

Simply Irresistible Weddings 2021



AVENUE OF THE ARTS
COSTA MESA

—
TRIBUTE PORTFOLIO

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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.



Avenue of the Arts Hotel | 3350 Avenue of the Arts, Costa Mesa, CA | (714) 442-8603

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CEREMONY

Outdoor Ceremony Location of Garden Retreat or Lakeside Lower
White, Wooden, Folding Chairs

Choice of White or Purple Aisle Runner

Two Speaker Sound System and One Microphone

Infused Water Station

Two Sets of Three Foot White Square Modern Columns

Complimentary Event Self-Parking for Wedding Guests

Two Changing Rooms on Day of Event from 10am – 4pm (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 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
Three Course Custom Wedding Menu
Artisan Coffee by J. Gursey and Tazo Tea Station
Personalized Wedding Cake by Great Dane Bakery, Simply Sweet Bakery or Grace & Honey
Mirror Centerpiece Base, Votive Candles, Trumpet Vases, and Trio of Vases
Glass Beaded Chargers
Floorlength Linen and Napkins in Black, White or Ivory
Tables, Chairs, Easels, and Risers
Wooden 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

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HORS D'OEUVRES

Three Choices are Included

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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FIRST COURSE: SOUP OR SALAD

Choice of One Soup or One Salad

SOUP

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

Potato Leek, Truffle Cream, Crispy Leeks

SALAD

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

SECOND COURSE: INTERMEZZO

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

Flavors: Mango, Raspberry, Lemon or Pink Champagne

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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

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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 and Goat Cheese

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

Roasted New York Strip Loin with Bordeaux Sauce

Garlic Mashed Potatoes

Niçoise Style French Beans