations with a \$350 attendant fee per action station (per 100 guests)

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SELF-SERVE STATIONS — ALL STATIONS DESIGNED TO SERVE 4OZ PER PERSON WITH A MAXIMUM 90-MINUTES OF CONTINUOUS SERVICE

PASTA STATION (select two) | \$38pp

served with freshly-baked breads, parmesan cheese and crushed red pepper

- Orecchiette with Pulled Short Rib, Broccoli, and Horseradish Gremolata
- Whole Wheat Ziti with Pomodoro 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

SLIDER STATION (select two) | \$38pp

served with house made potato chips, spicy ketchup and selection of hot sauces

- 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

TACO STATION (select two) | \$36pp

toppings to include: pickled jalapeno, guacamole, salsa roja, diced onion, pickled radish, cilantro, cotija cheese, corn and flour tortillas

- Smoked Brisket, Pickled Red Onions, Jalapenos, Salsa Roja, and Queso Fresco
- Achiote Roasted Pork Loin, Pineapple, Onion, Cilantro, and Salsa Verde
- Cilantro Chili-Lime Mahi Mahi, Poblano Slaw, Chipotle Crema
- Roasted Poblano and Potato tacos with Pico de Gallo, and Queso Fresco

FLATBREAD STATION (select two) | \$36pp

served with garlic breadsticks parmesan cheese and crushed red pepper

- Hot Honey Pepperoni – Mozzarella and Ricotta Cheeses, Marina
- Margherita - Mozzarella, Marinara, Sliced Tomato, Fresh Basil
- BBQ Chicken – Mozzarella, BBQ Sauce, Diced Red Onion, Cilantro
- Wild Mushroom and Arugula – Ricotta, Garlic, Olive and Truffle Oil, Salt

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RECEPTION

CARVING STATIONS — ALL STATIONS DESIGNED TO SERVE 4OZ PER PERSON WITH A MAXIMUM 90-MINUTES OF CONTINUOUS SERVICE

PRIME RIB | \$52pp

Dry-Rubbed and Slow Roasted Prime Rib, Cheddar-Chive Yukon Mashed Potatoes, Au Jus, Creamed Horseradish, Pretzel Rolls

PORK TENDERLION | \$40pp

Pickled Chiles, Carolina and Chipotle BBQ Sauces, Cowboy Coleslaw, Sweet Rolls

ROASTED TURKEY BREAST | \$46pp

Fresh Cranberry Sauce, Dijon Mustard, Peppercorn Mayonnaise, Assorted Rolls

SALMON WELLINGTON | \$42pp

Roasted Heirloom Carrots, Dill Cream Sauce – Assorted Rolls

ROASTED TRI-TIP | \$48pp

Garlic Whipped Potatoes, Bourbon BBQ Sauce, Grilled Asparagus, Assorted Rolls

* \$350 attendant fee per action station (per 100 guests)

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Monterey Marriott

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DINNER

PLATED DINNERS - *all entrees include: choice of one starter and one dessert
freshly baked bread basket, Starbucks regular, decaf and assorted hot tea selections*

STARTERS

SOUP OR SALAD

Choose one of the following:

SOUP SELECTIONS:

- Tuscan Tomato Basil en Croute
- Ginger Butternut Squash
- Potato-Leek Soup en Croute
- Monterey Mushroom Soup en Croute
- Poblano Corn Chowder

SALAD SELECTIONS:

Apple Salad

Blend of Romaine and Iceberg Lettuces, Grape Tomato, Yellow Pear Tomato, Roasted Corn, Avocado, Shaved Mahon Cheese, Apples, Parsley, Black Pepper, and Basil Vinaigrette

Kale and Brussels Sprouts Salad

Romaine, Baby Kale, Shaved Brussel Sprouts, California Smoked Almonds, Grapes, Quinoa, Sunflower Seeds, Cubed Havarti Cheese, Crushed Garlic Croutons, and Blackberry Vinaigrette

Arugula Salad

Arugula, Radicchio, Honey Roasted Beets, Spiced Pecans, Goat Cheese, Shredded Jicama, and Raspberry Vinaigrette

ENTREES:

Havarti and Cornbread Stuffed Bone-In Chicken Breast | \$88pp

Heirloom Carrots, Roasted Parsnips, White Cheddar Polenta, Brandy Peppercorn Sauce

Tuscan Seared Citrus Salmon | \$86pp

Lemon Beurre-Blanc, Herbed Risotto, Arugula Pesto, Oven Roasted Tomato-Artichoke Relish

Parmesan-Crusted Mahi Mahi | \$88pp

Lemon-Thyme Emulsion, Roasted Brussel Sprouts, Spicy Pistachio Nuts, Lemon Risotto

Braised Beef Short Ribs | \$96pp

Cheesy Grits, Roasted Rainbow Carrots, Sautéed Swiss Chard, Gremolata, Blood Orange Demi-Glace

Bourbon Glazed Bone-In Pork Chop | \$90pp

Sweet Potato-Poblano Hash, Braised Greens, Stone-Ground Mustard Seed Butter

New York Steak | \$104pp

Natural Jus, Gilroy Garlic Polenta, Honey-Roasted Baby Root Vegetables, and Pickled Red Onions

Grilled Filet Mignon | \$114pp

Merlot and Roasted Shallot Demi-Glace, Buttermilk Gold Yukon Whipped Potatoes, Seasonal Vegetables

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DINNER

DUET PLATED ENTREES

Pan Roasted Chicken Breast and Rockefeller Stuffed Shrimp | \$98pp

Pink Peppercorn-Carrot Beurre Rouge, Mediterranean Ratatouille, Tri-Color Citrus Orzo, Spinach and Fennel with Feta Cheese

New York Sirloin and Crab Stuffed Portabella | \$112pp

Thyme Jus, Crab and Spinach Stuffed Portabella Mushroom, Olive Oil Confit, Yukon Gold Whipped Potatoes, Braised Fennel, Kale, and Roasted Brussel Sprouts

Grilled Filet Mignon and Garlic Butter Shrimp | \$128pp

Porcini Mushrooms, Pinot Noir Sauce, Jerk Mango Salsa, Yukon Gold Whipped Potatoes, and Grilled Asparagus

Grilled New York Steak and Seared Sea Bass | \$132pp

Grilled Asparagus, Truffle Kennebec Whipped Potatoes, and Horseradish Cream

Seared Filet Mignon and Grilled Lobster Tail | \$154pp

Boursin Whipped Potatoes, Summer Baby Squash, Heirloom Carrots, Tarragon cream, and Au Poivre Sauce

DINNER DESSERT

choice of one:

Strawberry Fraisier

Chocolate Ganache Cake

Napoleon with Bavarian Cream

New York Style Cheesecake with Strawberry Coulis and Fresh Berries

Traditional Tiramisu

Seasonal Fresh Fruit Tart

***Enhance it:**

Duo-Dessert - \$4pp Additional

Trio-Dessert - \$6pp Additional

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DINNER

BUFFET DINNERS ALL DINNER BUFFETS SERVED WITH ICED TEA, STARBUCKS REGULAR, DECAF AND ASSORTED HOT TEA SELECTIONS. MAXIMUM OF 90 MINUTES CONTINUOUS SERVICE

BUFFET DINNERS | \$112pp

SALADS

choice of two:

- Spinach, Bacon, and Egg with Mustard Vinaigrette
- Green Salad, Blistered Tomatoes, Croutons and Red Wine Mustard Vinaigrette
- Tomato, Cucumber, and Olives in Lemon Vinaigrette
- Pearl Couscous Salad with Roasted Vegetables
- Fingerling Potato Salad with Mustard Vinaigrette

DINNER DESSERTS

choice of two:

- Strawberry Fraisier
- Chocolate Ganache Cake
- Seasonal Fresh Fruit Tart
- Napoleon with Bavarian Cream
- Traditional Tiramisu
- New York Style Cheesecake with Strawberry Coulis and Fresh Berries

ENTREES

choice of two (vegetarian options available on following page):

- Pan Roasted Rosemary Lemon Chicken
- Red Snapper with Capers, Arugula, and Tomato
- Grilled Sirloin
- Pan Seared Salmon Filet with Mustard Vinaigrette
- Red Wine Braised Short rib
- Blonde Linguini Puttanesca

ACCOMPANIMENTS

choice of three:

- Roasted Fingerling Potatoes
- Pan Roasted Market Vegetables
- Buttered Green Beans
- Artichoke Mushroom Risotto
- Buttermilk Whipped Potatoes
- Macaroni and Cheese

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DINNER

DINNER BUFFETS (CONTINUED) -ALL DINNER BUFFETS SERVED WITH ICED TEA, STARBUCKS REGULAR, DECAF AND ASSORTED HOT TEA SELECTIONS. MAXIMUM OF 90 MINUTES CONTINUOUS SERVICE

VEGETARIAN ENTRÉES

Mushroom Ravioli with Gilroy Garlic Cream Sauce

Roasted Mushrooms, Artichoke Ratatouille, Tomato-Basil Stew

Pasta Marguerite

Rustic Egg Rigatoni with Spinach, Kalamata Olives Portabella Mushrooms, Monterey Artichokes, California Goat Cheese, and Pomodoro Sauce

Roasted Cauliflower Steak

Fennel and Kalamata Olive Ragout with Toasted Parsley Risotto, and Golden Raisins

Vegan Paella

Black Beans, Rice, Sweet Potatoes, Chickpeas, Zucchini, and Cilantro-Lime Vinaigrette

Vegan Thai Red Curry Vegetables

Over Coconut rice

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BEVERAGE

SPARKING AND WHITE WINES

SPARKING WINES AND CHAMPAGNE

LISTED FROM MILDER TO STRONG

Mumm Napa, **Brut**, "Prestige Chef de Caves," Napa Valley, California NV | \$66/btl

J Vineyards, **Brut Cuvee**, California, NV | \$95/btl

LaMarca **Prosecco**, Extra Dry, Veneto, Italy, NV | \$54/btl

BLUSH WINE

LISTED FROM SWEETEST TO LEAST SWEET

Joel Gott, **Rose**, California | \$52/btl

Meiomi, **Rose**, California | \$55/btl

Paysan, **Rose**, California | \$66/btl

LIGHTER INTENSITY WHITE WINES

LISTED FROM MILDER TO STRONG

Campio Di Fiori, **Pinot Grigio**, California | \$42/btl

Vin 21, **Sauvignon Blanc**, California | \$42/btl

Brancott Estate, **Sauvignon Blanc**, Marlborough, New Zealand | \$50/btl

Dry Creek Vineyard, **Sauvignon Blanc**, California | \$85/btl

Paysan, **Sauvignon Blanc**, Zabala Vineyard, Carmel, California | \$66/btl

FULLER INTENSITY WHITE WINES

LISTED FROM MILDER TO STRONG

Estancia, **Chardonnay**, Monterey County, California | \$44/btl

Carmel Road, **Chardonnay**, Monterey County, California | \$46/btl

Vina Robles, **Sauvignon Blanc**, Paso Robles, California | \$62/btl

J. Lohn, **Chardonnay**, October Night, Monterey County, California | \$80/btl

Robert Talbott, **Chardonnay**, Kali Hart Estate, Monterey County, California | \$64/btl

Justin, **Sauvignon Blanc**, Paso Robles, California | \$68/btl

Quintara, **Chardonnay**, California | \$48/btl

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BEVERAGE

RED WINES

LIGHTER INTENSITY RED WINE

LISTED FROM MILDER TO STRONGER

Fable Roots, **Red Blend**, Italy | \$42/btl

Quilt, **Red Blend**, Threadcount, California | \$75/btl

J. Lohr, **Red Blend**, Pure Paso Proprietary, Paso Robles, California | \$100/btl

Robert Talbott, **Pinot Noir**, Kali Hart Estate, Monterey County, California | \$75/btl

Carmel Road, **Pinot Noir**, Monterey County, California | \$48/btl

Paysan, **Red Rhone Blend**, California | \$66/btl

FULLER INTENSITY RED WINES

Estancia, **Cabernet Sauvignon**, Paso Robles, California | \$50/btl

Justin, **Cabernet Sauvignon**, Paso Robles, California | \$88/btl

Joel Gott, **Cabernet Sauvignon**, 815, California | \$56/btl

Carmel Road, **Cabernet Sauvignon**, Monterey County, California | \$48/btl

Harmony and Soul, **Cabernet Sauvignon**, California | \$46/btl

Paysan, **Cabernet Sauvignon**, 'Pape', San Benito, California | \$76/btl

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BEVERAGE

BAR

BAR	CASH	HOSTED
Call Cocktail	\$19.00	\$14.00
Top Cocktail	\$23.00	\$17.00
Cordials	\$20.00	\$15.00
House Wine	\$17.00	\$13.00
Premium Wine	\$21.00	\$16.00
Domestic Beer	\$12.00	\$9.00
Premium Beer	\$15.00	\$10.00
Assorted Soft Drinks	\$8.00	\$6.00
Bottled Waters	\$8.00	\$6.00

BEER AND WINE ONLY

One (1) Hour Package Bar | \$22pp, Per Hour
Each Additional Hour | \$16pp, Per Hour

CALL BRANDS

One (1) Hour Package Bar | \$30pp, Per Hour
Each Additional Hour | \$21pp, Per Hour

TOP SHELF BRANDS

One (1) Hour Package Bar | \$36pp, Per Hour
Each Additional Hour | \$24pp, Per Hour

BEER SELECTIONS

Michelob Ultra
Coors Light
Blue Moon Belgium White
Alvarado Street Brewery - Monterey Beer
Alvarado Street Brewery – Land & Sea
Truly Hard Seltzer
Modelo Especial
Stella Artois

CALL BRANDS

Tito's Handmade
Bacardi Superior
Captain Morgan Original Spiced Rum
Tanqueray
Dewar's White Label Scotch
Maker's Mark Bourbon
Jack Daniels Whiskey
Patron Silver
Hennessy Privilege VS

TOP SHELF

Grey Goose
Bacardi Superior
Captain Morgan Original Spiced Rum
Bombay Sapphire
Johnnie Walker Black Label Scotch
Knob Creek
Jack Daniels
Crown Royal
Casamigos Blanco
Hennessy Privilege VSOP

*** \$350 Bartender Fee Applies, Per Bartender, Per Bar (Suggested 1 Bartender Per 75 Guests)**
Pricing for First 3 Hours and \$75.00 Per Additional Hour

*** Tray Passing for Beer/Wine Available for \$350 per Server, Per 3hr Minimum**

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HOTEL INFORMATION

CATERING INFORMATION AND POLICIES

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

PRICING: 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 9.25%).

LABOR CHARGE: Please add \$150 labor charge to any lunch or dinner function less than 25 people. Bartender fee is \$350 for each bar for up to 3 hours and \$75 for each additional hour. Chef attendant fees are \$350 per chef. Additional waitpersons are \$350 per 3 hour minimum.

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HOTEL INFORMATION

CATERING INFORMATION AND POLICIES

DECORATIONS: A cleanup fee will be assessed if feathers, decor or extensive balloon debris are left for hotel clean up. Confetti and glitter are not permitted. Please advise your Event Manager of any requests to decorate the facility. All decorations are subject to safety requirements of the local fire codes. Hotel staff are not required to set any outside décor for events.

CENTERPIECES: Monterey Marriott will provide standard votive candles at no charge. Please advise your Event Manager, should you require these for your event. Monterey Marriott is not responsible for providing or setting any additional décor pieces at either the hotel or the Monterey Conference Center.

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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