

Park Press

Park Paseo Neighborhood Newsletter



Thanksgiving

As the leaves turn and the air grows crisp, we're reminded of the importance of community, connection, and gratitude. This Thanksgiving let's celebrate the spirit of togetherness that makes our neighborhood so special. Whether you're hosting a feast, volunteering, or simply enjoying a quiet moment of reflection, we hope your holiday is filled with warmth, joy, and meaningful memories.

Clubhouse and Office Closure Notice

Please note that the clubhouse will be closed on Thursday, November 26 and Friday, November 27 in observance of Thanksgiving and Black Friday. Regular operations will resume on Monday, November 30th. If you have an urgent issue during the closure, please refer to our emergency contact list posted on the community website or bulletin board.

Holiday Decoration Contest

Get ready to sparkle! Our annual Christmas Lights Decoration Contest is back, and we can't wait to see our neighborhood shine with holiday cheer. Whether you go for classic elegance or a dazzling winter wonderland, this is your chance to show off your festive spirit and creativity.

Judging Dates: December 19-20

Winners Announced: December 21 3

- Winners and 2 Honorable Mentions
- **Prizes:** Gift cards and bragging rights!
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• To participate, simply decorate your home by December 20. No registration required—just light up and join the fun! Let's make this season merry and bright together.

www.parkpaseoirvine.com

25 Christamon West,
Irvine, CA 92620

parkpaseohoa@gmail.com
714-730-1560

Onsite Office Hours:
Monday, Wednesday, Friday
9:00am to 5:00pm

Association Manager:
Juanita Delgado, CCAM
714-730-1560

Emergency After Hours:
949-833-2600

Billing Question/Address
Change/Website Login:
billing@keystonepacific.com
949-833-2600

Architectural Desk:
parkpaseohoa@gmail.com
714-730-1560

Insurance Broker:
Alera Group
830 Roosevelt, Suite 200
Irvine, CA 92620
949-381-7717
info@ar-ins.com

Board of Directors:
President: Craig Muller
Vice President: Vacant
Treasurer: Anthony Marcus
Secretary: Isaiaruvu Malarmanan
Member at Large: Albert Tseng



HOA POOL HOURS

Main Pool Hours:

Sunday-Thursday

7:00am - 10:00pm

Friday and Saturday

7:00am - 11:00pm

Prosa Pool Hours:

Sunday-Thursday

7:00am - 9:00pm

Friday and Saturday

7:00am - 10pm

STREET SWEEPING

November

West of Yale:

1st & 3rd Friday

November 6 and November 20

East of Yale:

2nd & 4th Friday

November 13 and November 27

CITY OF IRVINE

1 Civic Center Plaza

Irvine, CA 92606

www.cityofirvine.org

Public Works:

949-724-7516

Administrative Services:

949-724-6255

Short-Term Rentals:

949-269-3600

Animal Services:

949-724-7091

Street Sweeping:

949-724-7600

Parking Enforcement:

949-724-7000

Irvine Police Department

Non-Emergency:

949-724-7000

Code Enforcement:

[codeenforcement@](mailto:codeenforcement@cityofirvine.org)

cityofirvine.org

Monthly Board of Directors Meetings

Held on the 2nd Monday of every month:

Next Board Meeting is November 9, 2026

Final agendas will be posted at the clubhouse bulletin board no less than 4 days prior to the meeting, uploaded to the Association website and sent via e-blast.

Architectural Committee Meetings

Next Meeting November 18, 2026, at 7:00 PM

Meeting held at the clubhouse.

parkpaseohoa@gmail.com

Clubhouse/Facility Rental Instructions and Reminders

If you are interested in renting the clubhouse for a party, meeting or any other special event, you may come by the Clubhouse office during operating hours to make reservations. You must be a homeowner to rent the clubhouse and in good standing with management. All tenants will need landlords to reserve the clubhouse. There are **No Petting Zoo's or Jumping Houses** allowed on the green belt common areas.

Clubhouse Rental Fees are as follows:

Friday & Saturday Rentals: \$225.00

Monday through Thursday: \$175.00

Sunday: \$200.00

Any day \$50 option for early (day) birthday parties (10:00 am-3:00 pm)

Daytime parties within the hours of 10:00 am - 2:00 pm is \$50.00

Security deposit for all options is \$250.00

**All checks will be deposited upon receipt, and refund deposit will be returned after final inspection.*



TENNIS COURT RESERVATION

To get access to the online tennis court reservation system, please visit the HOA office at the clubhouse to get registered. You will need to provide a government issued ID. Once registered you can make reservations on the YourCourts app and/or website.

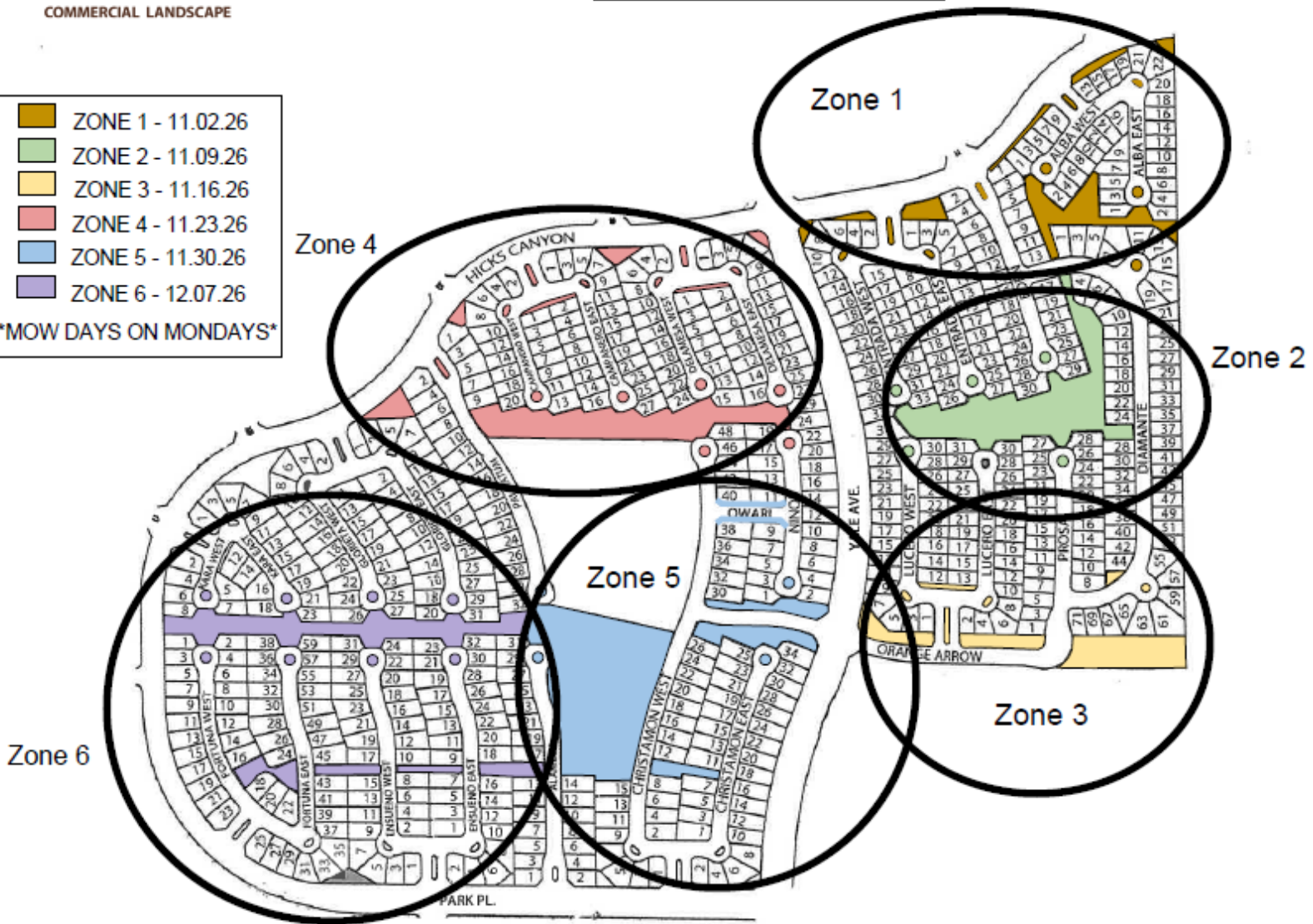


PARK PASEO

ROTATION MAP

	ZONE 1 - 11.02.26
	ZONE 2 - 11.09.26
	ZONE 3 - 11.16.26
	ZONE 4 - 11.23.26
	ZONE 5 - 11.30.26
	ZONE 6 - 12.07.26

MOW DAYS ON MONDAYS



Landscape Maintenance

Did you know that the community is on a 6-week landscape area rotation? This means that each area is completed every 6 weeks. Please review the rotation map to see when your area is scheduled. HOA management walks the grounds with our landscaper every 4th Monday of the month. Please contact the on-site office to report on a landscape issue that needs attention.



YIELDS:
4 - 6 serving(s)

PREP TIME:
15 mins

TOTAL TIME:
1 hr 5 mins

Ingredients

- ☐ Salted butter, for the baking dish
- ☐ 4 cups leftover stuffing
- ☐ 4 cups chopped skinless leftover turkey (or use rotisserie chicken)
- ☐ 1 1/2 cups coarsely chopped leftover green beans
- ☐ 1 1/2 cups leftover gravy
- ☐ 3 cups leftover mashed potatoes
- ☐ 1 large egg yolk
- ☐ 1 cup shredded monterey jack cheese (about 2 oz.)
- ☐ Cranberry sauce, for serving

Keep screen awake

Directions

- 1 | Position a rack in the lower third of the oven and preheat to 425°F. Butter the bottom and sides of a 9-by-13-inch baking dish. Crumble the stuffing into the baking dish and pat to make an even crust on the bottom.
- 2 | Scatter the turkey and green beans over the stuffing layer. Pour the gravy over.
- 3 | Combine the mashed potatoes and egg yolk in a medium bowl and mix until smooth.
- 4 | Spread the mashed potato mixture over the turkey layer. Sprinkle with the grated cheese.
- 5 | Cover with foil and bake until heated through, about 20 minutes. Uncover and bake until the top is golden brown and crusty, 20 to 25 more minutes. Remove to a rack and let cool about 10 minutes before serving. Serve with a dollop of cranberry sauce on the side.



Ambrosia Salad

Ingredients:

- 1 (20 oz) can pineapple chunks, drained
- 1 (11 oz) can mandarin oranges, drained
- 1 cup sweetened shredded coconut
- 1 cup mini marshmallows
- 1/2 cup sour cream



CARAMEL APPLE DIP RECIPE

The Ingredients

- 8oz cream cheese
- 1/2 cup caramel sauce
- 1 tablespoon brown sugar
- 1 teaspoon cinnamon
- 2 cups light brown sugar
- 1 cup heavy whipping cream
- 1/2 cup unsalted butter
- 1/4 teaspoon salt
- 2 tablespoons vanilla extract

WWW.GRACEANDGOODEATS.COM