Los Robles Greens

Mitzvah Package

For Bookings, Please Contact:

Kelsey Rinaldi or Christine Paul
Director of Weddings and Special Events
KRinaldi@arcisgolf.com or CPaul@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 our indoor 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 celebration. The Sunset Ballroom is the perfect space to host your Child’s Bar or Bat Mitzvah. 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**

Looking for a smaller event space? The West Ballroom, a portion of the Sunset Ballroom, can accommodate up to 100 guests for dinner and dancing for a more intimate celebration with your friends and family.

**East Ballroom - $350**

Our East Ballroom is a portion of the full Sunset Ballroom, but can be used as a ceremony site for your Child’s Ceremony. We will provide chairs based on your package, wireless microphone, podium and additional 6 foot tables as needed to transform the space.

**Terrace Ceremony - $500**

Our terrace overlooks the lush golf course and beautiful Conejo Valley Mountains. White folding chairs are provided; DJ must provide sound.

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MITZVAH PACKAGES

The following is included for all Mitzvah Receptions with purchase of food and beverage. Los Robles Greens Staff will set up and break down items provided by the venue.

Adult & Children’s Menu of your Choice (please see options within packet)

Sunset Ballroom

Cocktail Hour on the Patio (Included in package) or in the Restaurant for an additional fee of $500

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

Floor Length Linens and Napkins (Of your color choice)

Spandex Chair Covers & Bows

Dance Floor

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

Coffee, Tea and Soda

China Service: White Dinner Plates, Silver Flatware, Water Goblets and Glassware at the Bar

5 Hours of Event Time
TUSCANY MENU

$65 per person - Buffet

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 two Hand-Passed Appetizers

Beef Sliders
Coconut Shrimp
Mozzarella Sticks
Spanakopita

Bruschetta
Deviled Eggs
Olive Tapenade with Pita Bread
Spinach and Artichoke Crostini

Chicken Potstickers
Mini Pork Tacos
Pigs in a Blanket
Vegetable Spring Rolls

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

Chicken Parmigiana
With Marinara Sauce

Grilled Chicken
With choice of BBQ, Lemon Butter, Lemon Caper, Teriyaki, Parmesan Cream or White Wine Garlic 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 Amandine

Choice of One Dessert

Classic Cheesecake
Served with Fresh Berries and Strawberry Sauce

Double Chocolate Cake
Served with Vanilla Ice Cream

Crème Brule
Served with Fresh Berries

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# Bistro Menu

**$74 per person**

**Plated or Buffet**

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

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## 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 three 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 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

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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, Fettuccini or Tortellini Served 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

Choice of One Dessert
Classic Cheesecake
Served with Fresh Berries and Strawberry Sauce

Double Chocolate Cake
Served with Vanilla Ice Cream

Crème Brûlée
Served with Fresh Berries

Brownie Sundae
Served with a Brownie, Vanilla Ice Cream, Whipped Cream

Carrot Cake
With Cream Cheese Icing

Bread Pudding
Served with Crème Anglaise

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**Chef’s Special Menu**

$90 per person
Plated or Buffet

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

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**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**

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

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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

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**Chef’s Special (Continued)**

**Choice of One Starch + One Pasta**
(Pasta Option to be used as the Vegetarian Option on Buffets)

<table>
<thead>
<tr>
<th>Starch</th>
<th>Pasta</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ginger Rice</td>
<td>Roasted Potatoes</td>
</tr>
<tr>
<td>Rice Pilaf</td>
<td>Garlic Whipped Potatoes</td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>Wild Rice</td>
</tr>
<tr>
<td>Au Gratin Potatoes</td>
<td>Mushroom Risotto</td>
</tr>
<tr>
<td>Fingerling Potatoes</td>
<td>Duchess Potatoes</td>
</tr>
</tbody>
</table>

Penne, Fettuccini or Tortellini
Served with Marinara, Alfredo or Pesto Cream Sauce

**Choice of One Vegetable**

<table>
<thead>
<tr>
<th>Vegetable</th>
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</thead>
<tbody>
<tr>
<td>Carrots, Squash, and Zucchini</td>
</tr>
<tr>
<td>Green Beans Amandine</td>
</tr>
<tr>
<td>Brussels Sprouts with Bacon and Dates</td>
</tr>
<tr>
<td>Patty Pan Squash</td>
</tr>
<tr>
<td>Broccoli and Cauliflower</td>
</tr>
<tr>
<td>Baby Carrots and Asparagus</td>
</tr>
<tr>
<td>Wild Mushroom Medley</td>
</tr>
<tr>
<td>White Asparagus</td>
</tr>
</tbody>
</table>

**Choice of One Dessert**

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Cheesecake</td>
<td>Served with Fresh Berries and Strawberry Sauce</td>
</tr>
<tr>
<td>Double Chocolate Cake</td>
<td>Served with Vanilla Ice Cream</td>
</tr>
<tr>
<td>Crème Brule</td>
<td>Served with Fresh Berries</td>
</tr>
<tr>
<td>Brownie Sundae</td>
<td>Served with a Brownie, Vanilla Ice Cream, Whipped Cream and a Cherry on Top</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>With Cream Cheese Icing</td>
</tr>
<tr>
<td>Bread Pudding</td>
<td>Served with Crème Anglaise</td>
</tr>
</tbody>
</table>

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# Kids Buffets

## Los Robles Kids Buffet - $30 per person

### Choice of one Hors D’oeuvres
Choice of one appetizer station

- Mini Pigs in a Blanket
- Mini Pizza Tarts
- Chicken Potstickers
- Mini Chicken Tacos
- Mozzarella Sticks
- Vegetable Spring Rolls
- Egg Rolls
- Teriyaki Wings

### Choice of Two Salads

- Seasonal Mixed Greens
- Fruit Salad
- Potato Salad
- Classic Caesar
- Pasta Salad

### Choice of Two Entrees

- Cheese Pizza
- Hamburger (served with fixings on the side)
- Chicken Fingers
- Penne Pasta (served with choice of Marinara, Alfredo sauce or Butter Parmesan)

### Choice of One Starch

- French Fries
- Roasted Potatoes
- Mashed Potatoes or Garlic Mashed Potatoes

### Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream, Sprinkles, Chopped Peanuts, Chocolate Chips, Sliced Strawberries, Chocolate Sauce, Caramel Sauce, and Whipped Cream

Additional toppings $1.50 per guest:
- Nerds, Crushed Oreos, M&M’s, Butterfinger Pieces

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MEXICAN BUFFET - $25 per person

Choice of one Hors D'Oeuvres

- Mini Pigs in a Blanket
- Mini Chicken Tacos
- Vegetable Spring Rolls
- Mini Pizza Tarts
- Mozzarella Sticks
- Egg Rolls
- Chicken Potstickers
- Teriyaki Wings

Choice of Two Salads

- Mexican Caesar
- Seasonal Mixed Greens
- Fruit Salad
- Tostada Salad
- Classic Caesar
- Pasta Salad

Choice of Two Entrees

Taco Bar
Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes and Onions, Pepper Jack and Cheddar Cheese, Fresh Cilantro, Sour Cream, Guacamole, Crisp Corn Tortillas and Soft Corn and Flour Tortillas.

Chicken Fajitas
With Fresh Salsa, Sour Cream, and Guacamole and Flour Tortillas

Beef Fajitas
With Fresh Salsa, Sour Cream, and Guacamole and Flour Tortillas

Choice of One Starch

- French Fries
- Refried Beans & Mexican Rice
- Mashed Potatoes

Ice Cream Sundae Bar
Chocolate & Vanilla Ice Cream, Sprinkles, Chopped Peanuts, Chocolate Chips, Sliced Strawberries, Chocolate Sauce, Caramel Sauce, and Whipped Cream

Additional toppings $1.50 per guest:
Nerds, Crushed Oreos, M&M’s, Butterfinger Pieces

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Barbecue Buffet - $30 per person

Choice of One Hors D’Oeuvres
Choice of one appetizer station

- Mini Pigs in a Blanket
- Mini Chicken Tacos
- Vegetable Spring Rolls
- Mini Pizza Tarts
- Mozzarella Sticks
- Egg Rolls
- Chicken Potstickers
- Teriyaki Wings

Choice of Two Salads

- Potato Salad
- Coleslaw
- Seasonal Mixed Greens
- Classic Caesar
- Fruit Salad
- Pasta Salad

Choice of Two Entrees

- BBQ Chicken Breast
- BBQ Chicken Thighs
- BBQ Tri-Tip
- BBQ Pulled Pork

Choice of One Starch

- French Fries
- Baked Beans
- Mashed Potatoes

Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream, Sprinkles, Chopped Peanuts, Chocolate Chips, Sliced Strawberries, Chocolate Sauce, Caramel Sauce, and Whipped Cream

Additional toppings $1.50 per guest:
Nerds, Crushed Oreos, M&M’s, Butterfinger Pieces

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LOS ROBLES GREENS BEVERAGE LIST

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
Sparkling Wine
$7.00 per glass
$22.00 per bottle

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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UPGRADED WINE AND BEER PACKAGES

WINE
Choice of two Wine Varietals

Ecco Domani Pinot Grigio, Kendall Jackson Chardonnay, Caposaldo Moscato
The Seeker Pinot Noir, Ravage Red Blend, The Show Cabernet Sauvignon

ADD $5 PER PERSON TO UPGRADE WINE

KOSHER WINE
Choice of one red and one white
Baron Herzog; Pinot Noir, Cabernet, Pinot Grigio, Chardonnay

ADD $5 PER PERSON
ADD $7 PER PERSON WITH KOSHER CHAMPAGNE

BEER
Choice of Five Beers

NEW BELGIUM BREWING COMPANY
Fat Tire, Citradelic, 8 Hop Pale Ale, Juicy Watermelon, Lime Ale, Voodoo Ranger IPA

GOOSE ISLAND BREWING COMPANY
IPA, Honkers Ale, 312 Wheat

SIERRA NEVADA BREWING COMPANY
Pale Ale, Tropical Torpedo IPA, Porter, Hop Hunter IPA, Nooners Pilsner, Sidecar Orange Ale, Otra Vez, Torpedo
Extra IPA, Kellerweis

SAMUEL ADAMS BREWING COMPANY
Boston Lager, Hopscape, Rebel IPA, Rebel Juiced IPA, Rebel Rouser Imperial IPA

ADD $3 PER PERSON TO UPGRADE BEER

ADD $7 PER PERSON TO UPGRADE BOTH WINE AND BEER

Still don’t see what you like above? Ask us!

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### ADD-ONS

**HAND-PASSSED HORS D’OEUVRES**

**Regular Hors d’oeuvres**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person, per Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spanakopita</td>
<td>$2</td>
</tr>
<tr>
<td>Mozzarella Cheese Sticks</td>
<td></td>
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<tr>
<td>Artichoke &amp; Spinach Crostini</td>
<td></td>
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<tr>
<td>Chicken Pot Stickers</td>
<td></td>
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<tr>
<td>Vegetable Spring Rolls</td>
<td></td>
</tr>
<tr>
<td>Caprese Salad Skewers</td>
<td></td>
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<tr>
<td>Tomato Bruschetta</td>
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<tr>
<td>Beef or Chicken Satay</td>
<td></td>
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<tr>
<td>Thai Chicken Meatball Skewers</td>
<td></td>
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</tbody>
</table>

**Prosciutto-Wrapped Melon**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person, per Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olive Tapenade with Pita Bread</td>
<td>$3</td>
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<tr>
<td>Mini Pork Tostadas</td>
<td></td>
</tr>
<tr>
<td>Grilled Lamb Chops</td>
<td></td>
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<tr>
<td>Shrimp Cocktail</td>
<td></td>
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<tr>
<td>Coconut Shrimp</td>
<td></td>
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<tr>
<td>Beef Sliders</td>
<td></td>
</tr>
<tr>
<td>Goat Cheese &amp; Sun Dried Tomato Tart</td>
<td></td>
</tr>
<tr>
<td>Lamb Meatball Skewers</td>
<td></td>
</tr>
</tbody>
</table>

### PREMIUM HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person, per Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deviled Eggs</td>
<td>$4</td>
</tr>
<tr>
<td>Olive Tapenade with Pita Bread</td>
<td></td>
</tr>
<tr>
<td>Seared Ahi Wontons</td>
<td></td>
</tr>
<tr>
<td>Watermelon &amp; Goat Cheese Skewers</td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped Dates</td>
<td></td>
</tr>
<tr>
<td>Fried Cranberry Goat Cheese</td>
<td></td>
</tr>
<tr>
<td>Crispy Pork Belly</td>
<td></td>
</tr>
</tbody>
</table>

**Shrimp Ceviche**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person, per Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon Crostini</td>
<td>$5</td>
</tr>
<tr>
<td>Mango Crab Crostini</td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped Shrimp</td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped Scallops</td>
<td></td>
</tr>
<tr>
<td>Steak Tartare</td>
<td></td>
</tr>
<tr>
<td>Crab Cakes</td>
<td></td>
</tr>
</tbody>
</table>

### RECEPTION DISPLAYS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person, per Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon Platter</td>
<td>$6</td>
</tr>
<tr>
<td>With Lemons, Capers, Tomatoes, and Red Onions</td>
<td></td>
</tr>
<tr>
<td>Served with Cream Cheese and a Mayonnaise Caper Sauce &amp; Mini Bagels</td>
<td></td>
</tr>
<tr>
<td>Domestic Cheese Display</td>
<td>$4</td>
</tr>
<tr>
<td>With Crackers and Sliced Fresh Baguette</td>
<td></td>
</tr>
<tr>
<td>Domestic &amp; Imported Cheese Display</td>
<td>$6</td>
</tr>
<tr>
<td>With Crackers and Sliced Fresh Baguette</td>
<td></td>
</tr>
</tbody>
</table>

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.
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<table>
<thead>
<tr>
<th>Selection of Garden Vegetables</th>
<th>$4 PER GUEST</th>
</tr>
</thead>
<tbody>
<tr>
<td>With Ranch, Thousand Island, Blue Cheese Dressing</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Seasonal Sliced Fruit Platter</th>
<th>$4 PER GUEST</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Italian Antipasto Board</th>
<th>$6 PER GUEST</th>
</tr>
</thead>
<tbody>
<tr>
<td>With Marinated Grilled Vegetables, Salami, and Mozzarella Cheese</td>
<td></td>
</tr>
<tr>
<td>Served with Sliced Fresh Baguette</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Shrimp &amp; Crab Display</th>
<th>$16 PER GUEST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Cocktail and Crab Legs</td>
<td></td>
</tr>
<tr>
<td>Served with Cocktail Sauce and Sliced Lemons</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Complete Seafood Platter</th>
<th>$18 PER GUEST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp, Crab, Oysters, and Smoked Mussels</td>
<td></td>
</tr>
<tr>
<td>Served with Sliced Lemons, Cocktail Sauce, Creamy Dill sauce, and Chipotle Mayonnaise</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mediterranean Display</th>
<th>$6 PER GUEST</th>
</tr>
</thead>
<tbody>
<tr>
<td>With Tahini, Hummus, Tabbouleh, Tzatziki, and Roasted Red Pepper Hummus and Pita Bread</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Oysters on the Half Shell</th>
<th>$15 PER GUEST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with lemon Wedges, Cocktail Sauce, Horseradish and Red Vinegar</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Shrimp Cocktail Display</th>
<th>$12 PER GUEST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with lemon Wedges, Cocktail Sauce, Horseradish and Red Vinegar</td>
<td></td>
</tr>
</tbody>
</table>

### Additional Food Items

<table>
<thead>
<tr>
<th>Challah Bread (Large)</th>
<th>$70 PER LOAF</th>
</tr>
</thead>
</table>

### Desserts

<table>
<thead>
<tr>
<th>Hand-Passed Chocolate-Dipped Strawberries</th>
<th>$3 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookies and Brownies</td>
<td>$18 PER DOZEN</td>
</tr>
<tr>
<td>Viennese Table</td>
<td>$6 PER PERSON</td>
</tr>
</tbody>
</table>

| Assorted Mini Pastries, Fruit Tarts, Brownies, Lemon Bars |

### Late Night Snacks

<table>
<thead>
<tr>
<th>French Fry Bar</th>
<th>$5 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ketchup, Ranch, BBQ Sauce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Assorted Pizza Slices</th>
<th>$5 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepperoni and Cheese</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Popcorn Bar</th>
<th>$2 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served in Paper Bags</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tortilla Chips &amp; Dip</th>
<th>$4 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salsa and Guacamole</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beef Sliders</th>
<th>$5 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheddar Cheese and Thousand Island</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Quesadillas</th>
<th>$5 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour Tortilla, Shredded mixed cheddar cheese</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Taco Station</th>
<th>$5 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken or Ground Beef, Corn tortilla, onions, cilantro and salsa</td>
<td></td>
</tr>
</tbody>
</table>

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LINENS
Specialty linens are available upon request. Please contact us for our selection of deluxe floor-length linens, overlays, and more!

LIGHTING

Up Lighting
Colors Coordinated with Event Colors

Ceiling Hangings

Swag Across Ballroom

Chinese Lanterns
Small, Medium or Large.

Miscellaneous

Patio Heaters

Lapel Microphone

Riser/Stage pieces
24” or 36” height (6’ x 8’ per riser)
Stairs & Skirt Included

Please see our Rental Catalog for Additional Options such as Upgraded Chairs, Tables, Lounge Furniture, and Chandeliers

$350 (8 Lights)

$1200 Full Room
$600 Half Room

$500 (8 Lanterns)

$50 each

$75 each

$100 Rental (1st riser)
$50 per additional riser

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Frequently Asked Questions

Q: How long will I have the rental space?
   A: You are guaranteed access to the ballroom 2 hours prior to your event start time, unless otherwise arranged with your sales manager.

Q: What kind of restrooms are accessible to our guests?
   A: 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 Sunset Ballroom has a curfew of midnight. All guests must be off the property at this time.

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 are familiar with our venue for your convenience.

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. 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: 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 Vendor Meals?
   A: Yes, these meals are provided per your request. 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 being thrown away during the break down.

Q: Do you require security?
   A: Yes, Los Robles Greens requires security for any large event. 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.

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