

# LOS ROBLES GREENS WEDDINGS

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Photo courtesy of Katie Jackson Photography

LOS ROBLES GREENS GOLF COURSE  
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[WWW.LOSROBLESGREENS.COM](http://WWW.LOSROBLESGREENS.COM)

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# THE GARDENS

SATURDAY RENTAL FEE \$3,500 + 150 GUESTS MINIMUM / \$17,000 FOOD & BEVERAGE MINIMUM  
 FRI. & SUN. RENTAL FEE \$3,000 + 90 GUESTS MINIMUM / \$12,000 FOOD & BEVERAGE MINIMUM  
 MON-THURS RENTAL FEE \$2,000 + \$8,000 FOOD & BEVERAGE MINIMUM

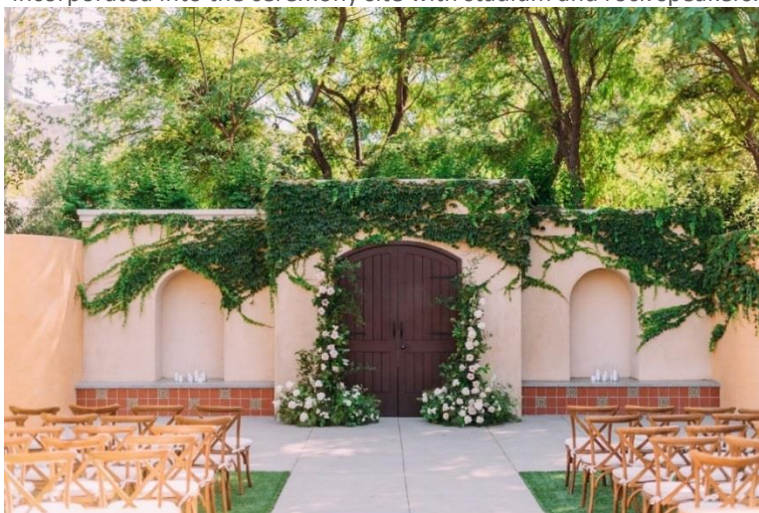
The Gardens at Los Robles Greens is an open air outdoor wedding and event space. The venue can accommodate ceremonies and receptions up to 350 guests. It features a wedding ceremony site with amphitheater style seating, wooden pergolas and a fully paved ceremony aisle. The Gardens reception site mirrors the ceremony, with a wooden pergola focal point over built in buffet lines and bar, a large concrete and artificial grass space for dining and dancing under the stars with a beautiful waterfall and market lights strung throughout.

## WEDDING PACKAGE INCLUDES

Cocktail Hour With Water & Lemonade Station	Wedding Suite
Wooden Dance Floor	60" Round Seating Tables (Set for 8-10 guests)
6 Foot Rectangular Tables (Used for Head Tables, Gifts, Guest Book, Place Cards and Dessert Set Ups)	White Folding Chairs (Ceremony & Reception, up to 300 Chairs. Additional chairs may be rented above this count)
Floor Length Linens and Napkins (of your color choice)	China Service: White Dinner Plates, Silver Flatware, Water Goblets, Champagne Flutes and Glassware at the Bar
Coffee, Tea and Soda Service	Cake Cutting Service (Includes dessert plates)
Champagne or Sparkling Cider Toast (Pre-Ceremony or during Reception)	6 Hours of Event Time (Ceremony and Reception)
Ceremony Rehearsal (One hour, Date Guaranteed 60 days prior)	Group Food Tasting for Two

## GARDENS CEREMONY SITE

Our Gardens Ceremony Site includes white folding chairs and a full sound system with microphone and stand incorporated into the ceremony site with stadium and rock speakers.



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# THE SUNSET BALLROOM

SATURDAY RENTAL FEE \$2,500 + 120 GUESTS MINIMUM / \$8,000 FOOD & BEVERAGE MINIMUM

FRI. & SUN. RENTAL FEE \$2,000 + 80 GUESTS MINIMUM / \$6,000 FOOD & BEVERAGE MINIMUM

MON-THURS RENTAL FEE \$1,500 + \$4,000 FOOD & BEVERAGE MINIMUM

The Sunset Ballroom at Los Robles Greens is our indoor wedding and event space that overlooks our breathtaking and award-winning golf course. The space features floor-to-ceiling windows that ensure a stunning view from any corner of the room. The Ballroom accommodates up to 200 guests for dinner and dancing and can be completely transformed to create your dream reception. The Sunset Ballroom is the perfect space to host your indoor reception.

## WEDDING PACKAGE INCLUDES

Cocktail Hour on The Terrace With Water & Lemonade Station	Reception Area
Wooden Dance Floor	60" Round Seating Tables (Set for 8-10 guests)
6 Foot Rectangular Tables (Used for Head Tables, Gifts, Guest Book, Place Cards and Dessert Set Ups)	Chiavari Chairs for Reception Only (Fruitwood or Gold Available)
Floor Length Linens and Napkins (of your color choice)	China Service: White Dinner Plates, Silver Flatware, Water Goblets, Champagne Flutes and Glassware at the Bar
Coffee, Tea and Soda Service	Cake Cutting Service (includes dessert plates)
Champagne or Sparkling Cider Toast (Pre- Ceremony or during Reception)	6 Hours of Event Time (Ceremony and Reception)
Ceremony Rehearsal (One hour, Date Guaranteed 60 days prior)	Group Food Tasting for Two

## TWILIGHT CEREMONY SITE

We transform the 10<sup>th</sup> tee into a serene ceremony site surrounded by our namesake oak trees and beautiful lake. White folding chairs provided; DJ must provide sound.



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# BAR PACKAGES

ALL BAR PACKAGES ARE HOSTED FOR **5 HOURS**

## HOSTED BEER & HOUSE WINE PACKAGE - \$26 PER PERSON

*Cash bar optional for spirits*

HOUSE WHITE WINE CANYON ROAD  
Pinot Grigio and Chardonnay

HOUSE RED WINE CANYON ROAD  
Cabernet Sauvignon and Merlot

### CHOICE OF FIVE BEERS

Bud Light	Coors Light	Lagunitas IPA
Michelob Ultra	Stella Artois	Pacifico
Corona	Newcastle	Blue Moon
Sam Adams	Firestone 805	Sierra Nevada Torpedo IPA
	Modelo	

## WELL BAR PACKAGE - \$28 PER PERSON

INCLUDES HOUSE WINE CANYON ROAD & CHOICE OF FIVE BEERS

### WELL LIQUOR

Svedka, New Amsterdam, Cruzan Light, Exotico, Clan  
MacGregor, Jim Beam

## CALL BAR PACKAGE - \$34 PER PERSON

INCLUDES LUXURY TIER WINE- CHOOSE TWO: CHARDONNAY, SAV BLANC, CAB SAV, PINOT NOIR  
& CHOICE OF FIVE BEERS

### CALL LIQUOR

Tito's, Absolut, Beefeater, Captain Morgan, Malibu,  
Corazon Blanco, Johnny Walker Red, Jameson

## PREMIUM BAR PACKAGE - \$39 PER PERSON

INCLUDES PREMIUM TIER WINE- CHOOSE TWO: CHARDONNAY, CAB SAUV, PINOT NOIR  
& CHOICE OF FIVE BEERS

### PREMIUM LIQUOR

Grey Goose, Bombay Sapphire, Johnny Walker Black, Jack Daniels,  
Crown Royal, Don Julio Blanco, Woodford Reserve, Glenfiddich 12yr

ADDITIONAL BAR SET UP & BARTENDER - \$150 FEE

*Set up during cocktail hour only. Required for parties of 150+ guests.*

WINE SERVICE DURING DINNER - \$300 FEE

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# TUSCANY MENU

\$74 PER PERSON - BUFFET SERVICE

## HORS D'OEUVRES

### CHOICE OF TWO HAND-PASSED APPETIZERS

Beef Sliders <i>American cheese, grilled onions and Special Sauce</i>	Deviled Egg with Bacon Crumble <i>Classic deviled eggs topped with crispy bacon bits</i>	Goat Cheese & Sun Dried Tomato <i>Tartlet topped with whipped goat cheese &amp; sun dried tomato</i>
Mini Bruschetta Grilled Cheese <i>Chopped tomatoes, basil and American cheese on white bread</i>	Caprese Salad Skewers <i>Cherry tomatoes, mozzarella and basil drizzled with olive oil &amp; balsamic reduction</i>	Mini Pork Tostadas <i>Marinated pork with onions, cilantro and avocado Salsa on a mini toasted corn tortilla</i>
Tomato Bruschetta <i>Chopped tomatoes and basil with olive oil and balsamic Reduction</i>	Spinach and Artichoke Crostini <i>Toasted crostini topped with creamy spinach and artichoke</i>	Beef or Chicken Satay <i>Served with a peanut Sauce</i>
Pulled Pork Sliders <i>Pulled Pork with coleslaw on a mini brioche bun</i>	Fried Mac N Cheese Balls <i>Deep fried mac N cheese with house made marinara sauce</i>	Strawberry Balsamic Bruschetta <i>Chopped strawberries &amp; basil drizzled with honey &amp; balsamic on top of a crostini</i>

Or choose from our master list of \$2/\$3 appetizers located on Page 11

## CHOICE OF SALAD

OAKS SALAD Chopped Tomato, Shredded Carrots, Sliced Cucumber Served with Balsamic Vinaigrette	CLASSIC CAESAR Parmesan Cheese, Croutons, Romaine Lettuce Served with Caesar Dressing
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## CHOICE OF ONE PASTA AND ONE CHICKEN ENTRÉE

OVEN ROASTED CHICKEN Roasted bone in Chicken with Lemon Caper Sauce	OAKS GRILLED CHICKEN Herb Marinated Chicken With White Wine Garlic sauce
CHICKEN PARMIGIANA Parmigiana crusted Chicken With our House Made Marinara Sauce	PENNE, BOW TIE OR TORTELLINI PASTA With choice of our House Made Marinara, Parmesan Cream, or Pesto Cream Sauce

See master list on page 10 for other sauce choices

## CHOICE OF TWO SIDES

Garlic Mashed Potatoes <i>Whipped to perfection with a hint of garlic</i>	Smashed Potatoes <i>Sour Cream, Cheddar Cheese and Chives</i>	Roasted Baby Red Potatoes <i>Garlic, Olive Oil and Rosemary</i>
Carrots, Squash, Zucchini	Broccoli and Cauliflower	Green Beans Almandine

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# BISTRO MENU

\$82 PER PERSON – PLATED DUET OR BUFFET SERVICE

## HORS D'OEUVRES

### CHOICE OF THREE HAND-PASSED APPETIZERS

**Beef Sliders**  
*American cheese, grilled onions and special Sauce*

**Sun Dried Tomato Pesto Flatbread**  
*Crispy flatbread with sun dried tomatoes and pesto.*

**Goat Cheese & Sun Dried Tomato Tartlet**  
*topped with whipped goat cheese & sun dried tomato*

**Mini Bruschetta Grilled Cheese**  
*Mixed bruschetta and American cheese blend on white bread*

**Caprese Salad Skewers**  
*Cherry Tomatoes, mozzarella and basil drizzled with olive oil & balsamic reduction*

**Mini Pork Tostadas**  
*Marinated pork with onions, cilantro and avocado salsa on a mini toasted corn tortilla*

**Tomato Bruschetta**  
*Chopped tomatoes and basil with olive oil and balsamic reduction*

**Spinach and Artichoke Crostini**  
*Toasted crostini topped with creamy spinach and artichoke*

**Tequila Lime Shrimp Skewer**  
*Tequila lime marinated shrimp on a skewer*

**Pulled Pork Sliders**  
*Pulled pork with coleslaw on a mini brioche bun*

**Fried Mac N Cheese Balls**  
*Deep fried mac N cheese with house made marinara Sauce*

**Strawberry Balsamic Bruschetta**  
*Chopped strawberries & basil drizzled with honey & balsamic on top of a crostini*

Or choose from our master list of \$2/\$3 appetizers located on Page 11

## CHOICE OF ONE SALAD

### OAKS SALAD

Chopped Tomato, Shredded Carrots, Sliced Cucumber  
Balsamic Vinaigrette

### ASIAN PEAR SALAD

Dried Cherries, Goat Cheese, Candied Walnuts  
Raspberry Vinaigrette

### STRAWBERRY SPINACH SALAD

With Strawberries, Feta Cheese,  
Candied Walnuts  
Balsamic Vinaigrette

### HARVEST APPLE SALAD

With gorgonzola Cheese, Cherry Tomatoes,  
Sliced Apple, Peppered Walnuts  
Apple Cider Vinaigrette



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## CHOICE OF TWO ENTRÉES

Plated meals will be 'Duet' entrees & include a separate vegetarian plated option. Buffet Meals will include two entrees & a plated vegetarian option.

OVEN ROASTED CHICKEN  
Roasted bone in Chicken  
with Lemon Caper Sauce

NY STEAK  
(Plated Duet Only)  
Served with Green Peppercorn  
Sauce

OAKS GRILLED CHICKEN  
Herb Marinated Chicken  
With White Wine Garlic sauce

OAKS TRI-TIP  
(Add Carving Station \$150)  
With Madeira Garlic Sauce

EGGPLANT PARMESAN  
(Vegetarian Plated Only)  
Served with Marinara Sauce

GRILLED SALMON  
With a Honey Lime Cilantro Sauce

PENNE, BOW TIE OR TORTELLINI PASTA  
With Marinara, Parmesan Cream or Pesto Cream Sauce

## CHOICE OF TWO SIDES

Garlic Whipped Potatoes  
*Whipped to perfection  
with a hint of garlic*

Roasted Baby Red Potatoes  
*Garlic, Olive Oil and Rosemary*

Smashed Potatoes  
*Sour Cream, Cheddar Cheese  
and Chives*

Wild Rice Pilaf

Mushroom Risotto  
*With mushrooms and truffle oil*

Mashed Potatoes

Carrots, Squash, and Zucchini

Broccoli and Cauliflower

Green Beans Amandine

Baby Carrots and Asparagus

Brussel Sprouts  
sautéed with onions and garlic



Photo courtesy of Lucas Rossi Photography

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# CHEF'S SPECIAL MENU

\$99 PER PERSON – PLATED DUET OR BUFFET SERVICE

## HORS D'OEUVRES

### LOS ROBLES CHARCUTERIE DISPLAY

Includes Peppered Salami and Prosciutto  
Sharp Vermont Cheddar, Manchego, Humboldt Fog and Creamy Brie  
Garnished with olives, grapes and candied walnuts  
with sliced French baguette and crackers

### CHOICE OF FOUR HAND-PASSED APPETIZERS

Beef Sliders <i>American cheese, grilled onions and special sauce</i>	Goat Cheese Artichoke Hearts <i>Marinated &amp; grilled artichoke hearts stuffed with goat cheese</i>	Goat Cheese & Sun Dried Tomato <i>Tartlet topped with whipped goat cheese &amp; sun dried tomato</i>
Mini Bruschetta Grilled Cheese <i>Mixed bruschetta and American cheese blend on white bread</i>	Caprese Salad Skewers <i>Cherry tomatoes, mozzarella and basil drizzled with olive oil &amp; balsamic reduction</i>	Mini Pork Tostadas <i>Marinated pork with onions, cilantro and avocado salsa on a mini toasted corn tortilla</i>
Tomato Bruschetta <i>Chopped tomatoes and basil with olive oil and balsamic reduction</i>	Spinach and Artichoke Crostini <i>Toasted crostini topped with creamy spinach and artichoke</i>	Tequila Lime Shrimp Skewer <i>Tequila lime marinated shrimp on a skewer</i>
Pulled Pork Sliders <i>Pulled pork with coleslaw on a mini brioche bun</i>	Fried Mac N Cheese Balls <i>Deep fried mac N cheese with house made marinara Sauce</i>	Strawberry Balsamic Bruschetta <i>Chopped strawberries &amp; basil drizzled with balsamic on top of a crostini</i>
Mango Shrimp Ceviche <i>Marinated shrimp &amp; mango ceviche</i>	Ahi Tuna Cone <i>Seared Ahi tuna in a cone served with a soy wasabi demi glaze</i>	Goat Cheese & Sun Dried Tomato <i>Tartlet topped with whipped goat cheese &amp; sun dried tomato</i>

Or choose from our master list of \$2/\$3/\$5 appetizers located on Page 11

### CHOICE OF ONE SALAD

OAKS SALAD <i>Chopped Tomato, Shredded Carrots, Sliced Cucumber, Sliced Black Olives and Apple Cider Vinaigrette, Served with Balsamic Vinaigrette</i>	BABY CAPRESE SALAD <i>Romaine, Grape Tomatoes, bufala mozzarella, basil, pine nuts and balsamic vinaigrette</i>
STRAWBERRY & SPINACH SALAD <i>With Strawberries, Feta Cheese, Candied Walnuts, and Walnut Vinaigrette</i>	ASIAN PEAR SALAD <i>Mixed Greens, Asian Pear, Dried Cherries, Goat Cheese and Raspberry Vinaigrette</i>

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## CHOICE OF TWO ENTREES

Plated meals will be 'Duet' entrees & include a separate vegetarian plated option. Buffet Meals will include two entrees & a plated vegetarian option.

FILET MIGNON  
(Plated Only)  
*Garlic Herb Butter*

GRILLED SALMON  
*Seared, Grilled or Baked;  
Roasted Red Pepper Sauce*

EGGPLANT PARMESAN  
(Plated Only)  
*Served with Marinara Sauce*

RED SNAPPER  
*With Herb Veloute sauce*

PRIME RIB  
(Carving station)  
*With Au Jus and Creamy Horseradish*

HALIBUT  
*Seared, Grilled or Baked;  
3-Melon Relish*

BRAISED SHORT RIBS  
(Plated Only)  
*A house-made favorite marinated  
and roasted to perfection*

OVEN ROASTED CHICKEN  
*Roasted bone in Chicken  
with Lemon Caper Sauce*

SEA BASS  
*Seared, Grilled or Baked;  
Macadamia Crusted*

QUINOA STUFFED PEPPER  
(Plated Only)  
*Served with Quinoa, cheddar cheese, mixed vegetables  
inside a roasted bell pepper*

PENNE, BOW TIE, MUSHROOM RAVIOLI OR TORTELLINI PASTA  
*With Marinara, Parmesan Cream or Pesto Cream Sauce*

## CHOICE OF TWO SIDES

Duchess Potatoes  
*Piped baked mashed potatoes*

Roasted Baby Red Potatoes  
*Garlic, Olive Oil and Rosemary*

Au Gratin Potatoes  
*Baked julienne sliced potatoes  
with cheddar cheese*

Garlic Whipped Potatoes  
*Whipped to perfection  
with a hint of garlic*

Fingerling Potatoes  
*Garlic, Olive Oil*

Mushroom Risotto  
*With mushrooms and truffle oil*

Carrots, Squash, and Zucchini

Broccoli and Cauliflower

Green Beans Almandine

Baby Carrots and Asparagus

Brussels Sprouts with Bacon and Dates

Wild Mushroom Medley

Patty Pan Squash

White Asparagus

## LATE NIGHT SNACKS

<b>FRENCH FRY BAR</b> Regular, Sweet Potato and Garlic Fries. Served with Ketchup and Ranch	\$5 PER PERSON
<b>ASSORTED PIZZA SLICES</b> Pepperoni and Cheese	\$6 PER PERSON
<b>POPCORN BAR</b> Served in Paper Bags	\$3 PER PERSON
<b>TORTILLA CHIPS &amp; DIP</b> Salsa, Guacamole, Nacho Cheese or Refried Beans (Choose two)	\$4 PER PERSON
<b>BEEF SLIDERS</b> Cheddar Cheese, Thousand Island and Grilled Onions	\$6 PER PERSON
<b>MINI QUESADILLAS</b> Flour Tortilla, Shredded mixed cheddar cheese or pepper jack	\$5 PER PERSON
<b>TACO STATION</b> Shredded Chicken or Shredded Beef, Corn tortilla, onions, cilantro and salsa	\$6 PER PERSON
<b>GRILLED CHEESE</b>	\$4 PER PERSON
<b>HOT DOG BAR</b> Served with Ketchup, Mustard and Relish	\$4 PER PERSON
<b>SOFT PRETZELS &amp; CHEDDAR CHEESE SAUCE</b>	\$4 PER PERSON
<b>CHICKEN FINGERS</b> Served with Ketchup, BBQ Sauce and Ranch	\$5 PER PERSON

## LATE NIGHT SNACK DUOS

<b>SLIDERS &amp; FRIES</b> Beef Slider with American Cheese, 1000 Island, Grilled Onions and our Classic French Fries	\$9 PER PERSON
<b>STREET TACO &amp; TORTILLA CHIPS</b> Shredded Chicken or Beef with Tortilla Chips & House-made Salsa	\$8 PER PERSON
<b>TAKE ME OUT TO THE BALLGAME</b> Hot Dogs & Cracker Jacks	\$6 PER PERSON



Photo courtesy of Holly Castillo Photography

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# SAUCE LIST

## CHICKEN

Mustard Demi Glaze  
 Garlic Butter Sauce  
 Mushroom Marsala Sauce  
 Lemon Caper Sauce  
 Lemon Butter Sauce  
 Garlic Madeira Sauce  
 Herb Veloute

## FISH

White Wine & Garlic  
 Roasted Red Pepper sauce  
 White Wine Reduction  
 Three Melon Relish  
 Honey Cilantro Lime  
 Lemon Caper Sauce  
 Mango Salsa

## BEEF

Red Wine Reduction  
 Jack Daniels Demi Glaze  
 Chimichurri Sauce  
 Peppercorn Sauce  
 Roasted Red Pepper Sauce  
 Roasted Garlic Sherry  
 Garlic Madeira Sauce

## PASTA SAUCES

White Wine Garlic Sauce  
 House Made Marinara  
 Traditional Pesto

Spicy Vodka Sauce  
 Alfredo  
 Roasted Red Pepper Pesto

Bolognese  
 Creamy Pesto  
 Brown Butter Sauce



Photo courtesy of Dasha Dean Photography

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# ADD-ONS

## HAND-PASSED HORS D'OEUVRES

### Beef Sliders

*American cheese, grilled onions and special sauce*

### Goat Cheese Artichoke Hearts

*Marinated & grilled artichoke hearts stuffed with goat cheese and topped with lemon garlic butter sauce*

### Mango Crab Crostini

*Diced Mangoes, fresh crab and cilantro on a crostini*

### Mini Bruschetta Grilled Cheese

*Mixed bruschetta and American cheese blend on white bread*

### Deviled Egg with Bacon Crumble

*Classic deviled eggs topped with crispy bacon bits*

### Brie & Fig Grilled Cheese

*Mini grilled cheese with brie and fig jam*

### Tomato Bruschetta

*Chopped tomatoes and basil with olive oil and balsamic reduction*

### Fried Mac N Cheese Balls

*Deep fried mac N cheese with house made marinara sauce*

### Tequila Lime Shrimp Skewer

*Tequila lime marinated shrimp on a skewer*

### Thai Chicken Meatball Skewer

*Served with a sweet thai chili sauce*

### Mini Chicken & Waffles

*Fried chicken, mini waffle & a drizzle of syrup*

### Strawberry Balsamic Bruschetta

*Chopped strawberries & basil drizzled with honey & balsamic on top of a crostini*

### Beef or Chicken Satay

*Served with a peanut Sauce*

### Goat Cheese & Sun Dried Tomato

*Tartlet topped with whipped goat cheese & Sun Dried Tomato*

### Ahi Tuna Cone

*Seared Ahi Tuna in a cone served with a soy wasabi demi glaze*

### Spinach and Artichoke Crostini

*Toasted crostini topped with creamy spinach and artichoke*

### Crispy Jalapeno Mac N Cheese

*Baked mac N cheese mixed with jalapenos for a little extra spice!*

### Fried Cranberry & Goat Cheese Balls

*Cranberry & goat cheese deep fried to perfection*

### Mini Pork Tostadas

*Marinated pork with onions, cilantro and avocado salsa on a mini toasted corn tortilla*

### Sun Dried Tomato Pesto Flatbread

*Crispy flatbread with sun dried tomatoes and pesto.*

### Mango Shrimp Ceviche

*Marinated shrimp & chopped mangoes*

### Caprese Salad Skewers

*Cherry tomatoes, mozzarella and basil drizzled with olive oil & balsamic reduction*

### Grilled Lamb Chops

*Served with a rosemary mint sauce*

### Bacon Wrapped Shrimp

*Jumbo shrimp wrapped in apple wood smoked bacon*

### Watermelon and Goat Cheese Skewers

*Olive tapenade on Pita Bread  
Chopped Kalamata Olives, Garlic, Olive Oil*

### Smoked Salmon Crostini

*Topped with a cucumber dill sauce*

### Chinese Chicken Potstickers

*Served with a ponzu Sauce*

### Pulled Pork Sliders

*Pulled Pork with coleslaw on a mini brioche bun*

### Crispy Pork Belly

*Pork Belly served with a peach balsamic reduction*

\$2 PER PERSON

\$3 PER PERSON

\$5 PER PERSON

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## RECEPTION DISPLAYS

<b>SMOKED SALMON PLATTER</b> With Lemons, Capers, Tomatoes, and Red Onions Served with Cream Cheese and a Mayonnaise Caper Sauce & Mini Bagels	\$6 PER GUEST
<b>DOMESTIC &amp; IMPORTED CHEESE DISPLAY</b> With Crackers and Sliced Fresh Baguette	\$6 PER GUEST
<b>SELECTION OF GARDEN VEGETABLES</b> With Ranch, Thousand Island, Blue Cheese Dressing	\$4 PER GUEST
<b>LOS ROBLES CHARCUTERIE DISPLAY</b> Includes Peppered Salami and Prosciutto, Sharp Vermont Cheddar, Manchego, Humboldt Fog and Creamy Brie, Garnished with olives, grapes and candied walnuts , with sliced French baguette and crackers	\$9 PER GUEST
<b>ITALIAN ANTIPASTO BOARD</b> With Marinated Grilled Vegetables, Salami, and Mozzarella Cheese Served with Sliced Fresh Baguette	\$6 PER GUEST
<b>SHRIMP &amp; CRAB DISPLAY</b> <b>SHRIMP COCKTAIL AND CRAB LEGS</b> Served with Cocktail Sauce and Sliced Lemons	\$16 PER GUEST
<b>COMPLETE SEAFOOD PLATTER</b> <b>SHRIMP, CRAB, OYSTERS, AND SMOKED MUSSELS</b> Served with Sliced Lemons, Cocktail Sauce, Creamy Dill sauce, and Chipotle Mayonnaise	\$18 PER GUEST
<b>MEDITERRANEAN DISPLAY</b> With Tahini, Hummus, Tabbouleh, Tzatziki, and Roasted Red Pepper Hummus and Pita Bread	\$6 PER GUEST
<b>OYSTERS ON THE HALF SHELL</b> Served With lemon Wedges, Cocktail Sauce, Horseradish and Red Vinegar	\$15 PER GUEST
<b>SHRIMP COCKTAIL DISPLAY</b> Served With lemon Wedges, Cocktail Sauce, Horseradish and Red Vinegar	\$12 PER GUEST

## DESSERTS

<b>HAND-PASSED CHOCOLATE-DIPPED STRAWBERRIES</b>	\$3 PER PERSON
<b>COOKIES AND BROWNIES</b>	\$18 PER DOZEN
<b>VIENNESE TABLE</b> Assorted Mini Pastries, Fruit Tarts, Brownies, Lemon Bars	\$6 PER PERSON
<b>CHURRO BAR</b>	\$4 PER PERSON

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## CHILDREN'S & VENDOR MEALS

### CHILDREN'S MEAL

Chicken fingers, french fries and fruit with ketchup and ranch

*Children's meal will be plated and served separately if you are having a buffet service*

**\$25 PER CHILD**

### VENDOR MEAL

Vendors will eat the plated duet or buffet meal provided for guests.

**\$35 PER VENDOR**

## ADDITIONAL ENHANCEMENTS

### LINENS

SPECIALTY LINENS ARE AVAILABLE UPON REQUEST. PLEASE CONTACT US FOR OUR SELECTION OF DELUXE FLOOR-LENGTH LINENS, OVERLAYS, AND MORE!

### LAWN GAMES

GIANT JENGA

**\$50**

CORN HOLE

**\$50**

### MISCELLANEOUS

PATIO HEATERS

**\$50 EACH**

LAPEL MICROPHONE

**\$75 EACH**

RISER/STAGE PIECES

24" or 36" height (6' x 8' per riser)

Stairs & Skirt Included

**\$100 RENTAL (1<sup>ST</sup> RISER)**

**\$50 PER ADDITIONAL RISER**

PLEASE SEE OUR RENTAL CATALOG FOR ADDITIONAL OPTIONS SUCH AS UPGRADED CHAIRS, SWEET HEART TABLES, FARM TABLES, LOUNGE FURNITURE, LIGHT UP SIGNS AND CHANDELIERS.



Photo courtesy of Lucas Rossi Photography

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# FREQUENTLY ASKED QUESTIONS

Q: HOW LONG WILL I HAVE THE RENTAL SPACE?

A: You can arrive at The Gardens as early as 9am to set up personal items and decorations. Actual event time is 6 hours with 1 hour of clean up at the conclusion of your event. You are guaranteed access to the ballroom 2 hours prior to your event start time, unless otherwise arranged with your sales manager.

Q: DO YOU HAVE A WEDDING SUITE?

A: Yes, we do have one wedding suite at The Gardens. The suite has two getting ready stations and can comfortably fit up to 8 people. There is no suite for the Ballroom.

Q: WHAT KIND OF RESTROOMS ARE ACCESSIBLE TO OUR GUESTS?

A: We have real restrooms built in the gardens area with three stalls in each restroom. The Sunset Ballroom has two sets of restrooms available to your guests on either side of the ballroom.

Q: WHAT IS NEEDED TO RESERVE MY DATE AND LOCATION?

A: We require a signed contract and a \$2000 deposit which is due one week after you receive your contract. We do not place soft holds on dates.

Q: WHAT IS THE PAYMENT SCHEDULE FOR MY EVENT?

A: After the initial deposit, 25% of the estimated total is due 9 months prior, the next 25% is due 6 months prior and the final payment is due 14 days prior to your event.

Q: WHAT IS THE TAX AND SERVICE CHARGE AND WHAT IS IT APPLIED TO?

A: The tax is 7.5% and the service charge is 20%. Service charge is taxable in the state of California; this will be reflected on your estimate.

Q: IS THE SERVICE CHARGE A GRATUITY FOR THE STAFF?

A: No, it is an administrative fee and is shared with payroll; this is why it is taxed by the state of California. If you would like to add a gratuity for the servers this is more than welcome and appreciated. Please arrange for a cash tip in an envelope; your sales manager can hand this out at the end of the event.

Q: WHAT IS THE CURFEW FOR EACH VENUE?

A: The Gardens has a curfew of 10pm Sunday-Thursday and 11pm Friday and Saturday. The Sunset Ballroom has a curfew of midnight. All guests **must** be off the property at this time.

Q: DO YOU ALLOW AMPLIFIED MUSIC OR LIVE BANDS?

A: In The Gardens we allow DJ amplified music until 10pm Sunday-Thursday and 11pm Friday and Saturday. We do not allow live bands of any kind after 6pm Sunday-Thursday and 8pm Friday and Saturday. NO EXCEPTIONS. Live music is limited to; acoustic guitarist, singer, jazz band, harpist, string quartet etc. during this time frame only. Please ask your Sales Manager if you are looking to have any other kind of live music. In The Sunset Ballroom you are more than welcome to have any sort of amplified music or live band until 10pm Sunday-Thursday and 12am Friday and Saturday.

*The customary 20% service charge, which is not included in prices listed within this document, is taxable and will be added to your account. The current sales tax rate will be added to your account. Prices are subject to change without notice.*

Q: DO YOU REQUIRE WEDDING COORDINATION?

A: Yes, Los Robles Greens requires a day of wedding coordinator off of our preferred wedding vendor list to assist you. This will ensure that your special day runs smoothly and you and your family can enjoy it to the fullest! If you would like to use a licensed coordinator not on our list, there will be a \$500 buyout fee in order to do so.

Q: CAN I USE MY OWN VENDORS?

A: While you are welcome to provide your own vendors (besides a coordinator), we have curated a list of tried-and-true preferred vendors that offer our clients discounts and are familiar with our venue for your convenience. We do not allow outside catering vendors, all catering must go through Los Robles Greens. When hosting a reception at The Gardens we do require that your DJ plugs into our House System. (Please see DJ Information below)

Q: AM I ALLOWED TO BRING IN ANY OUTSIDE ALCOHOL?

A: There is no outside alcohol allowed on Los Robles Greens' property (bridal suite and parking lot included). You are welcome to purchase drinks or bottles of sparkling wine from the restaurant (for getting ready in the bridal suite). Any alcohol not provided by Los Robles will be confiscated by security.

Q: DO YOU REQUIRE SECURITY?

A: Yes, Los Robles Greens requires security for any large event. We will book the security for you, Security is \$45 per hour, per guard for the duration of your event. For events up to 150 guests we require 2 guards; for events over 150 guests we require 3 guards.

Q: IS THERE A FOOD TASTING FOR MY MENU?

A: Yes, we do offer one complimentary food tasting at our Wedding Showcase. Tastings are held twice at the beginning of the year and are open to all couples who are getting married at Los Robles Greens. If you wish to bring any guests there is an additional fee of \$20 per person. All tastings are meant to be just a sampling of what we offer here, not a tasting of our entire wedding package.

Q: WHAT ARE THE NEXT STEPS AFTER BOOKING?

A: We have a wedding worksheet that we will send to you after you book your event, so you can begin to fill this out as you plan. Six months out we will start to go over your food choices, linens, and set up of your event. Two or three weeks prior to your event we will have a final details meeting that will include confirmation of menu, linens, set up, and timeline. Your final guest count is due 10 days prior to your event.

Q: WHAT IF IT RAINS THE DAY OF MY EVENT?

A: In The Gardens you are able to tent the space through a third party vendor. If you are getting married on The Terrace or at the Twilight Ceremony site we will move your ceremony inside The Sunset Ballroom.

Q: AM I ALLOWED TO HANG ANYTHING FROM THE PERGOLA OR WOODEN DOOR AT THE GARDENS?

A: Yes, this can only be done with fishing line, zip ties, rope, ribbon or drapery. You may not use staples, tacks, nails, glue, tape or any other sticky adhesive. Any questions on hanging décor, please contact your Sales Manager.

Q: ARE SHOTS ALLOWED WITH A HOSTED BAR?

A: We maintain a strict no shot policy. Guests are welcome to order drinks on the rocks.

Q: CAN I USE REAL FLOWER PETALS AT THE CEREMONY SITE?

A: Yes, we allow you to use white or blush colored flower petals. All other colors will dye the concrete and are subject to a clean-up fee if they are used. You may use fake flower petals of any color.

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**Q: AM I ALLOWED TO USE CANDLES AND/OR SPARKLERS?**

A: Yes, the candles must be in a votive or other glass holder with a 1-inch clearance above the flame. We do not allow any tapered candles or candelabras. Sparklers are allowed at The Gardens walkway or outside the dome in The Sunset Ballroom.

**Q: CAN I DROP ANY PERSONAL ITEMS OFF THE DAY BEFORE MY EVENT OR LEAVE ANYTHING UNTIL THE NEXT DAY?**

A: No, nothing can be dropped off early or left overnight to pick up the next day. We do allow access to the bridal suite as early as 9am on the day of your event to drop off items. Los Robles Greens does not have the storage or security to hold any items prior to or after your event. Any items left past the 1 hour cleanup period after the end of your event run the risk of getting thrown away during the break down.

**Q: DO YOU ALLOW PHOTOS ON THE GOLF COURSE?**

A: Yes. However, you are subject to time restrictions and limitations when it comes to on course photos. We only allow the Bride & Groom, 1 photographer and 1 videographer and you **MUST** be accompanied by a member of the Los Robles Greens Staff. Our highest priority is your safety and we ask that you please pay attention to our staff member if we are busy on the course. The Los Robles Trail Head is right up the street that you are welcome to drive to and freely take photos on your own.

**Q: DO YOU REQUIRE INSURANCE?**

A: We only require this for photographers and videographers that will be working on site. All videographers must be fully insured and licensed to operate any Drones being brought on site.

**DJ INFORMATION:**

All DJ's booked for The Gardens Ceremony and Reception site are required to plug into our house system. For the ceremony you can use a laptop, iPod, iPad or any MP3 player that has a headphone jack to play music. There is only **(1) auxiliary connector** for the ceremony site and **(2) Wireless Microphones** with stand available. For the Reception site we have a full built in audio system that includes **(4) speakers** facing the dance floor/ dinner area and an audio box located near the dance floor with **(2) XLR connector hook ups**. You must bring your own Mixer and Microphone with connectors and plug into our system. The system will regulate decibel, bass and microphone levels. Please have your DJ contact your Sales Manager with any questions about our system.



Photo courtesy of Katie Jackson Photography, Danyelle Dee Photography and Felisha Carrasco Photography

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