



*Special Occasion
Packages
2009*

323.264.8400
3700 West Ramona Blvd. Monterey Park 91754
www.montereyhillrestaurant.com

Sunshine Package

Hors d'Oeuvres

*Choose Four Selections from List
4 pieces per person*

Salad

Choice of One

*Organic Baby Field Greens with
With Raspberry Vinaigrette*

Caesar Salad

Entrée Options

Chicken Marsala \$44.95

Breast of Chicken with Sautéed Mushrooms and Sweet Marsala Wine Sauce

Chicken Mozzarella \$44.95

Baked and Stuffed with Fresh Basil, Mushrooms, Spinach and Mozzarella Cheese
Topped with Buerre Blanc

Chicken Picatta \$44.95

Breast of Chicken with White Wine and Caper Sauce

Chardonnay Chicken \$44.95

Sautéed Mushrooms and Artichokes in a Mild Chardonnay Cream Sauce

Baked Atlantic Salmon \$45.95

Served with your Choice of Sauce

Roasted Prime Rib of Beef, Au Jus \$47.95

Seasoned, Slow Cooked and served with
Creamed Horseradish & Au Jus

Filet Mignon \$52.95

Seasoned and Grilled to Perfection

Roasted Prime Rib & Scampi \$55.95

Shrimp is Sautéed with Shallots, White Wine and Garlic Butter
Paired with our Roasted Prime Rib

Hosted Cocktail Hour

Ivory or White Chair Covers with Bows

Customized Cake with Complimentary Cake Cutting

Chilled Champagne or Sparkling Cider Toast

Tropical Fruit Punch Station

Complete Reception Set Up with your Choice of Linen Colors

Fresh Brewed Coffee, Tea and Iced Tea

**Combination Plates Available - All Prices Subject to Current Service Charge and Sales Tax
Prices and Menu Items subject to change without notice**

Starburst Package

Hors d'Oeuvres

*Choose Four Selections from List
6 pieces per person*

Salad

Choice of One

*Organic Baby Field Greens with
With Raspberry Vinaigrette*

Caesar Salad

Entrée Options

Chicken Marsala \$54.95

Breast of Chicken with Sautéed Mushrooms and Sweet Marsala Wine Sauce

Chicken Mozzarella \$54.95

*Baked and Stuffed with Fresh Basil, Mushrooms, Spinach and Mozzarella Cheese
Topped with Buerre Blanc*

Chicken Picatta \$54.95

Breast of Chicken with White Wine and Caper Sauce

Chardonnay Chicken \$54.95

Sautéed Mushrooms and Artichokes in a Mild Chardonnay Cream Sauce

Baked Atlantic Salmon \$55.95

Served with your Choice of Sauce

Roasted Prime Rib of Beef, Au Jus \$57.95

*Seasoned, Slow Cooked and served with
Creamed Horseradish & Au Jus*

Filet Mignon \$62.95

Seasoned and Grilled to Perfection

Roasted Prime Rib & Scampi \$65.95

*Shrimp is Sautéed with Shallots, White Wine and Garlic Butter
Paired with our Roasted Prime Rib*

First Two Hours Hosted Well Bar

White or Ivory Chair Covers with Choice of Colored Sash

California Wine with Entree

Soft Drinks Throughout Event

Customized Cake with Complimentary Cake Cutting

Chilled Champagne or Sparkling Cider Toast

Complete Reception Set Up with your Choice of Linen Colors

Cappuccino Station After Meal

*Combination Plates Available - All Prices Subject to Current Service Charge and Sales Tax Prices
Menu Items subject to change without notice*

Moonlight Package

Hors d'Oeuvres

*Choose Four Selections from List
8 pieces per person*

Salad

Choice of One

*Organic Baby Field Greens with
With Raspberry Vinaigrette*

Caesar Salad

Entrée Options

Chicken Marsala \$64.95

Breast of Chicken with Sautéed Mushrooms and Sweet Marsala Wine Sauce

Chicken Mozzarella \$64.95

*Baked and Stuffed with Fresh Basil, Mushrooms, Spinach and Mozzarella Cheese
Topped with Buerre Blanc*

Chicken Picatta \$64.95

Breast of Chicken with White Wine and Caper Sauce

Chardonnay Chicken \$64.95

Sautéed Mushrooms and Artichokes in a Mild Chardonnay Cream Sauce

Baked Atlantic Salmon \$65.95

Served with your Choice of Sauce

Roasted Prime Rib of Beef, Au Jus \$67.95

*Seasoned, Slow Cooked and served with
Creamed Horseradish & Au Jus*

Filet Mignon \$70.95

Seasoned and Grilled to Perfection

Roasted Prime Rib & Scampi \$75.95

*Shrimp is Sautéed with Shallots, White Wine and Garlic Butter
Paired with our Roasted Prime Rib*

First Three Hours Hosted Well Bar

White or Ivory Chair Covers with Choice of Colored Sash

California Wine with Entrée

Cappuccino Station

Customized Cake with Complimentary Cake Cutting

Chilled Champagne or Sparkling Cider Toast

Soft Drinks Throughout Event

Complete Reception Set Up with your Choice of Linen Colors

Complimentary Ceremony Set Up

**Combination Plates Available - All Prices Subject to Current Service Charge and Sales Tax
Prices and Menu Items subject to change without notice**

Choose Four Hors D'oeuvres

Cold Selections

Vegetable Crudités with Ranch Dip
Assorted Sushi with Pickled Ginger & Wasabi
Tortilla Chips w/ Salsa & Guacamole
Assorted Cheese Display w/ Crackers
Seasonal Sliced Fresh Fruit
Spinach & Artichoke Dip
Petite Mozzarella with Marinara Sauce
Smoked Salmon Mousse in Mini Pastry Shells
Smoked Salmon on Bagelettes
Cucumber Wheels with Herb Cream Cheese
California Rolls with Wasabi
Spanikopitas in Puff Pastry
Brie Delights (brie with figs)

Hot Selections

Crab Stuffed Mushrooms with Hollandaise Sauce
Buffalo Chicken Rolls
Mini Beef Wellington
Jalapeno Poppers
Cocktail Swedish Meatballs
Smoked Chicken Quesadilla
Coconut Chicken with Apricot Ginger Sauce
Crispy Egg Rolls with Ginger Apricot Sauce
Cocktail Swedish Meatballs
Chicken or Beef Taquitos with Pico de Gallo
Chicken or Beef Skewers with Spicy Peanut or Teriyaki Sauce
Mushroom Vol-A-Vent
Thai Spring Rolls
Chicken or Pork Potstickers
Mediterranean Style Artichoke Tart

Premium Hors d'oeuvres

Snow Crab Legs	\$85.00	Scallops Wrapped in Bacon	\$95.00
Peel & Eat Shrimp on ice w/ Cocktail Sauce	\$85.00	Oysters Rockefeller	\$125.00
Oysters on the Half Shell	\$95.00	Iced Jumbo Shrimp with Cocktail Sauce	\$125.00
Baked Clams Oregano	\$95.00	Skewered Jumbo Shrimp	\$125.00
Clams on the Half shell	\$95.00	Poached Salmon Display	\$125.00
Spicy Popcorn Shrimp w/ Ancho Chili Sauce	\$95.00		

All Prices Subject to Service Charge and Current Sales Tax
Prices and Items Subject to Change Without Notice

Private Buffet

A Minimum of 50 guests required for Buffet Set Up
Pricing on Next Page

Salads

Select 3 for Lunch and 4 for Dinner

Organic California Green Salad	Italian Pasta Salad
Caesar Salad	Asian Chicken Salad
Baby Greens with Bleu Cheese & Candied Walnuts	Season Sliced Fruit Tray
Penne Pasta & Baby Shrimp Salad	Cucumber Yogurt Dip
Ambrosia Salad	Mixed Seafood Salad
Jicama Cucumber Citrus Salad	Carrot & Raisin Salad
Red Skin Potato Salad with Dill	Greek Salad

Entrées

Select 2 for Lunch and 3 for Dinner

Teriyaki Chicken Breast	Baked Chicken with Roasted Garlic, Lemon & Thyme
Baked Fresh Atlantic Salmon with Dill Buerre Blanc	Shrimp & Scallop Fettuccine
Chicken Picatta	Mahi Mahi with Teriyaki Glaze
Rosemary Chicken	Sirloin Tips Bourguignon
Chicken with Tomato & Cilantro Salsa	
Portobello Mushroom Ravioli	

Additional Entrées – add \$5.95 per guest

Roasted Prime Rib	Broiled Halibut
New York Strip Loin	Shrimp Scampi
<i>Carving Stations:</i> Roast Turkey Breast or Honey Glazed Ham	

Accompaniments

Select one from each side

Oven Roasted Rosemary Potatoes	Green Beans Amandine
Scalloped Potatoes	Glazed Carrots
Mashed Potatoes	Medley of Seasonal Vegetables
Rice Pilaf	Peas w/ Pearl Onions & Mushrooms
White & Wild Rice	

**All Prices Subject to Service Charge and Current Sales Tax
Prices and Items Subject to Change Without Notice**

Private Buffet Sunshine Package - \$50.95

Hosted Cocktail Hour

Ivory or White Chair Covers with Bows

Customized Cake with Complimentary Cake Cutting

Chilled Champagne or Sparkling Cider Toast

Tropical Fruit Punch Station

Complete Reception Set Up with your Choice of Linen Colors

Fresh Brewed Coffee, Tea and Iced Tea

Private Buffet Starburst Package - \$60.95

First Two Hours Hosted Well Bar

White or Ivory Chair Covers with Choice of Colored Sash

California Wine with Entree

Soft Drinks Throughout Event

Customized Cake with Complimentary Cake Cutting

Chilled Champagne or Sparkling Cider Toast

Complete Reception Set Up with your Choice of Linen Colors

Cappuccino Station After Meal

Private Buffet Moonlight Package - \$70.95

First Three Hours Hosted Well Bar

White or Ivory Chair Covers with Choice of Colored Sash

California Wine with Entrée

Cappuccino Station

Customized Cake with Complimentary Cake Cutting

Chilled Champagne or Sparkling Cider Toast

Soft Drinks Throughout Event

Complete Reception Set Up with your Choice of Linen Colors

Complimentary Ceremony Set Up

Enhance Your Event

Red or Black Chair Covers	Additional \$3.00 per chair
Colored Sash	\$1.00 per chair
Tray Passed Hors D'Oeuvres	\$1.50 per person
Table Overlays	\$8.00 per table
Double Napkins	\$1.00 per person
Fresh Strawberries with Toast	\$1.00 per person
Cappuccino Station	\$3.00 per person
Chocolate Covered Strawberries	Market Price per berry
Patio or Indoor Ceremony	\$500.00
Ice Carving	\$300.00 and up

Frequently Asked Questions

LUNCH, FRIDAY & SUNDAY EVENINGS

FRIDAY AND SUNDAY DINNER EVENTS CAN SUBTRACT \$5.00 FROM PER PERSON PRICE

Lunch Events Subtract \$5.00 from per person price **Discounts may NOT be combined**

Event Hours Lunch events 11 am to 4 pm and Dinner 6 pm to 12 am

Additional charge of \$300.00++ per extended hour for evening events.

Afternoon events may not extend past 4:00 pm, unless written confirmation is received from the catering office.

Cakes: The Special Occasion Packages include a customized cake, in the event you choose to provide your own cake a cutting fee of \$1.50++ per person may be applied. **Cake columns and plates are responsibility of client to return to bakery(s). Monterey Hill assumes no responsibility for these items.**

Ceremony Rehearsals: All ceremonies include set up of our patio chairs. A set fee of \$500.00++ will be applied for ceremony set up. Rehearsals may be arranged, because this is a courtesy provided by Monterey Hill rehearsals are based strictly on availability.

Bar & Bar Set Up Fees: Complete bar service is available with a required minimum of \$350.00++ in sales or a \$125.00++ bar set up fee will be assessed.

Food & Beverages: No food or beverage may be brought onto or taken off the premises with the exception of the wedding cake. Wine or champagne (only) is permitted, with a \$19.00++ corkage fee PER STANDARD BOTTLE.

Parking: Valet parking service is provided on Friday and Saturday evenings. All other event times will be self parking unless deemed necessary by restaurant

Guarantees & Final Payment: Final Guest count is due 5 business days prior to event and must meet or exceed the original minimum guarantee set at booking. Balance is due in full 4 business days prior to event in the form of **CASH OR CASHIER'S CHECK. NO PERSONAL CHECKS** will be accepted within 30 business days of function.

Plated Entree Selection: Monterey Hill requests that you limit your entree selection to **ONE**. However, if two entrees are required, client will be required to pay the higher price of the two entrees for the entire group.

Service Charge & Sales Tax: All prices are subject to an **20% Service Charge and/or current sales tax at the time of service rendered.**

Decorations: Place cards, party favors, centerpieces etc... are the responsibility of the client. Please advise Florist, Disc Jockey, Coordinator, etc. they may have no more than one hour prior to the event for set up. **Nothing can be nailed, taped or stapled to any walls, etc...** No bubble/fog machines are permitted at any time during events. Client will be charged for any damages occurring during their event whether made by vendor or guest.

A permit from Monterey Park Fire Department is required for any candles to be lit during event call for appointment - 626.307.1308 or 626.307.1313.

Monterey Hill does not assume any responsibility for damages or loss of property or articles of clothing left on the premises prior to or following an event.

Entertainment: Monterey Hill requires a consultation appointment with your DJ and /or band in order to familiarize them with property, room, limitations and expectations of the restaurant.

Linen Service: Monterey Hill must provide linen service (chair covers, bows/sashes, overlays, etc) . **NO OUTSIDE LINEN VENDORS** will be permitted without prior written consent from Monterey Hill Restaurant.

Security: All Quinceañeras, Sweet 16, Jr. High/High School Graduations, Dances, etc. must have security at an additional cost to guest. This is mandatory through Specialty Restaurants Corporation. Children must be supervised at all times. NO EXCEPTIONS