Hilton Anaheim
Catering Menus

PUBLISHED PRICING VALID THROUGH DECEMBER 2021. Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things To Know portion of this magazine). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 90 minutes of service included in pricing. Additional charges apply for events beyond reflective time periods.
**Breakfast Buffets**

Minimum 25 people. Maximum of 90 minutes of service.

**Jump Start Buffet**
orange and grapefruit juices | bagels, muffins, breakfast breads | jams, butter and cream cheese | peanut and almond butters | whole bananas and apples | Greek yogurts | assorted individual cereals (including no added gluten) and milks | coffee, decaffeinated coffee, tea service
$35 per person

**High Energy**
orange juice, grapefruit juice, green juice blend | healthy breads, multigrain croissants, no added gluten bakery items | jams, butter and cream cheese | peanut and almond butters | whole bananas, apples | Greek yogurts | farm-fresh hard-boiled eggs | steel-cut oatmeal, California raisins and brown sugar | assorted individual cereals (including no added gluten and milks | coffee, decaffeinated coffee, tea service
$40 per person

**Make it a Tasty & Toasty Start to the Day**

**Buffet Enhancements:**

**Egg McHilton Sandwich**
English muffin, baked egg, Canadian bacon, cheddar cheese blend
$12 each

**The OC Sandwich**
English muffin, baked egg, spinach, tomatoes, mozzarella cheese blend
$12 each

**Harbor Wrap**
flour tortilla, scrambled egg, chicken sausage or sautéed vegetable medley, mozzarella cheese blend
$12 each

**Katella Wrap**
whole-wheat tortilla, vegan chorizo, egg whites, oven-roasted tomato salsa
$12 each

**The California Croissant**
croissant, egg, turkey sausage, cheese
$12 each

**Garden Toast**
multigrain toast, hard-boiled egg, avocado, marinated feta, microgreens
$14 each
Breakfast Buffets
Minimum 25 people. Maximum of 90 minutes of service.

Included in all buffets:
select two juices: orange, grapefruit, apple, tomato, cranberry, green blend | coffee, decaffeinated coffee, tea service | farmer’s market melon | low-fat and no added gluten assorted breakfast breads | bagels | jams, butter, cream cheese and peanut butter

Hot Entrées
Scrambled Eggs
cheddar cheese blend, roasted peppers, onions, spinach

Farm-Fresh Hard-Boiled Eggs

Vegetable Frittata
mushrooms, tomato confit, feta, herbs

Bacon Frittata
Applewood bacon, shredded potatoes, bell pepper, mozzarella blend

Chilaquiles
scrambled eggs, pulled pork, tortilla crisps, green tomatillo sauce, Cotija cheese, pico de gallo

Egg White Chilaquiles
roasted pepper, tortilla crisps, queso fresco, salsa roja

Buttermilk Pancakes
sweet butter, warm maple syrup

Cinnamon Roll Bread Pudding
Tahitian vanilla bean, powdered sugar frosting, syrup

Cheese Blintz
cottage cheese, blueberry, mixed berry sauce

One Breakfast Sandwich/Wrap Selection
Egg McHilton Sandwich | The OC Sandwich | Harbor Wrap | Katella Wrap

Sides
O’Brien Potatoes
sliced potatoes, onions, bell peppers

Russet Potatoes
caramelized onions, parsley, scallions, sea salt

Red Potatoes
scallions, rosemary, thyme

Cheddar Grits
stone-ground grits, cheddar cheese blend

Breakfast Meats
select two: Applewood bacon, Canadian bacon, pork sausage links, pork sausage patties, chicken apple sausage, turkey sausage, turkey bacon, country ham

Bespoke Buffet
with two hot entrées, two sides
$55 per person

Bespoke Buffet
with three hot entrées, two sides
$64 per person

Action Stations
additions to breakfast buffet
omelets | pancakes | waffles | crêpes
$18 per person, per station
Plated Breakfasts

Minimum 25 people. Maximum of 2 hours of service.

Plated breakfasts include orange juice, freshly brewed coffee, decaffeinated coffee, tea service.

Choice of pre-set starter to our plated breakfast: fruit martini or yogurt parfait

French Toast
brioche French toast, fresh whipped cream, maple syrup, caramelized apples, honey baked ham
$39 per person

Pancake Breakfast
buttermilk pancakes, strawberry compote, crispy bacon, hash browns
$39 per person

Sunrise Eggs
cage-free scrambled eggs, mozzarella cheese, grilled country bread, asparagus, Maplewood smoked bacon and pork link sausage, roasted herbs breakfast potatoes
$40 per person

Poached Benedict
poached eggs, rustic breads, red pepper sauce, shaved Canadian bacon, grilled asparagus and tomatoes, roasted potatoes
$41 per person

Sunny Day Frittata
season’s best vegetables, breakfast potatoes, pork sausage or bacon
$54 per person

Laguna Strata
bay shrimp, spinach, baguette, breakfast potatoes, pork sausage or bacon
$56 per person
Break Packages

Packaged break minimums are 25 people for up to 45 minutes of service.

Chocolate Lovers
- chocolate crème brûlée
- chocolate fudge brownies
- chocolate dipped strawberries
- chocolate chip cookies
- individual chocolate milk
$24 per person

Mediterranean Mezze
- farmer’s market cucumbers, carrots, radishes
- sun-dried tomato hummus
- olive tapenade
- eggplant caviar
- pita bread and flatbread
- apricot pistachio cookies
$23 per person

At The Fair
- mini corn dogs
- salted soft pretzels with queso dip
- root beer float
- popcorn
$22 per person

Around OC
- orange cake
- orange curd rolls
- candied orange chocolate tart
- orange cupcake
$21 per person

Cupcake Fair
- red velvet with cream cheese frosting
- carrot cake with cream cheese frosting
- vanilla with strawberry frosting
- heavenly chocolate with devil’s chocolate frosting
$23 per person

The Jolt
- coffee éclair
- tiramisu
- coffee pot de crème
- coffee service with hazelnut, vanilla and almond syrups, Irish cream, chocolate shavings, whipped cream
$23 per person

The Energizer
- banana and strawberry smoothie shooter
- natural yogurts
- granola bar
- coffee
$18 per person

The Parisian
- mini ham and Gruyère croissant
- blueberry muffin
- assorted fruit juices
- whole fruit
$22 per person

Health Kick
- fruit skewers
- fruit yogurt
- energy bar
- fruit and vegetable juices
$18 per person

Citrus Fair
- lemon bars
- citrus pound cake
- citrus panna cotta
- key lime meringue tart
- lemonade
- iced tea
$24 per person

Berry Crazy
- blueberry tart
- raspberry Linzer cookies
- mixed berry shortcake
- chocolate dipped strawberries
- blackberry cobbler
$23 per person

Sweet & Salty
- roasted herb nuts
- kettle potato chips
- mixed berry shortcake
- raspberry smoothie shooter
- blackberry cobbler
$24 per person

The Executive
- fruit yogurt
- assorted granola bar
- banana and zucchini bread
- mini bagels and smoked salmon
- open face tomato bruschetta
$26 per person
À La Carte

Break Selections

Snacks
- whole fresh fruit $6 each
- sliced breakfast breads $55 per dozen
- freshly baked croissants $58 per dozen
- savory filled pastries: tomatoes and olives, spinach and cheese $64 per dozen
- freshly baked muffins $58 per dozen
- assorted bagels, plain, whole grain, cinnamon raisin and multi | plain and light cheese spread $64 per dozen
- scones: blueberry, orange, cranberry, chocolate chip (choose two) $59 per dozen
- fruit yogurts $7 each
- Greek yogurts $8 each
- yogurt parfaits with granola $9 each
- freshly baked cookies $64 per dozen
- black and white cookies $64 per dozen
- brownies and blondies $64 per dozen
- gourmet cupcakes $72 per dozen
- Häagen Dazs ice cream bars $10 each
- homemade kettle chips $27 per pound
- chocolate truffles $70 per dozen
- chocolate-covered strawberries $65 per dozen
- individual bags of snacks $8 each
- energy bars $9 each
- granola bars $7 each
- candy bars $7 each
- beef jerky $9 each
- string cheese $7 each

Beverages

BREW
- freshly brewed coffee, decaf and hot herbal tea $102 per gallon
- matcha green tea $102 per gallon
- hibiscus tea $102 per gallon
- freshly brewed Starbucks coffee, Starbucks decaffeinated coffee and hot Teavana teas $107 per gallon
- hot chocolate bar $72 per gallon

BREW Experiences

Beverage Station
freshly brewed coffee, freshly brewed decaffeinated coffee, hot herbal tea, assorted soft drinks and bottled water includes two hours of service $18 per person

Flavor Enhancement
hazelnut, vanilla, caramel and almond syrups | Irish crème | chocolate shavings | whipped cream $6 per person

CHILL
- bottled still water $6 each
- bottled iced tea $7 each
- assorted bottled fruit juices $7 each
- freshly squeezed orange, cranberry and grapefruit juice $90 per gallon
- lavender lemonade $90 per gallon
- freshly pressed juices: green, mango and power-berry $95 per gallon
- bottled assorted Powerade $7 each
- Starbucks Doubleshot $8 each

CHILL BUBBLES
- assorted soft drinks $6 each
- bottled sparkling water $6 each
- infused spa waters: mango peach, blackberry acai, red raspberry pomegranate, blackberry strawberry, lemon cucumber $94 per gallon
Mindful Eating Breaks
Activity: 10-minute instructor-led session focusing on posture, breathing techniques and easy stretches (instructors are priced separately)

On the Healthy Side
• fruit yogurts
• fruit and berry shooters
• banana bread and muffins
• assorted tea sandwiches to include:
  - heirloom tomato, basil
  - smoked salmon and herb cream cheese
  - egg salad and curry
  - arugula, feta cheese, cucumber and olives
$40 per person

The Power Trip
• individual yogurt parfaits with fresh local berries
• mini fruit smoothies: strawberry, acai and green juice
• house-made energy bites
• house-made dried fruit
• house-made rosemary herbed roasted nuts mix
$31 per person

Midday Stretch
• seasonal hummus selection with mini bagel chips – charred jalapeño and mint
• seasonal roasted carrot and quinoa salad with arugula and yogurt dressing
• beef jerky
• whole fresh fruit
• spa water: seasonal fruits and herbs
• bottled electrolyte water
• freshly brewed fair trade coffee and tea
$35 per person
Monday
Boardwalk

Taste of California Experience Lunch
Minimum 25 people. Maximum of 90 minutes of service. Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

Salads
Couscous Salad & Roasted Vegetables
basil, lemon and olive oil vinaigrette

Mix Farmers Market Salad
mixed baby lettuces, cherry tomatoes, cucumber, haricot verts, sunflower seeds, feta cheese, red wine and Temecula olive oil vinaigrette

Seared Bay Scallops & Bay Shrimp
penne pasta, roasted sweet peppers, tomato confit, garlic, spices, Tuscany vinaigrette

Sandwiches & Wraps
Chipotle Chicken Breast
piquillo peppers, aioli, Gruyère cheese, ciabatta bread

Roasted Beef Sirloin
soft baguette, horseradish spread, lettuce, tomatoes, sweet onions

Grilled Portobello Mushroom
zucchini, tomato confit, eggplant spread, Boston leaves, focaccia bread

Soppressata Bologna
tomatoes, fresh mozzarella, romaine lettuce, Dijon mustard, soft hoagie roll

Soup
Roasted Corn Bisque & Cilantro Oil

Hot Mains
Herb Roasted Chicken Breast
wild mushrooms, shallots, Dijon chicken jus

Pan-Seared Salmon “Barigoule”
artichoke, warm saffron vinaigrette

Quinoa Paella
roasted zucchini, bell peppers, vegetable saffron broth

Sides
Rainbow Chard, Baby Carrots, Tomato Confit

Broccolini, Olives, Garlic

Sweets
Chocolate Soy Milk Panna Cotta
Assorted Cake Pops
Strawberry Cake

Day of the Week Cold Buffet
three salads | three sandwiches | kettle chips | dessert assortment
$64 per person

Day of the Week Hot Buffet
two salads | three hot mains | two sides | dessert assortment
$72 per person

include soup selection – additional $2 per person
Tuesday
The Coaster

Taste of California Experience Lunch
Minimum 25 people. Maximum of 90 minutes of service. Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

Salads
Greek Pasta Salad
bell peppers, tomatoes, olives, feta cheese, oregano vinaigrette

Bay Spinach & Roasted Wild Mushrooms
Asiago cheese, red onions, apple cider vinaigrette, tomato basil bruschetta

Jicama & Roasted Corn
julienned vegetables, shrimp, spicy cilantro jalapeño vinaigrette

Sandwiches & Wraps
Tuna
crunchy pepper onions, celery, cucumbers, balsamic dressing, soft roll

Soft Roasted Veggie Pita
feta cheese, yogurt cucumber dressing

Shrimp & Lobster
tarragon aioli, hoagie roll

Cured Dill Salmon
garden greens, honey lemon mustard, sourdough bread

Soup
Southern California Seafood Caldo

Hot Mains
Pesto Crusted Pacific Bass
lime, chardonnay and herb emulsion

Sliced Sirloin
cremini mushrooms, pearl onion jus

Grilled Chicken Breast
yogurt saffron, lemon jus

Butter Bean Stew
caramelized onions, Soyrizo, tomatoes, wilted chard

Sides
Roasted Cauliflower Risotto

Grilled Coasted Vegetables
herbs, olive oil

Sweets
Lemon Lime Pie
Mango Coconut Mousse
Caramelized Banana Short Cake

Day of the Week Cold Buffet
three salads | three sandwiches | kettle chips | dessert assortment
$64 per person

Day of the Week Hot Buffet
two salads | three hot mains | two sides | dessert assortment
$72 per person

include soup selection – additional $2 per person
**Wednesday**

**Harvest Table**

**Taste of California Experience Lunch**
Minimum 25 people. Maximum of 90 minutes of service. Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

**Salads**

**The Wedge**
gem lettuces, shaved fennel, beet and radish chips, candied walnuts, Champagne vinaigrette

**The Classic**
spinach, bacon, hard-boiled eggs, red onions, Granny Smith apples, honey apple cider vinaigrette

**Chicken Panzanella**
haricot verts, tomatoes, fresh mozzarella, focaccia, basil oregano vinaigrette

**Multi Grains**
tomatoes, cucumbers, olives, green peas, yogurt mint dressing

**Sandwiches & Wraps**

**Ham BLT**
heirloom tomato salsa, Dijon cream cheese, sourdough rustic bread

**Prosciutto Buffalo Mozzarella**
tomatoes, basil aioli, seven-grain roll

**Farmers Veggie**
avocado, cucumbers, tomatoes, pea sprouts, squaw bread

**Ratatouille Wrap**
roasted zucchini, eggplant, tomatoes, peppers, goat cheese, spicy hummus, tomato tortilla

**Soup**

**Roasted Tomato & Basil**
goat cheese, croutons

**Hot Mains**

**Pan-Seared Local Halibut**
verjus, corn relish, violet mustard vinaigrette

**Ancient Farro & Rainbow Chard**
tomatoes, wilted kale

**Lemon Thyme Roasted Pork Tenderloin**
red cabbage confit, balsamic black peppercorn jus

**Fire Roasted Cajun Chicken Breast**
maple bacon braised greens, shallots, garlic natural jus

**Sides**

**Potato Gnocchi, Spinach, Creamy Arrabbiata Sauce**

**Broccoli, Fava Beans Confit**
tomatoes, shallots, roasted garlic

**Sweets**

**Hazelnut Chocolate Tart**

**Lemon Olive Oil Pound Cake with mixed berries compote**

**Lemon & Olive Oil Curd with brown sugar walnut crumble**

**Day of the Week Cold Buffet**
three salads | three sandwiches | kettle chips | dessert assortment

$64 per person

**Day of the Week Hot Buffet**
two salads | three hot mains | two sides | dessert assortment

$72 per person

*include soup selection – additional $2 per person*
Thursday
Santa Ana
Street Fair

Taste of California Experience Lunch
Minimum 25 people. Maximum of 90 minutes of service. Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

Salads
Fiesta Caesar Salad
Cotija cheese, roasted corn, black beans, crisp tortilla, chipotle Caesar dressing

Tomato Heart of Palm
avocado, greens, lime cilantro vinaigrette

Sweet Potato
corn relish, cumin spicy citrus dressing

Sandwiches & Wraps
Cuban Pulled Pork
marinated cabbage, pickled onions, sour orange barbecue sauce, brioche bun

Seasoned Beef Fajitas Wrap
cumin roasted pepper spread, shredded iceberg, spinach tortilla

Baja Shrimp Wrap
lettuce, jicama, avocado, tomatillo, flour tortilla

Saludable Wrap
romaine, grilled nopales, tomatoes, roasted pepper, tahini black bean spread, tomato tortilla

Soup
Chicken Tortilla

Hot Mains
Chicken Enchiladas
tomatillo, queso fresco

Carne Asada
bell pepper salsa, chimichurri

Mexican White Sea Bass
spicy tomato seafood broth, avocado salsa

Corn & Fava Bean Stew
tomatoes, onions

Sides
Rice Paella
roasted peppers, tomatoes, curcuma, cilantro, cumin

Chayote & Calabacitas
Mexican spices, bell pepper

Sweets
Apple Empanada
Churros with Caramel & Chocolate Dip
Abuelita’s Chocolate Bread Pudding

Day of the Week Cold Buffet
three salads | three sandwiches | kettle chips | dessert assortment
$64 per person

Day of the Week Hot Buffet
two salads | three hot mains | two sides | dessert assortment
$72 per person

include soup selection – additional $2 per person
Friday
Harbor South

Taste of California Experience Lunch
Minimum 25 people. Maximum of 90 minutes of service. Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

Salads
Japanese Style Shrimp Salad
soba noodles, seasonal julienned vegetables, sweet and sour Thai dressing

Saigon Market Greens
baby corn, cucumbers, sunflower seeds, enoki mushrooms, pepper flakes, sweet chili avocado dressing

Tamarind Glazed Tofu
Cucumbers, daikon roots, bean sprouts, glass noodles, ginger soy vinaigrette

Sandwiches & Wraps
Chicken Satay
Asian slaw, peanut butter coconut milk dressing, flour tortilla

Korean Barbecue Pork (Hot)
cucumber slaw, Kogi serrano garlic spread, soft rolls

Thai Summer Rolls
pickled cucumbers, carrots, Napa cabbage, bell peppers, mint cilantro Thai dressing

Teriyaki Glazed Salmon (Hot)
wasabi sticky rice, sesame stir-fry julienned vegetables, spinach, tortilla wrap

Soup
Miso, Tofu & Shiitake

Hot Mains
Grilled Mahi Mahi
Thai sweet and sour chili sauce, Napa cabbage slaw

Beef Lo Mein
Chow Mein noodles, broccoli, ginger soy

Thai Yellow Curry Chicken
coconut, pepper, snap peas

Mixed Vegetables & Tofu
Garam masala, tandoori spices

Sides
Stir-Fried Udon Noodles, Vegetables
Hon Shimeji Mushrooms
bok choy, broccoli, sweet bean paste

Sweets
Coconut Mango Rice Pudding
Matcha Green Tea Pot de Crème
Chocolate Honey Mousse

Day of the Week Cold Buffet
three salads | three sandwiches | kettle chips | dessert assortment
$64 per person

Day of the Week Hot Buffet
two salads | three hot mains | two sides | dessert assortment
$72 per person

include soup selection – additional $2 per person
Saturday
Fashion Island

Taste of California Experience Lunch
Minimum 25 people. Maximum of 90 minutes of service. Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

Salads

Trendy Panzanella
artichoke, fresh mozzarella, tomatoes, cucumbers, capers, focaccia, basil dressing

Rock Shrimp & Scallops
toasted pearl couscous, pepper, tomato, piquillo olive oil dressing

Roasted Market Beets
citrus, toasted walnuts, arugula, balsamic vinaigrette

Belgium Endives & Radicchio
roasted mushrooms, mixed baby greens, Asiago cheese, pistachio dressing

Sandwiches & Wraps

Barbecue Kobe Beef Brisket
red cabbage and onions confit, smoky barbecue spread, focaccia bread

Buffalo Fried Chicken Breast Sandwich
southern spiced tomatoes, coleslaw, Cajun aioli, waffle biscuit

Crab Salad & Caesar Wrap
sun-dried tomatoes, olives, romaine lettuce, caper and lemon remoulade

Heirloom Tomato & Fresh Mozzarella
arugula, basil pesto, focaccia bread

Soup
Carrot & Ginger

Hot Mains
Grilled Iron Steak
roasted cipollini onions, fresh thyme jus

Roasted Baquetta Bass
olive and tomato tapenade, romesco sauce

Jidori Chicken Breast Parmesan Crusted
caper and lemon veal jus

Sides

Roasted Fingerling Potatoes
mushrooms, herbs, garlic confit

Cheese Gnocchi, Green Pea & Mint Emulsion
extra-virgin olive oil and shallots

Mixed Farmers Market Seasonal Vegetables

Sweets

Strawberry Pistachio Grand Marnier Torte
Caramel Milk Chocolate Orange Confit Torte
Seasonal Fruit Clafoutis

Day of the Week Cold Buffet
three salads | three sandwiches | kettle chips | dessert assortment
$64 per person

Day of the Week Hot Buffet
two salads | three hot mains | two sides | dessert assortment
$72 per person

include soup selection – additional $2 per person
Sunday
Roots & Vegetables

Taste of California Experience Lunch
Minimum 25 people. Maximum of 90 minutes of service. Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

Salads
Organic Tuscan Kale
lemon garlic, Parmesan cheese, breadcrumbs

The Wellness Mix
grilled Broccolini, watercress, asparagus, goat cheese, raisins, almonds, turmeric chia vinaigrette

The Greek Quinoa
Persian cucumbers, olives, cherry tomatoes, shishito pepper, feta cheese, onions, oregano vinaigrette

Grilled Chicken
medjool date, dried cranberry, jicama, apple, farro, manchego cheese, walnuts, Champagne vinaigrette

Sandwiches & Wraps
Turkey Spicy Aioli Wrap
romaine lettuce, tomatoes, provolone cheese, spinach tortilla

Cilantro Pesto Chicken Sandwich
mozzarella cheese, tomatoes, serrano aioli, soft naan bread

Mediterranean Grilled Vegetable Wrap
basil pesto, olives, tomato tapenade, whole wheat tortilla

Cage-Free Egg Salad Sandwich
garden lettuce, sun-dried tomato spread, focaccia bread

Soup
Butternut Squash hazelnut coconut cream

Hot Mains
Grilled Salmon chermoula spices, eggplant, zucchini, harissa Greek yogurt
Grilled Flank Steak roasted cipollini onions, bourbon peppery jus
Lemon Dijon Mustard Marinated Chicken Breast tomato tarragon jus
White Bean Cassoulet Soyrizo, carrots, tomatoes, onions, southwest spices

Sides
Ancient Grains miso glazed sweet potatoes, turmeric, charred onions, grilled Portobello, hemp seeds
Braised Mixed Root Vegetables chermoula and harissa jus

Sweets
Green Apple Yogurt Panna Cotta Hazelnut Flourless Chocolate Cake Orange Black Sesame Cake with Orange Compote

Day of the Week Cold Buffet
three salads | three sandwiches | kettle chips | dessert assortment
$64 per person

Day of the Week Hot Buffet
two salads | three hot mains | two sides | dessert assortment
$72 per person

include soup selection – additional $2 per person
Plated Lunches
Minimum 25 people. Service time 90 minutes unless otherwise noted. Select either one salad or soup, one entrée and one dessert.

Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

Salad Starters
Classic Caesar Salad
herb croutons, Parmesan cheese with Caesar dressing

Mixed Organic Baby Beets Salad
arugula, frisée, goat cheese, honey, sherry vinaigrette

Bibb Lettuce Salad
feta cheese, roasted peppers, olives, cucumbers, oregano vinaigrette

Poached Pear Salad
arugula, lollo rosso, watercress, blue cheese, lemon vinaigrette

Soup Starters
Tomato Basil Bisque

Butternut Squash with Coconut Infused Cream

Wild Mushroom Bisque

Desserts
Crème Fraiche Cheesecake
minted berries, sour orange coulis

Mixed Berry Citrus Tart

Passion Fruit Cream
dark chocolate mousse, caramelized cocoa nib

Entrées
Chicken Breast Piccata
ratatouille, basil risotto, lemon caper sauce
$56 per person

Ginger & Garlic Marinated Chicken Breast
carrot purée, basmati rice, coconut curry sauce
$59 per person

Baked Mahi Mahi
avocado, tomato and corn relish, ginger citrus emulsion, Cuban rice
$61 per person

Grilled Flat Iron Steak
chimichurri roasted garlic potatoes, natural jus
$63 per person

Wild Mushroom & Roasted Vegetable Risotto
Parmigiana-Reggiano
$53 per person

Spinach & Ricotta Cheese Ravioli
heirloom tomato and basil broth, tomatoes, artichokes
$52 per person

Salad Entrées
Niçoise Salad
grilled ahi tuna or salmon, tomatoes, French beans, hard-boiled eggs, fingerling potatoes, olives, balsamic mustard dressing
$56 per person

Caesar Salad
julienne vegetables, herb croutons, grilled chicken, Parmesan cheese, Caesar dressing
$51 per person

California Cobb
roasted turkey, baby greens, smoked bacon, blue cheese crumbles, vine ripe tomatoes, white balsamic vinaigrette
$55 per person
**World Get Together**

Minimum 30 people. Service time 60 minutes unless otherwise noted. Food Station Set-up and Support fees are an additional cost.

**On the Pacific Shore: Raw Bar**
one of each per person:
- shrimp | crab claw | white bass ceviche shooters | Hawaiian tuna poke shooters | tomato cocktail sauce | Louie sauce

$38 per person

**Packaging District**
- braised barbecue brisket | pork roast on the bone | Jack Daniel's barbecue sauce | corn bread | braised chard

$49 per person

**Costa Mesa Farmers Market**
- baby zucchini | mini sweet peppers | heirloom tomatoes | mozzarella de buffalo | grilled eggplant | zucchini | tapenade | gorgonzola | pecorino | toasted ciabatta

$22 per person

**Little Italy**
- cured meat | bologna | heirloom tomatoes | mozzarella de buffalo | grilled eggplant | zucchini | tapenade | gorgonzola | pecorino | toasted ciabatta

$36 per person

**Santa Ana District**
- fall-apart pork | cumin beef | Baja Mahi-Mahi | adobo grilled vegetables | fire-roasted tomato salsa | corn tortillas | beans de olla | romaine lettuce | tomatoes | tortilla chips | pepitas | cilantro jalapeño dressing

$42 per person

**Little Saigon Sàtay**
- shrimp Korean koji | spicy
- Mongolian beef | honey soy glazed chicken | ginger garlic soy vegetable tofu | vegetable fried rice | Napa cabbage slaw

$43 per person

**Cheese Study**
- gorgonzola | tres leches | fourme d'ambert | havarti | Temecula honey | fruit jam | olives | mixed nuts | rustic bread

$24 per person

**The Steak House**
- heart of gem lettuce | tomatoes | blue cheese | pinot braised beef short ribs | garlic confit | Peruvian potatoes mashed with extra-virgin olive oil

$41 per person

**The Kebob Station**
one of each item per person:
- garam masala chicken | onion jus | saffron tender beef | chermoula | garlic shrimp | couscous pepper salad | assorted hummus | naan | pita

$42 per person

**Sliders Bar**
one of each item per person:
- fennel spiced pork | wagyu beef | Cajun chicken | kettle rosemary chips | brioche bun | chipotle aioli | tomato ketchup | Dijon mustard | pickled vegetables

$37 per person

**Pizza & Flatbread**
select three:
- margherita | barbecue chicken | spicy sausage salami | pepperoni | roasted vegetable flatbread | mushroom and pepper flatbread

$28 per person

**Mac & Cheese**
Select three:
- barbecue pulled pork | spicy orange barbecue sauce
- beef short ribs | coarse jus
- Asiago cheese | broccoli | chicken
- shrimp | scallops | coconut and lobster sauce
- roasted cauliflower | broccoli | Comte cheese

$35 per person

**Lighter Station**
- wild mushrooms | pea shoots | spinach | fava beans | rainbow chard | tomatoes | capers | olive oil | quinoa | bulgur | farro | pearl couscous

$32 per person

**Pasta Suya Action Station**
select three sauces:
- plum tomato basil and olive oil | sun-dried tomato | clam and garlic sauce | alfredo sauce | bolognese | roasted vegetables and plum tomato coulis | basil pesto and olive oil

select three pastas:
- penne | farfalle | whole wheat rigatoni | no added gluten penne | rotini | cheese gnocchi | spinach ravioli | no added gluten vegan ravioli | spinach gnocchi

$28 per person

**Quesadilla Bar**
select three:
- flour tortillas or corn tortillas
- manchego and pork adobo
- skirt meat and Jack cheese
- Brie, mushrooms and roasted vegetables
- cheddar and chicken to include: fire roasted salsa | crème fresca | tropical salsa

$39 per person
## Reception Menus

### World Get Together

Minimum 30 people. Service time 60 minutes unless otherwise noted.

Food Station Set-up and Support fees are an additional cost.

### Happy Hour Chips, Salsa & Nachos $8
- Crisp corn tortillas, melted cheddar
- Black olives, guacamole, pico de gallo, crisp chicken taquitos, black bean salad, crisp cheese taquitos, spicy habanero salsa

$24 per person

### Taste of Mediterranean 🌴
- Muffaletta, tomato hummus, avocado and green pea hummus, tapenade, eggplant caviar, marinated roasted pepper and artichokes, seasoned feta cheese, goat cheese, pita bread, assorted flatbread, sliced baguette

$18 per person

### Spanish Tapas
- One of each item per person:
  - Octopus gallego
  - Spanish tortillas, crushed tomatoes, patatas bravas, spicy tomato aioli, serrano ham, figs, goat cheese crostini, mushroom bruschetta, Pantaleo cheese

$24 per person

### Tartare Station
- One of each item per person:
  - Tuna poke, sesame seeds, soy, green onions
  - Angus beef, Dijon mustard, capers, onions
  - Scottish salmon, stone ground mustard, micro basil, lemon

$29 per person

### At The Great Wall
- One of each item per person:
  - Chicken pot sticker, pork shumai
  - Mongolian beef lettuce wrap
  - Vegetable fried rice, shrimp spring rolls

$28 per person

### South East Asia
- One of each item per person
- Select three:
  - Yellow curry, mixed vegetables
  - Seared chicken, peanuts, coconut
  - Shrimp pad Thai
  - Steamed rice, cabbage, cucumbers, scallions, sesame citrus dressing

$21 per person

### Tokyo By Night
- Miso Soup 🍹
  - Vegetable ramen, scallions, mushrooms, tofu
  - Yakisoba, soba noodles, shrimp, chicken

$22 per person

### Japanese Street Food
- One of each item per person:
  - Miso soup 🍹, kushiyaki (beef)
  - Yakitori (chicken), butabara (pork belly)
  - Vegetable fried rice, shrimp fried rice

$32 per person

### New Delhi Reception
- Chicken tandoori, tikka masala sauce, rice pulao, vegetable samosa 🌴, malai kofta (vegetable meatballs) 🌴, palak paneer 🌴, naan baked in tandoor oven

$38 per person

### The Rice Challenge
- Paella
  - Select two:
    - Scallops, shrimp, squid ink
    - La boqueria farmers market, saffron 🌴
    - Mushrooms, chicken, chorizo, saffron

$35 per person

### Far East & South East
- Thai vegetables, coconut curry 🍚, vegetarian stir-fry, tofu 🍚, bibimbap, vegetables, gochujang & fried eggs 🍚

$39 per person

### Murphy Coast
- Risotto, shrimp, scallops, lobster sauce, arborio rice, roasted cauliflower 🍚, roasted cauliflower 🍚, short grain, basil pesto, asparagus 🍚

$35 per person

### Churrascaria
- Achiote, cumin flat skirt, chicken breast, roasted potatoes, chimichurri, mango mojos

$26 per person

### Cool Evening in Tuscany
- Burrata, heirloom tomatoes, arugula, crostini, balsamic and basil vinaigrette
- Grilled baby eggplant, prosciutto, radicchio, pecorino, aged chianti vinaigrette
- Braised lamb shoulder, Sicilian pistachio lamb jus
- Rigatoni bolognaise, Parmesan cheese
- Garlic bread loaves, cheese flatbread

$45 per person

### Caesar Salad
- Classic
  - Parmesan cheese, anchovy mustard dressing

### South American
- Toasted pumpkin seeds, tortilla crisps, chili cilantro lime dressing

$36 per person
Small Cold Bites
- Vegetarian Summer Rolls
  - mint, light peanut sauce

- Caramelized Wild Mushrooms
  - herb vinaigrette, Belgium endive

- Melon and Prosciutto Skewer

- Compressed Watermelon
  - feta cheese, balsamic reduction, micro basil

- Golden Organic Beets with Local Goat Cheese
  - truffle balsamic vinaigrette

- Heirloom Tomato Bruschetta
  - garlic crouton

- Truffled Deviled Egg

- Shrimp & Mint Summer Rolls
  - lime ginger vinaigrette

- Santa Barbara Smoked House Salmon Toast
  - dill crème fraiche

- California Roll
  - soy drizzle
  - 100 piece minimum

- Shrimp Gazpacho Shooter
  - California avocado

- Hamachi Sashimi
  - avocado yuzu, jalapeño citrus salsa

- Seared Rare Ahi Tuna
  - mango salsa

- Sustainable Salmon Tartar
  - wasabi aioli

- Shrimp On Ice
  - cocktail sauce, lemon wedges

- Caspian Sea Caviar on Chive
  - Potato Blinis
  - $8 per piece

Small Hot Bites
- Crispy Shrimp Roll
  - spicy dipping sauce

- Crispy Vegetable Roll
  - ginger soy sauce

- Korean Barbecue Pork Crispy Roll
  - mustard soy sauce

- Pan-Seared Vegetable Pot Sticker
  - sweet soy sauce

- Char Sui Glazed Beef Skewer

- Tandoori Marinated Chicken Skewer
  - cilantro and mint chutney

- Mini Pizza
  - cheese | sausage | chicken

- Fontina Cheese Risotto Arancini
  - basil pesto

- Potato Samosa

- Tempura Shrimp Skewer
  - ginger lime vinaigrette

- Coconut Shrimp
  - zesty marmalade

- Mini Lump Crab Cake
  - roasted red pepper aioli

- Pacific Tiger Prawn Brochette
  - andouille sausage
  - $8 per piece

Small Bites
Minimum 25 people. Service time 90 minutes unless otherwise noted. Food Station Set-up and Support fees are an additional cost.

Small Hot Bites
Minimum 25 pieces per item. Select 6 to 8 pieces per person for one hour reception.

- Crispy Shrimp Roll
- Crispy Vegetable Roll
- Korean Barbecue Pork Crispy Roll
- Pan-Seared Vegetable Pot Sticker
- Char Sui Glazed Beef Skewer
- Tandoori Marinated Chicken Skewer
- Mini Pizza
- Fontina Cheese Risotto Arancini
- Potato Samosa
- Tempura Shrimp Skewer
- Coconut Shrimp
- Mini Lump Crab Cake
- Pacific Tiger Prawn Brochette
**Carving Stations**

Food Station Set-up and Support fees are an additional cost.

- **Hot Smoked Tandoori Salmon**
  cucumbers, tomatoes, onion relish, cucumber yogurt
  $510 each (serves 20–25)

- **Slow Roasted Salt Crusted Prime Beef Rib Eye**
  horseradish cream, natural jus, mini brioche buns
  $720 each (serves 30)

- **Orange Brown Sugar Glazed Bone-In Ham**
  madeira, pineapple jus, assorted mustard
  $475 each (serves 40–45)

- **Beef Brisket**
  house rub, barbecue sauce, jalapeño corn bread
  $280 each (serves 25)

- **Black Angus Beef Filet**
  béarnaise sauce, green peppercorn
  $545 each (serves 20–25)

- **Herb & Lemon Rubbed Turkey Breast**
  sherry, sage gravy, cranberry relish, multigrain rolls
  $420 each (serves 25)

- **Korean Glazed Chilean Sea Bass Loin**
  crispy slaw, spicy coli sauce
  $625 each each (serves 25–30)

- **Balinese Salt Rubbed Baron of Beef**
  herbs, garlic jus
  $950 each (serves 120–150)

- **Natural Rack of Pork Loin**
  caramelized apples, apple cider, sweet and sour jus
  $425 each (serves 25–30)
Sweet Stories
Minimum 25 people. Service time 90 minutes unless otherwise noted. Food Station Set-up and Support fees are an additional cost.

S’mores & More Action Station
homemade raspberry and plain marshmallows | original Hershey’s chocolate | graham crackers
$25 per person

Mini Desserts & Shooters
mini cheesecakes | chocolate mousse | tortes | petite fours | cake pops | assorted shooters
$26 per person

Ice Cream Parlor
vanilla | chocolate | strawberry | hot fudge | strawberry sauce | caramel sauce | crushed Oreos | M&M’s | chocolate chips | cherries | whipped cream | chopped nuts
$19 per person

Dessert Bark
select one: white chocolate | milk chocolate | dark chocolate ganache
select five: white chocolate chips | marshmallows | candied pecans | shaved coconut | M&M’s | salted pretzel bites | chips | bacon bits | trail mix
$25 per person

Chocolate Delight
chocolate mousse shooters | hazelnut chocolate tart | orange chocolate cake | chocolate cupcake | chocolate cheesecake | mini chocolate chip cookies | chocolate biscotti
$26 per person
DINNER MENUS

Dinner Buffets
Minimum 25 people. Service time 90 minutes unless noted otherwise. Food Station Set-up and Support fees are an additional cost. Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

Local Buffet
Arugula Salad
roasted cured olives, peppers, mixed young lettuce, goat cheese, balsamic vinaigrette

Mixed Little Gem Lettuce
spinach and frisée, garbanzo beans, feta cheese, cucumbers, cherry tomatoes, toasted pepita seeds, caramelized shallot vinaigrette

Grilled Flat Iron Loin
cipollini onions, Temecula red cuvee jus

Pan-Seared Sustainable Salmon “Barigoule”
artichoke, tomato confit, saffron barigoule emulsion

Gnocchi & Mushrooms
brown butter, herbs

Broccolini, Bell Pepper, Rainbow Carrots
cilantro pesto

Crushed Chive Potatoes
roasted garlic, extra-virgin olive oil

Sweets
Caramel Cheesecake
Strawberry White Chocolate Mousse
Carrot Walnut Cake

$106 per person

The South Coast
From the Local Seasonal Farmers Market
assorted heirloom tomatoes, Persian cucumber, radishes, roasted rainbow carrots, pickled cauliflower, variety of baby greens & spinach mix, Chef’s dressing

Compressed Watermelon
orange, jicama, shaved beets, Boston lettuce, balsamic cilantro vinaigrette

Southern California Striped Bass
roasted fennel, tomato, shellfish jus

Grilled Grass-Fed Flap Meat
chimichurri, roasted pepper, caramelized onions, jus au poivre

White Beans Ragout
green beans, roasted zucchini, tomatoes, white beans, herb coulis

Quinoa Paella

Orzo Pasta
mixed mushrooms, Parmesan cheese

Sweets
Pistachio Cream Puff
Orange Chocolate Torte
Cherry Almond Bar

$106 per person
Plated Dinners

Minimum 25 people. Service time 90 minutes unless otherwise noted. Food Station Set-up and Support fees are an additional cost. Served with freshly brewed coffee, decaffeinated coffee, tea and iced tea.

select either one salad or soup, one entrée and one dessert.

Salad Starters

Irvine Ranch Strawberries
spinach, butter lettuce, candied pecans, Belgium endives, balsamic vinaigrette

Baby Gem Lettuce
heirloom tomatoes, cucumbers, radishes, roasted red bell peppers, aged sherry vinaigrette

Carlsbad Tomato
burrata, petite season mix, basil vinaigrette

Organic Chioggia Beets
Bibb lettuce, upland cress, goat cheese, sunflower seeds, citrus vinaigrette

Soup Starters

Sweet Corn Bisque

Provence Pistou Soup
cheese crostini

Local Cioppino
mussels, shrimp, clams, white fish, tomatoes, fennel

Entrées

Parmesan Crusted Chicken Medallion
caper lemon jus, basil risotto, ratatouille niçoise, asparagus
$90 per person

Garlic & Herb Chicken Breast
capers, tomatoes, farro, caramelized shallots jus, rainbow carrots, Brussels sprouts, lemon zest
$89 per person

Pan-Seared Beef Tenderloin
pearl onions, mushrooms, bacon, mustard black peppercorn jus, gratin dauphinois
$99 per person

Braised Beef Short Ribs
crushed garlic Yukon potatoes, haricot verts
$110 per person

Baja Striped Bass
braised rainbow chard, farro, cioppino broth, tomatoes, saffron, Broccolini
$98 per person

Roasted Chermoula Salmon Tajine
couscous, root vegetables, harissa garlic jus
$97 per person

Roasted Light Smoked Pork Tenderloin
caramelized apple, cider gastrique, southern polenta
$105 per person

Roasted Chicken Breast & Prawns
Provençale, balsamic tarragon, potato purée, market vegetables
$92 per person

Beef Filet & Butter Poached Maine Lobster
cognac green peppercorn, gratin dauphinoise, Brussels sprout, carrot purée
$135 per person

Beef Filet & Crab Cake
mac and cheese gratin, roasted pepper chili sauce, roasted cauliflower florets
$118 per person

Beef Short Ribs & Roasted Prawns
sweet corn succotash, hon shimeji mushrooms, lemon Espelette pepper jus
$102 per person
Desserts

Mango Bavarian Torte
mango compote, pistachio cream

Cheesecake Trio
chocolate, banana and New York style cheesecakes, mixed berries

White Chocolate Pistachio and Strawberry Gateau
mixed berry sauce

Walnut Cheesecake
Frangelico sauce, honey mousse

Orange Chocolate Torte
light orange yogurt cream cheese mousse, chocolate sponge

Chocolate Hazelnut Bombe
chocolate mousse, hazelnut praline, raspberry coulis

Green Tea Brulee Tart
orange Grand Marnier sauce, orange segment
Bar Experiences

Luxe Bar
Liquor Selection:
Tito’s Handmade Vodka | Hendrick’s Gin | Atlantico Platino Rum | Casamigos Blanco Tequila | Knob Creek Bourbon | Jameson Whiskey | Glenmorangie 10 Year Whisky | Wente Wines | Domaine Ste. Michelle Brut Champagne | domestic and imported beers | assorted sodas and mixers

One-Hour Package: $31 per person
Two-Hour Package: $43 per person
Three-Hour Package: $54 per person

Consumption Pricing:
Luxe Liquors and Wine $14 each
Domestic Beers $8 each
Imported and Crafted Beers $9 each

Signature Bar
Liquor Selection:
ABSOLUT Vodka | Tanqueray Gin | BACARDI Superior Rum | 1800 Silver Tequila | Jack Daniel’s Bourbon | Bulleit Rye Whiskey | Dewar’s 12 Year Scotch | DeKuyper Cordials | Greystone Cabernet Sauvignon and Chardonnay | Riondo, Prosecco Spumante DOC, Italy | domestic and imported beers | assorted sodas and mixers

One-Hour Package: $28 per person
Two-Hour Package: $38 per person
Three-Hour Package: $48 per person

Consumption Pricing:
Signature Liquors and Wine $12 each
Domestic Beers $8 each
Imported and Crafted Beers $9 each

Local Tastes Bar
Orange County Craft Distillery scene has been growing - bring your Guests on an OC tasting journey!

Cutwater Vodka I Cutwater Habanero Vodka I Cutwater barrel rested Gin I Cutwater Spiced Rum I Pineapple Rum I American Rye Whiskey I Casamigos Blanco Tequila I Knob Creek Bourbon I Jameson Whiskey | Johnnie Walker Black Label Scotch | Wente Wines | Domaine Ste. Michelle Brut Champagne | local craft beers: Town Park Beer, Golden Road Brewing, Four Sons Brewing, Ballast Point | assorted sodas and mixers

One-Hour Package: $35 per person
Two-Hour Package: $45 per person
Three-Hour Package: $55 per person

Consumption Pricing:
Local Liquors and Wine $14 each
Local Craft Beer $10 each
Domestic Beer $8 each
Imported Beer $9 each
Curated Bar Experiences
Upgrade your bar package with a curated experience. $10 per person, in addition to bar package pricing. Pricing is available to provide experiences separate from bar packages.

Margarita Bar
Made to order margaritas with your choice of tequila: Casamigos Silver or 1800 Silver Tequila, topped with seasonal fruits and garnish

OC Mojito Bar
Atlántico Rum, Bacardi Superior Rum, elderflower liqueur, Tabasco, fresh mint, seasonal fruits

Mojito Infused Flavored Ice Cube Cocktails
Our classic mojito bar with a modern twist. Bacardi Superior Rum select two ice cube flavors: seasonal fruit, passion fruit strawberry, classic mint simple syrup

Mimosa Bar
Selection of Champagne and prosecco served with orange, cranberry, grapefruit and pineapple juices

In addition to the above, select two custom creations to add to the experience:

Strawberry Grapefruit
fresh strawberry grapefruit juice blend, grapefruit mint simple syrup, topped with prosecco and garnished with strawberries

Sangri-osa
raspberry liqueur, orange juice, pineapple juice, sparkling white wine, topped with raspberries, strawberries and pineapple

Meyer Lemon Thyme
lemonade, simple syrup, topped with Prosecco, garnished with a lemon wheel and thyme

Paloma
1800 Silver Tequila, grapefruit juice, lime juice, Simple Syrup, topped with Champagne or prosecco, salt rim, garnish with lime or grapefruit

Satsuma-Pomegranate
Rum, pomegranate juice, orange juice, Champagne or prosecco, garnished with pomegranate and orange peel

Champagne Cart
Why stand in line when we can bring the Champagne to you? Enjoy a selection of sparkling wines and Champagnes from our roving Champagne cart.

Sunny Sparkling Pops
Beat the heat by adding on frozen popsicle versions of our specialty mimosas to any event. select one sparkling Rosecco or Prosecco select two popsicle flavors: strawberry grapefruit, Sangri-osa, Meyer Lemon Thyme, piña colada, Moscow Mule, Paloma, Satsuma pomegranate
Curated Cocktails

Select up to two per event to enhance the bar $14 each, charged on consumption

Vodka Inspired

OC Mule
orange vodka, ginger beer, fresh lemon juice

Harvest Moon
vodka, lemon juice, Falernum, bitters, and mint garnish

Gin Inspired

Conrad Collins
gin, simple syrup, lemon juice, lemon slices, club soda

Strawberry Gin & Tonic
gin, house-made tonic, lime wheel, lemon wheel, blackberries, strawberries, raspberries, blueberries, served with a pipette filled with berry mix

Rye & Bourbon Inspired

Old Fashioned
whiskey, brandied cherry, bitters, orange rind

777 Smash
bourbon, simple syrup, muddled lemon and mint garnish

Rum Inspired

Mojito
rum, club soda, fresh lemon juice, mint

Daiquiri
rum, lime juice, sugar cube garnished with lime peel

Tequila Inspired

Mango Margarita
tequila, mango purée, fresh lime

OC Skinny Margarita
tequila, agave, fresh orange juice, fresh lime

Fresh Margarita
tequila, lime juice, agave, Grand Marnier, lime wheel

Paloma
tequila, grapefruit juice, lime juice, garnished with grapefruit slice

Sparkling Inspired

French Kiss
vodka, Chambord, pineapple juice, Domaine Chandon Brut

Aperol Spritz
prosecco, Aperol, blood orange soda

No Alcohol, Full Flavor Inspired

Shirley is a Ginger
ginger beer, grenadine, fresh lime juice, club soda, cherry garnish

Raspberry Bees Knees
raspberry shrub, honey, fresh lemon juice, club soda, raspberry garnish

Strawberry-Passion Fruit
watermelon cucumber cooler, coconut lavender lemonade, ginger hibiscus (strawberry, honey, passion fruit, lime)
Wine Journeys

Pricing listed below is per bottle

Light, Bright Whites
Sparkling, Riondo, Prosecco
Sparkling DOC, Italy
Golden Delicious apples | pear | yellow flowers
$52

Sparkling, Domaine Ste. Michelle, WA
green apples | fresh-cut lemon | lime peel
$55

Sparkling, Chandon, CA
Bartlett pear | lemon zest | apple
$75

Champagne, Moët & Chandon, Impérial Brut 185ML, France
yellow peach | raw almonds | lime blossom
$25

Champagne, Veuve Clicquot Yellow Label 375ML, France
apples | vanilla bean | lightly toasted brioche
$80

Pinot Grigio, Castello Banfi
ripe peaches | pears | honeycomb
$60

Pinot Grigio, Terlato Family, Italy
white peaches | Asian pear | spring flowers
$76

Sauvignon Blanc, Matanzas Creek, CA
pears | vanilla cream | oak aged
$56

Sauvignon Blanc, Starborough, New Zealand
passion fruit | soft kiwi | guava
$52

Riesling, Chateau Ste. Michelle
ripe limes | floral | soft peaches
$48

Chardonnay, Starmont
mandarin | Asian pear | nutmeg | vanilla bean
$60

Chardonnay, Proverb, CA
baked apple | pineapple chunks | caramel
$40

Chardonnay, Decoy by Duckhorn
apricot | citrus | honeysuckle
$56

Chardonnay, Smoketree, Sonoma, CA
apples | apricot | light floral
$58

Chardonnay, J. Wilkes, CA
savory apple | key lime | browned butter
$68

Chardonnay, Sonoma-Cutrer, CA
Honeycrisp apples | roasted nuts | butter
$72

Chardonnay, Cakebread
pear | apple | guava fruit
$155

Chardonnay, Sonoma-Cutrer, CA
Honeycrisp apples | roasted nuts | butter
$72

Chardonnay, Cakebread
pear | apple | guava fruit
$155

Bold, Rich Whites

Light, Refreshing Rosés and Reds
Sparkling, etoile Rosé, Carneros, CA
plums | smashed raspberries | nutmeg
$98

Rosé, Fleur de Mer
watermelon | cherries | lemon custard | lavender
$64

Rosé, Whispering Angel, Côte de Provence
pear blossom | Bing cherry | jasmine flowers
$87

Pinot Noir, Parker Station, CA
red plum | vanilla | wild strawberries
$54

Pinot Noir, Acrobat, OR
dried cherries | figs | allspice
$60

Pinot Noir, Meiomi, CA
dark cherries | strawberry jam | vanilla mocha
$62

Merlot, Seven Falls Cellars
bright cherries | blackberry | hints of cocoa
$52

Cabernet Sauvignon, Columbia Crest H3, WA
plums | cocoa | vanilla
$56
## Wine Journeys

### Medium, Friendly Reds

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<th>Wine Type</th>
<th>Winery</th>
<th>Region</th>
<th>Characteristics</th>
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### Dark, Opulent Reds

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Important Things to Know

1. Taxes, Gratuities/Service Charge and Supplemental Surcharges:
   All food and beverage prices are subject to a combined 23% taxable gratuity/service charge and current California State Tax, which is subject to change. A portion of this combined charge (currently 19%) is a gratuity that is paid directly to Servers, Bussers and/or Bartenders assigned to the event. The remainder of the combined charge is a service charge that is retained by the hotel to cover discretionary and administrative costs of the event. For your information, please note that supplemental surcharges as described in this document are charges added to your Master Account to pay for costs incurred by the Hotel in connection with additional equipment, administration, and staffing necessary for the event. These surcharges will be solely retained by the Hotel and are not distributed to hourly or tipped employees. Examples include, but are not limited to, early sets, set-up charges, support fees, late end times, outdoor venues, resets, refreshes, cleaning and other services that require staffing above normal levels and/or services outside of the normal scope contracted and paid products.

2. Anticipated Attendance and Final Guarantees:
   Anticipated attendance for your events are due 10 business days in advance of the event day. Final guarantees are to be within 10% of the anticipated attendance or additional charges may apply. Final guarantees must be submitted to your hotel Event Manager by 10:00 a.m. PST three (3) full business days prior to an event, or your anticipated attendance will be considered the final guarantee. At the event, if the number of Guests served is less than the guarantee, you are responsible for the number guaranteed. If the number of Guests served is greater than the guarantee, you are responsible for the total number of Guests served.

3. Supplemental Surcharges:
   - Food Station Set-up Fee (carving, omelet, etc.): $200.00 per chef station for two hours.
   - Bar Set-up Fee: $200.00 per bartender for four hours. Staffing for bars: 1 Bartender per 100-150 Guests for hosted bar and 150-200 Guests for cash bar.
   - Supplemental surcharge for food and beverage events with fewer than 25 Guests: $200.00.
   - Room Re-Set: If a room set-up is changed within twenty four (24) hours of the event, there will be a minimum additional supplemental surcharge of $200.00 for the re-set. Supplemental surcharge subject to increase depending on the room size and complexity of the changes. Additional supplemental surcharges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items.

4. Pricing:
   All menu prices and items are subject to change until such a time as banquet event orders (BEOs) have been signed and returned.

5. Food and Beverage Policies:
   All Food and Beverage, including alcohol, must be purchased through the hotel and served by hotel staff. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

6. Service Times:
   Plated meal service is based upon two hours of service. Breaks are based upon (45) minutes of service. Buffets (breakfast, lunch and dinner) are based on (90) minutes of service. Receptions are based on (60) minutes of service. An extension of actual service times is subject to a supplemental surcharge.

7. Room Assignment and Seating:
   Function rooms are assigned by the hotel according to the anticipated Guests count and set up requirements. The hotel reserves the right
to make room changes to a more suitable room should the initial requirements change.

Banquet seating will be rounds of ten (10) Guests each. If a lower ratio is required, a supplemental surcharge will apply. The hotel will set tables and chairs 3% over the guarantee based upon space availability.

8. Linen:
Table linen colors are White, Sandalwood and Ivory. Napkins colors are White, Sand and Ivory. Specialty linens and napkins are available through outside sources at an additional charge.

9. Signage and Branding:
All events will be posted on our digital signage throughout the hotel. Hotel approved, professionally printed signage and branding may be displayed in the meeting areas. Coordinate with your Event or Catering Manager for approved locations prior to printing. The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage.

10. Displays, Decorations and Entertainment:
All displays, exhibits, decorations, equipment and musicians/entertainers must enter the hotel via the loading dock. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; consult with your Catering and Event Manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated person and hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event by the city of Anaheim.

11. Security:
The hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard Guests or property in hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by hotel, including insurance and indemnification requirements, and at all times remains subject to hotel’s advance approval.

12. Signage and Branding:
All events will be posted on our digital signage throughout the hotel. Hotel approved, professionally printed signage and branding may be displayed in the meeting areas. Coordinate with your Event or Catering Manager for approved locations prior to printing. The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage.