

LOS ROBLES GREENS

BANQUETS



Sunset Ballroom, courtesy of Chelsea Elizabeth Photography

FOR BOOKINGS, PLEASE CONTACT:

THE SALES DEPARTMENT
(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 220 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 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 FOR 1 HR

Our terrace overlooks the lush golf course and beautiful Conejo Valley Mountains with market lights strung 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 & Ballroom Chairs
- House Linen (Ivory, White, or Black) & Napkins (multiple colors available)
 - Glassware, Flatware & China Service
 - 6 ft Banquet Tables (up to 6) with Linen
- 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 22 for additional rental items*



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 & Orange Juice served until 12pm

CONTINENTAL BREAKFAST BUFFET

Assorted Breakfast Pastries, Muffins & Fresh Seasonal Fruit

\$12.00++ PER PERSON

THE LOS ROBLES BREAKFAST

Scrambled Eggs, Pancakes, Bagels, Yogurt, Granola & Fresh Seasonal Fruit

\$19.00++ PER PERSON

THE HOLE-IN-ONE BUFFET

Scrambled Eggs, O'Brien Potatoes, Fresh Seasonal Fruit

Choice of Bacon or Sausage

Choice of Pancakes or French Toast

Assorted Croissants, Danishes & Mini Muffins

\$24.00++ PER PERSON

LOS ROBLES GREENS BUBBLY & BRUNCH

Bottomless Champagne Bar

With Assorted Juices & Mixed Berries for Garnish

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

Choice of Pancakes or French Toast

Assorted Croissants, Danishes & 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, Fettuccini or Farfalle Pasta

Served with Marinara, Parmesan Cream or Creamy Pesto Sauce

\$39.00++ PER PERSON

\$29.00++ PER PERSON (WITHOUT CHAMPAGNE)

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A LA CARTE BREAKFAST ITEMS

Can be added to any of the above breakfast buffets

OMELET STATION
with toppings
\$7.00++ PER PERSON

BACON OR SAUSAGE
\$4.00++ 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
\$5.00++ 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
\$150 Chef Attendant Fee (1 hour)

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

BOTTOMLESS CHAMPAGNE BAR

Served with Assorted Juices & Mixed Berries for Garnish

Champagne Bottles Kept on Ice & Champagne Flutes Provided. Max (3) hours

Attendant Required- \$100

\$14.00++ PER PERSON



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LUNCH BUFFETS

Lunch buffet menus available for any event scheduled between 11am & 3pm

All lunch buffets include Water on each table as well as a Coffee & Tea station

BUILD YOUR OWN SANDWICH SHOP

OAKS SALAD

Chopped Tomato, Olives, Bell Peppers, Sliced Cucumber
With Ranch or Balsamic Dressing

POTATO SALAD OR PASTA SALAD

FRUIT OR ASSORTED CHIPS

ASSORTED DELI MEATS & CHEESES:

DELI MEATS:

Oven-Roasted Turkey
Roast Beef
Ham

SLICED CHEESES:

Provolone
American
Cheddar
Pepper Jack

ASSORTED BREAD:

White, Wheat, Sourdough, Rye

DESSERT

Assorted Cookies or Assorted Mini Cakes

\$22.00++ PER PERSON

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ITALIAN LUNCH BUFFET

GARLIC CHEESE BREAD

CLASSIC CAESAR SALAD

Romaine Lettuce, Shaved Parmesan Cheese, Croutons & Caesar dressing

CHICKEN ALFREDO OR CHICKEN PARMESAN

PENNE PASTA

With House-Made Marinara or Creamy Pesto Sauce

GRILLED VEGETABLES

DESSERT

Tiramisu Mousse

\$25.00++ PER PERSON

Additional Options:

Meat Lasagna \$3.00++ per person

Chicken Piccata \$3.00++ per person

Chicken Marsala \$3.00++ per person

MEXICAN LUNCH BUFFET

TABLESIDE CHIPS & SALSA

MEXICAN CAESAR SALAD

With Parmesan Cheese, Pepitas, Caesar Dressing, & Tortilla Strips

BEEF OR CHICKEN FAJITAS

Served With Flour & Corn Tortillas, Salsa & Sour Cream

CHEESE ENCHILADA

MEXICAN RICE & REFRIED BEANS

DESSERT

Flan or Churros

\$25.00++ PER PERSON

Additions:

Guacamole \$1.00++ per person

Tamales \$3.00++ per person

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SANTA MARIA LUNCH BUFFET

Includes Rolls & House-Made Garlic Herb Butter

OAKS SALAD

Chopped Tomato, Olives, Bell Peppers, Sliced Cucumber
with Balsamic Vinaigrette & Ranch Dressing

COLESLAW

TRI-TIP & GRILLED CHICKEN

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

ROASTED POTATOES

GRILLED VEGETABLES

DESSERT

Assorted Cookies & Brownies

\$27.00++ PER PERSON



*Grilled Salmon with Herb
Veloute sauce*



Seasonal Greens Salad



Tri Tip with Mushroom Sauce

Photos courtesy of Lucas Rossi Photography

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THE LOS ROBLES LUNCH BUFFET

Includes Rolls & 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
*Strawberries, Feta Cheese, Candied
Walnuts, Julienne Red Onion, Alfalfa
Sprouts & Balsamic Vinaigrette*

Oaks Salad
*Chopped Tomato, Olives, Bell
Peppers, Sliced Cucumber &
Balsamic Vinaigrette*

CHOICE OF TWO ENTREES

Oaks Grilled Chicken Breast
*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 House-Made Marinara sauce
or Creamy Pesto Sauce*

CHOICE OF STARCH

Rice Pilaf

Smashed Potatoes
with Sour Cream, Chives & Cheddar Cheese

Garlic Mashed Potatoes

Mashed Potatoes

Potato Au Gratin

Roasted Potatoes

GRILLED VEGETABLES

DESSERT

Assorted Mini Cakes or Cheesecake

\$30.00++ PER PERSON

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PLATED LUNCH

All plated lunches include Water on each table as well as a Coffee & Tea station

Includes Rolls & 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
Strawberries, Feta Cheese, Candied
Walnuts, Julienne Red Onion, Alfalfa
Sprouts & Balsamic Vinaigrette

Oaks Salad
Chopped Tomato, Olives, Bell
Peppers, Sliced Cucumber &
Balsamic Vinaigrette

CHOICE OF ONE ENTRÉE

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

MUSHROOM RAVIOLI	\$23.00++
With Sage Butter Sauce	
GRILLED CHICKEN BREAST	\$24.00++
With Marsala Mushroom Sauce or Lemon Butter Sauce	
GRILLED SALMON	\$27.00++
With Roasted Red Pepper Sauce or Three Melon Relish	
PORK LOIN	\$28.00++
With Garlic Madeira Sauce	
MACADAMIA CRUSTED WHITE FISH	\$29.00++
With White Wine Garlic Sauce	
GRILLED NEW YORK STEAK (MANHATTAN CUT)	\$32.00++
With Green Peppercorn Sauce	

CHOICE OF STARCH

Wild Rice Pilaf	Smashed Potatoes
	with Sour Cream, Chives & Cheddar Cheese
Garlic Mashed Potatoes	Mashed Potatoes
Potato Au Gratin	Roasted Red Potatoes

GRILLED VEGETABLES

CHOICE OF ONE DESSERT

Chocolate Mousse	Chocolate Cake	Cheesecake
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DINNER BUFFETS

Dinner buffet menus available for any event scheduled for 4pm or later

All dinner buffets include water on each table as well as a coffee & tea station

ITALIAN DINNER BUFFET

Served with Garlic Cheese Bread

CHOICE OF ONE SALAD

Classic Caesar Salad
*Shaved Parmesan and Croutons.
Served with Caesar Dressing*

Antipasto Salad
*Roasted Red Bell Pepper, Red
Onion, Squash and Zucchini with
Mozzarella, Dried Salami & Italian
Dressing*

Oaks Salad
*Chopped Tomato, Olives, Bell
Peppers, Sliced Cucumber &
Balsamic Vinaigrette*

CHOICE OF ONE ENTRÉE & ONE PASTA

Grilled Chicken Fettuccine
Served with Alfredo sauce

Cheese Tortellini
Served with Creamy Pesto Sauce

Chicken Parmesan
Served with House-Made Marinara Sauce

Penne Pasta
*Served with Marinara Sauce, Creamy Vodka
Sauce*

Chicken Piccata or Chicken Marsala

or Parmesan Cream sauce

GRILLED VEGETABLES

DESSERT

TIRAMISU FLUTES

Espresso-infused Mascarpone Cheese Mouse in Champagne Flutes

\$32.00++ PER GUEST

OPTIONAL ADDITIONS

MUSHROOM RAVIOLI <i>With Chive Butter Sauce</i>	\$2.00++ per person
BOLOGNESE SAUCE	\$2.00++ per person
SHRIMP (ADDED TO PASTA ENTREE)	\$4.00++ per person
MEAT OR VEGETARIAN LASAGNA	\$3.00++ per person

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MEXICAN DINNER BUFFET

Served with Tableside Chips & Salsa

CHOICE OF ONE SALAD

MEXICAN CAESAR SALAD
*Tomatoes, Shaved Parmesan, Pepitas,
and Tortilla Strips. Served with Caesar
Dressing*

ROASTED CORN & BLACK BEAN
SALAD
*Roasted Corn, Black Beans, Red Onion,
Cilantro, and Diced Peppers. Served
with Chipotle Vinaigrette*

CHOICE OF TWO ENTREES

BEEF OR CHICKEN FAJITAS
*with Grilled Bell Peppers and
Onions*

SHREDDED CHICKEN OR BEEF

CHICKEN OR CHEESE
ENCHILADAS

BEEF, CHICKEN OR PORK
TAMALES

CHICKEN PEPIAN

PORK CHILE VERDE

Served with Mexican Rice, Refried Beans, Flour and Corn Tortillas
House-Made Salsa, Guacamole, Sour Cream & Cheese

CHOICE OF ONE DESSERT

FLAN, CHURROS, TRES LECHES CAKE OR BUNUELOS

\$34.00++ PER GUEST



*Tri Tip with Mushroom
Marsala Sauce*

Seasonal Greens Salad

*Grilled Salmon with Herb
Veloute sauce*

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SANTA MARIA BUFFET

Includes Rolls & House-Made Garlic Herb Butter

INCLUDES:

Coleslaw

Oaks Salad

Potato Salad

*Chopped Tomato, Olives, Bell Peppers, Sliced
Cucumber, Ranch & Balsamic Vinaigrette*

CHOICE OF TWO ENTREES

Tri-Tip
*with Chimichurri
or Mushroom Sauce*

Grilled Chicken
*with Lemon
Butter Sauce or BBQ Sauce*

Baby-Back Ribs

Shredded Pork
Served with French Rolls

CHOICE OF TWO SIDES

Baked Beans

Mashed Potatoes

Roasted Potatoes

Grilled Vegetables

Grilled Corn

DESSERT

Chocolate Mousse

Bread Pudding

Cheesecake

Double Chocolate Cake

\$36.00++ PER GUEST



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THE LOS ROBLES BUFFET

Includes Rolls & 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
Strawberries, Feta Cheese, Candied Walnuts, Julienne Red Onion, Alfalfa Sprouts & Balsamic Vinaigrette

Oaks Salad
Chopped Tomato, Olives, Bell Peppers, Sliced Cucumber, Ranch & Balsamic Vinaigrette

CHOICE OF TWO ENTREES

Vegetarian Entrée options available, plated separately.

Roasted Airline Chicken
Lemon Caper Sauce or Blueberry Onion Reduction

Grilled Salmon
Three Melon Relish or Roasted Red Pepper Sauce

Fettuccini or Penne Pasta
House-Made Marinara or Creamy Pesto Sauce

Braised Short Ribs
Marinated in a Red Wine Coffee Reduction

Oaks Tri-Tip
Green Peppercorn Sauce or Mushroom Sauce

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

Additional Options:
Prime Rib
With Au Jus & Creamy Horseradish
add \$5.00++ per person
\$200 Carving Station

CHOICE OF TWO SIDES

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Wild Rice Pilaf

Smashed Potatoes
with Sour Cream, Chives, & Cheddar Cheese

Potato Au Gratin

Seasonal Grilled Vegetables

Garlic Whipped Potatoes

Green Bean Almandine

Roasted Red Potatoes

Roasted Brussels Sprouts

CHOICE OF ONE DESSERT

Chocolate Mousse

Double Chocolate Cake

Carrot Cake

Cheesecake

Cheesecake Tarts

Assorted
Mini Cakes

Assorted Cookies & Brownies

\$40.00++ PER GUEST



Strawberry Spinach Salad



*Roasted Bone in Chicken
with Mushroom Marsala
Sauce*



Baby Carrots & Asparagus

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PLATED DINNER

All plated dinners include Water on each table as well as a Coffee & Tea station

Includes Rolls & House-Made Garlic Herb Butter

CHOICE OF ONE SALAD

ROASTED CORN & BLACK BEAN SALAD

Roasted Corn, Black Beans, Red Onion, Cilantro, and Diced Peppers. Served with Chipotle Vinaigrette

HARVEST APPLE SALAD

Gorgonzola Cheese, Cherry Tomatoes, Sliced Apple, Peppered Walnuts & Apple Cider Vinaigrette

CLASSIC CAESAR SALAD

Romaine Hearts, Parmesan Cheese, and Croutons. Served with Caesar Dressing

ASIAN PEAR SALAD

Dried Cherries, Goat Cheese & Candied Walnuts with Raspberry Vinaigrette

SPINACH & STRAWBERRY SALAD

Strawberries, Feta Cheese, Candied Walnuts, Julienne Red Onion, Alfalfa Sprouts & Balsamic Vinaigrette

OAKS SALAD

Chopped Tomato, Olives, Bell Peppers, Sliced Cucumber & Balsamic Vinaigrette

PLATED DUET ENTREES (CHOOSE TWO)

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.

ROASTED AIRLINE CHICKEN Lemon Butter Sauce	\$33.00++
PARMESAN-CRUSTED CHICKEN BREAST Provencal Sauce	\$35.00++
ROASTED PORK LOIN Roasted Pearl Onion & Mustard Sauce	\$36.00++
6OZ. GRILLED NEW YORK STEAK Topped with Crispy Onions & Green Peppercorn Sauce	\$38.00++
HERB-ROASTED SALMON FILET Roasted Red Pepper Sauce or Three Melon Relish	\$38.00++
PISTACHIO-CRUSTED SEA BASS White Wine Garlic Reduction	\$39.00++
BRAISED SHORT RIB Red Wine & Coffee Reduction	\$40.00++
6OZ. FILET MIGNON Topped with Grilled Mushrooms & Madeira Garlic Sauce	\$44.00++

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CHOICE OF ONE STARCH

Wild Rice Pilaf	Potato au Gratin
Roasted Red Potatoes	Garlic Whipped Potatoes
Smashed Potatoes <i>with Sour Cream, Chives, & Cheddar Cheese</i>	Mushroom Risotto

CHOICE OF ONE VEGETABLE

Grilled Vegetables	Baby Carrots & Asparagus	Wild Mushroom Medley
Roasted Brussels Sprouts	Green Bean Almandine	Roasted Broccolini

CHOICE OF ONE DESSERT

Chocolate or Tiramisu Mousse	Carrot Cake with Cream Cheese Frosting
Cheesecake <i>With Berry Garnish</i>	Tres Leches Cake
Crème Brulee	Double Chocolate Cake



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

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TRAY-PASSED HORS D'OEUVRES

Olive Tapenade on Pita Bread
Chopped Kalamata Olives, Garlic & Olive Oil

Watermelon & Goat Cheese Bites
Fresh Watermelon with a blend of creamy Blueberry & Mint Goat Cheese

Mini Bruschetta Grilled Cheese
Mixed Bruschetta & American Cheese Blend on Toasted White Bread

Classic Tomato Bruschetta
Chopped Tomatoes, Basil & Garlic with Olive Oil & Balsamic Reduction

Thai Chicken Meatball Skewer
served with Sweet Thai Chili Sauce

Beef or Chicken Satay
served with Peanut Sauce

Spinach & Artichoke Crostini
Toasted Crostini topped with a blend of Creamy Spinach, Artichoke & Herbs

Chicken Pot Stickers
served with Ponzu Sauce

Caprese Salad Skewers
Cherry Tomatoes, Mozzarella Cheese & Basil drizzled with Olive Oil & Balsamic Reduction

Creamy Corn Dip
On a Crispy Plantain

Vegetable Spring Rolls
served with Thai Chili Sauce

Sun Dried Tomato Pesto Flatbread
Crispy Flatbread with a blend of Sun Dried Tomatoes & Pesto

A la Carte
\$3++ Per Person

Goat Cheese Artichoke Hearts
Marinated & Grilled Artichoke Hearts stuffed with creamy Goat Cheese & topped with Lemon Garlic Butter Sauce

Mini Pork Tostadas
Carnitas topped with Pico de Gallo & Avocado Salsa on Crispy Corn Chip

Fried Mac N Cheese Balls
with House-made Marinara Sauce Add Jalapenos for a little extra spice!

Mini Chicken & Waffles
Crispy Fried Chicken, Mini Waffles & a Jack Daniels Glaze

Goat Cheese & Sun Dried Tomato Tartlet
A petite pastry topped with Whipped Goat Cheese & Sun Dried Tomatoes

Beef Sliders
American Cheese, Grilled Onion & 1000 Island

Pulled Pork Sliders
Slow cooked Pulled Pork with Fresh Coleslaw on a Mini Brioche Bun

Deviled Egg & Bacon Crumble
Classic Deviled Eggs topped with Crispy Bacon Bits

Bacon Wrapped Dates
Roasted Dates with Applewood Smoked Bacon

Shrimp Cocktail
Fresh Jumbo Shrimp with House-Made Cocktail Sauce

A la Carte
\$4++ Per Person

Crab Cake
with Fresh Dill Aoli

Brie & Fig Grilled Cheese
Mini Grilled Cheese with Brie & Fig Jam

Tequila Lime Shrimp Skewer
Fresh local Shrimp in a Citrus & Blanco Tequila Marinade

Strawberry Balsamic Bruschetta
Chopped Strawberries & Basil drizzled with Honey & Balsamic on a fresh Crostini

Ahi Tuna Wonton
Seared Ahi Tuna on a crispy Wonton served with a Soy Wasabi Demi Glaze

Fried Cranberry & Goat Cheese Balls
A blend of fresh Cranberry & creamy Goat Cheese lightly fried to golden perfection

Mango Shrimp Ceviche
Marinated Shrimp & Fresh Mango Salsa

Bacon Wrapped Shrimp
Fresh Jumbo Shrimp wrapped in Crispy Applewood Smoked Bacon

Smoked Salmon Crostini
topped with fresh Cucumber Dill Crema

Crispy Pork Belly
served with Peach Balsamic Reduction

Grilled Lamb Chops
with Rosemary Mint Chutney

Prosciutto Wrapped Melon
Fresh Honeydew Melon wrapped in Prosciutto

A la Carte
\$5++ Per Person

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HORS D'OEUVRE DISPLAYS

Garden Vegetable Display

Ranch & Bleu Cheese

\$5++ Per Person

Mediterranean Display

Hummus, Tabbouleh, Tzatziki, Roasted Red Pepper Hummus, Assorted Crackers & Pita Bread

\$6++ Per Person

Italian Antipasto Board

Marinated Grilled Vegetables, Salami & Mozzarella Cheese

Served with Fresh Sliced Baguette

\$7++ Per Person

Smoked Salmon Platter

Lemon, Capers, Tomatoes & Red Onion

Served with Cream Cheese, Caper Aioli & Fresh Baguette

\$7++ Per Person

Cheese Display

Garnished with Dried Fruit, Nuts & Grapes

Served with Assorted Cracker & Fresh Sliced Baguette

\$8++ Per Person

Los Robles Charcuterie Display

Peppered Salami, Prosciutto, Sharp Vermont Cheddar, Manchego, Humboldt Fog & Creamy Brie

Garnished with Olives, Grapes & Candied Walnuts

Served with Fresh Sliced French Baguette & Assorted Crackers

\$11++ Per Person

Oyster on the Half Shell

Lemon Wedges, Cocktail Sauce, Horseradish & Red Wine Vinegar

Market Price

Seafood Display

Fresh Shrimp Cocktail and Crab Legs

Served with Sliced Lemons & Cocktail Sauce

Market Price

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LATE NIGHT SNACKS

Soft Pretzels

Cheddar Cheese Sauce

\$4++ Per Person

French Fry Bar

Regular, Sweet Potato & Garlic Fries

served with Ketchup & Ranch

\$5++ Per Person

Grilled Cheese & Tomato Shooters

Grilled White Bread stuffed with a blend of Cheese & Bacon

Crumbles with a Tomato Bisque Shooter

\$5++ Per Person

Mini Quesadillas

Served with Sour Cream, Salsa

& Guacamole

\$6++ Per Person

Flatbread Pizza

Pepperoni & Cheese

\$6++ Per Person

Chicken Tenders

Served with Ketchup, Ranch & BBQ Sauce

\$6++ Per Person

Breakfast Recovery #1

Your choice of Burritos or Sandwiches

Cheddar Cheese, Bacon & Scrambled Eggs

\$7++ Per Person

Breakfast Recovery #2

Your choice of French Toast or Pancakes

Nutella, Chocolate, Caramel, Whipped Cream & Strawberries

\$7++ Per Person

Take Me Out to the Ballgame

Hot Dogs, Ketchup, Mustard,

Onion & Relish

It's not a ball game without Cracker Jacks!

\$8++ Per Person

Sliders & Fries Duo

Beef Sliders with American Cheese, Grilled Onion & Special Sauce

Served with French Fries

\$9++ Per Person

Street Tacos and Tortilla Chips

Shredded Chicken or Beef, Corn Tortillas, Onion, Cilantro,

Guacamole, House Made Salsa & Tortilla Chips

\$9++ Per Person

DESSERT

Chocolate Covered Strawberries

Tray Passed

\$3++ Per Person

Churro Bar

Nutella, Caramel & Chocolate

\$4++ Per Person

(Add Vanilla Ice Cream) \$1.50++

Assorted Cookies & Brownies

\$18++ Per Dozen

Viennese Table

Assorted Mini Pastries, Fruit Tarts, Brownies & Lemon Bars

\$8++ 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

LRG WINE VARIETALS Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Merlot, Sparkling Wine	\$8.00++ PER GLASS \$22.00++ PER BOTTLE
BOTTLED BEER Bud Light, Coors Light, Stella Artois, Corona, Blue Moon, Firestone 805, Michelob Ultra, Modelo, Sierra Nevada Torpedo IPA, Lagunitas IPA, Hard Seltzer	\$5.00++ DOMESTIC \$6.00++ CRAFT
WELL LIQUOR Svedka, New Amsterdam, Cruzan Light, Exotico, Clan MacGregor, Jim Beam	\$8.00++
CALL LIQUOR Tito's, Absolut, Beefeater, Captain Morgan, Bacardi & Malibu, Hornitos, Johnny Walker Red, Jameson	\$9.00++
PREMIUM LIQUOR Grey Goose, Bombay Sapphire, Myer's Dark, Johnny Walker Black, Jack Daniels, Crown Royal, Don Julio Blanco, Woodford Reserve, Glenfiddich 12yr	\$11.00++
Don't see what you like above? Ask us!	\$200.00++
BARTENDER FEE Set up of Bar + Bartender for duration of the event	

CONSUMPTION BAR OR CASH BAR OPTIONS AVAILABLE
Bartender required for these options.

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

Beer & Wine

LRG Wine Varietals

Choice of Five Beers: Bud Light, Coors Light, Michelob Ultra, Modelo, Corona, Pacifico, 805, Blue Moon, Hard Seltzer, Lagunitas IPA, Sierra Nevada Torpedo IPA

2 Hours: \$20++ 3 Hours: \$23++ 4 Hours: \$25++ 5 Hours: \$28++

Well

Includes LRG Wine Varietals & Five Beers listed above

Svedka Vodka & New Amsterdam Gin, Cruzan Light Rum, Exotico Tequila, Clan McGregor & Jim Beam Whiskey

All Mixers & Garnishes

2 Hours: \$23++ 3 Hours: \$26++ 4 Hours: \$29++ 5 Hours: \$32++

Call

Includes LRG Wine Varietals & Five Beers listed above

Tito's & Absolut Vodka, Beefeater Gin, Captain Morgan, Bacardi & Malibu Rum, Corazon Blanco Tequila, Johnny Walker Red Scotch & Jameson Whiskey

All Mixers & Garnishes

2 Hours: \$27++ 3 Hours: \$30++ 4 Hours: \$33++ 5 Hours: \$36++

Premium

Includes LRG Wine Varietals & Five Beers listed above

Grey Goose Vodka, Bombay Sapphire Gin, Don Julio Blanco Tequila, Johnny Walker Black Scotch, Jack Daniels & Crown Royal Whiskey

All Mixers & Garnishes

2 Hours: \$33++ 3 Hours: \$36++ 4 Hours: \$39++ 5 Hours: \$42++

Upgrade to Luxury Tier Wine

\$4++ per person

Please inquire with your Sales Director for an On Consumption Bar

\$200++ Bartender Fee

Additional Bar & Bartender Setup

Cocktail Hour only. Required for 150+ guests.

\$150++ Fee

Wine Service During Dinner

One time pass of LRG Wine Varietals

Only applicable to 5 Hour Hosted Packages

\$350++ Fee

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ADDITIONAL ITEMS

60" Round tables, 6ft tables, House Linens and a Wireless Microphone and Podium are included with purchase of a Food & Beverage Package.

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)

\$ 7++ Per Table

Tablecloths & Napkins available in other colors, please ask your sales manager for color swatches.

FLOOR LENGTH LINENS

\$ 23++ Per Table

Available for 60" Round Tables & 6ft Tables. Available in multiple colors, please ask your sales manager for color swatches.

SPANDEX CHAIR COVERS

\$ 6++ Per Chair

Available in multiple colors.
With Bows (Add \$1 per Chair)

UPGRADED CHAIRS

See Rental Catalogue

Gold and Fruitwood Chiavari, Vineyard, Fruitwood Folding, Brentwood Black and more!

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

USA, CITY AND STATE FLAGS

Included, please ask to have these
set up in the room

UP LIGHTS

\$350++ Rental

Includes 8 Up-Lights around the Room



The Sunset Ballroom, standard setup

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FREQUENTLY ASKED QUESTIONS

How long will I have the rental space?

Your event time from the time your guests arrive, to when they depart, is 5 hours. You are guaranteed access to the Sunset Ballroom 2 hours prior to your event start time, unless otherwise arranged with your Sales Director.

What is the curfew for the venue?

The Sunset Ballroom has a curfew of 11pm Sunday-Thursday and midnight Friday and Saturday. All music must be off at this time and guests off the property an hour after.

Do you allow amplified music or live bands?

In The Sunset Ballroom you are more than welcome to have any sort of amplified music or live band until 10pm Sunday-Thursday and 12am Friday and Saturday.

Am I allowed to bring in outside alcohol?

We do not permit outside beverages on Los Robles Greens' property with the exception of wine for a corkage fee of \$22 per bottle. Any alcohol not provided by Los Robles will be confiscated.

Do you require an Event Coordinator?

Los Robles Greens does not require you to hire an Event Coordinator to assist you, although it is *highly* recommended. This will ensure that your special day runs smoothly and you and your family can enjoy it to the fullest! Los Robles Greens staff is not responsible for setup, storage or breakdown of personal items.

Are shots allowed with a hosted bar?

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

Am I allowed to bring in outside catering?

We do not permit outside food on Los Robles Greens' property with the exception of dessert. We are happy to schedule a consultation and customize a menu if you or your guests have cultural or dietary restrictions.

Do you require security?

Yes, Los Robles Greens requires security for any large event. We will book the security for you, Security is \$45 per hour, per guard for the duration of your event. For events up to 150 guests we require one guard; for events over 150 guests we require three guards; for events over 250 we require three guards.

Do you require insurance?

We require this for photographers and videographers that will be working on site. All videographers must be fully insured and licensed to operate any Drones being brought on site. We also require insurance for any rentals being brought on property not rented through Los Robles Greens.

Do you allow candles and/or sparklers?

Yes, the candles must be in a glass holder with a 1-inch clearance above the flame. We do not allow any tapered candles or candelabras. Sparklers are allowed outside the dome in The Sunset Ballroom.

How do I reserve my event date at Los Robles Greens?

We require a signed contract and a \$500 deposit due five days after you receive your contract. We do not place soft holds on dates.

Can I leave any personal items overnight the day before or after my event?

No, nothing can be dropped off early or left overnight to pick up the next day. Los Robles Greens does not have storage or security to hold any items prior to or after your event. Any items left past the 1 hour cleanup period after the end of your event run the risk of getting thrown away during the break down.

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Am I allowed to hang anything from the walls in The Sunset Ballroom?

Yes, this can only be done using the dowels that exist on our molding around the room. You may not use staples, tacks, nails, glue, tape or any adhesive. Any questions on hanging décor, please contact your Sales Director.

What is the payment schedule for my event?

After the initial deposit, 33% of the estimated total is due 9 months prior, the next 33% is due 6 months prior and the final payment is due 10 days prior to your event once your final guest count is submitted and final balance is calculated.

What is service charge and tax and what is it applied to?

The local Sales Tax is 7.25% and Service Charge is 20%. Service Charge is taxable in the state of California; this will be reflected on your estimate.

Is the service charge gratuity for the staff?

No, it is an administrative fee and is shared with payroll; this is why it is taxed by the state of California. If you would like to add a gratuity for the servers this is more than welcome and appreciated. Please arrange for a cash tip in an envelope; your Sales Director can hand this out at the end of the event.

What are the next steps after booking?

We have a planning worksheet that we will send to you after you book your event, so you can begin to fill this out as you plan. 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.

Can I use my own vendors?

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. All vendors hired must be professionally licensed in their field.

Do you offer children's and vendor meals?

Yes, these meals are provided per your request. Pricing is dependent upon which menu you are offering for your event.



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