

GO COASTAL INVITE GUESTS TO THESE BEACHSIDE RESORTS
FOR A TASTE OF PARADISE (16)

EXCITING EATS 8 NEW FOOD AND BEVERAGE TRENDS
TO INDULGE IN THIS YEAR (23)

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Tasty INNOVATIONS

**CHEW ON THESE FOOD TRENDS FROM ACROSS THE STATE
TO BRING A FRESH BITE TO YOUR UPCOMING GATHERINGS.**

By Shelley Levitt

Just when farm-to-table is starting to sound like a cliché, catering pros across California have a new menu of food and beverage offerings to bring to your fetes, retreats and banquets.

Feast on these new ideas.

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SNACKS ON WHEELS

At Hotel Irvine, an old-fashioned tricycle tricked out with a freezer delivers artisan ice cream on a stick and cups of sorbets to meeting guests gathered in The Backyard, the property's relaxed outdoor space. "I had a chance to ride the Treat Trike recently," says Gabor Pamer, the property's food and beverage director, "and guests instantly fall in love with it. It's amazing that a small thing can create so much excitement. Our chef creates flavors using fresh fruit like raspberries and blueberries and nuts like pecans. We can customize whatever the client wants and cater to every dietary need." hotelirvine.com

