MARRIOTT
MONTEREY

EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234

BREAKFAST

CONTINENTAL BREAKFAST

BASIC | $36

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

EXECUTIVE | $44

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

ENHANCEMENTS | $10

only with full priced continental breakfast or breakfast buffet

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

MADE TO ORDER | $16

only with full priced continental breakfast or breakfast buffet

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

*$150 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.

BREAKFAST

PLATED BREAKFAST

ALL AMERICAN | $42

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

SPANISH OMELET | $42

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 Taylors of Harrogate teas

BRIOCHE FRENCH TOAST| $42

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

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BREAKFAST

PLATED BREAKFAST CONTINUED

SALINAS VEGETABLE FRITTATA | $44

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 Taylors of Harrogate teas

HEALTHY SUBSTITUTES

egg whites
turkey sausage or turkey bacon
chicken apple sausage

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BREAKFAST

BUFFET

OPTION 1 | $48

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 Taylors of Harrogate teas

HEALTHY SUBSTITUTES :

egg whites
turkey sausage or turkey bacon
chicken apple sausage

OPTION 2 | $48

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 Taylors of Harrogate teas

* $150 attendant fee for omelet chef *(Per 100 Guests)*

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COFFEE BREAK

COFFEE BREAK PACKAGES

BIG SUR | $22

whole seasonal fruit

warm raisin scones and zucchini bread

assorted Pepsi soft drinks and waters

Starbucks coffee and assortment of Taylors of Harrogate teas

ALVARADO STREET | $ 24

popcorn

mini chocolate eclairs

house potato chips with green goddess dip

assorted Pepsi soft drinks

Starbucks coffee and assortment of Taylors of Harrogate teas

CHOCOLAT CHOCOLAT | $ 26

whole seasonal fruit
chocolate tarts
peanut butter brownies
sea salt chocolate chip cookies
assorted Pepsi soft drinks and waters
Starbucks coffee and assortment of Taylors of Harrogate teas
Minimum of 20 Guests

SUNSET BREAK | $22

fried tortillas, fire roasted salsa, salsa verde, and spiced guacamole
lime-tajin watermelon pineapple cups
assorted Pepsi soft drinks
Starbucks coffee and assortment of Taylors of Harrogate teas

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COFFEE BREAKS

COFFEE BREAK PACKAGES CONTINUED

BONIFACIO PUB BREAK | $29

Bavarian mini pretzels with smoked gouda fondue and spicy mustard
salt & vinegar homemade potato chips with horseradish dip
Red's old fashioned glazed doughnuts
assorted Pepsi soft drinks
Starbucks coffee and assortment of Taylors of Harrogate teas
Minimum of 20 Guests

IQ | $26

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 Taylors of Harrogate teas
Minimum of 20 Guests

STARBUCKS COFFEE AND TAYLORS OF HARROGATE TEA SERVICE PER GALLON | $90

Pricing does not include a 16% F&B Staff Charge, 9% F&B House Charge, 25% AV House Charge
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LUNCH

PLATED LUNCH

ALL ENTREES INCLUDE:

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

STARTERS

SOUP OR SALAD
CHOOSE ONE OF THE FOLLOWING:

TUSCAN TOMATO BASIL
POTATO LEEK SOUP
SEBASTOPOL MUSHROOM SOUP
VEGETARIAN BLACK BEAN SOUP
POBLANO CORN 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, 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| $45
romaine lettuce, sliced Korean BBQ chicken, rice noodles, carrots, crispy wontons, mandarin segments, and toasted almonds with sesame vinaigrette

COBB SALAD| $45
9romaine 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| $45
hummus, feta cheese, Kalamata olives, cucumber, tomato, basil vinaigrette and naan

*substitute salmon for additional $2

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LUNCH

PLATED LUNCH CONTINUED

HOT ENTREES

ANCHO GLAZED CHICKEN| $50

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

CITRUS-BRINED CHICKEN| $50

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

GILROY GARLIC CHICKEN| $50

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

PAN-SEARED SALMON| $50

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

MACADAMIA PANKO CRUSTED MAHI MAHI| $50

lemon cream sauce, sweet pea risotto, broccolini, and globe carrots

GRILLED SKIRT STEAK|$55

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

PASTA MARGUERITE

rustic egg rigatoni with spinach, Kalamata olives, portabella mushroom, 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, chick peas, zucchini, and cilantro lime vinaigrette

VEGAN THAI RED CURRY VEGATABLES

over coconut rice

LUNCH DESSERTS

CHOICE OF ONE

apple strudel

lemoncello-streusel cream cake

pineapple-carrot walnut cake

fresh seasonal fruit tart

salted caramel and kahlua cheesecake

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LUNCH
BUFFET

DELI BUFFET | $60

POBLANO CORN CHOWDER
with creamy potatoes and poblano peppers

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

LEMON CHICKEN, HOUSE BRINED TURKEY BREAST, & MEDIUM-RARE SLICED ROAST BEEF
marinated thick 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

iced tea, Starbucks coffee and assortment of Taylors of Harrogate teas

VIA PARAISO MEDITERRANEAN | $61

GREEN LENTIL SOUP

HUMMUS AND GRILLED PITA
fired chickpeas, pickled vegetables, olives, and radishes

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

LEMON-TYME MARINATED CHICKEN
sun dried tomato and olive relish

BEEF GYRO SKEWERS
onion, red peppers, and 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 Taylors of Harrogate teas

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LUNCH

BUFFET LUNCH CONTINUED

PACIFIC GROVE | $65

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

iced tea, Starbucks coffee and assortment of Taylors of Harrogate teas

STRADA OF ITALY | $60

rosemary focaccia bread

CAESAR SALAD
romaine, kale, grape tomatoes, brioche crouton, shaved parmesan, lemony 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 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

Chocolate zabaglione tiramisu, rosemary-orange olive oil cake with candied almonds

iced tea, Starbucks coffee and assortment of Taylors of Harrogate teas

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LUNCH

BUFFET CONTINUED

SALINAS | $62

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

Mexican corn cake

dulce de leche brownie cake

iced tea, Starbucks coffee and assortment of Taylors of Harrogate teas

*Please add $150 labor charge to any lunch or dinner buffet less than 25 people.

LUNCH

BOXED LUNCHES

BOX LUNCHES| $44 PER PERSON

TO INCLUDE:

Ms. Vicki's gourmet potato chips
fresh whole fruit
vegan fingerling potato salad with green onions, parsley, Dijon,
vegan mayo, cider vinegar, and red peppers
Cranberry-macadamia nut oatmeal cookies
bottled water or Pepsi soft drinks

SANDWICHES/WRAPS

CHOOSE UP TO THREE OF THE FOLLOWING:

MESQUITE SMOKED TURKEY

pico de gallo, sliced avocado, Bibb lettuce, and apple wood 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 in a tortilla, and basil vinaigrette

TUSCAN CHICKEN SANDWICH

pesto mayo, spinach, red onion, and tomato on a focaccia bread

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RECEPTION

HORS D'OEUVRES

COLD CANAPES/PER PIECE

smoked salmon crostini with red onion, dill, lemon, capers, and chopped egg | $10.00

Pacific rock shrimp ceviche| $10.00

miso scallop with shishito salsa and wasabi aioli | $11.00

Belgian endive with chevre mousse, bosc pear and California almond| $9.00

California sushi rolls | $9.00

prosciutto and melon banderilla| $9.00

figs with mascarpone in phyllo dough| $9.00

polenta bites with mushroom and fontina | $9.00

mediterranean kabob, Kalamata olives, artichoke, and sundried tomatoes|$6.00

HOT HORS D'OEUVRES/PER PIECE

Thai chicken dumpling with sweet chili ponzu| $9.00

vegetarian spring rolls| $9.00

vegetable samosa with cilantro yogurt sauce| $9.00

black bean empanada with chipotle aioli | $9.00

brown sugar maple glazed bacon wrapped scallops | $10.00

fried coconut dusted shrimp with mango chutney | $10.00

marinated chicken skewer, ginger five spice, and peanut sauce| $9.00

grilled reuben bites | $9.00

butternut squash risotto arancini with spicy marinara dipping sauce | $9.00

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RECEPTION

DISPLAYS

DISPLAYS | PER PERSON

classic onion dip with fresh made chips | $10.00

hummus, celery, jicama, red pepper, and pita | $16.00

calamari with red pepper aioli | $18.00

artisan cheese display with locally sourced cheese, artisan bread, toasted almonds, honey balsamic berry spread | $26.00

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| $25.00

PASTA FOUR WAYS | $34

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 | $45

truffles

chocolate dipped strawberries

tiramisu

chocolate mousse

chocolate dipped macaroons, fruit tarts

assorted mini cheesecake

Starbucks coffee and assortment of Taylors of Harrogate teas

Adding as an additional item to menu $30

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RECEPTION

ACTION STATIONS

CRAB CAKES | $32

crab cake action station with black bean corn relish, chipotle aioli, and micro cilantro

STREET TACOS | $34

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

rajas y papas tacos with potatoes, roasted poblano peppers, pico de gallo, queso fresco

MONTEREY SLIDERS| $33

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

spicy ketchup, Tabasco, and Cholula sauce

* $150 attendant fee per action station (per 100 guests)

CARVING STATION

PRIME RIB| $46

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

PORK TENDERLION| $36

pickled chiles, Carolina bbq sauce, chipotle bbq sauce, and bourbon bbq sauce with sweet rolls and cowboy coleslaw

ROASTED TURKEY BREAST| $36

fresh cranberry sauce, dijon mustard, peppercorn mayonnaise, and assortment of 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
Taylors of Harrogate teas

STARTERS

SOUP OR SALAD
Choose one of the following:

TUSCAN TOMATO BASIL
GINGER BUTTERNUT SQUASH
POTATO-LEEK SOUP
MONTEREY MUSHROOM SOUP
POBLANO CORN CHOWDER

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

APPLE SALAD
blend of julienne 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 kales, shaved brussels sprouts, California smoked almonds, grapes, quinoa, sunflower seeds, cubed havarti cheese, crushed garlic croutons, and blackberry vinaigrette

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

HAVARTI AND CORNBREAD STUFFED BONE-IN CHICKEN BREAST | $84
heirloom carrots, roasted parsnips, white cheddar polenta, and a brandy peppercorn sauce

TUSCAN SEARED CITRUS SALMON | $84
lemon beurre-blanc, herbed risotto, arugula pesto, oven roasted tomato-artichoke relish

MAHI MAHI IN PARMESAN CRUST| $86
lemon-thyme emulsion, roasted brussels sprouts, spicy pistachio nuts, and lemon risotto

BRAISED LOW AND SLOW BONELESS SHORT RIBS |$88
cheesy grits, roasted rainbow carrots, sautéed Swiss chard, gremolata, and blood orange demi-glaze

BOURBON GLAZED BONE-IN PORK CHOP | $88
sweet potato-poblano hash, braised greens, and stone-ground mustard seed butter

NEW YORK STEAK | $100
natural jus, Gilroy garlic polenta, honey-roasted baby root vegetables, and pickled red onions

GRILLED FILET MIGNON | $110
merlot and roasted shallot demi-glaze, buttermilk gold Yukon mashed potatoes, and seasonal vegetable

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DINNER

COMBINATION DINNERS

DUET ENTRÉES

PAN ROASTED CHICKEN BREAST AND ROCKEFELLER STUFFED SHRIMP| $95
pink peppercorn-carrot beurre rouge, Mediterranean ratatouille, tri-color citrus orzo, spinach and fennel with feta

NEW YORK SIRLOIN AND CRAB STUFFED PORTABELLA | $110
thyme jus, crab and spinach stuffed Portabella mushroom, olive oil confit, Yukon gold mashed potatoes, braised fennel, kale, and brussels sprouts

GRILLED FILET AND GARLIC BUTTER SHRIMP| $125
porcini mushrooms, pinot noir sauce, jerk mango salsa, Yukon gold potatoes, and asparagus

GRILLED NY STEAK AND SEARED CALIFORNI SEA BASS| $130
asparagus, truffle Kennebec mashed potatoes, and horseradish crema

SEARED FILET MIGNON AND GRILLED LOBSTER TAIL| $150
Boursin mashed 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
gluten free Mona Lisa
ricotta almond pear tart- seasonal

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DINNER

BUFFET DINNERS

BUFFET DINNERS | $110

SALADS

Choice of 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

ENTREES

Choice of 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
- blond linguini puttanesca

ACCOMPANIMENTS

Choice of Three

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

DINNER DESSERTS

Choice of Two

strawberry fraisier
chocolate ganache cake
seasonal fruit tart
napoleon with Bavarian cream
gluten free Mona Lisa
mini cheesecakes

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DINNER
VEGETARIAN

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, chick peas, 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 | $60
Segura Viudas Aria Estate **Brut** | $38
LaMarca **Prosecco**, Extra Dry, Veneto, Italy, NV | $38

SWEET WHITE/BLUSH WINE

LISTED FROM SWEETEST TO LEAST SWEET

Sirena Del Mare **Rose**, Italy | $38
Chateau Ste. Michelle, **Riesling**, Columbia Valley, Washington | $38

LIGHTER INTENSITY WHITE WINES

LISTED FROM MILDER TO STRONG

Campio Di Fiori, **Pinot Grigio**, California |$38
Vin 21, **Sauvignon Blanc**, California |$38
Brancott Estate, **Sauvignon Blanc**, Marlborough, New Zealand | $40
Sea Pearl, **Sauvignon Blanc**, Marlborough, New Zealand | $40

FULLER INTENSITY WHITE WINES

LISTED FROM MILDER TO STRONG

Estancia, **Chardonnay**, Monterey County, California | $40
Sonoma Cutrer, **Chardonnay**, Russian River Ranches, Sonoma Coast, California | $64
Meiomi, **Chardonnay**, Monterey County, California | $44
Quintara, **Chardonnay**, California | $38
J. Lohr Estates **Chardonnay**, "Riverstone", Arroyo Seco, Monterey, California | $44
Kenwood Vineyards, **Chardonnay**, "Six Ridges" Russian River Valley, Sonoma, California | $56

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BEVERAGE

RED WINES

LIGHTER INTENSITY RED WINE

LISTED FROM MILDER TO STRONGER

La Crema, **Pinot Noir**, Sonoma Coast, California | $64
Line 39, **Pinot Noir**, California | $42
Chalk Hill, **Pinot Noir**, California | $44
St. Francis Vineyards, **Merlot**, Sonoma Valley, California | $56
J. Lohr Estates, **Merlot**, “Los Osos”, Paso Robles, California | $44
Fable Roots, **Red Blend**, Italy | $38

FULLER INTENSITY RED WINES

Estancia, **Cabernet Sauvignon**, Paso Robles, California | $40
Aquinas, **Cabernet Sauvignon**, North Coast, California | $44
Avalon, **Cabernet Sauvignon**, California | $40
Harmony and Soul, **Cabernet Sauvignon**, California | $38
Ferrari-Carano, **Cabernet Sauvignon**, Alexander Valley, California | $79

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BEVERAGE

BAR

BAR	CASH	HOSTED
well cocktail	$14.00	$17.00
well martini	$16.00	$14.00
call cocktail	$15.00	$13.00
call martini	$17.00	$15.00
top cocktail	$16.00	$14.00
top martini	$19.00	$17.00
cordials	$14.00	$12.00
house wine	$14.00	$12.00
premium California wine	$16.00	$14.00
domestic beer	$11.00	$10.00
premium beer	$12.00	$10.00
assorted soft drinks	$7.00	$6.00
bottled waters	$7.00	$6.00

BEER AND WINE ONLY

one (1) hour package bar $22 per hour
each additional hour $12 per hour

CALL BRANDS

one (1) hour package bar $30 per hour
each additional hour $14 per hour

TOP SHELF BRANDS

one (1) hour package bar $34 per hour
each additional hour $16 per hour

BEER

Budweiser
Bud Light
Coors Light
Lagunitas IPA
Corona Extra
Stella Artois
805

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**

Pricing for First 3 Hours and $75.00 Per Additional Hour

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.

FIT FOR YOU

HEALTHY – PERFORMANCE FOODS

PLATED BREAKFAST | $33

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

Taylors of Harrogate teas

cholesterol-free eggs available upon request

BREAK PACKAGE | $30

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

low fat salted popcorn

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

Taylors of Harrogate teas

COFFEE BREAK FIT FOR YOU SELECTIONS

GRANOLA PARFAIT | $9 *(low fat)*

topped with fresh seasonal berries

FRESH FRUIT SKEWERS | $8 *(low fat)*

honey yogurt dip

LUNCH FIT FOR YOU SELECTIONS | PLATED

NORTHWEST GRILLED CORIANDER-CRUSTED COD | $50

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

CITRUS BRINED CHICKEN | $50

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

BOX LUNCHES

BOX LUNCHES INCLUDE:

fresh fruit salad

low fat salted popcorn

gluten free raspberry bars

water or diet Pepsi soft drinks

GRILLED CHICKEN LETTUCE WRAP| $44 *(low fat)*

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

FILET MIGNON AND PRAWNS | $55 *(carb conscious)*

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

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.

MARRIOTT

FIT FOR YOU

HEALTHY

RECEPTION FIT FOR YOU SLECTIONS

HOT HORS D'OEUVRES | $10.00 PER PIECE

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

COLD CANAPES | $9.00 PER PIECE

mozzarella, tomato, and basil skewers

prosciutto and melon banderilla *(low fat)*

smoked almonds

hummus, celery, jicama, red pepper, and pita | $16.00 PER PERSON

CARVING STATION | $36

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 | $78 *(low fat)*

seared chicken breast marinated in olive oil, garlic and herbs, served with rainbow Swiss chard and red quinoa

TUSCAN SEARED CITRUS SALMON | $84 *(carb conscious)*

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

PORCINI CRUSTED NEW YORK STEAK | $95 *(carb conscious)*

bleu cheese and spinach au gratin, haricot verts

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.

HOTEL INFORMATION

CATERING INFORMATION AND POLICIES

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 9.25%).

LABOR CHARGE: Please add $150 labor charge to any lunch or dinner function less than 25 people. Bartender fee is $150 for each bar for up to 3 hours and $50 for each additional hour. Chef attendant fees are $150 per chef. Additional waitpersons are $55 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

PARKING: Valet parking is $18 per car for the first four hours and $35 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 $24 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.

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.

HOTEL INFORMATION

CATERING INFORMATION AND POLICIES

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.

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.