BREAKFAST
CONTINENTAL BREAKFAST

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

Pricing does not include a 16% F&B Staff Charge, 9% F&B House Charge, 25% AV House Charge, 25% Room Rental Charge and 8.75% Tax.

Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
BREAKFAST
PLATED BREAKFAST

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
BREAKFAST
PLATED BREAKFAST CONTINUED

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

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

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

HEALTHY SUBSTITUTES:
egg whites
turkey sausage or bacon
chicken apple sausage

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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
COFFEE BREAK

COFFEE BREAK PACKAGES

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

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

Pricing does not include a 16% F&B Staff Charge, 9% F&B House Charge, 25% AV House Charge, 25% Room Rental Charge and 8.75% Tax.
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

LUNCH

PLATED LUNCH

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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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
PLATED LUNCH CONTINUED

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

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

SEASONAL SEAFOOD SPECIAL | MP

Pricing does not include a 16% F&B Staff Charge, 9% F&B House Charge, 25% AV House Charge, 25% Room Rental Charge and 8.75% Tax.
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 PARAISSO MEDITERRANEAN | $44

green lentil soup

hummus and grilled pita

**MIXED GREEN SALAD**
queso fresco, watermelon radish, puffed quinoa, chipotle-lime vinaigrette

**GREEK SALAD**
leta, 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

Please add $150 labor charge to any lunch or dinner buffet less than 25 people.
PACIFIC GROVE | $47
Korean-style cucumber-edamame salad

SOBA NOODLE SALAD
sweet chili soy vinaigrette

MIXED GREEN SALAD
water chestnuts, sprouts, shiitake 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 Tazo teas

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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
**LUNCH**  
**BUFFET CONTINUED**

**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

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

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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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
RECEPTION
HORS D’OEUVRES

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

**DISPLAYS | PER PERSON**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>classic onion dip with fresh made chips</td>
<td>$5.00</td>
</tr>
<tr>
<td>hummus, fattoush salad, celery, jicama, red pepper, and pita</td>
<td>$10.00</td>
</tr>
<tr>
<td>calamari with red pepper aioli</td>
<td>$7.00</td>
</tr>
<tr>
<td>artisan cheese display with locally sourced cheese, artisan bread, toasted almonds, honey balsamic berry spread</td>
<td>$19.00</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>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</td>
<td>$18.00</td>
</tr>
</tbody>
</table>

**DESSERT PACKAGE | $23**

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>petit fours, truffles</td>
</tr>
<tr>
<td>chocolate dipped strawberries</td>
</tr>
<tr>
<td>fresh berries and crème</td>
</tr>
<tr>
<td>tiramisu</td>
</tr>
<tr>
<td>chocolate mousse</td>
</tr>
<tr>
<td>chocolate dipped macaroons, fruit tarts</td>
</tr>
<tr>
<td>assorted mini cheesecake</td>
</tr>
<tr>
<td>Starbucks coffee and assortment of Tazo teas</td>
</tr>
</tbody>
</table>

**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

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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
RECEPTION
ACTION STATIONS

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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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
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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Monterey Marriott
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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-glace, Gilroy garlic sauce, tomato-chevre relish, parsnip and Yukon mash, baby market seasonal vegetables

DINNER DESSERT | CHOOSE ONE
strawberry fraisier
chocolate ganache cake
almond pear tart
napoleon with Bavarian cream
gluten free Mona Lisa
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 fraisier
chocolate ganache cake
almond pear tart
napoleon with Bavarian cream
 glut free Mona Lisa

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DINNER
VEGETARIAN

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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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
BEVERAGE
SPARKING AND WHITE WINES

SPARKING WINES AND CHAMPAGNE
LISTED FROM MILD 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 MILD 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 MILD 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

LIGHTER INTENSITY RED WINE
LISTED FROM MILD 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

Pricing does not include a 16% F&B Staff Charge, 9% F&B House Charge, 25% AV House Charge, 25% Room Rental Charge and 8.75% Tax.

Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
## BEVERAGE

### BAR

<table>
<thead>
<tr>
<th></th>
<th>CASH</th>
<th>HOSTED</th>
</tr>
</thead>
<tbody>
<tr>
<td>well cocktail</td>
<td>$10.00</td>
<td>$9.00</td>
</tr>
<tr>
<td>well martini</td>
<td>$12.00</td>
<td>$11.00</td>
</tr>
<tr>
<td>call cocktail</td>
<td>$11.00</td>
<td>$10.00</td>
</tr>
<tr>
<td>call martini</td>
<td>$13.00</td>
<td>$12.00</td>
</tr>
<tr>
<td>top cocktail</td>
<td>$12.00</td>
<td>$11.00</td>
</tr>
<tr>
<td>top martini</td>
<td>$14.00</td>
<td>$13.00</td>
</tr>
<tr>
<td>cordials</td>
<td>$11.00</td>
<td>$10.00</td>
</tr>
<tr>
<td>house wine</td>
<td>$9.00</td>
<td>$8.00</td>
</tr>
<tr>
<td>premium California wine</td>
<td>$11.00</td>
<td>$10.00</td>
</tr>
<tr>
<td>domestic beer</td>
<td>$8.00</td>
<td>$7.00</td>
</tr>
<tr>
<td>premium beer</td>
<td>$9.00</td>
<td>$8.00</td>
</tr>
<tr>
<td>assorted soft drinks</td>
<td>$5.00</td>
<td>$4.75</td>
</tr>
<tr>
<td>bottled waters</td>
<td>$5.00</td>
<td>$4.75</td>
</tr>
</tbody>
</table>

### 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 BRANDS

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

### BEER

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

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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
FIT FOR YOU
HEALTHY – PERFORMANCE FOODS

PLATED BREAKFAST | $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

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:

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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Monterey Marriott
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**FIT FOR YOU**

**HEALTHY**

**RECEPTION FIT FOR YOU SELECTIONS**

**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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TECHNOLOGY

AUDIO VISUAL

DUAL PROJECTOR PACKAGE | $1,995
• 2 lcd projectors
• 2 screens up to 10’
• wireless presentation remote
• Da and cabling
• power strip, ac tape down
• set-up, technical support, lcd laptop interface

HD PROJECTOR PACKAGE | $950
• hd projector
• 12’ widescreen 16:9 format
• wireless presentation remote
• projector cart
• power strip, ac tape down
• set-up, technical support, lcd laptop interface

LARGE GROUP PROJECTOR PACKAGE | $795
• high lumens lcd projector
• 8’-10’ screen
• wireless presentation remote
• projector cart
• power strip, ac tape down
• set-up, technical support, lcd laptop interface
• fast fold screen upgrade $100

SMALL GROUP PROJECTOR PACKAGE | $585
• 4’-7’ screen
• lcd projector
• projector cart
• power strip, ac tape down
• set-up, technical support, lcd laptop interface
• fast fold screen upgrade $100

SCREEN SUPPORT PACKAGE | $255
• 7’ screen
• projector cart
• power strip, ac tape down
• set-up, technical support, lcd laptop interface, required if bringing in own lcd projector

VISUAL ENHANCEMENTS
labor fees may apply
• 8’-10’ cradle screen upgrade $175
• additional rear screens $200
• 7’x12’ fast fold screen $350
• 60” screen tv with stand $585
• 80” screen tv with stand $1,200
• barco 902-3g scaler $550

Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
### TECHNOLOGY

#### SOUND PACKAGES

<table>
<thead>
<tr>
<th>Package</th>
<th>Cost</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SMALL SOUND PACKAGE</strong></td>
<td>$200</td>
<td>- wired microphone&lt;br&gt;powered speaker with stand&lt;br&gt;safety cable/cord tape down&lt;br&gt;set-up, technical support, initial sound check&lt;br&gt;podium additional</td>
</tr>
<tr>
<td><strong>MEDIUM SOUND PACKAGE</strong></td>
<td>$475</td>
<td>- wireless lavaliere&lt;br&gt;podium microphone&lt;br&gt;laptop sound patch&lt;br&gt;4 channel mixer&lt;br&gt;set-up, technical support, initial sound check</td>
</tr>
<tr>
<td><strong>LARGE SOUND PACKAGE</strong></td>
<td>$625</td>
<td>- powered speakers&lt;br&gt;wireless lavaliere&lt;br&gt;podium microphone&lt;br&gt;wireless q&amp;a microphone&lt;br&gt;laptop sound patch&lt;br&gt;12 channel mixer (5xlr)&lt;br&gt;set-up, technical support, initial sound check</td>
</tr>
</tbody>
</table>

**DOLBY PREMIUM SOUND PACKAGE | $1200**
- full ballroom sound

**CUSTOM SOUND PACKAGE | INQUIRE**

**AUDIO ENHANCEMENTS**
- labor fees may apply

- audio connection for mp3       $65
- additional panel microphone    $250

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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
TECHNOLOGY
AV A LA CARTE EQUIPMENT

CONFERENCE AIDS
wireless presentation remote laser pointer | $40
• mac adapter | $65
• podium | $70
• flipchart with adhesive paper and markers | $80
• flipchart with standard paper and markers | $75
• sign easel | $20
• 3x4 white board with markers | $50
• 4x6 white board with markers | $100
• Dscan cue light | $225

POWER SOURCES
• power strip and extension cords | $35
*added labor for 5+ power strips
• power drop | $350

LIGHTING AND DRAPING
• up light | $55
• pin spot light | $80
• string lights | $480
• black velour drape | $750
• stage wash | inquire
• custom lighting package | inquire

ADDITIONAL SERVICES
• audio recording | inquire
• video recording | inquire
• web streaming | inquire

TELEPHONE
• registration phone (in-house only) | $25
• conference phone | $150
• dedicated phone line | $200
*plus long distance fees

COMPUTERS
• presentation laptop with office | $300
• pc monitor | $95
• small pc speakers | $45
• large monitor speakers | $90

INTERNET
superior package: media streaming, media rich mobile apps and large file downloads
simple package: email and simple web browsing

TECHNICAL SUPPORT (four hour minimum)
• Monday – Friday, 8am to 5pm | $75/hr
• overtime & weekends 5pm-8am | $112.50/hr
• in room operator | $90/hr

ACCESS FEE OF $200 PER SECTION, PER ROOM, PER DAY, APPLIES TO ALL ORDERS THAT USE OUTSIDE AUDIO VISUAL

superior package
number of attendees:
• 25 or less - up 8 mbps - $7/person
• 25 - 50 up to 12 mbps - $10/person
• 51 – 100 - up to 22 mbps - $15/person

simple package
number of attendees:
• 25 or less - up to 3 mbps - $3/person
• 26 - 50 - up to 5 mbps - $5/person
• 51 – 100 - up to 8 mbps - $7/person

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Monterey Marriott
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HOTEL INFORMATION
CATERING INFORMATION AND POLICIES

MENU SELECTIONS: Menu selections are requested 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 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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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
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.
**SHIPLEMENTS**: 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.