

Prego RISTORANTE

18420 Von Karman Avenue
Irvine, California 92612

Book an Event:
Phone: 619.741.7471
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

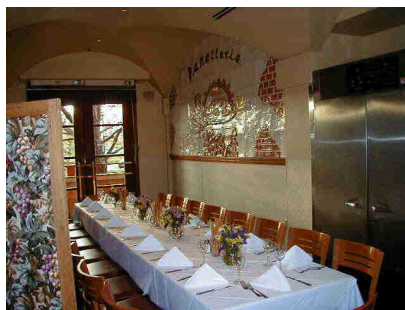
- ◆ Open 7 days
- ◆ Lunch
 - ◆ Mon-Fri 11:00am-4:00pm
- ◆ Dinner
 - ◆ Monday until 10:00pm
 - ◆ Tues-Fri until 11:00pm
 - ◆ Saturday 5:00-11:00pm
 - ◆ Friday 5:00-10:00pm
- ◆ Private Dining Options for Parties up to 45 guests
- ◆ Semi-Private Dining Options for Parties up to 120 guests
- ◆ Restaurant Buyouts Available
- ◆ Valet Parking or Self Parking Available
- ◆ Dress Code: Business Casual



Inspired by the villas of the Tuscan countryside, Prego Ristorante offers the perfect setting for dining. Modern regional Italian cuisine has made Prego a culinary destination for more than two decades.

Adding a splash of Mediterranean color to Orange County, our spectacular free-standing Tuscan Villa blends the warmth and rustic charm of old-world Italy with the electricity and vibrancy of a cosmopolitan restaurant. Streamlined arches and columns, gleaming copper, polished hardwood floors and an abundance of cherry wood-framed windows gives the interior an elegant yet inviting feel.

Group Accommodations



La Panetteria

The Bakery Room is an intimate, dining area perfect for elegant meals. This private room is accessible to our front patio where guests can enjoy cocktails under the stars.

Without AV:

Conference: 18 Guests spaciousy
20 Guests maximum

WITH AV:

Conference: 16 Guests spaciousy
18 Guests maximum

No Food & Beverage Minimum

Please add Tax and 20% Service Charge

Please call for Holiday Food & Beverage Minimum



Il Solario

The Garden Room light streams through the tall French doors and windows in this light and airy room, which opens to our Terrazza.

Without AV:

U-Shape: 30 Guests spaciousy
35 Guests maximum
Rounds: 54 Guests spaciousy
90 Guests maximum
Banquet: 35 Guests spaciousy
40 Guests maximum
Classroom: 30 Guests spaciousy
35 Guests maximum
Cocktail: 100 Guests spaciousy
120 Guests maximum

WITH AV:

U-Shape: Guests spaciousy
Guests maximum
Rounds: 36 Guests spaciousy
42 Guests maximum
Banquet: 30 Guests spaciousy
35 Guests maximum
Classroom: 25 Guests spaciousy
30 Guests maximum

No Food & Beverage Minimum

Please add Tax and 20% Service Charge

Please call for Holiday Food & Beverage Minimum

Group Accommodations



Il Patio

The Patio is ideal for festive alfresco events. A wall of hedges encloses it and colorful umbrellas provide shade on warm afternoons. The Patio accommodates groups of 75 seated or 100 for cocktails.

Rounds: 40 Guests spacious
60 Guests maximum

*No Food & Beverage Minimum,
Please add Tax and 20% Service Charge
Please call for Holiday Food & Beverage Minimum*



Group Menus

MENU SELECTION ONE

INSALATA

Choice of

Insalata Invernale

Arugula, Radicchio, Goat Cheese, Pinenuts & Balsamic Vinaigrette

Insalata Spinaci

Baby Spinach, Leeks, Julienne Carrots, Mustard Vinaigrette



SECONDI

Choice of

Farfalle alla Crema di Scampi

Bontie Pasta, Shrimp, Prosciutto, Creamy Sauce

Pollo alla Diavola

*Grilled Chicken Marinated in Mustard & Chile
with Roasted Rosemary Potatoes and Sautéed Vegetables*

Salmonе alla Griglia

Fresh Grilled Salmon, Roasted Potatoes, Vegetable

Costolette di Maiale

*Marinated Pork Chops, Grilled Polenta,
Rosemary, Balsamic Reduction*



DOLCE

Platters of Assorted Desserts Served Family Style to Share

Tiramisu, Profiteroles, Flourless Chocolate Cake & Lemon Tart

*Salads may be substituted for
Antipasti Misti – Platters of Assorted Appetizers*

\$37.00 PER PERSON
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Group Menus

MENU SELECTION TWO

INSALATA

Choice of

Insalata Mista

*Romaine, Radicchio, Fennel, Cucumber,
Leeks, Cherry Tomatoes, Vinaigrette*

Mozzarella Caprese

*Fresh Mozzarella, Vine-Ripened Tomatoes,
Basil & Extra Virgin Olive Oil*



SECONDI

Choice of

Ravioli di Magro

*Spinach, Ricotta, Parmigiano Reggiano Filled Ravioli,
Sage Butter & Tomato Sauce*

Salmone alla Griglia

Fresh Grilled Salmon, Roasted Potatoes, Vegetable

Bistecca alla Griglia

Grilled New York Steak, Roasted Potatoes, Vegetables

Pollo Marsala

*Chicken Breast, Mushrooms, Marsala Reduction,
Pureed Potatoes, Vegetables*



DOLCE

Platters of Assorted Desserts Served Family Style to Share

Tiramisu, Profiteroles, Flourless Chocolate Cake & Lemon Tart

\$39.00 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.

MENU SELECTION THREE

INSALATA

Choice of

Insalata Cesare

*Romaine Lettuce, Shaved Parmesan,
Homemade Croutons & Creamy Anchovy Dressing*

Insalata Mista

*Romaine, Radicchio, Fennel, Cucumber,
Leeks, Cherry Tomatoes, Vinaigrette*



SECONDI

Choice of

Pollo alla Diavola

*Grilled Chicken Marinated in Mustard & Chile
with Roasted Rosemary Potatoes and Sautéed Vegetables*

Tortino di Spinaci

Rolled Pasta Filled with Ricotta, Baked

Scaloppine di Vitello

Veal Scaloppine, Lemon Reduction, Pureed Potatoes, Vegetables

Salmone alla Griglia

Fresh Grilled Salmon, Roasted Potatoes, Vegetable



DOLCE

Platters of Assorted Desserts Served Family Style to Share

Tiramisu, Profiteroles, Flourless Chocolate Cake & Lemon Tart

\$40.00 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Group Menus

MENU SELECTION FOUR

ANTIPASTI

Antipasti Misti e Focaccia

Platters of Assorted Italian Appetizers

Selection of Cured Meats, Marinated Vegetables and Shrimp



INSALATA

Choice of

Insalata di Cesare

Romaine Lettuce, Shaved Parmesan,

Homemade Croutons & Creamy Anchovy Dressing

Penne Pomodoro

Quill Pasta, Fresh Tomato Sauce, Basil



SECONDI

Choice of

Gamberoni alla Griglia

*Mesquite Grilled Jumbo Freshwater Prawns, Garlic, Olive Oil,
Herbs, Roasted Potatoes, Vegetables*

Filetto Toscano

*Mesquite Grilled Aged Filet Mignon,
Sautéed Spinach, Roasted Potatoes*

Scaloppine di Vitello

Veal Scaloppine, Lemon Reduction, Pureed Potatoes, Vegetables



Dolce

Platters of Assorted Desserts Served Family Style to Share

Tiramisu, Profiteroles, Flourless Chocolate Cake & Lemon Tart

\$49.00 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.

MENU LA FAMIGLIA

*This four-course meal is served family style
on platters to share*

ANTIPASTI MISTO

Gamberetti Marinati

Marinated Chilled Shrimp, Feta Cheese, Mint Vinaigrette

Caprese

Fresh Mozzarella, Roma Tomatoes, Extra Virgin Olive Oil & Basil

Melanzane e Zucchini

Grilled Eggplant & Zucchini

Peperoni Arrostiti

Roasted Marinated Bell Peppers

Carciofi Marinati

Marinated Artichoke Hearts

Finocchio Aromatico

Marinated Fennel

Affettati Misti

Array of Italian Salami



PASTA

Penne al Filetto di Pomodoro

Quill Pasta, Fresh Tomato Sauce, Basil, Parmesan

Fusilli al Pesto

*Corkscrew Pasta with Pureed Fresh Basil, Pinenuts, Garlic,
Parmesan & Extra Virgin Olive Oil*

Conchiglie alla Carbonara

Shell Pasta, Pancetta, Peas, Creamy Parmesan



SECONDI PIATTI

Pollo dal Girarrosto

Rotisserie Free-Range Chicken

Costolette di Maiale

Grilled Pork Chops with Balsamic Reduction Sauce

Gamberoni alla Griglia

*Baked Jumbo Prawns Drizzled with Extra Virgin Olive Oil,
Lemon and Fresh Herbs*



DOLCI

Tiramisu, Profiteroles, Flourless Chocolate Cake & Lemon Tart

\$42.00 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.



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Event Information

Booking Information

Space may be confirmed on a definite basis as early as twelve months in advance. All dates are subject to space release approval from our Special Event Coordinator and considered definite upon receipt of deposit. Prego is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Prego will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a non-refundable deposit will be charged to a credit card. Deposits are based on the number of guests and estimate total cost of the event. Your deposit, in the specified amount, is due upon the signing of the contract. The final balance will be presented to the host at the conclusion of the event, payment in the form of credit card or cash only is accepted.

Food and Beverage Estimate

Prego Ristorante offers a variety of menus to fit your budget. A service charge of 20% will be added to all food and beverage items and tax will be calculated on 7.75% of subtotal. An extensive wine list and our own Pastry chef will complete the event. No outside food or wine or any other beverages are permitted on premises.

Cancellations

In the event of a cancellation, Prego requires a minimum of forty-eight (48) hours. Deposits can be used towards a future event with 30 days of original event date.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

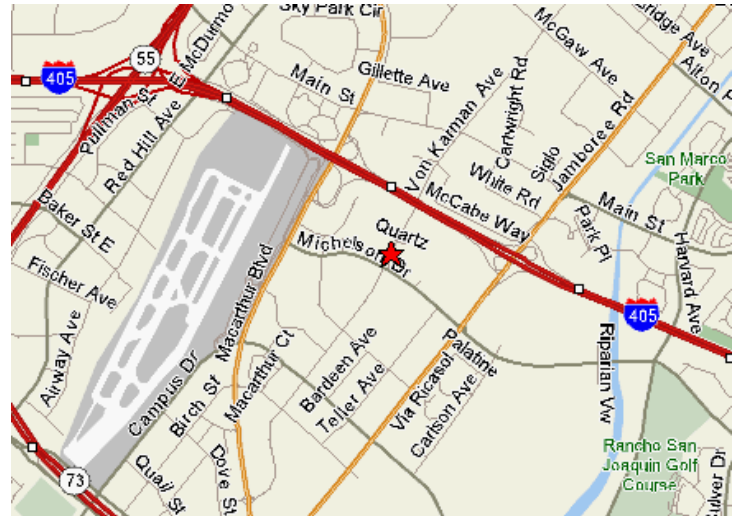
See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

Parking

During Lunch hours, Prego has complimentary Valet or Validated parking. During Dinner hour, Valet Parking is available for \$5.00 per car or there is ample free self-parking.

Map & Directions



From the 405 Freeway Southbound

- ◆ Take the MacArthur Boulevard South exit toward Airport
- ◆ Turn Left onto MacArthur Boulevard
- ◆ Turn Left onto Michelson Drive
- ◆ Turn Left onto Von Karman Avenue
- ◆ Turn Right on Quartz into parking lot

From the 405 Freeway Northbound

- ◆ Exit Jamboree Road
- ◆ Turn Left onto Jamboree Road
- ◆ Turn Right onto Michelson Drive
- ◆ Turn Right onto Von Karman Avenue
- ◆ Turn Right on Quartz into parking lot

