



ON THE MENU

Weddings at Hotel Irvine

We're talking mouthwatering menu ideas from extraordinary chefs, not pre-packaged frozen items masquerading as hors d'oeuvres. We work with you to provide creative concepts and imaginative design details. Let our talented team handle all the moving parts that can make your wedding literally sizzle.



TIER ONE



TIER TWO





TIER 1 PACKAGE

100 Per Guest

- » Hors d'oeuvres for cocktail reception (includes four)
- » One hour hosted bar: Beer, wine, deluxe brand liquor
(Additional bartender fees apply)
- » Champagne or Sparkling Cider toast
- » Dinner includes salads, entrées, rice dishes and stew dishes and custom wedding cake, including cake cutting
- » Unlimited water, iced tea and soft drink bar during reception
- » Freshly brewed coffee and tea service



Hors d'Oeuvres:

All four selections are included

Kashke Bademjan

Sautéed Eggplant Mixed with Yogurt
Topped with Sautéed Garlic, Mint, Onion & Kashk

Panir Sabzi

Colorful Plate of Imported Feta Cheese | Flat Bread | Walnuts
Mint | Basil | Watercress | Tarragon | Radish

Dolmeh

Cooked Grape Leaves Filled with Ground Beef
Rice | Tarragon | Split Peas | Green Onions | Basil
Parsley | Fresh Herbs

Salad Oliveh

Chicken and Potato Salad
Mixed with Eggs, Green Peas, Pickles & Mayonnaise

SALADS

Greek Salad

Feta | Onion | Tomatoes | Cucumber
Oregano | Lemon Dressing

Mixed Greens

Lemon Champagne Vinaigrette

Shirazi Salad

Chopped Tomatoes | Cucumber
Onions | Lemon Vinaigrette

Classic Caesar

Romaine Hearts | Parmesan | Caesar Dressing

ENTRÉES

Boneless Chicken Kabob

Charbroiled & Marinated

Beef Tenderloin Shish Kabob

Marinated Filet Mignon

Ground Beef Koobideh Beef

Charbroiled with Fresh Basil | Flat Bread

Shirin Polo

Special Rice Mixed with Sweet Orange Peels, Pistachios,
Almonds & Saffron | Served with Poached Chicken

Baghala Polo

Dill Weed & Fava Beans Mixed with Basmati Rice
Served with Fresh Seasoned Lamb Shanks

Khoresht Fesenjan

Cooked Walnuts in Pomegranate Sauce
Chicken Breast

Khoresht Gheimeh Bademjan

Sautéed Chunks of Tender Beef
Eggplant in a Special Tomato Sauce

Served with Basmati Rice



TIER 2 PACKAGE

175 Per Guest

- » Hors d'Oeuvres for cocktail reception (select seven)
- » Two hour hosted bar: Beer, Wine, deluxe brand liquor
(Additional bartender fees apply)
- » Upgraded Champagne or Sparkling Cider Toast
- » Dinner includes salads, entrées, rice dishes and stew dishes and custom wedding cake, including cake cutting
- » Unlimited water, iced tea and soft drink bar during reception
- » Freshly brewed coffee and tea service



Hors d'Oeuvres:

Select Seven From Below

Cold Smoked Salmon on Toast Point with Caper Garnish

Blackened Ahi Crostini with Siracha Aioli

Red Bliss Potatoes with Crème Fraîche & Caviar

Artichoke & Goat Cheese Crostini

Mushroom Stuffed with Pesto & Mozzarella

Date & Blue Cheese Crostini

Rock Shrimp Salad in Phyllo

Blackened Chicken & Goat Cheese on a Baguette

Miniature Spanakopita with Spinach & Feta Cheese in Phyllo

Asian Chicken Satay with Peanut Sauce

Brie & Strawberries on White Toast

Walnut, Basil & Feta Cheese Roll

Prosciutto-Wrapped Melon Balls

Beef Satay with Special Sauce

Asparagus Tips & Turkey Sliced on Toast Point

Kashke Bademjan

Sautéed Eggplant Mixed with Yogurt

Topped with Sautéed Garlic, Mint, Onion & Kashk

Panir Sabzi

Colorful Plate of Imported Feta Cheese | Flat Bread
Walnuts | Mint | Basil | Watercress | Tarragon | Radish

Dolmeh

Cooked Grape Leaves Filled with Ground Beef
Rice | Tarragon | Split Peas | Green Onions | Basil
Parsley | Fresh Herbs

Salad Oliveh

Chicken & Potato Salad
Mixed with Eggs, Green Peas, Pickles & Mayonnaise

Hummus

Garbanzo Beans Puréed with Creamy Sesame
Tahini | Lemon Juice & Garlic | Served with Lavash Bread

Chef's Cheese Board Display

Selection of Domestic & Imported Cheeses
Sliced Baguette | Dried Fruit

Crudités Display

Baby Carrots | Tomatoes | Heirloom Radishes
Crisp Celery | Broccoli | Served with Pepper Aioli

Upgraded Hors d'Oeuvres | Additional \$4 per guest

Maine Lobster Medallion with Lobster-Tarragon Butter

Grilled Jumbo Shrimp Marinated in Pesto Sauce

New Zealand Lamb Chop with Merlot Sauce

Ground Koobideh Beef with Fresh Basil & Flat Bread

SALADS

Greek Salad

Feta | Onion | Tomatoes | Cucumber | Oregano | Lemon Dressing

Tomato & Mozzarella

Roma Tomatoes | Smoked Mozzarella
Marinated Sweet Red Onions | Pesto Dressing

Waldorf Salad

Apples | Celery | Caramelized Walnuts
Pineapple | Honey Dressing

Beet Salad

Mixed Greens | Crumbled Bleu Cheese | Tomatoes
Candied Walnuts | Lemon Champagne Vinaigrette

Shirazi Salad

Chopped Tomatoes | Cucumber | Onions
Lemon Vinaigrette Dressing

Classic Caesar

Romaine Hearts | Parmesan | Caesar Dressing

Organic Mesclun Greens

Raspberry Vinaigrette

Orzo Salad

Feta Cheese | Olives | Bell Peppers

Rock Shrimp Salad

Green Thai Papaya

Romaine Hearts and Baby Artichokes

Aged Balsamic Vinaigrette or Gorgonzola Dressing

Mixed Greens

Lemon Champagne Vinaigrette

Pasta Salad

Penne | Jumbo Shrimp | Mushrooms | Gruyere

ENTRÉES

All selections are included

Boneless Chicken Kabob

Charbroiled & Marinated

Beef Tenderloin Shish Kabob

Marinated Filet Mignon

Ground Beef Koobideh Beef

Charbroiled with Fresh Basil | Flat Bread

Shirin Polo

Special Rice Mixed with Sweet Orange Peels, Pistachios,
Almonds & Saffron | Served with Poached Chicken

Baghala Polo

Dill Weed & Fava Beans Mixed with Basmati Rice
Served with Fresh Seasoned Lamb Shanks

Khoresht Fesenjan

Cooked Walnuts in Pomegranate Sauce with Chicken Breast

Khoresht Gheimeh Bademjan

Sautéed Chunks of Tender Beef & Eggplant in a Special Tomato Sauce

Sabzi Polo Kouko

Basmati Rice with Fresh Chopped Parsley & Cilantro

Khoresht Ghormeh Sabzi

Parsley | Cilantro | Chives | Kidney Beans | Herbs with Veal Shank

White Basmati Rice

Charbroiled Tomatoes

Vegetarian Kabob | Additional: \$2 per Guest

Tomatoes | Onions | Mushrooms | Bell Peppers | Zucchini | Eggplant

Carving Station

All selections are included

Whole Alaskan Salmon

Stuffed with Pomegranate & Prune Spinach

Whole Roasted Lamb

Bearnaise Sauce

Dessert Station

All selections are included

Tiramisu

Miniature French Pastries

Dulce de Leche Cheesecake

Apple Caramel Mousse

Lemon Tart Meringue

Chocolate Tart

Apple Tart

Pear Tart

Fruit Tart

The Fine Print

A complimentary food tasting will be held three to four months prior to your wedding date to customize your culinary experience.

Up to 4 guests are allowed to participate. Tastings are available

Tuesday - Thursday at 3 p.m. at the hotel.

All pricing excludes a 25% service charge and 7.75% sales tax.