

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



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TUSCANY MENU

\$65 PER PERSON -BUFFET

HORS D'OEUVRES

Choice of one display. *Additional displays \$3 per person*

CHEESE

Cheddar, Swiss, and Pepper Jack

FRUIT

Pineapple, Honeydew, and Cantaloupe

SLICED MEAT

Turkey and Ham

VEGETABLE

Carrots, Celery, Broccoli, and Cherry Tomatoes

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 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

Roasted Potatoes

Rice Pilaf

Garlic Whipped Potatoes

Mashed 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 BRULÉ

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

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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CHEF'S SPECIAL MENU

\$90 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

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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)

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

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

Wild Mushroom Medley

Patty Pan Squash

White Asparagus

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 and a
Cherry on Top

CARROT CAKE

With Cream Cheese Icing

BREAD PUDDING

Served with Crème Anglaise

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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 Chicken Tacos

Vegetable Spring Rolls

Mini Pizza Tarts

Mozzarella Sticks

Egg Rolls

Chicken Potstickers

Teriyaki Wings

CHOICE OF TWO SALADS

Seasonal Mixed Greens

Classic Caesar

Fruit Salad

Pasta Salad

Potato Salad

CHOICE OF TWO ENTREES

Cheese Pizza

Chicken Fingers

Hamburgers
(served with fixings on the side)

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	\$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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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, Nooner 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

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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 With Crackers and Sliced Fresh Baguette	\$6 PER GUEST

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SELECTION OF GARDEN VEGETABLES With Ranch, Thousand Island, Blue Cheese Dressing	\$4 PER GUEST
SEASONAL SLICED FRUIT PLATTER	\$4 PER GUEST
ITALIAN ANTIPASTO BOARD With Marinated Grilled Vegetables, Salami, and Mozzarella Cheese Served with Sliced Fresh Baguette	\$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
MEDITERRANEAN DISPLAY With Tahini, Hummus, Tabbouleh, Tzatziki, and Roasted Red Pepper Hummus and Pita Bread	\$6 PER GUEST
OYSTERS ON THE HALF SHELL Served With lemon Wedges, Cocktail Sauce, Horseradish and Red Vinegar	\$15 PER GUEST
SHRIMP COCKTAIL DISPLAY Served With lemon Wedges, Cocktail Sauce, Horseradish and Red Vinegar	\$12 PER GUEST

ADDITIONAL FOOD ITEMS

CHALLAH BREAD (LARGE)	\$70 PER LOAF
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DESSERTS

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

LATE NIGHT SNACKS

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

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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 \$350 (8 LIGHTS)
COLORS COORDINATED WITH EVENT COLORS

CEILING HANGINGS

SWAG ACROSS BALLROOM \$1200 FULL ROOM
\$600 HALF ROOM

CHINESE LANTERNS \$500 (8 LANTERNS)
Small, Medium or Large.

MISCELLANEOUS

PATIO HEATERS \$50 EACH

LAPEL MICROPHONE \$75 EACH

RISER/STAGE PIECES \$100 RENTAL (1ST RISER)
24" or 36" height (6' x 8' per riser) \$50 PER ADDITIONAL RISER
Stairs & Skirt Included

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

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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 GETTING 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.

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.