

IRVINE MARRIOTT

2023 EVENT MENUS

Crafted for you



18000 Von Karman Avenue
Irvine, California 92612
Phone: 949-553-0100

Breakfast – Continental

sunrise continental | \$ 38

Freshly Baked Breakfast Breads and Pastries

Seasonal California Harvest Fruits with Assorted Melons and Berries

McCann Steel Cut Irish Oatmeal with Raisins, Brown Sugar and Roasted Almonds, Chia Seeds, Flax Seed, Blueberry Compote
Chilled Orange Juice, Starbucks Coffee, and Selection of Teas

coastal breeze continental | \$ 40

Freshly Baked Breakfast Breads and Pastries

Seasonal California Harvest Fruits with Assorted Melons and Berries

House-made Granola, Cold Cereals, and Assorted Fruit Yogurts

Select One of the Following Hot Breakfast Item:

- Free Range Scrambled Egg Wrap with Bacon, Sautéed Peppers, Onions, and Jack Cheese
- Quiche Lorraine – Eggs, Bacon, Green Onions and Swiss Cheese

Chilled Orange Juice, Starbucks Coffee, and Selection of Teas



Breakfast –Buffets

irvine | \$ 45

Best in Market and Locally Inspired Sliced Melon and Berries
Today's Bakery Selections Including Gluten Free Options
Parfait, Vanilla Greek Yogurt, Berry and Citrus Compote
House-made Granola
Hard Boiled Eggs
Whipped Butter, Jams and Honey
Chilled Orange Juice, Starbucks Coffee, and Selection of Teas

OC sunrise | \$ 48

Caramelized Apples and Orchard Berries
Bakery Selection with Honey Butter and Seasonal Jam
Butternut Squash and Yukon Potato Hash
Farmers Market Vegetable Frittata with sweet Pepper Jam
Spinach and Roasted Tomato Quiche, Pesto Hollandaise
Country Sausage Patties
Lemon Blueberry Pancakes, Peach Compote, Maple Syrup,
Whipped Cream
Chilled Orange Juice, Starbucks Coffee, and Selection of Teas

autumn table | \$ 48

Seasonal Harvest Local Whole Fruits
Organic Vanilla Oatmeal, Raw Sugar, Sundried Raisins,
Dried Cranberries, Toasted Almonds, Chia Seeds, Flax Seed, Blueberry
Compote
Freshly Baked Blueberry and Marble Pound Cake, Sour Cherry Jam
Marble Potatoes, Caramelized Onion
Brown Sugar Bacon
Scrambled Eggs with Scallions, Cheddar Cheese, Salsa Quemada
Strawberry Pancakes, Maple Syrup, Vanilla Whipped Cream
Chilled Orange Juice, Starbucks Coffee, and Selection of Teas



**Additional \$150 Labor Fee Applies to All
Buffets Serving Less Than 25 People**

Breakfast – Buffets

california | \$ 51

Winter Berries, Citrus Honey Greek Yogurt Dip
California Triple Crème Brie with Sour Cherry and Fig Jam, Sliced Sourdough
Pacific Smoked Salmon, Whipped Cream Cheese, Red Onions, Tomatoes, Capers, Bagels
Central Valley Fingerling Herb Potatoes and Caramelized Onions
Rosemary Chicken Sausage
Cinnamon Swirl French Toast with Blueberry Lemon Compote, Maple Syrup, Whipped Cream
Chilled Orange Juice, Starbucks Coffee, and Selection of Teas

healthy start | \$ 51

Fresh Baked Croissants, Zucchini Loaf, Bran Muffins
Mint Agave and Seasonal Jams
Roasted Apple Yogurt Parfait, Pistachio Coconut Streusel
Cinnamon Organic Berries and Local Honeycomb
Vanilla Quinoa Oatmeal, Golden Raisins, Raw Sugar, Agave Syrup, Blueberry Compote and Almonds
Yukon and Butternut Hash with Caramelized Onions
Asparagus and Mozzarella Egg White Frittata, Herb Micro Greens, Sunburst Tomato Onion Jam
Maple Chicken Sausage
Gluten Free Raspberry Cinnamon French Toast, Organic Maple Syrup
Chilled Orange Juice, Starbucks Coffee, and Selection of Teas



Additional \$150 Labor Fee Applies to All Buffets Serving Less Than 25 People

Breakfast – Plates

All Breakfast Plates are Served with:

- *Choice of Starter: Greek Yogurt Parfait or Melon Berry Cup*
- *Chilled Orange Juice, Starbucks Coffee, and Selection of Teas*

plated breakfast 1 | \$ 38

Cinnamon Swirl Brioche French Toast with Vanilla Fruit Compote
Cheddar Scrambled Eggs, Maple Chicken Apple Sausage

plated breakfast 2 | \$ 38

Fresh Cage Free Scrambled Eggs with Fontina Cheese and
Fresh Chives, Brown Sugar Bacon, Roasted Yukon Potatoes with
Caramelized Onions

plated breakfast 3 | \$ 42

Smoked Salmon Benedict with Dill Hollandaise Sauce
Crispy Herb Hash Brown, Grilled Asparagus and Roasted Tomato

plated breakfast 4 | \$ 44

8oz Steak and Eggs with Roasted New Potatoes,
Caramelized Onions, Tomato Jam



Breakfast – Enhancements

breakfast sandwich shop | \$ 16 (price per sandwich)

- Country Sausage Patty, Brioche, Leek Aioli, Tomato, Cage Free Eggs, Provolone Cheese
- Caprese, Prosciutto, Pesto Aioli, Tomato, Basil, Cage Free Eggs, Mozzarella, Herb Focaccia
- English Muffin, Canadian Bacon, Cage Free Eggs, Cheddar Assorted Hot Sauces and Ketchup

wraps | \$ 16 (price per wrap)

- OC Wrap: Flour Tortilla, Cage Free Eggs, Chorizo, Black Beans, Hash Browns, Jack Cheese
- Tuscan Wrap: Sundried Tomato Tortilla, Cage Free Scrambled Eggs, Mozzarella, Artichokes, Prosciutto, Basil Aioli
- Market Wrap: Wheat Tortilla, Egg Whites, Brie Aioli, Market Vegetables, Sweet Potatoes, Spinach
- Vegan Wrap: Spinach Tortilla, Tomato, Potatoes, Quinoa Pilaf, Kidney Beans, Asparagus

oatmeal and house-made granola | \$ 16 per person

House-made Granola and Organic Steel Cut Oatmeal with Seasonal Fruit Compotes

Greek Yogurt, Local Honey, California Almonds, Gold Raisins, Cranberries, Agave and Brown Sugar

smoothie bar | \$ 16 per person

OC Berry Blast - Seasonal Berries, Orange Juice, Greek Yogurt, Skim Milk, and a Splash of Honey

Tropical Morning - Fresh Mango, Pineapple, Greek Yogurt, Skim Milk, Raw Coconut

Green Machine - Green Apples, Spinach, Kale, Almond Milk, and a Splash of Honey

bagel bar | \$ 19 per person

Onion, Whole Wheat, Plain Bagels, Flavored Whipped Cream

Cheese Lemon Dill, Roasted Jalapeno, and Smoked Salmon, Vine Ripened Tomatoes, Shaved Red Onions, Hass Avocado Spread



Breakfast – Enhancements

delicious and gluten free | \$ 20

Today's Gluten Free Muffin, Whipped Honey Butter

Blueberry and Orange Smoothie Shooters

House-made Roasted Apple Compote and Greek Yogurt Parfaits

Gluten Free Cinnamon French Toast, Berry Compote, Vanilla Maple Syrup

omelet station | \$ 21

Cage Free Eggs, Egg Whites, Egg Beaters

Ham, Bacon, Chicken Apple Sausage

Mushroom, Bell Peppers, Green Onions, Spinach, Tomato, Jalapenos

Mozzarella, Feta and California Cheddar

Pico de Gallo

Chef Attendant fee of \$200.00 (per 25 people)

pacific smoked salmon | \$ 22

Santa Barbara Smoke House Salmon with Artisan Bagels

Cream Cheese, Capers, Crumbled Eggs, Shaved Red Onions, Vine Ripe Tomatoes

waffle bar | \$ 20

DIY Dessert Waffles:

Traditional Vanilla Belgium Waffles

Peach and Strawberry Compote, Fresh Bananas, Nutella Whip Cream, Toasted Almonds, Maple Syrup

create your own breakfast tacos | \$ 22

Cage Free Eggs

Flour Tortillas and Corn Tortillas

Chopped Bacon, Chorizo Potatoes, Black Beans, Roasted Corn Relish

Guacamole, Tomatillo, Pico de Gallo, Cojita Cheese, Shredded Cheddar, Sour Cream



Breaks – Theme

quick energy | \$ 24

Seasonal Whole Fruit

Acai Berry Smoothie

House-made Granola and Assorted Energy Bars

Individual Bottled Juices

Starbucks Coffee Presentation with Flavored Syrups,

Iced Coffee, Bottled Waters and Soft Drinks

build your own trail mix bar | \$ 24

Pretzels, Dried Fruit, Banana Chips, Cranberries, Yogurt Raisins,

Cashews, M&M's and Almonds

Starbucks Coffee Presentation with Flavored Syrups, Iced Coffee,

Bottled Waters and Soft Drinks

decadence | \$ 24

Chocolate Brownies, Chocolate Chip Cookies,

Chocolate Dipped Strawberries

Starbucks Coffee Presentation with Flavored Syrups, Iced Coffee,

Bottled Waters and Soft Drinks

“pop” alicious | \$ 26

Old Fashion Popcorn Cart with Attendant

Savory Toppings: Parmesan, Chili Lime Salt, Truffle Salt, Wasabi

Peas, BBQ Spice, Cajun Spice

Trail Mix Popcorn Station: Pretzels, Banana Chips, Cranberries,

Pistachios, Toasted Almonds, White and Dark Chocolate Chips

Cracker Jack Popcorn and Marshmallow Chocolate Bark

Assorted Old Fashion Bottled Soda Pop



Breaks – Theme

salt creek trail | \$ 24

Assortment of Artisan Cheeses with Organic Grapes and Strawberries, Roasted Nuts, Honeycomb, Garlic Crostini, Baked Breads and Crackers
Starbucks Coffee Presentation with Flavored Syrups,
Bottled Waters and Soft Drinks

fresco | \$ 25

Guacamole Bar – Traditional, Spicy, Roasted Corn and Black Bean
Blue Corn Chili Lime Chips
Tropical Fruit Salad with Toasted Coconut
Cinnamon Churros with Chocolate and Caramel Sauce
Agua Fresca, Hibiscus Chia Lime, and Horchatta
Bottled Waters and Soft Drinks

orange break | \$ 26

Shooters, Fresh Squeezed Valencia Orange Juice
Citrus Hummus with Herb Pita and Veggie Sticks
Citrus Infused Berries, Angel Food Cake, and
Vanilla Bean Crème Fraiche
Orange Sugar Dusted Funnel Cake Fries with Raspberry Jam
and Whipped Cream
Dark Chocolate Citrus Almond and Raspberry Bark
Old Fashion Orange Bottled Sodas



Breaks – Packages

lifestyle package | \$61

Early Start

- Chilled Fruit Juices
- Seasonal Whole and Sliced Fruits and Berries
- Bagels and Cream Cheese
- Starbucks Coffee, and Selection of Teas

Mid-Morning

- Chilled Soft Drinks
- Bottled Waters
- Starbucks Coffee and Selection of Teas

Afternoon

- Energy Bars and Candy Bars
- Market Whole Fruit
- Chilled Soft Drinks
- Bottled Waters and Specialty Waters
- Assorted Energy Drinks
- Starbucks Coffee and Selection of Tea

california tides package | \$66

Early Start

- Chilled Orange Juice
- Breakfast Bakeries with Fruit Preserves and Butter
- Starbucks Coffee and Selection of Teas

Mid-Morning

- Chilled Soft Drinks
- Bottled Waters
- Starbucks Coffees and Selection of Teas

Afternoon

- Assorted Yogurts, Granola Bars, and Energy Bars
- Sliced Seasonal Fruit with Honey Yogurt Dipping Sauce
- Bottled Iced Teas
- Bottled Waters and Specialty Waters
- Starbucks Coffee and Selection of Teas

all day beverage package | \$58

Starbucks Coffee Presentation, Iced Coffee, Bottled Waters and Soft Drinks – (3) refreshes per day



Breaks – A La Carte Beverages

coffee and teas

Starbucks Coffee and Selection of Hot Teas | \$ 9.00 per guest

Starbucks Coffee Regular or Decaffeinated | \$105 per gallon

Starbucks Coffee Cold Brew | \$105 per gallon

Selection of Hot Teas or Iced Tea | \$90 per gallon

soft drinks and water

Assorted Pepsi Soft Drinks | \$ 6.00 each

Bottled Water | \$ 6.00 each

Sparkling Water | \$ 6.00 each

Flavored Sparkling Water | \$ 7.00 each

juices

Assorted Bottled Juices | \$ 7.00 per guest

Orange, Cranberry, or Grapefruit Juice | \$ 70 per gallon

Immunity Juice | \$ 82 per gallon

Carrot and Orange, Strawberry and Chia Seed, or Apple and Celery

individual specialty drinks

Bottled Iced Tea | \$ 7.00 each

Bottled Starbucks Frappuccino | \$ 9.00 each

Energy Drinks (Regular & Sugar Free) | \$ 10.00 each



Breaks – A La Carte Bakery & Snacks

Whole Market Fruits, Seasonal Selection | \$39 dozen

Local Sliced Market Fruit with Honey Yogurt Dip | \$15.00 per guest

Energy Bars | \$7.50 each

Cage Free, Peeled Hard Boiled Eggs | \$43 dozen

Smoothie Station | \$13.00 per guest

- Strawberry Banana
- Coconut, Mango, and Pineapple
- Blueberry and Acai

Build Your Own Parfait | \$12.00 per guest

Greek Yogurt, Clover Honey, Seasonal Fruit Compote,
House-made Granola

Fresh Baked Cookies | \$58 dozen

Chocolate Chip, Peanut Butter, White Chocolate Chip
or Chewy Oatmeal

Brownies | \$58 dozen

Double Chocolate Brownies, Salted Dulce de Leche, or
Peanut Butter

Mini Seasonal Muffins | \$55 dozen

Tea Breads | \$58 dozen

Assorted Banana Nut, Marble, Zucchini, and Lemon
Poppy Seed

Sweet Bites | \$60 dozen

Assorted Gourmet Macaroons, Mini Cupcakes and
Dessert Cups

Churros | \$60 dozen

- Traditional Cinnamon Sugar
- Lemon Sugar
- Cocoa Sugar

Served with Dark Chocolate Sauce, Strawberry Jam, and
Salted Caramel Sauce

Traditional Soft Pretzel Bites | \$59 dozen

Served with White Cheddar Cheese Fondue,
Cranberry Dijon Aioli, Deli Mustard



Lunch – Buffet

Choose the Buffet of the Day and receive a \$2.00 per person discount (May not be combined with any contracted discounts)

oc deli (everyday) | \$ 55

Soup of the Day

Local Greens, Shaved Fennel, Green Apples, Toasted Almonds, Pomegranate Vinaigrette

Classic Macaroni Salad with Sweet Peas and Corn

Butcher Block Offerings:

Shaved Roasted Turkey, Black Forest Ham, Peppered Roast Beef, Pastrami

Sliced Sharp Cheddar, Provolone, Swiss, Pepper Jack Cheese

Assorted Breads: Sourdough, Whole Wheat, Pullman White, Rye

Organic Butter Lettuce, Vine Ripe Tomatoes, Roasted Zucchini, Shaved Maui Onions

Condiments: Mayo, Deli Mustard, Dijon, and Horseradish Sauce

Assorted Kettle Potato Chips, Barrels of Crispy Dill Pickles

Chef's Fresh Baked Cookies, Chocolate Chip, Peanut Butter, White Chocolate Chip, Oatmeal Cinnamon Raisin

the sandwich shop (monday) | \$ 57

Potato Leek Bisque

Baby Greens, Roasted Stone Fruit, Angel Hair Carrots, Honey Pecans, Orange Vinaigrette

Marble Potato Salad with Honey Mustard Vinaigrette
Quinoa Heirloom Tomato Salad, Shallot Herb Vinaigrette

All Sandwiches Pre-Made by Our Chefs:

- Napa Chicken Wrap, Apples, Grapes, Roasted Chicken, Cranberry Aioli Whole Wheat Tortilla
- Tarragon Egg Salad With Arugula, Tomato On Soft Brioche
- Dill Albacore Tuna Salad With Arugula, Tomato, Caper Aioli, On Rye
- Grilled Vegetable With Balsamic Greens, Avocado Hummus, Gluten Free Bread
- Sliced Roasted Turkey And Provolone On Fresh Baked Croissants With Pesto Aioli (NF)
- Classic Reuben, 1,000 Island Dressing, Shaved Pastrami, Sauerkraut, Swiss Cheese, Marble Rye

Assorted Kettle Potato Chips, Barrels Of Crispy Dill Pickles

Mini Gourmet Cupcake Assortment, Chocolate, Red Velvet, Vanilla Bean, Espresso, Orange Chocolate



Additional \$150 Labor Fee Applies to All Buffets Serving Less Than 25 People

Lunch – Buffet

Choose the Buffet of the Day and receive a \$2.00 per person discount (May not be combined with any contracted discounts)

stay fit (tuesday) | \$ 58

Herb Chicken Orzo Soup

Bloomsdale Spinach, Roasted Pears, Marcona Almonds, Citrus Feta, Honey Yogurt Dressing

California Waldorf with Napa Grapes, Apples, Candied Walnuts, Creamy Maple Dressing

Red Quinoa Salad, Roasted Butternut Squash, Bing Cherries, Valencia Orange Vinaigrette

Brown Rice Garden Winter Vegetable Pilaf

California Kale and Sweet Potato Sauté, Rosemary Agave Glaze

Pan Seared Chicken, Lemon Rosemary Sage Jus

Oven Roasted Salmon, Butternut Puree, Honey Balsamic Reduction

Berry Citrus Greek Yogurt Trifle, House-made Granola

Blueberry Short Cake, Blueberry Jam, Orange Mint Marmalade, Vanilla Crème Fraiche

southern cali comfort (wednesday) | \$ 58

Three Bean Turkey Chili, Honey Cheddar Corn Bread

Chopped Romaine, Tomato, Carrots, Buttermilk Ranch

Pineapple Coleslaw, Maple Yogurt Dressing

Sweet Potato Salad, Bing Cherries, Pumpkin Seeds, Wild Arugula, Apple Cider Vinaigrette

Roasted Corn Succotash

California Smoked Cheddar Mac & Cheese, Cheddar Cracker Streusel

Bourbon BBQ Pulled Pork with Sweet Pickled Pearl Onions and Roasted Local Peppers

Smoked Brisket with Hickory BBQ Glaze Caramelized Onions

Apple Cobbler with Cookie Crumb Streusel and Vanilla Ice Cream



Additional \$150 Labor Fee Applies to All Buffets Serving Less Than 25 People

Lunch – Buffet

Choose the Buffet of the Day and receive a \$2.00 per person discount (may not be combined with any contracted discounts)

cali-mex (thursday) | \$ 60

Mexican Tortilla Soup, Queso Fresco, Hass Avocado, Tortilla Strips

Chopped Romaine and Radicchio, Citrus Pickled Onion, Corn Bread Croutons, Pepita Dressing

Ancho Black Bean and Roasted Corn Salad, Agave Vinaigrette

Avocado Salad, Hearts of Palm, Rocket Arugula, Honey Lime Vinaigrette

Charred Baby Vegetables with Lemon Oregano Vinaigrette

Spanish Risotto Topped with Mojo Garlic Shrimp

Blackened Ahi, Honey Chipotle Vinaigrette, Caramelized Lemon

Carne Asada Steak, Poblano Lime Crema, Tomato Jalapeño Onion Jam

House-made Blue Corn Chips and Tangy Guacamole

Caramel Flan, Mexican Almond Cookies, Cinnamon Whipped Cream, Tequila Spiked Berries

florence (friday) | \$ 60

White Bean and Potato with Sage Chicken Sausage

Kenter Farm's Greens, Pears, Goat Cheese, Candied Pecans, White Balsamic Vinaigrette

Caprese, Local Mozzarella, Ripe Tomatoes, Basil Leaves, EVOO, Aged Balsamic

Parmesan Cauliflower and Red Pepper Gratin

Ricotta Ravioli, Truffle Sage Butter Sauce, Roasted Beets, Toasted Pinenuts

Creamy Parmesan Polenta with Rustic Caponata Sauce and Plumped Raisins

Balsamic Merlot Glazed Skirt Steak, Wild Mushrooms and Cipollini,

Pan Seared California Salmon, Eggplant Olive Relish, Bruschetta Consommé

Herb Garlic Bread, Served with Chili Flakes and Asiago Cheese

Mini Tiramisu Brownie Parfait, Sweet Ricotta Cheesecake, Honey Berry Compote



Additional \$150 Labor Fee Applies to All Buffets Serving Less Than 25 People

Lunch – Plated

Plated Lunches Include Artisan Bread Basket, Starbucks Coffee and Tea Selection

starter (choice of one)

Sweet Corn and Brioche Bisque,
Crispy Pancetta

Creamy Asparagus Puree,
Truffle Scented Crispy Onions

Spring Greens, Fresh Strawberries,
Shaved Fennel, Goat Cheese, Candied
Cashews, Pineapple Vinaigrette

Baby Spinach and Radicchio, Roasted
Grapes, Shaved Watermelon Radish,
Point Reyes Blue, Candied Walnuts,
Blood Orange Vinaigrette

Arugula and Frisee, Orange Supremes,
Citrus Feta, Candy Cane Beets,
Marcona Almonds,
Peach Vinaigrette

entree

(if two entrees are selected, the higher price will prevail)

Greek Chicken Salad | \$ 48
Hearts of Romaine, Roasted Chicken, Olives,
Cucumbers, Sweet Red Onion, Tomato, Feta
Cheese, Garbanzo Beans, Oregano Lemon
Vinaigrette

Salmon Salad | \$ 48
Wild Arugula, Endive, Roasted Golden Beets,
Marcona Almonds, Herb Goat Cheese,
Strawberries, Roasted Golden Squash, Citrus
Vinaigrette

Chicken Fricassee | \$ 51
Parsnip Rosemary Fondue, Tuscan Brown
Gnocchi, Crispy Spinach Chips

Pistachio Pesto Crusted Chicken | \$ 51
Harvest Rice Pilaf, Crispy Brussel Sprouts
Apple Balsamic Reduction

Maple Spiced Sustainable Salmon | \$ 53
Pumpkin and Bing Cherry Risotto, Grilled
Asparagus, Crispy Yam Chips

Merlot Braised Short Ribs | \$ 59
Yukon Cauliflower Mash, Winter Squash,
Pickled Onions, Crispy Parsnip, Port Reduction

dessert (choice of one)

Pumpkin Cheesecake, Salted Caramel
Sauce

White Chocolate Latte Mousse,
Pistachio Chocolate Sauce

Chocolate Flan, Orange Carmel Sauce

Apple Brown Butter, Citrus Caramel
Sauce, Cinnamon Whip Cream



Reception – Hors d'oeuvres

50 Piece Minimum per Item

cold | \$8 per piece

Herb Goat Cheese Mousse with Walnuts on Zucchini Cup
Antipasto Brochette, Olive, Tomato, Mozzarella, Balsamic Reduction
Buffalo Mozzarella and Cherry Tomato Pesto on Focaccia
Olive Tapenade and Tomato on Toasted Crostini
Deviled Egg with Crispy Bacon and Chive
Pear Tomato with Goat Cheese and Basil on Toast
Roasted Butternut Squash and Goat Cheese Bruschetta
Avocado Mouse on Crostini
Curry Chicken Salad in Phyllo Cup
Vietnamese Shrimp Spring Roll with Thai Peanut Sauce
Peppered Ahi Tuna with Wasabi Caviar
Smoked Salmon Carpaccio on Cucumber
Ancho Rubbed Beef Tenderloin on Potato Cake

hot | \$8 per piece

Chipotle and Beef Empanadas with Roasted Tomato Salsa
Southwest Black Bean Empanada with Tomatillo Salsa
Crispy Chicken and Vegetable Pot sticker with Ponzu Sauce
Vegetable Spring Rolls with Sweet Chili Sauce
Baked Mushroom and Crab with Chipotle Aioli
Mini Gourmet Pepperoni Pizza
Spanakopita with Tzatziki dipping sauce
Tomato and Mozzarella Arancini Morsels with Pesto Aioli
Artichoke and Boursin Mouse with Tomato Jam
Beef Taquito Shooter with Tomatillo Salsa
Lamb Chop, Blackberry Mint Chutney
Lobster and Sweet Corn Empanadas
Tempura Shrimp, Soy Ginger Sauce
Baja Crab Cakes, Cilantro Lime Mayo



Reception – Presentation Station

local farm's crudités | \$ 24 per guest

California Farm's Toy Box Tomatoes, Baby Carrots, Celery, Cucumber, Jicama

Raw Almonds, Pistachios & Roasted Pumpkin Seeds

Cucumber Mint Yogurt Dip, White Bean and Sun-Dried Tomato Hummus, Pesto Ranch

Blue Corn Chips, Asiago and Rosemary Lavosh, Spiced Pita Toast Points

guac and salsa bar | \$ 20 per guest

Roasted Ranchero, Pico de Gallo, Salsa Verde

Black Bean Corn Salsa, Mild and Spicy Guacamole

Roasted Poblano and White Cheddar Queso Dip

House-made Blue Corn Chips, Plantain Chips

california cheese board | \$ 32 per guest

Mezzo Secco, Vella Cheese Co. (Sonoma)

Toma, Point Reyes Cheese Co. (Point Reyes)

Brie, Marin French Cheese Co. (Petaluma)

Goat Chevre, Laura Chenel's Creamery (Sonoma)

Accompanied by Crispy Rosemary and Asiago Lavash, Sliced Gluten Free and Ciabatta Bread

Sour Cherry Jam, Local Honey, Roasted Marcona Almonds

antipasto | \$ 26 per guest

Shaved La Quercia "Rossa" Prosciutto-Fra'mani Salami & Capicola

Marinated Olives, Point Reyes Blue Cheese, Parma, Shaved Provolone

Garlic Ciabatta Crostini, Assorted Rosemary, Asiago and Multi Seed Lavash

Basil Pesto Goat's Cheese Dip, Vine Ripe Tomato Crudo, Citrus Aioli

Roasted Vegetables, Cipollini Onions, Peppers, Capers and Olive Tapenade



Reception – Presentation Station

poke poke poke | \$ 20 per person - 50 guests min

Hawaiian Style Ahi Poke, Wasabi Aioli

California Style Citrus Salmon Poke, Cilantro Aioli

Edamame Avocado Poke

Sesame Rice Noodles, Wakame Seaweed Salad,

Wonton Chips, Crispy Nori, Soy Sauce

ceviche | \$ 19 per person - 50 guests min

Mexican Baja Style Shrimp Ceviche

Veracruz Style White Fish Ceviche

Jicama and Corn Ceviche Salad

Lime and Lemon, Blue Corn Tostadas,

Haas Guacamole, Pickled Onions and Vegetables

ocean on ice | \$ 25 per person - 50 guests min

Scallop Ceviche Shooters, Blue Corn Tortilla Strips,
Avocado, Cilantro Lime Cream

Succulent Citrus Poached Shrimp

Marinated Crab Claws, Spiced Crab Legs

Horseradish Cocktail Sauce, Tobasco, Lemon Caper Aioli

sushi station | \$ 30 per person - 50 guests min

Selection of Nigiri and Maki Sushi

Cali Rolls, Spicy Tuna Rolls, Salmon, Shrimp Nigiri

Edamame, Wakame, and Tofu Salad

Soy Sauce, Pickled Ginger, and Wasabi

(three pieces per person)



Reception – Sweet Presentation Station

floats | \$ 18 per guest

Root Beer, Orange, Cream Soda and Haagen Daz Vanilla Ice Cream

ice cream sundae bar| \$ 21 per guest

Haagen Daz Ice Cream: Vanilla and Chocolate

Toppings to Include: Crushed Oreo Cookies, M&Ms, Chopped Nuts, Dark Chocolate Chips, White Chocolate Chips, Crushed Pretzels, Cherries, Chocolate and Caramel Sauce, Whipped Cream

burn | \$ 24 per guest

Built S'mores, Roast Marshmallows, Dark Chocolate, Graham Crackers

Torched Mini Crème Brulee, Caramel Sugar Crust, Whipped Cream, Raspberry

Flambé of Bananas Foster and Cherries Jubilee, Topped with Vanilla Bean Ice Cream



Optional Chef Attendants are Available at an Additional Charge for Sweet Presentation Stations

Reception – Carving Station

wild salmon en croute | \$ 26 per person - 30 guests

Warm Sunburst Tomato Jam, Peach, Apricot, Fennel, & Coleslaw

Gold Raisin & Almond Couscous Pilaf

Herb Garlic Truffle Fries

Caper and Chive Aioli, Fresh Lemon Wedges

pepper crusted new york | \$ 26 per person - 30 guests

Herb Rubbed New York, Port Jus

Spring Leek Au Gratin Potatoes

Orzo Pasta Salad, Sun Dried Apricots, Onions, Grilled Peaches, Balsamic Glaze

Fresh Baked Asiago Rolls, Whipped Butter

truffle prime beef tenderloin | \$ 30 per person - 30 guests

Wild Mushrooms and Black Truffle Filled Beef Tenderloin

Roasted Shallot Hollandaise, Pinot Noir and Anise Reduction

Smoked Mozzarella, Spring Pea Risotto Croquettes

Herb and Gorgonzola Crusted Roma Tomato

Olive Ciabatta with Herb Whipped Butter

herb crusted prime rib | \$ 29 per person - 30 guests

Slow Roasted Rosemary & Garlic Rubbed Natural Prime Rib
Natural Shallot Jus, Fresh Horseradish Cream

Bacon-Cheddar & Scallion Potato Casserole

Herb Roasted Asparagus with EVOO and Aged Balsamic Drizzle

Fresh Baked Sourdough Rolls, Whipped Garlic Butter

rack of lamb | \$ 29 per person - 30 guests

Prepared Medium Rare with Cranberry Mint Chutney and Balsamic Fig

Sweet Corn and Bacon Succotash with Slow Cooked Tomato Zucchini Stew

Honey Glazed Beets with Pistachio Streusel

Fresh Baked Cranberry Walnut Rolls, Whipped Sundried Tomato Butter

1 Carver Required per Every 50 Guests at \$150 per Attendant



Reception – Reception Packages

the perfect pair | \$ 25 per guest

Traditional, American, Cheddar, Provolone, Texas Toast

Italiano, Sundried Tomato Pesto, Prosciutto, Parmesan
Mozzarella Crusted Sourdough

Spanish, Fig Jam, Manchego, Serrano, Country Bread

California, Dungeness Crab, Swiss, Avocado, Lemon Brioche

Roasted Tomato Basil Soup

Corn Chowder

French Onion Soup

Potato Leek Soup (V)

chicken and waffles | \$ 25 per guest

Crispy Southern Fried Chicken

House-made Bacon Cheddar Waffles and Traditional Belgium
Waffles

Country Gravy, Honey Butter, Maple Butter

Peach Coleslaw

Smoked Ham Mac & Cheese

Sweet Potato Fries, Tabasco Buttermilk Ranch

dim sum | \$ 26 per guest

Please Select Three Dim Sum Options:

Vegetable Potsticker, Shitake Mushroom, Celery, Green
Onions, Water Chestnut

Chicken Siu Mai, Shitake Mushroom, Spiced Vegetables

Peking Duck Pot sticker, Celery, Green Onions, Ginger, Oyster
Sauce

Chicken Pot sticker, Water Chestnuts, Ginger and Green Onion

Wild Mushroom Pot sticker, Bok Choy, Green Onions, Ginger,
Oyster Sauce

Pork Pot sticker, Ginger, Garlic, Green Onion, Napa Cabbage

Shrimp Hargaw Dumpling, Bamboo Shoots, Rice Flour Dough

Steamed Barbeque Pork Bun, Char Sui Sauce, Rice Flour
Dough

Served with Soy Sauce, Citrus Ponzu, Sriracha Hot Sauce



Reception – Reception Packages

modern mac & cheese | \$ 30 per guest

Please Select Three Options:

(French) Anise Poached Shrimp, Tarragon Roasted Tomatoes, Brie Beurre Blanc

(Truffles) Wild Mushroom, Shaved Black Truffle, Smoked Gouda Fondue, Micro Herbs, Crispy Garlic Chips (V)

(Steak House) Flank Steak Bites, Caramelized Onions, Wild Arugula, Gorgonzola Béchamel

(Pub Style) Bacon Onion Jam, Roasted Chicken, Tempura Onion Rings, Beer and Cheese Fondue

(Tuscan) Pancetta, Artichoke, Davina Tomatoes, Fresh Mozzarella, Pecorino Alfredo, Crispy Parmesan Tuile

(Quaxacan) Chorizo, Roasted Corn, Grilled Spring Green Onions, Poblano Quaxaca Fundido, Tortilla Streusel

pasta mia | \$ 30 per guest

Please Select Three Options:

Sweet Corn Polenta with White Balsamic Beurre Blanc, & Sweet Figs

Butternut Ravioli, Mascarpone-Brown Butter Sauce, Baby Spinach & Pine Nuts

Home Style Beef Lasagna with Traditional Marinara

Roasted Vegetable Lasagna with Garlic Béchamel Sauce

California Sundried Tomato Ravioli with Red Pepper Sauce, Kale & Toasted Almonds

Local Artichoke and Cheese Ravioli Arrabbiata with Grilled Chicken, Wild Mushrooms & Fresh Herbs

Classic Spaghetti with Beef Bolognese Sauce

Grated Reggiano & Red Chili Flakes, Herb Garlic Bread, Olive Oil & Vinegar



Reception – Reception Packages

sliders | \$ 32 per guest

Please Select Three Slider Options:

Salmon Cake, Lemon Arugula, Pickled Onions, Tarragon Aioli, Hawaiian Roll

Grilled Portabella Mushroom, Fresh Mozzarella, Basil Aioli, Balsamic Tomato Jam, Wheat Bun V

Natural Angus, Aged White Cheddar, Bacon Onion Jam & Horseradish Aioli, Pretzel Bun

Citrus Carnitas, Chipotle Aioli, Arugula, Pickled Onions, Mini Torta Roll

Italian Meatball, Pesto Aioli, Micro Basil, Smoked Mozzarella, Sweet Bun

Pulled Kalua Pork, Pineapple Onion Jam, Sweet Purple Cabbage Coleslaw, Sweet Hawaiian Bun

Korean Short Rib, Soy Ginger Aioli, Kim chi Coleslaw, Sesame Bun

BBQ Chicken, Southern Coleslaw, Honey Mustard Dressing, Potato Bun

Accompanied by: Beer Battered Onion Rings and Garlic Fries with Lemon-Buttermilk Dip, Ketchup

taco shop | \$ 32 per guest

Please Select Three Taco Options:

Ancho Spice Pop Corn Shrimp

Blackened Ahi with Lemon Aioli

Citrus Marinated Pork Carnitas, with Pico De Gallo

Al Pastor Chicken with Caramelized Onions and Grilled Pineapple

Cerveza Marinated Carne Asada with Fire Roasted Spring Onions

Sweet Korean Braised Short Rib, Scallions, Siracha Aioli

Black Bean and Corn with Roasted Poblanos

Chipotle Lime Marinated Grilled Tofu

Roasted Zucchini with Tomato Jalapeno Vinaigrette

Mini Corn and Flour Tortillas

Spicy Pickled Carrots and Vegetables, Ranchero Salsa, Salsa Verde, Fresh Limes, Sour Cream

Freshly Made Guacamole & House Blue Corn Chips



Dinner – Buffet

la cocina | \$79

Chicken Pozole, Shaved Cabbage, Pickled Onions, Limes
Central Valley Greens, Pepitas, Queso Fresco, Creamy Lime Vinaigrette
Strawberry Jicama Salad, Agave Mint Vinaigrette
Cherry Tomato Avocado Salad, Cilantro Dressing
Roasted Corn and Poblano Risotto
Baked Black Beans with Caramelized Onions and Sweet Peppers
Tomato Oregano Stewed Zucchini, Crispy Squash Blossoms
Achiote Garlic Butter Shrimp, Served with Flour Tortillas
Adobo Chicken, Cucumber Tomatillo Relish
Cumin and Sea Salt Crusted Skirt Steak, Grilled Spring Onions, Chipotle Demi
Fresh Salsa and Guacamole, Blue Corn Chips
House-made Coconut Tres Leches Cake
Warm Churros with Mexican Chocolate Dipping Sauce
Starbucks Coffee and Selection of Teas

local market | \$79

Tomato Basil Bisque, Garlic Crostini's
Local Greens, Napa Grapes, Spiced Walnuts, Point Reyes Blue Cheese, Thyme Vinaigrette
Monterey Mushrooms and Tomato Panzanella with Honey Balsamic Vinaigrette
Sonoma Butterball Potato and Pearl Onion Salad, Wild Arugula, and Lemon Dijon Vinaigrette
Gilroy Bing Cherries and Golden Raisin Couscous Pilaf
Silva Farms Apple Glazed Pork Loin, Cranberry Pear Relish, Whole Grain Mustard Gravy
Santa Barbara Black Cod, Sonoma Wine Fennel Cream
Brandt Farms Sliced New York Sirloin, Wild Mushroom-Onion Confit, Cherry-Port Demi
Fresh Baked Sourdough Rolls with Herb Whipped Butter
Assorted Local Gourmet Pastries and Petite Fours, Lemon White Chocolate, Cream Puff, Raspberry Chocolate Cone, Opera Cake, Chocolate Ganache
Starbucks Coffee and Selection of Teas



Dinner – Buffet

farm to table | \$80

Market Vegetable Minestrone

Organic Greens, Purple Haze Goat Cheese, Asian Citrus Pears, Candied Walnuts, Maple Vinaigrette

Rocket Arugula, Golden Raisins, Shaved Summer Carrots, Preserved Onion, Peach Vinaigrette

Honey Roasted Spring Beets with Citrus Mizuna, and Almond Streusel

Thyme Scallop Yukon Potatoes Topped with Roasted Pearl Onions

Foraged Mushroom and Artichoke Risotto

Pacific Salmon, Pancetta & Cipollini Onion Confit, Gilroy Toy Box Tomato and White Bean Ragu

Brandt Farms Lamb Loin, Roasted Parsnips Puree, Balsamic Blackberry Glaze

Petaluma Farms Organic Crispy Chicken, Creamed Spinach, Crispy Buttermilk Onions

Fresh Baked Sourdough Rolls with Herb Whipped Butter

Handmade Mini Tarts, Chocolate Raspberry, Crème Brulee, Key Lime, Apple Macadamia

Starbucks Coffee and Selection of Teas

pacific coast | \$90

Lobster Bisque, Herb Crème Fraiche

Rocket Arugula, Shaved Fennel, Grapefruit, Herb Feta, White Balsamic Vinaigrette

Lolla Rosa and Spinach, California Pistachios, Dried Figs, Honey Orange Vinaigrette

Golden Beets and Roasted Carrot Casserole, Thyme Brown Butter, Toasted Almonds

Sweet Potato & Zucchini Gratin with Cranberry and Pecans

Salmon Cakes, Lemon Tarragon Beurre Blanc, Fried Lemon Chips

Pan Seared Pacific Halibut, Fennel and Rock Shrimp Fondue

Beef Tenderloin Medallions, Truffle Sherry Cream, Sea Side Monterey Mushrooms

Fresh Baked Sourdough Rolls with Herb Whipped Butter

Berry Cheesecake, Chocolate Cheesecake, Citrus Berry Compote, Honey Cream

Starbucks Coffee and Selection of Teas



Dinner – Buffet

mediterranean | \$90

White Bean and Kale Soup

Greek Salad, Tomato, Kalamata Olives, Feta Cheese, Oregano Vinaigrette

Local Burrata with Vine Ripe Tomato, Wild Rocket Arugula, Balsamic Fig Reduction

Chickpeas and Lentil Panzanella, with Arugula and Tarragon Vinaigrette

Short Rib Ravioli, Portabella and Truffle Bolognese, Asiago, Fried Capers

Couscous Pilaf with Toasted Almonds, Mint and Dried Fruit

Herb Garlic Beef Tenderloin, Lemon Jus, Pepper Onion Jam

Poached Sea Bass, Fennel Tomato Relish, Lemon and Dill Hollandaise

Toasted Pita and Artisan Lavash with Olive Oil, Aged Balsamic

Mini Dessert Parfaits, Four Berry, Citrus Delight, Chocolate Mousse, Nutella Cappuccino

Starbucks Coffee and Selection of Teas

steakhouse | \$105

French Onion Soup, Grill Cheese Bites

Butter Lettuce Wedge, Sweet Pickled Onions, Haas Avocado, Pear Tomatoes, Herb Croutons, Point - Reyes Blue Cheese Crumbles, Creamy Roasted Shallot Dressing

Castroville Grilled Artichoke & Asparagus Salad with Bruschetta Tomato Relish

Green Bean Casserole, Toasted Almonds, Crispy Onions, Honey Mustard Béchamel

Mashed Potato Bar, Smoked Bacon Bits, Sharp Cheddar, Sour Cream, Broccoli, Scallions

Lump Crab Cake, Cajun Caper Remoulade

Sea Salt Crusted Prime Rib, Horseradish Cream, Dijon Mustard Aioli, Rosemary Jus

Butter Poached Lobster Tails, Lemon Hollandaise, Drawn Butter

Mini Jalapeno Cheddar Corn Bread Muffins, Whipped Honey Butter

Caramel Bourbon and Chocolate Bread Pudding, Honey Ale Berry Compote, Vanilla Ice Cream

Starbucks Coffee and Selection of Teas



Dinner – Three Course Plated

Plated Dinners Include Artisan Bread Basket, Starbucks Coffee and Tea Selection

starter (choice of one)

Spring Asparagus Bisque, Chive Crème Fraiche, Pancetta and Pine Nut Streusel

Roasted Cauliflower Bisque, Paprika Oil, Crispy Leeks

Wild Arugula, Watercress, Shaved Pears, Triple Crème Brie Wedge, Blackberry Jam, Marcona Almonds, Basil Vinaigrette

Endive and Arugula, Raspberries, Roasted Beets, Gorgonzola, Glazed Pecans, Apple Balsamic Vinaigrette

Organic Greens, Golden Beet Curls, Bing Cherries, California Farms Goat Cheese, Candied Cashews, Port Dressing

entree

(if two entrees are selected, the higher price will prevail)

Apple and Brie Stuffed Chicken | \$ 62

Butternut Puree, Roasted Ruby Beets
Kale Chips, Apple Cider and Calvados Reduction

Sustainable Herb Crusted Salmon | \$ 72

Raspberry Balsamic Glaze, Heirloom Baby Carrots, Lemon Pesto Artichoke Risotto

Poached Halibut | \$ 73

Lemon Artichoke Risotto, Tomato Olive Ragù, White Balsamic Butter

Soy Ginger Short Ribs | \$ 68

Edamame Sticky Rice Pilaf, Harvest Roasted Baby Carrots, Miso Reduction, Lotus Chips

Frenched Rack of Lamb | \$75

Apple and Pear Cous Cous Blackberry Anise Reduction, Crispy Parsnip Chips

NY Steak | \$75

Horseradish Whipped Potatoes, Buttery Green Beans, Pickled Cipollini, Merlot Demi

Merlot Marinated Filet Mignon | \$81

Point Reyes Blue Au Gratin Potatoes, Roasted Roma Tomatoes, Grilled Asparagus Tips, Syrah Pan Jus

Surf and Turf | \$92

Petite Filet, Butter Poached Lobster Tail, Spring Pea Risotto, Truffle Hollandaise, Port Bordelaise

dessert (choice of one)

Apple Caramel Cheesecake, Cinnamon Dark Chocolate Sauce

Cocoa Dulce de Leche, Salted Carmel Sauce

Hazelnut Crunch Cake, Berry Compote with Orange Zest

Crème Brulee Tart, Fresh Raspberries



Dinner – Elite Service

elite service | \$ 105.00

your choice in fine dining

Guests choose their own plated entrée in a banquet setting.

Featuring four-course meals with a choice of four entrées.

The planner chooses the appetizer, salad and dessert in advance.

A custom printed menu featuring the four entrée selections is provided for guests at each setting.

Plated Dinners Include Artisan Breadbasket, Starbucks Coffee and Tea Selection

appetizers | choose one

Dungeness Crab Cake, Corn Relish, Lemon Caper Aioli
Red Bell Pepper Emulsion

Ginger Prawn, Edamame Puree, Soy Glaze

Ricotta Ravioli, Foraged Mushrooms, Truffle Oil & Parmesan Cream

Seared Day Boat Scallop with Balsamic Reduction, Sweet Corn Puree, Pancetta Powder

salads | choose one

Organic Greens, Napa Grapes, Candied Walnuts, Point Reyes Blue Cheese, Prosecco Vinaigrette

Red Wine Poached Pears, Baby Spinach,
Radicchio, Asiago, Shaved Fennel, Toasted Hazelnuts, Honey Red Wine Vinaigrette

Lolla Rosa Lettuce, Baby Beets, Candied Cashews, Purple Haze Goat Cheese, Cherry Vinaigrette

Di Stefano Burrata, Wild Arugula, Fig Marmalade, Candied Pecan, Ciabatta Crostini, Sweet Basil Vinaigrette



Dinner – Elite Service

entrees | choose four

Truffle Stuffed Organic Chicken, Goat Cheese Herb Risotto, Patty Pan Squash, Chanterelle Beurre Blanc
Prime Filet, Wild Mushroom & Cipollini Confit, Garlic Spinach, Garlic Yukon Puree, Blue Cheese Butter
Herb Crusted Halibut, Artichoke & Heirloom Tomato Risotto, Saffron Yellow Tomato Vinaigrette, Parmesan Tuile
Rosemary Skewered Scallops, Creamy Polenta, Sweet Corn Relish, Spinach, Tomato Jam, Basil Oil
Fennel Pollen Crusted Salmon, Roasted Yellow Bell Pepper Risotto, Grilled Asparagus, Tarragon
Hollandaise
Merlot Braised Short Ribs, Porcini and Blueberry Risotto, Merlot Demi, Crispy Leeks
Lamb Chops, Sweet Peas, Roasted Carrots and Parsnip Mash, Blackberry Anise Gastrique

desserts | choose one

Tiramisu Cappuccino Cake, Chantilly Cream, Blood Orange Reduction
Triple Chocolate Mousse Cake, Salted Caramel Reduction
Mango Pasion Fruit Cake, Coconut Crème Anglaise
White Chocolate Cheesecake, Raspberry Marmalade



Beverages – Bar Service

bar prices – per drink

host bar | cash bar

Luxury Mixed Drinks

\$14.00 | \$15.00

Top Shelf Mixed Drinks

\$13.00 | \$14.00

Premium Well Mixed Drinks

\$12.00 | \$13.00

Custom Signature Drinks*

\$16.00 | \$17.00

Cordials and Cognacs

\$14.00 | \$15.00

House Wine by the Glass

\$12.00 | \$13.00

Import/Regional/Craft Beers

\$9.00 | \$10.00

Domestic Beer/Hard Seltzers

\$8.00 | \$9.00

bar prices – per guest

tier brand

first hour | each additional hour

Luxury

\$34.00 | \$24.00 - additional hours

Top Shelf

\$29.00 | \$22.00 - additional hours

Premium Well

\$26.00 | \$20.00 - additional hours

bartender fees

\$175.00 Per Bartender

*\$225.00 Specialty Bartender

(Signature Drink Experience)

\$125.00 Per Attendant

(Beer and Wine only)

tier brands

Luxury (may include)

Grey Goose, Bacardi Superior, Captain Morgan, Bombay Sapphire, Johnnie Walker Black Label 12 year, Knob Creek, Jack Daniel's, Crown Royal, Patron Silver and Hennessy Privilege VSOP

Top Shelf (may include)

Absolut 80, Bacardi Superior, Captain Morgan, Tanqueray, Dewar's White Label, Maker's Mark, Jack Daniel's, Canadian Club, Don Julio Blanco and Courvoisier VS

Premium Well (may include)

Smirnoff Red, Cruzan Aged Light, Captain Morgan, Beefeater, Dewar's White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Tradicional Silver and Courvoisier VS

Domestic Beers (may include)

Bud Light, Coors Light and Michelob Ultra

Imported Beers (may include)

Corona Extra, Corona Light, and Stella Artois Lager

Regional/Craft Beers (may include)

Blue Moon Belgian White, Lagunitas Brewing Company IPA
North Coast Scrimshaw Pilsner

Hard Seltzers (assorted flavors)

White Claw

Truly Hard Seltzer



Beverages – Wine List

red wines

Line 39 Pinot Noir | \$44

Magnolia Grove by Chateau St. Jean Merlot | \$42

Columbia Crest "H3" Cabernet Sauvignon | \$46

Ferrari-Carano Cabernet Sauvignon | \$74

Magnolia Grove by Chateau St. Jean Cabernet | \$42

sparkling wines

Mumm Napa "Brut Prestige" Napa Valley | \$76

Domaine Ste. Michelle, Brut | \$48

white wines

Magnolia Grove by Chateau St. Jean Pinot Grigio | \$42

Dashwood Sauvignon Blanc | \$52

Magnolia Grove by Chateau St. Jean Chardonnay | \$42

Sonoma Cutrer Chardonnay | \$62

sweet white and blush wines

Chateau Ste. Michelle Riesling | \$44

Magnolia Grove by Chateau St. Jean Rose | \$42



General – Information

menus

These menus are guidelines. Our Event Planning staff, and Chef will be happy to prepare customized proposals to meet your specific needs. All price lists and menu offering are subject to change. Confirmation of menu prices will be made by your Event Manager.

food and beverage

All Food and Beverage must be purchased through the hotel and served only by hotel staff. Exceptions must be negotiated and specified within the sales contract. Additional corkage fees will apply per bottle (750ml) and per magnum of wine or champagne provided by the client.

staff and house charges, sales tax (subject to change)

All F&B prices are subject to a taxable 16% F&B Staff Charge, a taxable 9% F&B House Charge and 7.75% sales tax. The F&B House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees.

event productions – Five Star Audio Visual

Irvine Marriott has partnered with Five-Star AudioVisual to bring you an upgraded Event Production and Technology experience for your future program. Five-Star's In-House Event Production Team will coordinate with you directly to craft a unique and memorable experience for your attendees.

guarantees

In arranging for private functions, the attendance must be definitely specified three business days in advance, or the expected number will be used as your guarantee. We will set and prepare 5% over the guarantee for groups of 100-499, 3% over the guarantee for groups of 500 and over. For all buffets, the hotel will set-up and prepare to the guaranteed number only.

labor charges/room sets/room changes

Day of meeting set changes will incur additional labor fees to a minimum of \$250 and will increase depending on the complexity of the changes. Banquet seating is provided at Rounds of 10. If a lower ratio is requested, additional labor charges will apply. Carvers, Station Attendants, Food Servers, Cocktail Servers, Bartenders, and Security Officers are available for additional Labor charges. A labor charge of \$150 will be applicable for any food functions of less than 25 guests. All Labor fees are subject to California Sales Tax.

payment

The hotel does not accept payment upon conclusion. Your total estimated charges must be pre-paid unless credit has been established. Credit may be established no later than 30 days prior to the event



General – Information

decorations

Arrangements for floral centerpieces, special props and decorations may be made through the Event Planning office. All decorations must meet with the approval of the Fire Department. The hotel will not permit the affixing of anything to the walls or ceiling of rooms unless approval is given by the Event Planning office.

shipment of packages / parcels

Packages for meetings maybe delivered to the hotel no more than three (3) business days prior to the day of the function. The meeting name, date of event, on-site contact's name and Event Manager's name should be included on all packages to ensure proper delivery. Additional charges will apply for all shipments, crates, pallets and boxes.

signage

Pre-approved signs are permitted in the foyer of private function rooms. None are permitted in other public areas including the main lobby, restaurant, guest room floor hallways or outside the hotel. The hotel will not permit the affixing of any other signs unless approval is given by the Hotel Manager and/or the Director of Event Planning. Signs must be professionally produced. All signs and displays must meet with the approval of the Irvine Fire Department.

outdoor events

The hotel reserves the right to make the decision to move any outdoor event inside in inclement weather or based upon impending inclement weather predicted by the National Weather Service. Functions will be moved indoors due to wind, rain, or the forecast of rain. The decision to move such functions will be made five (5) hours in advance of such events with the on-site contact's approval (when available). If the decision must be delayed or changes and it necessitates the hotel to set both the indoor and the outdoor function space, an appropriate service charge will be made according to function size and complexity of the set up.

clean-up

Appropriate labor charges will apply to events if more than standard clean-up is required at the conclusion of the event, for example, trash, cartons, etc.

security

The hotel may require security officers for certain events. Only security companies that have workmen's compensation and liability insurance policies in effect are allowed on the property. The hotel strictly enforces a no weapons policy for all security functions on the property. Hotel Loss Prevention Officers are available at a competitive rate. For further details please contact your Event Manager.

engineering

Electrical needs exceeding the existing 120 volt/20-amp wall plug service must be arranged in advance. Additional charges will apply.

