



Pricing
BROCHURE

Events Venue at Costa Mesa

OTHER EVENTS

Welcome to **THE CELEBRATIONS VENUE**

Welcome to The Celebrations Venue, Costa Mesa's premier destination for hosting unforgettable events. Nestled in the vibrant heart of Costa Mesa, CA, our venue offers an exceptional setting for corporate functions, milestone celebrations, fundraisers, galas, and more. Whether you're planning a product launch, a networking mixer, a birthday bash, wedding or a formal awards ceremony, our stylish and versatile spaces set the perfect tone.

We offer gourmet cuisine by top-tier chefs, customizable event packages, and a professional team dedicated to bringing your vision to life.

Celebrate in style at The Celebrations Venue - where every detail is designed to impress.





The COURTYARD

Our picturesque courtyard offers a vibrant atmosphere for outdoor mixers, cocktail receptions, and live entertainment. This open-air setting brings charm and flexibility to your celebration. From décor and lighting to live music and floral arrangements, our team is here to help you craft a memorable experience under the California sky.





The BALLROOM

Host your event in the timeless elegance of our grand ballroom—perfect for gala dinners, formal banquets, and large-scale presentations. With gourmet catering led by Chef Carmelo, custom bar services, and stunning lighting and audio capabilities, the ballroom is a show-stopping space designed to wow your guests. Our expert team can also assist with décor, entertainment, and full event coordination.





The RED ROOM

Add a touch of vintage glamour to your gathering in our exclusive speakeasy-style Red Room. Ideal for private parties, networking events, or intimate dinners for up to 60 guests, this richly adorned space features deep red Venetian walls, smooth jazz ambiance, and expertly crafted cocktails. Paired with fine dining and decadent desserts, it's a hidden gem for stylish, upscale events.





Pricing
PACKAGES

VENUE PRICING

Monday - Thursday **\$5,995**

Friday **\$7,995.00**

Saturday **\$8,995.00**

Sunday **\$6,995.00**

Events must end by midnight.

*Additional hours after 12am there is an additional fee
of \$350 per hour + staffing costs*

What's Included

Use of the Venue from 9am-Midnight

Onsite Venue Manager

Security Guards

Complimentary Parking

Tables

Silver Chairs for up to 300 guests

Linens & Napkins

Red Room Bar Room

Ballroom

17 TV's throughout the venue

Ballroom LED Light System

Surround Sound System

SPANISH COURTYARD

Site Fee - \$2,000

Available for wedding ceremonies or cocktail hours

2 hour site usage

Ask about chair rental

CATERING AND BAR PACKAGES

All catering and bar packages are strictly done through our in-house catering.

**Contact us for information.*

Outside Ethnic catering is allowed for a \$3500 buyout fee

No Outside beverage service allowed



PLATED MENUS

CUSTOM PACKAGES FOR BUDGETS ALSO AVAILABLE - PLEASE INQUIRE

THREE COURSE PLATED MENU

\$55 PP

(Dual Protein add \$6 pp)

SALAD - CHOOSE ONE:

Caesar Salad

Crisp romaine lettuce, coated in a rich, tangy Caesar dressing topped with crunchy croutons and shaved parmigiano
OR

Insalata Di Finocchio E Arancia

Mixed greens, arugula, shaved fennel, fresh oranges and toasted almonds, tossed in a light citrus dressing

ENTREE - CHOOSE ONE:

Pollo Piccata

Breast of Chicken with lemon capers, white wine sauce served with mashed potatoes and vegetables
OR

Salmone Allo Champagne

Poached Salmon cooked in a champagne sauce and white grapes served with mashed potatoes and vegetables
OR

Ravioli Di Vegetali

Homemade Ravioli filled with roasted vegetables served with your choice of tomato sauce or pink sauce.

DESSERT:

Tiramisu

FOUR COURSE PLATED MENU

\$65 PP

(Dual Protein add \$6 pp)

Select Two Hors D'oeuvres (page 12)

Salad (Choose One)

Caesar Salad

Crisp romaine lettuce, coated in a rich, tangy Caesar dressing topped with crunchy croutons and shaved parmigiano
OR

Insalata Di Finocchio E Arancia

Mixed greens, arugula, shaved fennel, fresh oranges and toasted almonds, tossed in a light citrus dressing
OR

Arugula Salad

Fresh arugula, fennel, shaved parmesan cheese served
with lemon dressing

(Entree choices on next page)

Add 22% Service Fee, Service Staff (according to guest count) and 7.75% Tax

ENTREE - CHOOSE ONE:

Pollo Piccata

Breast of Chicken with lemon capers, white wine sauce served with mashed potatoes and vegetables

OR

Salmone Allo Champagne

Poached Salmon cooked in a champagne sauce and white grapes served with mashed potatoes and vegetables

OR

Salmone Carmelo's Way

Atlantic Salmon lightly pan fried and finished in the oven served with a delicate beurre blanc sauce

OR

Short Ribs Al Vino Rosso

Chef Carmelo's Specialty, 18 hours slow cooked braised short ribs
in red wine, fresh vegetables served over mashed potatoes

OR

Ravioli Di Vegetali

Homemade Ravioli filled with roasted vegetables served with your choice of tomato sauce or pink sauce.

DESSERT - CHOOSE ONE

Tiramisu or Creme Brulee

FOUR COURSE PLATED MENU

\$75 PP

(Dual Protein add \$6 pp)

Select FOUR Hors D'oeuvres (page 12)

SALAD: CHOOSE ONE

Caesar Salad

Crisp romaine lettuce, coated in a rich, tangy Caesar dressing topped
with crunchy croutons and shaved parmigiano

OR

Insalata Di Finocchio E Arancia

Mixed greens, arugula, shaved fennel, fresh oranges and toasted almonds,
tossed in a light citrus dressing

OR

Arugula Salad

Fresh arugula, fennel, shaved parmesan cheese served
with lemon dressing

OR

Mista Salad

Mixed Green, Carrots, Tomatoes, Fennel, Mozzarella Cheese,
and cucumber with Italian Dressing

Add 22% Service Fee, Service Staff (according to guest count) and 7.75% Tax

ENTREE - CHOOSE ONE:

Pollo Piccata

Breast of Chicken with lemon capers, white wine sauce served with mashed potatoes and vegetables

OR

Salmone Allo Champagne

Poached Salmon cooked in a champagne sauce and white grapes served with mashed potatoes and vegetables

OR

Salmone Carmelo's Way

Atlantic Salmon lightly pan fried and finished in the oven served with a delicate beurre blanc sauce

OR

Short Ribs Al Vino Rosso

Chef Carmelo's Specialty, 18 hours slow cooked braised short ribs
in red wine, fresh vegetables served over mashed potatoes

OR

Branzino Mediterraneo

Delicately crisped Branzino Filet pan-seared to golden perfection, infused with fresh herbs,
garlic, and a drizzle of EVO and lemon sauce

OR

Ravioli Di Vegetali

Homemade Ravioli filled with roasted vegetables served with your choice of tomato sauce or pink sauce.

DESSERT - CHOOSE ONE

Tiramisu

Creme Brulee

Nutella Cheesecake

REGULAR AND DECAF COFFEE AND TEA STATION

Add 22% Service Fee, Service Staff (according to guest count) and 7.75% Tax

BUFFET MENU

BUFFET DINNER - \$70 PER PERSON

(Dual Protein Add \$6 PP)

CUSTOM PACKAGES FOR DIFFERENT BUDGETS ALSO AVAILABLE - PLEASE INQUIRE

TRAY-PASSED APPETIZERS

**Select Three*

See selections in the next page

SALAD**Select One*

Caesar

Romaine Hearts, Parmesan
Shavings, Croutons, Caesar Dressing

Tuscan Kale

Kale, Cherry Tomatoes, Feta Cheese,
Black Olives, Balsamic Vinaigrette

Greek Salad

Cucumber, Feta Cheese, Tomatoes,
Red Onion, Dill, Black Olive, Lemon
Vinaigrette

Chopped Salad

Chopped Mixed Greens, Tomatoes,
Carrots, Cucumbers, Mozzarella,
Housemade Italian Dressing

PASTA**Select Two*

Choose your Favorite Pasta:

Penne, Rigatoni, Fusilli, Ravioli

Choose your Favorite Sauce:

Bolognese Sauce

Beef, Red Wine, Tomato Paste,
Carrots, Onion, Celery

Pesto

Basil, Garlic, EVO, Pine Nuts,
Parmigiano Reggiano

Arrabiata Sauce

Spicy Marinara Sauce,
Garlic, Basil, Parsley

Pink Sauce

Tomato Sauce with a Touch of
Cream and Parmigiano Reggiano
Cheese

Marinara

Housemade Tomato Sauce and Basil

Mushroom Ravioli

Cheese Ravioli, Portobello
Mushroom Sauce

ENTREES **Select One*

For a dual protein add \$6 PP

Chicken Piccata

Chicken Breast, Lemon, White Wine,
Capers, Butter

Chicken Marsala

Chicken Breast, Mushrooms, Marsala
wine and demi glace sauce

Chicken Kabob

Red Onion, Bell Pepper, Zucchini, Spices

Beef Short Ribs

Braised Beef with Red Wine and Demi Glace

Salmone Allo Champagne

Poached Salmon cooked in a champagne
sauce and white grapes

Branzino Mediterraneo

Delicately crisped Branzino Filet pan-seared to
golden perfection, infused with fresh herbs,
garlic, and a drizzle of EVO and lemon sauce

Sirloin Steak + \$11

Chimichurri Sauce

Filet Mignon 6 Oz + \$15

In Beef Demi glace

Hanging Tender Steak \$11

Marinated in Soy Sauce and Rosemary

M E N U

ACCOMPANIMENTS

**Select Two*

Roasted Potatoes

Sauteed Potatoes, Garlic, Herbs

Mashed Potatoes

Milk, Parmigiano Reggiano, Butter

Sauté Seasonal Vegetables

Basmati Rice

DESSERT

**Select One*

Panna Cotta

Mini Cannoli

Tiramisú

Cheese Cake

Nutella Cheesecake



M E N U

APPETIZER SELECTIONS

Meat

Beef Meatballs Italian Style
Teriyaki Chicken Skewers
Mini Beef Wellington
Mini Chicken Wellington
Beef Empanada
Chicken Empanada
Chicken Sate
Beef Cube Sate
Prosciutto and Burrata
Sesame Chicken Brochette
Chicken Cordon Blue Bites
Chicken Samosa
Chicken Thai Spring Roll
Chicken Potsticker

Seafood

Shrimp Cocktail
Sweet Chili Sauce Shrimp
Salmon Tart
Red Tuna Tartare
Seafood Ceviche
Shrimp Crab Cake
Gourmet Crab Cakes

Vegetarian

Bruschetta Caprese
Mushroom Arancini
Vegetable Spring Roll
Watermelon Feta Skewers
Homemade Mac n' Cheese
Vegetable Empanada
Vegetable Wellington
Vegetable Samosa
Falafel with Spinach Cake
Gochujang Cauliflower Bite

M E N U

APPETIZERS STATION

Charcuterie Station \$12

Sliced Cured Meats, Gourmet Mustards, Olives, Crackers, Bread.

Cheese Station \$12

Imported Cheeses, Jams, Honey, Gourmet Crackers, Grape French Bread.

Sushi Station \$18

Assortment Of Salmon Rolls, Tuna Rolls, Avocado Rolls, Served With Soy Sauce, Chili Sauce, Ginger, Wasabi.

Antipasto Station \$12

Marinated Artichokes, Grilled Zucchini, Aged Cheese, Salami, Olives.

Vegetable Crudites \$7

Sliced Fresh Vegetables, Ranch & Hummus.

Fresh Fruit Station \$7

Assortment Of Fresh Fruits
(Selections Based On Seasonal Availability)

Shrimp Station \$15

Shrimp With Cocktail Sauce, Lemons, Cajun Shrimp Shooters.

Bruschetta Station \$9

Tomato Artichoke, Wild Mushroom & Parmesan, Tomato, Balsamic & Feta.

Gelato/Sorbet \$8

Gelato: Vanilla, Chocolate, Strawberry, Pistachio,
Amarena, Hazelnut

Sorbet: Lemon, Mango and Strawberry

Espresso & Cappucino Bar \$8

Choice of Espresso, Latte and Cappuccinos with all the fixings

Add 22% Service Fee, Service Staff (according to guest count) and 7.75% Tax

HOSTED BAR PACKAGES

	<u>BEER & WINE</u>	<u>HOUSE</u>	<u>PREMIUM</u>	<u>PLATINUM</u>
1 hour	\$12 pp	\$16 pp	\$30 pp	\$38 pp
2 hour	\$16 pp	\$20 pp	\$34 pp	\$42 pp
3 hour	\$20 pp	\$24 pp	\$38 pp	\$46 pp
4 hour	\$24 pp	\$28 pp	\$42 pp	\$50 pp
5 hour	\$28 pp	\$32 pp	\$46 pp	\$54 pp

Bartender Fees are \$250 per bartender for up to a 5 hour event. \$50 per hour after 5 hours

A minimum of 2 bartenders required per event. 1 Bartender per 75 guest.

A **CASH BAR** is \$350 for (1) Bartender and setup fee. A minimum of 2 bartenders are required for the 1st hundred guest. An additional bartender is required per 75 guests above the 100 guest count.

The hosted bar is based on the guaranteed guest count. The **BEER & WINE BAR** includes: bottled, house wine and champagne, soft drinks, and juices.

The **HOUSE BAR** includes all that is listed for the soft bar plus House Brand Liquor.

PREMIUM BRAND LIQUOR

Hennessy VS Cognac, Ketel One Vodka, Tito's Vodka, Tanqueray Gin, Patron Resposado Tequila, Patron Tequila Blanco, Jameson Irish Whiskey, Bulliet Bourbon Whiskey, Templeton Rye Whiskey, Johnie Walker Black Label Scotch Whisky, Jack Daniel's Whiskey

PLATINUM BRAND LIQUOR

Hennessy VSOP Cognac, MaCallan 12 year old Scotch Whisky, Grey Goose Vodka, Hendricks Gin, Casamigos Silver Tequila, Casamigos Reposado Tequila, Don Julio Anejo Tequila

TOP SHELF BRAND LIQUOR

(only available for hosted bar by consumption or cash bar)

Don Julio 1942 Tequila, Clase Azul Tequila, Hennessy XO Cognac, Martell Cordon Bleu Cognac, McCallan 18 year old Scotch Whisky

Ad a champagne toast to your package for \$5 pp

Add 22% Service Fee, Service Staff (according to guest count) and 7.75% Tax



BOOK A TOUR

*&
See you soon*

Info@TheCelebrationsVenue.com

1901 Newport Blvd Costa Mesa, Suite LL101, CA 92627

55 South to 19th St and make a Right, The first driveway turn right into the Plaza and make another immediate right on the small street that wraps around the building. Continue straight to the parking structure. Celebrations is on your left.

