

WEDDINGS AT LOS ROBLES GREENS



Photo courtesy of Pieshoppe Photography

FOR BOOKINGS, PLEASE CALL THE SALES DEPARTMENT
(805) 495-6421

OR EMAIL:
CPAUL@ARCISGOLF.COM OR KRINALDI@ARCISGOLF.COM

LOS ROBLES GREENS GOLF COURSE
299 S. MOORPARK ROAD
THOUSAND OAKS CA 91361

THE GARDENS AT LOS ROBLES GREENS

We are honored that you are considering The Gardens at Los Robles Greens as your wedding venue. We are renowned for our gorgeous setting, picturesque surroundings, and impeccable service; we look forward to bringing these qualities to your special day. We are located in scenic Thousand Oaks, a city that epitomizes the charm and beauty of Southern California with its stunning mountain views, delightful coastal breezes, and small-town charm. The Gardens was designed to accommodate the ceremony and reception of your dreams, whether you prefer an intimate gathering of close family and friends or a grand celebration of up to 350 guests.



Photos courtesy of Katie Jackson Photography and Lucas Rossi Photography

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. Also included is our beautiful and spacious wedding suite located on site that can be used for getting ready to walk down the aisle.

GARDENS CEREMONY SITE: \$2,500.00



Photo courtesy of Kimberly Bayer Photography

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.

THE SUNSET BALLROOM AT LOS ROBLES GREENS

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 250 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.



Ceremony Sites

TWILIGHT CEREMONY - \$1000

We transform the 10th tee into a serene ceremony site surrounded by our namesake oak trees and beautiful lake. White folding chairs and Shepherd's hooks are provided; DJ must provide sound. With horse and carriage - \$1500

TERRACE CEREMONY - \$600

Our terrace overlooks the lush golf course and beautiful Conejo Valley Mountains. Just wait until you see the sunset! White folding chairs are provided; DJ must provide sound.



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.

WEDDING PACKAGES

The following is included for all wedding receptions. Los Robles Greens Staff will set up and break down items provided by the venue.

Cocktail Hour

Reception Area

Dance Floor

60" Round Seating Tables (Set for 8-10 guests)

Additional 6 Foot Tables for Gift, Guest Book,
Place Card, Cake and DJ (Up to 8 tables included)

White Folding Chairs (Ceremony & Reception,
The Gardens) OR Chair Covers & Bows (The
Sunset Ballroom)

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

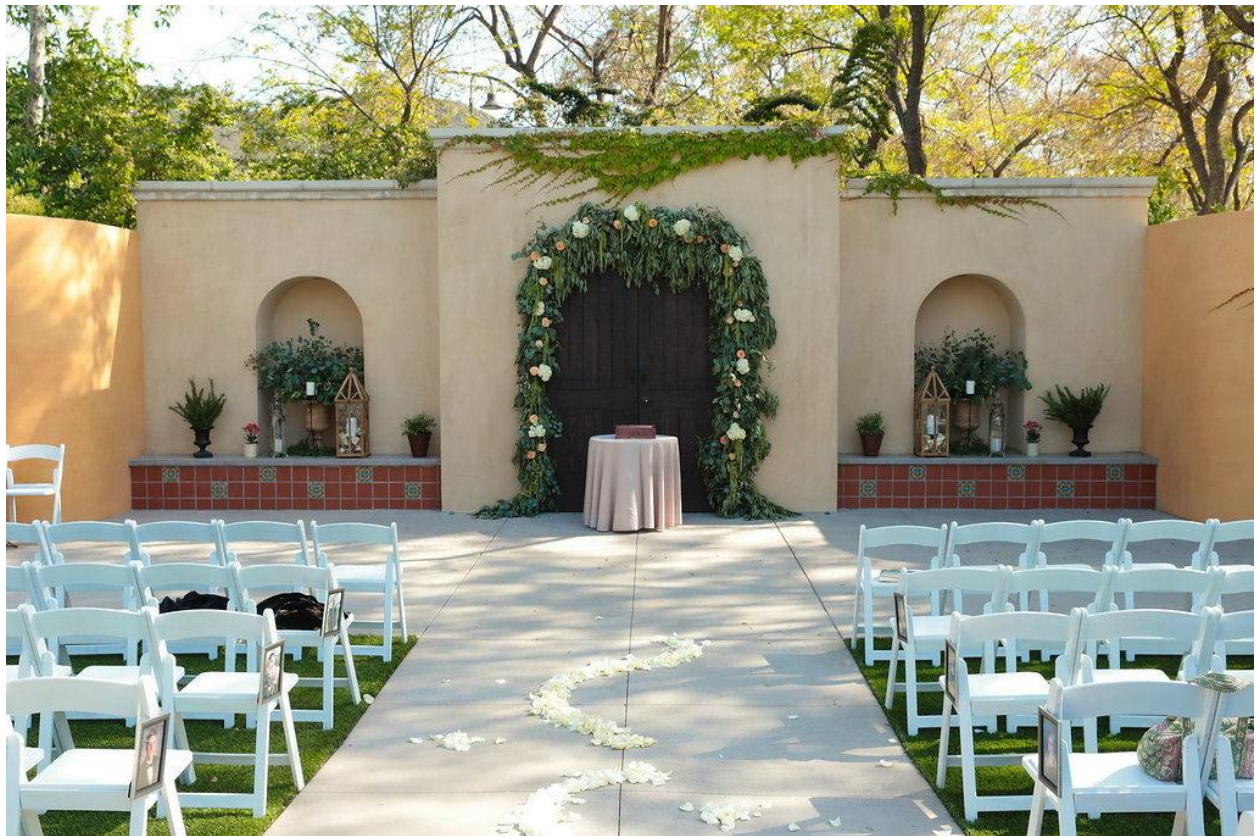
Cake Cutting Service

Champagne Toast

6 Hours of Event Time (Ceremony and Reception)

Ceremony Rehearsal (One hour, Date Guaranteed
60 days prior)

Food Tasting for Two



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.

BAR PACKAGES – 5 HOURS

HOSTED BEER & WINE PACKAGE - \$23 PER PERSON

Consumption or Cash bar optional for spirits

WHITE WINE

Pinot Grigio and Chardonnay

RED WINE

Cabernet Sauvignon and Merlot

CHOICE OF FIVE BEERS

Bud Light	Coors/ Coors Light	Miller Light
Budweiser	Stella Artois	Heineken
Corona/Corona Light	Newcastle	Blue Moon
Sam Adams	Firestone 805	Dos Equis Lager/ Amber
Michelob Ultra	Modelo	Sierra Nevada Torpedo IPA

WELL BAR PACKAGE - \$25 PER PERSON

CHOICE OF TWO WINES (SEE ABOVE FOR LIST)

CHOICE OF FIVE BEERS (SEE ABOVE FOR LIST)

WELL LIQUOR

Vodka, Gin, Tequila, Rum, Scotch, Bourbon

CALL BAR PACKAGE - \$27 PER PERSON

CHOICE OF TWO WINES (SEE ABOVE FOR LIST)

CHOICE OF FIVE BEERS (SEE ABOVE FOR LIST)

CALL LIQUOR

PREMIUM BAR PACKAGE - \$32 PER PERSON

CHOICE OF TWO WINES (SEE ABOVE FOR LIST)

CHOICE OF FIVE BEERS (SEE ABOVE FOR LIST)

PREMIUM LIQUOR

Add Signature Drink for \$3 per Guest – Consumption Bar Option Available

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.

TUSCANY BUFFET MENU

\$67 PER PERSON

HORS D'OEUVRES

Choice of one display
Additional displays \$3 per person

CHEESE

Cheddar, Swiss, and Pepper Jack

SLICED MEAT

Turkey and Ham

FRUIT

Pineapple, Honeydew, and Cantaloupe

VEGETABLE

Carrots, Celery, Broccoli, and Cherry Tomatoes

CHOICE OF SALAD

MIXED GREENS

Chopped Tomato, Shredded Carrots, Sliced Cucumber,
Sliced Black Olives and Apple Cider Vinaigrette,
Balsamic Vinaigrette or Ranch Dressing

CLASSIC CAESAR

Parmesan Cheese, Croutons, Romaine Lettuce and
Caesar Dressing

CHOICE OF ONE PASTA AND ONE ENTRÉE

FETTUCCINE OR PENNE PASTA

With choice of Marinara, Parmesan Cream, or Pesto
Cream Sauce

GRILLED CHICKEN

With choice of BBQ, Lemon Butter, Lemon Caper,
Teriyaki, Parmesan Cream or White Wine Garlic sauce

CHICKEN PARMIGIANA

With Marinara Sauce

CHICKEN PICATTA

With Lemon Caper Sauce

CHOICE OF ONE STARCH

Ginger Rice

Rice Pilaf

Mashed Potatoes

Roasted Potatoes

Garlic Whipped Potatoes

Wild Rice

CHOICE OF ONE VEGETABLE

Carrots, Squash, Zucchini

Broccoli and Cauliflower

Green Beans Almandine

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.

BISTRO MENU

\$79 PER PERSON

PLATED OR BUFFET

Plated meals for 150+ guests will be 'Duet' entrees & include a Vegetarian plated option

HORS D'OEUVRES

Choice of one display

CHEESE

Cheddar, Swiss, Pepper Jack,
Smoked Gouda, and Boursin

SLICED MEAT

Turkey, Ham, Salami, and Roast Beef

FRUIT

Pineapple, Honeydew, Cantaloupe,
Watermelon, and Grapes

VEGETABLE

Carrots, Celery, Broccoli, Cherry Tomatoes,
Jicama, and Bell Peppers

MEDITERRANEAN

Artichoke Hearts, Cucumber, Grilled Squash and Zucchini, Roasted Peppers,
Baba Ghanoush, Hummus, Olive Tapenade, and Pita Bread

Additional display \$3 per person

CHOICE OF TWO HAND-PASSED APPETIZERS

Beef Sliders

Bruschetta

Chicken Potstickers

Coconut Shrimp

Deviled Eggs

Mini Pork Tacos

Mozzarella Sticks

Olive Tapenade with Pita Bread

Pigs in a Blanket

Spanakopita

Spinach and Artichoke Crostini

Vegetable Spring Rolls

CHOICE OF ONE SALAD

MIXED GREENS

Chopped Tomato, Shredded Carrots, Sliced Cucumber,
Sliced Black Olives and Apple Cider Vinaigrette,
Balsamic Vinaigrette or Ranch Dressing

CLASSIC CAESAR

Parmesan Cheese, Croutons, Romaine Lettuce and
Caesar Dressing

SPINACH SALAD

With Strawberries, Feta Cheese,
Candied Walnuts, and Walnut Vinaigrette

GREEK SALAD

With Iceberg Lettuce, Feta Cheese, Cucumber,
Tomato, and Yogurt Vinaigrette

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.

BISTRO MENU (CONTINUED)

CHOICE OF TWO ENTRÉES + ONE VEGETARIAN

Plated meals for 150+ guests will be 'Duet' entrees & include a Vegetarian plated option

PENNE PASTA WITH CHICKEN

With choice of Marinara or Pesto Cream Sauce

GRILLED CHICKEN

With choice of BBQ, Lemon Butter, Lemon Caper, Teriyaki or White Wine Garlic sauce

GRILLED TRI-TIP

(Add Carving Station \$150)

With choice of BBQ, Chimichurri, Madeira Garlic, Mushroom, or Green Peppercorn Sauce

OVEN-ROASTED TILAPIA

With choice of Lemon Butter, Lemon Caper, White Wine Garlic Sauce or Three Melon Relish

CHICKEN PARMIGIANA

Served with Marinara Sauce

CHICKEN FETTUCCINE

Served with Alfredo Sauce

MUSHROOM RAVIOLI

Served with Lemon Butter Sauce

EGGPLANT PARMESAN

Served with Marinara Sauce

CHOICE OF ONE STARCH + ONE PASTA

(Pasta Option to be used as the Vegetarian Option on Buffets)

Ginger Rice

Roasted Potatoes

Rice Pilaf

Garlic Whipped Potatoes

Au Gratin Potatoes

Wild Rice

Mashed Potatoes

Mushroom Risotto

Penne or Fettuccini Pasta

With Marinara, Alfredo or Pesto Cream Sauce

CHOICE OF ONE VEGETABLE

Carrots, Squash, and Zucchini

Broccoli and Cauliflower

Green Beans Amandine

Baby Carrots and Asparagus

Brussels Sprouts with Bacon and Dates

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.

CHEF'S SPECIAL MENU

\$99 PER PERSON

PLATED OR BUFFET

Plated meals for 150+ guests will be 'Duet' entrees & include a Vegetarian plated option

HORS D 'OEUVRES

CHOICE OF TWO DISPLAYS

CHEESE

Manchego, Humboldt Fog, Sharp Vermont Cheddar,
Brie and Camembert

SLICED MEAT

Turkey, Ham, Salami, Roast Beef, Capicola,
Prosciutto and Pancetta

FRUIT

Pineapple, Honeydew, Cantaloupe,
Watermelon, Strawberries, Kiwi and
Mixed Berries

VEGETABLE

Carrots, Celery, Broccoli, Cherry Tomatoes,
Jicama, Bell Peppers, Cucumbers, Mushrooms,
and Baby Rainbow Carrots

MEDITERRANEAN

Artichoke Hearts, Cucumber, Grilled Squash and Zucchini, Roasted Peppers,
Baba Ghanoush, Hummus, Olive Tapenade, and Pita Bread

SHRIMP COCKTAIL DISPLAY

Chilled Jumbo Shrimp served with Cocktail Sauce and Sliced Lemons

CHOICE OF FOUR HAND-PASSED APPETIZERS

Beef Sliders	Bruschetta	Chicken Pot Stickers
Vegetable Spring Rolls	Fried Cranberry Goat Cheese	Lamb Chops
Crab Cakes	Crispy Pork Belly	Seared Ahi Tuna Wontons
Shrimp Ceviche	Ahi Poke	Smoked Salmon Crostini
Caprese Skewers	Prosciutto-Wrapped Melon	Mango Crab Crostini
Spanakopita	Thai Beef Cucumbers	Steak Tartare
Coconut Shrimp	Deviled Eggs	Mini Pork Tacos
Mozzarella Sticks	Olive Tapenade with Pita Bread	Pigs in a Blanket
Watermelon and Goat Cheese Skewers	Spinach and Artichoke Crostini	Bacon-Wrapped Shrimp or Scallops

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.

CHEF'S SPECIAL (CONTINUED)

CHOICE OF ONE SALAD

MIXED GREENS

Chopped Tomato, Shredded Carrots, Sliced Cucumber,
Sliced Black Olives and Apple Cider Vinaigrette,
Balsamic Vinaigrette or Ranch Dressing

CLASSIC CAESAR

Parmesan Cheese, Croutons, Romaine Lettuce and
Caesar Dressing

SPINACH SALAD

With Strawberries, Feta Cheese,
Candied Walnuts, and Walnut Vinaigrette

GREEK SALAD

With Iceberg Lettuce, Feta Cheese, Cucumber,
Tomato, and Yogurt Vinaigrette

BOSTON LETTUCE SALAD

Boston Lettuce, Gorgonzola Cheese,
Cherry Tomatoes, Sliced Apples
and Spiced Walnuts with Apple Cider Vinaigrette

ASIAN PEAR SALAD

Mixed Greens, Asian Pear, Dried Cherries, Goat
Cheese and Raspberry Vinaigrette

CHOICE OF TWO ENTREES + ONE VEGETARIAN

Plated meals for 150+ guests will be 'Duet' entrees & include a Vegetarian plated option

GRILLED CHICKEN

With choice of BBQ, Lemon Butter, Lemon Caper,
Teriyaki or White Wine Garlic sauce

GRILLED SALMON

Seared, Grilled or Baked; White Wine Garlic, Herb
Veloute or Roasted Red Pepper Sauce, 3-Melon Relish,

NY STEAK

(Plated Only)
Green Peppercorn Sauce or Demi-Glaze

RED SNAPPER

With White Wine Garlic, Herb Veloute or Roasted Red
Pepper Sauce

PRIME RIB

(Carving station)
With Au Jus and Horseradish Sour Cream

HALIBUT

Seared, Grilled or Baked; Roasted Red Pepper or
Pineapple Jerk Sauce, Mango Salsa, Pineapple Relish,
3-Melon Relish, Macadamia Crusted

FILET MIGNON

(Plated Only)
Demi-Glaze, Red Wine Reduction
or Garlic Herb Butter Sauce

EGGPLANT PARMESAN

Served with Marinara Sauce

SEA BASS

Seared, Grilled or Baked; White Wine Garlic, Herb
Veloute or Roasted Red Pepper Sauce, Mango Salsa,
Pineapple Relish, or 3-Melon Relish, Macadamia
Crusted

QUINOA STUFFED PEPPER

Served with Quinoa, cheddar cheese, mixed vegetables
inside a roasted bell pepper

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.

CHEF'S SPECIAL (CONTINUED)

CHOICE OF ONE STARCH + ONE PASTA

(Pasta Option to be used as the Vegetarian Option on Buffets)

Ginger Rice

Roasted Potatoes

Rice Pilaf

Garlic Whipped Potatoes

Mashed Potatoes

Wild Rice

Au Gratin Potatoes

Mushroom Risotto

Fingerling Potatoes

Duchess Potatoes

Penne, Fettuccini or Tortellini Pasta
With Marinara, Alfredo or Pesto Cream Sauce

CHOICE OF ONE VEGETABLE

Carrots, Squash, and Zucchini

Broccoli and Cauliflower

Green Beans Amandine

Baby Carrots and Asparagus

Brussels Sprouts with Bacon and Dates

Wild Mushroom Medley

Patty Pan Squash

White Asparagus



Photo courtesy of Katie Jackson Photography

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.

SAUCE LIST

CHICKEN

Mustard Demi Glaze
Garlic Butter Sauce
Mushroom Marsala Sauce
BBQ 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
Marinara
Traditional Pesto

Spicy Vodka Sauce
Alfredo
Roasted Red Pepper Pesto

Meat Sauce
Creamy Pesto
Brown Butter Sauce



Photo courtesy of Katie Jackson Photography

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.

ADD-ONS

HAND-PASSED HORS D'OEUVRES

REGULAR HORS D'OEUVRES

SPANAKOPITA	PROSCIUTTO-WRAPPED MELON
MOZZARELLA CHEESE STICKS	OLIVE TAPENADE WITH PITA BREAD
ARTICHOKE & SPINACH CROSTINI	MINI PORK TOSTADAS
CHICKEN POT STICKERS	GRILLED LAMB CHOPS
VEGETABLE SPRING ROLLS	SHRIMP COCKTAIL
CAPRESE SALAD SKEWERS	COCONUT SHRIMP
TOMATO BRUSCHETTA	BEEF SLIDERS
BEEF OR CHICKEN SATAY	GOAT CHEESE & SUN DRIED TOMATO TART
THAI CHICKEN MEATBALL SKEWERS	LAMB MEATBALL SKEWERS
\$2 PER PERSON, PER PIECE	\$3 PER PERSON, PER PIECE

PREMIUM HORS D'OEUVRES

DEVILED EGGS	SHRIMP CEVICHE
OLIVE TAPENADE WITH PITA BREAD	SMOKED SALMON CROSTINI
SEARED AHI WONTONS	MANGO CRAB CROSTINI
WATERMELON & GOAT CHEESE SKEWERS	BACON WRAPPED SHRIMP
BACON WRAPPED DATES	BACON WRAPPED SCALLOPS
FRIED CRANBERRY GOAT CHEESE	STEAK TARTARE
CRISPY PORK BELLY	CRAB CAKES
\$4 PER PERSON, PER PIECE	\$5 PER PERSON, PER PIECE

RECEPTION DISPLAYS

SMOKED SALMON PLATTER With Lemons, Capers, Tomatoes, and Red Onions Served with Cream Cheese and a Mayonnaise Caper Sauce & Mini Bagels	\$6 PER GUEST
DOMESTIC CHEESE DISPLAY With Crackers and Sliced Fresh Baguette	\$4 PER GUEST
DOMESTIC & IMPORTED CHEESE DISPLAY	\$6 PER GUEST

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.

With Crackers and Sliced Fresh Baguette	
SELECTION OF GARDEN VEGETABLES	\$4 PER GUEST
With Ranch, Thousand Island, Blue Cheese Dressing	
SEASONAL SLICED FRUIT PLATTER	\$4 PER GUEST
ITALIAN ANTIPASTO BOARD	
With Marinated Grilled Vegetables, Salami, and Mozzarella Cheese	\$6 PER GUEST
Served with Sliced Fresh Baguette	
SHRIMP & CRAB DISPLAY	
SHRIMP COCKTAIL AND CRAB LEGS	\$16 PER GUEST
Served with Cocktail Sauce and Sliced Lemons	
COMPLETE SEAFOOD PLATTER	
SHRIMP, CRAB, OYSTERS, AND SMOKED MUSSELS	\$18 PER GUEST
Served with Sliced Lemons, Cocktail Sauce, Creamy Dill sauce, and Chipotle Mayonnaise	
MEDITERRANEAN DISPLAY	
With Tahini, Hummus, Tabbouleh, Tzatziki, and Roasted Red Pepper Hummus and Pita Bread	\$6 PER GUEST
OYSTERS ON THE HALF SHELL	\$15 PER GUEST
Served With lemon Wedges, Cocktail Sauce, Horseradish and Red Vinegar	
SHRIMP COCKTAIL DISPLAY	\$12 PER GUEST
Served With lemon Wedges, Cocktail Sauce, Horseradish and Red Vinegar	

DESSERTS

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

LATE NIGHT SNACKS

FRENCH FRY BAR	\$5 PER PERSON
Ketchup, Ranch, BBQ Sauce	
ASSORTED PIZZA SLICES	\$5 PER PERSON
Pepperoni and Cheese	
POPCORN BAR	\$2 PER PERSON
Served in Paper Bags	
TORTILLA CHIPS & DIP	\$4 PER PERSON
Salsa and Guacamole	
BEEF SLIDERS	\$5 PER PERSON
Cheddar Cheese and Thousand Island	
QUESADILLAS	\$5 PER PERSON
Flour Tortilla, Shredded mixed cheddar cheese	
TACO STATION	\$5 PER PERSON
Chicken or Ground Beef, Corn tortilla, onions, cilantro and salsa	

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.

LINENS

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

LIGHTING

UP LIGHTING

\$350 (8 LIGHTS)

COLORS COORDINATED WITH EVENT COLORS

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 (1ST RISER)

\$50 PER ADDITIONAL RISER

PLEASE SEE OUR RENTAL CATALOG FOR ADDITIONAL OPTIONS SUCH AS UPGRADED CHAIRS, TABLES, LOUNGE FURNITURE, AND CHANDELIERS



Photo courtesy of Katie Jackson Photography

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.

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 each venue that can be used to get dressed or for any make-up and hair touch ups prior to the wedding start time. Space is limited in the suite so we encourage you to have hair and make-up done at an offsite location. There is only one suite, but we do allow the rest of the wedding party to relax in the restaurant located on-site.

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 \$1000 deposit which is due one week after you receive your contract. We do not place soft holds on dates.

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.

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.

Q: CAN I USE MY OWN VENDORS?

A: While you are welcome to provide your own vendors, 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. When hosting a reception at The Gardens we do require that your DJ plugs into our House System. (Please see DJ Information below)

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 \$30 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.

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 with a business license to assist you. This will ensure that your special day runs smoothly and you and your family can enjoy it to the fullest!

Q: IS THERE A FOOD TASTING FOR MY MENU?

A: Yes, we do offer one complimentary food tasting. Tastings are held periodically throughout 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.

Q: WHAT ARE THE NEXT STEPS AFTER BOOKING?

A: 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 we have tenting options available at an additional cost. Pricing varies and we would need to know at least 5 days prior to your event. 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: 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.

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. Sparklers are allowed at The Gardens walkway or outside the dome in The Sunset Ballroom.

Q: DO YOU OFFER CHILDREN'S AND VENDOR MEALS?

A: Yes, these meals are provided per your request. Children's meals are \$25 and vendor meals are \$35.

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. 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.

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.

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.