

LOS ROBLES GREENS

BANQUET MENU BREAKFAST, LUNCH & DINNER



Sunset Ballroom, courtesy of Chelsea Elizabeth Photography

FOR BOOKINGS, PLEASE CONTACT:

THE SALES DEPARTMENT
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(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 ballroom 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.

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 60 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 with market lights hanging above. 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

- 60" Round Tables and Ballroom chairs
- House linens (Ivory, White, Black or Tan) and napkins (multiple color choices available)
 - Glassware, Flatware and China Service
 - 6foot banquet tables (up to 6) with linens
- Banquet Captain & Servers (based on number of guests)
- Built in Speakers + Auxiliary Connection for any mp3 device to play music
 - Wireless Microphone + Podium (one included, if needed)

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



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.

BREAKFAST BUFFETS

All breakfast buffets include coffee, hot tea, and apple juice, orange juice & Cranberry Juice station

CONTINENTAL BREAKFAST BUFFET

Croissants, Danishes and Assorted Mini Muffins

\$12.00 PER GUEST

THE LOS ROBLES BREAKFAST

Scrambled Eggs, Bacon or Sausage, O'Brien Potatoes, Seasonal Fruit

Choice of Croissants, Danishes or Mini Muffins

\$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

\$19.00 PER GUEST

LOS ROBLES GREENS BUBBLY & BRUNCH

Bottomless Champagne Bar

With Orange Juice, Cranberry Juice & Grapefruit Juice with mixed berries for garnish

Scrambled Eggs, Bacon, Sausage, O'Brien Potatoes, Seasonal Fruit

Choice of Pancakes or French Toast

Choice of Croissants, Danishes or Mini Muffins

Grilled Chicken or Tilapia

Served with choice of sauce: Lemon Butter, Herb Velouté, Roasted Red Pepper or 3 Melon Relish

Mixed Greens Salad or Classic Caesar Salad

Served with your choice of dressing: Ranch, Caesar, Balsamic Vinaigrette, Apple Cider or Raspberry Vinaigrette

Penne, Fettucini or Farfalle Pasta

Served with Marinara, Parmesan Cream or Creamy Pesto Sauce

Assorted Mini Cakes or Assorted Cookies

\$35.00 PER PERSON

\$25.00 PER PERSON (WITHOUT CHAMPAGNE)

A LA CARTE BREAKFAST ITEMS

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Can be added to any of the above breakfast buffets

OMELET STATION
with toppings
\$7.00 PER PERSON

BACON OR SAUSAGE
\$3.00 PER PERSON

SEASONAL SLICED FRUIT
\$3.00 PER PERSON

BREAKFAST SANDWICH
with Fried Egg, American Cheese & Bacon
\$6.00 PER PERSON

BREAKFAST BURRITO
with Scrambled Eggs, Cheese & Bacon
\$7.00 PER PERSON

EGGS BENEDICT
\$4.00 PER PERSON

YOGURT & GRANOLA
with Vanilla Yogurt and Assorted Berries
\$5.00 PER PERSON

BAGEL BAR
with Butter, Jam and Cream Cheese
\$5.00 PER PERSON

PRIME RIB CARVING STATION
\$15.00 PER PERSON
\$100 Chef Attendant Fee

HOME MADE MINI MUFFINS
Blueberry, Chocolate Chip, Banana Walnut or Carrot Cake
\$22.00 PER DOZEN

BOTTOMLESS CHAMPAGNE BAR

Served with Orange Juice, Cranberry Juice and Grapefruit Juice

Champagne bottles on ice and champagne flutes. Max (3) hours

\$12.00 PER PERSON

Add mixed berries for garnish: \$3.00 per person



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LUNCH BUFFETS

Lunch buffet menus available for any event scheduled between 11am and 4pm.

All lunch buffets include water and iced tea on each table and a coffee and hot tea station

LOS ROBLES SANDWICH SHOP

CHOICE OF ONE SALAD

Coleslaw

Greek Salad

Mixed Greens Salad
with choice of dressing

Fruit Salad

Classic Caesar Salad

Pasta Salad

SANDWICH OPTIONS

ITALIAN SUB

Roasted Turkey Breast, Genoa Salami, Smoked Ham
and Provolone with Mustard, Mayo, lettuce, tomato
and Onion on a French Roll

CUCUMBER AVOCADO VEGGIE WRAP

Whole Wheat Tortilla

PESTO CHICKEN

Herb Marinated Chicken Breast, Lettuce, Tomato
and Basil Pesto on Ciabatta Bread

MEDITERRANEAN WRAP

Zucchini, Squash, Bell Pepper, Onions and Feta
Cheese with an herb aioli in a tortilla

BLTA

Bacon, Lettuce, Tomato and Avocado on whole
wheat bread

TURKEY & PROVOLONE

Roasted Turkey Breast, Provolone Cheese, Lettuce,
Tomato and Aioli on a French Roll

CHICKEN PARMESAN (HOT)

With Mozzarella on a French Roll

MEATBALL MARINARA (HOT)

With Mozzarella Cheese on a French Roll

PHILLY CHEESESTEAK (HOT)

Steak, Provolone Cheese, Grilled Onions and Peppers
on a French Roll

DESSERT

Assorted Cookies or Assorted Mini Cakes

CHOOSE 2 SANDWICH OPTIONS
\$20.00 PER GUEST

CHOOSE 3 SANDWICH OPTIONS
\$25.00 PER GUEST

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ITALIAN LUNCH BUFFET

GARLIC CHEESE BREAD

CLASSIC CAESAR SALAD

With Romaine Lettuce, Shaved Parmesan Cheese, Croutons and Caesar dressing

FETTUCINI

With Parmesan Cream Sauce

CHEESE TORTELLINI

With Marinara or Creamy Pesto Sauce

GRILLED VEGETABLES

DESSERT

Tiramisu or Brownies

\$23.00 PER GUEST

Additional Options:

Meat Lasagna \$3.00 per person

Penne Pasta with Bolognese Sauce \$2.00 per person

MEXICAN LUNCH BUFFET

CHIPS AND SALSA

MEXICAN CAESAR SALAD

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 per person

Tamales \$3.00 per person

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BARBECUE LUNCH BUFFET

Includes rolls and house made garlic herb butter

CHOICE OF ONE SALAD

Coleslaw

Potato Salad

Oaks Salad
Chopped Tomato, Shredded Carrots, Sliced Cucumber & Balsamic Vinaigrette

Fruit Salad

Classic Caesar Salad

Pasta Salad

TRI-TIP AND GRILLED CHICKEN

With choice of BBQ Sauce, Mushroom Sauce, Green Peppercorn Sauce or Lemon Butter Sauce

ROASTED POTATOES

GRILLED VEGETABLES

DESSERT

Apple Cobbler or Assorted Cookies and Brownies

\$25.00 PER GUEST



Grilled Salmon with Herb Veloute sauce



Seasonal Greens Salad



Tri Tip with Mushroom Marsala Sauce

Photos courtesy of Lucas Rossi Photography

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THE LOS ROBLES LUNCH BUFFET

Includes rolls and house made garlic herb butter

CHOICE OF ONE SALAD

Harvest Apple Salad
With gorgonzola Cheese, Cherry Tomatoes, Sliced Apple, Peppered Walnuts & Apple Cider Vinaigrette

Caesar Salad
Parmesan Cheese, Croutons, Romaine Lettuce & Caesar Dressing

Strawberry & Spinach Salad
With Strawberries, Feta Cheese, Candied Walnuts & Balsamic Vinaigrette

Roasted Corn and Shrimp Salad
Romaine Lettuce, Red Onions, Cilantro and Red Peppers, served & Red Vinaigrette

Oaks Salad
Chopped Tomato, Shredded Carrots, Sliced Cucumber & Balsamic Vinaigrette

Asian Pear Salad
Dried Cherries, Goat Cheese, Candied Walnuts & Raspberry Vinaigrette

CHOICE OF TWO ENTREES

Roasted Bone in Chicken
With Lemon Caper Sauce or a blueberry onion reduction

Chicken Parmigiana
Breaded chicken with a homemade marinara sauce and mozzarella cheese

Oaks Grilled Chicken
with Lemon Butter Sauce or Mushroom Marsala Sauce

Oaks Tri-Tip
with Green Peppercorn Sauce or Mushroom Sauce

Grilled Salmon
with Three Melon Relish or Roasted Red Pepper Sauce

Cheese Tortellini
with homemade marinara sauce or creamy pesto sauce

CHOICE OF STARCH

Rice Pilaf

Smashed Potatoes
with Sour Cream and Chives

Garlic Mashed Potatoes

Mashed Potatoes

Parmesan Potato Au Gratin

Roasted Potatoes

GRILLED VEGETABLES

DESSERT

Assorted Mini Cakes or NY Cheesecake

\$28.00 PER GUEST

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PLATED LUNCH

All plated lunches include water and iced tea on each table and a coffee and hot tea station

Includes rolls and house made garlic herb butter

CHOICE OF ONE SALAD

Harvest Apple Salad
With gorgonzola Cheese, Cherry Tomatoes, Sliced Apple, Peppered Walnuts & Apple Cider Vinaigrette

Caesar Salad
Parmesan Cheese, Croutons, Romaine Lettuce & Caesar Dressing

Strawberry & Spinach Salad
With Strawberries, Feta Cheese, Candied Walnuts & Balsamic Vinaigrette

Roasted Corn and Shrimp Salad
Romaine Lettuce, Red Onions, Cilantro and Red Peppers, served & Red Vinaigrette

Oaks Salad
Chopped Tomato, Shredded Carrots, Sliced Cucumber & Balsamic Vinaigrette

Asian Pear Salad
Dried Cherries, Goat Cheese, Candied Walnuts & Raspberry Vinaigrette

CHOICE OF ONE ENTRÉE

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

MUSHROOM RAVIOLI \$23.00
With a Sage Butter Sauce

GRILLED CHICKEN BREAST \$24.00
With Marsala Mushroom Sauce or Lemon Butter Sauce

OAKS ROASTED CHICKEN \$25.00
With Lemon Caper Sauce or Blueberry Onion Jam

CHICKEN PARMIGIANA \$26.00
Breaded Chicken topped with homemade marinara sauce and mozzarella cheese

GRILLED SALMON \$27.00
With Roasted Red Pepper Sauce or Three Melon Relish

GRILLED NEW YORK STEAK \$28.00
With Green Peppercorn Sauce

CHOICE OF STARCH

Rice Pilaf

Smashed Potatoes
with Sour Cream and Chives

Garlic Mashed Potatoes

Mashed Potatoes

Parmesan Potato Au Gratin

Roasted Potatoes

GRILLED VEGETABLES

CHOICE OF ONE DESSERT

Chocolate Mousse

Chocolate Cake

Classic Cheesecake

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DINNER BUFFETS

Dinner buffet menus available for any event scheduled for 5pm or later.

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

THE LOS ROBLES BUFFET

Includes rolls and house made garlic herb Butter

CHOICE OF TWO SALADS

Harvest Apple Salad
With gorgonzola Cheese, Cherry Tomatoes, Sliced Apple, Peppered Walnuts & Apple Cider Vinaigrette

Caesar Salad
Parmesan Cheese, Croutons, Romaine Lettuce & Caesar Dressing

Strawberry & Spinach Salad
With Strawberries, Feta Cheese, Candied Walnuts & Balsamic Vinaigrette

Roasted Corn and Shrimp Salad
Romaine Lettuce, Red Onions, Cilantro and Red Peppers, served & Red Vinaigrette

Oaks Salad
Chopped Tomato, Shredded Carrots, Sliced Cucumber & Balsamic Vinaigrette

Asian Pear Salad
Dried Cherries, Goat Cheese, Candied Walnuts & Raspberry Vinaigrette

CHOICE OF TWO ENTREES

vegetarian Entrée option available, Items will be plated separately and brought out to these guests

Roasted Bone in Chicken
With Lemon Caper Sauce or a blueberry onion reduction

Braised Short Ribs
Our chef's signature short ribs marinated and cooked to perfection

Oaks Grilled Chicken
with Lemon Butter Sauce or Mushroom Marsala Sauce

Oaks Tri-Tip
with Green Peppercorn Sauce or Mushroom Sauce

Grilled Salmon
with Three Melon Relish or Roasted Red Pepper Sauce

Roasted Pork Loin
with Mustard Demi Glaze or Dried Fruit Chutney

Mushroom Ravioli
with Chive Butter Sauce

Quinoa Stuffed Pepper
Roasted Bell Pepper stuffed with Quinoa and Mixed Vegetables

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CHOICE OF TWO SIDES

Wild Rice Pilaf	Smashed Potatoes <i>with Sour Cream, Chives & Cheddar Cheese</i>
Parmesan Potato Gratin	Seasonal Grilled Vegetables
Garlic Whipped Potatoes	Green Bean Almandine
Roasted Potatoes	Roasted Brussel Sprouts

CHOICE OF ONE DESSERT

Chocolate Mousse	Double Chocolate Cake	Carrot Cake
Cheesecake; <i>Classic topped with berries, Snickers, Blueberry or Raspberry</i>	Cheesecake Tarts	Assorted Mini Cakes; <i>Chocolate, Vanilla, Carrot, Tres Leches or Pineapple Coconut</i>
	Assorted Cookies	

\$38.00 PER GUEST



Strawberry Spinach Salad



*Roasted Bone in Chicken
with Mushroom Marsala
Sauce*



Baby Carrots & Asparagus

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ITALIAN DINNER BUFFET

Served with Garlic Cheese Bread

CHOICE OF ONE SALAD

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

Oaks Salad
*Chopped Tomato, Shredded Carrots,
Sliced Cucumber & Balsamic
Vinaigrette*

CHOICE OF ONE ENTRÉE & ONE PASTA

CHICKEN FETTUCCINE
Served with Alfredo sauce

CHEESE TORTELLINI
Served with a Creamy Pesto Sauce

CHICKEN PARMIGIANA
Served with Marinara Sauce

PENNE PASTA
Served with Bolognese Sauce, Marinara Sauce, Creamy
Pesto sauce or Parmesan Cream sauce

GRILLED VEGETABLES

Carrots, Squash, Zucchini and Red Bell Peppers sautéed in Olive Oil

DESSERT

TIRAMISU FLUTES

Espresso-infused Mascarpone Cheese Mouse in Champagne Flutes

\$30.00 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 OR VEGETARIAN LASAGNA	\$2.00 per guest

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MEXICAN DINNER BUFFET

Tortilla Chips served with Roasted Tomato 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 OR CHICKEN FAJITAS

SHREDDED CHICKEN OR BEEF

CHICKEN OR CHEESE
ENCHILADAS

BEEF, CHICKEN OR PORK
TAMALES

CHICKEN PEPION

MOLE ENCHILADAS

Served with Mexican Rice, Refried Beans, Flour and Corn Tortillas
Salsa Rojo, Avocado Salsa, Guacamole, and Sour Cream

CHOICE OF ONE DESSERT

FLAN, CHURROS, TRES LECHES CAKE OR BUNUELOS

\$32.00 PER GUEST



*Tri Tip with Mushroom
Marsala Sauce*



Seasonal Greens Salad



*Grilled Salmon with Herb
Veloute sauce*

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BARBECUE BUFFET

Includes rolls and butter

CHOICE OF TWO SALADS

Coleslaw

Oaks Salad
*Chopped Tomato, Shredded
Carrots, Sliced Cucumber &
Balsamic Vinaigrette*

Potato Salad

CHOICE OF TWO ENTREES

Tri-Tip with BBQ Sauce
or Mushroom Sauce

Grilled Chicken with Lemon
Butter Sauce or BBQ Sauce

Beef Ribs

Shredded Pork
Served with french rolls

CHOICE OF TWO SIDES

Baked Beans

Mashed Potatoes

Roasted Potatoes

Grilled Vegetables

DESSERT

Chocolate Mousse

Bread Pudding

NY Cheesecake

Double Chocolate Cake

\$34.00 PER GUEST



Fingerling Potatoes



Broccolini



*Grilled Chicken with
Mushroom Marsala Sauce*

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PLATED DINNER

All plated dinners include water and iced tea on each table and a coffee and hot tea station

Includes rolls and house made garlic herb 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

SPINACH AND STRAWBERRY
SALAD
With Strawberries, Feta Cheese,
Candied Walnuts. Served with
Balsamic Vinaigrette

SEASONAL GREENS SALAD
With Carrots, Cherry Tomatoes,
Cucumbers, and Sliced Black Olives.
Served with Balsamic Vinaigrette

CHOICE OF TWO ENTREES

Pay the higher price of the two. Vegetarian Entrée Option available. *Entrée counts required for each item.*
Plated Duets are required for any party of 100 or more people, choose two entrees to be served on one plate.

GRILLED CHICKEN BREAST With Marsala Mushroom Sauce	\$30.00
BONE IN ROASTED CHICKEN With Lemon Butter Sauce	\$32.00
PARMESAN-CRUSTED CHICKEN BREAST With Provencal Sauce	\$34.00
ROASTED PORK LOIN With Roasted Pearl Onion & Mustard Sauce	\$35.00
6OZ. GRILLED NEW YORK STEAK Topped with Crispy Onions and Green Peppercorn Sauce	\$38.00
HERB-ROASTED SALMON FILET With Roasted Red Pepper Sauce or a Three Melon Relish	\$38.00
PRIME RIB With Au Jus and Horseradish	\$40.00
FILET MIGNON Topped with Grilled Mushrooms and Madeira Garlic Sauce	\$42.00

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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
Roasted Brussel Sprouts	Green Bean Almandine	Roasted Broccolini

CHOICE OF ONE DESSERT

Chocolate or Tiramisu Mousse	Carrot Cake with cream cheese frosting
Cheesecake <i>Classic topped with berries, Snickers, Blueberry or Raspberry</i>	Pineapple Coconut Cake
Crème Brule	Tres Leches Cake
Double Chocolate or Vanilla Cake with Berries	Brownie Sundae <i>Served with vanilla ice cream, hot fudge and whipped cream</i>



Grilled Salmon, Mashed Potatoes, Baby Carrots & Asparagus with Roasted Red Pepper & Herb Veloute Sauce

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HAND-PASSED HORS D'OEUVRES

Olive tapenade on Pita Bread
Chopped Kalamata Olives, Garlic, Olive Oil

Goat Cheese Artichoke Hearts
Artichoke hearts stuffed with goat cheese and topped with lemon garlic butter sauce

Mango Crab Crostini
Diced Mangoes, fresh crab and cilantro on a crostini

Mini Bruschetta Grilled Cheese
Mixed bruschetta and American cheese blend on white bread

Deviled Egg with Bacon Crumble
Classic deviled eggs topped with crispy bacon bits

Grilled Lamb Chops
Served with a rosemary mint sauce

Tomato Bruschetta
Chopped tomatoes and basil with olive oil and balsamic reduction

Fried Mac N Cheese Balls
Deep fried mac N cheese with house made marinara sauce

Tequila Lime Shrimp Skewer
Tequila lime marinated shrimp on a skewer

Thai Chicken Meatball Skewer
Served with a sweet thai chili sauce

Mini Chicken & Waffles
Fried chicken, mini waffle & a drizzle of syrup

Strawberry Balsamic Bruschetta
Chopped strawberries & basil drizzled with honey & balsamic on a crostini

Beef or Chicken Satay
Served with a peanut Sauce

Goat Cheese & Sun Dried Tomato
Tartlet topped with whipped goat cheese & Sun Dried Tomato

Ahi Tuna Cone
Seared Ahi Tuna in a cone served with a soy wasabi demi glaze

Spinach and Artichoke Crostini
Toasted crostini topped with creamy spinach and artichoke

Crispy Jalapeno Mac N Cheese
Baked mac N cheese mixed with jalapenos for a little extra spice!

Fried Cranberry & Goat Cheese Balls
Cranberry & goat cheese deep fried to perfection

Mini Pork Tostadas
Marinated pork with onions, cilantro and avocado salsa on a mini corn tortilla

Sun Dried Tomato Pesto Flatbread
Crispy flatbread with sun dried tomatoes and pesto.

Mango Shrimp Ceviche
Marinated shrimp & chopped mangoes

Caprese Salad Skewers
Cherry tomatoes, mozzarella and basil drizzled with olive oil & balsamic

Brie & Fig Grilled Cheese
Mini grilled cheese with brie and fig jam

Bacon Wrapped Shrimp
Jumbo shrimp with apple wood smoked bacon

Chicken Potstickers
Served with a ponzu Sauce

Beef Sliders
American cheese, grilled onions and special sauce

Smoked Salmon Crostini
Topped with a cucumber dill sauce

Mozzarella Sticks
Served with house made marinara

Pulled Pork Sliders
Pulled Pork with coleslaw on a mini brioche bun

Crispy Pork Belly
Pork Belly served with a peach balsamic reduction

Vegetable Spring Rolls
Served with a thai chili sauce

Coconut Shrimp
Served with a pineapple sauce

Bacon Wrapped Scallops
with apple wood smoked bacon

Shrimp Cocktail
Jumbo shrimp with a housemade cocktail sauce on a skewer

Bacon Wrapped Dates
Roasted Dates with apple wood smoked bacon

Prosciutto Wrapped Melon
Honeydew melon wrapped with prosciutto

\$2 PER PERSON

\$3 PER PERSON

\$5 PER PERSON

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COCKTAIL RECEPTION DISPLAYS

DOMESTIC CHEESE DISPLAY

WITH CRACKERS AND SLICED FRESH BAGUETTE

\$4 PER GUEST

SEASONAL SLICED FRUIT PLATTER

INCLUDING CANTALOUPE, HONEYDEW, AND PINEAPPLE

\$5 PER GUEST

DOMESTIC & IMPORTED CHEESE DISPLAY

WITH CRACKERS AND SLICED FRESH BAGUETTE

\$6 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

\$6 PER GUEST

LOS ROBLES CHARCUTERIE DISPLAY

Includes Peppered Salami and Prosciutto, Sharp Vermont Cheddar, Manchego, Humboldt Fog and Creamy Brie, Garnished with olives, grapes and candied walnuts , with sliced French baguette and crackers

\$9 PER GUEST

MEDITERRANEAN DISPLAY

With Tahini, Hummus, Tabbouleh, Tzatziki, and Roasted Red Pepper Hummus and Pita Bread

\$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

OYSTERS ON THE HALF SHELF

Served With lemon Wedges, Cocktail Sauce, Horseradish and Red Vinegar

\$15 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

Parmesan Cream

Marinara

Tomato Basil

Creamy 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

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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LATE NIGHT SNACKS

FRENCH FRY BAR Regular, Sweet Potato and Garlic Fries. Served with Ketchup and Ranch	\$5 PER PERSON
ASSORTED PIZZA SLICES Pepperoni and Cheese	\$6 PER PERSON
POPCORN BAR Served in Paper Bags	\$3 PER PERSON
TORTILLA CHIPS & DIP Salsa, Guacamole, Nacho Cheese or Refried Beans (Choose two)	\$4 PER PERSON
BEEF SLIDERS Cheddar Cheese, Thousand Island and Grilled Onions	\$6 PER PERSON
MINI QUESADILLAS Flour Tortilla, Shredded mixed cheddar cheese or pepper jack	\$5 PER PERSON
TACO STATION Shredded Chicken or Shredded Beef, Corn tortilla, onions, cilantro and salsa	\$6 PER PERSON
GRILLED CHEESE	\$4 PER PERSON
HOT DOG BAR Served with Ketchup, Mustard and Relish	\$4 PER PERSON
SOFT PRETZELS & CHEDDAR CHEESE SAUCE	\$4 PER PERSON
CHICKEN FINGERS Served with Ketchup, BBQ Sauce and Ranch	\$5 PER PERSON

LATE NIGHT SNACK DUOS

SLIDERS & FRIES Beef Slider with American Cheese, 1000 Island, Grilled Onions and our Classic French Fries	\$9 PER PERSON
STREET TACO & TORTILLA CHIPS Shredded Chicken or Beef with Tortilla Chips & House-made Salsa	\$8 PER PERSON
TAKE ME OUT TO THE BALLGAME Hot Dogs & Cracker Jacks	\$6 PER PERSON

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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
SODA STATION Pepsi, Diet Pepsi and Sierra Mist	\$5.00 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, Corona, Blue Moon, Firestone 805, Michelob Ultra, Goose Island IPA, Modelo, Sierra Nevada Torpedo IPA, Newcastle, Lagunitas IPA	\$5.00 DOMESTIC \$6.00 CRAFT
WELL LIQUOR Svedka, New Amsterdam, Cruzan Light, Exotico, Clan MacGregor, Jim Beam	\$7
CALL LIQUOR Tito's, Absolut, Beefeater, Captain Morgan, Malibu, Hornitos, Johnny Walker Red, Jameson	\$8
PREMIUM LIQUOR Grey Goose, Bombay Sapphire, Myer's Dark, Johnny Walker Black, Jack Daniels, Crown Royal	\$10
SUPER PREMIUM LIQUOR Don Julio Blanco, Woodford Reserve, Glenfiddich 12yr	\$12
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

HOUSE WHITE WINE CANYON ROAD
Pinot Grigio and Chardonnay

HOUSE RED WINE CANYON ROAD
Cabernet Sauvignon and Merlot

CHOICE OF FIVE BEERS

Bud Light, Coors Light, Stella Artois, Corona, Blue Moon, Firestone 805, Michelob Ultra,
Goose Island IPA, Modelo, Sierra Nevada Torpedo IPA, Sam Adams, Newcastle, Lagunitas IPA

1 HOUR: \$14 2 HOURS: \$17 3 HOURS: \$20 4 HOURS: \$23 5 HOURS: \$26
(CASH BAR OPTIONAL FOR LIQUOR)

WELL BAR PACKAGE

INCLUDES HOUSE WINE CANYON ROAD & CHOICE OF FIVE BEERS
(SEE ABOVE FOR LIST)

WELL LIQUOR

Svedka, New Amsterdam, Cruzan Light, Exotico, Clan MacGregor, Jim Beam

1 HOUR: \$16 2 HOURS: \$19 3 HOURS: \$22 4 HOURS: \$25 5 HOURS: \$28

CALL BAR PACKAGE

INCLUDES LUXURY TIER WINE – CHOOSE TWO: CHARDONNAY, SAV BLANC, CAB SAV,
PINOT NOIR & CHOICE OF FIVE BEERS
(SEE ABOVE FOR LIST)

CALL LIQUOR

Tito's, Absolut, Beefeater, Captain Morgan, Malibu, Jose Cuervo, Johnny Walker Red, Jameson

1 HOUR: \$22 2 HOURS: \$25 3 HOURS: \$28 4 HOURS: \$31 5 HOURS: \$34

PREMIUM BAR PACKAGE

INCLUDES PREMIUM TIER WINE- CHOSE TWO: CHARDONNAY, CAB SAV, PINOT NOIR &
CHOICE OF 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: \$27 2 HOURS: \$30 3 HOURS: \$33 4 HOURS: \$36 5 HOURS: \$39

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ADDITIONAL ITEMS

60" Round tables, 6ft tables, house linens and a wireless microphone and podium are included with purchase of food and beverage.

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

60" ROUND TABLE

House Linen Included \$15 Per Table

72" ROUND TABLE

House Linen Included \$20 Per Table

COCKTAIL TABLE

House Linen Included \$10 Per Table

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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!

\$7 Per Chair

RISERS (STAGE) 4 PIECES AVAILABLE

24" OR 36" HEIGHT (6' X 8' PER RISER)

Stairs & Skirt Included

\$100 Rental (1st 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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The Sunset Ballroom, standard setup

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 deposit which is due two weeks after you receive your contract. We do not place soft holds on dates. Please inquire on deposit amounts depending on event size.

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 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/painters' tape, 3M hooks 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. We do not allow candelabras or any exposed flame candles of any kind.

Q: AM I ALLOWED TO USE CONFETTI OR CONFETTI CANNONS?

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A: No, we do not allow confetti of any kind/size on tables or Confetti Cannons. There will be a \$250.00 Clean up fee if these items are used.

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.

Q: ARE SHOTS ALLOWED WITH A HOSTED BAR?

A: We maintain a strict no shot policy. Guests are welcome to order drinks on the rocks.

Q: AM I ALLOWED TO BRING IN ANY OUTSIDE ALCOHOL?

A: There is no outside alcohol allowed on Los Robles Greens' property (parking lot included). Any alcohol not provided by Los Robles will be confiscated by security.



The Sunset Ballroom, upgraded linens and gold Chiavari chairs

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