

Simply Irresistible Weddings



AVENUE OF THE ARTS
COSTA MESA

—
TRIBUTE PORTFOLIO

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 PACKAGE

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

INQUIRE FOR PRICING

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RECEPTION PACKAGE

COCKTAIL HOUR (1 Hour)

Choice of Three Butler-Passed Hors d'Oeuvres
One Hour Hosted Call Brand Bar

DINNER RECEPTION (5 Hours)

Champagne and Sparkling Cider Toast
Tableside Wine Service with Dinner
Artisan Coffee by J. Gursev and Tazo Tea Station
Personalized Wedding Cake by Butter + Cream Bakery, Simply Sweet Bakery, Grace & Honey,
or SusieCakes Bakery
Mirror Centerpiece Base, Votive Candles, Trumpet Vases
Glass Beaded Chargers
Floorlength Linen and Napkins in Black, White, Ivory, Taupe and Eggplant
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

INQUIRE FOR PRICING

Three-Course Custom Wedding Menu

Reception-Only Events Must Have Month of Coordinator

Premium Package

RECEPTION 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, Grace & Honey, or SusieCakes Bakery
Mirror Centerpiece Base, Votive Candles, Trumpet Vases
Glass Beaded Chargers
Floorlength Linen and Napkins in Black, White, Ivory, Taupe 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

INQUIRE FOR PRICING

Four-Course Custom Wedding Menu

Reception-Only Events Must Have Month of Coordinator

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HORS D'OEUVRES

Three Choices are Included (Additional Priced 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

ADD-ONS, INQUIRE FOR PRICING

APPETIZER STATIONS

Elaborate Cheese Presentation

Include Charcuterie for Additional Upgrade

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

Baked Brie En Croute

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

Smoked Salmon Presentation

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

Traditional Vegetable Crudités

Assortment of Raw Garden Vegetables with Vinaigrettes and Dipping Sauces

Gourmet Vegetable Presentation

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

Sliced Fresh Fruit & Berries

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 | 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:

Herb Crusted Breast of Chicken

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

OPTION TWO:

Roasted Top Sirloin

Chive and Cheddar Twice Baked Potato, Roasted Shallots and Baby Carrots, Fresh Herbs, Red Wine Demi

Sautéed Salmon

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

OPTION THREE:

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:

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

INQUIRE FOR PER PERSON PRICING

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CLASSIC WEDDING BUFFET

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

INQUIRE FOR PER PERSON PRICING

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BAR SERVICE: HOSTED HOURLY PACKAGE

Hosted Bar Prices are Subject to Service Charge and Tax

<p>SOFT BAR PACKAGE Craft, Imported, and Domestic Beers Avenue of the Arts Select Wines Soft Drinks</p>	<p>First Hour: Inquire for Pricing Second Hour: Inquire for Pricing Additional Hours: Inquire for Pricing</p>
<p>CALL BRAND BAR PACKAGE Call Brand Cocktails Craft, Imported, and Domestic Beers Avenue of the Arts Select Wines Soft Drinks</p>	<p>First Hour: Inquire for Pricing Second Hour: Inquire for Pricing Additional Hours: Inquire for Pricing</p>
<p>PREMIUM BRAND BAR PACKAGE Premium Brand Cocktails Craft, Imported, and Domestic Beers Avenue of the Arts Select Wines Soft Drinks</p>	<p>First Hour: Inquire for Pricing Second Hour: Inquire for Pricing Additional Hours: Inquire for Pricing</p>
<p>SUPER PREMIUM BRAND BAR PACKAGE Super Premium Brand Cocktails Craft, Imported, and Domestic Beers Avenue of the Arts Select Wines Soft Drinks</p>	<p>First Hour: Inquire for Pricing Second Hour: Inquire for Pricing Additional Hours: Inquire for Pricing</p>

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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 150+ guests applies

Bartender fee will be waived with threshold revenue per bar

BRAND	HOSTED BAR	CASH BAR
Call Brand	Inquire for Price	Inquire for Price
Premium Brand	Inquire for Price	Inquire for Price
Super Premium Brand	Inquire for Price	Inquire for Price
Premium Wine	Inquire for Price	Inquire for Price
House Wine	Inquire for Price	Inquire for Price
Craft & Imported Beer	Inquire for Price	Inquire for Price
Domestic Beer	Inquire for Price	Inquire for Price
Soft Drinks & Sparkling Water	Inquire for Price	Inquire for Price

Late Night Station

ADD-ONS TO MAKE THE DAY EVEN MORE SPECIAL! | INQUIRE FOR PRICING

Soft Pretzel Wall

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

Street Taco Bar

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

Attendant Fee Applies

Mac and Cheese

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 Sautéed Mushrooms and Green Onions

Classic Grilled Cheese Sandwiches

With Caramelized Onions and Crispy Bacon

Flatbread

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

Kobe Beef, Crispy Chicken, or Pulled Pork

Add Potato Wedges

Mini Burritos

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

Buttermilk Fried Chicken, Golden Waffles, Vermont Maple Syrup and Sweet Butter,

Fresh Strawberries and Whipped Cream

Late Night Station

ADD-ONS TO MAKE THE DAY EVEN MORE SPECIAL! | INQUIRE FOR PRICING

Dipping Station

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

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
Upgrade to add Fireball or Whisky Shots

Movie Madness

Red Vines, Fresh Buttered Popcorn, Assorted Candy Bars, Warm Jumbo Soft Pretzels with Mustard, Assorted Soft Drinks, Lemonade and Iced Tea

The Mediterranean

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

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

ADD-ONS TO MAKE THE DAY EVEN MORE SPECIAL! | INQUIRE FOR PRICING

Donut Wall With Custom Colors

Minimum 60 Donuts

Additional Dozen Priced per Dozen

Mini Dessert Shooters

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

Filled With Custard Cream

Chocolate Decadent Brownies

Freshly Baked Cookies

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

White Chocolate Dipped Oreos

Mini Cupcakes

Red Velvet, Vanilla, Chocolate

Mini Cheesecake Bites

With Fresh Berries

Mini S'mores Bites

Jumbo Chocolate Dipped Strawberries

Mini Fruit Tarts

Dessert Station

ADD-ONS TO MAKE THE DAY EVEN MORE SPECIAL! | INQUIRE FOR PRICING

Assorted Mini Desserts

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

Dessert Charcuterie

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

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

Bread Pudding

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

Churro Bar

With Chocolate Dipping Sauce, Whipped Cream and Raspberry Coulis

S'mores Station

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

Sundae Bar

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

Vanilla & Chocolate Ice Cream, Assorted Cookies, Assorted Toppings

Attendant Fee Applies

Popular Upgrades

Chair Upgrades

Chiavari Chairs in Gold, Silver, White, Black, Fruitwood

Chivari Chairs in Rose Gold or Clear

Infinity Chairs in Silver, Gold, Clear

Champagne Greet Upon Arrival

Per Person

Colored Napkins

Price Depends on Fabric and Size

Sequin Linen

For Sweetheart Table And Cake Table

Upgraded Linens

Prices depend on Fabric and Size

Seamless 48'x24' White Dance Floor

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

Sweetheart Wall Draping | 72'x16'

Full Ballroom Uplights with Two Pinspots

Custom Gobo

Pricing Varies by Design

INQUIRE FOR PRICING