SETTINGS BY US, INSPIRED BY YOU.
LET US BRING YOUR SPECIAL DAY TO LIFE AT THE MONTEREY MARRIOTT. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.
YOUR HOTEL

Whether a traditional wedding or a one-of-a-kind celebration, Monterey Marriott will exceed every expectation. From inspiring spaces and creative menus to an exceptional events team and a curated list of preferred vendors, we offer everything you need to make your big day an affair to remember.
YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOs” IN THE PERFECT SETTING AT MONTEREY MARRIOTT. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.
REHEARSAL DINNER

PLATED

Entrées Include:
Choice of Salad and Dessert
Assortment of Freshly Baked Breads
Starbucks Coffee, Decaffeinated Coffee and a Selection of Fine Tea

SALADS

J.W. Caesar Salad
Hearts of Romaine Wrapped with English Cucumber, Shaved Asiago Cheese, Eggplant Cucumber Concassé and Garlic Crostini

Baby Spinach Salad
Frosted Pecans, Dried Cranberries, Goat Cheese, Cherry Tomatoes, Champagne Citrus Vinaigrette

West Coast Salad
Orange and Grapefruit Segments, Caramelized Walnuts, Dried Cranberries, Raspberry Vinaigrette

ENTREES

Mediterranean Chicken | $55
Goat Cheese, Capers, Sun Dried Tomatoes, Tarragon Au Ju

Grilled Salmon Fillet | $57
Tomatoes, Olives, and Fennel

Grilled Marinated Rib Eye Steak | $60
Ancho Bean Demi Glace

Herb Pistachio Crusted Halibut | $60
Chardonnay Chive Sauce

*Prices are per person. A customary 25% taxable house and staff charge and sales tax will be added to prices

DESSERTS

Key Lime Tart
White Chocolate Chips, Chocolate Weave

Chocolate Terrine
Sun-Soaked Chocolate Genoise, Dark Truffle Chocolate and Milk Chocolate Mousse

Fresh Seasonal Berries
In a Puff Pastry with Sweet Cream and Strawberry Liqueur

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.
REHEARSAL DINNER

BUFFET

Assortment of Freshly Baked Breads
Salinas Valley Green Salad with Assorted Dressings
Three Bean Salad Kidney, Garbanzo and Wax Beans
Cilantro Creamy Corn Coleslaw
Potato Salad
Baby Back Ribs with Mambo Sauce
Brown Sugar Basted Filet of Salmon
Mesquite Barbecued Chicken Breast
Baked Potato Bar Including: Butter, Sour Cream, Cheddar Cheese, Bacon and Fresh Chives
Ranch Style Chili
Sweet Corn on the Cob
Buttermilk Biscuits with Honey

DESSERTS

Warm Peach and Cherry Cobblers
Vanilla Bean Ice Cream
Chocolate Layer Cake
Starbucks Coffee, Decaffeinated Coffee and a Selection on Fine Teas

$80 per person

A customary 25% taxable house and staff charge and sales tax will be added to prices

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.
YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR “I DOs.”
WEDDING CEREMONY PACKAGE

ON-SITE CEREMONY
White Lattice Arch
Wooden or Plastic White Chairs
50’ White Runner
Delivery, Set up and Dismantle
Each chair above 150 is an additional $4

$900 plus house and staff charge and applicable sales tax
(Price includes rental fees and ceremony package)

OFF-SITE CEREMONY LOCATIONS
Memory Gardens, Monterey State Historic Park

Just steps away from the Monterey Marriott, the Memory Garden is enclosed by an eight foot high adobe wall with three access gates, one of which is wheelchair accessible. As a central feature of the facility, stands a 15’ diameter fountain filled with Koi Fish and vegetation. This historic building is lined with trees and other various plants and flowers.

Ceremony Package Cost: $5,500
(Price includes rental fees and ceremony package)

The Old Whaling Station Adobe, Heritage Harbor, Monterey

Located in Monterey’s Heritage Harbor, near Fisherman’s Wharf, this historic adobe has been tastefully decorated with antique furnishings and features a formal dining room, living room with fireplace, and sunroom. A bedroom and a sitting room are upstairs. The historic flowering gardens feature beautiful old fashioned roses, brick walkways, and a lovely wooden arbor.
(Junior League of Monterey County)

Ceremony Package Cost: $5,500
(Price includes rental fees and ceremony package)
YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.
LUNCH RECEPTION PACKAGES
(11am – 3pm)

ALL PACKAGES INCLUDE THE FOLLOWING:

 Overnight Accommodations for the Bride and Groom in a Picturesque King Bay View Room

 Customized Plated Menu Or Buffet Menu
   Plated Menu: choice of one salad, choice of two entrées, and choice of one vegetarian entrée
   Buffet Menu

 Hors d’Oeuvres During Reception Hour

 Champagne Toast

 Trial Menu -tasting of the menu to be served at wedding

 Professional Event Management Assistance

 Wedding Cake Cutting Service

 Complete Table Top Settings

 Hurricane Lamp Centerpiece with Votive Candles

 Dance Floor

 Discounted Sleeping Room Rate for Out-of-Town Guests (depending upon availability)
LUNCH RECEPTION PACKAGES

SILVER PACKAGE
Doubled White Tablecloths

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<thead>
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<tbody>
<tr>
<td>Plated Entrées</td>
<td>$55</td>
</tr>
<tr>
<td>Buffet</td>
<td>$58</td>
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</tbody>
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GOLD PACKAGE
Floor Length Tablecloths (Colors Available)
White Base Plates (Plated Meal Only)
Menu Cards (Plated Meal Only)

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<tbody>
<tr>
<td>Plated Entrées</td>
<td>$65</td>
</tr>
<tr>
<td>Buffet</td>
<td>$68</td>
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</table>

PLATINUM PACKAGE
One Hour Open Bar Service
Floor Length Tablecloths (Colors Available)
White, Ivory, or Black Chair Covers with Colored Sash
**Chivari Chairs available for $3 additional per person
Intermezzo Course (Plated Meal Only)
White Base Plates (Plated Meal Only)
Menu Cards (Plated Meal Only)

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<tr>
<td>Buffet</td>
<td>$88</td>
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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.
DINNER RECEPTION PACKAGES

5pm - midnight

ALL PACKAGES INCLUDE THE FOLLOWING:

❖ Overnight Accommodations for the Bride and Groom in a Picturesque King Bay View Room

❖ Customized Plated or Buffet Menu
  ❖ Plated Menu: choice of one starter, choice of one salad, choice of two entrées, and choice of one vegetarian entrée
  ❖ Buffet Menu

❖ Hors d’Oeuvres During Reception Hour

❖ Champagne Toast

❖ Three Bottles of Wine per Table of 10 During Dinner Service

❖ Trial Menu - tasting of the menu to be served at wedding

❖ Professional Event Management Assistance

❖ Wedding Cake Cutting Service

❖ Complete Table Top Settings

❖ Hurricane Lamp Centerpiece with Votive Candles

❖ Dance Floor

❖ Discounted Sleeping Room Rate for Out-of-Town Guests (depending upon availability)
DINNER RECEPTION PACKAGES

SILVER PACKAGE
Doubled White Tablecloths
Plated Entrées $75
Buffet $78

GOLD PACKAGE
Floor Length Tablecloths (Colors Available)
White Base Plates (Plated Meal Only)
Menu Cards (Plated Meal Only)
Plated Entrées $85
Buffet $88

PLATINUM PACKAGE
One Hour Open Bar Service
Floor Length Tablecloths (Colors Available)
White, Ivory, or Black Chair Covers with Colored Sash
**Chivari Chairs available for $3 additional per person
Intermezzo Course (Plated Meal Only)
White Base Plates (Plated Meal Only)
Menu Cards (Plated Meal Only)
Plated Entrées $105
Buffet $108

*Prices are per person. A customary 25% house and staff charge and sales tax will be added to prices

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.
HORS D’OEUVRES

Choice of Three

COLD
International or Domestic Cheese Display
Fresh Vegetable Crudité with Ranch Peppercorn Dip
Asparagus Tips Rolled in Prosciutto Ham
Bruschetta, Tomato, Basil, Garlic and Olive Oil
Buffalo Mozzarella, Tomato and Basil Skewers
Mini Latke with Smoked Salmon
Sliced Fresh Fruit Display

HOT
Spanakopita with Basil Garlic Aioli
Artichoke Fritters with Red Pepper Aioli
Fried Coconut-Dusted Shrimp with Chutney
Chinese Vegetable Spring Rolls
Brochette of Beef with Teriyaki Sauce
Thai Pork Dumplings
Chicken Satay with Peanut Sauce
Stuffed Mushroom Caps (Sausage or Vegetable)
New Potatoes Stuffed with Onion Marmalade and Truffle Paste
Asian Seared Scallop on Won-Ton Crisp
STARTERS

Choice of One

Onion Applejack Soup
A Rich Onion Soup Laced with Applejack and Topped with a Toasted Crouton and Melted Cheese

Asparagus Bisque En Crûte
A Puree of Asparagus in a Creamy Sherry Base Topped with a Puff Pastry

Mushroom Bisque En Crûte
A Potage of Mushrooms in a Creamy Sherry Base Topped with a Puff Pastry

Crab Cake
Lightly Sautéed with a Roasted Pepper Aioli

Seafood Ravioli
Served Open Faced with a Shrimp Ragout Topped with Salmon Caviar

Shrimp Scampi
Served with Roasted Garlic, Lemon Butter and Truffle Oil

Mushroom Ravioli
Filled with a Light Mushroom Ragout in a White Wine Sauce

SALADS

Choice of One

Salinas Valley Greens
Exotic Greens, Tomato, Cucumber, Carrots with Herb Vinaigrette Dressing

The Ferrante
Butter Lettuce Quarter, Tomato, Feta Cheese with Oba Basil Vinaigrette

Classic Caesar
Crisp Romaine Lettuce, Caesar Dressing, Parmesan Cheese and Garlic Croutons

Chilled Shrimp Salad
Poached Shrimp with a Grain Mustard Vinaigrette

INTERMEZZO

(Course Prior to entrée to cleanse palate)
Choice of One for Plated Platinum Package Only

Sorbets:
- Raspberry
- Lemon Ice
- Strawberry
- Mango
ENTREES

PLATED

Entrées Include:
Choice of Salad
Assortment of Freshly Baked Breads
Starbucks Coffee, Decaffeinated Coffee and a Selection of Fine Tea

Choice of Two Pre-Selected Entrees

Slow Roasted Chicken
Pulled from Bone and Placed atop wild Rice Polenta with a Stilton Reduction

Roasted Chicken
Served with Roasted Tomato Risotto and a Lemon Caper Sauce

Roasted Half Chicken Breast
Served with a Tarragon Chicken Jus Reduction

Grilled Rosemary Chicken
Served with a Rosemary Garlic Reduction Sauce

New York Steak
Grilled with a Portobello Mushroom Relish

Grilled Filet Mignon
Grilled and Served with Onion Marmalade in a Cabernet Reduction Sauce

Cracked Pepper Crusted Filet Mignon
Brandy Demi-glace Shallot Reduction

Braised Boneless Short Ribs
Root Vegetables and Sour Cream Mashed Potatoes with a Red Wine Reduction

Greek Salmon
Roasted Roma Tomato, Red Onion, Capers and Roasted Garlic
with a Tarragon Citrus Sauce

Horseradish Crusted Salmon
Served with a Dijon Tarragon Butter Sauce

Pan Seared Salmon
Tomato, Leeks, and Artichokes with an Orange Grapefruit Clam Sauce

Parmesan Crusted Halibut
Mushroom Risotto and Pan Roasted Vegetables
with a Chardonnay Chive Sauce

Grilled Sea Bass
Sweet Roasted Garlic Crust with a Lobster Brandy Sauce

Spicy Asian Crusted Sea Bass
On a bed of Portobello Mushrooms Drizzled with a Soy Ginger Sauce,
Topped with Leeks and Toasted Sesame Seeds
VEGETARIAN

Choice of One

Wild Mushroom Cannelloni
Assortment of Shiitake, Portobello and Crimini Mushrooms Topped with a Mushroom Sauce and Sautéed Spinach

Artichoke Risotto
Artichoke Hearts, Risotto and Cream Topped with Freshly Grated Parmesan Cheese

Butternut Squash Risotto
King Oyster Mushrooms, Ricotta, Basil and Fresh Parmesan

Portobilini
Portobello Mushroom Stuffed with Grilled Vegetables, Spinach and Fresh Herbs Topped with a Homemade Marinara Sauce

Roasted Season 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
BUFFET MENU
Minimum of 50 Guests

Includes:
Assortment of Freshly Baked Breads
Starbucks Coffee, Decaffeinated Coffee and a Selection of Fine Tea

Salinas Valley Garden Salad
Exotic Greens, Tomato, Cucumber, Carrots with an Herb Vinaigrette Dressing

Tomato Salad
Feta Cheese, Kalamata Olives and Red Onion

Grilled Portobello Mushroom
Balsamic Reduction and Fresh Basil

Roasted Garlic and Rosemary Baby Red Potatoes

Rice Pilaf

Roasted Asparagus, Shallots and Carrots

Choice of Two of the Following

Salmon Medallions
Marinated with Fresh Oregano, Olive Oil and Garlic. Topped with Goat Cheese, Capers Olives and Herb Relish

Roasted Half Chicken Breast
Tarragon Chicken Jus Reduction and Flavored with Goat Cheese, Capers and Sun-Dried Tomatoes

*Oven Roasted New York Strip Loin Carving Station
Bordelaise and Horseradish Sauce
*Dedicated Chef’s Carving station Fee of $150.00 will apply.

Vegetarian Lasagna
Layered with Ricotta Cheese, Carrots, Spinach and Mushrooms. Topped with Homemade Marinara Sauce and Mozzarella Cheese
ADDITIONAL EXTRAS

CHILDREN’S MEAL
AGES 3-12

Includes the following:
Fresh Fruit Cup
Chocolate Chip Cookie
Juice or Milk

Choice of One of the Following

Chicken Fingers and French Fries
Cheese Pizza
Hamburger and French Fries

$17.00 per person

TEMPTING FOOD ADDITIONS

Chocolate Dipped Strawberries
$5.00 per person

Smoked Salmon Station
$10.00 per person

Oyster Rockefeller Station
$8.00 per oyster

Dessert Buffet
$15.00 per person

Risotto Station
$9.00 per person

Sushi Station
$18.00 per person

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BAR SERVICE

OPEN BAR PACKAGES

- **Well Brands**
  - 1st hour is $16.00 per person
  - Each additional hour is $11.00 per person

- **Call Brands**
  - 1st hour is $18.00 per person
  - Each additional hour is $13.00 per person

- **Premium Brands**
  - 1st hour is $19.00 per person
  - Each additional hour is $14.00 per person

- Open Bar Call Brands in our wedding package include all of the following: Cocktails, Martinis, California Wines, Imported and Domestic Beers, Mineral Waters and Assorted Non-Alcoholic Beverages

HOSTED CONSUMPTION AND CASH BAR PACKAGES

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<th>ITEM</th>
<th>HOSTED CONSUMPTION</th>
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<td>Well Brands Cocktail</td>
<td>$9.00</td>
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<td>Well Brands Martini</td>
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<td>Call Brands Cocktail</td>
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<tr>
<td>Call Brands Martini</td>
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<td>Premium Brand Cocktail</td>
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<td>Premium Brand Martini</td>
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<td>Premium California wine</td>
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<tr>
<td>Premium Beer</td>
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<tr>
<td>Assorted Soft Drink and Mineral Water</td>
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BAR SERVICE

WELL BRANDS
Smirnoff
Cruzan Aged Light
Beefeater Gin
Dewar’s White Label Scotch
Jim Beam White Label
Canadian Club
Jose Cuervo Tradicional Silver
Korbel Brandy

CALL BRANDS
Absolut
Bacardi Superior
Captain Morgan Original Spiced
Tanqueray
Johnnie Walker Red Label Scotch
Maker’s Mark Bourbon
Jack Daniels Whiskey
Seagram’s VO
1800 Silver Tequila
Courvoisier VS

PREMIUM BRANDS
Grey Goose
Bacardi Superior
Mt. Gay Eclipse Gold
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

HOUSE WINES
Magnolia Grove by Chateau St. Jean, Rosé, California
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California
Magnolia Grove by Chateau St. Jean, Chardonnay, California
Magnolia Grove by Chateau St. Jean, Merlot, California
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California
YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.
HOTEL INFORMATION

GUEST ROOM ACCOMMODATIONS
A complimentary deluxe King Bay View room will be reserved for the bride and groom on the evening of the function. Additional nights in this room may be added at the special wedding block rate.

GUIDELINES
❖ During special event weekends, a higher rate will apply.
❖ Includes deluxe rooms with city or courtyard views. Deluxe Bay view Rooms are subject to higher rate.
❖ Check in is at 4:00pm and Check out is at 12:00pm.
❖ Rooms are subject to 10% occupancy tax, a Monterey/California tourism fee of $2.75, and a 4.15% Convention Center Fee.
❖ Valet parking is $18.00 for 4 hours or $25.00 overnight.
❖ For additional information please contact the Sales Department at (831) 647-4005 and ask to talk to the Catering Sales Manager.

EVENT MANAGER
Who will personally oversee my reception?
Your event manager will guide you through your planning stages. On your wedding day, your event manager will be there to ensure your event flows smoothly. After your event manager departs, your banquet captain will oversee the event.

When will our initial consultation take place with the event manager?
All details will be planned during your trial meal, at least two months prior to your wedding day. If you have questions prior to the trial meal you may contact your event manager at any time.

How much time do we have to set up and decorate the room?
Set up for lunch events may begin at 9:00 am on the morning of the event. Set up for dinner events may begin at 4:00 pm on the day of the wedding.

FINISHING TOUCHES PACKAGE
There are many tasks that you and your family members won't want to worry about on your big day. With the Finishing Touches Package, you can simply drop off all of your wedding items before your event, and then rest assured that your Marriott Event Manager will take care of the following Wedding Day Finishing Touches:
❖ Wedding favor placement at each place setting
❖ Place Card arrangement on guest tables and place card table
❖ Centerpiece arrangement
❖ Guestbook & Gift Table arrangement, including any Family Photos you would like arranged in the Reception Room.

**See your Sales or Event Manager for pricing and details.
HOTEL INFORMATION

WEDDING CATERING INFORMATION

INITIAL DEPOSITS AND PAYMENTS
A $2,000 non-refundable deposit accompanied by a signed contract is required to hold space and make your reservation definite.

ADVANCE PAYMENT SCHEDULE
(4) months after the signed contract
(6) months after the signed contract
(1) month before the wedding
The estimated final balance and final guest count will be due seven (7) business days prior to the function.

A credit card and signed authorization form is required on the day of function for any charges incurred the day of function (such as hosted bar & corkage fees)

The guaranteed number of guests must be given to the Events Manager by noon, five (5) business days prior to the contracted function. This guaranteed number is NOT subject to reduction. If this guarantee is not received, the expected number of guests given on signed contract will be used. We will prepare for three percent (3%) over the guaranteed number of guests.

FOOD AND BEVERAGE POLICY
All food and beverage must be provided by and consumed at the Monterey Marriott Hotel or a contracted off-site location. Food items are not permitted to leave the function area upon completion of event. Hotel allows for outside cake vendors.

HOUSE AND STAFF CHARGE AND SALES TAX
All menu prices are subject to a 25% Hotel House and Staff Charge and applicable State Tax in accordance with California Regulation 1603.f Taxable Sales of Food Products. “Amounts designated as serving charges, added to the price of meals, are part of the selling price of the meals, and accordingly must be included in the retailer’s gross receipts subject to tax even though such House and Staff Charges are made in lieu in tips and are paid over the retailer to those employees.” Current sales tax is applied to subtotal items and applicable House and Staff charges

FACILITY SERVICE FEE
A facility Service Fee for usage of the Ferrante’s Bay View Ballroom may apply. Please inquire with your sales representative.

PARKING
Valet parking is $18 per car for the first four (4) hours and $25 thereafter and overnight. A separate company, “Towne Park 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. Complimentary street parking is available around the hotel after 6:00 pm.
FREQUENTLY ASKED QUESTIONS

How far out can I book my wedding and/or reception?
You may reserve banquet space up to a year in advance for the Ferrantes Bay View Room.

What type of meal service would be best- buffet or sit-down?
Both types of meal service have advantages. A buffet allows more mingling of guests and creates a flow around the room. A Sit-Down meal provides more structure and can be considered more formal. The main thing to remember is that buffet tables take up space, so the size of the room and the number of guests must be considered when planning a buffet.

Trial Meal
A signed contract must be received prior to scheduling the trial meal. Trial meals are offered with two (2) weeks advance notice on any day between Tuesday through Saturday, between the hours of 1:00 PM and 4:00 PM. Complimentary trial meal is limited to one (1) starter, one (1) salad, and two (2) entrée items for all in attendance to taste and share. Tasting is limited to a maximum of four (4) guests. A $35.00++ applies for additional person or entrée.

Vendor Meals
Vendor meals are available exclusively at Fin + Field and may be billed to your master account.

Who will handle the clean-up?
The Monterey Marriott Staff of course! This should be a time of enjoyment for you and your guests.

Do I get Marriott Rewards Points?
Yes! A member earns 3 Marriott Rewards bonus points for every catering dollar spent (excluding Audio Visual Equipment, Taxes and House and Staff charges). The maximum amount of bonus points to be earned is 50,000 points per function. Marriott Reward points may not be redeemed for banquet events.

Can we be upgraded to a suite?
Your event manager will upgrade you the day of your wedding based on availability. Suites may also be purchased in advance. Ask your Event Manager for specific details.

Use of Outside Vendors
Outside Vendors who provide any goods or services at the Hotel during the event are required to provide the Hotel with a copy of the vendors Liability Insurance Certificate insuring a minimum of $1,000,000.00.

The following must be listed as additionally insured:
Marriott International, Inc.
Marriott Hotel Services, Inc.
San Carlos Associates
Reference Hotel: Monterey Marriott, Monterey, CA 93940