

AVENUE OF THE ARTS
COSTA MESA

—
TRIBUTE PORTFOLIO

Simply Irresistible Weddings 2024



the knot
**Best of
Weddings**
2024

ROMANTIC LAKESIDE WEDDINGS

Music, dance and visual arts have been revered by every civilization around the globe. We indulge this innate passion. *For us, life is an art and we set the stage in signature SoCal style.* We break beyond the typical hotel experience with eclectic arts-inspired design, inventive culinary creations and an ideal location in the Theater and Arts District close to fashion-hub South Coast Plaza.



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CEREMONY \$5,100

Outdoor Ceremony Location of Garden Retreat or Lakeside Lower
White Folding Chairs
Choice of White or Purple Aisle Runner
Two Speaker Sound System and One Microphone
Infused Water Station
White Square Modern Columns
Complimentary Event Self-Parking for Wedding Guests
Glass of Champagne Upon Arrival for Each Guest to the Ceremony
Two Changing Rooms on Day of Event from 10am – 3:30pm (Standard Guest Room)
Ceremony Rehearsal for up to One Hour, within agreed Upon Time Frame

MONTH OF WEDDING DIRECTOR

Your Choice from Exclusive List to Manage the Following:

- Coordination of Rehearsal
- Confirming Vendors
- Creating Checklists and Master Timeline
- Assisting with Vendor Needs
- Assist with Program Distribution and Guest Book
- Placement of Favors, Place Cards, and other Items
- Work with Emcee on Grand Entrance, Toasts, Cake Cutting, First Dances and Bouquet and Garter Toss
- Assist in Moving your Gifts to your Suite and Moving Bags from Changing Room to Guest Room

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COCKTAIL HOUR (1 Hour)

Lakeside or Garden Retreat Cocktail Reception

Choice of Three Butler-Passed Hors d'Oeuvres

One Hour Hosted Call Brand Bar

DINNER RECEPTION (5 Hours)

Newly Renovated Grand Ballroom with Maximum of 218 Guests

Champagne and Sparkling Cider Toast

Tableside Wine Service with Dinner

Artisan Coffee and Tea Station

Personalized Wedding Cake by Butter + Cream Bakery, Simply Sweet Bakery, or Grace & Honey

Mirror Centerpiece Base, Votive Candles, Trumpet Vases

Glass Beaded Chargers

Floor length Linen and Napkins in Black, White, Ivory, Light Taupe and Royal Purple

Tables, Chairs, Easels, and Risers

White Dance Floor

Complimentary Event Parking for Wedding Guests

Menu Tasting for Couple

HONEYMOON SUITE

Deluxe Honeymoon Suite for the Happy Couple for Night of Wedding with Champagne, Chocolate Strawberries and Breakfast the Next Morning in the Honeymoon Suite

STARTING AT \$110 PER PERSON

Three-Course Custom Wedding Menu

Reception Only Must Have Month of Coordinator | \$1,800

Premium Package

COCKTAIL HOUR (1 Hour)

Choice of Three Butler-Passed Hors d'Oeuvres
One Appetizer Display Station
One Hour Hosted Premium Brand Bar

DINNER RECEPTION (5 Hours)

Premium Champagne and Sparkling Cider Toast
Tablesides Premium Wine Service with Dinner
Artisan Coffee by J. Gursey and Tazo Tea Service
Personalized Wedding Cake by Butter + Cream Bakery, Simply Sweet Bakery, or Grace & Honey
Mirror Centerpiece Base, Votive Candles, Trumpet Vases
Glass Beaded Chargers
Floorlength Linen and Napkins in Black, White, Ivory, Stone and Eggplant
Tables, Easels, and Risers
Chiavari Chairs or Infinity Chairs in White, Silver, Gold, Or Clear
White Dance Floor
Complimentary Event Parking for Wedding Guests
Menu Tasting for Couple

HONEYMOON SUITE

Deluxe Honeymoon Suite for the Happy Couple for Night of Wedding with Champagne, Chocolate Strawberries and Breakfast the Next Morning in the Honeymoon Suite

STARTING AT \$180 PER PERSON

Four-Course Custom Wedding Menu

Reception Only Must Have Month of Coordinator | \$1,800

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HORS D'OEUVRES

Three Choices are Included (Additional are \$10 per Piece)

Baby Beets, Goat Cheese, Croquette with Citrus Vinaigrette
 Port Wine Pear, Gorgonzola, Candied Walnut on Crostini
 Sonoma Goat Cheese, Sun Dried Tomato Tapenade Spread, Rustic Country Bread
 Vegetarian Spring Roll, Chili Lime Sauce
 Spiced Beef Empanada
 Teriyaki Glazed Marinated Beef Skewer
 Feta Cheese, Basil, and Seasonal Melon on Crispy Flat bread
 Shrimp and Daikon Sprout Summer Rolls, Ginger, Yuzu Dipping Sauce
 Seafood Summer Roll, Cucumber Peanut Dip
 Seared Tuna Medallion, Salsa (Seasonal)
 Sesame Seed Crusted Ahi Tuna Medallion, Crispy Wasabi Rice Cracker
 Asian Style Crab Salad, Belgian Endive
 Hickory Smoked Salmon, Dill Spread, Caper Berry on Toasted Brioche
 Stuffed Medjool Date, Roquefort, Bacon Wrapped
 Hawaiian Shrimp with Coconut and Pineapple Glaze
 Peking Duck and Cucumber, Hoisin Plum Sauce Chinese Crepe
 Mini Monte Cristo with Raspberry Jam
 Pork and Chicken Pot Sticker, Ginger Soy Sauce
 Chicken Summer Roll, Cucumber Peanut Sauce
 Tuna Niçoise Salad, Chinese Spoon
 Grilled Prawn, Avocado Salsa
 Seared Colorado Lamb Chop, Cilantro Aioli
 Duck Confit Wrapped in Cabbage, Crispy Shallots, Chinese Spoon
 Tandoori Chicken, Mango Chutney, Walnut Bread
 Thai Beef Salad, Cucumber Cup
 Shaved Prosciutto, Compressed Melon, Toasted Brioche
 Wild Mushroom Risotto Croquette
 Spanakopita
 Curried Vegetable Samosa, Cilantro Yogurt
 Mini Crab Cake, Cilantro Aioli
 Goat Cheese, Tomato, Caramelized Onion Tartlette
 Skewer of Chicken and Prosciutto Saltimbocca
 Traditional Chicken Yakitori, Green Onion

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DISPLAY STATIONS

APPETIZER STATIONS

Elaborate Cheese Presentation | \$22 per Person

Include Charcuterie for \$8 per Person

European and Domestic Cheese with French Baguettes, Crackers, and Grissini

Baked Brie En Croute | \$14 per Person

Brie Cheese, Fig Jam, Baked in Puff Pastry with Crackers and French Baguettes

Smoked Salmon Presentation | \$26 per Person

Sliced Smoked Salmon with Capers, Eggs, Red Onions, Tomato, and Sliced Baguette

Traditional Vegetable Crudités | \$14 per Person

Assortment of Raw Garden Vegetables with Vinaigrettes and Dipping Sauces

Gourmet Vegetable Presentation | \$16 per Person

Chef's Choice of Herb Grilled Vegetables, Pesto Aioli Sauce with Grissini and Sliced Baguette

Sliced Fresh Fruit & Berries | \$13 per Person

Chef's Seasonal Selection Served with Honey Lemon Yogurt Dipping Sauce

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FIRST COURSE: SOUP OR SALAD

Choice of One Soup or One Salad | \$6 additional per person for both

SOUP

Chilled Tomato Gazpacho, Brunoise of Gazpacho Vegetables, Lemon Gelee

Roasted Squash, Whipped Ricotta, Toasted Pistachios, Shaved Apple

Chilled Cucumber Gazpacho with Tarragon Cream

Cream of Wild Mushroom, Thyme Roasted Mushrooms

Potato Leek, Truffle Cream, Crispy Leeks

SALAD

Romaine Lettuce Salad with Whole Leaf Romaine, Shaved Parmesan, Heirloom Tomatoes, Garlic Croutons, Parmesan Dressing

Orange County Salad with Mesclun Greens, Toasted Pistachios, Oranges, Goat Cheese, Sweet Shallot Vinaigrette

Roasted Beet and Goat Cheese Salad with Mache, Toasted Almonds, Endive and Citrus Vinaigrette

Butter Lettuce Salad with Roasted Tomatoes, Point Reyes Bleu Cheese, Crispy Bacon, Bleu Cheese Dressing

Local Arugula Salad with Fig Jam, Toasted Hazelnuts, Drake Family Farms Goat Cheese, Cider Vinaigrette

SECOND COURSE: INTERMEZZO

Gourmet Sorbet Served to Cleanse your Palate (2oz.)

Flavors: Mango, Raspberry, or Lemon

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THIRD COURSE: ENTRÉE

Split Entrée Options. All Options include a Chicken, Vegetarian & Vegan choice.
Warm Artisan Rolls and Breads with Sweet Butter to be Set on Every Guest Table

OPTION ONE: \$110 PER PERSON | PREMIUM: \$180 PER PERSON

Herb Crusted Breast of Chicken

Sautéed Fingerling Potatoes, Roasted Baby Vegetables, Carrot Puree, Herb Oil, Fennel and Orange Reduction

OPTION TWO: \$120 PER PERSON | PREMIUM: \$190 PER PERSON

Roasted Top Sirloin

Chive and Cheddar Twice Baked Potato, Crispy Shallot, Carrot Puree, Fresh Herbs, Red Wine Demi

Sautéed Salmon

Wilted Spinach, Bacon and Mushroom Sauté, Baby Arugula, Balsamic Glaze

OPTION THREE: \$140 PER PERSON | PREMIUM: \$210 PER PERSON

Grilled Filet Mignon

Roasted Garlic Potato Puree, Marinated Asparagus, Crispy Onions, Cabernet Reduction

Roasted Halibut

Corn Pudding, Mélange of Corn and Caramelized Onions, Roasted Cremini Mushrooms, Lemon Laurel Sauce

OPTION FOUR: \$150 PER PERSON | PREMIUM: \$200 PER PERSON

Grilled Chicken Breast and Pan Seared Pacific Sea Bass

Herb Veloute Sauce, served with Saffron Risotto and Niçoise Vegetables

Grilled Filet Mignon and Grilled Herb Marinated Jumbo Shrimp

Bleu Cheese Butter, Rosemary Roasted Fingerling Potatoes, and Grilled Asparagus

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CLASSIC WEDDING BUFFET

\$140 per Person | Premium: \$210 per Person

Warm Artisan Rolls and Breads with Sweet Butter to be Set on Every Guest Table

Seasonal Vegetable Minestrone Soup

Grilled Vegetable Antipasto with Balsamic, Olive Oil and Fresh Herbs

Arugula and Parmesan Salad with Marinated Figs and Pancetta with Balsamic Vinaigrette

Warm Artisan Breads and Rolls with Sweet Butter

Penne Pasta with Asparagus, Roasted Tomatoes, Mushrooms and a Light Brown Butter Sauce

Chicken Florentine with Sautéed Spinach, Mushrooms, Goat Cheese, Light Garlic Cream Sauce

Sautéed Salmon with Wilted Spinach, Bacon and Mushroom Sauté and Balsamic Glaze

Roasted New York Strip Loin with Bordeaux Sauce

Garlic Mashed Potatoes

Niçoise Style French Beans

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BAR SERVICE: HOSTED HOURLY PACKAGE

Hosted Bar Prices are Subject to Service Charge and Tax

SOFT BAR PACKAGE Craft, Imported, and Domestic Beers Avenue of the Arts Select Wines Soft Drinks	First Hour: \$20 per Person Second Hour: \$16 per Person Additional Hours: \$12 per Person
CALL BRAND BAR PACKAGE Call Brand Cocktails Craft, Imported, and Domestic Beers Avenue of the Arts Select Wines Soft Drinks	First Hour: \$22 per Person Second Hour: \$17 per Person Additional Hours: \$14 per Person
PREMIUM BRAND BAR PACKAGE Premium Brand Cocktails Craft, Imported, and Domestic Beers Avenue of the Arts Select Wines Soft Drinks	First Hour: \$27 per Person Second Hour: \$19 per Person Additional Hours: \$18 per Person
SUPER PREMIUM BRAND BAR PACKAGE Super Premium Brand Cocktails Craft, Imported, and Domestic Beers Avenue of the Arts Select Wines Soft Drinks	First Hour: \$31 per Person Second Hour: \$22 per Person Additional Hours: \$20 per Person

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BAR SERVICE: HOSTED PER CONSUMPTION

Hosted Bar Prices are Subject to Service Charge and Tax

BAR SERVICE: CASH BAR

Cash Bar Prices are inclusive of Service Charge and Tax

Cash Bar Sales are not applied toward to Food and Beverage Minimum

Bartender per 100+ guests at \$100 each

Bartender fee will be waived with \$600++ revenue per bar

BRAND	HOSTED BAR	CASH BAR
Call Brand	\$13	\$14
Premium Brand	\$15	\$16
Super Premium Brand	\$17	\$18
Premium Wine	\$15	\$16
House Wine	\$13	\$14
Craft & Imported Beer	\$12	\$13
Domestic Beer	\$10	\$11
Soft Drinks & Sparkling Water	\$8	\$9

Champagne Greet Upon Arrival | \$4 Per Person

Late Night Station

Soft Pretzel Wall | \$13 Each

Fresh Soft Pretzels With An Assortment Of Assorted Mustards & Warm Cheese Fondue

Street Taco Bar | \$19 per Person

Carne and Chicken Street Tacos with Cilantro, Onions, Cotija Cheese, Guacamole, Limes, Mild and Spicy Salsa, Tri Colored Tortilla Chips

Mac and Cheese | \$19 per Person

Traditional Elbow Mac and Cheese with Chives, Short Rib, and Bacon
Truffle White Cheese with Shell Macaroni, Fried Chicken and Shaved Parmesan
Creamy Mac and Cheese with Sauteed Mushrooms and Green Onions

Classic Grilled Cheese Sandwiches | \$9 per Person

With Caramelized Onions and Crispy Bacon

Flatbread | \$18 per Person

Minimum order 5 per item/flavor. Each flatbread is 8 pieces

Arugula, Fig Jam, Prosciutto and Goat Cheese with Shaved Parmesan
BBQ Chicken with Red onions, Cilantro, BBQ Sauce, Mozzarella, Arugula & Gouda
Veggie with Wild Mushrooms, Sun Dried Tomatoes, Smoked Mozzarella & Arugula & Basil Oil

Sliders | \$9 per Person

Kobe Beef, Crispy Chicken, or Pulled Pork
Add Potato Wedges | \$5 per person

Mini Burritos | \$13 per Person

With Pico de Gallo, Guacamole and Salsa
Classic Bean, Rice and Cheese Burrito
Breakfast Burrito with Eggs, Chorizo, and Spanish Rice
Chicken, Black Bean, and Grilled Veggies

Chicken and Waffle Station | \$19 per Person

Buttermilk Fried Chicken, Golden Waffles, Vermont Maple Syrup and Sweet Butter,
Fresh Strawberries and Whipped Cream

Late Night Station

Dipping Station | \$23 per Person

Crisp Chicken Tenders with Ranch, BBQ and Honey Mustard

Mini Corn Dogs with Spicy Mustard and Housemade Catsup

Grilled Cheese Sandwiches with Tomato Soup Shooters

Caramel and Candy Apple Bar | \$21 per Person

Sliced Red & Green Apples Served with Chocolate Sauce, Caramel Sauce, Marshmallow,

Sprinkles, Chopped Nuts, Mini M&Ms, Heath Bar Crunch, Fruity Pebbles, and Warm & Cold

Apple Cider

Add Fireball or Whisky Shots @ \$13 Each

Movie Madness | \$25 per Person

Red Vines, Fresh Buttered Popcorn, Assorted Candy Bars, Warm Jumbo Soft Pretzels with

Mustard, Assorted Soft Drinks, Lemonade and Iced Tea

The Mediterranean | \$21 per Person

Pita Chips with Hummus and Baba Ghanoush, Dried Fruits and Mixed Nuts, Mixed Olives,

Marinated Feta Cheese, Assorted Soft Drinks, and Mineral Waters

Popcorn Bar | \$18 per Person

Freshly Popped Popcorn Served in Chinese To-Go Containers with the following: Parmesan

Cheese, Ranch Seasoning, Taco Seasoning, Chocolate Powder, Mini M&Ms, Junior Mints, Heath

Bar Crunch, Pretzel Stix, Fruity Pebbles, and Thyme Infused Lemonade and Tazo Iced Tea

Service

Dessert Station

Donut Wall With Custom Colors

Minimum 60 Donuts \$450

Additional Dozen \$30 per Dozen

Mini Dessert Shooters | \$40 per Dozen

Minimum Order Of 3 Dozen per Flavor

Lemon Meringue, Chocolate Raspberry, Strawberry Shortcake, Coconut Cream,
Salted Caramel Apple, Banana Cream, Mint Chocolate Mousse, Double-chocolate Oreo

Chocolate Éclairs & Cream Puffs | \$52 per Dozen

Filled With Custard Cream

Chocolate Decadent Brownies | \$52 per Dozen

Freshly Baked Cookies | \$52 per Dozen

Chocolate Chip, Peanut Butter, Oatmeal, M & M, Double Chocolate

White Chocolate Dipped Oreos | \$26 per Dozen

Mini Cupcakes | \$52 per Dozen

Red Velvet, Vanilla, Chocolate

Mini Cheesecake Bites With Fresh Berries | \$52 per Dozen

Mini S'mores Bites | \$42 per dozen

Jumbo Chocolate Dipped Strawberries | \$95 per Dozen

Mini Fruit Tarts | \$52 per Dozen

Dessert Station

Assorted Mini Desserts | \$19 per Person

Cream Puffs, Chocolate Eclairs, Mini Fruit Tarts, Tiramisu Bites and Pot de Cremes

Dessert Charcuterie | \$26 per person

Assorted Seasonal Fruit and Berries, Biscotti, New York Cheesecake Bites, Pretzel Rods, Rice Krispie Bites, Pound Cake, Brownies, Shortbread Cookies with Chocolate Fudge Dipping Sauce

Waffle Bar | \$15 per Person

Warm Confetti Waffles with Whipped Cream, Fresh Seasonal Berries, Confetti Sprinkles, Chocolate Sauce and Chopped Nuts

Bread Pudding | \$16 per Person

Warm Vanilla Bread Pudding served with Caramel Sauce, Maple Bourbon Sauce, Chocolate Sauce, Mini Chocolate Chips, Crème Anglaise and Whipped Cream

Churro Bar | \$17 per Person

With Chocolate Dipping Sauce, Whipped Cream and Raspberry Coulis

S'mores Station | \$13 per Person

Graham Crackers, Large Marshmallow, Hershey's Chocolate with Long Skewers

Sundae Bar | \$27 per person

Individual Scoops of Haagen-Dazs Chocolate and Vanilla Ice Cream with Fresh Strawberry Sauce, Hot Fudge, Chopped Nuts, Whipped Cream, and Cherries, Assorted Soft Drinks and Mineral Waters

Ice Cream Sandwich Bar | \$17 per Person

Vanilla & Chocolate Ice Cream, Assorted Cookies, Assorted Toppings

Attendant Fee of \$100

Popular Upgrades

Chair Upgrades

Chiavari Chairs in Gold, Silver, White, Black, Fruitwood | \$10 Each

Chiavari Chairs in Rose Gold or Clear | \$11 Each

Infinity Chairs in Silver, Gold, Clear | \$13 Each

Colored Napkins

Price Depends on Fabric and Size

Sequin Linen

For Sweetheart Table And Cake Table | \$235

Upgraded Linens

Prices depend on Fabric and Size

Seamless 48'x24' White Dance Floor

\$5,200

Full Ballroom Draping | 72' X 48' X 16'

\$4,000

Sweetheart Wall Draping | 72'x16'

\$1,400

Full Ballroom Uplights with Two Pinspots

\$1,000

Custom Gobo

Starting at \$495