



1110 Del Monte Avenue, Monterey CA 93940

(831) 655-0515

[www.hotel1110.com](http://www.hotel1110.com)

[events@hotel1110.com](mailto:events@hotel1110.com)

## Rooftop Event Information

Thank you for your interest in hosting an event on the rooftop. The rooftop offers a beautiful space for your guests overlooking Monterey Bay. Events can be hosted 7 days a week from 12pm until 10pm. The rooftop can host up to 80 guests, with full catering and bar services. For parties of more than 40 guests, a full buyout is required to ensure your guests get top notch service and a comfortable space. Please review the following event options. The catering and the bar options can be flexible depending your event. If you wish to reserve a date or have any further questions contact [events@hotel1110.com](mailto:events@hotel1110.com) or (831) 655-0515.

### Client Information

- Host Information:
- Name:
- Phone:
- Email:
- Guests Count:
- Date:
- Time of day:

### Instructions:

- 1) Fill out client information pg. 1.
- 2) Select a menu option pg. 2.
- 3) Choose menu items based on the menu option you selected pg. 3. (This step can be done at a later date)
- 4) Read the reservation policies pg. 4.
- 5) If you agree and would like to proceed with the reservation, then sign and provide credit card information pg. 4.

## **Menu Options**

### **Option 1:**

A welcome platter of your choice

Two passed appetizers

One glass of beer or wine per person

\$30 per person

*(Available for parties of less than 25 persons)*

### **Option 2:**

Two welcome platters of your choice

Three passed appetizers

Two glasses of beer or wine per person

\$50 per person

### **Option 3:**

Two welcome platters of your choice

Four passed appetizers

Family style dinner

Two glasses of beer or wine per person

\$75 per person

### **Option 4:**

Two welcome platter of your choice

Five passed appetizers

Family style dinner

Dessert

Unlimited beer and wine

\$100 per person

*The a la carte menu is available for parties of less than 25 persons. A la carte minimum is \$25 per person and must be ordered in advanced.*

## **Menu**

### **Platters**

#### **Bounty Board**

*Nick's hummus, red peppers and walnut bread, mixed olives and grilled market vegetables.*

#### **Local Cheese Board**

*Local cheeses, jams, nuts, grilled local vegetables and bread.*

#### **Charcuterie Board**

*Variety of artisanal meats, jams, pickles, nuts and bread.*

### **Passed Appetizers**

#### **Yakitori Salmon Skewers**

*Line-caught Pacific coast salmon served over a seaweed salad with a tangy ponzu sauce.*

#### **Grilled Italian Sausage**

*Grilled skewers of sausage and peppers.*

#### **Devils on Horseback**

*Medjool dates stuffed with feta cheese and walnuts, wrapped in bacon, with arugula and balsamic.*

#### **Lamb Meatballs**

*Lamb & Beef meatballs seasoned with onion, garlic, parsley, and Mediterranean spices, topped with a house made red sauce, pine nuts, and pecorino cheese.*

#### **Bacon Wrapped Jalapeno & Sweet Pepper Bites**

*Individually wrapped jalapenos stuffed with cream cheese and grilled to perfection.*

#### **Chicken Wings**

*Grilled chicken wings with a house made spicy buffalo sauce.*

#### **Mini Sliders**

*Grilled beef sliders with lettuce, tomato, pickles and onions.*

### **Dinner Entrees**

#### **Lamb Ribs**

*Served with farmers market vegetables and fire-roasted potato salad.*

#### **Grilled Lobster Tail**

*Old Bay seasoned served with saffron rice, grilled beet salad and a Myers lemon puree.*

#### **Fish of the Day**

*Catch of the day served with farmers market vegetables, lemon, and saffron rice.*

#### **Crispy Chicken Scallopini**

*Organic free range chicken breast wrapped in filo dough served with walnut sauce and farmers market vegetables.*

#### **Grilled NY Steak Pave**

*8oz steak served with charred shallot, lime buttermilk dressing, grilled farmers market vegetables and fire-roasted potato salad.*

#### **Farmers Market Grilled Vegetables**

*Served with hummus and grilled beets.*

### **Desserts**

#### **Panna Cotta**

#### **Tiramisu**

#### **Grilled Banana**

*Served with brown sugar rum sauce and mascarpone.*

#### **Flan**

## Reservation Policies

**Hours of Operation:** The rooftop is open 7 days a week. Sun-Thurs 4pm -9pm. Fri – Sat 4pm – 10pm. If you wish to make a reservation outside of the hours of operation reservation can be flexible.

**Non-Buyout Reservation Duration:** It is expected that non-buyout reservations are for a 2 hour duration. Extending the reservation is possible but the minimum per person is subject to increase.

**Buyout Reservation Duration:** For full buyout events each option includes 3 hours for the facility. The times are flexible and can be extended, although an additional facility fee or increased minimum may be required.

**Guest Count:** An exact count is required 7 days prior to the reservation date. The rooftop cannot accommodate more than 80 guests.

**No Children Policy:** Hotel 1110 is an adult’s only establishment. This means children under the age of 18 are not allowed on property at any time. This is a very strict policy so please be sure to inform your guests prior to arrival.

**Non-buyout Minimum:** \$25 per person

**Buyout Minimums:** June–September: Friday and Saturday night buyouts require \$3500 minimum not including taxes and fees, and all other days require a \$2500 minimum. October-May: Friday and Saturday night buyouts require a \$2500 minimum not including taxes and fees, and all other days require a \$1500 minimum.

**Taxes and Gratuities:** There will be a 20% gratuity added to all party checks of 6 or more. All prices do not include taxes or gratuities.

**Deposits:** A 25% deposit is due immediately in order to hold the reservation

**Cancellation:** Cancellations made more than 7 days prior to the date of the event incur no fees. 100% of deposit is due if cancellation is made less than 7 days prior to the date of the event.

**Alcohol:** No outside source of alcohol is permitted on our rooftop bar and lounge unless approved by management. Liquor, beer, and wine purchased at the Hotel 1110 bar are to be consumed on the hotel’s premise only and wine should be purchased by the bottle. Proper stemware will be provided by Hotel 1110 and we encourage every patron to drink responsible.

**Name:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**Credit Card #:** \_\_\_\_\_

**Expiration:** \_\_\_\_\_ **CVC:** \_\_\_\_\_

**Zip code:** \_\_\_\_\_