



MARRIOTT
IRVINE SPECTRUM



FOOD & BEVERAGE SHOWCASE 3/2019

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

Marriott Irvine Spectrum
7905 Irvine Center Drive Irvine CA 92618
949. 759. 0200

CONTINENTAL BREAKFAST

\$32.00 PER PERSON

SERVED WITH ASSORTED FRUIT JUICES, FRESHLY BREWED STARBUCKS COFFEE, AND TAZO TEAS

- **FARM FRESH CUT FRUIT**
- **ASSORTED BREAKFAST PASTRIES**
- **DRY CEREALS**
- **GRANOLA AND YOGURT**

PLATED BREAKFAST

SERVED WITH ORANGE JUICE, FRESHLY BREWED STARBUCKS COFFEE, AND TAZO TEAS

- **FARMHOUSE SCRAMBLED EGGS** – \$37.00 PER PERSON
Served with pecan wood smoked bacon, classic hash browns, seasonal vegetables and fresh fruit
(+) Egg whites \$2.00
- **EGGS BENEDICT** – \$39.00 PER PERSON
Served with pecan wood smoked bacon, potato stacks, seasonal vegetables and fresh fruit

All prices are subject to a taxable 25% service charge and 7.75% state tax

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meetings  imagined

ENHANCEMENTS

- **STEEL CUT OATMEAL – \$8.00 PER PERSON**
Seasonal mixed berries, locally sourced honey
- ***BREAKFAST SANDWICH – \$11.00 PER PIECE**
 - Sausage, fried egg, cheddar on English muffin
 - Bacon, fried egg, cheddar on English muffin
 - Spinach, tomato, fried egg, cheddar on English muffin
- ***BREAKFAST BURRITOS – \$16.00 PER PIECE**
 - Eggs, chorizo OR charred veggies, queso fresco, potatoes, onions and peppers
(+) Egg whites \$2.00
- **JUICERY – \$15.00 PER PERSON**
 - Fresh Valencia orange juice and choice of two hand squeezed juices from the farm:
 - **IRVINE ESSENCE:** orange, carrot, celery and agave
 - **DEL MAR BLEND:** cucumber, apple, celery and cayenne
 - **LAGUNA BEACH:** watermelon, cucumber, carrot, lemon and agave
 - **SPECTRUM RED:** beet, carrot, lemon and honey

**Minimum 5 pieces per order*

ELEVATED ENHANCEMENTS

Additional \$150.00 fee per action station attendant, one attendant per 25 people

- **CHILAQUILES ACTION STATION – \$14.00 PER PERSON**
Corn tortilla, carne asada, queso fresco, pickled onions, cilantro, and salsa
- **OMELETTE ACTION STATION – \$16.00 PER PERSON**
Bacon, ham, eggs, pepper, onion, mushrooms, spinach, tomato, and cheddar cheese

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BREAKFAST BUFFET

\$44.00 PER PERSON

SERVED WITH SEASONAL FRUIT, ASSORTED FRUIT JUICES, FRESHLY BREWED STARBUCKS COFFEE, AND TAZO TEAS

Additional \$150.00 fee applies to all groups less than 25 people

- **EGGS – CHOOSE ONE**

- Cheddar and chive scramble
- Eggs benedict
- Scrambled eggs
- (+) Egg whites \$2.00

- **PROTEINS – CHOOSE ONE**

- Pecan wood-smoked bacon
- Country-style sausage patty
- Pork sausage
- (+) Turkey bacon \$1.00
- (+) Chicken-apple sausage \$2.00

- **STARCHES – CHOOSE ONE**

- Potato stack with sea salt
- Baja-style potatoes with onions and Anaheim peppers
- Savory sweet potato hash

- **VEGETABLES – CHOOSE ONE**

- Cauliflower with turmeric
- Skillet vegetables
- Fresh leafy greens with salsa verde dressing
- Forage mushrooms

- **BREADS – CHOOSE ONE**

- Classic French toast
- Assorted breakfast pastries
- Sliced multigrain bread
- (+) Banana and flaxseed protein pancakes (GF) \$4.00

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MORNING BREAK PACKAGES

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, AND TAZO TEAS

2 hour maximum

*Additional \$150.00 fee for action station attendant per action station, number of attendants based on group size

- ***JUICE BAR ACTION STATION – \$19.00 PER PERSON**
 - Fresh Valencia orange juice machine and choice of two of the following hand squeezed juices from the farm:
 - **IRVINE ESSENCE:** orange, carrot, celery and agave
 - **DEL MAR BLEND:** cucumber, apple, celery and cayenne
 - **LAGUNA BEACH:** watermelon, cucumber, carrot, lemon and agave
 - **SPECTRUM RED:** beet, carrot, lemon and honey
- **SEASONAL FRUIT SPEARS – \$17.00 PER PERSON**
 - Fresh and seasonal fruit spears with tajin and lemon juice
- **CREATE YOUR OWN BREAK**
 - Select 3 a la carte options for \$21.00
 - Select 4 a la carte options for \$24.00

A la carte selections found on page 6



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A LA CARTE SELECTIONS

Per piece items charged on consumption, per person prices charged based on guarantee unless otherwise indicated

- *Farm fresh whole seasonal fruit* – **\$6.00 PER PIECE** charged as ordered
- *Individual bags of chips* – **\$6.00 PER PIECE**
- *Individual trail mix* – **\$6.00 PER PERSON**
- *Individual granola bars* – **\$6.00 PER PIECE**
- *Individual candy bars* – **\$7.00 PER PIECE**
- *House made cinnamon rolls* – **\$6.00 PER PERSON**
- *Organic yogurt and granola parfait* – **\$8.00 PER PERSON**
- *House made potato chips with chef's choice of two dips* – **\$8.00 PER PERSON**
- *Corn tortilla chips and salsa* – **\$7.00 PER PERSON**
- *Corn tortilla chips with pico de gallo, guacamole and chipotle crema* – **\$12.00 PER PERSON**
- *Chocolate charcuterie (bacon bits and chili flakes, dried coconut and banana chips, or mixed nuts)* – **\$10.00 PER PERSON**

PER DOZEN ITEMS (not included in the create your own break package)

- *House made cookies (chocolate chip, oatmeal raisin and white chocolate macadamia)* – **\$48.00 PER DOZEN**
- *House made assorted cookies and brownies* – **\$60.00 PER DOZEN**
- *Assorted bagels and locally sourced cream cheese* – **\$48.00 PER DOZEN**
 - **(+)** *Lox, capers, tomato, red onions* – **\$11.00 PER PERSON**
- *Assorted breakfast pastries* – **\$54.00 PER DOZEN**

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LUNCH BUFFETS

\$61.00 PER PERSON | NON DAY OF THE WEEK (+) \$5.00

SERVED WITH ICED TEA, FRESHLY BREWED STARBUCKS COFFEE, AND ASSORTED TAZO TEAS

Additional \$150.00 fee applies to all groups less than 25 people

• CANYON ROAD BUFFET (MONDAY)

- *Beet salad with thyme ricotta, quinoa, heirloom beans, and sherry vinaigrette*
- *Baby wild arugula, pears, manchego cheese, candied walnuts, Anaheim peppers, and balsamic dressing*
- *Herbs roasted chicken breast with lemon and capers*
- *Roasted salmon*
- *Crispy potato stack*
- *Charred broccolini with almonds*
- *Chef's Seasonal Farm Fresh Dessert*

• LAGUNA BEACH BUFFET (TUESDAY)

- *Frisee salad, organic lettuce, sliced oranges, shaved turnips, hibiscus honey, and champagne vinaigrette*
- *Brussels sprouts, lacquered pecans, dried cherries, and sherry vinaigrette*
- *Fish of the day – locally sourced white fish*
- *Skirt steak*
- *Forage mushrooms*
- *Stewed pearled barley with seasonal vegetables*
- *Chef's Seasonal Farm Fresh Dessert*

• SPECTRUM BUFFET (WEDNESDAY)

- *Romaine salad with honey glazed bacon, blue cheese crumbles, and honey mustard dressing*
- *Ancient grain salad with barley, quinoa, carrots, spelt, tomatoes, baby gems, and raspberry vinaigrette*
- *Chicken breast filled with mushrooms and ricotta cheese, pan roasted au jus*
- *Flank steak*
- *Risotto with butternut squash*
- *Roasted graffiti cauliflower*
- *Chef's Seasonal Farm Fresh Dessert*

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LUNCH BUFFETS

\$61.00 PER PERSON | NON DAY OF THE WEEK (+) \$5.00

SERVED WITH ICED TEA, FRESHLY BREWED STARBUCKS COFFEE, AND ASSORTED TAZO TEAS

Additional \$150.00 fee applies to all groups less than 25 people

• **PORTOLA HILLS BUFFET (THURSDAY)**

- *Baby spinach salad with cucumber, tomato, feta cheese, oregano, olives, and ranch*
- *Grilled vegetable salad with herbs infused oil*
- *Short rib ravioli in a creamy pesto sauce with artichoke and sundried tomatoes*
- *Chicken marsala with locally sourced mushrooms and red wine sauce*
- *Grilled asparagus with charred lime aioli and shaved manchego*
- *Chef's Seasonal Farm Fresh Dessert*

• **IRVINE BUFFET (FRIDAY)**

- *Asian chopped salad with napa cabbage, mizuna greens, pepper, sesame seeds, frisee lettuce, and thai sesame dressing*
- *Arugula, gala apples, red endive, preserved cherries, puffed quinoa, and tomatoes*
- *Skirt steak with teriyaki sauce*
- *Chicken medallions*
- *Soba noodles, sesame oil, edamame*
- *Chef's Seasonal Farm Fresh Dessert*

• **ADDITIONAL PROTEINS**

(+) \$6.00 PER PERSON | SUBSTITUTION (+) \$4.00 PER PERSON

- *Mushroom and ricotta-filled chicken breast with pan roasted au jus*
- *Herbs roasted chicken with lemon and capers*
- *Chicken marsala with locally sourced mushrooms and red wine sauce*
- *Flank steak with cabernet reduction*

(+) \$7.00 PER PERSON | SUBSTITUTION (+) \$5.00 PER PERSON

- *Roasted king salmon with bacon, green papaya and agave chutney*
- *Fish of the day – locally sourced white fish*
- *Skirt steak with teriyaki sauce*

• **SOUP DU JOUR– (+) \$5.00 PER PERSON**

House made with seasonal ingredients

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CREATE YOUR OWN MARKET SALAD

\$60.00 PER PERSON

SERVED WITH ICED TEA, FRESHLY BREWED STARBUCKS COFFEE, AND ASSORTED TAZO TEAS

Additional \$150.00 fee applies to all groups less than 25 people

• GREENS – CHOOSE TWO

- Baby spinach
- Baby wild arugula
- Hearts of romaine
- Baby gems

• TOPPINGS – CHOOSE FOUR

- Heirloom tomatoes
- Gala apples
- Cucumber
- Charred Brussels sprouts
- Pears
- Carrots
- Edamame
- Anaheim peppers
- Garbanzo beans
- Candied walnuts
- Almonds
- Manchego cheese
- Parmesan cheese
- Shredded cheddar
- Herbs croutons

• PROTEINS – CHOOSE TWO

- Shrimp
- Herbs roasted chicken
- Roasted salmon
- Grilled tofu
- (+) Skirt Steak \$4.00**
- (+) Ahi tuna \$2.00**

• DRESSINGS – CHOOSE THREE

- Ginger sesame dressing
- Cilantro lime vinaigrette
- Jalapeno cilantro ranch
- Buttermilk ranch
- Chipotle ranch
- Raspberry vinaigrette
- Balsamic vinaigrette
- Red wine vinaigrette
- Sherry vinaigrette
- Champagne vinaigrette

• DESSERTS

Chef's Seasonal Farm Fresh Dessert

Additional greens, toppings, proteins and dressings are available for an added price

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BOXED LUNCH

\$42.00 PER PERSON

SERVED WITH ASSORTED PEPSI SODAS OR BOTTLED WATER

Additional \$150.00 fee applies to all groups less than 25 people

- **ENTREE – CHOICE OF 3**

- *Turkey and swiss on sourdough*
- *Chicken caesar salad spinach wrap*
- *Chicken caprese on ciabatta*
- *Rosemary ham and Fiscallini cheddar on brioche*
- *Grilled vegetables on pretzel hoagie*
- *Italian sandwich on ciabatta*

- **TO INCLUDE**

- *Whole fruit*
- *Chips*
- *Chocolate chip cookie*
- *Condiment pack*
- *Cutlery kit*

- **SALAD (+) \$6.00 PER PERSON**

- *Potato salad*
- *Pasta salad*
- *Fruit salad*

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PLATED LUNCH

Includes your choice of house made soup or salad, Chef's choice of starch, seasonal vegetables, Chef's seasonal farm fresh dessert and bread basket

SERVED WITH ICED TEA, FRESHLY BREWED STARBUCKS COFFEE, AND TAZO TEAS

FARMHOUSE

YOUR CHOICE OF (1) ENTRÉE OPTION

- **VEGETARIAN – \$48.00 PER PERSON**

- *Vegan Vietnamese platter with fried tofu, seasonal vegetables, quinoa, and choice of ponzu or teriyaki sauce*
- *Grilled vegetable wellington with charred tomato sauce*

- **CHICKEN – \$54.00 PER PERSON**

- *Herbs roasted chicken breast with lemon and capers*
- *Mushroom and ricotta filled chicken breast with pan roasted au jus*
- *Chicken marsala with mushrooms and red wine sauce*

- **FISH – \$58.00 PER PERSON**

- *Roasted king salmon with bacon, green papaya, and agave chutney*
- *Fish of the day – locally sourced white fish*

- **BEEF – \$56.00 PER PERSON**

- *Skirt steak with choice of chimichurri or teriyaki sauce*
- *Short Ribs*

(+) Filet mignon \$9.00

ELEVATED

YOUR CHOICE OF (2) ENTRÉE OPTIONS – \$67.00 PER PERSON

TITANIUM

YOUR CHOICE OF (3) ENTRÉE OPTIONS – \$83.00 PER PERSON

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AFTERNOON BREAK PACKAGES

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, AND TAZO TEAS

2 hour maximum

- **BRAIN FOOD STATION – \$25.00 PER PERSON**

- Specialty energy bars, house made trail mix, flax seed cookies, and celery with choice of almond butter or peanut butter

- **VEGETABLE MARKET – \$19.00 PER PERSON**

- Field greens, locally sourced vegetable crudité, and naan bread served with savory squash puree, seasonal hummus, blue cheese dip, and chipotle ranch

- **CREATE YOUR OWN BREAK**

- Select 3 a la carte options for \$21.00 per person
 - Select 4 a la carte options for \$24.00 per person
- A la carte selections found on page 6

- **BUILD YOUR OWN TRAIL MIX – \$16.00 PER PERSON**

- Seasonal mixed nuts that may include peanuts, cashews, almonds, pistachios, or macadamia nuts
- Seasonal dried fruit that may include pineapple, apple, mango, papaya, raisins, dried cranberries
- Seeds that may include pepitas, sunflower seeds
- Chocolate covered almonds



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A LA CARTE BEVERAGES

- *Coffee:*
 - *Cold brew* – **\$105.00 PER GALLON**
 - *Iced coffee* – **\$95.00 PER GALLON**
 - *Starbucks Regular Coffee* – **\$95.00 PER GALLON**
 - *Starbucks Decaffeinated Coffee* – **\$95.00 PER GALLON**
- *Elevated coffee station with assorted flavored syrups*
 - *Cold brew* – **\$108.00 PER GALLON**
 - *Iced coffee* – **\$98.00 PER GALLON**
 - *Starbucks Coffee* – **\$98.00 PER GALLON**
 - *Starbucks Decaffeinated Coffee* – **\$98.00 PER GALLON**
- *Individual Bottles:*
 - *Orange juice* – **\$5.50 PER BEVERAGE**
 - *Cranberry juice* – **\$5.50 PER BEVERAGE**
 - *Apple juice* – **\$5.50 PER BEVERAGE**
 - *Iced tea* – **\$7.00 PER BEVERAGE**
 - *Stubborn Soda* – **\$6.00 PER BEVERAGE**
 - *Pepsi soda* – **\$4.50 PER BEVERAGE**
 - *Kombucha* – **\$7.00 PER BEVERAGE**
 - *Coconut water* – **\$6.00 PER BEVERAGE**
 - *VOSS Still* – **\$6.00 PER BEVERAGE**
 - *VOSS Sparkling* – **\$7.00 PER BEVERAGE**

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HORS D'OEUVRES

Priced per piece, minimum order of 50 pieces

Additional \$150.00 fee per butler passers for 2 hours of service, (+) \$25.00 per hour thereafter.
Number of attendants based on group size.

- *Chicken lumpia – \$6.00*
- *Vegetable lumpia – \$6.00*
- *Chicken wonton – \$6.00*
- *Vegetable wonton – \$6.00*
- *Pork shumai – \$6.00*
- *Heirloom tomato and cherry mozzarella skewer with Thai basil – \$7.00*
- *Buffalo chicken empanadas – \$8.00*
- *Turkey meatballs with green curry aioli – \$8.00*
- *Fried short rib ravioli with basil pesto aioli – \$8.00*
- *Arancini, green peas, mozzarella – \$8.00*
- *Chicken flautas with guacamole dip – \$8.00*
- *Shrimp pot stickers – \$8.00*
- *Pork pot stickers – \$8.00*
- *Vegetarian pot stickers – \$8.00*
- *Cheese and pepper quesadilla – \$8.00*
- *Chicken and pineapple kabob, jalapeño honey glaze – \$8.00*
- *Vegan charred filled-vegetable bruschetta – \$8.00*
- *Assorted mini pizzas – \$9.00*
- *Beef pops, togarashi glaze with toasted sesame seeds – \$9.00*
- *Lamb lollipops with chocolate barbeque glaze – \$9.00*

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RECEPTION DISPLAYS

**Additional \$150.00 fee for action station attendant per action station, number of attendants based on group size*

- ***PHO ACTION STATION – \$28.00 PER PERSON**
 - *Rice noodles, green onion, ginger, sprouts, beef, chicken, and shrimp in miso broth*
- **PASTA STATION – \$24.00 PER PERSON**
 - *Four cheese ravioli with pesto*
 - *Gnocchi with pancetta, vodka sauce, and creamy tomato sauce*
 - *Risotto with seasonal vegetables*
 - (+) Chicken \$4.00**
 - (+) Shrimp \$6.00**
- **FARMERS MARKET GRAZING TABLE – \$24.00 PER PERSON**
 - *Chef's selection of meats, freshly baked artisan breads, artisan cheeses, seasonal vegetables, and hummus*
- **CEVICHE AND SHRIMP – \$22.00 PER PERSON**
 - *Individually displayed Peruvian style ceviche with scallops, fresh fish, Blanco tequila, and Mexican shrimp cocktail*
- **POTATO SKIN – \$20.00 PER PERSON**
 - *Roasted potato skin filled with seasonal vegetables and tofu*
 - *Toppings to include cheddar cheese, green onion, and honey sour cream*
- ***LONG LEE SUSHI STATION – \$50.00 PER PERSON**
 - *Tuna, salmon, shrimp, rainbow roll, crab roll, California roll, and spicy tuna roll*

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RECEPTION DISPLAYS CONTINUED

**Additional \$150.00 fee for action station attendant per action station, number of attendants based on group size*

- ***CHAMPAGNE RISOTTO ACTION STATION – \$400.00**

SERVES 25 PEOPLE

- *Risotto with Dom Perignon champagne served from an 80lb parmesan cheese wheel*

- ***CARVING ACTION STATION**

SERVED WITH ARTISAN BREAD ROLLS

Serves 25 people

- *Prime rib – \$900.00*
- ***Grouper – \$850.00*
- *Pork loin – \$650.00*
- *Brisket – \$650.00*

Serves 50 people

- ***Suckling pig – \$950.00*

- **DESSERT DISPLAY – \$21.00 PER PERSON**

- *Mini assorted cake pops*
- *Mini assorted cheesecakes*
- *Mini assorted cupcakes*
- *Fresh cut fruit*

***Display item available at additional cost*

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FARMHOUSE DINNER BUFFET

\$72.00 PER PERSON

SERVED WITH ICED TEA, FRESHLY BREWED STARBUCKS COFFEE, AND TAZO TEAS

Additional \$150.00 fee applies to all groups less than 25 people

- **SALAD – CHOOSE ONE**

- *Ancient grains salad with barley, quinoa, carrots, spelt, tomatoes, baby gems, and raspberry vinaigrette*
- *Mediterranean salad with baby spinach, cucumber, tomato, feta cheese, olives, and oregano ranch*

- **ENTREE – CHOOSE ONE**

- *Fish of the day – locally sourced white fish*
- *Skirt steak with chimichurri sauce*
- *Flank steak with red wine sauce*
- *Chicken breast stuffed with mushroom and ricotta, pan roasted au jus*
- *Herbs roasted chicken breast with lemon butter*
- (+) *Filet Mignon with blue cheese crust and mushroom demi-glace* **\$9.00**

- **SIDES – CHOOSE TWO**

- *Fingerling potatoes*
- *Charred broccolini and brown butter almonds*
- *Grilled asparagus with charred lime aioli and shaved manchego*
- *Crispy potato stack with sea salt*
- *Roasted graffiti cauliflower*

- **DESSERT**

- *Chef's Seasonal Farm Fresh Dessert*

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ELEVATED FARMHOUSE DINNER BUFFET

\$89.00 PER PERSON

SERVED WITH ICED TEA, FRESHLY BREWED STARBUCKS COFFEE, AND ASSORTED TAZO TEAS

Additional \$150.00 fee applies to all groups less than 25 people

• **SALAD – CHOOSE TWO**

- *Ancient grain salads with barley, quinoa, carrots, spelt, tomatoes, baby gems, and raspberry vinaigrette*
- *Asian chopped salad with napa cabbage, mizuna greens, pepper, sesame seeds, frisee lettuce, and thai sesame dressing*
- *Beet salad with thyme ricotta, puffed quinoa, and heirloom beans*
- *Frisee salad with organic lettuce, sliced oranges, shaved turnips, and hibiscus honey*
- *Wild arugula with Belgian endives, heirloom beans, golden raisins, quinoa, and tomatoes*

SOUP DU JOUR – (+) \$5.00

- *House made with seasonal ingredients*

• **STARCHES – CHOOSE ONE**

- *Stewed pearled barley with seasonal vegetables*
- *Risotto with butternut squash*
- *Roasted fingerling potatoes*
- *Smashed Myrna potatoes*
- *Crispy potato stack*

• **ENTREES – CHOOSE THREE**

- *Herbs roasted chicken breast with pomegranate glaze*
- *Chicken breast stuffed with mushroom and ricotta, pan roasted au jus*
- *Overnight braised bourbon brisket with cactus honey smoked barbeque sauce*
- *Roasted king salmon with bacon, green papaya, and agave chutney*
- *Fish of the day – locally sourced white fish*
- *Flank steak with red wine reduction*
- *Vegan vietnamese platter with fried tofu, seasonal vegetables, quinoa, and choice of ponzu or teriyaki sauce*

(+) Filet mignon \$9.00

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ELEVATED FARMHOUSE DINNER BUFFET CONTINUED

\$89.00 PER PERSON

SERVED WITH ICED TEA, FRESHLY BREWED STARBUCKS COFFEE, AND ASSORTED TAZO TEAS

Additional \$150.00 fee applies to all groups less than 25 people

- **VEGETABLES – CHOOSE ONE**

- *Roasted seasonal vegetables*
- *Glazed cipollini onions and fennel*
- *Charred broccolini with almonds*
- *Roasted graffiti cauliflower*
- *Honey roasted baby Malibu carrots*
- *Charred green asparagus with agave and lime aioli*
- *Organic forage mushrooms*

- **DESSERTS**

- *Chef's Seasonal Farm Fresh Dessert*



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meetings  imagined

PLATED DINNER

Includes your choice of house made soup or salad, Chef's choice of starch, seasonal vegetables, Chef's seasonal farm fresh dessert and bread basket

SERVED WITH ICED TEA, FRESHLY BREWED STARBUCKS COFFEE, AND TAZO TEAS

FARMHOUSE

YOUR CHOICE OF (1) ENTRÉE OPTION

- **CHICKEN** – \$66.00 PER PERSON
 - *Herbs roasted chicken breast with lemon and capers*
 - *Chicken breast stuffed with mushroom and ricotta, pan roasted au jus*
 - *Chicken marsala*

- **PORK** – \$64.00 PER PERSON
 - *Pork saltimbocca*

- **BEEF** – \$72.00 PER PERSON
 - *Eighteen hours slow roasted short ribs with Temecula red blend*
 - *Skirt steak with chimichurri sauce*
 - (+) *Filet Mignon (8oz) \$9.00*
 - (+) *Rib eye (12oz) \$8.00*

- **FISH** – \$72.00 PER PERSON
 - *Roasted king salmon with bacon, green papaya, and agave chutney*
 - *Fish of the day – locally sourced white fish*

- **SPECIALTY** – \$75.00 PER PERSON
 - *Pork tomahawk with pan au jus*
 - *Oven roasted rack of lamb*

ELEVATED

YOUR CHOICE OF (2) ENTRÉE OPTIONS – \$89.00 PER PERSON

TITANIUM

YOUR CHOICE OF (3) ENTRÉE OPTIONS – \$95.00 PER PERSON

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BAR PACKAGES

CASH BAR

INCLUSIVE OF SERVICE CHARGE AND TAX

- Farmhouse liquor – **\$12.00**
- Elevated liquor – **\$14.00**
- Customized Cocktail – **\$16.00**
- Farmhouse house wine – **\$13.00**
- Elevated house wine – **\$15.00**
- Regional and imported beer – **\$10.00**
- Domestic beer – **\$9.00**
- Soft drinks and Bottled water – **\$5.50**

HOSTED BAR

- Farmhouse liquor – **\$11.00**
- Elevated liquor – **\$13.00**
- Customized Cocktail – **\$15.00**
- Farmhouse house wine – **\$12.00**
- Elevated house wine – **\$14.00**
- Regional and imported beer – **\$9.00**
- Domestic beer – **\$8.00**
- Soft drinks and Bottled water – **\$4.50**

FARMHOUSE UNLIMITED BAR

- **\$20.00** One hour
- **\$33.00** Two hours
- **\$45.00** Three hours
- **\$56.00** Four hours
- **\$15.00** Each additional hour

ELEVATED UNLIMITED BAR

- **\$25.00** One hour
- **\$41.00** Two hours
- **\$53.00** Three hours
- **\$65.00** Four hours
- **\$17.00** Each additional hour

FARMHOUSE BAR MAY INCLUDE

Smirnoff, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Johnnie Walker Red Label, Maker's Mark, Jack Daniel's, Patron Silver, Budweiser, Michelob Ultra, Miller Lite, Amstel Light, Dos XX, Guinness Draught, Heineken Premium, Stella Artois Lager, Ballast Point Sculpin IPA, Lagunitas, Magnolia Grove to include one red and one white varietal

ELEVATED BAR MAY INCLUDE

Tito's, Plantation 3 Star Artisanal White Rum, Mt. Gay Black Barrel, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, Don Julio Blanco, Budweiser, Michelob Ultra, Miller Lite, Ballast Point Sculpin IPA, Lagunitas PILS, Amstel Light, Dos XX, Guinness Draught, Heineken Premium, Stella Artois Lager, Clos Du Bois to include one red and one white varietal

LABOR CHARGES

Bartender fee of **\$150.00 PER** bartender for 4 hours of service

\$25.00 PER HOUR thereafter

(one bartender for every 75 people required)

Specialty Bartender fee **\$200.00 PER** bartender for 4 hours of service

\$25.00 PER HOUR thereafter

(one bartender for every 50 people required)

All prices are subject to a taxable 25% service charge and 7.75% state tax

MARRIOTT IRVINE SPECTRUM

7905 Irvine Center Drive Irvine CA 92618



meetings  imagined

WINE

REDS

- *Chateau St. Jean Magnolia Grove*, Merlot, California, 2014 50
- *Clos Du Bois*, Merlot, Geyserville, California, 2013 60
- *J. Lohr Estates*, Merlot, Paso Robles California 62
- *Canoe Ridge Vineyard*, Merlot, Horse Heaven Hills, Washington 66
- *Raymond Vineyards*, Merlot, Napa Valley, California 92
- *Chateau St. Jean Magnolia Grove*, Cabernet Sauvignon, California, 2014 52
- *Avalon*, Cabernet Sauvignon, Livermore Valley, California 58
- *Clos du Bois*, Cabernet Sauvignon, California, 2013 66
- *Estancia*, Cabernet Sauvignon, Paso Robles, California, 2014 68
- *Clos Du Bois*, Pinot Noir, Geyserville, California, 2013 68
- *Bee's Box*, Pinot Noir, Geyserville, California, 2016 70
- *Alamos*, Malbec, Mendoza, Argentina 60
- *Erath*, Pinot Noir, "ViNO", Ancient Lakes, Washington 78
- *Mohua Wines*, Pinot Noir, Central Otago, New Zealand 78
- *Chalk Hill*, Pinot Noir, Sonoma County, California 84

All prices are subject to a taxable 25% service charge and 7.75% state tax

MARRIOTT IRVINE SPECTRUM

7905 Irvine Center Drive Irvine CA 92618



meetings  imagined

WINE

WHITES

• <i>Chateau St. Jean Magnolia Grove</i> , Chardonnay, California (FH)	52
• <i>Clos Du Bois</i> , Chardonnay, Geyserville, California, 2013	64
• <i>Chateau St. Jean</i> , Chardonnay, North Coast, California	66
• <i>Meiomi</i> , Chardonnay, Monterey, California	68
• <i>Bee's Box</i> , Chardonnay, Geyserville, California, 2016	68
• <i>Kenwood</i> , Chardonnay, "Six Ridges", Russian River Valley, California	72
• <i>J. Lohr Estates</i> , Chardonnay, "Riverstone", Arroyo Seco, Monterey, CA	74
• <i>Simi "Reserve"</i> , Chardonnay, Russian River Valley, California, 2015	78
• <i>Sea Pearl</i> , Sauvignon Blanc, Marlborough, New Zealand	64
• <i>Chateau St. Jean Magnolia Grove</i> , Pinot Grigio, California	54
• <i>CasaSmith</i> , Pinot Grigio, "ViNO", Ancient Lakes, Washington	62
• <i>Clos Du Bois</i> , Pinot Grigio, Geyserville, California, 2013	62
• <i>Chateau St. Jean Magnolia Grove</i> , Rose, California	54

SPARKLING

• <i>Segura Viudas</i> , Brut, Cava, "Aria", Catalonia, Spain	62
• <i>La Marca</i> , Extra Dry, Prosecco, Veneto, Italy	66
• <i>Domaine Chandon "Etirole"</i> , Brut, Yountville, California, 2016	82
• <i>Veuve Clicquot</i> , Reserve Cuvee, Champagne, France	132

All prices are subject to a taxable 25% service charge and 7.75% state tax

GENERAL INFORMATION

Outside Vendor Production Policies and Guidelines

General Requirements

The Marriott Irvine Spectrum reserves the right at all times to limit or refuse access to its property of persons not directly employed or contracted by Marriott Irvine Spectrum. All personal contractors by the clients are required to follow policies and guidelines set for this location. Current certificate of insurance on file including a minimum of five million covered liability; Marriott Irvine Spectrum and the owner named as additional insured and additional loss pay to include worker's compensation. Hold harmless agreements on file absolving Marriott Irvine Spectrum from any claims of damage resulting from equipment used or labor provided by outside companies. Signed copy of these production guidelines on file. Marriott Irvine Spectrum accepts no responsibility for the security of any equipment or materials while used or stored on the premises. Marriott Irvine Spectrum can provide security personnel at the client's request. There is a charge for this service. Any outside vendor using the hotel sound system will incur \$100.00 patch fee per room. Wireless microphone, wireless mics, and remote controls must not interfere with hotel's in-house frequency. All fast folds, tripod screens, and roll carts require skirts.

Installation/Dismantling

When loading in, all precautions must be taken to not disturb the meeting or area of guest activities. Any tape applied to walls, floors, and furniture must be pre-approved by the Marriott Irvine Spectrum Engineering Department. All lines and cords must be taped and secure. Any steps that require any physical or structural adjustments to the hotel rooms must be approved by the Engineering Department. Outside companies assume all liability for damage caused by the use of their own lift equipment.

Outside Vendors

All vendors (i.e. entertainment, decorators, etc.) contracted directly with the group must sign the Marriott Irvine Spectrum's vendor agreement and provide the appropriate liability insurance verification. If the vendor causes any damage or the meeting space is not left in a reasonable condition, the group will be held liable for any extra charges.

Contracted Audio Visual Companies

The contracted audio visual company must install and remove their equipment in accordance with the hotel Banquet Event Order schedule. All cables must be coded and secured safely. Equipment must not block aisles or exits in meeting rooms, and must comply with state and local fire codes. Equipment must not interfere with the hotel's ability to set functions in accordance with the group's requirements. The outside audio visual company will have to provide insurance requirements.

Signage

Signage & Decor

The Marriott Irvine Spectrum reserves the right to approve all signage, staging, props, & decor. Signs, banners, or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel nor should they obstruct permanent hotel signage from view. The hotel prohibits signs, banners, easels, & posters from being displayed on the lobby level & ballroom level without prior approval.



GENERAL INFORMATION

Banners & Electrical

Special equipment requiring company engineers or technicians for assembly, servicing, preparatory work, & operation may be executed without a house electrician. However, all service connections & overload protection to such equipment must be made by a house electrician only.

All material & equipment furnished by the Marriott Irvine Spectrum for any order shall remain property of the Marriott Irvine Spectrum & shall be removed only by the hotel. All materials used must be non-flammable to conform to Irvine Fire Regulations. Electrical wiring & equipment must conform to appropriate Irvine codes. Material not conforming to such regulations will be removed immediately at group's expense. Engines, motors, or any kind of equipment may be operated only with consent of the Director of Engineering.

No nails, screws, or bracing wires used in erecting displays may be attached to the building without written consent by the Director of Engineering. All property destroyed or damaged must be replaced to its original condition at the group's expense.

Banquet Agreement

All banquet events are designed & based upon guidelines of the Marriott Irvine Spectrum listed below.

Food & Beverage

Due to liability & legal restrictions, no outside food & beverages of any kind may be brought in the hotel by the customer, guest, or exhibitors. Marriott Irvine Spectrum reserves the right to confiscate items brought in and/or assess fees in alignment with current banquet retail pricing,

Catering Fees

- 25% taxable service charge applies to all food, beverage, and fee based charges
- 7.75% sales tax applies to all food alcohol, and fee based charges
- \$150.00 fee applies to catered meal functions of less than (25) guests
- \$150.00 bartender fee applies per bartender for four hours; \$25 per hour thereafter
- \$150.00 attendant fee applies per attendant, number of attendants based on group size
- \$500.00 minimum per cash bar

All prices are quoted per person unless otherwise indicated. To ensure quality, buffets & station pricing is based on 2 hours or less. Refreshment breaks are based on 45 minutes of service.

Per our California state liquor licensing Marriott Irvine Spectrum will supply product and bartending labor for all events featuring alcoholic beverages. All bars must have a bartender. Self serve bars will not be permitted. Federal law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Marriott Irvine Spectrum reserves the right to refuse alcohol service to anyone.

Cash bars must generate sales of \$500.00 (inclusive). The customer will be responsible for the difference of the actual sales per bar. Cash bar sales do not apply towards contracted food and beverage minimums.



GENERAL INFORMATION

Food & Beverage Guarantees

Ten (10) working days prior to all food & beverage functions, the Marriott Irvine Spectrum requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the hotel receives the guaranteed number of guests. The guaranteed number of guests for all food & beverage functions must be submitted to the event management department by 12:00 (noon) **three (3) business days** prior to the date/time of the function. If the guarantee is not received by the cutoff date/time, the hotel will assume that the expected number of guest noted at the top of the event order of the expected number submitted ten (10) working days prior to the event as the guarantee. The guarantee becomes the minimum number of guests used to calculate food preparation. Should the actual number of guests in attendance of the event exceed the guarantee the customer will be charged for the actual number of guests. For plated food & beverage functions & seated meals, the hotel will set seating for 3% over the guarantee for all group events with a maximum overset of fifty (50). Food will only be prepared for the guarantee, not the overset.

Event Cancellations

Cancellations of events within 72 business hours will result in 100% of the product costs, service charges, and taxes associated.

Prices

The prices herein are subject to increase if the event cost of food, beverage, or other costs associated with the operation of the event increase at the time of the function due to the unexpected supply shortages.

All prices quoted for equipment & labor are subject to change.

Ballroom Conditions

Any damages to the hotel as a result of group activity will be subject to a repair charge. If the meeting space is not left in a reasonable condition, a \$500.00 clean up fee will be required.

Outdoor Guidelines

Outdoor events must conclude by 11:00 PM and start no earlier than 6:30 AM. For evening events, weather calls will be made 12 hours prior to the start time, the day of the event. For morning/lunch events, weather calls will be made by 5:00 PM the day prior. Marriott Irvine Spectrum reserves full decision making authority on severity of weather and relocations of events. Temperatures below 60 degrees, in excess of 90 degrees, 75% chance of precipitations, and/or winds in excess of 20 miles an hour shall be cause to hold the function indoors.





MARRIOTT
IRVINE SPECTRUM

