Los Robles Greens Weddings

Photo courtesy of Katie Jackson Photography

Los Robles Greens Golf Course
299 S. Moorpark Road
Thousand Oaks CA 91361
805-495-6421
www.losroblesgreens.com
The Gardens at Los Robles Greens is an open air outdoor wedding and event space. The venue can accommodate ceremonies and receptions up to 350 guests. It features a wedding ceremony site with amphitheater style seating, wooden pergolas and a fully paved ceremony aisle. The Gardens reception site mirrors the ceremony, with a wooden pergola focal point over built in buffet lines and bar, a large concrete and artificial grass space for dining and dancing under the stars with a beautiful waterfall and market lights strung throughout.

**Wedding Package Includes**

- Cocktail Hour
  - With Water & Lemonade Station
- Wooden Dance Floor
- 6 Foot Rectangular Tables (Used for Head Tables, Gifts, Guest Book, Place Cards and Dessert Set Ups)
- Floor Length Linens and Napkins
  - (of your color choice)
- Coffee, Tea and Soda Service
- Champagne or Sparkling Cider Toast (Pre-Ceremony or during Reception)
- Ceremony Rehearsal
  - (One hour, Date Guaranteed 60 days prior)

**Gardens Ceremony Site**

Our Gardens Ceremony Site includes white folding chairs and a full sound system with microphone and stand incorporated into the ceremony site with stadium and rock speakers.

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The Sunset Ballroom

**Friday-Sunday Rental Fee $2,000.00**
**Weekday Rental Fee $1,500.00**

The Sunset Ballroom at Los Robles Greens is our indoor wedding and 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 200 guests for dinner and dancing and can be completely transformed to create your dream reception. The Sunset Ballroom is the perfect space to host your indoor reception.

**Wedding Package Includes**

- **Cocktail Hour on The Terrace**
  - With Water & Lemonade Station
- **Reception Area**
  - 60” Round Seating Tables
    - (Set for 8-10 guests)
  - Chiavari Chairs for Reception Only
    - (Fruitwood or Gold Available)
- **Wooden Dance Floor**
- **6 Foot Rectangular Tables**
  - (Used for Head Tables, Gifts, Guest Book, Place Cards and Dessert Set Ups)
- **Floor Length Linens and Napkins**
  - (of your color choice)
- **Coffee, Tea and Soda Service**
- **China Service:**
  - White Dinner Plates, Silver Flatware, Water Goblets, Champagne Flutes and Glassware at the Bar
- **Champagne or Sparkling Cider Toast**
  - (Pre-Ceremony or during Reception)
- **Ceremony Rehearsal**
  - (One hour, Date Guaranteed 60 days prior)
- **Cake Cutting Service**
  - (includes dessert plates)
- **6 Hours of Event Time**
  - (Ceremony and Reception)
- **Group Food Tasting for Two**

**Twilight Ceremony Site**

We transform the 10th tee into a serene ceremony site surrounded by our namesake oak trees and beautiful lake.

White folding chairs provided; DJ must provide sound.

*Photo courtesy of Chelsea Elizabeth Photography*

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BAR PACKAGES

All bar packages are hosted for 5 hours

Hosted Beer & Wine Package - $26 per person

Cash bar optional for spirits

White Wine
Pinot Grigio and Chardonnay

Red Wine
Cabernet Sauvignon and Merlot

Choice of Five Beers

Bud Light
Coors/ Coors Light
Miller Light
Budweiser
Stella Artois
Heineken
Corona/Corona Light
Newcastle
Blue Moon
Sam Adams
Firestone 805
Dos Equis Lager/ Amber
Michelob Ultra
Modelo
Sierra Nevada Torpedo IPA

Well Bar Package - $28 per person
Includes House Wine & Choice of Five Beers

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

Call Bar Package - $31 per person
Includes House Wine & Choice of Five Beers

Call Liquor
Tito’s, Absolut, Beefeater, Captain Morgan, Malibu,
Jose Cuervo, Johnny Walker Red, Jameson

Premium Bar Package - $35 per person
Includes House Wine & Choice of Five Beers

Premium Liquor
Grey Goose, Bombay Sapphire, Johnny Walker Black, Jack Daniels,
Crown Royal, Don Julio Blanco, Woodford Reserve, Glenfiddich 12yr

Additional bar set up & bartender - $150 fee
Set up during cocktail hour only. Required for parties of 150+ guests.

Wine service during dinner - $300 fee

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**Choice of Two Entrées**

Plated meals will be ‘Duet’ entrees & include a separate vegetarian plated option. Buffet Meals will include two entrees & a vegetarian pasta option on the buffet line.

- **Oven Roasted Chicken**
  Roasted bone in Chicken with Lemon Caper Sauce

- **NY Steak**
  (Plated Duet Only)
  Served with Green Peppercorn Sauce

- **Oaks Grilled Chicken**
  Herb Marinated Chicken
  With White Wine Garlic sauce

- **Oaks Tri-Tip**
  (Add Carving Station $150)
  With Madeira Garlic Sauce

- **Eggplant Parmesan**
  (Vegetarian Plated Only)
  Served with Marinara Sauce

- **Grilled Salmon**
  With a Honey Lime Cilantro Sauce

**Penne, Bow Tie or Tortellini Pasta**

With Marinara, Parmesan Cream or Pesto Cream Sauce

**Choice of Two Sides**

- **Garlic Whipped Potatoes**
  Whipped to perfection with a hint of garlic

- **Roasted Baby Red Potatoes**
  Garlic, Olive Oil and Rosemary

- **Smashed Potatoes**
  Sour Cream, Cheddar Cheese and Chives

- **Wild Rice Pilaf**
  Mushroom Risotto
  With mushrooms and truffle oil

- **Mashed Potatoes**
  Wild Rice Pilaf
  Mushroom Risotto
  With mushrooms and truffle oil

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  Garlic, Olive Oil and Rosemary

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  Mushroom Risotto
  With mushrooms and truffle oil

- **Mashed Potatoes**
  Wild Rice Pilaf
  Mushroom Risotto
  With mushrooms and truffle oil

- **Carrots, Squash, and Zucchini**

- **Broccoli and Cauliflower**

- **Green Beans Amandine**

- **Baby Carrots and Asparagus**

- **Brussel Sprouts**
  Sautéed with onions and garlic


Photo courtesy of Lucas Rossi Photography
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**Choice of Two Entrees**

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<table>
<thead>
<tr>
<th>Filet Mignon</th>
<th>Grilled Salmon</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Plated Only)</td>
<td>Seared, Grilled or Baked; Roasted Red Pepper Sauce</td>
</tr>
<tr>
<td>Garlic Herb Butter</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Eggplant Parmesan</th>
<th>Red Snapper</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Plated Only)</td>
<td>With Herb Veloute sauce</td>
</tr>
<tr>
<td>Served with Marinara Sauce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prime Rib</th>
<th>Halibut</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Carving station)</td>
<td>Seared, Grilled or Baked; 3-Melon Relish</td>
</tr>
<tr>
<td>With Au Jus and Creamy Horseradish</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Braised Short Ribs</th>
<th>Oven Roasted Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Plated Only)</td>
<td>Roasted bone in Chicken with Lemon Caper Sauce</td>
</tr>
<tr>
<td>A house-made favorite marinated and roasted to perfection</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sea Bass</th>
<th>Quinoa Stuffed Pepper</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared, Grilled or Baked; Macadamia Crusted</td>
<td>(Plated Only) Served with Quinoa, cheddar cheese, mixed vegetables inside a roasted bell pepper</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Penne, Bow Tie, Mushroom Ravioli or Tortellini Pasta</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>With Marinara, Parmesan Cream or Pesto Cream Sauce</td>
<td></td>
</tr>
</tbody>
</table>

**Choice of Two Sides**

<table>
<thead>
<tr>
<th>Duchess Potatoes</th>
<th>Roasted Baby Red Potatoes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Piped baked mashed potatoes</td>
<td>Garlic, Olive Oil and Rosemary</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Au Gratin Potatoes</th>
<th>Garlic Whipped Potatoes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked julienne sliced potatoes with cheddar cheese</td>
<td>Whipped to perfection with a hint of garlic</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fingerling Potatoes</th>
<th>Mushroom Risotto</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic, Olive Oil</td>
<td>With mushrooms and truffle oil</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Carrots, Squash, and Zucchini</th>
<th>Broccoli and Cauliflower</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Green Beans Almandine</th>
<th>Baby Carrots and Asparagus</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Brussels Sprouts with Bacon and Dates</th>
<th>Wild Mushroom Medley</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Patty Pan Squash</th>
<th>White Asparagus</th>
</tr>
</thead>
</table>

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LATE NIGHT SNACKS

FRENCH FRY BAR
Regular, Sweet Potato and Garlic Fries. Served with Ketchup and Ranch

ASSORTED PIZZA SLICES
Pepperoni and Cheese

POPCORN BAR
Served in Paper Bags

TORTILLA CHIPS & DIP
Salsa and Guacamole

BEEF SLIDERS
Cheddar Cheese, Thousand Island and Grilled Onions

MINI QUESADILLAS
Flour Tortilla, Shredded mixed cheddar cheese

TACO STATION
Chicken or Ground Beef, Corn tortilla, onions, cilantro and salsa

MINI GRILLED CHEESE
MINI HOT DOG BAR
Served with Ketchup and Mustard

SOFT PRETZELS & CHEDDAR CHEESE

CHICKEN FINGERS
Served with Ketchup, BBQ Sauce and Ranch

LATE NIGHT SNACK DUOS

SLIDERS & FRIES
Beef Slider with American Cheese, 1000 Island, Grilled Onions and our Classic French Fries

STREET TACO & TORTILLA CHIPS
Shredded Chicken or Beef with Tortilla Chips & House-made Salsa

TAKE ME OUT TO THE BALLGAME
Mini Hot Dogs & Cracker Jacks

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# Sauce List

## Chicken
- Mustard Demi Glaze
- Garlic Butter Sauce
- Mushroom Marsala Sauce
- Lemon Caper Sauce
- Lemon Butter Sauce
- Garlic Madeira Sauce
- Herb Veloute

## Fish
- White Wine & Garlic
- Roasted Red Pepper sauce
- White Wine Reduction
- Three Melon Relish
- Honey Cilantro Lime
- Lemon Caper Sauce
- Mango Salsa

## Beef
- Red Wine Reduction
- Jack Daniels Demi Glaze
- Chimichurri Sauce
- Peppercorn Sauce
- Roasted Red Pepper Sauce
- Roasted Garlic Sherry
- Garlic Madeira Sauce

## Pasta Sauces
- White Wine Garlic Sauce
- Spicy Vodka Sauce
- Bolognese
- House Made Marinara
- Alfredo
- Creamy Pesto
- Traditional Pesto
- Roasted Red Pepper Pesto
- Brown Butter Sauce

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## ADD-ONS

### HAND-PASSSED HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>Beef Sliders</th>
<th>Goat Cheese Artichoke Hearts</th>
<th>Mango Crab Crostini</th>
</tr>
</thead>
<tbody>
<tr>
<td>American cheese, grilled onions and special sauce</td>
<td>Marinated &amp; grilled artichoke hearts stuffed with goat cheese and topped with lemon garlic butter sauce</td>
<td>Diced Mangoes, fresh crab and cilantro on a crostini</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mini Bruschetta Grilled Cheese</th>
<th>Deviled Egg with Bacon Crumble</th>
<th>Brie &amp; Fig Grilled Cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed bruschetta and American cheese blend on white bread</td>
<td>Classic deviled eggs topped with crispy bacon bits</td>
<td>Mini grilled cheese with brie and fig jam</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tomato Bruschetta</th>
<th>Fried Mac N Cheese Balls</th>
<th>Tequila Lime Shrimp Skewer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped tomatoes and basil with olive oil and balsamic reduction</td>
<td>Deep fried mac N cheese with house made marinara sauce</td>
<td>Tequila lime marinated shrimp on a skewer</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Thai Chicken Meatball Skewer</th>
<th>Mini Chicken &amp; Waffles</th>
<th>Strawberry Balsamic Bruschetta</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with a sweet thai chili sauce</td>
<td>Fried chicken, mini waffle &amp; a drizzle of syrup</td>
<td>Chopped strawberries &amp; basil drizzled with honey &amp; balsamic on top of a crostini</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beef or Chicken Satay</th>
<th>Goat Cheese &amp; Sun Dried Tomato</th>
<th>Ahi Tuna Cone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with a peanut sauce</td>
<td>Tartlet topped with whipped goat cheese &amp; Sun Dried Tomato</td>
<td>Seared Ahi Tuna in a cone served with a soy wasabi demi glaze</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Spinach and Artichoke Crostini</th>
<th>Crispy Jalapeno Mac N Cheese</th>
<th>Fried Cranberry &amp; Goat Cheese Balls</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasted crostini topped with creamy spinach and artichoke</td>
<td>Baked mac N cheese mixed with jalapenos for a little extra spice!</td>
<td>Cranberry &amp; goat cheese deep fried to perfection</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mini Pork Tostadas</th>
<th>Sun Dried Tomato Pesto Flatbread</th>
<th>Mango Shrimp Ceviche</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinated pork with onions, cilantro and avocado salsa on a mini toasted corn tortilla</td>
<td>Crispy flatbread with sun dried tomatoes and pesto.</td>
<td>Marinated shrimp &amp; chopped mangoes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Caprese Salad Skewers</th>
<th>Grilled Lamb Chops</th>
<th>Bacon Wrapped Shrimp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherry tomatoes, mozzarella and basil drizzled with olive oil &amp; balsamic reduction</td>
<td>Served with a rosemary mint sauce</td>
<td>Jumbo shrimp wrapped in apple wood smoked bacon</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Watermelon and Goat Cheese Skewers</th>
<th>Grilled Lamb Chops</th>
<th>Smoked Salmon Crostini</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped Kalamata Olives, Garlic, Olive Oil</td>
<td>Served with a rosemary mint sauce</td>
<td>Topped with a cucumber dill sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chinese Chicken Potstickers</th>
<th>Pulled Pork Sliders</th>
<th>Crispy Pork Belly</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with a ponzu Sauce</td>
<td>Pulled Pork with coleslaw on a mini brioche bun</td>
<td>Pork Belly served with a peach balsamic reduction</td>
</tr>
</tbody>
</table>

### PRICING

$2 per Person

$3 per Person

$5 per Person

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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 & 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

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

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

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

CHURRO BAR
$4 PER PERSON

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ADDITIONAL ENHANCEMENTS

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

LAWN GAMES

Giant Jenga $50
Corn Hole $50

LIGHTING

Up Lighting $350 (8 Lights)
Colors Coordinated with Event Colors

Miscellaneous

Patio Heaters $50 each
Lapel Microphone $75 each
Riser/Stage pieces $100 Rental (1st riser)
$50 per additional riser

24" or 36" height (6’ x 8’ per riser)
Stairs & Skirt Included

Please see our Rental Catalog for Additional Options such as Upgraded Chairs, Sweet Heart Tables, Farm Tables, Lounge Furniture, Light Up Signs and Chandeliers.

Photo courtesy of Lucas Rossi Photography

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Frequently Asked Questions

Q: How long will I have the rental space?
   A: You can arrive at The Gardens as early as 9am to set up personal items and decorations. Actual event time is 6 hours with 1 hour of clean up at the conclusion of your event. You are guaranteed access to the ballroom 2 hours prior to your event start time, unless otherwise arranged with your sales manager.

Q: Do you have a wedding suite?
   A: Yes we do have one wedding suite at each venue that can be used to get dressed or for any make-up and hair touch ups prior to the wedding start time. Space is limited in the suite so we encourage you to have hair and make-up done at an offsite location. There is only one suite, but we do allow the rest of the wedding party to relax in the restaurant located on-site.

Q: What kind of restrooms are accessible to our guests?
   A: We have real restrooms built in the gardens area with three stalls in each restroom. 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. 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 manager can hand this out at the end of the event.

Q: What is the curfew for each venue?
   A: The Gardens has a curfew of 10pm Sunday-Thursday and 11pm Friday and Saturday. The Sunset Ballroom has a curfew of midnight. All guests must be off the property at this time.

Q: Do you allow Amplified Music or Live Bands?
   A: In The Gardens we allow DJ amplified music until 10pm Sunday-Thursday and 11pm Friday and Saturday. We do not allow live bands of any kind after 6pm Sunday-Thursday and 8pm Friday and Saturday. NO EXCEPTIONS. Live music is limited to; acoustic guitarist, singer, jazz band, harpist, string quartet etc. during this time frame only. Please ask your Sales Manager if you are looking to have any other kind of live music. 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.

Q: Do you require Wedding Coordination?
   A: Yes, Los Robles Greens requires a day of wedding coordinator off of our preferred wedding vendor list to assist you. This will ensure that your special day runs smoothly and you and your family can enjoy it to the fullest! If you would like to use a licensed coordinator not on our list, there will be a $500 buyout fee in order to do so.

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Q: Can I use my own vendors?
A: While you are welcome to provide your own vendors (besides a coordinator), we have curated a list of tried-and-true preferred vendors that offer our clients discounts and are familiar with our venue for your convenience. We do not allow outside catering vendors, all catering must go through Los Robles Greens. When hosting a reception at The Gardens we do require that your DJ plugs into our House System. (Please see DJ Information below)

Q: Am I allowed to bring in any outside alcohol?
A: There is no outside alcohol allowed on Los Robles Greens’ property (bridal suite and parking lot included). You are welcome to purchase drinks or bottles of sparkling wine from the restaurant (for getting ready in the bridal suite). Any alcohol not provided by Los Robles will be confiscated by security.

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: Do you require security?
A: 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 2 guards; for events over 150 guests we require 3 guards.

Q: Is there a food tasting for my menu?
A: Yes, we do offer one complimentary food tasting at our Wedding Showcase. Tastings are held twice at the beginning of the year and are open to all couples who are getting married at Los Robles Greens. If you wish to bring any guests there is an additional fee of $20 per person. All tastings are meant to be just a sampling of what we offer here, not a tasting of our entire wedding package.

Q: What are the next steps after booking?
A: We have a wedding 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.

Q: What if it rains the day of my event?
A: In The Gardens you are able to tent the space through a third party vendor. If you are getting married on The Terrace or at the Twilight Ceremony site we will move your ceremony inside The Sunset Ballroom.

Q: Am I allowed to hang anything from the pergola or wooden door at the Gardens?
A: Yes, this can only be done with fishing line, zip ties, rope, ribbon or drapery. 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: Can I use real flower petals at the ceremony site?
A: Yes, we allow you to use white or blush colored flower petals. All other colors will dye the concrete and are subject to a clean-up fee if they are used. You may use fake flower petals of any color.

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.
Q: Am I allowed to use candles and/or sparklers?
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 any tapered candles or candelabras. Sparklers are allowed at The Gardens walkway or outside the dome in The Sunset Ballroom.

Q: Do you offer Children’s and Vendor Meals?
A: Yes, these meals are provided per your request. Children’s meals are $30 and 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. We do allow access to the bridal suite as early as 9am on the day of your event to drop off items. 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 allow photos on the Golf Course?
A: Yes. However, you are subject to time restrictions and limitations when it comes to on course photos. We only allow the Bride & Groom, 1 photographer and 1 videographer and you MUST be accompanied by a member of the Los Robles Greens Staff. Our highest priority is your safety and we ask that you please pay attention to our staff member if we are busy on the course. The Los Robles Trail Head is right up the street that you are welcome to drive to and freely take photos on your own.

Q: Do you require insurance?
A: We only 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.

DJ Information:
All DJ’s booked for The Gardens Ceremony and Reception site are required to plug into our house system. For the ceremony you can use a laptop, iPod, iPad or any MP3 player that has a headphone jack to play music. There is only (1) auxiliary connector for the ceremony site and (2) Wireless Microphones with stand available. For the Reception site we have a full built in audio system that includes (4) speakers facing the dance floor/ dinner area and an audio box located near the dance floor with (2) XLR connector hook ups. You must bring your own Mixer and Microphone with connectors and plug into our system. The system will regulate decibel, bass and microphone levels. Please have your DJ contact your Sales Manager with any questions about our system.

Photo courtesy of Katie Jackson Photography, Danyelle Dee Photography and Felisha Carrasco Photography

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