



INTERCONTINENTAL.
THE CLEMENT MONTEREY.

*Experience Timeless Coastal Beauty,
Style and Sophistication*



Only the best will do ...

Best wishes on your upcoming special day, and thank you for your interest in InterContinental The Clement Monterey as your wedding destination. Our spectacular ocean front hotel is situated right in the heart of historic Cannery Row and on the Monterey Bay, where mesmerizing ocean views, bay breezes and coastal scenery will captivate your soul and enchant your guests. Wedding ceremonies are staged on an expansive courtyard facing the sapphire-blue waters of the bay. Couples say their vows against this stunning azure backdrop, enlivened by marine life such as frolicking sea otters, harbor seals and sea lions.

To enhance enjoyment of this picturesque setting, your social hour can take place in the inspiring ocean air as well. While the wedding party is posing for pictures, guests can enjoy the hotel's boardwalk and pier, which extends out over the bay. Cut-outs on the boardwalk reveal tantalizing peeks down into the tidal zone and the teeming underwater world of the Monterey Bay National Marine Sanctuary.



We specialize in offering all of the extras that will make your wedding memorable:

Wedding Showers	Wedding Ceremonies	Late Night Snacks	Wedding Party Suite
Engagement Parties	Wedding Cocktail Hours	Farewell Wedding Brunch	Spa Services to Include
Rehearsal Dinners	Dinners and Dancing	Hotel Guestrooms	Hair and Makeup

Ocean Terrace Ceremony and Reception

Ocean Terrace Ceremony

The Ocean Terrace is perfect for intimate ceremonies, starting with a comfortable maximum of 60 guests. The Ocean Terrace features breathtaking Monterey Bay views protected from any coastal breeze. Ceremony rental begins at \$1,000.

Ocean Terrace Ballroom Reception

The Ocean Terrace Ballroom (2,500 square feet) is the perfect size for a comfortable maximum of 120 guests. The Ocean Terrace Ballroom is divisible by two to accommodate smaller weddings. The Ocean Terrace Ballroom offers breathtaking Monterey Bay views and an adjacent private terrace overlooking the Pacific View Courtyard and the sparkling waters of the bay. Starting rental for a reception is \$2,000.

Pacific View Ceremony and Reception

Pacific View Courtyard Ceremony

The Pacific View Courtyard overlooks the Monterey Bay and is surrounded by the sound of the waves breaking below. This location is perfect for ceremonies and can comfortably seat up to 240 guests. The Pacific View Courtyard is protected from coastal breezes, despite its spectacular ocean view. Ceremony rental fees begin at \$2,000. Ceremony Only packages include a \$3000 site fee, are available between the hours of 10:00 a.m. – 2:00 p.m. and are not available on peak dates.

Pacific Ballroom

The Pacific Ballroom (3,284 square feet), with floor to ceiling windows overlooking the Monterey Bay, will seat a comfortable maximum of 240 guests. The Pacific Ballroom features spacious ceiling height and breathtaking Monterey Bay views. Starting room rental for a reception is \$3,000.

Ceremony Rental Includes:

White ceremony chairs, aisle runner, white wedding arch, set up and breakdown, and patio heaters.

Reception Package Rental Includes:

Complimentary accommodations on the wedding night, with king bed and fireplace. Room diagram reflecting personal set up preference, tables, chairs, dance floor, linens, china, stemware, flatware, napkins, and votive candles.

The event timeframe is five (5) hours from the start of the ceremony to the conclusion of the event. For each additional hour, a fee of \$700 will be charged. Additional time must be approved in advance.



Reception

TRAY PASSED HORS D'OEUVRES

SERVED CHILLED

- Searched Rare Filet Mignon** – Sourdough Crouton, Horseradish
- Chilled Asparagus** – Prosciutto, Roasted Garlic Aioli
- Tuna Tartare** – Wonton, Wakame, Tobiko Caviar
- Kumamoto Oyster** – Champagne Mignonette
- Prawn Cocktail** – Horseradish
- Steak Tartare** – Capers, Cornichon, Crispy Shallot
- Tomato Bruschetta** – Parmigiano Reggiano, Truffle Oil
- Ceviche** – Scallop, Sea Bass, Charred Octopus
- Duck Rillettes** – Laura Chenel Goat Cheese, Crostini
- Smoked Salmon** – Brioche Crostini, Caviar, Crème Fraîche (\$4 Supplement)
- Blini & Osetra Caviar** – Crème Fraîche (\$6 Supplement)

SERVED WARM

- Arancini** – Truffle Pecorino
- Lobster Potstickers** – Soy-Sesame Dipping Sauce
- Spinach & Feta Cheese Spanakopita**
- Castroville Fried Artichokes** – Meyer Lemon Aioli
- Tempura Shrimp Satay** – Thai Chili Sauce
- Bacon-Yukon Gold Potato Cake** – Chive Crème Fraîche
- Mini Crab Cakes** – Chipotle Aioli
- Duck Confit** – Melted Leek, Warm Baguette, Port Reduction
- Vegetable Spring Rolls** – Sweet Chili Sauce
- Wild Mushroom & Onion Tartlette** – Boursin Cheese
- Pancetta Wrapped Prawn** – Grain Mustard Aioli
- Searched Foie Gras** – Brioche, Seasonal Fruit (\$6 Supplement)

DISPLAYED HORS D'OEUVRES

- California Fruit Platter** – Sliced Seasonal Fruits, Berries
- Domestic & International Cheese** – Sun-Dried Fruit Chutney, Candied Nuts, Crackers, Flat Bread
- Salinas Valley Crudité** – Vegetables, Pickled Cauliflower, House-Made Ranch Dip, Chipotle Aioli
- Grand Seafood** – Oysters on the Half-Shell, Poached Sustainable Shrimp, Alaskan King Crab Legs, Octopus Ceviche, Steamed Mediterranean Mussels, Cocktail Sauce, Horseradish Mignonette (\$15 supplement)

Final guarantees must be given 10 days prior to event. Cake cutting fee included.
All food and beverage items subject to 22% service charge & current state sales tax.



Del Mar

TRAY PASSED HORS D'OEUVRES

(select two from our list)



DISPLAYED HORS D'OEUVRES

(select one from our list)



SOUP OR SALAD

(select one)

served with fresh baked dinner rolls

Roasted Tomato Soup

Basil Oil, Garlic Croutons

Local Artichoke Bisque

Marcona Almond Pesto, Crostini

Caesar

Hearts of Romaine, Garlic Croutons, Parmesan Cheese, White Anchovies

Belgian Endive & Mizuna Salad

Point Reyes Blue Cheese, Candied Pecan, Mandarin, Pomegranate Vinaigrette

Salinas Valley Mixed Greens

Cherry Tomato, Truffle Pecorino, Garlic Crouton, Sherry-Shallot Vinaigrette



ENTRÉE

(choice of)

Free-Range Chicken Breast

Portabella Mushroom, Roasted Garlic Potato Purée, Blue Lake Beans, Chicken Jus

Alaskan Halibut

Pan Seared, French Lentils «Du Puy», Grilled Kale, Balsamic Reduction



CHAMPAGNE TOAST



COFFEE SERVICE

illy Regular, Decaffeinated Coffee and Assorted Dammann Hot Teas

\$97 PER PERSON

All food and beverage items subject to 22% service charge & current state sales tax.

Steinbeck

TRAY PASSED HORS D'OEUVRES

(select two from our list)



DISPLAYED HORS D'OEUVRES

(select one from our list)



SOUP OR SALAD

(select one)

served with fresh baked dinner rolls

Local Artichoke Bisque

Marcona Almond Pesto, Crostini

Wild Mushroom Soup

Truffle Oil, Prosciutto

Caesar

Hearts of Romaine, Garlic Croutons, Parmesan Cheese, White Anchovies

Mixed Baby Gem

Point Reyes Bleu Cheese, Smoked Bacon, Red Onion, Garlic Granola, Lemon Herb Dressing

Baby Spinach

Ricotta Salata, Candied Pecan, Bacon-Red Wine Vinaigrette



ENTRÉE

(choice of)

Wild King Salmon

Grilled Asparagus, Thyme Roasted Fingerling Potato, Truffle Vinaigrette

Short Rib

*Cabernet Braised, Angus Beef, Herb Polenta, Grilled Asparagus,
Horseradish Crème Fraîche, Braising Jus*



CHAMPAGNE TOAST



COFFEE SERVICE

illy Regular, Decaffeinated Coffee and Assorted Dammann Hot Teas

\$107 PER PERSON



All food and beverage items subject to 22% service charge & current state sales tax.



Cannery Row

TRAY PASSED HORS D'OEUVRES

(select two from our list)



DISPLAYED HORS D'OEUVRES

(select one from our list)



SOUP OR SALAD

(select one)

served with fresh baked dinner rolls

Lobster Bisque

Chive, Crème Fraîche

Wild Mushroom Soup

Truffle Oil, Prosciutto

Caesar

*Hearts of Romaine, Garlic Croutons,
Parmesan Cheese, White Anchovies*

Wedge

*Cherry Tomato, Smoked Bacon, Shaved Red
Onion, Point Reyes Bleu Cheese Dressing*

Castroville Artichoke & Farro

*Goat Cheese, Piquillo Peppers,
Meyer Lemon Vinaigrette*

Heirloom Tomato (Seasonal)

*Buffalo Mozzarella, Basil Purée,
Garden Herbs, Focaccia, Aged Balsamic*



APPETIZER

(select one)

Duck Confit Crepes

Melted Leek, Wild Mushroom, Port Reduction

Yellowfin Tuna Tartare

Ginger-Lime Emulsion, Wakame, Brioche Crostini

Dungeness Crab Cake

Fennel-Jicama Slaw, Red Pepper Remoulade (\$5 supplement)

Ratatouille Ravioli

Roasted Tomato Coulis, Laura Chenel Goat Cheese



ENTRÉE

(choice of)

Leek Crusted Sea Bass

Farro, Smoked Tomato Confit, French Beans, Chardonnay Sauce

Filet Mignon

Gorgonzola Bread Pudding, Caramelized Baby Carrot, Red Wine Jus



CHAMPAGNE TOAST



COFFEE SERVICE

illy Regular, Decaffeinated Coffee and Assorted Dammann Hot Teas

\$118 PER PERSON

Additional Menu Options

Ratatouille Stuffed Eggplant

*red quinoa, rainbow chard, charred tomato-basil sauce
(vegan)*

Grilled Vegetable Wellington

*fresh mozzarella, mushroom duxelles, puff pastry, paquillo pepper coulis
(vegetarian)*

Children's Fried Chicken Strips

french fries, fruit cup, freshly baked cookie, cold milk

\$32

Children's Mac-N-Cheese

garlic bread, fruit cup, freshly baked cookie, cold milk

\$32

Wedding Professional Meal

\$50

All food and beverage items subject to 22% service charge & current state sales tax.





Late Night Snacks

(Suggestions for the last hour of your event)

Four Cheese & Pepperoni Pizza 12 inch pizza, 8-10 slices	\$18 each
Angus Beef Sliders <i>white cheddar, spicy slaw</i>	\$7 each
Buffalo Chicken Wings <i>blue cheese dip</i>	\$28 per dozen
Grilled Chicken Quesadillas <i>guacamole, sour cream</i>	\$10 each
Chicken or Vegetable Pot Stickers <i>sweet chili sauce</i>	\$38 per dozen
Assorted Chef's Choice Cookies	\$45 per dozen
Chocolate Fudge Brownies or Lemon Bars	\$48 per dozen
Chocolate Dipped Strawberries	\$8 each
Espresso Bar <i>Espresso, Cappuccino, Latte and Iced Coffees</i> <i>Vanilla, Caramel, Hazelnut, Irish Crème Syrups</i> <i>Housemade Whipped Cream, Biscotti Cookies</i>	\$17 per person

All food and beverage items subject to 22% service charge & current state sales tax.



Finishing Touches Package

Place personal items such as placecards, wedding favors, guestbook table décor, toasting glasses, and cake serving items. For additional costs we are available to assist with additional ceremony and reception décor at the discretion of your catering Manager.

\$750

Frequently Asked Questions

1. What are the deposit and payment requirements?

The deposit is due upon the signing of your contract. A non-refundable deposit of 25% of the estimated Food & Beverage charges and 100% of the facility fee is required. A second deposit of 50% of the remaining balance is due 120 days prior to your event. Full payment of the remaining estimated charges is due ten (10) days prior to the event date. (A credit card on file is required.)

2. What is included with our room rental fees?

We offer our aisle runner and wedding arch, white ceremony chairs, banquet chairs and tables, floor length linens; white, beige or ivory, as well as flatware, glassware, china, table numbers, hurricane lamp with taper candles and votive candles, cake cutting set, dance floor, outdoor heaters, fire pits and patio umbrellas.

3. What is the weather like on the coast?

Monterey's weather is consistently pleasant with average temperatures of 57 to 70 degrees year round. The area enjoys a Mediterranean-style climate with dry summers and moderate year-round temperatures.

4. Is there a back-up site for a ceremony in case of inclement weather?

We have backup plans for inclement weather; your Catering Manager can offer appropriate suggestions. Use of the backup space must be determined 24 hours prior to ceremony and once finalized, may not be changed.

5. Do you have a list of preferred wedding professionals and are we required to choose from it?

We offer our list of preferred vendors for your convenience. If you select a vendor not on our list, they must provide a valid business license and liability insurance at least one (1) month prior to the event date. If they have not worked on property, they must schedule a meeting with the Catering Manager no later than one (1) month before the event date to review the venue and vendor guidelines. We require that you provide a list of your wedding professionals and their contact information no less than 1 month prior to the event date.

6. What is the average cost per guest?

The average cost for food is \$97 to \$118 and beverages start at \$9 to \$55. Please refer to our "At a Glance" pricing chart for a better idea of the cost of your wedding and ask your Catering Manager for a detailed proposal. An additional 22% service charge along with current state sales and tourism tax will be added to all food and beverage pricing.

7. How much time do we have to set up?

We allow a two (2) hour set up time prior to the guest arrival time for the ballroom and one (1) hour for the ceremony.

8. Do you offer a menu tasting?

Once we have received your signed contract and deposit, we can schedule a custom tasting in the C Restaurant with your Catering Manager. Tastings are complimentary for the bride and groom with an additional \$40++ per person for any additional guests. The tasting includes 2 starters, 2 entrées and a non-alcoholic beverage. Tastings are scheduled Monday-Friday, between 12:30pm- 2:30pm. All tastings must be scheduled 2 weeks in advance.

9. Do you help with the set up and cleanup of our wedding?

Yes, the hotel provides set up and cleanup. The hotel will set all items such as tables, chairs, linens, napkins, flatware, glassware, china, cake cutting and dance floor, per your specifications. Personal items such as ceremony reserved seating signs, programs, envelope holder, guest book, seating cards and chart, custom table numbers/names, favors, personal champagne toasting flutes and personal cake cutting sets are encouraged to allow you to customize your special day. We offer these services through our Finishing Touches package. If you choose not to purchase this Finishing Touches package, you would be responsible to coordinate the placement of your personal items the day of your event.

10. Will you personally handle my wedding on the day of the event?

On the day of your wedding, the Catering Manager will be there helping to oversee the events, through the duration of dinner service. A Banquet Manager or Banquet Captain will be on site the day of your event from start to finish.

11. Are there any other events on property on the day of my wedding?

Our property has several event spaces and may host more than one event at a time. Careful consideration is given to staggering times for events so that guests from one event do not disrupt another.

12. Do you offer special group room rates for our guests?

The hotel offers courtesy discounts which are customized to your ceremony and reception specifics. The sales department assists when room agreements are needed in conjunction with events scheduled here, and work seamlessly in conjunction with catering to ensure your guests' complete enjoyment of InterContinental The Clement Monterey.

13. Where does the Wedding Party get ready the day of the wedding?

The hotel offers a Parlor Suite which can be reserved at a special rate. This suite features a spacious living area including a queen size murphy bed, casual seating and desk, as well as a full bath. Two night minimum required. If it is not available for your wedding date, we will do our best to provide you with an alternate room.

14. Is there a room for the couple the night of the wedding?

The bridal couple will receive a complimentary standard king guestroom room with a fireplace on the night of their wedding (this offer does not apply for ceremony-only events).

15. Can we bring in our own beverages, wine, beer or liquor?

We have a \$30++ per bottle wine corkage fee. All other outside beverages, including beer and liquor, are not permitted.

16. What is the "guaranteed guest count" and when is it due?

Your guaranteed guest count is the number of guests you provide to your catering manager. Our kitchen will prepare food according to the guarantee. This number cannot be reduced once the final guarantee is given. Any increases within 48 hours of the event will be subject to availability and will result in additional charges. Your final guaranteed guest count is due 10 days prior to your wedding date. Final charges will be based on the number of actual guests attending or the final guarantee, whichever is greater.

17. Are tax and service charges included in our menu prices?

There is a 22% service charge and the current California sales and tourism tax applied to all food and beverage.

18. Do you provide hotel parking?

Valet is available for you and your guests and will be subject to current valet pricing. At this time our prices are as follows: (4) hours \$12, (4-6) hours \$16 and (6-24) hours \$33 per car. Parking charges are subject to change. If you wish to cover valet fees for your guests, please notify your Catering Manager. These charges can be added to your master account. Valet parking for the couple is waived for any scheduled site visits pertaining to the wedding.