

Los Robles Greens

Banquet Menu



Los Robles Greens Golf Course

(805)495-6421

www.losroblesgreens.com



@eventslrg



eventslrg

Los Robles Greens Golf Course
299 South Moorpark Road
Thousand Oaks, California, 91361

The Sunset Ballroom

The Sunset Ballroom at Los Robles Greens is the perfect place to host your next special event. Our ballroom can accommodate up to 220 guests, who will have a breathtaking wall-to-wall view of the 18th hole of Los Robles Greens Golf Course.

West Ballroom & East Ballroom

Looking for a smaller event space? The Sunset Ballroom can divide into two separate event spaces! The West Ballroom can accommodate up to 100 guests and The East Ballroom can accommodate up to 50 guests for dinner and dancing for a more intimate event with your friends and family or colleagues.

Terrace Cocktail Hour

Our terrace overlooks the lush golf course and beautiful Conejo Valley Mountains with market lights strung above. Just wait until you see the sunset! This space can be added to your event as a cocktail hour for an additional \$500. We will provide standing cocktail tables and up to (4) additional 6 foot tables for your cocktail hour prior to heading inside the Ballroom.

Room Rental Fee based on availability, day and time of event.

All Banquet Packages Include

Up to Five Hours of Event Time

60" Rounds

Banquet Chairs

House Table Linen

Black or Ivory

Linen Napkin

Choice of Color

6' Rectangular Tables

For Display, Check-In, etc.

Glassware, Flatware & China

Banquet Captain & Servers

Coffee & Hot Tea Station

Included with most menu purchases

Wireless Microphone & Podium

AUX Connection

Water Service

See page 22 for additional rental items

Customary 20% Service Charge will be applied to all food, beverage and rental pricing, which is subject to current local sales tax. Prices are subject to change without notice.

Breakfast Buffets

All breakfast buffets include Coffee, Hot Tea & Orange Juice served until 12pm

Continental Breakfast Buffet

Assorted Breakfast Pastries, Muffins & Fresh Seasonal Fruit

\$12++ Per Person

Los Robles Breakfast Buffet

Scrambled Eggs, Pancakes, Bagels, Yogurt, Granola & Fresh Seasonal Fruit

\$19++ Per Person

Hole-in-One Breakfast Buffet

Scrambled Eggs, O'Brien Potatoes, Fresh Seasonal Fruit

Choice of Bacon or Sausage

Choice of Pancakes or French Toast

Assorted Breakfast Pastries

\$24++ Per Person

Los Robles Bubbly Brunch Buffet

Bottomless Champagne Bar

With assorted Juices & Berries for garnish

Scrambled Eggs, O'Brien Potatoes, Fresh Seasonal Fruit

Choice of Bacon or Sausage

Choice of Pancakes or French Toast

Assorted Breakfast Pastries

Oaks Salad or Classic Caesar Salad

Served with choice of dressing: Ranch, Caesar, Balsamic Vinaigrette, Apple Cider Vinaigrette or Green Goddess

Penne or Farfalle Pasta

Served with choice of sauce: House-Made Marinara, Creamy Pesto, Parmesan Cream or Spicy Vodka Sauce

Grilled Chicken or Talapia

Served with choice of sauce: Lemon Caper, Fresh Herb Veloute, Roasted Red Pepper or Three Melon Relish

\$42++ Per Person

\$32++ Per Person (without Champagne)

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A La Carte Breakfast Items

Pricing is contingent on the purchase of a Breakfast Buffet

Omelet Station
with toppings
\$7++ Per Person

Bacon or Sausage
\$4++ Per Person

Seasonal Sliced Fruit
\$3++ Per Person

Breakfast Sandwich
with Fried Egg, American Cheese & Bacon
\$6++ Per Person

Breakfast Burrito
with Scrambled Eggs, Cheese & Bacon
\$7++ Per Person

Eggs Benedict
\$5++ Per Person

Yogurt & Granola
with Vanilla Yogurt & Assorted Berries
\$5++ Per Person

Bagel Bar
with Butter, Jam & Cream Cheese
\$5++ Per Person

Prime Rib Carving Station
\$15++ per person
\$150 Chef Attendant Fee (1 hour)

Home Made Mini Muffins
Blueberry, Chocolate Chip, Banana Walnut or Carrot Cake
\$22++ Per Dozen

Bottomless Champagne Bar

Served with Assorted Juices & Mixed Berries for Garnish

Champagne Bottles Kept on Ice & Champagne Flutes Provided. Max (3) hours

Attendant Required- \$100

\$14++ Per Person



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Lunch Buffets

Lunch buffet menus available for any event scheduled between 11am & 3pm

All lunch buffets include Water on each table as well as a Coffee & Tea station

Build Your Own Sandwich Shop

Salad:

Oaks Salad

*Chopped Tomato, Olives, Bell Peppers, Sliced Cucumber
With Your Choice of Ranch or Balsamic Dressing*

Choice of Potato Salad or Pasta Salad

Choice of Fruit or Assorted Chips

Deli Meats:

Oven-Roasted Turkey

Roast Beef

Ham

Sliced Cheeses:

Provolone

American

Cheddar

Pepper Jack

Assorted Bread:

White, Wheat, Sourdough, Rye

Dessert:

Assorted Cookies or Assorted Mini Cakes

\$22++ Per Person

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Italian Lunch Buffet

Garlic Cheese Bread

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Croutons & Caesar dressing

Chicken Piccata or Chicken Parmesan

Penne Pasta

With House-Made Marinara or Creamy Pesto Sauce

Seasonal Grilled Vegetables

Tiramisu Flutes

Espresso-infused Mascarpone Cheese Mousse in Champagne Flutes

\$25++ Per Person

Additional Options:

Meat Lasagna \$3++ per person

Chicken Marsala \$3++ per person

Mexican Lunch Buffet

Tableside Chips & Salsa

Mexican Caesar Salad

With Parmesan Cheese, Pepitas, Caesar Dressing, & Tortilla Strips

Choice of Beef or Chicken Fajitas

Served With Flour & Corn Tortillas, Salsa & Sour Cream

Cheese Enchiladas

Mexican Rice & Refried Beans

Choice of Flan or Churros

\$25++ Per Person

Additions:

Guacamole \$1++ Per Person

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Santa Maria Lunch Buffet

Includes Rolls & House-Made Garlic Herb Butter

Oaks Salad

*Chopped Tomato, Olives, Bell Peppers, Sliced Cucumber
with Balsamic Vinaigrette & Ranch Dressing*

Coleslaw

Grilled Tri-Tip

With choice of BBQ Sauce or Green Peppercorn Sauce

Grilled Chicken

With choice of Mushroom Sauce or Lemon Butter Sauce

Roasted Potatoes

Served with Seasonal Grilled Vegetables

Assorted Cookies & Brownies

\$27++ Per Person



Grilled Salmon with Herb Veloute



Oaks Salad



Tri Tip with Mushroom Sauce

Photos courtesy of Lucas Rossi Photography

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The Los Robles Lunch Buffet

Includes Rolls & House-Made Garlic Herb Butter

Choice of One Salad

Oaks Salad

*Chopped Tomato, Sliced Cucumber, Olives,
Bell Pepper on a bed of Romaine Lettuce
with your choice of dressing*

Classic Caesar Salad

*Parmesan Cheese, Croutons, Romaine Lettuce
with our House-Made Caesar Dressing*

Strawberry Spinach Salad

*Strawberries, Feta Cheese, Candied Walnuts,
Julienne Red Onion & Alfalfa Sprouts
with Balsamic Vinaigrette*

Harvest Apple Salad

*Mixed Greens, Bleu Cheese, Cherry Tomatoes,
Sliced Apple & Peppered Walnuts
with Apple Cider Vinaigrette*

Choice of Two Entrees

Oaks Grilled Chicken Breast

*With Lemon Butter Sauce or
Mushroom Marsala Sauce*

Oaks Tri-Tip

*With Green Peppercorn Sauce or
Mushroom Sauce*

Grilled Salmon

*With Three Melon Relish or
Roasted Red Pepper Sauce*

Cheese Tortellini

*With House-Made Marinara Sauce
or Creamy Pesto Sauce*

Choice of Starch

Rice Pilaf

Smashed Potatoes

With Sour Cream, Chives & Cheddar Cheese

Garlic Mashed Potatoes

Mashed Potatoes

Potato Au Gratin

Roasted Red Potatoes

Served with Seasonal Grilled Vegetables

Dessert

Assorted Mini Cakes or Cheesecake

\$30++ Per Person

Customary 20% Service Charge will be applied to all food, beverage and rental pricing, which is subject to current local sales tax. Prices are subject to change without notice.

Plated Lunch

All plated lunches include Water on each table as well as a Coffee & Tea station

Includes Rolls & House-Made Garlic Herb Butter

Choice of One Salad

Oaks Salad

Chopped Tomato, Sliced Cucumber, Olives,
Bell Pepper on a bed of Romaine Lettuce
with your choice of dressing

Classic Caesar Salad

Parmesan Cheese, Croutons, Romaine Lettuce
with our House-Made Caesar Dressing

Strawberry Spinach Salad

Strawberries, Feta Cheese, Candied Walnuts,
Julienne Red Onion & Alfalfa Sprouts
with Balsamic Vinaigrette

Harvest Apple Salad

Mixed Greens, Bleu Cheese, Cherry Tomatoes,
Sliced Apple & Peppered Walnuts
with Apple Cider Vinaigrette

Choice of One Entrée

Mushroom Ravioli

With Sage Butter Sauce

\$23++

Grilled Chicken Breast

With Marsala Mushroom Sauce or Lemon Butter Sauce

\$24++

Grilled Salmon

With Roasted Red Pepper Sauce or Three Melon Relish

\$27++

Pork Loin

With Garlic Madeira Sauce

\$28++

Macadamia Crusted White Fish

With White Wine Garlic Sauce

\$29++

Grilled New York Steak (Manhattan Cut)

With Green Peppercorn Sauce

\$32++

Choice of Starch

Rice Pilaf

Smashed Potatoes

With Sour Cream, Chives & Cheddar Cheese

Garlic Mashed Potatoes

Roasted Red Potatoes

Potato Au Gratin

Served with Seasonal Grilled Vegetables

Choice of One Dessert

Chocolate Mousse

Chocolate Cake

Cheesecake

With Raspberry Coulis, Garnished with
Mixed Berries

Customary 20% Service Charge will be applied to all food, beverage and rental pricing, which is subject to current local sales tax. Prices are subject to change without notice.

Dinner Buffets

Dinner buffet menus available for any event scheduled for 4pm or later

All dinner buffets include Water on each table as well as a Coffee & Tea station

Italian Dinner Buffet

Includes Rolls & House-Made Garlic Herb Butter

Choice of One Salad

Antipasto Salad

Romaine, Roasted Red Bell Pepper, Red Onion, Squash & Zucchini with Mozzarella, Dried Salami & Italian Dressing

Classic Caesar Salad

Romaine, Parmesan Cheese & Croutons with our House-Made Caesar Dressing

Oaks Salad

Chopped Tomato, Sliced Cucumber, Olives, Bell Pepper on a bed of Romaine Lettuce with your choice of dressing

Choice of One Entrée & One Pasta

Chicken Parmesan

Served with House-Made Marinara Sauce

Cheese Tortellini

Served with Creamy Pesto Sauce

Chicken Piccata

Chicken Marsala

Penne Pasta

Served with Marinara Sauce, Creamy Vodka Sauce or Parmesan Cream Sauce

Served with Seasonal Grilled Vegetables

Dessert

Tiramisu Flutes

Espresso-infused Mascarpone Cheese Mousse in Champagne Flutes

\$32++ Per Person

Optional Additions

Mushroom Ravioli \$2++ Per Person

Bolognese Sauce \$2++ Per Person

Meat or Vegetarian Lasagna \$3++ Per Person

Shrimp (added to Pasta Entrée) \$4++ Per Person

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Mexican Dinner Buffet

Served with Tableside Chips & Salsa

Choice of One Salad

Mexican Caesar Salad
*Romaine, Tomatoes, Shaved Parmesan,
Pepitas & Tortilla Strips
Served with Caesar Dressing*

Roasted Corn & Black Bean Salad
*Romaine, Roasted Corn, Black Beans, Red Onion,
Cilantro & Diced Peppers
Served with Chipotle Vinaigrette*

Choice of Two Entrees

Choice of Beef or Chicken Fajitas
With Grilled Bell Peppers & Onions

Choice of Beef, Chicken or Pork Tamales

Choice of Chicken or Cheese
Enchiladas

Pork Chile Verde

Chicken Pepian

Served With:

Mexican Rice & Refried Beans
Flour & Corn Tortillas
House-Made Salsa & Guacamole
Sour Cream & Cheese

Choice of One Dessert

Flan, Churros, Tres Leches Cake or Bunuelos

\$34++ Per Person

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Santa Maria Buffet

Includes Rolls & House-Made Garlic Herb Butter

Includes

Coleslaw

Oaks Salad:

Potato Salad

*Romaine, Chopped Tomato, Olives, Bell Peppers,
Sliced Cucumber*

With your choice of dressing

Choice of Two Entrees

Tri-Tip

With Chimichurri or Mushroom Sauce

Grilled Chicken

*With Lemon Butter Sauce
or BBQ Sauce*

BBQ Shredded Pork

Served with French Rolls

Baby Back Ribs

Choice of Two Sides

Baked Beans

Roasted Red Potatoes

Grilled Corn

Mashed Potatoes

Seasonal Grilled Vegetables

Choice of One Dessert

Chocolate Mousse

Cheesecake

Bread Pudding

Double Chocolate Cake

\$39++ Per Person



Tri-Tip with Mushroom Sauce



Baby Carrots & Asparagus



Grilled Chicken with BBQ Sauce

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The Los Robles Buffet

Includes Rolls & House-Made Garlic Herb Butter

Choice of One Salad

Oaks Salad

*Chopped Tomato, Sliced Cucumber, Olives,
Bell Pepper on a bed of Romaine Lettuce
with your choice of dressing*

Classic Caesar Salad

*Parmesan Cheese, Croutons, Romaine Lettuce
with our House-Made Caesar Dressing*

Strawberry Spinach Salad

*Strawberries, Feta Cheese, Candied Walnuts,
Julienne Red Onion & Alfalfa Sprouts
with Balsamic Vinaigrette*

Harvest Apple Salad

*Bleu Cheese, Cherry Tomatoes, Sliced Apple
& Peppered Walnuts
with Apple Cider Vinaigrette*

Choice of Two Entrees

Roasted Airline Chicken

*With Lemon Caper Sauce or
Blueberry Onion Reduction*

Braised Short Ribs

*Marinated in a Red Wine
Coffee Reduction*

Grilled Salmon

*With Three Melon Relish or
Roasted Red Pepper Sauce*

Oaks Tri-Tip

*With Green Peppercorn Sauce
or Mushroom Sauce*

Fettuccini or Penne Pasta

*With House-Made Marinara or
Creamy Pesto Sauce*

Quinoa Stuffed Pepper

*Roasted Bell Pepper stuffed with
Quinoa & Mixed Vegetables*

Optional Additions:

Prime Rib

With Au Jus & Creamy Horseradish

Additional \$5++ Per Person

Required Chef Attended Carving Station

\$200++ One Hour

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Customary 20% Service Charge will be applied to all food, beverage and rental pricing, which is subject to current local sales tax. Prices are subject to change without notice.

Choice of Two Sides

- Wild Rice Pilaf
- Garlic Whipped Potatoes
- Potato Au Gratin
- Seasonal Grilled Vegetables
- Smashed Potatoes
With Sour Cream, Chives & Cheddar Cheese
- Roasted Red Potatoes
- Green Bean Amandine

Choice of One Dessert

- Chocolate Mousse
- Cheesecake Tarts
- Assorted Cookies & Brownies
- Cheesecake
With Raspberry Coulis, Garnished with Mixed Berries
- Carrot Cake
- Double Chocolate Cake

\$45++ Per Person



Strawberry Spinach Salad



Roasted Airline Chicken with Blueberry Onion Reduction



Green Bean Amandine

Customary 20% Service Charge will be applied to all food, beverage and rental pricing, which is subject to current local sales tax. Prices are subject to change without notice.

Plated Dinner

All plated Dinners include Water on each table as well as a Coffee & Tea station

Includes Rolls & House-Made Garlic Herb Butter

Choice of One Salad

Oaks Salad

Chopped Tomato, Sliced Cucumber, Olives,
Bell Pepper on a bed of Romaine Lettuce
with your choice of dressing

Strawberry Spinach Salad

Strawberries, Feta Cheese, Candied Walnuts,
Julienne Red Onion & Alfalfa Sprouts
with Balsamic Vinaigrette

Classic Caesar Salad

Parmesan Cheese, Croutons, Romaine Lettuce
with our House-Made Caesar Dressing

Harvest Apple Salad

Bleu Cheese, Cherry Tomatoes, Sliced Apple
& Peppered Walnuts
with Apple Cider Vinaigrette

Roasted Corn & Black Bean Salad

Romaine, Roasted Corn, Black Beans, Red Onion, Cilantro &
Diced Peppers
Served with Chipotle Vinaigrette

Asian Pear Salad

Mixed Greens, Dried Cherries, Goat Cheese &
Candied Walnuts with Raspberry Vinaigrette

Plated Duet Entrees

(Choose Two)

Pay the higher price of the two. Vegetarian Entrée Option Available upon request. Entrée counts required for each item.

Plated Duets are required for any party of 100 or more.

Roasted Airline Chicken <i>Lemon Butter Sauce</i>	\$33++
Parmesan-Crusted Chicken Breast <i>Provençal Sauce or Herb Veloute Sauce</i>	\$35++
Roasted Pork Loin <i>With Garlic Madeira Sauce</i>	\$36++
6 oz. Grilled New York Steak <i>Topped with Crispy Onions & Green Peppercorn Sauce</i>	\$38++
Herb-Roasted Salmon Filet <i>Roasted Red Pepper Sauce or Three Melon Relish</i>	\$38++
Pistachio-Crusted Sea Bass <i>White Wine Garlic Reduction or Pomegranate Fennel Slaw</i>	\$39++
Braised Short Rib <i>Red Wine & Coffee Reduction</i>	\$40++
6 oz. Filet Mignon <i>Topped with Grilled Mushrooms & Garlic Madeira Sauce</i>	\$42++

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Choice of One Starch

Wild Rice Pilaf

Garlic Whipped Potatoes

Smashed Potatoes
With Sour Cream, Chives & Cheddar Cheese

Potato Au Gratin

Roasted Red Potatoes

Mushroom Risotto

Choice of One Vegetable

Seasonal Grilled Vegetables

Baby Carrots & Asparagus

Wild Mushroom Medley

Roasted Broccolini

Green Bean Amandine

Roasted Brussels Sprouts

Choice of One Dessert

Chocolate or Tiramisu Mousse

Cheesecake
*With Raspberry Coulis, Garnished
with Mixed Berries*

Crème Brulee

Carrot Cake
With Cream Cheese Frosting

Tres Leches Cake

Double Chocolate Cake



Harvest Apple Salad



Roasted Brussels Sprouts



Filet & Salmon Plated Duet

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Tray Passed Hors d'Oeuvres

Pricing is dependent on the purchase of a lunch or dinner package. See Hors D'oeuvres Reception Menu for independent pricing.

Tuscany

Olive Tapenade on Pita Bread
Chopped Kalamata Olives, Garlic & Olive Oil

Watermelon & Goat Cheese Bites
*Fresh Watermelon with a blend of creamy
Blueberry & Mint Goat Cheese*

Mini Bruschetta Grilled Cheese
*Mixed Bruschetta & American Cheese Blend on
Toasted White Bread*

Classic Tomato Bruschetta
*Chopped Tomatoes, Basil & Garlic with Olive
Oil & Balsamic Reduction*

Thai Chicken Meatball Skewer
served with Sweet Thai Chili Sauce

Beef or Chicken Satay
served with Peanut Sauce

Spinach & Artichoke Crostini
*Toasted Crostini topped with a blend of
Creamy Spinach, Artichoke & Herbs*

Chicken Pot Stickers
served with Ponzu Sauce

Caprese Salad Skewers
*Cherry Tomatoes, Mozzarella Cheese & Basil
drizzled with Olive Oil & Balsamic Reduction*

Creamy Corn Dip
On a Crispy Plantain

Vegetable Spring Rolls
served with Thai Chili Sauce

Sun Dried Tomato Pesto Flatbread
*Crispy Flatbread with a blend of
Sun Dried Tomatoes & Pesto*

A la Carte

\$3++ Per Person

Bistro

Goat Cheese Artichoke Hearts
*Marinated & Grilled Artichoke Hearts stuffed
with creamy Goat Cheese & topped with
Lemon Garlic Butter Sauce*

Mini Pork Tostadas
*Carnitas topped with Pico de Gallo
& Avocado Salsa on Crispy Corn Chip*

Fried Mac N Cheese Balls
*with House-made Marinara Sauce
Add Jalapenos for a little extra spice!*

Mini Chicken & Waffles
*Crispy Fried Chicken, Mini Waffles
& a Jack Daniels Glaze*

Goat Cheese & Sun Dried Tomato
Tartlet
*A petite pastry topped with Whipped Goat
Cheese & Sun Dried Tomatoes*

Beef Sliders
*American Cheese, Grilled Onion
& 1000 Island*

Pulled Pork Sliders
*Slow cooked Pulled Pork with Fresh Coleslaw
on a Mini Brioche Bun*

Deviled Egg & Bacon Crumble
*Classic Deviled Eggs topped with
Crispy Bacon Bits*

Bacon Wrapped Dates
Roasted Dates with Applewood Smoked Bacon

Shrimp Cocktail
*Fresh Jumbo Shrimp with House-Made
Cocktail Sauce*

A la Carte

\$4++ Per Person

Chef's Special

Crab Cake
with Fresh Dill Aioli

Brie & Fig Grilled Cheese
Mini Grilled Cheese with Brie & Fig Jam

Tequila Lime Shrimp Skewer
*Fresh local Shrimp in a Citrus & Blanco
Tequila Marinade*

Strawberry Balsamic Bruschetta
*Chopped Strawberries & Basil drizzled with
Honey & Balsamic on a fresh Crostini*

Ahi Tuna Wonton
*Seared Ahi Tuna on a crispy Wonton
served with a Soy Wasabi Demi Glaze*

Fried Cranberry & Goat Cheese Balls
*A blend of fresh Cranberry & creamy Goat
Cheese lightly fried to golden perfection*

Mango Shrimp Ceviche
Marinated Shrimp & Fresh Mango Salsa

Bacon Wrapped Shrimp
*Fresh Jumbo Shrimp wrapped in
Crispy Applewood Smoked Bacon*

Smoked Salmon Crostini
topped with fresh Cucumber Dill Crema

Crispy Pork Belly
served with Peach Balsamic Reduction

Grilled Lamb Chops
with Rosemary Mint Chutney

Prosciutto Wrapped Melon
Fresh Honeydew Melon wrapped in Prosciutto

A la Carte

\$5++ Per Person

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Hors d'Oeuvre Displays

Pricing is dependent on the purchase of a lunch or dinner package. See Hors D'oeuvres Reception Menu for independent pricing.

Garden Vegetable Display

Ranch & Bleu Cheese

\$5++ Per Person

Mediterranean Display

Hummus, Tabbouleh, Tzatziki, Roasted Red Pepper Hummus, Assorted Crackers & Pita Bread

\$6++ Per Person

Italian Antipasto Board

Marinated Grilled Vegetables, Salami & Mozzarella Cheese

Served with Fresh Sliced Baguette

\$7++ Per Person

Smoked Salmon Platter

Lemon, Capers, Tomatoes & Red Onion

Served with Cream Cheese, Caper Aioli & Fresh Baguette

\$7++ Per Person

Cheese Display

Garnished with Dried Fruit, Nuts & Grapes, served with Assorted Crackers & Sliced Fresh Baguette

\$8++ Per Person

Los Robles Charcuterie Display

Peppered Salami, Prosciutto, Sharp Vermont Cheddar, Manchego, Humboldt, Fog & Creamy Brie

Garnished with Olives, Grapes & Candied Walnuts

Served with Fresh Sliced French Baguette & Assorted Crackers

\$11++ Per Person

Oysters on the Half Shell

Lemon Wedges, Cocktail Sauce, Horseradish & Red Vinegar

Market Price

Seafood Display

Fresh Shrimp Cocktail, Crab Legs, Smoked Mussels & Oysters on the Half Shell

Served with Sliced Lemons, Cocktail Sauce & Chipotle Aioli

Market Price

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Dessert

Pricing is dependent on the purchase of a lunch or dinner package. See Hors D'oeuvres Reception Menu for independent pricing.

Chocolate Covered Strawberries

Tray Passed

\$3++ Per Person

Churro Bar

Nutella, Caramel & Chocolate Sauce

With M&Ms, Oreos, Whipped Cream,

Maraschino Cherries, Chocolate Chips & Sprinkles

\$4++ Per Person

(Add Vanilla Ice Cream) \$1.50++ Per Person

Assorted Cookies & Brownies

\$18++ Per Dozen

Viennese Table

Chef's Choice Assorted Mini Pastries

\$8++ Per Person

Hot Chocolate Bar

Marshmallows & Sprinkles

\$50++ Per Gallon

Late Night Snacks

Pricing is dependent on the purchase of a lunch or dinner package. See Hors D'oeuvres Reception Menu for independent pricing.

Soft Pretzels

Cheddar Cheese Sauce

\$4++ Per Person

Flatbread Pizza

Pepperoni & Cheese

\$6++ Per Person

Street Tacos & Tortilla Chips

Chicken or Beef, Corn Tortillas, Onion, Cilantro, Guacamole, House Made Salsa & Tortilla Chips

\$9++ Per Person

French Fry Bar

Regular, Sweet Potato & Garlic Fries

served with Ketchup & Ranch

\$5++ Per Person

Chicken Tenders

Served with Ketchup, Ranch & BBQ Sauce

\$6++ Per Person

Breakfast Recovery #1

Your choice of Burritos or Sandwiches

Cheddar Cheese, Bacon & Scrambled Eggs

\$7++ Per Person

Grilled Cheese & Tomato Shooters

Grilled White Bread stuffed with a blend of Cheese & Bacon Crumbles with a Tomato

Bisque Shooter

\$5++ Per Person

Take Me Out to the Ballgame

Hot Dogs, Ketchup, Mustard,

Onion & Relish

It's not a ball game without Cracker Jacks!

\$8++ Per Person

Breakfast Recovery #2

Your choice of French Toast or Pancakes

Nutella, Chocolate, Caramel, Whipped Cream & Strawberries

\$7++ Per Person

Mini Quesadillas

Served with Sour Cream, Salsa

& Guacamole

\$6++ Per Person

Sliders & Fries Duo

Beef Sliders with American Cheese, Grilled Onion & Special Sauce

Served with French Fries

\$9++ Per Person

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Additional Sauces

Please inquire with your Sales Director for Sauce Substitutions

Chicken

Mango Chutney
Mushroom Marsala
Lemon Caper
Lemon Butter
Garlic Madeira
Herb Veloute
Honey Cilantro Lime

Fish

Roasted Red Pepper
White Wine Garlic Reduction
Three Melon Relish
Honey Cilantro Lime
Lemon Caper
Mango Chutney
Pomegranate Fennel Slaw

Beef

Roasted Garlic Butter Cream
Red Wine Reduction
Jack Daniels Demi
Chimichurri
Green Peppercorn
Roasted Garlic Sherry
Garlic Madeira

Pasta

White Wine Garlic
Creamy Pesto
House-Made Marinara

Primavera
Spicy Vodka
Alfredo

Roasted Red Pepper Pesto
Bolognese
Sage Brown Butter



Photos Courtesy of Lucas Rossi Photography

Salad Dressings

Balsamic Vinaigrette
Champagne Vinaigrette
Apple Cider Vinaigrette

Raspberry Vinaigrette
Ranch
Caesar

Creamy Poppy Seed
Honey Brown Mustard
Green Goddess

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Los Robles Greens Bar Packages

Coffee, Tea & Water Included in all Banquet Packages

Beer & Wine

LRG Wine Varietals

Coors Light, Modelo, 805, Hard Seltzer, Lagunitas IPA

Inquire with your Sales Director about other beer substitutions

2 Hours: \$20++ 3 Hours: \$23++ 4 Hours: \$25++ 5 Hours: \$28++

Well

Includes LRG Wine Varietals & Beers listed above

Svedka Vodka & New Amsterdam Gin, Cruzan Light Rum, Exotico Tequila, Clan McGregor & Jim Beam Whiskey

All Mixers & Garnishes

2 Hours: \$23++ 3 Hours: \$26++ 4 Hours: \$29++ 5 Hours: \$32++

Call

Includes LRG Wine Varietals & Beers listed above

Tito's & Absolut Vodka, Beefeater Gin, Captain Morgan, Bacardi & Malibu Rum, Corazon Blanco Tequila,

Johnny Walker Red Scotch & Jameson Whiskey

All Mixers & Garnishes

2 Hours: \$27++ 3 Hours: \$30++ 4 Hours: \$33++ 5 Hours: \$36++

Premium

Includes LRG Wine Varietals & Beers listed above

Grey Goose Vodka, Bombay Sapphire Gin, Don Julio Blanco Tequila,

Johnny Walker Black Scotch, Jack Daniels, Crown Royal Whiskey & Woodford Reserve

All Mixers & Garnishes

2 Hours: \$33++ 3 Hours: \$36++ 4 Hours: \$39++ 5 Hours: \$42++

Upgrade to Luxury Tier Wine

\$4++ per person

Please inquire with your Sales Director for an On Consumption Bar or Cash Bar

\$200 Bartender Fee

Additional Bar & Bartender Setup

Cocktail Hour only. Required for 150+ guests.

\$150 Fee

Wine Service During Dinner

One time pass of LRG Wine Varietals

Only applicable with 5 Hour Hosted Packages

\$350++ Fee

Customary 20% Service Charge will be applied to all food, beverage and rental pricing, which is subject to current local sales tax. Prices are subject to change without notice.

Additional Items

60" Rounds, 6' Tables, House Linens, Wireless Microphone & Podium, and our House Sound System are included with the purchase of a Food & Beverage Package.

Upgrades

Projector <i>Includes Small Table, Extension Cord, HDMI & VGA cord</i>	\$150 ++ Rental
Screen <i>Portable or Pull-Down Screen Available</i>	\$50 ++ Rental
Lapel Microphone <i>With Garlic Madeira Sauce</i>	\$75 ++ Rental
Floor Length Linens <i>Available for 60" Rounds & 6' Tables; Please ask you Sales Director for Color Swatches</i>	\$23 ++ Per Table
Spandex Chair Covers <i>Available in Multiple Colors With Bows (Add \$1 per Chair)</i>	\$6 ++ Per Chair
Upgraded Chairs <i>Gold & Fruitwood Chiavari, Vineyard Crossback, Fruitwood Folding Brentwood Black & more!</i>	See Rental Catalogue
72" Round Table <i>House Linens Included; Seats up to 12; Two Tables Available</i>	\$20 ++ Per Table
Cocktail Table <i>House Linens Included; Eight Tables Available</i>	\$15 ++ Per Table
Risers (Stage) <i>24" x 36" height; 6' x 8' per riser; Four pieces available</i>	\$50 ++ Per Riser
USA, City & State Flags <i>Please ask your Sales Director to add to your Room Set-up</i>	Included upon Request

Customary 20% Service Charge will be applied to all food, beverage and rental pricing, which is subject to current local sales tax. Prices are subject to change without notice.

Frequently Asked Questions

How long will I have the rental space?

Your event time from the time your guests arrive, to when they depart, is 5 hours. You are guaranteed access to the Sunset Ballroom 2 hours prior to your event start time, unless otherwise arranged with your Sales Director.

What is the curfew for the venue?

The Sunset Ballroom has a curfew of 11pm Sunday-Thursday and midnight Friday and Saturday. All music **must** be off at this time and guests off the property an hour after.

Do you allow amplified music or live bands?

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.

Am I allowed to bring in outside alcohol?

We do not permit outside beverages on Los Robles Greens' property with the exception of wine for a corkage fee of \$22 per bottle. Any alcohol not provided by Los Robles will be confiscated.

Am I allowed to bring in outside catering?

We do not permit outside food on Los Robles Greens' property with the exception of dessert. We are happy to schedule a consultation and customize a menu if you or your guests have cultural or dietary restrictions.

Are shots allowed with a hosted bar?

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

Do you require an Event Coordinator?

Los Robles Greens does not require you to hire an Event Coordinator to assist you, although it is *highly* recommended. This will ensure that your special day runs smoothly and you and your family can enjoy it to the fullest! Los Robles Greens staff is not responsible for setup, storage or breakdown of personal items.

Do you require security?

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 one guard; for events over 150 guests we require three guards; for events over 250 we require three guards.

Do you require insurance?

We 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. We also require insurance for any rentals being brought on property not rented through Los Robles Greens.

Do you allow candles and/or sparklers?

Yes, the candles must be in a glass holder with a 1-inch clearance above the flame. We do not allow any tapered candles or candelabras. Sparklers are allowed outside the dome in The Sunset Ballroom. Cold spark machines are not permitted.

How do I reserve my event date at Los Robles Greens?

We require a signed contract and a \$500 deposit due seven days after you receive your contract. We do not place soft holds on dates.

Frequently Asked Questions

Can I leave any personal items overnight the day before or after my event?

No, nothing can be dropped off early or left overnight to pick up the next day. Los Robles Greens does not have 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.

Am I allowed to hang anything from the walls in The Sunset Ballroom?

Yes, this can only be done using the dowels that exist on our molding around the room. You may not use staples, tacks, nails, glue, tape or any adhesive. Any questions on hanging décor, please contact your Sales Director.

What is the payment schedule for my event?

After the initial deposit, your final balance is due 10 days prior to your event, at the time you submit your final guest count, unless other arrangements have been made with the Los Robles Greens Sales Department.

What is service charge and tax and what is it applied to?

The local Sales Tax is 7.25% and Service Charge is 20%. Service Charge is taxable in the state of California; this will be reflected on your estimate.

Is the service charge gratuity for the staff?

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 Director can hand this out at the end of the event.

What are the next steps after booking?

One month prior to your event date we will confirm your food choices, linens, and set up of your event. Your guaranteed minimum guest count is due 10 days prior to your event. After this date your guest count may not decrease. If you need to add guests, you must do so more than 72 hours prior and cannot increase more than 5% of the original submitted guest count.

Can I use my own vendors?

While you are welcome to provide your own vendors, we have curated a list of tried-and-true preferred vendors that are familiar with our venue for your convenience. All vendors hired must be professionally licensed in their field.

Do you offer children's and vendor meals?

Yes, these meals are provided per your request. Pricing is dependent upon which menu you are offering for you event.