Los Robles Greens

BANQUET PACKAGES & MENUS Breakfast & Lunch



Sunset Ballroom, courtesy of Chelsea Elizabeth Photography

FOR BOOKINGS, PLEASE CONTACT:

THE SALES DEPARTMENT CPAUL@ARCISGOLF.COM OR KCOGDILL@ARCISGOLF.COM (805) 495-6421

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

THE SUNSET BALLROOM AT LOS ROBLES GREENS

The Sunset Ballroom at Los Robles Greens is the perfect place to host your next special event. Our ballrooms can accommodate up to 250 guests, who will have a breathtaking wall-to-wall view of the 18th hole of Los Robles Greens Golf Course. The following packet contains general information, menu options, beverage selections, and optional add-ons. All of our packages are completely customizable, and we are happy to provide you with any services that you may need.

WEST BALLROOM & EAST BALLROOM

Looking for a smaller event space? The West Ballroom can accommodate up to 120 guests and The East Ballroom can accommodate up to 70 guests for dinner and dancing for a more intimate event with your friends and family or colleagues.

TERRACE COCKTAIL HOUR- \$500

Our terrace overlooks the lush golf course and beautiful Conejo Valley Mountains. Just wait until you see the sunset! This space can be used as a cocktail hour during your event, we will provide standing cocktail tables and up to (4) additional 6 foot tables for your cocktail hour prior to heading inside the Ballroom.

All Banquet Packages Include

- Menu of your choice
- Sunset Ballroom, West or East Ballroom (Depending on guest count)
 - 60" Round Tables and Ballroom chairs
 - House linens and napkins
 - Glassware, Flatware and China Service
 - Additional 6 foot tables (up to 6) with linens
 - Banquet servers (based on number of guests)

Please see Page 16 for additional rental items (Audio/Visual Equipment, tables, linens etc.)



Sunset Ballroom, courtesy of Pieshoppe Photography

BREAKFAST BUFFETS

All breakfast buffets include freshly brewed coffee, hot tea, and a selection of juices

Minimum of 30 guests required for all breakfast buffets

CONTINENTAL BREAKFAST BUFFET

Croissants, Danishes and Assorted Mini Muffins Served with butter and preserves \$12.00 PER GUEST Add seasonal fruit or scrambled eggs, \$2.00 per guest

THE LOS ROBLES BREAKFAST

Scrambled Eggs, Bacon or Sausage, O'Brien Potatoes, Seasonal Fruit Choice of Croissants, Danishes or Mini Muffins Served with butter and preserves \$16.00 PER GUEST

THE HOLE-IN-ONE BUFFET

Scrambled Eggs, Bacon, Sausage, O'Brien Potatoes, Seasonal Fruit Choice of Pancakes or French Toast Choice of Croissants, Danishes or Mini Muffins Served with butter and preserves \$19.00 PER GUEST

PLATED BREAKFAST

Includes orange juice pitchers, and carafes of coffee on each table

LOS ROBLES PLATED BREAKFAST

Scrambled Eggs, Bacon, and O'Brien Potatoes & Toast

\$15.00 PER GUEST

BREAKFAST ADDITIONS

All prices are per guest.

Omelet Station \$6.50 Scrambled Eggs \$2.00 Breakfast Meat \$3.00

Breakfast Meat \$3.00 O'Brien Potatoes

\$2.50

Pancakes \$2.50

LUNCH BUFFETS

All lunch buffets include water and iced tea on each table & freshly brewed coffee and hot tea station

Minimum of 30 guests required for all buffets

THE DELI BUFFET

CHOICE OF TWO SALADS

Coleslaw

Greek Salad

Fruit Salad

Caesar Salad

Potato Salad

Pasta Salad

Seasonal Greens Salad

SLICED MEATS Turkey, Ham, Roast Beef, and Salami

TOPPINGS

Cheddar, Jack, and Swiss cheese Lettuce, Tomato, Sliced Onion, Pickles, and Pepperoncini

 $$\operatorname{BREAD}$$ White, Whole Wheat and Sourdough

Dessert

Assortment of Freshly Baked Cookies

\$20.00 PER GUEST

PASTA BUFFET

GARLIC CHEESE BREAD

CAESAR SALAD With Shaved Parmesan Cheese, Caesar dressing, and Croutons

> FETTUCCINI With Alfredo Sauce

CHEESE TORTELLINI With Marinara or Pesto Cream Sauce

GRILLED VEGETABLES

DESSERT Tiramisu or Brownies

\$23.00 PER GUEST

Additional Options: Meat Lasagna \$3.00 Penne Pasta with Bolognese Sauce \$2.00

MEXICAN LUNCH BUFFET

 $M \mbox{exican Caesar Salad} \label{eq:mexican}$ With Parmesan Cheese, Pepitas, Caesar Dressing, and Tortilla Strips

BEEF AND CHICKEN FAJITAS

Served With Mexican Rice, Refried Beans, Flour and Corn Tortillas Salsa and Sour Cream

> DESSERT Flan or Churros

\$24.00 PER GUEST

Additions: Guacamole \$1.00

BARBECUE LUNCH BUFFET

Includes rolls and butter

Coleslaw

PASTA SALAD OR MIXED GREENS SALAD

TRI-TIP AND GRILLED CHICKEN With choice of BBQ Sauce, Mushroom Sauce, Tarragon Cream Sauce, or Lemon Butter Sauce

ROASTED POTATOES

GRILLED VEGETABLES OR CORN ON THE COB

DESSERT Apple Cobbler or Assorted Cookies and Brownies

\$25.00 PER GUEST



Grilled Salmon with Herb Seasonal Greens Salad Tri Tip with Mushroom Veloute sauce Marsala Sauce Photos courtesy of Lucas Rossi Photography

THE LOS ROBLES LUNCH BUFFET

Includes rolls and butter

Choice of Two Salads

Greek Salad

Pasta Salad

Caesar Salad

Roasted Pork Loin with Dried Fruit Chutney

Shrimp and Corn Salad

Seasonal Greens Salad

CHOICE OF TWO ENTREES

Teriyaki Chicken

Grilled Tri-Tip with Mushroom Sauce

Salmon with Roasted Red Pepper Sauce

Grilled Chicken with Lemon Butter Sauce

Cheese Tortellini with Pesto Sauce

Cheese Ravioli with Marinara Sauce

CHOICE OF STARCH

Rice Pilaf

Smashed Potatoes with Sour Cream and Chives

Garlic Mashed Potatoes

Parmesan Potato Au Gratin

Mashed Potatoes

Roasted Potatoes

GRILLED VEGETABLES

DESSERT Assorted Cakes or NY Cheesecake

\$28.00 PER GUEST



Fingerling Potatoes Broccolini Grilled Chicken with Mushroom Marsala Sauce Photos courtesy of Katie Jackson Photography

Plated Lunch

All plated lunches include freshly brewed coffee, iced tea, rolls, and butter.

Choice of Salad

Caesar Salad ${\bf OR}$ Seasonal Greens Salad

CHOICE OF ONE ENTRÉE

Vegetarian Entrée Option available. Entrée counts required for each item.

TRIPLE PASTA PLATE

Angel Hair with Pesto Sauce, Tortellini with Marinara Sauce, and Cheese Ravioli with Lemon Butter Sauce. Served with Grilled Vegetables.

\$23.00 PER GUEST

CHICKEN MARSALA

Served with Garlic Mashed Potatoes and Grilled Vegetables.

\$25.00 PER GUEST

GRILLED TERIYAKI CHICKEN Served with Fried Rice and Stir-Fried Vegetables.

\$25.00 PER GUEST

GRILLED SALMON

With a Roasted Red Bell Pepper Sauce. Served with Lemon Rice Pilaf and Grilled Vegetables.

\$27.00 PER GUEST

60Z. GRILLED NEW YORK STEAK

With a Green Peppercorn Sauce. Served with Roasted Red Potatoes and Grilled Vegetables.

\$27.00 PER GUEST

CHOICE OF ONE DESSERT

Chocolate Mousse

Brownie Sundae

Cheesecake

Chocolate Cake

Mixed Berry Cobbler

Bread Pudding

BREAKFAST & LUNCH FOOD ADD-ONS

SNACKS

SEASONAL SLICED FRUIT DISPLAY	\$4 per person
ASSORTED COOKIES Oatmeal Raisin, Peanut Butter, Sugar, AND Chocolate Chip	\$15 per dozen
Brownies	\$18 per dozen
Assorted Mini Muffins	\$22 per dozen
BAGELS AND CREAM CHEESE	\$28 per dozen
SNACK PACKAGES	
SOMETHING SWEET Assorted Cookies and Brownies	\$6 per person
LOS ROBLES SNACK Seasonal Sliced Fruit, Salami, Imported and Domestic Cheeses Served With Fruit Garnish, Crackers, and Sliced French Baguette	\$10 per person
CANDY STATION (CHOICE OF 5) Jumbo Pixie Stix, Jelly Bellies, Rice Krispy Treats, Dum Dum Lollipops, Fireballs, Reese's Peanut Butter Cups, Runts, Warheads, M & M's, Skittles, Gummy Bears, Chocolate Kisses,	\$6 per person

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.

GUMBALLS, BOSTON BAKED BEANS, OR ASSORTED CANDY BARS

HAND-PASSED HORS D'OEUVRES

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

LAMB MEATBALL SKEWERS COCONUT SHRIMP SEARED AHI WONTONS WATERMELON & GOAT CHEESE SKEWERS BACON WRAPPED DATES FRIED CRANBERRY GOAT CHEESE CRISPY PORK BELLY \$4 PER PERSON, PER PIECE SHRIMP CEVICHE SMOKED SALMON CROSTINI MANGO CRAB CROSTINI BACON WRAPPED SHRIMP BACON WRAPPED SCALLOPS STEAK TARTARE CRAB CAKES \$5 PER PERSON, PER PIECE

COCKTAIL RECEPTION DISPLAYS

DOMESTIC CHEESE DISPLAY		
WITH CRACKERS AND SLICED FRESH BAGUETTE	\$4 PER GUEST	
SEASONAL SLICED FRUIT PLATTER		
INCLUDING CANTALOUPE, HONEYDEW, AND PINEAPPLE	\$4 PER GUEST	
DOMESTIC & IMPORTED CHEESE DISPLAY		
WITH CRACKERS AND SLICED FRESH BAGUETTE	\$5 PER GUEST	
Selection of Garden Vegetables		
WITH RANCH, THOUSAND ISLAND, BLUE CHEESE DRESSING	\$4 PER GUEST	
Italian Antipasto Board		
WITH MARINATED GRILLED VEGETABLES, SALAMI, AND MOZZARELLA Served with Sliced Fresh Baguette	\$5 PER GUEST	
MEDITERRANEAN DISPLAY		
WITH PITA BREAD With Tahini, Hummus or Roasted Red Pepper Hummus, Tabbouleh, Tzatziki,	\$6 PER GUEST	
and Olive Tapenade.		
SHRIMP COCKTAIL Served with Cocktail Sauce and Lemons	\$6 PER GUEST	
Smoked Salmon Platter		
WITH LEMONS, CAPERS, TOMATOES, AND RED ONIONS Served with Cream Cheese and a Mayonnaise Caper Sauce & Mini Bagels	\$6 PER GUEST	
SHRIMP & CRAB DISPLAY		
SHRIMP COCKTAIL AND CRAB LEGS Served with Cocktail Sauce and Sliced Lemons	\$16 PER GUEST	
COMPLETE SEAFOOD PLATTER		
SHRIMP, CRAB, OYSTERS, AND SMOKED MUSSELS Served with Sliced Lemons, Cocktail Sauce, Creamy Dill sauce, and Chipotle Mayonnaise	\$18 PER GUEST	

RECEPTION STATIONS

Stations may be added on to any dinner package or purchased separately Chef required for stations; \$100.00 for two hours

PASTA STATION

CHOICE OF TWO PASTAS

Tortellini

Penne

Rotelle

Bowtie

Fettuccine

Choice of Two Sauces

Alfredo

Marinara

Tomato Basil

Pesto

TOPPINGS INCLUDE

Mushrooms, Olives, Tomatoes, Garlic, Asparagus, and Mixed Peppers

\$7 PER GUEST WITH BUFFET \$16 PER GUEST WITHOUT BUFFET

SOUTHWESTERN FAJITA STATION

TEQUILA-MARINATED CHICKEN AND BEEF

S erved with

Warm Flour Tortillas, Shredded Cheddar Cheese, Lettuce, Diced Tomatoes Guacamole, Sour Cream, and Green Chile Salsa

\$9 PER GUEST WITH BUFFET \$16 PER GUEST WITHOUT BUFFET

SEAFOOD STATION

SHRIMP, BABY CLAMS, BABY MUSSELS, AND SCALLOPS Garnished with Scallions and Tomatoes

Served with

Garlic and White Wine Sauce

\$16 PER GUEST WITH BUFFET \$30 PER GUEST WITHOUT BUFFET

PACIFIC COAST SEAFOOD BAR

Price reflects four pieces per guest

Oysters on the Half Shell, Fresh Clams, Chilled Gulf Shrimp and Dungeness Crab Legs and Claws

> SERVED WITH Sliced Lemons, Cocktail Sauce, Horseradish, and Shallot Vinaigrette

\$15 PER GUEST WITH BUFFET \$35 PER GUEST WITHOUT BUFFET



Deli Board, Photo courtesy of Scarlet and Grace Photography

BEVERAGE LIST

NON-ALCOHOLIC BEVERAGES

COFFEE Regular or Decaffeinated	\$2.50 PER PERSON
JUICE Orange, Grapefruit, Cranberry or Apple	\$3.50 PER PERSON
CANNED SODAS Pepsi, Diet Pepsi, Sierra Mist, etc.	\$2.50 EACH
ICED TEA	\$2.50 PER PERSON
LEMONADE	\$2.50 Per person
UNLIMITED BEVERAGE STATION Includes all Soda, Juices, Coffee & Tea for the duration of your event	\$10.00 PER PERSON
ALCOHOLIC BEVERAGES	
HOUSE WINE Canyon Road; Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Merlot	\$7.00 PER GLASS \$22.00 PER BOTTLE
Sparkling Wine	φ 22.00 ΤΕΚ ΒΟΤΤΕΕ
BOTTLED BEER Bud Light, Coors Light, Stella Artois, Heineken, Corona, Blue Moon, Firestone 805, Dos Equis, Michelob Ultra, Goose Island IPA, Modelo, Sierra Nevada Torpedo IPA	\$4.00 DOMESTIC \$5.00 IMPORTED
WELL LIQUOR Svedka, New Amsterdam, Cruzan Light, Exotico, Clan MacGregor, Jim Beam	\$6
CALL LIQUOR Tito's, Absolut, Beefeater, Captain Morgan, Malibu, Jose Cuervo, Johnny Walker Red, Jameson	\$7
PREMIUM LIQUOR Grey Goose, Bombay Sapphire, Myer's Dark, Johnny Walker Black, Jack Daniels, Crown Royal	\$8
SUPER PREMIUM LIQUOR Don Julio Blanco, Woodford Reserve, Glenfiddich 12yr	\$10
Don't see what you like above? Ask us!	\$100
Bartender Fee	

Set up of Bar + Bartender for duration of the event

CONSUMPTION BAR OR CASH BAR OPTIONS AVAILABLE

Bartender required for these options.

LOS ROBLES GREENS BAR PACKAGES

HOSTED BEER & WINE PACKAGE

WHITE WINE Pinot Grigio and Chardonnay

RED WINE Cabernet Sauvignon and Merlot CHOICE OF FIVE BEERS

Bud Light, Coors Light, Stella Artois, Heineken, Corona, Blue Moon, Firestone 805, Dos Equis, Michelob Ultra, Goose Island IPA, Modelo, Sierra Nevada Torpedo IPA

1 HOUR: \$12 - 2 HOURS: \$15 - 3 HOURS: \$18 - 4 HOURS: \$20 - 5 HOURS: \$22 (Cash bar optional for spirits)

Well Bar Package

CHOICE OF TWO WINES & FIVE BEERS (SEE ABOVE FOR LIST) WELL LIQUOR Svedka, New Amsterdam, Cruzan Light, Exotico, Clan MacGregor, Jim Beam

1 HOUR: \$14 2 HOURS: \$16 3 HOURS: \$20 4 HOURS: \$22 5 HOURS: \$24

CALL BAR PACKAGE

CHOICE OF TWO WINES & FIVE BEERS (SEE ABOVE FOR LIST) CALL LIQUOR Tito's, Absolut, Beefeater, Captain Morgan, Malibu, Jose Cuervo, Johnny Walker Red, Jameson

1 HOUR: \$16 2 HOURS: \$18 3 HOURS: \$22 4 HOURS: \$26 5 HOURS: \$28

PREMIUM BAR PACKAGE

CHOICE OF TWO WINES & FIVE BEERS (see above for list) PREMIUM LIOUOR

Grey Goose, Bombay Sapphire, Myer's Dark, Don Julio Silver, Johnny Walker Black, Jack Daniels, Crown Royal

1 HOUR: \$18 2 HOURS: \$22 3 HOURS: \$26 4 HOURS: \$32 5 HOURS: \$34

ADDITIONAL ITEMS

AUDIO VISUAL EQUIPMENT

PROJECTOR (SMALL) Projector Screen, Small Table, Extension Cord & HDMI, VGA cord Included Host must provide Laptop or Flash Drive & power cord. Must let venue know if they are bringing a MAC or PC.	\$100 Rental
LCD PROJECTOR (LARGE) Projector Screen, Small Table, Extension Cord & HDMI, VGA cord Included Host must provide Laptop or Flash Drive & power cord. Must let venue know if they are bringing a MAC or PC.	\$250 Rental
PROJECTOR SCREEN Includes Small Table, Extension Cord	\$50 Rental
WIRELESS MICROPHONE Podium Included	\$50 Rental
LAPEL MICROPHONE	\$75 Rental
Podium with mic stand	\$25 Rental
EXTENSION CORD WITH COVERINGS	\$25 Rental
House Sound System	\$100 Rental
Includes speakers (built into room) and an Auxiliary cable to plug in iPod, iPad, Laptop or any MP3 device with a headphone jack.	
Rental Items	
6ft Table (6' x 30")	\$10 Per Table
House Linen Included	\$50 Rental
60" ROUND TABLE House Linen Included	\$15 Per Table
72" Round Table	\$20 Per Table
House Linen Included	
COCKTAIL TABLE House Linen Included	\$10 Per Table

HOUSE LINENS (COLORED) Tablecloths & Napkins available in other colors, please ask your sales manager for color swatches.	\$5 Per Table
FLOOR LENGTH LINENS Available for 60" Round Tables & 6ft Tables. Available in multiple colors, please ask your sales manager for color swatches.	\$15 Per Table
SPANDEX CHAIR COVERS Available in multiple colors. With Organza Bows (Add \$1 per Chair)	\$ 6 Per Chair
CHIAVARI CHAIRS Fruitwood or Gold with Ivory Cushions. Ask us about additional colors!	\$9 Per Chair
RISERS (STAGE) 4 PIECES AVAILABLE 24" or 36" height (6' x 8' per riser) Stairs & Skirt Included	\$100 Rental (1 st Riser) \$50 per additional Riser
U.S CITY AND STATE FLAGS	Included, please ask to have these set up in the room
Easels	\$10 Rental
UP LIGHTS Includes 8 Up-Lights around the Room	\$350 Rental

FREQUENTLY ASKED QUESTIONS

Q: HOW LONG WILL I HAVE THE RENTAL SPACE?

A: Actual event time is 5 hours with 1 hour of clean up at the conclusion of your event. You are guaranteed access to the ballroom at least 1 hour prior to your event to set up personal items and/or decorations, unless otherwise arranged with your sales manager.

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

A: We require a signed contract and a \$500 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 7.25% 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 THE VENUE?

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

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. We do not require security for events under 75 guests, luncheons or meetings that may exceed 75 guests but do not involve alcoholic beverages.

Q: WHEN IS THE GUARANTEED GUEST COUNT& FINAL PAYMENT OF MY EVENT DUE?

A: Your guaranteed guest count and final guest payment are due 10 days prior to your event. After this date your number can increase but may not decrease.

Q: AM I ALLOWED TO HANG ANYTHING FROM THE CEILING OR WALLS?

A: No. You are more than welcome to place any free standing items in the room or hang items from the already placed pegs along the walls. 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: AM I ALLOWED TO USE CANDLES?

A: Yes, the candles must be in a votive or other glass holder with a 1-inch clearance above the flame.

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

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

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.