Los Robles Greens

Banquet Packages & Menus

Dinner

Sunset Ballroom, courtesy of Chelsea Elizabeth Photography

FOR BOOKINGS, PLEASE CONTACT:
CPaul@ArcisGolf.com or krinaldi@ArcisGolf.com
(805) 495-6421

Los Robles Greens Golf Course
299 S. Moorpark Road
Thousand Oaks CA 91361
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 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
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

<table>
<thead>
<tr>
<th>Coleslaw</th>
<th>Greek Salad</th>
<th>Potato Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Salad</td>
<td>Caesar Salad</td>
<td>Pasta Salad</td>
</tr>
<tr>
<td>Roasted Corn and Shrimp Salad</td>
<td>Seasonal Greens Salad</td>
<td>Asian Pear Salad</td>
</tr>
</tbody>
</table>

Choice of Two Entrees & One Vegetarian Entrée

<table>
<thead>
<tr>
<th>Teriyaki Chicken</th>
<th>Roasted Pork Loin with Dried Fruit Chutney</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken with Lemon Butter Sauce</td>
<td>Grilled Tri-Tip with Mushroom Sauce</td>
</tr>
<tr>
<td>Salmon with Roasted Red Pepper Sauce</td>
<td>Roasted Pork Loin with Mustard Wine Sauce</td>
</tr>
<tr>
<td>Mushroom Ravioli with Chive Butter Sauce</td>
<td>Pasta Primavera in a Garlic White Wine Sauce</td>
</tr>
</tbody>
</table>

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

Choice of Two Sides

<table>
<thead>
<tr>
<th>Rice</th>
<th>Smashed Potatoes with Sour Cream and Chives</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parmesan Potato Gratin</td>
<td>Roasted Potatoes</td>
</tr>
<tr>
<td>Garlic Whipped Potatoes</td>
<td>Julienned Vegetables</td>
</tr>
<tr>
<td>Grilled Vegetables</td>
<td>Seasonal Mixed Vegetables</td>
</tr>
</tbody>
</table>

Choice of One Dessert

<table>
<thead>
<tr>
<th>Chocolate Mousse</th>
<th>Bread Pudding</th>
<th>Carrot Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Cake</td>
<td>Double Chocolate Cake</td>
<td>Crème Brule</td>
</tr>
<tr>
<td>Berries &amp; Cream</td>
<td>Tiramisu</td>
<td>Assorted Mini Cakes</td>
</tr>
</tbody>
</table>

$36.00 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.
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.

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 ENTREE & ONE PASTA

CHICKEN FEETUCINE
Served with Alfredo sauce

CHEESE TRELLELLINI
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
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 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.
**Plated Dinner**

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

### Choice of One Salad

<table>
<thead>
<tr>
<th>Spinach and Pear Salad</th>
<th>Boston Lettuce Salad</th>
<th>Classic Caesar Salad</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Asian Pear Salad</th>
<th>Greek Salad</th>
<th>Seasonal Greens Salad</th>
</tr>
</thead>
</table>

### Choice of Two Entrees

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

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Breast</td>
<td>$30.00</td>
</tr>
<tr>
<td>With Marsala Mushroom Sauce</td>
<td></td>
</tr>
<tr>
<td>Sautéed Chicken Breast</td>
<td>$30.00</td>
</tr>
<tr>
<td>With Lemon Butter Sauce</td>
<td></td>
</tr>
<tr>
<td>Parmesan-Crusted Chicken Breast</td>
<td>$31.00</td>
</tr>
<tr>
<td>With Provencal Sauce</td>
<td></td>
</tr>
<tr>
<td>Roasted Pork Loin</td>
<td>$33.00</td>
</tr>
<tr>
<td>With Roasted Pearl Onion &amp; Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>6oz. Grilled New York Steak</td>
<td>$35.00</td>
</tr>
<tr>
<td>Topped with Crispy Onions and Green Peppercorn Sauce</td>
<td></td>
</tr>
<tr>
<td>Herb-Roasted Salmon Filet</td>
<td>$35.00</td>
</tr>
<tr>
<td>With Roasted Red Pepper Sauce</td>
<td></td>
</tr>
<tr>
<td>Prime Rib</td>
<td>$36.00</td>
</tr>
<tr>
<td>With Au Jus and Horseradish</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>$40.00</td>
</tr>
<tr>
<td>Topped with Grilled Mushrooms and Madeira Garlic Sauce</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.
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.
**HAND-PASSÉ HORS D’OEUVRES**

<table>
<thead>
<tr>
<th>Spanakopita</th>
<th>Prosciutto-Wrapped Melon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella Cheese Sticks</td>
<td>Olive Tapenade with Pita Bread</td>
</tr>
<tr>
<td>Artichoke &amp; Spinach Crostini</td>
<td>Mini Pork Tostadas</td>
</tr>
<tr>
<td>Chicken Pot Stickers</td>
<td>Grilled Lamb Chops</td>
</tr>
<tr>
<td>Vegetable Spring Rolls</td>
<td>Shrimp Cocktail</td>
</tr>
<tr>
<td>Caprese Salad Skewers</td>
<td>Olive Tapenade with Pita Bread</td>
</tr>
<tr>
<td>Tomato Bruschetta</td>
<td>Beef Sliders</td>
</tr>
<tr>
<td>Beef or Chicken Satay</td>
<td>Goat Cheese &amp; Sun Dried Tomato Tart</td>
</tr>
<tr>
<td>Thai Chicken Meatball Skewers</td>
<td>Deviled Eggs</td>
</tr>
</tbody>
</table>

**$2 PER PERSON, PER PIECE**  
**$3 PER PERSON, PER PIECE**

<table>
<thead>
<tr>
<th>Lamb Meatball Skewers</th>
<th>Shrimp Ceviche</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Shrimp</td>
<td>Smoked Salmon Crostini</td>
</tr>
<tr>
<td>Seared Ahi Wontons</td>
<td>Mango Crab Crostini</td>
</tr>
<tr>
<td>Watermelon &amp; Goat Cheese Skewers</td>
<td>Bacon Wrapped Shrimp</td>
</tr>
<tr>
<td>Bacon Wrapped Dates</td>
<td>Bacon Wrapped Scallops</td>
</tr>
<tr>
<td>Fried Cranberry Goat Cheese</td>
<td>Steak Tartare</td>
</tr>
<tr>
<td>Crispy Pork Belly</td>
<td>Crab Cakes</td>
</tr>
</tbody>
</table>

**$4 PER PERSON, PER PIECE**  
**$5 PER PERSON, PER PIECE**

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.
# 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

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.
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

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.
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

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 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.
# Los Robles Greens Bar Packages

## Hosted Beer & Wine Package

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Red Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio and Chardonnay</td>
<td>Cabernet Sauvignon and Merlot</td>
</tr>
</tbody>
</table>

**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

---

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.
**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**
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

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 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: 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.

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.