

Weddings at DoubleTree Irvine Spectrum

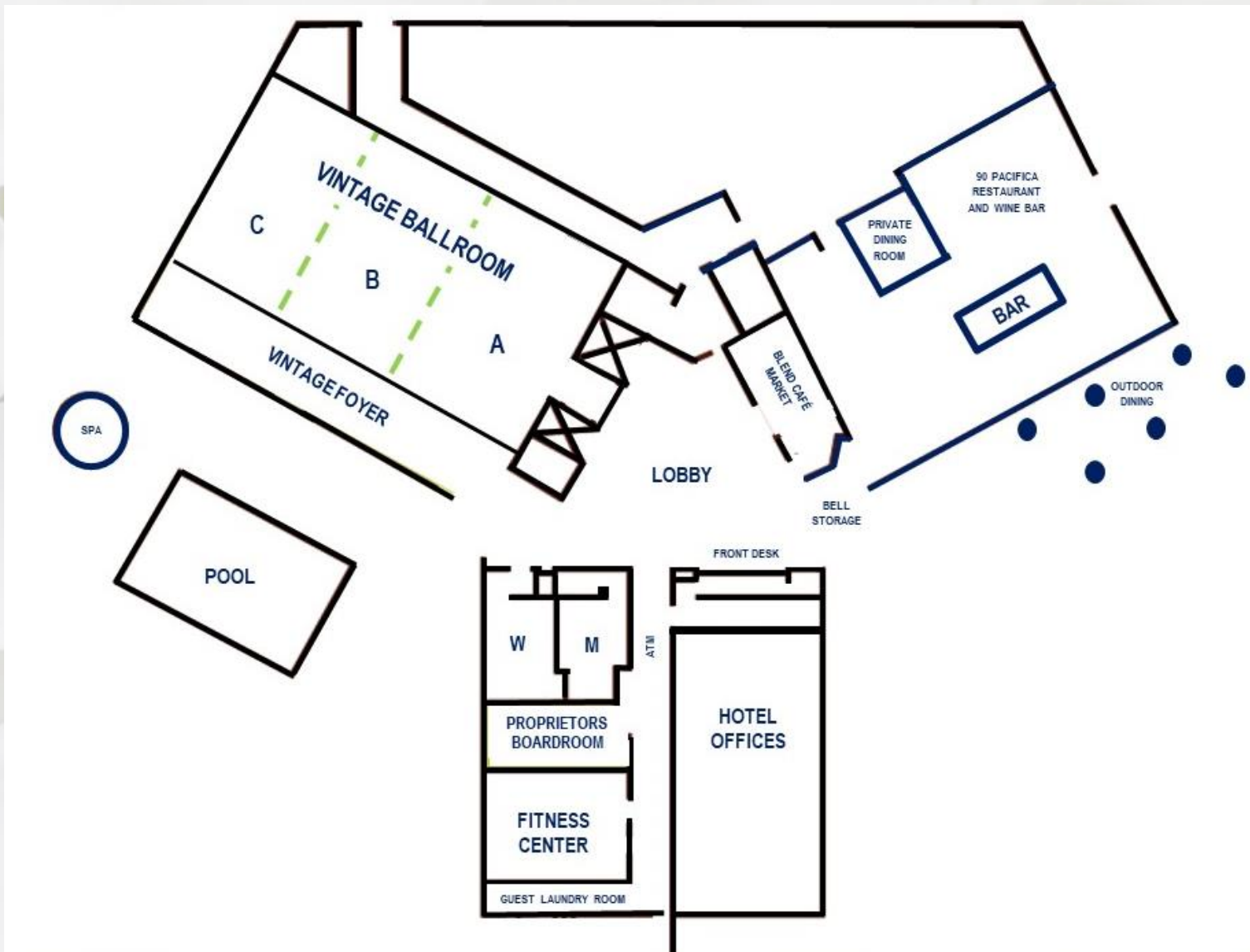
Congratulations on your engagement!

From your first date, to “Will you marry me,” and now for the “I Do,” your story as a couple is unique to you. The DoubleTree Irvine Spectrum knows that your wedding celebration should be unique too. From an intimate, casual celebration to a lavish event, the professional catering staff at the DoubleTree Irvine Spectrum will work with you to help create a wedding celebration that is as unique as your story.

We offer packages and menus for every celebration and budget. With extraordinary food, attention to detail, inclusive packages, expert staff, superior accommodations and optional extras and upgrades, we offer all you need for ease of planning and an unforgettable day!



Event Space



Wedding Packages

Bronze Package:

- Event space and foyer
- White or Ivory linen
- White, Ivory or choice of napkin linen
- Tables and chairs
- Head table, cake table and gift tables
- Staging for head table, band or DJ
- Mirrors and votive candles to complement your centerpieces
- Cake cutting and serving*
- Sparkling wine or sparkling cider toast
- Dance Floor
- Overnight deluxe guest room for the couple on the wedding night and breakfast the next morning
- Courtesy room block for your guests
- Up to 3 Discounted rooms the night before the wedding to get ready
- Hilton Honors Points
- \$10 guest event parking

*Wedding Cake is not included in package nor available through the hotel. Couples are responsible for purchasing their cake and arranging for delivery and set up at the hotel.

Pricing

\$500 – Vintage A (30 guests)

\$600 – Vintage B or C (Up to 40 guests)

\$650 – Vintage A & B (Up to 80 guests)

\$750 – Vintage B & C (Up to 90 guests)

\$900 – Entire ballroom (91 to 140 guests)

Wedding Packages

Silver Package:

- Event space and foyer
- White or Ivory linen
- White, Ivory or choice of napkin linen
- Gold or Silver Charger Plates
- Tables and chairs
- White chair covers
- Head table, cake table and gift tables
- Staging for head table, band or DJ
- Mirrors and votive candles to complement your centerpieces
- Cake cutting and serving*
- Sparkling wine or sparkling cider toast
- Dance Floor
- Overnight deluxe guest room for the couple on the wedding night and breakfast the next morning
- Courtesy room block for your guests
- Up to 3 Discounted rooms the night before the wedding to get ready
- \$10 guest/event parking
- Double Hilton Honors Points

Pricing

\$600 – Vintage A (30 guests)

\$700 – Vintage B or C (Up to 40 guests)

\$850 – Vintage A & B (Up to 80 guests)

\$950 – Vintage B & C (Up to 90 guests)

\$1,300 – Entire ballroom (91 to 140 guests)

*Wedding Cake is not included in package nor available through the hotel. Couples are responsible for purchasing their cake and arranging for delivery and set up at the hotel.

Wedding Packages

Gold Package:

- Event space and foyer
- White or Ivory floor length linen
- White, Ivory or choice of napkin linen
- Gold or Silver Charger Plates
- Tables and chairs
- White chair covers
- Head table, cake table and gift tables
- Staging for head table, band or DJ
- Mirrors and votive candles to complement your centerpieces
- Cake cutting and serving*
- Sparkling wine or sparkling cider toast
- Dance Floor
- Wall/ambient lighting
- Pool/Palm Tree lights in color of your choice
- Overnight deluxe guest room for the couple on the wedding night and breakfast the next morning
- Courtesy room block for your guests
- Up to 3 Discounted rooms the night before the wedding to get ready
- \$10 guest/event parking
- Triple Hilton Honors Points

Pricing

\$700 – Vintage A (30 guests)

\$800 – Vintage B or C (Up to 40 guests)

\$950 – Vintage A & B (Up to 80 guests)

\$1,100 – Vintage B & C (Up to 90 guests)

\$1,400 – Entire ballroom (91 to 140 guests)

*Wedding Cake is not included in package nor available through the hotel. Couples are responsible for purchasing their cake and arranging for delivery and set up at the hotel.

Cocktail Reception Packages

Non-Alcoholic Cocktail Reception Bronze Package

- **One Hour Limited Hosted Bar** - Non-alcoholic beverages
- **Forty-Five Minute Hors D'oeuvres Buffet** - Assortment of Domestic and Imported Cheese Display Garnished with Dry Fruits, Berries, Jams and Gourmet Crackers

Butler Passed Hors D'oeuvres
(Choose one cold from selection below)
COLD

- Pear and Prosciutto Skewer drizzle with Organic Honey
- Deviled Eggs
- Tomato Basil Bruschetta

\$26.00 per guest

Beer, Wine and Non-Alcoholic Cocktail Reception Silver Package

- **One Hour Limited Hosted Bar** - Beer, wine, non-alcoholic beverages
- **One Hour Hors D'oeuvres Buffet** - Assortment of Domestic and Imported Cheese Display Garnished with Dry Fruits, Berries, Jams and Gourmet Crackers

Butler Passed Hors D'oeuvres
(Choose one cold and one hot from selection below)
COLD

- Chilled Roasted Mexican Shrimp, (Cocktail Sauce, Honey Mustard Dill Dip)
- Deviled Eggs
- Tomato Basil Bruschetta

HOT

- Chicken sate with spicy peanut sauce
- Veggie Spring Rolls
- Blue Cheese and Candied Pecan stuffed Dates Wrapped in Bacon

\$30.00 per guest

Beer, Wine and Non-Alcoholic Cocktail Reception Gold Package

- **One Hour Limited Hosted Bar** - Beer, wine, non-alcoholic beverages
- **One Hour Hors D'oeuvres Buffet** - Assortment of Domestic and Imported Cheese Display Garnished with Dry Fruits, Berries, Jams and Gourmet Crackers

Butler Passed Hors D'oeuvres
(Choose one hot and one cold from selection below)
COLD

- Pear and Prosciutto Skewer drizzle with Organic Honey
- Smoked Salmon Croustade Caper Dill Aioli
- Lobster Mini Tostadas
- Ahi Poke on Cucumber

HOT

- Mini-Beef Wellington
- Shrimp Scampi
- Maryland Crab Cakes in Basil Lemon Cream
- Grass Fed Beef Skewers Sweet Chili Oil
- Scallop Scampi

\$35.00 per guest

Sparkling Wine Unlimited

- **Two Hour Hosted Sparkling Wine and Sparkling Cider**
- **One Hour Hors D'oeuvres Buffet** - Assortment of Domestic and Imported Cheese Display Garnished with Dry Fruits, Berries, Jams and Gourmet Crackers

\$20.00 per guest

Beer, Wine and Spirits

HOSTED BAR

Call Cocktails	\$11
Premium cocktails	\$13
Wine by the Glass	\$10
Domestic Beer	\$6
Imported Beer	\$8
Soft Drinks	\$5
Pitcher of Soft Drink	\$15
Sparkling Water	\$4
Flat Water	\$4
Red Bull	\$7
Cordials and Ports	\$12

CASH BAR

Call Cocktails	\$12
Premium cocktails	\$14
Wine by the Glass	\$11
Domestic Beer	\$7
Imported Beer	\$9
Soft Drinks	\$5
Pitcher of Soft Drink	\$17
Sparkling Water	\$5
Flat Water	\$5
Red Bull	\$7
Cordials and Ports	\$13

Bartender Service:

1 Bar per 100 guests

Bartender Labor Charge: \$150 for four hours, per bar

Additional Bar:

\$800.00 Total bar minimum + \$150.00 Bartender fee per additional bar

Bar packages are per person, per hour, unless otherwise noted.

Guarantee:

Hosted Soft Bar Package based on event guarantee for adults and children.

Hosted Soft Drinks Package based on total event guarantee for adults and children unless purchased with Hosted Select, Full, or Premium Bar package. When purchasing Hosted Soft Drink + Additional bar, Soft Drink package based on children's guarantee and Bar package based on adult guarantee.

BAR PACKAGES – Per person, per hour

Hosted Soft Drinks \$14
After 2 hours, additional hours may be purchased at an additional \$8 per person, per hour, plus taxes and service charge

Hosted Select Bar \$20
Hosted Select Bar includes Domestic & Imported Beer, House Wine, Soft Drinks, Mineral Waters, and hotel selection of Cocktails

Hosted Full Bar \$23
Hosted Full Bar includes Domestic & Imported Beer, House Wine, Soft Drinks, Mineral Waters, and Call Cocktails

Hosted Premium Bar \$29
Hosted Full Bar includes Domestic & Imported Beer, House Wine, Soft Drinks, Mineral Waters, and Premium Cocktails

HOSTED SOFT BAR PACKAGE – Per person*

Includes Domestic & Imported Beer, House Wine, Soft Drinks and Mineral Waters

One Hour	\$15
Two Hours	\$22
Three Hours	\$33
Four Hours	\$41
Five Hours	\$50

*Prices are per person, plus service charge and tax

Small Bites

BRUSCHETTA OF CROUSTADES \$6

Pesto, Tomatoes, Olives, Parmesan, Balsamic Drizzle

BE DEVILED EGGS \$6

Bacon, Jalapeno, Cilantro, Smoked Paprika

MEATBALLS \$6

Teriyaki, BBQ, Tomato Sauce

MARGHERITA FLAT BREAD \$7

Olive Oil, Basil Tomato, Mozzarella

SPICY RED CURRY CHICKEN SKEWERS \$7

CRISPY VEGETABLE SPRING ROLLS \$9

Wasabi Aioli

PULLED BBQ PORK SLIDERS \$10

Pepper Jack, Crispy Onions, Mustard Slaw
Served on Hawaiian Bun

BALSAMIC MARINATED PORTOBELLO MUSHROOM SLIDERS \$10

Goat Cheese, Mesclun, Tomato
Served on Hawaiian Bun

GRASSFED BEEF SLIDERS \$12

Garlic Pickle, Farmhouse Cheddar, Lettuce,
Tomato, Spicy Sauce
Served on Hawaiian Bun

CRISPY SHRIMP SPRING ROLLS \$14

Wasabi Aioli

MINI BLEU CHEESE FILET WELLINGTON \$13

Truffle Demi

BLUE LUMP CRAB CAKES \$16

Basil Aioli

LOBSTER MINI TACOS \$16

Main Lobster Dill Salad, Spicy Aioli

SMALL BITES – *Minimum of 3 Selections*

Prices are per person

Based on maximum 60 minutes of service

Platters

FIRE ROASTED NEW MEXICO GUAJILLO SALSA

Salty Tortilla Chips, Cilantro, Lime

\$130/gal

ROASTED CORN POBLANO CHILI GUACAMOLE

Salty Tortilla Chips, Cilantro, Lime

\$190/gal

AHI POKE

Avocado, Mango, Edamame, Green Onion, Cilantro, Chips

\$250/half gal

BAKERS BASKET

Salted Crostini, Artisanal Cracker Breads, Parmesan Croustades, Fig Almond Cake, Water Crackers

\$75/platter

GRILLED VEGETABLES

A Medley of Grilled and Roasted Vegetables, Pesto Aioli

\$150/platter

TANAKA FARMS

VEGETABLE CRUDITE

Baby Carrots, Roasted Beets, Cucumber, Jicama, Asparagus, Tomatoes, Zucchini, Celery, Artichokes, Mixed Olives, Ranch, Lemon Dill Aioli

\$125/platter

CORONA FARMS FRESH FRUIT

Watermelon, Cantaloupe, Strawberries, Seasonal Stone Fruit, Pineapple, Blackberries, Green Apples, Raspberries

\$175/platter

SONOMA CHEESE BOARD

Farmhouse Cheddar, Dill Havarti, Brie, Pepper Jack, Maytag Blue, Strawberries, Sun Dried Apricots
Fresh Herbs, Candied Pecans, Honeycomb, Quince Paste

\$225/platter

BUFFALO MILK MOZZARELLA

Heirloom Tomatoes, Red Onions, Balsamic Pesto Drizzle

\$200/platter

HUMBOLDT CHEESE BOARD

Farmstead White Cheddar, Cypress Grove Humboldt Fog, Point Reyes Blue, Walnut Gourmandizes, Tremor Truffle, Drunken Goats, Strawberries, Sun Dried Apricots, Fresh Herbs, Candied Pecans, Honeycomb, Quince Paste

\$275/platter

BUTCHER'S BOARD

Coppa Hot, Salami Herbes de Provence, Sopressata, Prosciutto, Rare Angus Prime Rib, Garlic Chicken Sausage, Pickled Vegetables, Mustards, Creamy Horseradish

\$400/platter

COLD ROASTED WHITE MEXICAN SHRIMP

Cocktail Sauce, Jalapeno Tartar Sauce, Honey Mustard Dill Sauce

\$288/platter

HOT SCAMPI

Sun Dried Tomato Garlic Butter

\$288/platter

HEIRLOOM ROASTED BEETS

Blistered Cypress Grove Goat Cheese, Pickled Zucchini, Red Wine Vinegar Oregano Oil, Balsamic Gastrique

\$190/platter

ROASTED EGGPLANT HUMMUS

Roasted Red Pepper Oil, Pita Chips, Carrot, Celery

\$150/gal

PACIFICA CHILLED SEAFOOD DISPLAY

Seasonal Oyster, Chilled Roasted Tiger Shrimp, Jumbo Scallop, Smoked Salmon, Lobster, Crab, Cocktail Sauce, Jalapeno Tartar Sauce, Honey Mustard Dill Sauce, Lemon, Lime

\$40/person

Prices are per item. Each item selected serves approximately 25 guests.

Maximum of 60 minutes of service

Chef Action Stations

ACTION STATIONS

RISOTTO BAR

\$250

Served with 3 Options:
Saffron Rock Shrimp, Pesto Crispy Pancetta,
Red Beet Blistered Goats Cheese

PASTA STATION

\$400

Assorted Vegetables, Grilled Chicken, Italian Sausage, Shrimp
Alfredo Sauce, Marinara Sauce

SCAMPI, CRAB CAKE AND SCALLOPS

\$625

Tomato Garlic Butter, Parmesan Polenta, Lemon Basil Sauce

TACO BAR

\$425

Spicy Pork, Grilled Pineapple Slaw
Filet of Beef, Red Pickled Cabbage
Chicken Mole
Chilled Shrimp Jicama, Mango Salsa
Guacamole, Charred Salsa and Salsa Verde
Onions, Cilantro, Lime
Corn and Blue Tortillas

CARVING STATIONS

TENDERLOIN OF BEEF

\$350

Truffle Demi, Au Gratin Potatoes

SMOKED SALT AND GARLIC CRUSTED PRIME RIB OF BEEF

\$450

Horseradish Demi, Corn Lima Bean Succotash

PETIT RACK OF LAMB CHOPS

\$25/person

Dijon, Rosemary, Demi, Wild Mushroom Risotto

Each selection serves approximately
25 guests

Requires Chef Attendant, \$150/hour,
for each station

Maximum 60 Minutes of service

Prices are per station unless noted as
per person

Build Your Own Action Stations

ACTION STATIONS

RISOTTO BAR

\$13

Served with 3 Options:
Saffron Rock Shrimp, Pesto Crispy Pancetta,
Red Beet Blistered Goats Cheese

PASTA STATION

\$18

Assorted Vegetables, Grilled Chicken, Italian Sausage, Shrimp
Alfredo Sauce, Marinara Sauce

SCAMPI, CRAB CAKE AND SCALLOPS

\$28

Tomato Garlic Butter, Parmesan Polenta, Lemon Basil Sauce

TACO BAR

\$20

Spicy Pork, Grilled Pineapple Slaw
Filet of Beef, Red Pickled Cabbage
Chicken Mole
Chilled Shrimp Jicama, Mango Salsa
Guacamole, Charred Salsa and Salsa Verde
Onions, Cilantro, Lime
Corn and Blue Tortillas

CARVING STATIONS

TENDERLOIN OF BEEF

\$21

Truffle Demi, Au Gratin Potatoes

SMOKED SALT AND GARLIC CRUSTED PRIME RIB OF BEEF

\$22

Horseradish Demi, Corn Lima Bean Succotash

PETIT RACK OF LAMB CHOPS

\$26

Dijon, Rosemary, Demi, Wild Mushroom Risotto

Requires Chef Attendant, \$150/hour,
per station

Minimum of 25 guests

Maximum 60 minutes of service.

Prices are per person and based on
light reception with a meal.

For heavy reception in lieu of meal, a
minimum of 2 choices are required.

Lunch Plates

STARTER – choose one

ROASTED TOMATO BISQUE SOUP

CHICKEN TORTILLA SOUP

CAESAR SALAD - Croustade,
Parmesan, Caesar Vinaigrette

MESCLUN GREENS - Cucumber,
Tomato, Carrot, Sherry Vinaigrette

UPGRADE STARTER – optional
Additional \$4 per person

ICEBERG WEDGE - Bleu Cheese
Dressing, Bacon, Tomatoes, Red Onion

CAPRESE - Tomato, Buffalo
Mozzarella, Basil, Balsamic Gastrique,
Pesto

WATERMELON SALAD - Feta
Cheese, Tomato, Basil, Red Onion,
Lemon Oregano Vinaigrette

UPGRADE SIDES – optional
Additional \$5 per person

Rice Pilaf, Brown Rice, Saffron Rice, Au Gratin Potatoes,
Cheesy Mac, Asparagus, Broccoli, Brussel Sprouts,
French Beans, Cauliflower Puree

ENTRÉE – choose one

PORTOBELLO MUSHROOM \$32
*Roasted Vegetable Stack, Red Pepper Oil,
Balsamic Gastrique*

LASAGNA \$33
Meat or Vegetarian

GRILLED CHICKEN BREAST \$37
Roasted Red Pepper Sauce

CHICKEN PICCATA \$39
Lemon Butter Caper Sauce

CHICKEN MARSALA \$40
*Grilled Chicken with Mushroom Marsala
Sauce*

PLATED LUNCHESES INCLUDE:

Chef's Choice of seasonal vegetables and Choice of Garlic Mashed Potatoes, Heirloom Roasted Potatoes or Parmesan Risotto.

STUFFED CHICKEN FLORENTINE \$40
Tomato Cream Sauce

SKUNA BAY SALMON \$45
Basil Lemon Cream

SEABASS \$46
Saffron Cream

PRIME 6 OZ FLAT IRON STEAK \$47
Roasted Garlic Demi

TENDERLOIN OF BEEF \$53
Wild Mushroom Sauce

Local Roasted Peerless Coffee,
Organic Tea, Organic Honey and
Lemon

VEGETARIAN AND DIETARY REQUESTS:

Vegetarian and Dietary Request options available upon request for individual guests. Please advise your catering manager when submitting your guarantee of any special requests.

MULTIPLE CHOICES:

Choose choice of two entrees:
Guarantee for each meal selection due 5 (five) business days prior to event. Hotel will provide tickets for the guaranteed number for each entrée and Client will be responsible for distributing tickets prior to event. Client may elect to use seating chart or provide their own tickets to guests. All meals with 2 entrées are charged at higher priced entrée price. All sides will be the same for both entrees.

Combination plate with two entrees – charge higher price entrée + \$10 per person

Lunch Buffets

BAJA BUFFET

\$45

Chicken Fajitas, Steak Fajitas, Cheese Enchiladas
Refried Beans, Spanish Rice
Mexican Caesar, Corn, Tortilla Strips, Cilantro, Green Onions, Poblano Vinaigrette
Chips, Guajillo Salsa

LAGUNA CANYON BUFFET

\$46

Mesclun Greens, Cucumbers, Tomatoes, Shaved Parmesan, Balsamic Vinaigrette
Vegetable Pesto Penne Salad, Grilled Chicken Breast, Seeded Mustard Sauce, Seared Salmon, Basil Cream, Vegetable Medley, Saffron Rice, French Rolls and Sweet Butter

IRVINE RANCH BBQ BUFFET

\$53

Roasted Chili Cheddar Cornbread
Watermelon Tomato Feta Salad, Macaroni Salad
BBQ Ribs with Onion Fritters, BBQ Chicken Sautéed Corn and Red Peppers, Sonoma Beans, Grilled Asparagus, Broccoli

TUSCAN BUFFET

\$50

Garbanzo Beans, Artichokes, Tomatoes, Parmesan, Olive, Italian Dressing
Caprese, Buffalo Milk Mozzarella, Tomatoes, Red Onions, Basil, Balsamic Gastrique,
Margarita Flat Bread, Olive Oil, Garlic, Basil, Cherry Tomato, Mozzarella
Chicken Parmesan, Tomato Sauce
Baked Penne Pasta, Italian Sausage, Peppers, Onions, Pomodoro Sauce
Roasted Garlic Brussel Sprouts, Pancetta
Mushroom Risotto

ORGANIC VEGETARIAN

\$50

Butter Nut Squash Soup
Salad Bar with Apples, Avocado, Tomato, Carrots, Pepitas, Carrots, Red Onion, Olives
Apple Vinaigrette, Balsamic Vinaigrette
Dry Fruit Quinoa Salad
Roasted Squash Wild Rice Salad
Cucumber Salad
Whole Wheat Oats Bread

SPECTRUM BUFFET

\$60

Bakers Cracker Basket, Sonoma Cheese Board
Butter Lettuce Apple Salad, Goat Cheese, Candied Pecans, Apple Vinaigrette, Apple Chips
Vegetable Pesto Penne Pasta Salad
Pan Seared Scallop and Shrimp Scampi with Garlic Tomato Butter
Grilled Lemon Chicken and Charred Green Onions
Asparagus with Saffron Lemon Orzo, Assorted Vegetables, Roasted Red Potatoes

PACIFIC BUFFET

\$67

Bakers Basket, Sonoma Cheese Board
Baby Spinach, Cucumber, Dry Cranberries, Tomato, Carrots, Balsamic Vinaigrette
Orzo Salad, Feta Cheese, Cucumber, Olives, Lemon Oregano Vinaigrette
Seasonal Fish in Capers, Cream, Pickled Zucchini
Sliced Prime Rib of Beef, Horseradish Demi
Butternut Squash, Broccoli, Roasted Heirloom Potatoes

BUFFET LUNCHES INCLUDE:
Local Roasted Peerless Coffee, Organic Tea, Organic Honey and Lemon

BUFFET SERVICE:
Minimum of 25 Guests

Maximum 90 minutes of service

\$150 fee for all buffets less than 25 guests

Dinner Plates

STARTER – choose one

ROASTED TOMATO BISQUE SOUP

BUTTERNUT SQUASH PUREE

CREAM OF MUSHROOM SOUP

CAESAR SALAD - Croustade,
Parmesan, Caesar Vinaigrette

MESCLUN GREENS - Cucumber, Tomato,
Carrot, Sherry Vinaigrette

UPGRADE STARTER – optional
Additional \$3 per person

ICEBERG WEDGE - Bleu Cheese
Dressing, Bacon, Tomatoes, Red Onion

CAPRESE - Tomato, Buffalo Mozzarella,
Basil, Balsamic Gastrique, Pesto

SPINACH SALAD - Smoked Bacon,
Mushroom, Honey Mustard

UPGRADE SIDES – optional
Additional \$5 per person

Rice Pilaf, Brown Rice, Saffron Rice, Au
Gratin Potatoes, Cheesy Mac,
Asparagus, Broccoli, Brussel Sprouts,
French Beans, Cauliflower Puree

ENTRÉE – choose one

PORTOBELLO MUSHROOM \$42
Roasted Vegetable Stack, Red Pepper Oil,
Balsamic Gastrique

LASAGNA \$42
Meat or Vegetarian

GRILLED CHICKEN BREAST \$48
Roasted Red Pepper Sauce

CHICKEN MARSALA \$49
Mushroom Marsala Sauce

STUFFED CHICKEN FLORENTINE \$50
Tomato Cream Sauce

SHRIMP & SCALLOP BROCHETTE \$52
Pureed Basil Sauce

MAHI VERACRUZ \$52
Spanish Olive, Caper, Pepper Tomato Sauce

HALIBUT \$55
Lemon Caper Sauce

SWORD FISH \$55
Niçoise Olive Butter

PRIME 8 OZ FLAT IRON STEAK \$57
Cabernet Reduction

TENDERLOIN OF BEEF \$59
Red Wine Demi

PETIT 8 OZ FILET MIGNON \$63
Cabernet Reduction

SURF & TURF DUO \$74
Filet Mignon, Shrimp or Crab Cake, Béarnaise,
Garlic Butter

FILET & LOBSTER DUOP \$86
Filet Mignon, Lobster Tail, Bearnaise Garlic Butter
Sauce

PLATED DINNERS INCLUDE:

Chef's Choice of seasonal vegetables,
rice, potatoes, or pasta

Local Roasted Peerless Coffee, Organic
Tea, Organic Honey and Lemon

VEGETARIAN AND DIETARY REQUESTS:

Vegetarian and Dietary Request options
available upon request for individual
guests. Please advise your catering
manager when submitting your guarantee
of any special requests.

MULTIPLE CHOICES:

**Choose choice of two entrees at time of
meal service** - + \$8 per person

Combination plate

with two entrees – higher price entrée +
\$10 per person

MULTIPLE CHOICES:

Choice of two entrees pre-ordered -
Guarantee for each meal selection due 5
(five) business days prior to event. Hotel
will provide tickets for the guaranteed
number for each entrée and Client will be
responsible for distributing tickets prior to
event. Client may elect to use seating
chart or provide their own tickets to guests.
All meals with 2 entrées are charged at
higher priced entrée price. All sides will be
the same for both entrees.

Dinner Buffet

BAJA BUFFET **\$53**

Chicken Fajitas, Steak Fajitas, Cheese Enchiladas
Refried Beans, Spanish Rice
Mexican Caesar, Corn, Tortilla Strips, Cilantro, Green Onions, Poblano Vinaigrette
Chips, Guajillo Salsa
Churros, Cinnamon Sugar, Whip Cream,

LAGUNA CANYON BUFFET **\$56**

Mesclun Greens, Cucumbers, Tomatoes, Shaved Parmesan, Balsamic Vinaigrette
Vegetable Pesto Penne Salad, Grilled Chicken Breast, Seeded Mustard Sauce, Seared Salmon, Basil Cream, Vegetable Medley, Saffron Rice, French Rolls and Sweet Butter

ORGANIC VEGETARIAN **\$58**

Butter Nut Squash Soup
Salad Bar with Apples, Avocado, Tomato, Carrots, Pepitas, Carrots, Red Onion, Olives
Apple Vinaigrette, Balsamic Vinaigrette
Dry Fruit Quinoa Salad
Roasted Squash Wild Rice Salad
Cucumber Salad
Whole Wheat Oats Bread

TUSCAN BUFFET **\$68**

Garbanzo Beans, Artichokes, Tomatoes, Parmesan, Olive, Italian Dressing
Caprese, Buffalo Milk Mozzarella, Tomatoes, Red Onions, Basil, Balsamic Gastrique, Margarita Flat Bread, Olive Oil, Garlic, Basil, Cherry Tomato, Mozzarella
Chicken Parmesan, Tomato Sauce
Baked Penne Pasta, Italian Sausage, Peppers, Onions, Pomodoro Sauce
Roasted Garlic Brussel Sprouts, Pancetta
Mushroom Risotto

SPECTRUM BUFFET **\$78**

Bakers Cracker Basket, Sonoma Cheese Board
Butter Lettuce Apple Salad, Goat Cheese, Candied Pecans, Apple Vinaigrette, Apple Chips
Vegetable Pesto Penne Pasta Salad
Pan Seared Scallop and Shrimp Scampi with Garlic Tomato Butter
Grilled Lemon Chicken and Charred Green Onions
Asparagus with Saffron Lemon Orzo, Assorted Vegetables, Roasted Red Potatoes

SONORA RANCH BUFFET **\$80**

Guajillo Salsa, Guacamole, Salty Tortilla Strips
Black Bean Salad
Chicken Enchiladas with Tomatillo Sauce, Queso Cotija
Mahi Veracruz
Filet Mignon of Beef Mole, Warm Corn Tortillas
Romaine, Cotija, Corn, Tomato, Tortilla Strips, Cilantro, Poblano Vinaigrette
Roasted Mexican Zucchini, Mexican Rice

PACIFIC BUFFET **\$80**

Bakers Basket, Sonoma Cheese Board
Baby Spinach, Cucumber, Dry Cranberries, Tomato, Carrots, Balsamic Vinaigrette
Orzo Salad, Feta Cheese, Cucumber, Olives, Lemon Oregano Vinaigrette
Seasonal Fish in Capers, Cream, Pickled Zucchini
Sliced Prime Rib of Beef, Horseradish Demi
Butternut Squash, Broccoli, Roasted Heirloom Potatoes

GREAT PARK BUFFET **\$87**

Bakers Cracker Basket, Humboldt Cheese Platter
Romaine with Blue Cheese Dressing, Bacon, Tomatoes, Red Onion
Vegetable Sun Dried Tomato Penne Pasta Salad
Thinly Sliced Filet Mignon with Blue Cheese, Truffled Demi-Glace, Crispy Onions
Pan Seared Halibut with Lemon Dill
Grilled Chicken with Saffron Cream, Charred Green Onions
Grilled Asparagus and Garlic Mashed Potatoes

BUFFET DINNERS INCLUDE:

Local Roasted Peerless Coffee, Organic Tea, Organic Honey and Lemon

BUFFET SERVICE:

Minimum of 25 Guests

\$150 fee for all buffets less than 25 guests

Maximum 90 Minutes of Service

Event Information

GUARANTEES

The catering department must be notified of the exact number of guests attending a function by 12:00 pm at least 3 business days (72 business hours) prior to the start of the event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the function.

SERVICE CHARGE AND TAXES

All charges (food, beverage, meeting room rental, audio visual, corkage fees, etc.) are subject to a 25% service charge and state tax.

OUTSIDE FOOD AND BEVERAGE

DoubleTree by Hilton Irvine Spectrum is the sole provider of all food and beverages. All food and beverage must be purchased through hotel. Outside food and beverage is not permitted to be brought into or served in served hotel banquet space. Exceptions will be made for wedding or celebration cakes with purchase of cake-cutting fee and advanced notice. Cake cutting fee is \$3.00 per person, plus applicable taxes and service charges and includes hotel staff cutting and serving cake, plates and cutlery. Wine only may be provided at a corkage fee of \$20 per 750 ml bottle.

FOOD AND BEVERAGE PROVISIONS

All prices are subject to change due to market fluctuations. Confirmed prices will be quoted thirty (30) days prior to the function date.

Please advise your Catering Manager of any food allergies prior to the event. Special meals for dietary, health or religious reasons may be arranged. Our kitchen uses nuts, dairy, gluten and other allergens. All items are prepared in a shared cooking and preparation space, menu items without these ingredients may not be completely free of all allergens.

The catering department must be notified of the exact number of guests attending a function by 12:00 pm at least 3 business days (72 business hours) prior to the start of the event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the function.

We will need a final menu selection at least three (3) weeks prior to your event. Changes to the menu once finalized and within one (1) week of your event will result in a \$75 change fee for each menu.

Final menu entrée selection on all plated banquet menu items is limited to two (2) choices. If more than one (1) entrée is offered, the higher price of the two entrees will be charged for all meals. In addition, the client is responsible for providing entrée selection indicators for each guest.

After the conclusion of the function, the non-consumed food becomes the property of the Catering Department. Due to health code, leftover food or beverage may not be packaged or removed from the function area.

Each buffet has a minimum number of 25 persons required (excluding the Continental Breakfast Buffet). Any buffets that do not meet the minimum number of persons, a setup fee of \$150 will be required and applied to each buffet. Buffets will be set out for a maximum of 90 minutes.

Event Information

FOOD AND BEVERAGE MINIMUM

For events contracted with a Food & Beverage minimum requirement, the hotel will charge an additional fee equaling the amount your food & beverage falls below the minimum amount listed on the agreement. Hosted food, beverage and cash bar charges can be applied towards the food & beverage minimum. Audio visual, parking and restaurant charges do not apply.

HOSTED AND CASH BAR

The hotel will provide one (1) bar for every 100 guests for your event. A minimum required bar revenue guarantee is \$500 per bar (exclusive of service charge and sales tax) to waive the bartender fee of \$150. Calculations will not be available until the next business day or until the bar revenue has been reviewed by the catering department.

A private bar can be provided for groups of 25 or less for a maximum duration of (6) hours. A bar setup fee of \$150 and a bartender fee of \$150 will apply.

ROOM SET UP

Depending on the nature of setup change(s), a labor charge starting at \$150 will be applied for set up changes made within 24 hours of the start of the event and \$250 for changes made on the day of the event.

Additional hours can be contracted for an additional room rental, depending on the availability of the space and the requested amount of time. Please contact your Event Services Manager for details.

CANCELLATIONS

Cancellations must be made in writing only with the Catering Department between the hours of 9:00 am and 5:00 pm, Monday through Friday. Please check your Meeting & Event Confirmation Agreement for cancellation details and charges.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. Arrangements must be made in advance for security of exhibits, merchandise, valuables, or articles setup for display. The hotel will not be responsible for items left unattended in any function room or pre-function/foyer area. Security can be hired on at \$70.00 per hour, per security officer with a minimum of four (4) hours.

OUTSIDE VENDORS

Outside vendors hired to provide décor, entertainment, displays, furniture or other equipment must coordinate with the hotel for delivery, set up, and tear down. Customer is responsible for payment to outside vendors hired outside of the hotel contract. Customer must provide name of outside vendor, nature of service, contact name and mobile cell at least two weeks prior to event. Hotel is not responsible for equipment left by outside vendors not picked up according to contract. Should storage of outside vendor equipment be required, a storage fee starting at \$250 will apply.