

# *Embassy Suites Hotel Monterey Bay-Seaside*

## **Wedding Reception Package**

*Thank you for considering  
Embassy Suites Hotel Monterey Bay  
for your special day!*

*Our beautiful garden atrium setting with its  
waterfall and tropical foliage provides a  
unique and romantic setting.*

*We realize how important this special  
occasion is to you and yours. It is our hope  
that Embassy Suites on Monterey Bay will be  
your first choice. You can be assured that the  
entire staff is committed to the standards of  
service that will help make your  
event a success.*

*1441 Canyon Del Rey, Seaside, CA 93955  
831-393-1115*

# *Embassy Suites Hotel Monterey Bay - Seaside*

## *Wedding Package Inclusions*

*∞ Hors d' Oeuvres Selections  
(Choice of Three Items - Butler Served)*

*♥ Champagne Toast*

*∞ Dinner Entrée Selection or Buffet*

*♥ Cake Cutting*

*∞ Ballroom Rental*

*♥ Dance Floor and Staging*

*∞ Elevated Bridal Party Table*

*♥ Cake & Gift Tables*

*∞ House Linens*

*♥ Mirror Tiles & Votive Candles*

*∞ Suite for Wedding Night*

*Minimum of 50 guests required to include suite in package*

*All of the above items are included in  
our per person price of \$46.00 - \$55.00++\**

*\*Price is Based on Menu Selection*

*++21% Service Charge and California Sales Tax*

*Specialty linens and chair covers can be ordered for an additional fee.*

# *~The Lily~*



## *Menu Selections*

### *Plated Dinners*

All Selections Include  
Salad Selection and a Basket of Fresh Rolls & Butter  
Coffee Service

#### *Sautéed Breast of Chicken*

With Wild Mushrooms and a Light Chardonnay Sauce  
Served with Wild Mushroom Risotto and Fresh Seasonal Vegetables

#### *Roast Loin of Pork*

Stuffed with Apples, Walnuts and Cherries, Finished with Savory Pork  
Reduction Sauce and Served with Whipped Red Potatoes and Blue Lake Beans

#### *Seared Halibut*

Lobster Sauce on a bed of Saffron Risotto and Served with Asparagus Spears

#### *Grilled Marinated Tri-Tip*

With Red Wine Mushroom Sauce and Served with Chive Whipped Potatoes  
and Seasonal Vegetables

#### *Chicken Wellington*

Stuffed with Mushrooms in Puff Pastry with a Mushroom and Red Wine Sauce  
and Served with Wild Rice and a Winter Vegetable Medley

\$46.00 per person++  
++ 21% Service Charge & Ca. Sales Tax

# *The Lily Buffet Menu*

## *Salinas Valley Greens*

Tossed with Assorted Vegetables  
Citrus Vinaigrette & Ranch Dressings

## *Marinated Vegetable Salad*

## *Fresh Fruit Salad*

## *Entrées*

## *Boneless Breast of Chicken*

With Artichokes & Wild Mushrooms

## *Sliced Tri-Tip*

With Hunter Sauce, Creamy Horseradish

## *Grilled Halibut*

with Tarragon Cream Sauce

## *Seasonal Vegetable Medley*

## *Rosemary Red Potatoes*

## *Mushroom Risotto*

Rolls & Butter

Coffee, Tea & Decaf

\$49.00 per person++

++ 21% Service Charge & Ca. Sales Tax

# *~The Rose~*



## *Menu Selections*

### *Plated Dinners*

All Selections Include  
Salad Selection and a Basket of Fresh Rolls & Butter  
Coffee Service

#### ***Roasted Chicken Breast***

Stuffed with Spinach, Pancetta & Pine nuts with Orange-Papaya Glaze and Chive Whipped Potatoes and Seasonal Vegetables

#### ***Garlic & Herb Crusted Roast Prime Rib of Beef***

Served with Cabernet Au Jus and Horseradish, Red Roasted Potatoes and Seasonal Vegetables

#### ***Sea Bass***

With White Wine Lemon Sauce and Served with Mushroom Risotto and Seasonal Vegetables

#### ***Chicken Breast & Salmon Fillet Duet***

With Herb Sauce, Served with Basil Parmesan Risotto and Seasonal Vegetables

#### ***Grilled Ribeye***

Served with Pancetta and Wild Mushroom Merlot Wine Sauce  
Garlic Whipped Potatoes and Seasonal Vegetables

\$49.00 per person++  
++ 21% Service Charge & Ca. Sales Tax

# *The Rose Buffet Menu*

## *Mixed Green Salad*

With Cucumbers, Olives & Selection of Dressings

*Fusilli Pasta Salad with Shrimp, Basil Vinaigrette*

*Grilled Vegetable Display*

*Fresh Fruit Salad*

Carving Station

*Roast Prime Rib of Beef*

With Au Jus, Creamy Horseradish

## *Entrées*

*Roast Loin of Pork*

Stuffed with Apricots and Pistachios, Sauce Jus

*Grilled Salmon*

With Ratatouille Vegetables and Basil Sauce

*Fresh Seasonal Vegetable Medley*

*Whipped Potatoes*

*Rice Pilaf*

Rolls & Butter

Coffee, Tea & Decaf

\$52.00 per person++

++ 21% Service Charge & Ca. Sales Tax

# *~The Orchid~*



## *Menu Selections*

### *Plated Dinners*

All Selections Include  
Starter Salad and a Basket of Fresh Rolls & Butter  
Coffee Service

#### ***New York Steak***

Served with Roast Garlic and Mashed Potatoes, Blue Lake Beans  
Red Wine Mushroom Sauce

#### ***Grilled Filet Mignon of Beef***

With Roasted Portobello Mushroom and Red Wine Sauce  
Served with Duchess Potatoes and Fresh Asparagus

#### ***Grilled Breast of Chicken and Prawns***

With Lemon Caper Sauce, Served with Red Roasted Potatoes, and Seasonal  
Vegetable

#### ***Grilled Mahi Mahi with Garlic Ginger Glaze***

Served with Basmati Rice and Asian Vegetables

#### ***Seared Veal Chop***

Served on Porcini Polenta with Morel Tarragon Cream  
Seasonal Vegetable

\$52.00 per person++  
++ 21% Service Charge & Ca. Sales Tax

# *The Orchid Buffet Menu*

*Caesar Salad*

*Italian Antipasto Display*

*Assorted Meats, International Cheeses & Vegetables*

*Fresh Fruit Salad*

*Marinated Calamari Salad*

*Carving Station with Carver*

*Roast New York Strip*

With Red Wine Mushroom Sauce

*Breast of Chicken*

Stuffed with Pine nuts and Feta Cheese

With A Caramelized Apple and Onion Demi Glaze

*Grilled Mahi Mahi with Garlic Ginger Glaze*

*Garlic and Rosemary Red Potatoes*

*Artichoke Risotto*

*Four Cheese Ravioli with Creamy Pesto Sauce*

Rolls & Herb Butter

Coffee, Tea & Decaf

\$55.00 per person++

++ 21% Service Charge & Ca. Sales Tax

## ***Plated Menu Salad Selections***

*Choose One of the Following:*

### **Caesar Salad**

Romaine Lettuce, Garlic Croutons and Freshly Grated Parmesan Cheese  
Caesar Dressing

### **Chef's Garden Salad**

Mixed Greens with Julienne Carrots, Sliced English Cucumbers and  
Cherry Tomatoes and Topped with Seasoned Croutons  
Served with Ranch or Vinaigrette Dressing

### **Watercress and Frissee**

Topped with Pear Slices, Candied Walnuts and Feta Cheese  
Served with Mustard or Raspberry Vinaigrette

### **Butter Lettuce and Baby Spinach**

With Artichoke Hearts, Baby Corn and Mandarin Oranges  
Served with Roasted Shallot and Thyme Dressing and Parmesan Bread Stick

### **Spinach & Frissee Lettuce**

Topped With Sliced Mushrooms, Plum Tomatoes, Julienne Vegetables  
Served with Citrus Vinaigrette and a Parmesan Bread Stick

### **Asian Greens**

Topped with Bean Sprouts, Baby Carrots, Snow Peas, Pickled Ginger  
Served with Sesame Seed Dressing and Crisp Won Ton



### **Children's Menu**

**12 years & under**

**Served with Fruit Cup**

**Select one of the following:**

**Cheeseburger & Fries**

**Fish & Chips**

**Fettucini Alfredo**

**Chicken Fingers & Fries**

**\$20.00 per child++**

All prices are per person and subject to 21% Service Charge & California Sales Tax

***Choice of Three Hors d' Oeuvres  
Included in Package***

**Hot Hors d'oeuvres**

Fried Mozzarella ♥ Sweet & Sour Meatballs ♥ Tempura Artichoke Hearts  
Assorted Petite Quiche ♥ Spanikopita ♥ Stuffed Mushroom Caps  
Fried Calamari ♥ Sesame Chicken Brochettes ♥ Vegetable Spring Rolls  
Fried Cheese Ravioli ♥ Pot Stickers ♥ Mini Crab Cakes  
Wild Mushroom Filo Tarts ♥ Brie in Brouche

**Cold Hors d'oeuvres**

California Rolls ♥ Melon and Prosciutto Ham ♥ Bruschetta with Tomato & Basil  
Smoked Salmon Pinwheels ♥ Prosciutto Wrapped Artichokes  
Crab & Shrimp Canapes ♥ Vegetable & Havarti Cheese Skewers  
Seared Crusted Tuna on Won Ton Crisps ♥ Crostini with Smoked Salmon

***Package Additions***

*The following items are available to add to your package to customize your special day*

***Appetizers***

*Add an appetizer course to your menu!*

**All Selections are \$5.95 per person++**

**Wild Mushroom Ravioli in a Chardonnay Cream Sauce  
Crab Cakes with Roast Red Pepper Aioli  
Cured Salmon Roulades with Crab on Radish Slaw and Chive Oil  
Sherry Chicken atop Marinated Cucumber Salad  
Sautéed Prawns with Saffron Risotto and Roast Tomato Coulis**

***After Dinner Sweets***

**Chocolate Dipped Strawberries  
(Platter of 10)  
\$18.00 per platter**

**Platter of Cookies or Tartlettes  
@ \$18.00 per platter/table**

All prices are per person and subject to Service Charge (Currently 21%) & California Sales Tax

## ***Punch***

**Fruit Punch            \$30.00 per gallon**

**Champagne Punch   \$48.00 per gallon**

*Punch Fountain Available at no additional charge*



## ***~Hosted Bar~***

**Premium Brands \$6.00 - \$8.00\*++ per drink**

**Domestic/Light Beer \$4.50++ per drink**

**Imported/Premium Beer \$5.50++ per drink**

**Premium Wines @ \$7.50++ per drink**

**House Wines \$6.00++ per drink**

**Cordials \$7.50++ per drink**

**Sodas @ \$2.00 per drink**

*(Hosted bars can be charged per drink or by the hour per person,  
\$12.00 per hour++, Additional hour(s) \$8.00 per hour++)  
A Bartender Fee of \$100.00 per bar will apply for all beverage functions  
if revenue does not exceed \$500.00 per bar.*

*The Hotel reserves the right to refuse service to an individual guest  
and/or to stop services of alcoholic beverages entirely  
if hotel deems necessary*

## ***No-Host (Cash) Bar Prices***

*Add 25 cents to each price listed above. Prices include tax.*

## ***Wine Selections***

*Please consult your catering manager for available selections  
House wine can be added to your package for dinner service (two bottles per table of ten)  
for an additional \$4.00 per person++*

*\*Specialty liquors may be higher price than listed.*

All prices are per person and subject to Service Charge (Currently 21%) & California Sales Tax