



CATERING MENUS



**EMBASSY
SUITES**

by HILTON™

Monterey Bay - Seaside

1441 Canyon Del Rey Blvd, Seaside, California

www.embassymonterey.com | (831) 393-1115



breakfast

Buffet

The Classic Continental | \$22 per person
Locally Baked Assorted Muffins, Danishes and Croissants
Assorted Jams, Jellies and Whipped Butter

The Executive Continental | \$25 per person
Locally Baked Assorted Muffins, Danishes and Croissants
Assorted Jams, Jellies and Whipped Butter
Sliced Seasonal Fresh Fruit
Assorted Greek Yogurts

All American Breakfast Buffet | \$28 per person
Locally Baked Assorted Muffins, Danishes and Croissants
Assorted Jams, Jellies and Whipped Butter
Individual Plain & Flavored Yogurts
Sliced Seasonal Fresh Fruit
Scrambled Eggs with Chives
Bacon & Breakfast Sausage Links
Red Potato Home Fries
Apple Juice

Healthy Start | \$32 per person
Fresh Seasonal Fruit Salad, Granola
Assorted Individual Plain & Fruit Yogurts
Scrambled Egg Whites
Chicken Apple Sausage Links
Oatmeal with Nonfat Milk, Brown Sugar and Raisins
Multigrain Wheat Toast, Bran Muffins and Banana Nut Bread
Assorted Jams, Jellies and Whipped Butter
Grapefruit Juice

Plated

The Traditional | \$24 per person
Scrambled Eggs
Bacon and Sausage
Red Potato Home Fries
Breakfast Bread Board Featuring Locally Baked Sliced Sweet Breads with Whipped Butter and Honey Butter

The Santa Cruz | \$26 per person
Local Baked Quiche Lorraine
Red Potato Home Fries
Breakfast Bread Board Featuring Locally Baked Sliced Sweet Breads with Whipped Butter and Honey Butter

Enhancements

Breakfast Egg Croissants | \$8 per person
With Black Forest Ham and Gruyere Cheese

Breakfast Burrito | \$9 each
With Scrambled Eggs, Choice of Ham, Bacon or Vegetarian,
Green Onions in a Spinach or Sun Dried Tomato Tortilla

Oatmeal Bar | \$7 per person
Featuring Oatmeal and Variety of Toppings: Almonds,
Pecans, Dried Cranberries, Toasted Coconut,
Chocolate Chips, Honey, Brown Sugar

Build Your Own Parfait | \$8 per person
Plain and Flavored Yogurts with Fresh Fruit, Berries, Granola, Raisins,
Banana Chips, Dried Cranberries, Sliced Almonds, Whipped Cream

20 Person Minimum

All plated breakfasts are served with Organic Oranges, Starbucks® Verona Coffee, & Tazo® Teas



breaks

To Drink

Chilled Beverages and Juices

Assorted Soft Drinks	\$4 Each
Freshly Brewed Iced Tea	\$60 Per Gallon
Ice Cold Lemonade	\$40 Per Gallon
Infused Waters	\$32 Per Gallon
Flavored Waters, (Lemon, Lime, Orange), Bottled Waters, and/or Sparkling Waters	\$4 Each
Gatorade® Sport Drink	\$4 Each
Red Bull®	\$7 Each
Bottled Fruit Juices (Minimum Order Of 24)	\$3 Each
Grove Fresh Orange Juice	\$65 Per Gallon
Apple Juice, Cranberry Juice	\$50 Per Gallon
Grapefruit Juice	\$58 Per Gallon
Skim, 2% Or Whole Milk	\$3 Each
Bottled Frappuccino's	\$5 Each

Hot Beverages

Freshly Brewed Starbucks® Verona Regular & Tazo® Teas	\$65 Per Gallon
Hot Chocolate	\$65 Per Gallon

Sweets

Assorted Danish Pastries	\$48 Per Dozen
Sliced Coffee Cake (Serves 12)	\$52 Per Cake
Carrot or Zucchini Nut Breads (Serves 12)	\$52 Per Loaf
Assorted Muffins	\$48 Per Dozen
Buttery Croissants	\$4.50 Each
Assorted Donuts	\$48 Per Dozen
Bagels with Cream Cheese	\$52 Per Dozen
Apple Strudel	\$4 Each
Lemon, Poppy or Marble Pound Cake (Minimum Order-One Dozen)	\$4 Per Slice
Petit Fours (Minimum Order-One Dozen)	\$5 Each
Assorted Biscotti	\$38 Per Dozen
Sweet Bars (Chocolate Decadence Brownies, Lemon Bars and/or Pecan Bars (Minimum One Dozen of Each)	\$38 Per Dozen
Filled Croissants (Chocolate, Cream, Apple, Lemon, Raspberry)	\$5 Each
Jumbo Cookies (Chocolate Chip, Oatmeal, White Chocolate Macadamia, And Peanut Butter)	\$38 Per Dozen
Assortment of Candy Bars	\$4 Each
Haagen-Dazs® Ice Cream Bars	\$5 Each

More Snacks

Assorted Granola Bars	\$4.00 Each
Soft Jumbo New York Style Pretzels with Gourmet Mustard	\$3.25 Each
Caramel Popped Corn	\$3.50 Per Box
Display of Whole Seasonal Fresh Fruits	\$3.50 Per Piece
Fresh Sliced Seasonal Fruit Display with Yogurt Dip (Min 15 Pp)	\$12 Per Person
Chocolate Covered Strawberries	\$43 Per Dozen
Natural and Fruit Flavored Greek Yogurts	\$3.75 Each
Gourmet Snack Mixes (Minimum 4lbs Each, Serves Approximately 32pp) Cajun Mix, Chex Mix or Governors Mix	\$3.50 Per Person



break packages

20 Person Minimum

The Basic | \$13 per person

Assorted Jumbo Cookies & Brownies
Whole Fresh Fruit
Freshly Brewed Iced Tea

The Natural Boost | \$14 per person

Fresh Vegetable Crudités
Served with Hummus
Whole Fruit
Granola Bars
Citrus Infused Water
Chilled Green Tea

Dunk Your Donut | \$15 per person

Whole Fruit
Assorted Donut Display
Freshly Brewed Starbucks® Verona Regular & Tazo® Teas
Flavored Creams, Syrups, Whip Cream

Parfait Bar | \$15 per person

Build your own Parfait:
Yogurt, Granola, Sliced Almonds
Fresh Berries, Chocolate Chips, Honey
Fruit Skewers
Fresh Baked Muffins
Citrus Infused Water

The Sweet & Salty | \$15 per person

Build Your Own Trail Mix:
Pretzels, M&Ms, Chocolate Chips, Almonds,
Yogurt Dipped Raisins, Sun Dried Cranberries,
Goldfish Crackers, Peanuts, Cashews, Banana
Chips, Sunflower Seeds, Peanut Butter Chips, Raisins
Bottled Fruit Juices

The Chocolate Decadent | \$15 per person

Chocolate Brownies & White Chocolate Blondie's
Assorted Chocolate Bars
Chocolate Dipped Strawberries
Starbucks® Mocha Frappuccino
Chocolate Milk

Take Me Out to the Ballgame | \$14 per person

Cracker Jacks®
Bags of Roasted Peanuts
Soft Jumbo Pretzels with Gourmet Mustard
Ice Cold Lemonade
Freshly Brewed Iced Tea

South of the Border | \$14 per person

Tortilla Chips with Salsa and Guacamole
Miniature Chicken Taquitos
Caramel Filled Churros
Strawberry Lemonade



lunch buffet

25 Person Minimum

Includes Baked Sourdough Rolls with Butter, Iced Tea, Starbucks® Verona Coffee, & Tazo® Teas

Alvarado Buffet | \$36 per person

Baby Spring Greens, Corn, Black Bean, Tomato,
 Red Onion Salad with a Cilantro Lime Vinaigrette
 Apple Jicama Slaw
 Cheese Enchiladas
 Grilled Chicken with a Chipotle Cream Sauce
 Fajita Vegetables : Onions, Red and Green Bell
 Peppers
 Spanish Rice
 Ranch Pinto Beans
 Guacamole, Sour Cream, Pico de Gallo,
 Piquante Salsa, Shredded Jack & Cheddar Cheese
 Tortilla Chips
 Tres Leches Cheesecake & Churros

Southern Comfort Buffet | \$38 per person

Green Bean Salad
 BBLT Salad (Bacon, Bleu Cheese, Lettuce, Tomato)
 Fresh Fruit Salad
 Fried Chicken
 Grilled Sliced Tri Tip with a Roasted Garlic Demi Glaze
 Chef Chris' Signature Mac and Cheese
 with a Goldfish Crumble
 Seasonal Vegetables
 Brownies, Blondies and Jumbo Cookies
 Biscuits and Cream Butter

Santa Maria BBQ Buffet | \$38 per person

Mixed Green Salad with Ranch & Balsamic
 Cole Slaw
 Roasted Vegetables
 Potato Salad
 Hickory BBQ Chicken
 Sliced Marinated Tri Tip with a Caramelized Shallot
 Shitake Demi Glaze
 Apple Pie and Fruit Parfait
 Corn Bread & Honey Butter

California Fresh Buffet | \$41 per person

Balsamic Roasted/Grilled Vegetables
 Baby California Field Greens
 with a Red Wine Vinaigrette and Chef's Selection of
 Julienne Fresh Vegetables
 Grilled Chicken with a Rosemary, Artichoke and
 Mushroom Cream Sauce
 Citrus Salmon with a Lemon Dill Burre Blanc
 Orzo Pilaf
 Seasonal Fresh Fruit Salad
 Chocolate Mousse and Fruit Tart

Seasonal Deli Buffet | \$32 per person

Salinas Valley Greens
 Served with A Selection of Dressings
 Monterey County Artichoke Pasta Salad
 House Made Herbed Tuna Salad
 Selection of Deli Cold Cuts
 To Include: Roast Beef, Fire Grilled Chicken, Black Forest
 Ham and Salami
 Assorted Cheeses to Include:
 Swiss, Monterey Jack, Cheddar & Smoked Gouda
 Additional Vegetables to Include:
 Lettuce Leaf, Sliced Tomatoes, Sliced Red Onions, Dill
 Pickle Spears
 Condiments to Include: Yellow & Dijon Mustards, Garlic
 Aioli, Mayonnaise
 Assorted Sliced Breads
 Gourmet Bags of Chips
 Macaron Assortment & Petits Fours

Add Soup to Any Buffet | \$5 per person

Choice Of: Chef's Minestrone Soup, Our Famous Clam
 Chowder or Tomato Basil



plated lunch

25 Person Minimum

Entrée Prices Based on a Selection of One Salad, One Entrée, and One Dessert
Includes Baked Sourdough Rolls with Butter, Iced Tea, Starbucks® Verona Coffee, & Tazo® Teas

Salads

The "E" Salad

Salinas Valley Baby Greens Mixed with Cherry Tomatoes, Radicchio
Julienned Carrots & Jicama, with Balsamic Mustard Dressing

Spinach Salad

Fresh Spinach, Dried Cranberries, Feta Cheese, Toasted Almond with Roasted Garlic Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine mixed with Diced Tomato, Shaved Parmesan and Garlic Croutons
Served with Traditional Caesar Dressing

Entrees

Castroville Artichoke Rosemary Chicken | \$33 per person

Artichoke, Mushroom and Rosemary Cream Sauce, Wild Rice Pilaf, Seasonal Vegetables

Chicken Dijon | \$32 per person

Seared with Dijon Mustard with a Chardonnay Cream Sauce, Israeli Couscous, Seasonal Vegetables

Sliced Grilled Top Sirloin | \$36 per person

Roasted Peppercorn Demi Glaze, Gilroy Garlic Smashed Potatoes, Seasonal Vegetables

Pan Seared Salmon | \$42 per person

Creamy Dill Sauce, Saffron Rice Pilaf, Seasonal Vegetables

Embassy Vegetable Tower | \$32 per person

Crispy Risotto Cake Layered with Sautéed Spinach and Roasted Portobello Mushrooms,
Served with Asparagus Spears and Tomato Coulis

Desserts

Italian Cream Torte

Carrot Cake

Chocolate Mousse

Fresh Fruit Parfait

Raspberry Mango Gem Cheesecake



lunch entrée salads

25 Person Minimum

Includes Baked Sourdough Rolls with Butter, Iced Tea, Starbucks® Verona Coffee, & Tazo® Teas

Chicken Caesar Salad | \$22 per person

Strips of Boneless Breast of Chicken
Crisp Romaine Lettuce Tossed with Caesar Dressing, Parmesan Cheese & Garlic Croutons
Fresh Baked Sourdough Rolls & Butter

Grilled Salmon or Chicken Nicoise Salad

Grilled Salmon or Chicken, Romaine Lettuce, New Red Potatoes, Fresh Green Beans, Hard Boiled Eggs, Roma Tomatoes, Radish, Kalamata Olives. Served with Herbed Vinaigrette
Fresh Sourdough Rolls & Butter

With Salmon \$26 per person
With Chicken \$20 per person

Blackened Filet Tenderloin Cobb Salad

Diced Tenderloin tosses with Romaine, Gorgonzola, Margherita Prosciutto, Fresh Diced Tomato, Avocado, and chopped Egg with a Bleu Cheese Dressing
Fresh Sourdough Rolls & Butter

4 oz. \$26 Per Person
6 oz. \$31 Per Person

Greek Chicken Salad | \$22 per person

Yogurt Marinade Grilled Chicken Breast, Romaine Lettuce, Bell Peppers, Cherry Tomatoes, Red Onion, Feta Cheese, Kalamata Olives, Herbed Red Wine Vinaigrette
Fresh Sourdough Rolls & Butter

Add Soup | \$5 per person

Add Dessert | \$7 per person



displays

Antipasto Platter | \$12 Per Person

An Assortment of Grilled Roasted Vegetables, Sundried Tomatoes, Marinated Artichoke Hearts, Roasted Peppers, Olives, Provolone, Mozzarella, Prosciutto, Salami, Pepperoni, Cornichons, and Pepperoncini

Salinas Valley Vegetable Crudité's | \$8 Per Person

A Variety of Raw Vegetables with Dips

Artisanal Cheese Display | \$12 Per Person

Selection of International and Domestic Cheeses attractively Decorated with Fresh Fruits, Mango Chutney, Sliced Baguettes, and Gourmet Crackers

Sliced Seasonal Fresh Fruit Platter | \$11 Per Person

Chips and Dips | \$6 Per Person

Cheddar, Guacamole, Salsa, Ranch, Hummus, Hot Artichoke and Spinach
Served with Tortilla Chips or Pita Chips

25 Guests (1 Dip Selection)

50 Guests (2 Dip Selections)

100 Guests (3 Dip Selections)

Additional Dip Selections at \$3 Per Person Per Dip

Monterey Seafood Bar | \$7 Per Piece

(Minimum of 100 pieces)

Jumbo Prawns, Snow Crab Claws, Oysters on the Half Shell
Presented on a Bed of Glowing Ice with Brandied Cocktail Sauce,
Horseradish Lemon and Trenton Crackers



h o r s d ' o e u v r e s

Cold Hors D'oeuvres

Pear & Gorgonzola Crostini	\$5 Per Piece
Bruschetta with Roma Tomato and Fresh Basil	\$4 Per Piece
Belgian Endive Gondolas with Boursin Cheese, Pecans and Cranberry	\$5 Per Piece
Caprese Keobob with Fresh Mozzarella, Cherry Tomatoes, Basil with Balsamic Reduction	\$6 Per Piece
Mediterranean Crostini Topped with Grilled Eggplant and Sundried Tomato Tapenade	\$6 Per Piece
Smoked Salmon with Dill	\$6 Per Piece
Shrimp Ceviche	\$7 Per Piece
Prosciutto Wrapped Asparagus	\$5 Per Piece
Artichokes with Crab Meat	\$6 Per Piece
Pepper Crusted Beef Tenderloin Crostini with Pesto and Microgreens	\$7 Per Piece

Hot Hors D'oeuvres

Parmesean Crusted Artichoke Hearts	\$5 Per Piece
Spinach and Feta Cheese in a Flakey Crust	\$5 Per Piece
Mushroom Caps Stuffed with Goat Cheese Mousse or Chipotle Sausage	\$6 Per Piece
Pot Stickers with Plum Dipping Sauce	\$5 Per Piece
Vegetarian Spring Roll with Chinese Mustard and Sweet & Sour Sauce	\$5 Per Piece
Asiago Arancini Risotto Bites	\$6 Per Piece
Fonduta Mac & Cheese Bites	\$6 Per Piece
Mini Crab Cakes with Roasted Garlic Aioli	\$6 Per Piece
Coconut Pineapple Shrimp	\$7 Per Piece
Chicken Satay with Peanut Sauce	\$6 Per Piece

minimum order 50 pieces



specialty receptions

50 Person Minimum

Stations Based on a One and a Half Hour Reception

Nacho Bar | \$18 per person

Corn tortilla chips
Shredded chicken
Ground beef
Sour Cream, Queso, Shredded Cheese,
Beans, Pico De Gallo, Guacamole,
Jalapeno, Salsa, Black Olives, Churros
Ice Cold Lemonade

Carmel Valley | \$24 per person

Domestic and Imported Cheese Platter
Served with Baguettes and Crackers
Bruschetta Display with Heirloom Tomato
Three Cheese Mousse
Olive & Sundried Tomato Tapenade
Vegetable Crudité Tray
with Ranch and Pesto Dressings
Parmesan Crusted Artichokes Hearts

Ice Cream Sundae Bar | \$10 per person

(attendant required)
With Vanilla and Chocolate Ice Cream
Chocolate and Caramel Sauce
M&M's, Chopped Nuts, Reese's Pieces
Whipped Cream, Cherri

The Tail Gate | \$22 per person

Potato Salad
BBQ Chicken Skewers
Mini Beef Sliders
Vegetarian Chili, Diced Onions, Diced Tomatoes
and Shredded Cheddar Cheese
Mustard, Ketchup, Relish
Kettle Chips
Selection of Brownies, Cookies and Lemon Bars

Add Beer Braised Baby Back Ribs | \$8 per person

Sweet Treat | \$15 per person

Chocolate Covered Strawberries
Petit Fours
French Pastries and Tarts
Selection of mini cheesecakes
Freshly Brewed Starbucks® Verona & Decaffeinated
Coffees and Tazo® Teas

Add our House Label Fine Wines

from Monterey County | \$18 per person

Featuring Chardonnay, Pinot Grigio, Sauvignon Blanc,
Pinot Noir, Merlot & Cabernet Sauvignon



specialty stations

50 Person Minimum

Stations Based on a One and a Half Hour Reception

Gourmet Grilled Cheese | \$13 per person

Gourmet Grilled Cheese Sandwiches with your choice of:
Fontina, Cheddar, Gruyere, Gouda, Havarti & Brie
Prepared using a Selection of Gourmet Breads

Add Tomato Basil Soup Shooter | \$3 per person

Street Taco Station | \$16 per person

Chicken, Beef, With Soft Corn Tortillas, Guacamole, Sour Cream, Shredded Lettuce Pico de Gallo, Piquante Salsa, Shredded Jack & Cheddar Cheese, Cotija Cheese

Add Rice and Refried Beans | \$4 Per Person

Pasta Station | \$13 per person

Orecchiette with Fresh Tomatoes, Basil & Garlic, Tortellini Pesto Alfredo, Cracked Pepper, Red Chilies and Parmesan Cheese

Flat Bread Station | \$15 per person

50 – 100 guests select 2 flatbreads
100+ guests select 3 flatbreads

Please choose from below:

- Margherita Flatbread (Tomato, Basil, Mozzarella)
- Tomato, Artichoke and Spinach Flatbread
- Artichoke and Sausage Flatbread
- Hawaiian Flatbread (Canadian Bacon, Pineapple, Mozzarella, Parmesan)
- BBQ Chicken Flatbread (BBQ Sauce, Cheddar, Mozzarella, Chicken Breast, red Onion, Cilantro)
- Pepperoni Flatbread (Pepperoni and Mozzarella Cheese)
- Pear and Gorgonzola Flatbread (Pear, Bacon, Candied Pecans, Mozzarella, Gorgonzola, Balsamic Glaze)

Additional selection | \$3 Per Person

Caesar Salad Station | \$9 per person

Romaine Leaves, Garlic Croutons
Traditional Caesar Dressing
Grated Parmesan Cheese
Fresh Peppermill, Grissini Breadsticks
(Server Required at \$100.00)
Add Warm Fresh Grilled Chicken | \$3 Per Person

Carving Stations

Each Carving Station Requires
One Attendant Per 100 People at \$100 Each

Roast Filet of Beef | \$400 per station (serves 20 guests)

Cracked Pepper Crust served with Au Jus, Horseradish, and Silver Dollar Rolls

Roasted Whole Turkey | \$375 Per Station (serves 30 guests)

Served with Cranberry Chutney and Giblet Sauce, and Silver Dollar Rolls

Cumin Pork Loin | \$375 Per Station (serves 30 guests)

With a Chipotle Glaze, Slow Cooked Posole and a Corn Salsa, and Silver Dollar Rolls

Virginia Smoked Ham | \$375 Per Station (serves 30 guests)

Served with Orange Mustard Seed Glaze and Silver Dollar Rolls



dinner buffet

50 Person Minimum

Includes Baked Sourdough Rolls with Butter, Iced Tea, Starbucks® Verona Coffee, & Tazo® Teas

Canyon Del Rey | \$68 per person

Caesar Salad
Heart of Romaine mixed with Diced Tomato, Shaved Parmesan, And Garlic Croutons
Served with Traditional Caesar Dressing

Spinach Salad
Dried Cranberries, Red Onions, Toasted Almonds
Served with Raspberry Vinaigrette Dressing

Seasonal Fruit Salad

Grilled Chicken Breast with Roasted Garlic Shitake Tarragon Cream Sauce

Grilled Sliced Tri Tip with Peppercorn Brandi Demi Glaze

Butternut Squash Ravioli in a cream sauce

Grilled Vegetable Medley with Zucchini Squash, Portabella Mushroom, Egg Plant
Red Onions, Red & Green Bell Peppers in a Balsamic Glaze

Garlic Mashed Potatoes

Dessert Display of assorted petit fours, macarons and dessert bars

Point Lobos | \$70 per person

Antipasto Platter to include Marinated Artichokes and Mushrooms,
Tomatoes, Kalamata Olives, Pepperoncini's, Provolone, Prosciutto and Coppa Salami

Butter and Radicchio Lettuce with Feta, Tomato and Lemon Basil Vinaigrette

Salinas Valley Baby Greens with Cherry Tomatoes, Julienned Carrots & Jicama
Selection of dressings

Sliced New York Strip with Peppercorn Brandi Demi Glaze

Chicken Picatta with a Butter White Wine Cream Sauce, Capers and Parsley

Seared Salmon with a Lemon Dill Cream Sauce

Mushroom Risotto
Garlic Roasted Potatoes
Seasonal Salinas Valley Vegetables

Tiramisu & Chocolate Mousse



plated dinner

Entrée Prices Based on Selection of One Salad, Entrée, and One Dessert.
Includes Baked Sourdough Rolls with Butter, Iced Tea, Starbucks® Verona Coffee, & Tazo® Teas
Higher Price to Prevail When Selecting Multiple Entrees Limit Three Including Vegetarian Selection.

Salads

The "E" Salad

Salinas Valley Baby Greens Mixed with Cherry Tomatoes, Radicchio
Julienned Carrots & Jicama, with Balsamic Mustard Dressing

Spinach Caprese Salad

With Spinach, Red Onions, Cherry Tomatoes, Mozzarella, Basil, Balsamic Vinegar Dressing

Monterey Salad

Field Greens with Mandarin Segments, Pear Tomatoes, Bocconcini Mozzarella, Candied Walnuts, and White Balsamic Dressing

Embassy Caesar

Hearts of Romaine, Diced Tomatoes, Diced Cucumbers, Shaved Parmesan,, Garlic Croutons and Caesar Dressing

Entrees

Flame Grilled Chicken Breast | \$49 per person

Finished with a Truffle Chive Burre Blanc
Tuscan Cannelli Bean Ragot and Broccolini

Pan Seared Pacific Salmon | \$51 per person

Finished with a Truffle Demi Glaze and Mango Relish
Asparagus and Baby Carrots with Wild Rice

Chicken Involtini | \$52 per person

With Spinach, Mushrooms, Sundried Tomatoes, Provolone Cheese, Pine Nuts, Roasted Asiago Cream Sauce
Green Beans and Baby Carrot with Garlic Rubbed Fingerling Potatoes

Filet Mignon | \$57 per person

Finished with a Shitake Demi Glaze with Bleu Cheese Crumbles
Asparagus and Carrots with Gilroy Garlic Smashed Potatoes

Grilled Tri-Tip | \$51 per person

Finished with Peppercorn Brandy Demi Glaze
Broccolini, Carrot and Roasted Garlic Whipped Potatoes

Desserts

Italian Cream Torte

Carrot Cake

Chocolate Mousse

Fresh Fruit Parfait

Gem Cheesecakes - Raspberry Mango, Or New York



bar packages

Full Bar Bartender Fee \$150 for (3) Hour Event
 \$65 Bartender Fee Per Hour for Any Event Exceeding (3) Hours
 One Bartender Per 100 Guests Required, Additional Bartenders Required Should Guest Count Exceed 100

Hosted Bar

per beverage per consumption

House | \$8 Per Drink
 Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy

Premium Brands | \$9 Per Drink
 Tito's Vodka, Brokers Gin, Mount Gay Rum, Espolon Blanco Tequila, Buffalo Trace Bourbon, Jack Daniels Bourbon, Famous Grouse Scotch

Domestic Beers | \$6 Per Drink
 Bud Light, Michelob Ultra

Premium Beers | \$7 Per Drink
 Corona, Stella, Goose Island IPA, Shock Top Belgian White, Heineken, Modelo Especial

House Wine | \$8 Per Drink
 Canyon Road, CA. - Chardonnay, Sauvignon Blanc, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon

Assorted Soft Drinks | \$4 Per Drink

Mineral Water | \$4 Per Drink

No Hosted (Cash)

per beverage per consumption
 pricing inclusive of service charge and tax

House | \$9 Per Drink
 Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy

Premium Brands | \$10 Per Drink
 Tito's Vodka, Brokers Gin, Mount Gay Rum, Espolon Blanco Tequila, Buffalo Trace Bourbon, Jack Daniels Bourbon, Famous Grouse Scotch

Domestic Beers | \$7 Per Drink
 Bud Light, Michelob Ultra

Premium Beers | \$8 Per Drink
 Corona, Stella, Goose Island IPA, Shock Top Belgian White, Heineken, Modelo Especial

House Wine | \$9 Per Drink
 Canyon Road, CA. - Chardonnay, Sauvignon Blanc, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon

Assorted Soft Drinks | \$4 Per Drink

Mineral Water | \$4 Per Drink

Hosted Bar Per Beverage, Per Hour

	Beer/Wine	House	Premium
One Hour	\$18 per person	\$22 per person	\$24 per person
Two Hours	\$11 per person	\$15 per person	\$17 per person
Additional Hours	\$10 per person	\$9 per person	\$11 per person

Corkage Fee

Clients may bring donated wines or champagnes which do not appear on our wine list

- \$20.00 per 750ml bottle of Wine
- \$25.00 per 750ml bottle of Champagne
- 23% Service Charge will be assessed upon the retail selling price. Applicable sales tax will apply.

Special Note

Please note that the Embassy Suites Monterey Bay, as the sole Alcoholic Beverage Licensee, is subject to the regulations of the State Alcoholic Beverage Commission. Violations of those regulations may jeopardize the hotel's license; therefore, we request your cooperation in honoring the hotel's policy of prohibiting the consumption of alcoholic beverages from outside sources without authorization and appropriate corkage.

General Information

These printed menus are guidelines designed to assist you in selecting a menu for your event. The Embassy Suites Monterey Bay Catering staff will be happy to prepare unique menus for each individual event. All prices are subject to increase and should be confirmed by your Convention Services Manager. Menu pricing will be guaranteed 90 days prior to your event unless other specific arrangements have been made.

Guarantee

In arranging for private events, a guaranteed number of guests attending are required for all catered meal functions. Final attendance must be confirmed by 11:00AM three (3) business days in advance or the expected attendance will become the final guarantee, which is not subject to reduction. For per person meals, the Hotel will set and prepare 5% over for groups of two-hundred fifty (250) or less and 3% on groups of two-hundred fifty-one (251) or more.

Decorations

Arrangements for floral centerpieces, linens and special props may be made through your Convention Services Manager. All decorations must meet with the approval of the Seaside Fire Department. The hotel will not permit the affixing of anything to the walls or ceilings of rooms.

Labor Charges

Once Meeting/Banquet Rooms are set to the client's specification as indicated on the signed copy of your BEO's, re-arrangements to room sets on-site will incur an additional labor fee charge at a minimum of \$150.00 per room, per hour.

A fee of \$150.00 per bartender will be applied to all bars for up to three hours of service. Additional hours may be added at \$65.00 per hour per bartender.

Carvers, Chefs and additional Wait Staff are available at \$100.00 per person for a three hour period. Additional hours may be added at \$65.00 per hour, per specific Embassy Team Member required.

Waiter service hours are 2 hours for Breakfast, 2 hours for Luncheon, 3 hours for Dinner and 3 hours for Reception/Dinner. If event extends beyond these times, additional labor charges of \$25.00 per waiter per hour/or portion of will apply.

Electrical/ Audio Visual

A complete line of modern Audio Visual equipment and services are available through our in-house Audio Visual provider, Glastonbury Audio Visual Event Specialist. Your Convention Services Manager can assist you with these services or you may contact them directly at 831-583-0880. Please note that a Service Charge of 23% and Applicable Sales Tax will be added to all rentals.

Extra Items

No Food or Beverage of any kind may brought in to the Hotel by the Client or their attendees. The Hotel's alcoholic beverage license is subject to regulations promulgated by the State Alcoholic Beverage Commission, of which violations may jeopardize the Hotel's license. Consequently, it is the Hotel's policy that alcoholic beverages may not be brought into the Hotel from outside sources. The Hotel assumes no responsibility for loss or damage to items left in a function room prior to, during or after an event.

Security

The Hotel may require a security officer for certain events. Only Hotel approved security companies may be used. Upon request, the Embassy Suites Monterey Bay may require a signed Hold Harmless and Certificate of Insurance placed on file with your Convention Services Manager not less than seven days in advance of your event, which lists the Embassy Suites Monterey Bay and Hilton Hotels Corporation, as additional insured.