

A full-page photograph of a wedding couple walking through a park. The bride is wearing a white lace gown and holding a bouquet of white flowers. The groom is wearing a dark suit. They are walking on a path with tall trees in the background. A modern glass building is visible in the distance on the right. The sky is bright and sunny.

SIMPLY IRRESISTIBLE

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## WEDDINGS 2019

AVENUE OF THE ARTS  
COSTA MESA

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TRIBUTE PORTFOLIO

Photo by Sarah Mack Photography

3350 Avenue of the Arts,  
Costa Mesa, CA 92626

714-442-8603



# CEREMONY WEDDING PACKAGE

\$2,500

- Gorgeous Outdoor, Lakeside Ceremony Location or Garden Retreat
- White, Wooden, Folding Chairs
- Choice of White or Purple Aisle Runner
- Two Speaker Sound System and One Microphone
- Infused Water Station
- Two Sets of Eight Foot White Colonnades and One Set of Three Foot White Columns
- Complimentary Event Self-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
- **Month of Wedding Director**
  - Coordination of Rehearsal
  - Confirming Vendors
  - Creating Checklists and Master Time-line
  - 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

## UPGRADE SPECIAL

### **Floral Package**

Arbor Floral Décor

1 Bridal Bouquet

3 Bridesmaids Bouquets (Additional at \$85 each)

1 Groom and 3 Groomsmen Boutonnieres (Additional at \$12 each)



# SIMPLY IRRESISTIBLE PACKAGE

## STARTING AT \$99 PER PERSON

### COCKTAIL HOUR (1 Hour)

- One Hour Call Brand Hosted Bar or Infused Champagne Station
- Choice of Three Hot or Cold Hors D'oeuvres

### DINNER RECEPTION (5 Hours)

- Champagne and Sparkling Cider Toast
- Table-side Wine Service with Dinner
- Three Course Custom Wedding Menu or Buffet Option
- Table-side Coffee Service
- Exquisite Wedding Cake with Silver Cake Stand and Cake Cutting Service
- Mirror Base, Votive of Candles, Trumpet Vases, Trio of Vases
- Glass Beaded Chargers
- Elegant Wooden Dance Floor
- Complimentary Event Parking
- Menu Tasting for the Couple
- Deluxe Honeymoon Suite for the Happy Couple with Champagne, Chocolate Strawberries and Breakfast the Next Morning in the Honeymoon Suite



*~Our team is more than happy to build or adjust to create your perfect package~*

# HORS D' OEUVRES

## *Simply Irresistible Package Option*

### **Choose Three**

- 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
- Terriyaki 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



# FIRST COURSE: SOUP OR SALAD

## *Simply Irresistible Package Option*

**Choose 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 (2 oz. Portions)  
Flavors: Mango, Raspberry, Lemon



# THIRD COURSE: ENTRÉE

## *Simply Irresistible Package Option*

**Split Entrée Options. All Options include a Chicken, Vegetarian and 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 Carrot, 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



# BUFFET OPTION

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## *Simply Irresistible Package Option*

### ***Classic Wedding Buffet***

- 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
- Nicoise Style French Beans

