



SIMPLY IRRESISTIBLE – WEDDING PACKAGE 2018

AVENUE OF THE ARTS
COSTA MESA

A Tribute Portfolio Hotel

WEDDING CEREMONY



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WEDDING CEREMONY

INCLUDED IN YOUR CEREMONY FEE IS THE FOLLOWING:

- Gorgeous Outdoor, Lakeside Ceremony Location or Garden Retreat
- White, Wooden, Folding Chairs
- Two Sets of Eight Foot White Colonnades and One Set of Three Foot White Columns
- Choice of White or Purple Aisle Runner
- Two Speaker Sound System and One Microphone
- Water Station
- Complimentary Event Parking
- Two Changing Rooms on Day of Event from 10:00am – 4:00pm
- Ceremony Rehearsal for up to One Hour, within agreed Upon Time Frame

WEDDING DIRECTOR ASSISTANCE

INCLUDED TO ASSIST DURING THE MONTH OF YOUR WEDDING WITH 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

\$2,300.00

Prices are Subject to a 24% Service Charge and 7.75% Sales Tax.





WEDDING RECEPTION PACKAGE AMENITIES

INCLUDED IN YOUR RECEPTION FEE IS THE FOLLOWING:

- One Hour Call Brand Hosted Bar or Infused Champagne Station
- Lakeside Cocktail Reception
- Choice of Three Hot or Cold Hors D'oeuvres
- Champagne and Sparkling Cider Toast
- Tableside Wine Service with Dinner
- Three Course Custom Wedding Menu
- Exquisite Wedding Cake with Silver Cake Stand and Cake Cutting Service
- Choice of Two Beautiful Centerpieces
- Elegant Dance Floor (White Dance Floor Available for \$250.00)
- Table Side Coffee Service
- Complimentary Event Parking
- Deluxe Honeymoon Suite for the Happy Couple with Champagne, Chocolate Strawberries and Breakfast the Next Morning in the Honeymoon Suite
- Glass Beaded Chargers
- Menu Tasting for the Couple



Starting at **\$96.00** per Guest.

Prices are Subject to a 24% Service Charge and 7.75% Tax.



HORS D'OEUVRES

Choose Three. Additional Choices are \$8.00 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 Flatbread
- 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
- Spanokopita
- 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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SOUP OR SALAD COURSE

Choose One.

SOUPS

- Potato Leek, Truffle Cream, Crispy Leeks
- Chilled Tomato Gazpacho, Brunoise of Gazpacho Vegetables, Lemon Gelee
- Chilled Melon and Fresh Herbs, Toasted Croutons, Basil, Mint, Cilantro
- Roasted Squash, Whipped Ricotta, Toasted Pistachios, Shaved Apple
- Chilled Cucumber Gazpacho with Tarragon Cream
- Cream of Wild Mushroom, Thyme Roasted Mushrooms

SALADS

- Baby Spinach Salad with Pickled Onion, Macerated Raisins, Garlic Croutons, Fine Herbs Vinaigrette
- Romaine Lettuce Salad with Whole Leaf Romaine, Shaved Parmesan, 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 Blue Cheese, Crispy Bacon, Peppercorn Dressing
- Local Arugula Salad with Fig Jam, Toasted Hazelnuts, Drake Family Farms Goat Cheese, Cider Vinaigrette

INTERMEZZO

Gourmet Sorbet Served to Cleanse Your Palate (2 oz. Portions)
Flavors: Mango, Raspberry, Lemon

Prices are Subject to a 24% Service Charge and Current Sales Tax.





ENTREES

Choose One.

- **Herb Crusted Breast of Chicken** – 96.00

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

- **Grilled Chicken Breast** – 96.00

Celery Root Purée, Ragout of Sweet Corn and Summer Squash, White Wine Mustard Cream Sauce

- **Grilled Filet Mignon** – 118.00

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

- **Roasted Top Sirloin** – 103.00

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

- **Grilled Center Cut Pork Loin** – 100.00

Creamy Herb Polenta, Roasted Seasonal Vegetables, Green Apple Chutney

- **Roasted Halibut** – 124.00

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

- **Sautéed Salmon** – 103.00

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

- **Grilled Herb Marinated Shrimp** – 104.00

Roasted Pepper and Herb Couscous, Roasted Seasonal Vegetables, Chimichurri Sauce

- **Baked Crab Crusted Sea Bass** – 124.00

Saffron Risotto, Baby Vegetables, Basil Oil and Balsamic Reduction

VEGETARIAN AND/OR VEGAN OPTIONS ARE AVAILABLE
Duo Entrée Options Available at \$13.00 Additional Per Guest

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BAR SERVICE

Host Bar Prices are Subject to 24% Service Charge and 7.75% Tax.
 Cash Bar Prices are Inclusive of Service Charge and Sales Tax.
 Cash Bar Sales are not Applied Toward Food and Beverage Minimums.
 (1) Bartender per 150 Guests at \$100.00++ Each.
 (2) Bartender Fee will be Waived with \$600.00++ Revenue Per Bar.

<p>CALL BRAND BAR PACKAGE Call Brand Cocktails Imported and Domestic Beers Avenue of the Arts Select Wines Soft Drinks and Bottled Waters</p>		<p>PREMIUM BRAND BAR PACKAGE Premium Brand Cocktails Imported and Domestic Beers Avenue of the Arts Select Wines Soft Drinks and Bottled Waters</p>	
<p>First Hour:</p>	<p>\$15.00++ Per Person</p>	<p>First Hour:</p>	<p>\$19.00++ Per Person</p>
<p>Second Hour:</p>	<p>\$10.00++ Per Person</p>	<p>Second Hour:</p>	<p>\$11.00++ Per Person</p>
<p>Additional Hour:</p>	<p>\$7.00++ Per Person</p>	<p>Additional Hour:</p>	<p>\$10.00++ Per Person</p>
<p>SOFT BAR PACKAGE Imported and Domestic Beers Avenue of the Arts Select Wines Soft Drinks and Bottled Waters</p>		<p>MARTINI BAR PACKAGE (Hosted Only) Traditional Gin and Vodka Lemon Drop Cosmopolitan Green Apple Martini Avenue of the Arts Martini \$9.00++ Per Drink Ice Bars and Ice Martini Cubes are Available at an Additional Charge</p>	
<p>First Hour:</p>	<p>\$13.00++ Per Person</p>		
<p>Second Hour:</p>	<p>\$9.00++ Per Person</p>		
<p>Additional Hour:</p>	<p>\$5.00++ Per Person</p>		





BAR SELECTIONS

Host Bar Prices are Subject to 24% Service Charge and Current Sales Tax.

Cash Bar Prices are Inclusive of Service Charge and Sales Tax.

Cash Bar Sales are not Applied Toward Food and Beverage Minimums.

(1) Bartender per 150 Guests at \$100.00++ Each.

Bartender Fee will be Waived with \$600.00++ Revenue Per Bar.

Please Inquire about our Current Roster of Wines.

Brand Type	Hosted Bar	Cash Bar
Call Brand	\$8.00	\$9.00
Premium Brand	\$10.00	\$11.00
Super Premium Brand	\$12.00	\$13.00
House Wines	\$8.00	\$9.00
Craft & Imported Beer	\$8.00	\$9.00
Domestic Beer	\$7.00	\$8.00
Soft Drinks	\$5.00	\$6.00
Water	\$5.00	\$6.00





DÉCOR ENHANCEMENTS

CEREMONY DRAPING (CHUPPAH)	\$500.00 & up
FULL BALLROOM WHITE DRAPING (Grand Ballroom)	\$2,100.00
CHIAVARI CHAIRS (priced per chair) White, Gold, Black, Silver, Fruitwood Rose Gold, Clear	\$5.00 each \$8.00 each
INFINITY CHAIRS (priced per chair) Gold, Silver, White, Black, Clear	\$8.00 each
CHATEAU CHAIR (priced per chair) Clear	\$8.00 each
GHOST CHAIR (priced per chair) Clear, Smoke	\$8.00 each
DIOR CHAIR (priced per chair) White, Black, Gold	\$10.00 each
VINEYARD CROSSBACK CHAIR (priced per chair) Fruitwood	\$9.00 each
WHITE DANCE FLOOR	\$250.00





LIGHTING ENHANCEMENTS

UPLIGHTS 14 Uplights	\$500.00
PINSPOTS Up to 20 Lights	\$650.00
CUSTOM GOBOS (Includes artwork and light)	\$350.00
LAKESIDE COCKTAIL HOUR AREA LIGHTING	\$250.00

AUDIO-VISUAL ENHANCEMENTS

LCD PROJECTOR PACKAGE (LCD projector, screen, cabling, extension cord, power strip and A/V stand does not include laptop)	\$250.00
60" LED SCREEN (does not include laptop)	\$250.00
SOUND SYSTEM (2 Speakers and a Microphone)	\$350.00
iPOD PATCH (does not include iPod)	\$50.00

Prices are Subject to a 24% Service Charge and 7.75% Sales Tax.





LINEN UPGRADES

BELLISMO LINEN PACKAGE

Sweetheart Table, Cake Table, and Gift Table \$260.00

POLY LINEN UPGRADE

90" Round	\$16.00
120" Round	\$24.00
132" Round	\$26.00
6' Table Drape	\$23.00
8' Table Drape	\$25.00
Napkins	\$1.00
Sashes	\$2.00

SILK LINEN UPGRADE

90" Round	\$18.00
120" Round	\$30.00
132" Round	\$40.00
6' Table Drape	\$28.00
8' Table Drape	\$34.00
Napkins	\$1.50
Sashes	\$2.50

Prices are Subject to a 24% Service Charge and 7.75% Sales Tax.





LATE NIGHT STATIONS

DONUT WALL with Custom Colors

Minimum 60 Donuts

\$400.00

Additional Dozen

\$24.00 per dozen

MINI SLIDERS AND FRENCH FRIES (2 Sliders per person)

\$20.00 per person

Choice of Kobe Beef, Crispy Chicken, Pulled Pork or Vegetarian Slider with Sweet Potato or Crispy Fries

POKE STATION

\$30.00 per person

Ahi Tuna, Braised Octopus, Ceviche, Scallops, Scrimp, Sticky Rice, Quinoa, Wakame, Ginger, Avocado, Toasted Sesame Seeds, Scallions, Pickled Daikon, Ponzu

PASTRY STATION

\$18.00 per person

Chocolate Decadent Brownies, Assorted Cookies, Mini Cheesecake Bites, Cream Puffs, & Macarons

CHURRO BAR

\$14.00 per person

With Chocolate Dipping Sauce, Whipped Cream and Raspberry Coulis

S'MORES STATION

\$15.00 per person

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

POPCORN STATION (Choice of 3)

\$10.00 per person

Parmesan-Rosemary, Truffle, Salt & Vinegar, Cinnamon Sugar or Caramel Toffee

SOFT PRETZEL WALL

\$12.00 per person

Fresh Soft Pretzels with an Assortment of Assorted Mustards & Warm Cheese Fondue

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BAR ENHANCEMENTS

6' WHITE TUFTED BAR	\$350.00
With Two White Bar Back Shelves	\$480.00
SIGNATURE PREMIUM DRINK	\$11.00
According to the style of the Bride and Groom (priced per person)	
“CHEERS” ACRYLIC DRINK STIRRERS	\$500.00
200 Count	
PERSONALIZED GOLD FOIL/WHITE COCKTAIL NAPKINS	\$265.00
200 Count	

MISCELLANEOUS

CHAMPAGNE GREET UPON ARRIVAL	\$3.00 per person
PERSONALIZED SNAPCHAT FILTER	\$250.00
PHOTO BOOTH	\$700.00 & up
CHILDREN'S MEAL	\$40.00 per person
VENDOR'S MEAL	\$40.00 per person

Prices are Subject to a 24% Service Charge and 7.75% Sales Tax.





PREFERRED VENDORS

CAKES

Simply Sweet Cakery	Brooke	(714) 444-2278	cakes@simplysweetcakery.com
Rossmoor Pastries	Natalie	(562) 498-2253 ex.3	natalie@rossmoorpastries.com
Sweet Lady Jane	Kristina	(949) 270-6366	khorne@sweetladyjane.com

COORDINATORS

CC Marie Events	Christine	(714) 376-8832	christine@ccmarieevents.com
Expressionary Events	Carmen	(714) 458-7330	carmen@expressionaryevents.com
Events by Cori	Cori	(949) 322-1091	cori@eventsbycori.com

FLOWERS

Bonne Fleur	Bonny	(714) 552-8995	www.bonnefleurevents.com
Paper Flower Backdrop Walls	Mahi	(949) 266-1788	mahi@mahirehan.com
Flowers by Cina	Melissa	(714) 539-8939	flowersbycina@sbcglobal.net
Little Hill Floral Design	Jenni	(714) 319-3399	jennibhill@yahoo.com
Studio C Florals	Crystal	(949) 689-1094	studiocflorals@gmail.com

SWEET TREATS AND GOODIES

Brew Ha Ha Cappuccino Catering	Tim	(562) 598-2739	tim@brewhahacatering.com
Dolce Gelato	Richard	(949) 715-9249	dolcelaguna@gmail.com





PREFERRED VENDORS

HAIR & MAKEUP

Prive Beauty Group	Vanessa	(909) 262-8190	Vanessaprivebeautygroup.com
Andrea Buhler	Andrea	(714) 928-7270	andrea@andreabuhler.com
Vanity Belle	Victoria	(949) 371-5295	vanitybelle@gmail.com

INVITATIONS/STATIONARY

Expressionary Events	Carmen	(562) 984-8426	carmen@expressionaryevents.com
Jen Simpson	Jen Simpson	(949) 614-9075	jensimpsondesign@gaill.com
Li’K Designs	Liz	(949) 400-2050	liz@li.kdesigns.com

LIGHTING/DÉCOR

J. Moser Lighting	Jason	(949) 933-8184	jason.moser3@gmail.com
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MUSIC - DJ

Vox DJs	Ricky	(949) 872-2282	ricky@voxdjs.com
Krieger	David	(310) 997-2291	david@djkrieger.com
Invisible Touch Events	Robert	(949) 450-9950	rarthur@invisibletouchevents.com
Premier Events Group	Luke	(949) 643-5343	luke.s@premiereventsgroup.com

MUSIC – LIVE ENTERTAINMENT

Scott Cummings Music	Scott	(949) 456-5802	bookings@scottcummingmusic.com
Essence Entertainment	Mike	(714) 979-8933	mike@essenceentertainment.com
The Event Consultants	Karen	(800) 273-7221	karen@theeventconsultants.com





PREFERRED VENDORS

OFFICIANTS

Great Officiants	Alan	(562) 435-4000	alan@greatofficiants.com
Clergy Network	Brian or Linda	(714) 970-8839	info@theclergynetwork.com
Brent Edwards	Brent	(949) 202-6086	reverendbrent.com
Rev. Dr. Paul Ystebo	Paul	(949) 310-4669	http://www.paulcy.com/

PHOTOGRAPHERS

Christopher Todd Studios	Chris	(800) 501-2063	info@christophertoddstudios.com
Jaime Davis Photography	Jaime	(714) 362-1649	Jaime@jaimedavisphoto.com
Lin and Jirsa Photography	Jackie	(949) 287-2153	jackie@linandjirsa.com
Sarah Mack	Sarah	(443) 783-1768	info@sarahmackphoto.com
Chloe Atnip	Chloe	(949) 923-8811	chloe@photosbychloe.com

TRANSPORTATION

Classique	Heather	(714) 288-8853	heather@classiquelimo.com
VIP Transportation	Paul	(800) 735-7535	www.viplimos.us

TUXEDOS & DRESSES

Friar Tux		(714) 751-4112	www.friartux.com
Mon Amie Bridal Salon	Beth	(714) 546-5700	www.monamie.com

VIDEOGRAPHERS/ PHOTOBOOTHS

Watertree Events	Megan	(714) 330-9891	megan@watertreeevents.com
Wedding Video Pro	Michael	(877) 933-3843	wolfbauch@gmail.com
Godfather Films	John	(800) 495-5530	info@godfatherfilms.com
Lin & Jirsa – Videobooth	Jackie	(949) 287-2153	jackie@linandjirsa.com
Viral Photobooth	Mike	(949) 391-6340	mike@viralbooth.com

