

LOS ROBLES GREENS

BANQUET PACKAGES & MENUS

DINNER



Sunset Ballroom, courtesy of Chelsea Elizabeth Photography

FOR BOOKINGS, PLEASE CONTACT:

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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 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- \$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 any additional tables needed 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 house linens
- Banquet servers (based on number of guests)



Sunset Ballroom, courtesy of Pieshoppe 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.

DINNER BUFFETS

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

Minimum of 30 guests or more required for all buffets

THE LOS ROBLES BUFFET

Assorted Dinner Rolls & Butter

CHOICE OF TWO SALADS

Coleslaw	Greek Salad	Potato Salad
Fruit Salad	Caesar Salad	Pasta Salad
Roasted Corn and Shrimp Salad	Seasonal Greens Salad	Asian Pear Salad

CHOICE OF TWO ENTREES & ONE VEGETARIAN ENTRÉE

Teriyaki Chicken	Roasted Pork Loin with Dried Fruit Chutney
Grilled Chicken with Lemon Butter Sauce	Grilled Tri-Tip with Mushroom Sauce
Salmon with Roasted Red Pepper Sauce	Roasted Pork Loin with Mustard Wine Sauce
Mushroom Ravioli with Chive Butter Sauce	Pasta Primavera in a Garlic White Wine Sauce

Vegetarian Items will be plated separately and brought out to these guests. Entrée count required.

CHOICE OF TWO SIDES

Rice	Smashed Potatoes with Sour Cream and Chives
Parmesan Potato Gratin	Roasted Potatoes
Garlic Whipped Potatoes	Julienned Vegetables
Grilled Vegetables	Seasonal Mixed Vegetables

CHOICE OF ONE DESSERT

Chocolate Mousse	Bread Pudding	Carrot Cake
Cheese Cake	Double Chocolate Cake	Crème Brule
Berries & Cream	Tiramisu	Assorted Mini Cakes

\$36.00 PER GUEST

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ITALIAN BUFFET

Served with Garlic Cheese Bread

CHOICE OF ONE SALAD

CLASSIC CAESAR SALAD
With Shaved Parmesan and
Croutons. Served with Caesar
Dressing.

MIXED GREENS SALAD
With Carrots, Cherry Tomatoes,
Cucumbers & Sliced Black Olives.
Served with your Choice of Dressing
(Ranch, Italian, Balsamic, Raspberry
Vinaigrette, Apple Cider Vinaigrette)

CHOICE OF ONE ENTRÉE & ONE PASTA

CHICKEN FETTUCCINE
Served with Alfredo sauce

CHEESE TORTELLINI
Served with Pesto or Marinara Sauce

CHICKEN PARMIGIANA
Served with Marinara Sauce

PENNE PASTA
Served with Bolognese Sauce or Marinara Sauce

GRILLED VEGETABLES

DESSERT

TIRAMISU
Espresso-infused Mascarpone Cheese Layered Between Amaretto-Soaked Lady Fingers
and Topped with Dusted Chocolate and a Fresh Mint Garnish

\$28.00 PER GUEST

OPTIONAL ADDITIONS

CHEESE OR MUSHROOM RAVIOLI (Marinara, Alfredo, Pesto, or Chive Butter Sauce)	\$2.00 per guest
SHRIMP (ADDED TO PASTA ENTREE)	\$4.00 per guest
MEAT LASAGNA	\$2.00 per guest

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MEXICAN BUFFET

Tortilla Chips served with Red Salsa and Avocado Salsa

CHOICE OF ONE SALAD

MEXICAN CAESAR SALAD

With Tomatoes, Shaved Parmesan, Pepitas, and Tortilla Strips. Served with Caesar Dressing

SHRIMP AND BLACK BEAN SALAD

With Red Onion, Cilantro, and Diced Peppers. Served with a Chipotle Vinaigrette

CHOICE OF TWO ENTREES

BEEF FAJITAS

CHICKEN FAJITAS

CHEESE ENCHILADAS

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

CHOICE OF ONE DESSERT

FLAN OR CHURROS

\$28.00 PER GUEST



*Tri Tip with Mushroom
Marsala Sauce*

Seasonal Greens Salad

*Grilled Salmon with Herb
Veloute sauce*

Photos Courtesy of Lucas Rossi Photography

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BARBECUE BUFFET

Includes rolls and butter

CHOICE OF TWO SALADS

Coleslaw

Seasonal Greens Salad

Potato Salad

CHOICE OF TWO ENTREES

Tri-Tip

Grilled Chicken

Beef Ribs

Roasted Pork Loin

CHOICE OF TWO SIDES

Baked Beans

Mashed Potatoes

Roasted Potatoes

Grilled Vegetables

DESSERT

Chocolate Mousse
Cheese Cake

Bread Pudding
Double Chocolate Cake

\$30.00 PER GUEST



Fingerling Potatoes



Broccolini



*Grilled Chicken with
Mushroom Marsala Sauce*

Photos courtesy of Katie Jackson Photography

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PLATED DINNER

All plated dinners include water, iced tea, coffee service and assorted dinner rolls with butter.

CHOICE OF ONE SALAD

SPINACH AND PEAR SALAD
With Julienned Red Onion, Peppered Asian Pear, and Parmesan Tuille. Served with Apple Cider Vinaigrette

BOSTON LETTUCE SALAD
With gorgonzola Cheese, Cherry Tomatoes, Sliced Apple, and Peppered Walnuts. Served with Apple Cider Vinaigrette

CLASSIC CAESAR SALAD
With Romaine Hearts, Parmesan Cheese, and Croutons. Served with Caesar Dressing

ASIAN PEAR SALAD
With Dried Cherries, Goat Cheese, and Candied Walnuts. Served with a Raspberry Vinaigrette

GREEK SALAD
With Cucumbers, Tomatoes, and Feta Cheese. Served with a Greek Lemon Dressing

SEASONAL GREENS SALAD
With Carrots, Cherry Tomatoes, Cucumbers, and Sliced Black Olives. With Choice of Dressing

CHOICE OF TWO ENTREES

Pay the higher price of the two. Vegetarian Entrée Option available. *Entrée counts required for each item.*

GRILLED CHICKEN BREAST With Marsala Mushroom Sauce	\$30.00
SAUTÉED CHICKEN BREAST With Lemon Butter Sauce	\$30.00
PARMESAN-CRUSTED CHICKEN BREAST With Provencal Sauce	\$31.00
ROASTED PORK LOIN With Roasted Pearl Onion & Mustard Sauce	\$33.00
6OZ. GRILLED NEW YORK STEAK Topped with Crispy Onions and Green Peppercorn Sauce	\$35.00
HERB-ROASTED SALMON FILET With Roasted Red Pepper Sauce	\$35.00
PRIME RIB With Au Jus and Horseradish	\$36.00
FILET MIGNON Topped with Grilled Mushrooms and Madeira Garlic Sauce	\$40.00

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CHOICE OF ONE STARCH

- Rice Pilaf
- Parmesan Potato Gratin
- Roasted Red Potatoes
- Garlic Whipped Potatoes
- Mushroom Risotto
- Smashed Potatoes with Sour Cream and Chives

CHOICE OF ONE VEGETABLE

- Grilled Vegetables
- Baby Carrots and Asparagus
- Baby Carrots and Broccolini

CHOICE OF ONE DESSERT

- CLASSIC CHEESECAKE**
Served with Fresh Berries and Strawberry Sauce
- DOUBLE CHOCOLATE CAKE**
Served with Vanilla Ice Cream
- CARROT CAKE**
With Cream Cheese Icing
- BROWNIE SUNDAE**
Served with Vanilla Ice Cream, Hot Fudge, and Whipped Cream
- CRÈME BRÛLE**
Served with Fresh Berries
- BREAD PUDDING**
Served with Crème Anglaise



*Grilled Salmon, Garlic Whipped Potatoes, Baby Carrots & Asparagus
Roasted Red Pepper & Herb Veloutte Sauce*

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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

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

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

SHRIMP CEVICHE
 SMOKED SALMON CROSTINI
 MANGO CRAB CROSTINI
 BACON WRAPPED SHRIMP
 BACON WRAPPED SCALLOPS
 STEAK TARTARE
 CRAB CAKES

\$5 PER PERSON, PER PIECE

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COCKTAIL RECEPTION DISPLAYS

DOMESTIC CHEESE DISPLAY With Crackers and Sliced Fresh Baguette	\$4 PER GUEST
SEASONAL SLICED FRUIT PLATTER Seasonal Options May Include 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, and Olive Tapenade.	\$6 PER GUEST
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

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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, Mixed Peppers, Parmesan Cheese

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

SOUTHWESTERN FAJITA STATION

TEQUILA-MARINATED CHICKEN AND BEEF

SERVED 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

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STREET TACO STATION

CHICKEN, BEEF OR PORK

Choice of Two

SERVED WITH

Corn Tortillas, Chopped Onions and Cilantro with Red Salsa and Avocado Salsa

\$6 PER GUEST WITH BUFFET
\$12 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

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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	
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.

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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 LIQUOR

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

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ADDITIONAL ITEMS

AUDIO VISUAL EQUIPMENT

PROJECTOR (SMALL)

Projector Screen, Small Table, Extension Cord & HDMI, VGA cord Included \$100 Rental
Host must provide Laptop or Flash Drive & power cord. Must let venue know if they are bringing a MAC or PC.

LCD PROJECTOR (LARGE)

Projector Screen, Small Table, Extension Cord & HDMI, VGA cord Included \$250 Rental
Host must provide Laptop or Flash Drive & power cord. Must let venue know if they are bringing a MAC or PC.

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

Includes speakers (built into room) and an Auxiliary cable to plug in iPod, iPad, Laptop or any MP3 device with a headphone jack. \$100 Rental

RENTAL ITEMS

6FT TABLE (6' X 30")

House Linen Included

\$10 Per Table

\$50 Rental

60" ROUND TABLE

House Linen Included

\$15 Per Table

72" ROUND TABLE

House Linen Included

\$20 Per Table

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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

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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-Thursdays 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.

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