

COURTYARD®
BY MARRIOTT

EXPLORE OUR FLAVORS



COURTYARD® IRVINE
SPECTRUM
7955 Irvine Center Drive | Irvine, CA 92618
949.453.1033 | Marriott.com/SNASI



BREAKFAST

*designed for 1 hour of service.
minimum of 15 guest required.*

IRVINE FIT CONTINENTAL | \$28 per person

assorted chef's selections of breakfast pastries, whole bananas, fresh seasonal fruits, chilled orange juice, freshly brewed premium coffee, decaffeinated coffee and tazo tea selections

FULL BREAKFAST BUFFET | \$36 per person

assorted chef's selections of breakfast breads, whole bananas, fresh seasonal fruits, home-made granola, greek yogurt, hot oatmeal bar with seasonal berries, brown sugar and raisins, country style breakfast potatoes, smoked bacon, chicken sausage links, cage-free scrambled eggs **or** egg-whites, chilled orange juice, freshly brewed premium coffee, decaffeinated coffee, tazo tea

SPECTRUM CONTINENTAL | \$34 per person

assorted chef's selections of breakfast pastries, fresh seasonal fruits, greek yogurt, house-made granola, oatmeal bar with seasonal berries, brown sugar and raisins, chilled orange juice, freshly brewed premium coffee, decaffeinated coffee and tazo tea selections
plus one of the following:

breakfast burrito | chicken chorizo, egg, potatoes, sharp cheddar, onions

egg-white frittata scramble | cheddar and jack cheese, spinach, avocado, salsa

bistro breakfast sandwich | bacon, egg, white cheddar, brioche bun

balanced breakfast sandwich | egg whites, turkey, arugula, roasted green chile, cheddar cheese, english muffin

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BREAKFAST ENHANCEMENTS

select from a range of flavors to complement and enrich your continental breakfast.

BREAKFAST BURRITO| \$8 each

chicken chorizo, egg, potatoes, sharp cheddar, onions

EGG-WHITE FRITTATA SCRAMBLE| \$8 each

cheddar and jack cheese, spinach, avocado, salsa

BISTRO BREAKFAST SANDWICH| \$8 each

bacon, egg, white cheddar, brioche bun

BALANCED BREAKFAST SANDWICH| \$8 each

egg whites, turkey, arugula, roasted green chile,
cheddar cheese, english muffin

GREEK YOGURT PARFAITS| \$8 each

house-made granola, fresh berries

BEVERAGE BREAKS

THE BASICS HALF DAY | **\$18 per person**

freshly brewed premium coffee, decaffeinated coffee and tazo tea

(priced for 4 hours of service)

THE BASICS ALL DAY| **\$26 per person**

freshly brewed premium coffee, decaffeinated coffee, tazo tea

**served at the start of your meeting, mid-morning refresh, afternoon refresh*

(priced for 8 hours of service)

ALL BEVERAGES HALF DAY| **\$22 per person**

perrier, peps, diet peps, sierra mist, mountain dew, vasa bottled water, premium coffee decaffeinated coffee, tazo tea

(priced for 4 hours of service)

ALL BEVERAGES ALL DAY| **\$32 per person**

perrier, peps, diet peps, sierra mist, mountain dew, vasa bottled water, premium coffee decaffeinated coffee, tazo tea

**served at the start of your meeting, mid-morning refresh, afternoon refresh*

(priced for 8 hours of service)

COFFEE BY THE GALLON | **\$60 each**

freshly brewed premium coffee decaffeinated coffee, tazo tea

8-OUNCE SOFT DRINKS | **\$4 each**

pepsi, diet peps, sierra mist, mountain dew

COFFEE BREAK ENHANCEMENTS

select from a range of flavors to complement and enrich your break time.

BAGELS | \$30 per dozen

MUFFINS | \$28 per dozen

CHOCOLATE CHIP COOKIES | \$28 per dozen

CUPCAKE DISPLAY | \$28 per dozen

MINI FRUIT SKEWERS | \$6 each

GRANOLA-PROTEIN BARS | \$6 each

INDIVIDUAL TRAIL MIX | \$6 each

ENERGY FRUIT BARS | \$6 each

SEASONAL WHOLE FRUIT | \$3 each

ASSORTED CANDY BARS | \$4 each

PREMIUM BAGS OF CHIPS | \$5 each

8-OUNCE PEPSI SOFT DRINKS | \$4 each

VOSS WATER | \$6 each

FIJI WATER | \$6 each

PERRIER | \$6 each

KOMBUCHA | \$6 each

COCONUT WATER | \$6 each

PURE LEAF BOTTLED TEAS | \$6 each

ENERGY DRINKS | \$6 each

BOTTLED LEMONADE | \$5 each

DOUBLE SHOT ESPRESSOS | \$6 each

COLD BREW COFFEE | \$6 each

SNACK BREAKS

*designed for 30 minutes of service.
minimum of 10 guests required.*

THE BAKERY | \$18 per person

chocolate chip cookies, oatmeal raisin cookies, white chocolate macadamia nut cookies, chocolate brownie and blondies, cold brew coffee, starbucks double shots

THE NUTTERY | \$20 per person

build your own:

roasted cashews, cajun spiced almonds, roasted pistachios, oven roasted peanuts, chocolate covered almonds, chocolate chips, dried fruits, banana chips, toasted coconut, pretzel sticks, coconut water, fiji water

ENERGIZE ME | \$21 per person

seasonal whole fruit, protein bars, granola bars, trail mix, house-made hummus, pita chips served with flavored sparkling waters and fiji water

BRAIN BOOST | \$22 per person

build your own acai or greek yogurt bowl, berries, banana, pineapple, chia seeds, toasted coconut, house-made granola served with coconut water, fiji water

BAJA CALIFORNIA | \$22 per person

mini beef taquitos, vegetarian quesadillas, warm pepper cheese dip, corn tortilla chips, house-made guacamole, pico de gallo served with jarritos soft drinks, fiji water

THE HARVEST | \$27 per person

seasonal fresh vegetables display, green-goddess dip, house-made hummus, domestic cheese display dried fruits and nuts, artisan breads served with fruit infused water

LUNCH | DUO PLATED

served at your table. per person pricing.

all plated lunches are served with iced tea and chef's choice of dessert.

STARTER (choice of one):

HEARTS OF ROMAINE

shaved parmesan cheese, croutons, house-made caesar dressing

MIXED FIELD GREENS

dried fruits, toasted almonds, feta, champagne vinaigrette

BABY SPINACH SALAD

strawberries, glazed pecans, goat cheese, pomegranate vinaigrette

ACCOMPANIMENT (choice of one):

served with seasonal vegetables and your choice of one of the following:

ROASTED BABY POTATOES

WILD MUSHROOM RISOTTO

RICE PILAF

MASHED POTATOES

ENTRÉE (choice of one):

CHICKEN AND SALMON | \$54 per person

herb crusted chicken with lemon butter caper sauce, oven roasted salmon with an apricot glaze

CHICKEN AND BEEF | \$54 per person

roasted chicken breast with fig glaze, new york steak with blue cheese, caramelized onions

SURF AND TURF | \$56 per person

filet mignon with garlic herb sauce, jumbo prawn with butter sauce

VEGETARIAN | \$48 per person

(choice of one/no side):

butternut squash steak, roasted vegetables, sun dried tomatoes, spinach, fig glaze

or

grilled marinated portobello mushroom, eggplant ragout, jack cheese, balsamic reduction

LUNCH | BUFFET

*designed for 1 hour of service.
minimum of 20 guests required
all lunch buffets are served with iced tea.*

POWER BOWL | \$46 per person

build your own

romaine lettuce, mixed greens, quinoa brown rice, herb breast of chicken, hangar steak, cucumbers, carrots, tomatoes, grilled asparagus, broccolini, sautéed mushrooms, croutons, goat cheese, shaved parmesan, toasted almonds, flax seed, toasted pecans, caesar dressing, balsamic dressing, bread display, guava bars

GREAT PARK PICNIC | \$48 per person

fresh garden salad, pesto pasta salad, bbq beef salad, chicken caprese panini, beef tenderloin on french baguette, grilled vegetable wrap, house-made potato chips, streusel dessert bars

THE MEDITERRANEAN | \$49 per person

greek salad, couscous salad, rice pilaf, grilled salmon with kalamata relish, steak kabob, grilled vegetables with balsamic glaze, pita bread, baklava

OLIVE GROVE | \$49 per person

caesar salad, antipasto salad, chicken piccata, steak puttanesca, three cheese pesto ravioli, grilled vegetables, garlic bread, panna cotta

SOUTH OF THE BORDER | \$50 per person

southwest chopped salad, black beans, mexican white rice, cheese enchiladas, warm flour tortillas, charbroiled chicken, beef short-rib barbacoa, cilantro, onion, limes, tortilla chips, pico de gallo, guacamole, tres leches cake

BISTRO CHOICE



A LA CARTE BISTRO LUNCH | \$29 *per person*
for groups of 19 guests and under:

the bistro choice allows each attendee to select one item
(choice of one):

CHICKEN CAESAR SALAD

little gem romaine, chicken breast, parmesan, croutons,
creamy caesar

MEDITERRANEAN GRAIN BOWL

grilled chicken, roasted broccolini, almonds, quinoa, brown
rice, lemon dressed arugula, goat cheese, tomatoes

BISTRO BURGER

on brioche, gruyere, bacon, lettuce, tomato, garlic aioli,
crispy fries

CHICKEN BLT

chicken, green-goddess ranch, bacon, lettuce, tomato,
crispy fries

VEGETABLE BAKED PASTA

chicken or vegetarian, peppers, broccolini, tomatoes,
pesto cream sauce, parmesan

CHIMICHURRI STEAK

NY steak, spicy herb sauce, crispy fries

SESAME GINGER SALMON BOWL

soy glazed salmon, edamame, broccolini, almonds, quinoa,
brown rice, sesame-ginger dressing

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RECEPTION

HORS D'OEUVRES

COLD CANAPES | \$5 *per piece*

TOMATO, BURRATA CHEESE CROSTINI

BRIE CHEESE & RED GRAPE CROSTINI

TUNA TARTAR, WASABI CREAM, WONTON

TENDERLOIN & BRIE, CARAMELIZED ONION

SHRIMP COCKTAIL CROSTINI

HOT HOURS D'OEUVRES | \$6 *per piece*

SESAME CHICKEN, SWEET CHILI SAUCE

COCONUT SHRIMP, PINEAPPLE CHUTNEY

MINI BEEF WELLINGTON, DIJON MUSTARD

FRANK IN A BLANKET, GRAIN MUSTARD

WILD MUSHROOM EN CROUTE

RICOTTA POMODORO ON EGGPLANT CRISP

PEAR & BRIE IN PHYLLO

MINI CRAB CAKES, TARTAR SAUCE

RECEPTION ENHANCEMENTS



RECEPTION PLATTERS

the following items are to enhance your reception package
platters accommodate about 50 people:

CRUDITE DISPLAY | \$175 *per platter*

garden fresh vegetables, green-goddess ranch, house-made hummus

ARTISAN CHEESE DISPLAY | \$245 *per platter*

artisan cheese, dried fruit spread, varietal nuts, artisan breads

SUSHI DISPLAY | \$280 *per platter*

*(two platter minimum)***

california rolls, assorted sushi, sashimi, soy sauce, wasabi, pickled ginger

SMALL BITES RECEPTION STATIONS

designed for one hour of service. minimum of 20 guests required.

STREET TACO BAR | \$20 per person
flour tortillas, grilled steak, grilled chicken
cheese quesadillas

salsa verde, pico de gallo, cilantro and onions,
guacamole

*add al pastor or shrimp \$6 per person

SLIDER BAR | \$20 per person
choose three sliders:

beef slider

aged cheddar, bacon, caramelized onions

chicken slider

aged cheddar, bbq sauce, red onions

short rib slider

chipotle aioli, crispy onions

veggie slider

white cheddar, caramelized onions

*add crab cake sliders \$6 per person

PASTA & RISOTTO BAR | \$20 per person
rigatoni pasta and parmesan risotto

build to your liking:

vodka sauce, cabernet reduction, pancetta, sun-dried
tomatoes, shaved parmesan, sharp cheddar, chicken,
garlic sautéed mushrooms, charred asparagus, chives

*add steak or shrimp \$6 per person

SPRING ROLL BAR | \$22 per person
chicken lettuce wrap

chicken, carrots, peppers, onions, roasted garlic,
cilantro, peanuts

vegetarian lettuce wrap

grilled tofu, carrots, peppers, onions, roasted garlic,
cilantro, peanuts,

beef spring rolls

beef, carrots, cucumber, mint, basil, lettuce, onions

shrimp spring rolls

shrimp, carrots, cucumber, mint, basil, lettuce, onions

DINNER | BUFFET

*minimum of 30 guests required
dinner buffet priced for one and a half hours of service*

THE TASTE OF IRVINE | \$72 PER PERSON
artisan bread display and spreads

SELECT TWO SALADS:

GARDEN SALAD

cucumbers, heirloom tomatoes, carrots, balsamic dressing

FRISÉE SALAD

dried fruits, glazed pecans, strawberries, red wine vinaigrette dressing

ARUGULA SALAD

goat cheese, heirloom tomatoes, walnuts, champagne vinaigrette dressing

LITTLE GEM CAESAR SALAD

shaved parmesan, croutons, caesar dressing

SELECT TWO SIDES:

GRILLED MARKET VEGETABLES

with balsamic glaze

GRILLED ASPARAGUS

GARLIC MASHED POTATOES

PARMESAN GNOCCHI

FINGERLING POTATOES

WILD MUSHROOM RISOTTO

THREE POTATO GRATIN

RICE PILAF

SELECT TWO PROTEINS:

HERB CRUSTED CHICKEN

with lemon butter caper sauce

ARTICHOKE STUFFED CHICKEN BREAST

with chardonnay beurre blanc

PAN SEARED SALMON

with apricot glaze

HERB CRUSTED HALIBUT

with lemon citrus beurre blanc

NY STEAK

with a cabernet reduction

ROASTED FILET MIGNON

with steak butter, sautéed mushrooms

JUMBO LUMP CRAB CAKES

with cajun remoulade

DESSERT:

assorted petit fours

freshly brewed premium coffee, decaffeinated coffee
and tazo tea selections

DINNER | PLATED

*minimum of 15 guests required
served at your table. per person pricing
all plated dinners include coffee service*

STARTER (choice of one):

GARDEN SALAD

cucumbers, heirloom tomatoes, carrots, balsamic dressing

BABY SPINACH SALAD

goat cheese, strawberries, candied pecans,
raspberry vinaigrette dressing

ARUGULA SALAD

parmesan, heirloom tomatoes, shaved carrots, lemon
vinaigrette dressing

LITTLE GEM CAESAR SALAD

shaved parmesan, croutons, caesar dressing

ACCOMPANIMENT (choice of one):

served with seasonal vegetables and your choice of one of
the following:

GRILLED ASPARAGUS

GARLIC MASHED POTATOES

PARMESAN GNOCCHI

FINGERLING POTATOES

WILD MUSHROOM RISOTTO

THREE POTATO GRATIN

RICE PILAF

ENTRÉE (choice of one):

HERB ROASTED CHICKEN | \$54 PER PERSON

with champagne burre blanc

PARMESAN CRUSTED CHICKEN | \$54 PER PERSON

with vegetable ragout

ARTICHOKE STUFFED CHICKEN | \$54 PER PERSON

with garlic cream sauce

APRICOT GLAZED SALMON | \$58 PER PERSON

HERB CRUSTED HALIBUT | \$60 PER PERSON

with lemon citrus beurre blanc

SEA BASS | \$60 PER PERSON

with tomato basil relish

SHORT RIB | \$62 PER PERSON

with a cabernet reduction

ROASTED FILET MIGNON | \$62 PER PERSON

with steak butter, sautéed mushrooms

BUTTERNUT SQUASH STEAK | \$56 PER PERSON

roasted vegetables, sun dried tomatoes, spinach, fig glaze

DESSERT (choice of one):

NEW YORK CHEESECAKE

CHOCOLATE FANTASY CAKE

FRESH FRUIT TART

WHITE CHOCOLATE CAFÉ LATTE MOUSSE

BEVERAGE PACKAGE

*bartender is required per 100 guests
bartender fee \$150 per attendant*

	PREMIUM	TOP SHELF	BEER, PREMIUM WINE, SODA, & WATER
1 st hour	\$22	\$24	\$18
each additional hour add	\$10	\$12	\$8

PREMIUM BRAND LIQUOR:

(may include):

smirnoff vodka, gordon gin, jim beam bourbon, dewars white label scotch, jose cuervo gold tequila, bacardi superior rum, canadian club blended whiskey

TOP SHELF BRAND LIQUOR:

(may include):

tito's vodka, tanqueray gin, makers mark bourbon, milagro silver tequila, j&b scotch, cruzan white rum, jack daniels blended whiskey

PREMIUM BRAND WINE:

(may include):

stone cellars- chardonnay , cabernet sauvignon, merlot

TOP SHELF BRAND WINE:

(may include):

beaulieu vineyards century cellars - chardonnay , cabernet sauvignon, merlot

DOMESTIC BEER:

(may include):

bud light, coors light, o'douls (non-alcoholic)

PREMIUM, CRAFT, & IMPORTED BEER:

(may include):

corona, stella artois, red trolley, tower 10 IPA

BEVERAGE PACKAGE

*bartender is required per 100 guests
bartender fee \$150 per attendant*

<u>premium</u>	<u>host</u>	<u>cash</u>	<u>top shelf</u>	<u>host</u>	<u>cash</u>	<u>beer & wine</u>	<u>host</u>	<u>cash</u>
cocktails	\$8	\$9	cocktails	\$10	\$11	domestic beer	\$5	\$6
cordials	\$9	\$10	cordials	\$11	\$12	premium beer	\$6	\$7
wine	\$8	\$9	wine	\$10	\$11	soft drinks	\$4	\$4
martini	\$10	\$11	martini	\$12	\$13	bottled water	\$4	\$4

PREMIUM BRAND LIQUOR:

(may include):

smirnoff vodka, gordon gin, jim beam bourbon, dewars white label scotch, jose cuervo gold tequila, bacardi superior rum, canadian club blended whiskey.

TOP SHELF BRAND LIQUOR:

(may include):

tito's vodka, tanqueray gin, makers mark bourbon, milagro silver tequila, j&b scotch, cruzan white rum, jack daniels blended whiskey.

PREMIUM BRAND WINE:

(may include):

stone cellars - chardonnay , cabernet sauvignon, merlot.

TOP SHELF BRAND WINE:

(may include):

beaulieu vineyards century cellars - chardonnay , cabernet sauvignon, merlot

DOMESTIC BEER:

(may include):

bud light, coors light, o'douls (non-alcoholic)

PREMIUM, CRAFT, & IMPORTED BEER:

(may include):

corona, stella artois, red trolley, tower 10 IPA

AUDIO VISUAL

Presenter's Package (**items included)	\$400
Projector**	\$350
Screen**	\$150
HDMI Cable**	\$25
VGA Cable**	\$25
Power Strip**	\$15
Extension Cord**	\$15
Wireless Microphone	\$150
Lapel Microphone	\$150
4 Channel Mixer	\$125
Up Lights	\$25
Laser Pointer	\$25
Clicker	\$25
Phone Line	\$50
Polycom (Conference Phone)	\$175
Signage Easel	\$10
Flip Charts w/ Easels, Markers & Tape	\$50
Flip Charts w/ Post It Charts, Easels, & Markers	\$75
White Board 3'x4'	\$50
White Board 8'x10'	\$100
Pipe & Drape 10' Tall Panel- Black	upon request
LEKO Spot Light	\$100
Computer & Video Switcher	\$260
VGA DA (split signal on 2 screens)	\$75
VGA Switcher (switch between 2 lap tops)	\$75
AV Technician (4 hour minimum)	upon request
DJ Patch to House Sound	\$400
iPod & Auxiliary Patch to House Sound	\$100
1 JBL 250 Watt Speaker & Mixer	\$75

GENERAL INFORMATION

menu items and prices are subject to change without notice.
your event specialist will confirm menus and pricing with you.

F&B STAFF CHARGE, AV HOUSE CHARGE & SALES TAX

a 25% f&b staff charge plus applicable taxes (currently 7.75%) is applied to [banquet food, banquet beverage/ alcohol, outside catering, corkage fee], and a 25% av house charge, plus applicable taxes (currently 7.75%) is applied to [room rental, audio visual, linen, set up labor, av labor, bartender/ server labor]. the av house charge is used to offset the costs of utilities and equipment, and other non-labor expenses. this av house charge is not a tip or gratuity for services provided by employees and is not distributed to employees. banquet personnel are not customarily tipped, so tips are not expected.

EVENT ORDERS

the signed event order with your function details is due 14 days prior to the function. any changes after this time will need approval from your event specialist.

MENU PRICING

all prices contained in this portfolio of services are subject to change without notice. this applies to applicable service charges and state sales tax as well.

GUARANTEES

the final guaranteed attendance is due by 10:00am, 3 business days prior to the function. after this time the guaranteed may not be lowered. should the guaranteed number not be received at the above time and date, the expected numbers from the contract will become the guaranteed number. each event will be set for 3% above the guaranteed number. in the event the function should cancel within 3 business days, the guaranteed number will apply.

PAYMENT

the hotel does not accept payment upon conclusion. your total estimated charges must be paid in full 3 business days prior to the function unless credit has been established with the hotel. company or cashiers checks must be received at least 14 days prior to the function, personal checks are not accepted.

FOOD & BEVERAGE

all food and beverage, including alcohol, must be purchased through the hotel and served only by hotel staff. the hotel will make every effort to adjust menus to conform to religious or dietary preferences. no food or beverage, alcoholic or otherwise, shall be brought into the hotel by the patron or attendees from outside sources without special permission of the hotel. the hotel reserves the right to make a charge for such services

BANQUET ROOM SET-UP

banquet seating is provided at rounds of 10. if a lower ratio is requested, \$200 additional labor charges will apply.

GENERAL INFORMATION

ROOM RE-SETS

if the room set-up is changed within 24 hours of the event, there will be an additional labor fee. the fee will be a minimum of \$200, but will increase depending on the size of the room and the complexity of the change(s).

LABOR CHARGES

bartenders, carvers and station attendants are available at a \$150 per attendant. should extra servers be requested above the normal staffing levels, the fee will be \$150 per server for a 4 hour shift. labor fees are subject to california state sales tax.

DECORATIONS

arrangements for floral centerpieces, special props and decorations may be made through the catering office. all decorations must comply with the irvine fire department guidelines. the hotel will not permit the affixing of anything to the walls or ceiling of rooms without written approval from the catering office. fog machines and open flames are strictly prohibited. the hotel does not offer storage for decorations and props pre or post event.

SECURITY

the hotel may require security officers for certain events. security companies that have workmen's compensation and liability insurance policies of \$2,000,000 or more in effect only are allowed on the property. the hotel strictly enforces a "no weapon" policy for all security functions on the property. for further details contact your event manager.

SIGNAGE

in order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. our hotel prohibits signs of any kind in the main lobby. however signage is permitted in the ballroom area. placement is subject to approval by your event manager and must meet traffic flow and safety guidelines.

AUDIO VISUAL AND ELECTRICAL

a complete line of audio visual aids are available through your event manager. they can arrange equipment rental for you. electrical needs exceeding existing 120-volt/20-amp wall plug service must be arranged in advance and will require additional charges.

PARKING

hotel offers a daily parking rate of \$20.00 per car. valet parking is available for your event with prior arrangement and at additional fees. valet will be required for larger groups and will require additional charges.

CORKAGE FEE

corkage fees for wine brought in to the hotel is available at \$16.00 per .750ml bottle and arrangements must be made in advance and approved by your event manager.

GENERAL INFORMATION

MUSIC

should your entertainment require additional power, a power drop fee of \$600.00 plus 25% service charge and current sales tax will apply.

the city of irvine strictly enforces noise curfews on amplified music in outdoor venues. the hotel will not permit amplified music past 10:00pm in the outdoor venues. the hotel must be assured that those vendors are informed of all rules and regulations pertinent to any service or products to be used at the hotel. vendors must provide a certificate of liability insurance

VENDORS

recommendations for audio visual, music, entertainment, photography, videography and additional décor are available through the event management. a client may bring vendors onto hotel premises that have no contract or legal connection with the hotel. in these cases, the hotel must be assured that those vendors are informed of all rules and regulations pertinent to any services or products to be used at the hotel. vendors must have workmen's compensation and liability insurance policies in effect to be allowed on the property. please see your event specialist to determine the amount required based on the type of vendor. vendors must provided a certificate of liability insurance that lists the following entities as additional insured's:

Courtyard Management Corporation
Irvine Center SPE, LLC
7955 Irvine Center Drive
Irvine, CA 92618

HOLD HARMLESS CLAUSE

your contract will contain a "hold harmless clause" which protects the hotel from any claims for losses or damages arising out of vendors activities.

FUNCTION TIMES

in the event that the function room is occupied past the contracted end time and is available for an extended time; there is a \$500/ hour fee

SMOKING

courtyard by marriott irvine spectrum is a smoke-free and electronic cigarette-free property. california law does not permit smoking indoors and within 20 feet of building entrances. please ask hotel staff for outdoor smoking area.