

ON THE MENU

Holidays at Hotel Irvine



PLATED LUNCHEON

Plated lunch events are based on three (3) courses for a minimum of 25 guests. Please select one soup or salad, entrée and dessert. Bread, water, iced tea, and coffee & tea service are included.

Additional charges apply for multiple entrée selection.

SOUPS

ROASTED RED PUMPKIN SOUP

Cranberries, Pumpkin Seeds

CELERY ROOT & BRIE SOUP

Brie & Pear Crostini

ROASTED CAULIFLOWER SOUP

Crispy Parsnips, Shaved Asiago Cheese

WILD MUSHROOM BISQUE

Sourdough Croutons, Chervil

MAINE LOBSTER BISQUE | *Add \$7 Per Guest*

Dungeness Crab, Fresh Tarragon

SALADS

WILD ARUGULA & ANJOU PEAR SALAD

Fig Marmalade, Manchego, Walnut Bread Croutons, Sherry Vinaigrette

ROASTED BEET & WALNUT SALAD

Arugula, Burrata, Walnut Salsa, Pomegranate Vinaigrette

SPINACH & CRANBERRY SALAD

Smoked Bacon, Granny Smith Apples, Toasted Almonds, Crumbled Goat Cheese, Balsamic Vinaigrette

BELGIUM ENDIVE & BUTTER LETTUCE

Roasted Beets, Raisins, Sliced Hazelnuts, Hazelnut Dijon Dressing

ROMAINE & KALE CAESAR

Pancetta, Croutons, Parmesan Cheese, Caesar Sherry Dressing

TWO-COURSE COLD LUNCH ENTRÉES

GRILLED CHICKEN & AVOCADO SALAD | \$39

Baby Greens, Belgium Endive, Cotija Cheese, Pumpkin Seeds,
Orange Slices, Coriander Dressing
Add Shrimp for \$4 Per Guest

CURRIED CHICKEN & HAWAIIAN PAPAYA SALAD | \$42

Baby Greens, White Balsamic Vinaigrette, Grilled Pita Bread

GRILLED SALMON SALAD | \$42

Spoon Spinach, Cranberries, Goat Cheese, Pomegranate Vinaigrette, Grilled Pita Bread

ROTISSERE CHICKEN SALAD | \$42

Butter Lettuce, Roasted Red Pumpkin, Almonds, Red Quinoa,
Cranberries, Lemon Labni, Balsamic Vinaigrette

ENTRÉES

ROASTED CHICKEN & PUMPKIN GNOCCHI | \$48

Nueske Bacon, Pine Nuts, Roasted Butternut Squash, Parmesan Sage Sauce

GARLIC-ROASTED GULF SHRIMP | \$52

Asparagus Risotto, Blistered Cherry Tomatoes, Lemon Butter

GRILLED ORGANIC SALMON | \$52

Butternut Squash Purée, Roasted Mushrooms, Wilted Spinach, Pomegranate Reduction

SLOW-ROASTED TURKEY BREAST | \$52

Sage Stuffing, Mashed Potatoes, French Beans, Cranberry Sauce, Turkey Gravy

MUSHROOM-STUFFED CHICKEN BREAST | \$52

Roasted Red Pumpkin, Brussels Sprouts, Rosemary Chicken Jus

APPLE CRANBERRY-STUFFED CHICKEN BREAST | \$52

Roasted Butternut Squash, Quince Chutney, Asparagus, Rosemary Jus

GRILLED BEEF SIRLOIN | \$56

Crispy Yukon Potatoes, French Beans, Mushrooms, Creamy Peppercorn Sauce

BEEF SHORT RIB RAVIOLI | \$59

Asparagus, Mushrooms, Morel Cream, Asiago Cheese

SANGIOVESE BRAISED BEEF SHORT RIBS | \$62

Horseradish Potato Purée, Roasted Vegetables, Lemon Gremolata, Braising Jus

PETITE PANCETTA-WRAPPED FILET MIGNON | \$68

Wild Mushroom Risotto, French Beans, Cognac Sauce

DESSERTS

STICKY TOFFEE PUDDING

Chantilly Cream

PUMPKIN PIE TART

Boysenberry Marmalade

RUSTIC ALMOND QUINCE TART

Caramel Sauce

SOUTHERN PECAN PIE

Salted Caramel, Bourbon Chantilly

FLOURLESS CHOCOLATE CAKE

Tangerine Marmalade

HOLIDAY YULE LOG

Candied Hazelnuts, Hazelnut Anglaise



PLATED DINNER

Plated dinner events are based on three (3) courses for a minimum of 25 guests. Please select one soup or salad, entrée and dessert. Bread, water, iced tea, and coffee & tea service are included.

Additional charges apply for multiple entrée selection.

SOUPS

ROASTED RED PUMPKIN SOUP

Cranberries, Pumpkin Seeds

CELERY ROOT & BRIE SOUP

Brie & Pear Crostini

ROASTED CAULIFLOWER SOUP

Crispy Parsnips, Shaved Asiago Cheese

WILD MUSHROOM BISQUE

Sourdough Croutons, Chervil

MAINE LOBSTER BISQUE | Add \$7 Per Guest

Dungeness Crab, Fresh Tarragon

SALADS

WILD ARUGULA & ANJOU PEAR SALAD

Fig Marmalade, Manchego, Walnut Bread Croutons, Sherry Vinaigrette

ROASTED BEET & WALNUT SALAD

Arugula, Burrata, Walnut Salsa, Pomegranate Vinaigrette

SPINACH & CRANBERRY SALAD

Smoked Bacon, Granny Smith Apples, Toasted Almonds
Crumbled Goat Cheese, Balsamic Vinaigrette

BELGIUM ENDIVE & BUTTER LETTUCE

Roasted Beets, Raisins, Sliced Hazelnuts, Hazelnut Dijon Dressing

ROMAINE & KALE CAESAR

Pancetta, Croutons, Parmesan Cheese, Caesar Sherry Dressing

BEEF ENTRÉES

GRILLED BEEF SIRLOIN | \$74

Yukon Potatoes, French Beans, Mushrooms, Creamy Peppercorn Sauce

RED WINE-BRAISED BEEF SHORT RIBS | \$79

Horseradish Mashed Potatoes, Seasonal Vegetables, Red Wine Braising Jus, Gremolata

GRILLED NEW YORK STEAK | \$82

Marble Potatoes, Foraged Mushrooms, Brussels Sprouts, Shallot Sauce

BACON-WRAPPED FILET MIGNON | \$88

Garlic Mashed Potatoes, Asparagus, Cognac Sauce

FOWL ENTRÉES

MUSHROOM-STUFFED CHICKEN BREAST | \$64

Roasted Red Pumpkin, Brussels Sprouts, Rosemary Riesling Jus

HERB-CRUSTED CHICKEN BREAST | \$64

Basil Mashed Potatoes, Asparagus, Roasted On-the-Vine Tomatoes
Whole Grain Mustard Sauce

SLOW-ROASTED TURKEY BREAST & LEG | \$68

Sage Stuffing, Mashed Potatoes, Haricot Verts, Cranberry Sauce, Turkey Gravy

ROASTED MAPLE DUCK BREAST | \$82

Yukon Potatoes, French Beans, Cipollini Onions, Kumquat Marmalade, Duck Jus

FISH ENTRÉES

PAN-ROASTED SCOTTISH SALMON | \$72

Basil Mashed Potatoes, Brussels Sprouts, Preserved Lemon Butter,
Fried Capers, Pomegranate Reduction

ROASTED CHILEAN SEA BASS | \$90

Basil Risotto, Asparagus, Saffron Clam Sauce

PORK ENTRÉES

NIMAN RANCH PORK TENDERLOIN | \$76

Parmesan Polenta, Asparagus, Tomato & Mustard Seed Jam, Fig Jus

GRILLED RED WATTLE PORK CHOP | \$78

Mushroom & Sage Stuffing, Green Beans, Quince Chutney, Cider Pork Jus

COMBINATION ENTRÉES

PAN-ROASTED MARY'S CHICKEN BREAST & GULF SHRIMP | \$76

Crispy Mushrooms, Spinach Risotto, Rosemary Jus

GRILLED FILET MIGNON & ROASTED GULF SHRIMP | \$90

Creamy Mashed Potatoes, Asparagus, Chimichurri, Red Wine Sauce

BRAISED BEEF SHORT RIB & CHILEAN SEA BASS | \$90

Mashed Potatoes, Heirloom Carrots,
Braising Jus, Lemon Horseradish Gremolata

GRILLED PETITE FILET MIGNON & CHILEAN SEA BASS | \$92

Roasted Fingerling Potatoes, Asparagus, Pinot Veal Jus, Lemon-Caper Chimichurri

VEGETARIAN ENTRÉES

KALE & MOZZARELLA RAVIOLI | \$56 ^{GF}

Roasted Cherry Tomatoes, Basil Sauce

PUMPKIN RAVIOLI | \$57

Pine Nuts, Butternut Squash, Roasted Tomatoes, Parmesan-Sage Sauce

GRILLED PORTOBELLO | \$57 ^{GF} ^V

Wild Mushroom Risotto, Oven-Roasted Tomatoes, Grilled Asparagus

WHOLE-ROASTED ACORN SQUASH & PUMPKIN RISOTTO | \$58 ^{GF}

Parmesan Cheese, Pomegranate Reduction

PUMPKIN GNOCCHI | \$62

Pine Nuts, Butternut Squash, Roasted Tomatoes, Parmesan-Sage Sauce

4TH COURSE ENHANCEMENT

Additional \$9 Per Guest

JUMBO LUMP CRAB CAKE

Apple Celery Slaw, Whole Grain Mustard Aioli

SMOKED SCOTTISH SALMON

Cucumber Salad, Potato Latkes, Dill Crème Fraîche

SEARED SCALLOPS

Parsnip Purée, Fried Capers, Lemon Butter

BUTTERNUT SQUASH RAVIOLI

Asparagus, Parmesan Cheese, Corn Sauce

VEAL OSSO BUCCO RAVIOLI

Mushroom Sauce, Cherry Tomatoes

DESSERTS

STICKY TOFFEE PUDDING

Chantilly Cream

PUMPKIN PIE TART

Boysenberry Marmalade

RUSTIC ALMOND QUINCE TART

Caramel Sauce

SOUTHERN PECAN PIE

Salted Caramel, Bourbon Chantilly

FLOURLESS CHOCOLATE CAKE

Tangerine Marmalade

HOLIDAY YULE LOG

Candied Hazelnuts, Hazelnut Anglaise



DINNER BUFFET

\$74 PER PERSON

*Served Family Style. Great for Smaller, Intimate Holiday Parties.
16 Guest Minimum*

SOUP TO START

ROASTED PUMPKIN SOUP | Crispy Pancetta, Chives

SALADS | SELECT TWO

ROASTED BEET | Arugula, Goat Cheese, Sherry Vinaigrette

CRANBERRY SPINACH | Dried Cranberries, Feta, Orange Dijon Vinaigrette

SHAVED BRUSSELS SPROUTS | Medjool Dates, Capers, Parmesan, Sage Balsamic

ENTRÉES | SELECT TWO

For groups smaller than 25, please select one:

SLOW-ROASTED TURKEY BREAST | Traditional Italian Sausage & Sage Stuffing
Turkey Gravy, Cranberry Sauce

PAN-ROASTED KING SALMON | Chardonnay Sauce

RED WINE-BRAISED BEEF SHORT RIBS | Horseradish Gremolata

GRILLED NEW YORK STEAK | Chimichurri

VEAL OSSO BOCCO RAVIOLI | Morel Sauce

VEGETABLES & SIDES | SELECT THREE

French Beans | Butternut Squash

Roasted Brussels Sprouts | Honey Spaghetti Squash

Creamy Mashed Potatoes | Roasted Sweet Potatoes

Scalloped Potatoes | White Cheddar Mac & Cheese

Roasted Marble Potatoes | Wild Mushroom Risotto

DESSERTS | SELECT ONE

STICKY TOFFEE PUDDING

PUMPKIN PIE

SOUTHERN PECAN PIE

HOLIDAY SPICED CHOCOLATE CAKE

HOLIDAY YULE LOG

APPLE-CRANBERRY PIE



GRAND DINNER BUFFET

\$82 PER PERSON

35 Guest Minimum

SOUP TO START

BUTTERNUT SQUASH | Cranberries, Pumpkin Seeds

SALADS | SELECT THREE

ROASTED BEET | Arugula, Goat Cheese, Sherry Vinaigrette

CAPRESE | Vine-Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Olive Tapenade

CRANBERRY SPINACH | Dried Cranberries, Feta, Orange Dijon Vinaigrette

SHAVED BRUSSELS SPROUTS | Medjool Dates, Capers, Parmesan, Sage Balsamic

ENTRÉES | SELECT THREE

SLOW-ROASTED TURKEY | Traditional Italian Sausage & Sage Stuffing
Turkey Gravy, Cranberry Sauce

PAN-ROASTED KING SALMON | Chardonnay Sauce

RED WINE-BRAISED BEEF SHORT RIBS | Horseradish Gremolata

ROASTED NY STRIP LOIN | Sauce Bernaise

BROWN SUGAR-GLAZED HAM | Maple Orange Sauce

VEAL OSSO BUCCO RAVIOLI | Morel Sauce

VEGETABLES & SIDES | SELECT FOUR

French Beans | Butternut Squash

Roasted Brussels Sprouts | Honey Spaghetti Squash

Creamy Mashed Potatoes | Roasted Sweet Potatoes

Scalloped Potatoes | White Cheddar Mac & Cheese

Roasted Marble Potatoes | Wild Mushroom Risotto

DESSERTS | SELECT TWO

STICKY TOFFEE PUDDING

PUMPKIN PIE

SOUTHERN PECAN PIE

HOLIDAY SPICED CHOCOLATE CAKE

HOLIDAY YULE LOG

APPLE-CRANBERRY PIE



PREMIUM DINNER BUFFET

\$90 PER PERSON

35 Guest Minimum

SOUP TO START

MAINE LOBSTER BISQUE | Dungeness Crab, Fresh Tarragon

SALADS | SELECT THREE

ROASTED BEET | Arugula, Goat Cheese, Sherry Vinaigrette

CAPRESE | Vine-Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Olive Tapanade

CRANBERRY SPINACH | Dried Cranberries, Feta, Orange Dijon Vinaigrette

SHAVED BRUSSELS SPROUTS | Medjool Dates, Capers, Parmesan, Sage Balsamic

ENTRÉES | SELECT THREE

SLOW-ROASTED TURKEY BREAST | Traditional Italian Sausage & Sage Stuffing
Turkey Gravy, Cranberry Sauce

RED WINE BRAISED BEEF SHORT RIBS | Horseradish Gremolata

PAN-ROASTED CHILEAN SEA BASS | Chardonnay Sauce

SCAMPI-STYLE GULF SHRIMP | Crustacean Sauce

ROASTED PRIME RIB | Creamed Horseradish

PROVENÇAL-CRUSTED NEW ZEALAND RACK OF LAMB | Pinot Shallot Sauce

VEAL OSSO BUCCO RAVIOLI | Morel Sauce

VEGETABLES & SIDES | SELECT FOUR

French Beans | Butternut Squash

Roasted Brussels Sprouts | Honey Spaghetti Squash

Creamy Mashed Potatoes | Roasted Sweet Potatoes

Scalloped Potatoes | White Cheddar Mac & Cheese

Roasted Marble Potatoes | Wild Mushroom Risotto

DESSERTS | SELECT THREE

STICKY TOFFEE PUDDING

PUMPKIN PIE

SOUTHERN PECAN PIE

HOLIDAY SPICED CHOCOLATE CAKE

HOLIDAY YULE LOG

APPLE-CRANBERRY PIE

SIDE DISH ADD ONS

*Choose One Vegetable Add On and One Potato Add On for Lunch
Choose Two Vegetable Add Ons and One Potato Add On for Dinner*

VEGETABLES

Green Asparagus
French Beans
Maple-Roasted Butternut Squash
Roasted Brussels Sprouts
Butternut Squash Purée
Creamed Spinach
Roasted Corn
Broccolini
Roasted Heirloom Carrots

POTATOES

Buttermilk Mashed Potatoes
Mushroom Risotto
Three Cheese Potato Gratin
Roasted Yams with Pecans
Creamy Machego Cheese Polenta
Roasted Potatoes
Stone-Ground Cheese Grits
Sage Stuffing

DESSERTS

BUTTERSCOTCH POT DE CREME

Salted Caramel

PUMPKIN PIE TART

Boysenberry Marmalade

RUSTIC ALMOND QUINCE TART

Caramel Sauce

SOUTHERN PECAN PIE

Salted Caramel, Bourbon Chantilly

HOLIDAY SPICED CHOCOLATE CAKE

Tangerine Marmalade

HOLIDAY YULE LOG

Candied Hazelnuts, Hazelnut Anglaise

BOYSENBERRY CRISP

Vanilla Ice Cream



SOCAL HOLIDAY SOCIAL

PASSED BITES

90 Minutes Max Serving Time

HOT \$7 each or pick six for \$39

Bacon-Wrapped Asparagus
with umami sauce

Bacon-Wrapped Shrimp

Smoked Salmon Flatbread
with red onions, mascarpone, capers

Basil & Pulled Pork Arancini
with tomato marmalade

Pear & Gorgonzola Flatbread
with cipollini onions, mizuna, aged balsamic

Beef Short Rib Flautas
with pickled red onions,
cotija cheese, green salsa

Maryland Blue Crab Cakes
with whole grain mustard aioli

Beef Bulgogi Satay
with umami sauce

Chicken Empanadas
with cilantro cream

Coconut Chicken Mini Kebabs
with umami sauce

Chicken & Pork Lumpia
with sweet chili sauce

Coconut-Fried Shrimp
with orange marmalade

Grilled New Zealand Lamb Chops
with mint chutney

COLD \$6 each or pick six for \$34

Chilled Cauliflower Soup
with dungeness crab, chives

Caprese Skewers
with mozzarella, baby tomatoes,
basil, aged balsamic

Ham Mousse
with pear chutney, brioche toast

Smoked Salmon Rillettes
on sourdough toast

Goat Cheese Mousse
with quince marmalade, walnut crostini

Spinach & Parmesan Mushroom Caps

Brie Cheese
with fig marmalade, grilled walnut bread

Ahi Poke
with wasabi crème fraîche
crispy wonton, micro cilantro

Prosciutto Bite on a Crostini
with fig marmalade, gorgonzola

Dungeness Crab Salad*
with mustard aioli, belgium endive

**additional \$1 per person*



SOCAL HOLIDAY SOCIAL

PASSED BITES

90 Minutes Max Serving Time

VEGETARIAN \$6 each

Cauliflower Soup

with curry oil, chives

Caprese Skewers

with mozzarella, cherry tomatoes,
basil, aged balsamic

Bruschetta

with sun-dried tomato pesto, grilled crostini

Pear & Gorgonzola Flatbread

with cipollini onions, mizuna, aged balsamic

Spinach & Parmesan Mushroom Caps

Brie Cheese

with fig marmalade, grilled walnut bread

Fig & Mascarpone Phyllo Purse

Goat Cheese Mousse

with quince marmalade, walnut crostini

Curried Vegetable Samosas

with mint chutney

Gourmet Mushroom Strudel

with brie cheese, pomegranate reduction



SOCAL HOLIDAY SOCIAL

SPECIALTY STATIONS

Stations are for a maximum of 90 minutes of service with a minimum of charge of 12 guests per station. Stations are designed as buffet enhancements or a minimum of four stations and prepared for the full guarantee of guests.

RAW FROM THE EARTH | \$9 Per Guest

Cedar Board Display with Carrots, Squash, Red Peppers, Asparagus, Broccoli
Tri-Colored Cauliflower, Cucumber, Sun-Dried Tomato & Blue Cheese Dip

SOCAL MEZZE | \$10 Per Guest

Hummus, Tzatziki, Marinated Olives, Manchego Cheese
Bacon-Wrapped Dates, Serrano Ham, Grilled Pita Bread

FRUIT SKEWERS | \$11 Per Guest

Watermelon, Cantaloupe, Honeydew, Pineapple, Strawberry
Served with Honey Yogurt Dip

FARMERS MARKET SALAD BAR | \$14 Per Guest

Tuscan Kale, Butter Lettuce, Organic Baby Greens, Roasted Beets, Buffalo Mozzarella
Tomatoes, Cranberries, Parmesan Cheese, Pecans, Dried Apricot, Sliced Almonds
Cranberry Vinaigrette, Blue Cheese Dressing, French Vinaigrette

DOMESTIC CHEESE DISPLAY | \$17 Per Guest

White & Tillamook Cheddar, Garlic Boursin, Maytag Blue, Gruyere Swiss, Smoked Gouda
Brie & Fresh Chèvre, Marinated Olives, Spiced Pecans, Dried Fruit, Fresh Grapes
Marcona Almonds, Artisan Breads & Crackers

SALAMI BOARD | \$18 Per Guest

Artisan Salami, Prosciutto, Sopressata, Mortadella, Bacon-Wrapped Dates, Olives
Goat Cheese-Stuffed Piquillo Peppers, Mustards, Cornichons, Grilled Pita, Olive Oil

ARTISAN CHEESE | \$19 Per Guest

Saint-André Brie, Bayley Hazen Blue, Petite Basque, Humboldt Fog
Tillamook Cheddar, Fresh Chèvre, Spanish Manchego, Spiced Pecans, Marinated
Olives, Grapes, Dried Fruits, Orange Fig Mostarda, Crusty Breads & Crackers

SEAFOOD ON ICE | \$32 Per Guest (7 Pieces Per Person)

Gulf Shrimp, Fresh-Shucked Oysters, Fresh Dungeness Crab, Snow Crab Claws
Served with Cocktail Sauce, Lemon Wedges, Tabasco and Mignonette
Colossal White Mexican Shrimp Cocktail | *Additional 16 per guest (\$3 per person)*

SUSHI BAR | Minimum 100 Pieces

California Rolls, Spicy Tuna, Vegetarian | **\$7 Per Piece**
Eel, Salmon, Yellowtail & Shrimp Nigiri | **\$8 Per Piece**



SOCAL HOLIDAY SOCIAL

CARVING STATIONS

\$200 Chef's Carving Fee per 100 Guests

WHOLE-ROASTED FREE-RANGE TURKEY | \$325 Serves 35

Cranberry Relish, Riesling Jus, French Rolls

MAPLE-GLAZED BERKSHIRE HAM | \$385 Serves 35

Honey Mustard, Silver Dollar Rolls

ROTISSERIE ROASTED LEG OF LAMB | \$390 Serves 25

Rosemary-Shallot Jus

WHOLE-ROASTED BEEF TENDERLOIN | \$420 Serves 15

Creamed Horseradish, Cabernet Sauce, Ciabatta Rolls

SLOW-ROASTED PRIME RIB | \$550 Serves 35

Creamed Horseradish, Beef Jus, Mini French Rolls



EATS SOCAL HOLIDAY SOCIAL

CHOOSE FOR \$35 PER GUEST FOR 90 MINUTES

Add some of EATS Kitchen & Bar's most popular dishes to your holiday soirée

LOBSTER MAC & CHEESE

Fresh Lobster, Macaroni, Cheddar Fondue, Nueske Bacon, Parmesan Crumble

STEAMED BUNS

Grilled Beeler's Pork, Kimchi, Bao Bun, Fried Jalapeño, Umami Sauce

SOCAL MEZZE

Hummus, Marinated Olives, Manchego Cheese, Medjool Dates
Serrano Ham, Grilled Pita Bread

SWEET & SPICY WINGS

Beer-Braised Chicken Wings, Backyard Bees Honey, Pickled Radish, Sambal

SMOKED SALMON PIZZA

Mascarpone Cheese, Red Onions, Capers, Arugula

PEAR & GORGONZOLA PIZZA

Mascarpone Cheese, Mizuna, Balsamic Glaze

AHI POKE

Crunchy Garlic Sauce, Wasabi Sour Cream, Wonton Chips

BEEF SHORT RIB TACOS

Pickled Red Onions, Cotija Cheese, Green Salsa, Cilantro

MINI CHEESEBURGERS

White Cheddar, Bacon Marmalade, Secret Sauce, Arugula



HOLIDAY ENHANCEMENTS

SPEND \$15,000

Select One Enhancement

SPEND \$25,000

Select Two Enhancements

SPEND \$30,000

Select Three Enhancements

SPEND \$75,000 OR MORE

Receive All Four Enhancements & Complimentary Holiday Centerpieces

SIGNATURE HOLIDAY COCKTAIL

Let our Red Bar and Lounge mixologists create a signature holiday cocktail for your event, and welcome your guests with tidings and good cheer(s).

\$12 per drink

\$100 per server for tray passed

SELFIE STATION

Fill your holiday #selfies with hats, scarves, antlers, red noses and more! Create your own hashtag so your guests can remember the fun.

\$250 for up to four hours

HOLIDAY ICE CREAM CART

Chilled and filled to the brim with holiday treats.

\$10 per person | 45 guest minimum

RED BAR AND LOUNGE DJ

Book one of the hottest DJs in the OC for your exclusive party.

Ask for pricing and availability

GENERAL INFORMATION / FINE PRINT

FOOD SERVICE

Our Event Services department welcomes the opportunity to create special menus aside from our printed suggestions. They can be designed to comply with your unique tastes or the theme of your event.

TASTINGS

Our Event Services team will be glad to arrange a food tasting for up to four guests; once your event has been chosen to take place at Hotel Irvine. Ask your Event Services Representative on the best choices to address the needs of your special event. Please note due to the complexity of our artisan Hors D'Oeuvres a special charge may apply.

FUNCTION ROOM RENTAL

Rental of private event space is contingent upon the amount of food and beverage purchased. Your Event Services representative will furnish all pertinent information.

AUDIO VISUAL & LIGHTING

The hotel has an exclusive on-site audio/visual company offering state-of-the-art equipment available to rent. In addition, a business center with private workstation can also be arranged.

DÉCOR

The ambiance of your function can be enhanced with flowers, linen, music and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. The hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, or the use of open flames or confetti throughout the property.

MENUS, PLACE CARDS, & SIGNS

Individual menus, place cards and signs can be prepared, with sufficient notice, an additional charge may apply for parties of 250 or more.

DIETARY OR ALCOHOL RESTRICTIONS/ FOOD & BEVERAGE EXCLUSIVITY

We will make every effort to accommodate any special dietary restrictions or needs your guests may have. Please assist us in meeting those needs by collecting as much of this information from your guests as possible in advance.

Please submit the list of restrictions to your Event Services Representative three working days prior to your program.

To ensure the health and safety of our guests, the use of food and beverage items from an outside source on hotel property requires permission of the hotel. The hotel is not liable for any food and beverage items provided by a third party.

Any wines, spirits or beers not part of the inventory noted on our catering wine list must be purchased by the case.

Food and beverage must be consumed in designated function areas only.

GUARANTEES

Guarantees for the number of guests attending your function are required by 10 a.m. three working days prior to the function date. This number will be considered a guaranteed number of guests not subject to reduction.

If no guarantee is received, the expected number of guests on your banquet event order will be considered the guarantee. You will be charged for the guaranteed number of guests or the number of guests in attendance, whichever is greater.

SERVICE CHARGE

A 25% service charge is added to all food and beverage functions and event orders, Local sales tax of 7.75% (or the current prevailing tax) will be added to your total bill and will be calculated in strict accordance with federal, state/ provincial and local tax regulations on service charge and on all other charges.

BILLING

A deposit is required to reserve private event space. Full payment of estimated total charges is due 3 working days prior to the event. A credit card will be required for any overcharges or incidentals. Corporate accounts may be billed for all banquet charges over \$10,000 with an approved credit application.

BANQUET FEES

For groups less than 20 guests, a \$150 setup fee will apply. Chef attendant fees of \$200 per 50 guests may apply to your function and will be noted on your banquet event order. The bartender fee is \$150 per host bar. Cash bars incur a cashier fee of \$150 each. Coat check attendance may be arranged for your function at a cost of \$150 per attendant. Stage and dance floor setup will be offered complimentary.

Breakfast buffets, lunch buffets and reception stations are designed and priced to offer enough servings for the guaranteed number of guest over a 90 minute time period and dinner buffets over a 120 minute time period. Additional hours are available (\$10 per person/per hour for breakfast and lunch service, and \$20 per person/per hour for dinner service). The hotel staffs one server for every 20 guests for plated functions, and one server for every 30 guests for buffet functions. Additional servers are available at a cost of \$175 per server. An additional charge for staff applies for functions that continue past the contracted times at a rate of \$75 per server/per hour.

Should your meeting room setup change from the original setup within 24 hours of your event, a labor fee of \$250 will apply and automatically charged to your master account.

SIGNS

The hotel will, unless otherwise instructed, post your program schedule each day in daily on the first floor of the hotel throughout the meeting space. Signs or banners may not be placed in the lobby area.

SECURITY

The hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a banquet function. Arrangements may be made in advance for security officers to guard exhibits, merchandise, or any other valuables, for an additional charge of \$35.00 per security officer, per hour (min 4 hours) .

PACKAGES

To assure efficient handling and storage of event materials, we recommend that you notify the Catering or Event Services Representative in advance if packages will be sent to the hotel. Storage space is limited. It is advised to have your packages arrive no more than three days prior to your event. Shipments will be subject to handling fees of \$5 per box as well as labor fees for oversize items. Up to five (5) boxes may be sent three (3) business days prior to the event and held at no charge. For more than five (5) boxes, the following charges will apply: \$5 per box under 75 lbs., \$15 per box over 75 lbs. and \$250 per pallet.

PLEASE SHIP ALL PACKAGES TO:

Hotel Irvine
17900 Jamboree Road
Irvine, CA 92614

ATTN: Your Catering/Event Services Manager

HOLD FOR: Group Name & Function Dates



HOTEL IRVINE
A LIFESTYLE HOTEL