



SETTINGS BY US, INSPIRED BY YOU.



MONTEREY MARRIOTT®

350 Calle Principal, Monterey CA 93940  
T 831.647.4005 F 831.375.4313  
[marriott.com/MRYCA](http://marriott.com/MRYCA)



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.**

MONTEREY MARRIOTT®

350 Calle Principal, Monterey CA 93940 T  
831.649.4234 F 831.375.4313  
[marriott.com/MRYCA](http://marriott.com/MRYCA)





## 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.





FERRANTE'S  
BAYVIEW



FERRANTE'S  
BAYVIEW



SAN  
CARLOS  
BALLROOM



HOTEL  
CEREMONY



MEMORY  
GARDENS  
CEREMONY



OLD WHALING  
STATION  
CEREMONY



LOBBY /  
GREATROOM



BAYVIEW KING  
ROOM





## 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 | \$53

Goat Cheese, Capers, Sun Dried Tomatoes, Tarragon Au Juli

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 Calypso

Key Lime Mousse, Vanilla Genoise with 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

# 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

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





MONTEREY MARRIOTT®

## 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: \$4,000  
(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: \$4,000  
(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

Plated Entrées \$55

Buffet \$58

## GOLD PACKAGE

Floor Length Tablecloths (Colors Available)

White Base Plates (Plated Meal Only)

Menu Cards (Plated Meal Only)

Plated Entrées \$65

Buffet \$68

## 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 \$85

Buffet \$88

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





# 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



# 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 Croûte

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

### Mushroom Bisque En Croûte

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

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

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-glaze Shallot Reduction

Braised Boneless Short Ribs

Root Vegetables and Sour Cream Mashed Potatoes with a Red Wine Reduction



# VEGETARIAN

## Choice of One

### Vegetable Wellington

Grilled Eggplant, Yellow Squash, Onions and Cheese Wrapped in a Puff Pastry and Served in a Tomato Basil Coulis

### Wild Mushroom Cannelloni

Assortment of Shitake, 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

### Portabilini

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

### Leek Strudel

Fire Roasted Red Pepper Purée

# 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

### Vegetarian Lasagna

Layered with Ricotta Cheese, Carrots, Spinach and Mushrooms. Topped with Marinara Sauce and Mozzarella Cheese

# ADDITIONAL EXTRAS

## CHILDREN'S MEAL

AGES 3-12

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 per person

## TEMPTING FOOD ADDITIONS

Chocolate Dipped Strawberries  
\$5 per person

Smoked Salmon Station  
\$10 per person

Oyster Rockefeller Station  
\$8 per oyster

Dessert Buffet  
\$15 per person

Risotto Station  
\$9 per person

Sushi Station  
\$18 per person

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



# BAR SERVICE

## OPEN BAR PACKAGES

### ❖ Well Brands

- ❖ 1st hour is \$16.00 per person
- ❖ Each additional hour is \$11.00 per person

### ❖ Call Brands

- ❖ 1<sup>st</sup> hour is \$18.00 per person
- ❖ Each additional hour is \$13.00 per person

### ❖ Premium Brands

- ❖ 1<sup>st</sup> 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

ITEM	HOSTED CONSUMPTION	CASH
Well Brands Cocktail	\$10.00	\$9.00
Well Brands Martini	\$11.00	\$10.00
Call Brands Cocktail	\$10.00	\$11.00
Call Brands Martini	\$11.00	\$12.00
California House Wine	\$8.00	\$9.00
Domestic Beer	\$6.00	\$7.00
Imported Beer	\$7.00	\$8.00
Assorted Soft Drink and Mineral Water	\$4.75	\$5.00

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

# BAR SERVICE

## WELL BRANDS

Smirnoff  
Cruzan Aged Light  
Beefeater Gin  
Dewar's White Label Scotch  
Jim Beam White Label  
Canadian Club  
Jose Cuevo Tradicional Silver  
Korbel Brandy  
Bailey's  
Kahlua

## CALL BRANDS

Absolut  
Bacardi Superior  
Captain Morgan Original Spiced  
Tanqueray  
Johnnie Walker Red Label Scotch  
Maker's Mark Bourbon  
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

Beringer, White Zinfandel, California  
Stone Cellars, Pinot Grigio, California  
Stone Cellars, Chardonnay, California  
Beaulieu, Merlot, California  
Beaulieu, 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.

# HOTEL INFORMATION

## 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