BREAKFAST
CONTINENTAL BREAKFAST

BASIC | $27
• orange juice
• freshly baked bagels, muffins, and mini danish
• assorted seasonal jams, local honey, and butter
• Starbucks coffee and assortment of Tazo teas

EXECUTIVE | $35
• 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 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
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**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 | $37
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 | $39
orange juice
cereals
apple cinnamon oatmeal
fresh seasonal fruits and berries
freshly baked muffins, pastries, croissants
bagels with condiments
scrambled eggs
omelet station
belgian waffle station with homemade whipped cream, syrup, and fresh berries
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

Monterey Marriott
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meetings imagined
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

ALVARADO STREET | $18

- homemade kettle popcorn and regular popcorn
- house potato chips with green goddess dip
- peanut butter and celery shots
- assorted Pepsi soft drinks
- 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

SUNSET BREAK | $19

- fried tortillas, fire roasted salsa, salsa verde, and spiced guacamole
- chile lime watermelon
- Assorted Pepsi soft drinks
- Starbucks coffee and assortment of Tazo teas

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COFFEE BREAKS
COFFEE BREAK PACKAGES CONTINUED

BONIFACIO PUB BREAK | $20
Bavarian mini pretzels with brown butter, 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 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

IQ | $20
blueberry smoothies
mini bircher muesli 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

STARBUCKS COFFEE AND TAZO TEA SERVICE PER THE GALLON | $80

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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 Tazo teas

ENTRÉE SALADS

MARINA KOREAN CHICKEN SALAD | $35
romaine lettuce, sliced Korean BBQ chicken, rice noodles, carrots, crispy wontons, mandarin segments, and toasted almonds with sesame vinaigrette

COBB SALAD | $35
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 | $35
hummus, feta cheese, kalamata olives, cucumber, tomato, basil vinaigrette and naan
substitute salmon for $3

STARTERS

SOUP / SALAD
CHOOSE ONE OF THE FOLLOWING:

Tuscan tomato basil
ginger butternut squash
potato-leek soup
Sebastopol mushroom soup
Vegetarian ditalini minestrone 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

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LUNCH
PLATED LUNCH CONTINUED

HOT ENTREES

ANCHOS GLAZED CHICKEN | $37
bone-in chicken with ancho demi-glace, roasted corn, haricot verts, fingerling potato hash, and pico de gallo

CITRUS-BRINED CHICKEN | $37
bone-in chicken with lemon-thyme jus, marbled potatoes, braised fennel, and pancetta brussel sprouts

GILROY GARLIC CHICKEN | $37
roasted garlic-lemon chicken breast with natural jus and chevre cheese, smashed redskin with parmesan, and grilled asparagus

PAN-SEARED SALMON | $38
citrus beurre-blanc, lemon-sweet pea risotto, beet medley, and blistered tomato relish

MACADAMIA PANKO CRUSTED MAHI MAHI | $38
Lemon cream sauce, sweet pea risotto, broccolini, and globe carrots

GRILLED SKIRT STEAK | $41
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 VEGETABLES
over coconut rice

LUNCH DESSERTS | CHOOSE ONE

apple strudel
lemon-mascarpone meringue tart
key lime tart
strawberry tart
milk chocolate opera tart

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

DELI BUFFET | $47

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

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 bites, double chocolate ganache tarts,
and fruit tartlets

iced tea, Starbucks coffee and assortment of
Tazo teas

VIA PARAISO MEDITERRANEAN | $48

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 & 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.
LUNCH
BUFFET LUNCH CONTINUED

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 | $47
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

cherry-liquor ricotta-mascarpone cannoli, Italian love cake

iced tea, Starbucks coffee and assortment of Tazo teas

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SALINAS | $47

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 Tazo teas

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LUNCH
BOXED LUNCHES

CHOOSE UP TO THREE OF THE FOLLOWING:
$35 PER PERSON

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

BOX LUNCHES INCLUDE:
Ms. Vicki's gourmet potato chips
fresh whole fruit
wheat berry salad with grilled vegetables and basil vinaigrette
gluten free coconut oatmeal bar
bottled water or Pepsi soft drinks

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

<table>
<thead>
<tr>
<th>COLD CANAPES/PER PIECE</th>
<th>HOT HORS D’OEUVRES/PER PIECE</th>
</tr>
</thead>
<tbody>
<tr>
<td>chipotle chicken salad profiterole</td>
<td>chorizo albondigas with pale ale cheese sauce</td>
</tr>
<tr>
<td>smoked salmon crostini with red onion, dill, lemon, capers, and chopped egg</td>
<td>artichoke fritters with garlic aioli</td>
</tr>
<tr>
<td>Pacific rock shrimp ceviche</td>
<td>vegetarian spring rolls</td>
</tr>
<tr>
<td>miso scallop with shishito salsa and wasabi aioli</td>
<td>pulled pork with queso fresco, tomatillo salsa, and crema on a tortilla strip</td>
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<tr>
<td>Belgian endive with chevre mousse, bosc pear and California almond</td>
<td>black bean and sweet potato empanada with chipotle aioli</td>
</tr>
<tr>
<td>California sushi rolls</td>
<td>brown sugar maple glazed bacon wrapped scallops</td>
</tr>
<tr>
<td>prosciutto and melon banderilla</td>
<td>fried coconut dusted shrimp with mango chutney</td>
</tr>
<tr>
<td>smoked duck breast with sour cherry jam on polenta</td>
<td>marinated chicken skewer, ginger five spice, and peanut sauce</td>
</tr>
<tr>
<td>figs with mascarpone in phyllo dough</td>
<td>mediterranean kabob, kalamata olives, artichoke, and sundried tomatoes</td>
</tr>
<tr>
<td>polenta bites with mushroom and fontina</td>
<td>vegetable flat bread points</td>
</tr>
</tbody>
</table>

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Monterey Marriott
350 Calle Principal, Monterey, CA. 831.649.4234
### RECESSION DISPLAYS

#### DISPLAYS | PER PERSON

classic onion dip with fresh made chips | $6.00

hummus, celery, jicama, red pepper, and pita | $10.00

calamari with red pepper aioli | $9.00

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

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

#### DESSERT PACKAGE | $23

- truffles
- chocolate dipped strawberries
- tiramisu
- chocolate mousse
- chocolate dipped macaroons, fruit tarts
- assorted mini cheesecake
- Starbucks coffee and assortment of Tazo teas

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### 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
RECEPTION

ACTION STATIONS

CRAB CAKES | $22

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

STREET TACOS | $26

- 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| $26

- 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

CARVING STATION

PRIME RIB | $29

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

PORK TENDERLION | $27

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

ROASTED TURKEY BREAST | $26

- fresh cranberry sauce, Dijon mustard, peppercorn mayonnaise, and assortment of rolls

$150 attendant fee per action station

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DINNER
PLATED DINNERS

ALL ENTREES INCLUDE:
choice of one starter and dessert
freshly baked bread
Starbucks coffee and assortment of Tazo teas

HAVARTI AND CORNBREAD STUFFED BONE-IN
CHICKEN BREAST | $65
Heirloom carrots, roasted parsnips, white cheddar polenta, and a brandy peppercorn sauce

TUSCAN SEARED CITRUS SALMON | $65
lemon beurre-blanc, herbed risotto, arugula pesto, oven roasted tomato-artichoke relish

MAHI MAHI IN MUSHROOM CRUST | $66
lemon-thyme emulsion, roasted brussels sprouts, spicy pistachio nuts, and lemon risotto

BRAISED LOW AND SLOW BONELESS SHORT RIBS | $68
cheesy grits, roasted rainbow carrots, sautéed Swiss chard, gremolata, and blood orange demi-glace

BOURBON GLAZED BONE-IN PORK CHOP | $62
sweet potato-poblano hash, braised greens, stone-ground mustard seed butter

NEW YORK STEAK | $75
natural jus, Gilroy garlic polenta, honey-roasted baby root vegetables, and pickled red onions

GRILLED FILET MIGNON | $80
merlot and roasted shallot demi-glace, buttermilk gold Yukon mashed potatoes, and seasonal vegetable

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DINNER
COMBINATION DINNERS

GRILLED CHICKEN BRUSCHETTA AND LEMON – GARLIC SHRIMP | $68
lemon buerre-blanc, herbed risotto, basil pesto, oven roasted tomato-artichoke relish

PAN ROASTED CHICKEN BREAST AND ROCKEFELLER STUFFED SHRIMP | $70
pink peppercorn-carrot beurre rouge, Mediterranean ratatouille, tri-color citrus orzo, spinach and fennel with feta

NEW YORK SIRLOIN AND CRAB STUFFED PORTABELLA | $82
thyme jus, crab and spinach stuffed Portabella mushroom, olive oil confit, Yukon gold mashed potatoes, braised fennel, kale, and brussel sprouts

GRILLED FILET AND GARLIC BUTTER SHRIMP | $85
porcini mushrooms, pinot noir sauce, jerk mango salsa, Yukon gold potatoes, and asparagus

GRILLED NY STEAK AND SEARED CALIFORNI SEA BASS | $87
asparagus, truffle Kennebec mashed potatoes, and horseradish crema

SEARED FILET MIGNON AND GRILLED LOBSTER TAIL | $95
Boursin mashed potatoes, summer baby squash, heirloom carrots, tarragon cream, and au proivre sauce

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

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BUFFET DINNERS | $86

DINNER DESSERTS | CHOOSE TWO
- strawberry fraisier
- chocolate ganache cake
- seasonal fruit tart
- napoleon with Bavarian cream
- gluten free Mona Lisa
- mini cheesecakes

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
- blond linguini puttanesca

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

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Monterey Marriott
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DINNER

VEGETARIAN

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 | $32
LaMarca Prosecco, Extra Dry, Veneto, Italy, NV | $30

SWEET WHITE/BLUSH WINE
LISTED FROM SWEETEST TO LEAST SWEET

Magnolia Grove by Chateau St. Jean, Rose, California | $30
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington | $32

LIGHTER INTENSITY WHITE WINES
LISTED FROM Milder TO STRONG

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | $30
Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand | $32
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | $32

FULLER INTENSITY WHITE WINES
LISTED FROM Milder TO STRONG

Estancia, Chardonnay, Monterey County, California | $32
Sonoma Cutrer, Chardonnay, Russian River Ranches, Sonoma Coast, California | $60
Meiomi, Chardonnay, Monterey County, California | $40
Magnolia Grove by Chateau St. Jean, Chardonnay, California | $30
J. Lohr Estates Chardonnay, “Riverstone”, Arroyo Seco, Monterey, California | $40
Kenwood Vineyards, Chardonnay, “Six Ridges” Russian River Valley, Sonoma, California | $50

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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
Ferrari-Carano, **Cabernet Sauvignon**, Alexander Valley, California | $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.

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

#### BAR

<table>
<thead>
<tr>
<th>BEVERAGE</th>
<th>CASH</th>
<th>HOSTED</th>
</tr>
</thead>
<tbody>
<tr>
<td>well cocktail</td>
<td>$11.00</td>
<td>$10.00</td>
</tr>
<tr>
<td>well martini</td>
<td>$13.00</td>
<td>$12.00</td>
</tr>
<tr>
<td>call cocktail</td>
<td>$12.00</td>
<td>$11.00</td>
</tr>
<tr>
<td>call martini</td>
<td>$14.00</td>
<td>$13.00</td>
</tr>
<tr>
<td>top cocktail</td>
<td>$13.00</td>
<td>$12.00</td>
</tr>
<tr>
<td>top martini</td>
<td>$15.00</td>
<td>$14.00</td>
</tr>
<tr>
<td>cordials</td>
<td>$11.00</td>
<td>$10.00</td>
</tr>
<tr>
<td>house wine</td>
<td>$11.00</td>
<td>$10.00</td>
</tr>
<tr>
<td>premium California wine</td>
<td>$14.00</td>
<td>$13.00</td>
</tr>
<tr>
<td>domestic beer</td>
<td>$9.00</td>
<td>$8.00</td>
</tr>
<tr>
<td>premium beer</td>
<td>$10.00</td>
<td>$9.00</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

#### $150 BARTENDER FEE APPLIES, PER BAR

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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
 gluten free blueberry oatmeal bars

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

COFFEE BREAK FIT FOR YOU SELECTIONS

GRANOLA PARFAIT | $6 (low fat)
topped with fresh seasonal berries

FRESH FRUIT SKEWERS | $6 (low fat)
honey yogurt dip

LUNCH FIT FOR YOU SELECTIONS | PLATED

NORTHWEST GRILLED CORIANDER-CRUSTED COD | $36
Mediterranean ratatouille, tri-color citrus orzo, spinach and fennel with feta, and a pink-peppercorn beurre rouge

CITRUS BRINED CHICKEN | $35
bone-in chicken with lemon-thyme jus, brown rice, braised fennel, and Brussel sprouts

BOX LUNCHES
BOX LUNCHES INCLUDE:
fresh fruit salad
water or diet Pepsi soft drinks

GRILLED CHICKEN LETTUCE WRAP | $30 (low fat)
tomato, cucumber, avocado and feta cheese with lemon yogurt sauce

FILET MIGNON AND PRAWNS | $43 (carb conscious)
tender filet of beef and prawns wrapped in lettuce leaves, grilled vegetables, spicy rémoulade sauce

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## Fit For You

### Healthy

#### Reception Fit For You Selections

**Hot Hors d'Oeuvres | $7.00 Per Piece**
- Marinated chicken skewer, ginger five spice, and peanut sauce (<em>low fat</em>)

**Cold Canapes | $6.00 Per Piece**
- Mozzarella, tomato, and basil skewers
- Prosciutto and melon banderilla (<em>low fat</em>)
- Smoked almonds
- Hummus, celery, jicama, red pepper, and pita | $10.00 Per Person

**Carving Station | $25**
- 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 | $65 (low fat)**
  - Seared chicken breast marinated in olive oil, garlic and herbs, served with rainbow swiss chard and red quinoa
- **Tuscan Seared Citrus Salmon | $65 (carb conscious)**
  - Lemon beurre-blanc, asparagus, arugula pesto, oven roasted tomato-artichoke relish
- **Porcini Crusted New York Steak | $75 (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

**SMALL SOUND PACKAGE | $200**
- wired microphone
- powered speaker with stand
- safety cable/cord tape down
- set-up, technical support, initial sound check
- podium additional | $70

**MEDIUM SOUND PACKAGE | $475**
- wireless lavaliere
- podium microphone
- laptop sound patch
- 4 channel mixer
- set-up, technical support, initial sound check

**LARGE SOUND PACKAGE | $625**
- powered speakers
- wireless lavaliere
- podium microphone
- wireless q&a microphone
- laptop sound patch
- 12 channel mixer (5xlr)
- set-up, technical support, initial sound check

**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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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
- power drop | $350
*added labor for 5+ power strips

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

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

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