



Ceremony Package



Choice of Ceremony Locations:

Outdoor Ceremony: Exchange your vows under a trellis surrounded by lush landscapes & sounds of tranquil waters

OR

Indoor Ceremony: Floor to ceiling windows overlooking lush landscapes & waterfalls



Package Also Includes:

Dressing Room for Wedding Couple

Set-up of Chairs for Guests

Skirted Gift Table & Registration Table

Ceremony Rehearsal conducted by our Wedding Specialists dedicated to your special day

\$1,200

Reception Package

Private Ballroom Rental with Grand Foyer Entrance

Head Table | Cake Table | Dance Floor | Rounds of 10

Elegant White Tablecloths & White Napkins

Hors d'oeuvres Reception with your choice of:

Domestic Cheese Display, Assorted Crackers and Lavosh

OR

Fresh Vegetable Crudités with Herb Dressing & Hummus

Custom Design Wedding Cake

Wedding Toast with Champagne or Sparkling Cider Toast

Overnight Accommodation for Wedding Couple with Chocolate Covered Strawberries, Champagne & Breakfast for Two

Discounted Room Rates for your Guests Based on Availability



Plated Entrees

Our main courses are beautifully presented with Chef's Choice of Seasonal Vegetable, our Signature Accompaniments, Freshly Baked French Rolls and Sweet Butter.
Selection of Regular Coffee Decaffeinated Coffee & Herbal Tea.

SALAD – Select One:

SPINACH SALAD

Baby Spinach with Roasted Corn, Diced Tomatoes
Cotija Cheese, & Avocado Vinaigrette

FRESHLY TOSSED CAESAR SALAD

Crisp Romaine Lettuce, Shaved Parmesan Cheese,
Garlic Croutons & Traditional Caesar Dressing

WEDGE SALAD

Iceberg Wedge with Point Reyes Bleu Cheese, Diced Tomatoes,
Chopped Applewood Smoked Bacon Bits, Green Onion
Balsamic Vinaigrette

BABY ARUGULA AND FRISEE

Shaved Red Beets, Crumbled Gorgonzola
Creamy Buttermilk Dressing

GREEK SALAD

Romaine, Red Onion, Cucumber, Tomatoes
Radish & Feta Cheese
Oregano-Red Wine Vinaigrette

MESCLUN GREENS

Dried Cranberries, Mandarin Oranges,
Toasted Almonds, & Orange Blossom Vinaigrette (Vegan)

ENTRÉE'S – Select One:

CHICKEN GENOVESA | \$55

Breast of Chicken with Sundried Tomato, Artichoke Hearts
Chardonnay Cream Sauce

STUFFED CHICKEN BREAST | \$55

Spinach, Feta Cheese, Pine Nuts with Beurre Blanc

ROASTED LEMON AND GARLIC CHICKEN | \$55

With Citrus Sauce

GRILLED RATATOUILLE EN CROUTE | \$52

(Vegan)

QUARTRE RAVIOLI | \$52

Parmesan, Ricotta, Fontina & Romano Cheeses Stuffed
In Spinach Ravioli with a Light Herb Cream Sauce &
Sautéed Spinach
(Vegetarian)

PRIME RIB OF BEEF | \$68

Herb Crusted Garlic-Marjoram
Horseradish Lemon Aioli, Au Jus

GRILLED TENDERLOIN OF BEEF | \$75

Balsamic-Shitake Demi Glace

HERB CRUSTED HALIBUT WITH PESTO PUREE | \$60

HULI HULI SALMON | \$60

Pineapple Chutney

PETITE DUET | \$75

Petite Sirloin with Peppercorn Demi Glaze and Stuffed
Breast of Chicken with Herb Beurre Blanc

Receptions – Cold Hors D'Oeuvres

There is an additional charge for butler passed service.

Prices per piece

CALIFORNIA ROLLS |\$5
With Soy Drizzle
(Minimum order of 50 pieces)

SPICY TUNA ROLLS |\$5
With Soy Drizzle
(Minimum order of 50 pieces)

SEARED AHI TUNA ON TOASTED POINT |\$5
With Garlic Aioli & Petite Arugula

VIETNAMESE SPRING ROLL |\$5
With Wasabi Yuzu Sauce

CURRY CHICKEN SALAD |\$4
In a Endive

MOZZARELLA ANTIPASTO BROCHETTE |\$4
With Basil Pesto Drizzle

AHI TUNA TARTARE |\$5
In a Cucumber Cup

HERLOOM TOMATO BRUCHETTA |\$4
Served on a Garlic Toasted Baguette

SHRIMP ON ICE |\$6
With Cocktail Sauce & Lemon Wedges
(Minimum order of 25 pieces)

LOMI LOMI SALMON |\$6
With Sesame Wasabi Paste on Baguette Crustini

SMOKED SALMON |\$6
On Flatbread with Pickled Red Onion
Cream Fraiche Caper Berry & Arugula

FORKS & SPOONS (Minimum 25 each)
CRAB & MANGO SALAD |\$6

BLOODY MARY SHRIMP |\$6
With Sesame Wasabi Paste on Baguette Crustini

BACON WRAPPED SCALLOP |\$6

SEARED AHI TUNA |\$6
With Pepper & Sesame Crust

Receptions – Hot Hors D'Oeuvres

There is an additional charge for butler passed service.

Prices are per piece

CRAB CAKES |\$5
With Cajun Remoulade

ASIAN VEGETABLE SPRING ROLL |\$4
With Sweet & Sour Sauce

CHICKEN SATAY |\$4
With Thai Peanut Sauce

BEEF SATAY |\$4
With Teriyaki Sauce

SPINACH & FETA TURNOVER |\$4

COCONUT SHRIMP |\$5
With Sweet Chili Sauce

BEEF EMPANADA |\$4
With Chipotle-Lime Aioli

CHORIZO STUFFED MUSHROOM CAPS |\$4

HULI HULI BEEF SKEWERS |\$4

BLACK BEAN CORNUCOPIA |\$5

HOMEMADE QUESADILLA'S |\$5
Grilled Peppers, Three Cheese Blend
Add Chicken |\$1

FRIED CHICKEN BITES |\$5
With Maple Gastrique Sauce

Receptions Stations & Displays

Includes 1 hour of continuous service, unless quantity is noted

All carving stations require a culinary attendant at \$150 per attendant

Minimum of (2) selections (Minimum of 25 guests – unless otherwise noted)

Pricing is per person

PACIFIC COAST ON ICE |\$35

Snow Crab Claws

Kumamoto Oysters

Jumbo Shrimp

Mignonette, Cocktail Sauce & Tabasco

(Minimum 50 guests based on one of each item per person)

TASTE OF ITALY |\$24

Pasta – Select Two:

Penne, Farfalle, Rotini or Whole Wheat Penne

Sauces - Select Two:

Sundried Tomato Pesto, Alfredo, Marinara or

Parmesan Cream

Diced Chicken, Sautéed Mushrooms, Broccoli Florets,

Roasted Peppers, Onions & Meatballs

Served with Parmesan & Garlic Sticks

ANTIPASTO |\$15

Buffalo Mozzarella, Provolone, Genoa Salami & Soppressata

Roasted Red Peppers, Grilled Eggplant, Zucchini & Yellow Squash

Marinated Tomatoes, Green Olives, Grilled Artichoke

Focaccia & Olive Bread

SHRIMP JUMBO |\$20

Chilled Jumbo Shrimp with Fresh Horseradish,

Cocktail & Citrus Cream Dipping Sauce

(Two pieces per guest)

CHOCOLATE FOUNTAIN |\$17

Milk Chocolate

Fruit Kabob's, Strawberries, Rice Krispy Treats,

Biscotti & Marshmallows

Fountain Rental \$150

FAJITA BAR |\$20

Spicy Chicken & Marinated Beef

Flour & Corn Tortillas, Jalapenos, Guacamole,

Pico de Gallo, Cilantro, Sour Cream, Grilled Onions & Grilled

Peppers

Tortilla Chips & Salsa

SLIDER BAR |\$18

Pulled Pork Slider with Vermont Maple Slaw

Bleu Cheese Slider with Caramelized Onions

Turkey Slider with Arugula & Honey Mustard

All American Slider

FRENCH FRY BAR |\$14

Kennebec Potatoes with Carne Asada, Chorizo, Cheese Sauce,

Guacamole, Sour Cream, Smoked Bacon Bits, Onions, Green

Onions & Chili con Carne

BROWN SUGAR CRUSTED HONEY BAKED HAM |\$400 each

Miniature Silver Dollar Rolls & Condiments

(Serves approximately 25 guests)

HAND CARVED MARINATED PRIME RIB |\$650 each

Miniature Silver Dollar Rolls & Condiments

(Serves approximately 25 guests)

HAND CARVED OVEN ROASTED STRIP LOIN |\$550 each

Miniature Silver Dollar Rolls & Condiments

(Serves approximately 25 guests)

HAND CARVED HERB ROASTED TENDERLOIN |\$450 each

Miniature Silver Dollar Rolls & Condiments

(Serves approximately 25 guests)

HAND CARVED ROASTED TURKEY BREAST |\$400 each

Miniature Silver Dollar Rolls & Condiments

(Serves approximately 25 guests)

Bar - Cash Bar

All Bars Require a Bartender & Labor Charges will apply. Beer, Wine & Liquor selections may vary based on availability. Pricing includes sales tax. Pricing is per drink

DOMESTIC BEER |\$6

Budweiser, Bud Light, Coors Light & Miller Light

IMPORTED BEER |\$7

Corona, Heineken Lager & Stella Artois

WINE |\$9

Canyon Road Chardonnay, White Zinfandel,
Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir

SOFT DRINKS |\$4 each

Coke, Diet Coke & Sprite

BOTTLED WATERS |\$5 each

LIQUEURS |\$9

HOUSE BRANDS |\$9

Gordon's VODKA

Gilbey's GIN

Ron Castillo RUM

Zarco Silver TEQUILA

Black Velvet WHISKEY

Early Times BOURBON

Grant's SCOTCH

Martini & Rossi VERMOUTH

Hiram Walker TRIPLE SEC

PREMIUM BRANDS |\$10 - \$12

Smirnoff VODKA

Seagram's GIN

Myers's Platinum RUM

Sauza Gold TEQUILA

Jim Beam BOURBON

Canadian Club BLENDED WHISKEY

J&B SCOTCH

Martini & Rossi VERMOUTH

Hiram Walker TRIPLE SEC

SUPER PREMIUM BRANDS |\$12 - \$15

Grey Goose VODKA

Bombay Sapphire GIN

Bacardi Light & Captain Morgan RUM

Johnnie Walker Black Label SCOTCH

Maker's Mark WHISKEY

Crown Royal BLENDED WHISKEY

Patron Silver TEQUILA

Bar - Hosted Bar

Pricing is per drink

DOMESTIC BEER |\$5.50

Budweiser, Bud Light, Coors Light & Miller Light

IMPORTED BEER |\$6.50

Corona, Heineken Lager & Stella Artois

WINE |\$8.50

Canyon Road Chardonnay, White Zinfandel,
Sauvignon Blanc, Cabernet Sauvignon, Merlot

SOFT DRINKS |\$3.75

Coke, Diet Coke & Sprite

BOTTLED WATERS |\$4.50

LIQUEURS |\$8.50

HOUSE BRANDS |\$8.50

Gordon's VODKA
Gilbey's GIN
Ron Castillo RUM
Zarco Silver TEQUILA
Black Velvet WHISKEY
Early Times BOURBON
Grant's SCOTCH
Martini & Rossi VERMOUTH
Hiram Walker TRIPLE SEC

PREMIUM BRANDS |\$9.50

Smirnoff VODKA
Seagram's GIN
Myers's Platinum RUM
Sauza Gold TEQUILA
Jim Beam BOURBON
Canadian Club BLENDED WHISKEY
J&B SCOTCH
Martini & Rossi VERMOUTH
Hiram Walker TRIPLE SEC

SUPER PREMIUM BRANDS |\$12.50

Grey Goose VODKA
Bombay Sapphire GIN
Bacardi Light & Captain Morgan RUM
Johnnie Walker Black Label SCOTCH
Maker's Mark WHISKEY
Crown Royal BLENDED WHISKEY
Patron Silver TEQUILA

Bar - Bar Packages

Pricing is per person

HOUSE BRAND PACKAGE BAR |\$18

House Brands
Domestic & Imported Beer
House California Wine
Soft Drinks
Bottled Waters

(Price based per person for 1 hour service;
each additional hour is \$7 per person per hour)

PREMIUM BRANDS PACKAGE BAR |\$25

Premium Brands
Domestic & Imported Beer
House California Wine
Soft Drinks
Bottled Waters

(Price based per person for 1 hour Service;
each additional hour is \$8 per person per hour)

SUPER PREMIUM BRANDS PACKAGE BAR |\$30

Super Premium Brands
Domestic & Imported Beer
House California Wine
Soft Drinks
Bottled Waters
(Price based per person for 1 hour service; each
additional hour @ \$10 per person per hour)

General Information

AUDIO VISUAL

Presentation Services is our in-house AV Provider.
There is a 21% Service Charge and current Sales Tax on all AV equipment rentals/packages.
Their direct line is (714) 937-5290 and their fax number is (714) 937-5092.

BANQUET SEATING

Banquet seating will be 72" round tables of (10) guests each.
If a lower ratio is required, additional labor charges will apply.
The Hotel will set tables and chairs 3% over the guarantee based upon space availability.

GRATUITY, SERVICE FEE & SALES TAX

All prices are subject to 15.5% Gratuity, 6.5% Service Fee & current California State Tax.
Gratuity is fully distributed to servers, bussers and/or bartenders assigned to the Event.
Service Fee is not a gratuity and is the property of the Hotel to cover discretionary costs of the Event.

ADDITIONAL CHARGES

A \$150 facility charge will be applicable for any food functions of less than the minimum number of guests specified on the menu page.

LINEN

Custom or upgraded linen colors may be rented at an additional charge.

ROOM RE-SETS

If a room set-up is changed within 24 hours of the event, there will be an additional labor fee of \$200 for the re-set and may increase depending on the room size and complexity of changes.

PIANO RENTAL

Piano Rental |\$500

GUARANTEES

Final attendance numbers are required (3) business days prior to food & beverage events or the expected number will be used as the guarantee.

MEAL SERVICE

Meal service is based on (2) hour serve time. Breaks are based upon a (30) minute serve time. An extension of actual service times is subject to additional labor fees.

LABOR CHARGES

Bartenders, Carvers, Station Attendants and Butler-Style Servers are available at additional facility fee \$150 each
Each additional hour at \$50 per hour

ORANGE FIRE DEPARTMENT REGULATIONS

The Orange Fire Department does not permit open candles or flames. Helium & compressed gas containers must be secured in an approved safety stand or cart. For additional rules and regulations, please contact the Orange Fire Department at (714) - 744-2225.

FOOD & BEVERAGE

All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.

SECURITY

The hotel may require security officers for certain events. Only hotel-approved security firms may be confirmed.

SIGNAGE

All events will be posted on our digital signage throughout the hotel. In an effort to maintain the ambiance of the Hotel, only professionally printed signage may be displayed in the meeting areas.

BALLROOM MINIMUM EXPENDITURE

Depending on the date and amount of ballroom space required for your event a minimum, expenditure must be reach please see a Catering Professional for more details.

Preferred Vendors

FLORAL & EVENT DESIGN

Amazing Blooms Studios | (714) 743-1543
amazingbloomsstudios.com | info@amazingbloomsstudios.com

Saadia Kibriya | (714) 345-1293
saadiakibriya.com | info@saadiakibriya.com

1703 Event Studios | (714) 329-8562
1703eventstudios.com | Jocelyn@1703eventstudios.com

Flowers by CINA | (714) 539-8939
flowersbycina.com | Melissa@flowersbycina.com

DJ & AUDIO VISUAL

MASTER ENTERTAINMENT | (323) 253-2977
masterentertainment@gmail.com

Carcano DJ | (949) 455-1296
carcanodj.com
9 Orchard Road, St. 101, Lake Forest, CA 92630

Fly By Night Disc Jockeys | D: (714)698-8250
F: (714)698-8256
flybynightdjs.com | info@fbncorp.com

PSAV – Presentation Services | (714)937-5290
psav.com
100 The City Drive, Orange, CA 92868

PHOTOGRAPHERS & VIDEOGRAPHERS

Wedding64 | (323) 761-9106
wedding64.com | info@wedding64.com

A Event Photography | (714) 545-1923
aeventphotography.com
11770 E. Warner Ave #220, Fountain Valley, CA 92708

Frank Salas Photography | (949) 727-3045
franksalas.com
4 Venture, St. 255, Irvine, CA 92618

Robles Video | (714)672-0222
roblesvideo.com
595 Tamarack Ave, St. C, Brea, CA 92821

LINEN

Glow Concepts | (562) 692-1500
glowconcepts.com | info@glowconcepts.com
9128 Norwalk Blvd., Santa Fe Springs, CA 90670

Events TaylorMade | (714) 657- 8845
eventstaylorlormade.com

DÉCOR/ SPECIALTY CHAIRS

Chiavari Chairs 4 Rent | (949) 215- 1494
www.chiavarichairs4rent.com | info@chiavarichairs4rent.com
11 Orchard Road, Suite 101, Lake Forest, CA 92630

OFFICIANTS

The Clergy Network | (714) 970-8839
Reverend Paul Uhlar | (714) 492-7998

HAIR & MAKEUP ARTISTS

Renaser by Cecilia Lozano | (714) 906-4083
renaser.com | ceci@renaser.com

OTHER SERVICES

Release the Butterflies | (714) 886-9742
Releasetheeb.com | sales@releasetheeb.com

Tange – Couture Invitations | Tangedesign.com
Orange County (714) 886-9742
Los Angeles (562) 692-1515

CANDY SERVICES

Candee by Sandee | (949) 900-6772
candeebysandee.com | info@candeebysandee.com