



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 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 extras that will make your wedding memorable:

- |                    |                    |                        |                         |
|--------------------|--------------------|------------------------|-------------------------|
| Wedding Showers    | Rehearsal Dinners  | Wedding Cocktail Hours | Farewell Wedding Brunch |
| Engagement Parties | Wedding Ceremonies | Dinners and Dancing    | Hotel Guestrooms        |

**Hotel Wedding Policies**

Our hotel requires the use of a professional wedding planner by bridal couples, to assist with the planning and execution of the many details. Food and beverage minimums vary by season, day of the week, and other factors. \$25,000 per event is our minimum for most weekend wedding events.

**Ocean Terrace Ceremony and Reception**

**Ocean Terrace Ceremony**

The Ocean Terrace is perfect for smaller ceremonies, starting with a comfortable maximum of 50 guests. The Ocean Terrace features breathtaking Monterey Bay views protected from any coastal breeze. Ceremony rental begins at \$2,000.

**Ocean Terrace Ballroom Reception**

The Ocean Terrace Ballroom (2,500 square feet) is the perfect size for a comfortable maximum of 100 guests. The Ocean Terrace Ballroom is divisible by two to accommodate smaller weddings. It 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 \$4,000.

**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 surf. This location is perfect for ceremonies and can comfortably seat up to 200 guests. The Pacific View Courtyard is protected from coastal breezes, despite its spectacular ocean view. Ceremony rental fees begin at \$4,000.

**Pacific Ballroom**

The Pacific Ballroom (3,284 square feet), with floor to ceiling windows overlooking the Monterey Bay, will seat a comfortable maximum of 200 guests. The Pacific Ballroom features spacious ceiling height and breathtaking Monterey Bay views. Starting room rental for a reception is \$5,000.

**Reception Packages**

Accommodations with special pricing on the wedding night, with king bed and fireplace. Room diagram reflecting et up preference, tables, chairs, dance floor, white linens, china, stemware, flatware, white napkins, and votive candles.

The event timeframe is five (5) hours from the start of the ceremony to the conclusion.



# *Reception*

## TRAY PASSED HORS D'OEUVRES

### SERVED CHILLED

- Seared 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

- Arancine** – 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

## 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 (\$20 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*

**\$145 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*

**\$150 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

**\$180 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*

**\$45**

### **Children's Mac-N-Cheese**

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

**\$45**

### **Wedding Professional Meal**

**\$80**

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





# Beverage Service

## BEVERAGE SELECTIONS

## HOSTED

## CASH BAR

Premium Brands  
Top Shelf Brands  
Ultra-Premium Brands

12  
14  
16

13  
15  
17

House Wines  
Cordials  
Imported/Premium Beer  
Domestic/Non-Ale Beer  
Mineral Water  
Assorted Sodas

12  
14  
9  
8  
7  
7

13  
15  
10  
10  
8  
8

## PREMIUM BRANDS

Three Olives Vodka  
Broker's Gin  
Old Forester Bourbon  
Don Q Rum  
El Jimador Tequila  
Dewar's White Label Scotch

## TOP SHELF BRANDS

Tito's Vodka  
Tanqueray Gin  
Maker's Mark Bourbon  
Bacardi Rum  
Espolon Silver Tequila  
Dewar's 12 Year Scotch

## ULTRA-PREMIUM BRANDS

Belvedere Vodka  
Bombay Sapphire Gin  
Knob Creek Bourbon  
Zaya 12 Year Rum  
Patron Silver Tequila  
Dewar's 18 Year Scotch

## CORDIALS

Amaretto di Saronno  
Bailey's Irish Cream  
Frangelico  
Grand Marnier  
Kahlúa

## DOMESTIC BEER

Coors Light  
Budweiser Light

## IMPORTED AND MICRO BEER

Amstel Light  
Corona  
Heineken  
Samuel Adams Lager  
Sierra Nevada, Pale Ale  
Stella Artois  
Local IPA  
Heineken 00, Non-Alcohol

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



# *Wine Options*

## **Champagne and Sparkling**

Domain Chandon Brut	55
Schramsberg Mirabelle Brut Rosé	66
Taittinger, Brut La Française	82
Perrier-Jouët Grand Brut	100
Veuve Clicquot Yellow Label	125
Dom Pérignon Brut	325

## **Chardonnay**

Rider, Scheid Monterey	48
Hahn, SLH, Monterey	65
Talbott, Sleepy Hollow	69
Hartford Court Russian River	78

## **Sauvignon Blanc**

Hahn, Monterey	48
Cakebread Cellars, Napa	68

## **Cabernet Sauvignon**

Rider, Scheid, Monterey	48
Smith and Hook, Monterey	60
Sterling, Napa Valley	70
Leviathan, Cab Blend, Napa	85
Justin, Isosceles, Paso Robles	115
Jordan, Alexander Valley	130

## **Pinot Noir**

Rider, Scheid, Monterey	48
Hahn SLH, Monterey	60
Belle Glos, Ballade	75
Talbott, Sleepy Hollow, Monterey	98

## **Merlot**

Rider, Scheid, Monterey	48
Whitehall Lane	68

Our wines have been selected by InterContinental The Clement Monterey to showcase many local wines of California and beyond. If you prefer to bring your own wine; corkage will apply of \$35++ per bottle. All food and beverage items subject to 22% service charge & current state sales tax.





## *Farewell Brunch*

**Fresh Orange, Cranberry & Apple Juice**

**Coffee & Tea**

*illy regular and decaffeinated coffee,  
dammann hot teas*

**Breakfast Pastries & Croissants**

*whipped butter, fruit preserves*

**Seasonal Fruit & Berries**

**Quiche Lorraine**

*applewood smoked bacon, sharp cheddar cheese*

**Traditional Eggs Benedict**

*canadian bacon, warm hollandaise*

**Apple Wood Smoked Bacon  
& Chicken Apple Sausage**

**Crispy Breakfast Potatoes & Roasted Peppers**

**Belgian Endive Salad**

*pistachios, sun dried pears, balsamic vinaigrette*

**Tortellini Pasta Salad**

*walnut pesto, lemon confit*

**Slow Roasted Flat Iron Steak**

*wild mushrooms, horseradish cream*

**\$85**

**Dungeness Crab Eggs Benedict**

**\$15 per person supplement**

**Vegetarian Eggs Benedict may be substituted.**

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



# *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 white ceremony chairs, banquet chairs and tables, floor length white linens as well as flatware, glassware, china, table numbers, votive candles, cake cutting set, and dance floor.

## **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 \$145 to \$180 and beverages start at \$10 to \$60. 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?**

Menu tastings are scheduled subject to our Chef's approval.

## **9. Do you help with setup and cleanup of our wedding?**

The hotel provides setup and cleanup of hotel items. The hotel will set items such as chairs, 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 allow you to customize your special day.

You are responsible for coordinating the placement and removal of your personal items the day of your event.



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

Your wedding planner handles your wedding specifics. 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 pricing, if possible, 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. Can we bring in our own beverages, wine, beer or liquor?**

We have a \$35++ per bottle wine corkage fee. All other outside beverages, including beer and liquor, are not permitted.

**15. 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.

**16. 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.

**17. Do you provide hotel parking?**

The hotel currently offers self parking or valet parking in our garage for hotel guests. For wedding guests not staying at the hotel, there are several parking options in close proximity.

Please note we are in a location with public coastal access granted by the California Coastal Commission, which is via the boardwalk surrounding our hotel. Our ceremony locations are located adjacent to this access. This means that no signs or other deterrents may be placed to restrict access, even during a wedding ceremony. The area within our Pacific View Courtyard is private. Our team will be happy to review the impacts of this when you visit or call for additional information.



# INTERCONTINENTAL®

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