



Special Occasions



299 S. Moorpark Road
Thousand Oaks, CA 91361
805-372-2648
losroblesgreens.com

The Sunset Ballroom

The Sunset Ballroom at Los Robles Greens is our indoor event space that overlooks our breathtaking and award-winning golf course. The space features wall-to-wall windows that ensure a stunning view from any corner of the room. The Sunset Ballroom accommodates up to 160 guests for dinner and dancing.

Saturday | \$2,500 Rental

Friday/Sunday | \$1,500 Rental

Weekday | \$1,000 Rental

Sunset Ballroom Package Includes

Five Hours Total Event Time

One Cocktail Hour

Four Hour Reception

Citrus Water Station

Cocktail Tables

6' Rectangular Tables

Place Card, Gifts, Guest Book, etc.

Dance Floor

House Banquet Chairs

60" Round Guest Tables

Floor Length Table Linen & Napkins

Color of Choice

Teen Soda Station

Adult Coffee, Tea & Soda Service

Cake/Challah Cutting & Service

Group Food Tasting for Three

Two Hours Guaranteed Set Up



Los Robles Greens *strongly recommends* you hire a Coordinator to assist with the planning and executing of your family's special day. Hired and paid separately. Los Robles Greens does not handle any coordination, décor or setup of personal items.

Adult Dulce Vita Menu

\$83 Per Person | Buffet Service

Includes Regular & Decaf Coffee, Hot Tea & Soft Beverages

Two Tray Passed Hors d'Oeuvres

See Page 6

Dinner Rolls & Garlic Herb Butter

Choice of One Salad

Oaks Salad

*Romaine, Chopped Tomato, Sliced Cucumber,
Olives & Bell Pepper
Choice of Dressing*

Classic Caesar

*Romaine, Parmesan Cheese, Croutons,
House-Made Caesar Dressing*

Choice of One Entrée

Chicken Parmesan

Eggplant Parmesan

Chicken Piccata

Chicken Marsala

Beef Bolognese or Vegetable Lasagna

Choice of One Pasta

Penne or Bowtie Pasta

Choice of Sauce

Cheese Tortellini

Choice of Sauce

Parmesan Risotto

Pasta Primavera

Penne Pasta with Zucchini, Squash, Tomato & Basil

Add 2nd Entrée

\$7 Per Person

Seasonal Vegetables

Dessert

See Page 12

Customary 20% Service Charge & local Sales Tax will be applied to all food, beverage & rental pricing. Prices are subject to change without notice.

Adult Bella Notte Menu

\$95 Per Person | Buffet or Plated Duet Service

Includes Regular & Decaf Coffee, Hot Tea & Soft Beverages

Three Tray Passed Hors d'Oeuvres

See Page 9

Dinner Rolls & Garlic Herb Butter

Choice of One Salad

Oaks Salad

*Romaine, Chopped Tomato, Sliced Cucumber,
Olives & Bell Pepper
Choice of Dressing*

Classic Caesar

*Romaine, Parmesan Cheese, Croutons,
House-Made Caesar Dressing*

Strawberry Spinach Salad

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

Harvest Apple Salad

*Mixed Greens, Bleu Cheese, Cherry Tomatoes,
Sliced Apple & Candied Walnuts
Apple Cider Vinaigrette*

Choice of Two Entrees

All plated items served as "duet". Vegetarian Entrée available upon request (Page 11). All with your choice of sauce.

Grilled Chicken Breast

French Roasted Chicken Breast

Roasted Pork Loin

Seared Salmon

Short Ribs

*Braised in Red Wine Coffee Reduction
Plated Duet Only*

Oaks Tri-Tip

Buffet Only | Carving Station + \$150

NY Steak

Plated Duet Only

Choice of Two Sides

Classic Mashed Potatoes

Smashed Potatoes

Sour Cream, Cheddar Cheese & Chives

Roasted Baby Red Potatoes

Mushroom or Parmesan Risotto

Garlic Green Beans

Baby Carrots & Asparagus

Brussels Sprouts

Dijon Mustard Glazed & Roasted

Seasonal Vegetables

Dessert

See Page 11

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Adult Amore Menu

\$109 Per Person | Buffet or Plated Duet Service

Includes Regular & Decaf Coffee, Hot Tea & Soft Beverages

Three Tray Passed Hors d'Oeuvres + One Display

*See Page 9 & 10. *Excludes Seafood & Oyster Displays*

Choice of One Salad

Oaks Salad

*Chopped Tomato, Sliced Cucumber, Olives,
Bell Pepper on a bed of Romaine
Choice of Dressing*

Strawberry Spinach Salad

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

Baby Caprese Salad

*Romaine, Grape Tomatoes, Mozzarella Cheese, Basil,
Toasted Pine Nuts with Balsamic Vinaigrette*

Harvest Apple Salad

*Mixed Greens, Bleu Cheese, Cherry Tomatoes,
Sliced Apple & Candied Walnuts
with Apple Cider Vinaigrette*

Choice of Two Entrees

All plated items served as "duet". Vegetarian Entrée available upon request (Page 11). All with your choice of sauce.

French Roasted Chicken Breast

Roasted Pork Loin

Seared Salmon

*Sea Bass
Macadamia or Pistachio Crusted*

Seared Halibut

Tri Tip

Buffet Only | Carving Station + \$150

Short Ribs

*Braised in Red Wine Coffee Reduction
Plated Duet Only*

NY Steak

Plated Duet Only

Filet Mignon

Plated Duet Only

Prime Rib

with Au Jus & Creamy Horseradish

Buffet Only | Carving Station Required + \$150

Choice of Two Sides

Roasted Baby Red Potatoes

Wild Rice Pilaf

Au Gratin Potatoes

Risotto

Mushroom, Parmesan, Saffron or Spinach

Brussels Sprouts

Dijon Mustard Glazed & Roasted

Smashed Potatoes

Sour Cream, Cheddar Cheese & Chives

Garlic Green Beans

Baby Carrots & Asparagus

Lemon Garlic Broccolini

Carrots, Zucchini & Broccoli

Dessert

See Page 11

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Teen Menus

Los Robles Buffet | **\$39 Per Teen**

Includes Soft Beverages

Choice of One Tray Passed Hors d'Oeuvre

Mini Pigs in a Blanket

Mozzarella Sticks

Chicken Quesadilla

Chicken Pot Stickers

Vegetable Spring Rolls

Mini Grilled Cheese

Choice of One Salad

Oaks Salad

*Romaine, Chopped Tomato, Sliced Cucumber,
Olives & Bell Pepper
Choice of Dressing*

Classic Caesar Salad

*Romaine, Parmesan, Croutons
Caesar Dressing*

Choice of Two Entrees

Assorted Pizza

Cheese & Pepperoni

Hamburgers

Served with fixings on the side

Chicken Fingers

Served with Ranch & Ketchup

Penne Pasta

Choice Of Sauce

Choice of Two Sides

French Fries

Mashed Potatoes

Fruit Salad

Roasted Potatoes

Macaroni & Cheese

Mixed Vegetables

Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream
Sprinkles, Chocolate Chips, Cherries,
Chocolate Sauce, Caramel Sauce & Whipped Cream

Additions

Oreos, M&M's or Butterfinger

\$1.50 Per Person

Chocolate Chip Cookies

Who doesn't love ice cream sandwiches!

\$2 Per Person

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Teen Menus

Continued...

Mexican Buffet | **\$39 Per Teen**

Includes Soft Beverages

Choice of One Tray Passed Hors d'Oeuvre

Mini Pigs in a Blanket

Mozzarella Sticks

Fried Chicken & Waffle Bites

Chicken Pot Stickers

Pizza Bites

Mini Grilled Cheese

Choice of One Salad

Oaks Salad

*Romaine, Chopped Tomato, Sliced Cucumber,
Olives & Bell Pepper
Choice of Dressing*

Mexican Caesar Salad

*Romaine, Parmesan, Pepitas, Croutons
Cilantro Caesar Dressing*

Choice of Two Entrees

Chicken or Beef Taco Bar

*Shredded Lettuce, Onion, Cheddar Cheese, Sour Cream, Salsa, Guacamole,
Flour Tortillas, Soft & Crispy Corn Tortillas*

Chicken Enchiladas

Cheese Enchiladas

Cheese Quesadillas

Blend of Cheddar & Jack Cheese

Served with Mexican Rice & Refried Beans

Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream

Sprinkles, Chocolate Chips,

Cherries, Chocolate Sauce, Caramel Sauce & Whipped Cream

Additions

Oreos, M&M's or Butterfinger

\$1.50 Per Person

Warm Churros

\$4 Per Person

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Teen Menus

Continued...

BBQ Buffet | \$43 Per Teen

Includes Soft Beverages

Choice of One Tray Passed Hors d'Oeuvre

Mini Pigs in a Blanket

Mac & Cheese Balls

Fried Chicken & Waffle Bites

Chicken Pot Stickers

Vegetable Spring Rolls

Chicken Quesadillas

Choice of One Salad

Oaks Salad

*Romaine, Chopped Tomato, Sliced Cucumber,
Olives & Bell Pepper
Choice of Dressing*

Mexican Caesar Salad

*Romaine, Parmesan, Pepitas, Croutons
Cilantro Caesar Dressing*

Choice of Two Entrees

BBQ Chicken Breast

Grilled Tri-Tip

Hamburgers

Served with fixings on the side

Pulled Pork Sliders

Choice of Two Sides

French Fries

Mashed Potatoes

Baked Beans

Roasted Potatoes

Fruit Salad

Corn on the Cob

Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream

Sprinkles, Chocolate Chips,

Cherries, Chocolate Sauce, Caramel Sauce & Whipped Cream

Additions

Oreos, M&M's or Butterfinger

\$1.50 Per Person

Chocolate Brownies

Brownie Sundaes all around!

\$2 Per Person

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Tray Passed Hors d'Oeuvres

Dulce Vita

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

Watermelon & Goat Cheese Bites
*Fresh Watermelon with Blueberry &
Mint infused Goat Cheese*

Mini Bruschetta Grilled Cheese
Mixed Bruschetta & a blend of Cheeses

Classic Tomato Bruschetta
*Chopped Tomato, Basil & Garlic with Olive Oil
& Balsamic Reduction on a toasted Crostini*

Beef or Chicken Satay
Chimichurri or Peanut Sauce

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

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

Vegetable Spring Rolls
Sweet Thai Chili Sauce

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

Italian Stuffed Mushroom
Button Mushrooms stuffed with Italian Sausage

\$3 Per Person

Bella Note

Thai Chicken Meatball Skewer
Simmered in Sweet Chili Sauce

Goat Cheese Artichoke Hearts
*Marinated & Grilled Artichoke Hearts,
stuffed with Creamy Goat Cheese
& Lemon Butter Sauce*

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

Fried Mac N Cheese Balls
*House-Made Marinara Sauce
Add Jalapenos for an extra spice!*

Mini Chicken & Waffles
*Crispy Fried Chicken, Mini Jalapeno Waffles
& Whiskey Maple Glaze*

Beef Sliders
American Cheese, Grilled Onion & 1000 Island

Tuscan Pinwheel
*Prosciutto & Fig rolled in Fluffy Flour Tortilla
Drizzled with Balsamic Glaze*

Bacon Wrapped Dates
Medjool Dates with Applewood Smoked Bacon

Shrimp Cocktail
House-Made Cocktail Sauce

Chipotle Chicken Quesadilla
Chipotle Crema

\$5 Per Person

Amore

Asian Pork Belly Bao
*Fried Pork Belly, Savory Thai BBQ Sauce &
Asian Slaw in a Bao Bun*

Crab Cake
Drizzled with Fresh Dill Aioli

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

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

Ahi Tuna Wonton
*Marinated Ahi Tuna on a crispy Wonton
Sweet Soy Glaze & Avocado*

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

Crispy Pork Belly
Peach Balsamic Reduction

Coconut Shrimp
Sweet Thai Chili Sauce

Roasted Lamb Chops
Rosemary Mint Chutney

Lobster Arancini
Breaded & Fried Risotto with Fresh Lobster

\$7 Per Person

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Hors d'Oeuvre Displays

Garden Vegetable Display

Ranch & Bleu Cheese

\$5 Per Person

Mediterranean Display

*Tzatziki, Roasted Red Pepper Hummus, Olives,
Assorted Crackers & Pita Bread*

\$6 Per Person

Italian Antipasto Board

*Marinated Grilled Vegetables, Salami
& Mozzarella Cheese
Sliced Fresh Baguette*

\$7 Per Person

Imported & Domestic Cheese Display

*Garnished with Dried Fruit, Nuts & Grapes, Assorted
Crackers & Sliced Fresh Baguette*

\$8 Per Person



Charcuterie Display

Los Robles Charcuterie Display

*Peppered Salami, Prosciutto, Assortment of Chef's Choice of Imported & Domestic Cheeses,
Garnished with Dried Apricots, Olives, Grapes & Candied Walnuts
Sliced Fresh Baguette & Assorted Crackers*

\$11 Per Person

Oysters on the Half Shell

Lemon Wedges, Cocktail Sauce, Horseradish & Red Wine Vinegar

Market Price *excluded from Amore Menu

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Adult Dessert

Dulce Vita

Classic Cheesecake

*With Raspberry Coulis
topped with Fresh Berries*

Double Chocolate Cake

With Vanilla Ice Cream

Crème Brûlée

Topped with Fresh Berries

Bella Notte

Brownie Sundae

*A fresh Brownie, Vanilla Ice Cream
& Whipped Cream*

Carrot Cake

With Cream Cheese Frosting

Bread Pudding

With Crème Anglaise

Amore

Tres Leches Cake

*A fresh Brownie, Vanilla Ice Cream
& Whipped Cream*

Pineapple Coconut Cake

With Cream Cheese Frosting

Tiramisu Mousse

Espresso-infused Mascarpone Cheese

Vegetarian/Vegan Entrees

Included with Bella Note & Amore Menus.

Roasted Portobello Stack

*Roasted Vegetables layered with Cheese,
House-Made Marinara & Balsamic Glaze*

Vegetable Lasagna Rolls

*Fresh Pasta Rolls stuffed with a Flavorful Combination of Garlic, Basil,
Sautéed Vegetables & Ricotta, Parmesan and Mozzarella Cheese with a
Rustic Tomato Cream Sauce*

Stuffed Bell Pepper

*Roasted Red Bell Pepper filled with a Savory Vegetable Quinoa with Garlic
and Fresh Basil and topped with a Balsamic Glaze Drizzle*

Blackened Tofu & Roasted Vegetables

*Grilled Tofu with Zesty Cajun Spice Blend with
Garlic-Sautéed Vegetables*

Mushroom or Butternut Squash Ravioli

with Sun-Dried Tomato & Herb Cream Sauce

Late Night Snacks

Soft Pretzels

Cheddar Cheese Sauce & Mustard

\$4 Per Person

French Fry Bar

*Regular, Sweet Potato & Garlic Parmesan Fries
with Ketchup & Ranch*

\$5 Per Person

Mini Quesadillas

Sour Cream, Salsa & Guacamole

\$6 Per Person

Flatbread Pizza

Pepperoni & Cheese

\$6 Per Person

Sliders & Fries Duo

*Beef Sliders with American Cheese, Grilled Onion
& 1000 Island, French Fries
Ranch & Ketchup*

\$9 Per Person

Street Tacos

*Chicken or Beef, Corn Tortillas, Onion, Cilantro,
Guacamole, Salsa & Tortilla Chips*

\$9 Per Person

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Sauces

Chicken

Mushroom Marsala

Lemon Caper

Lemon Butter

Herb Veloute

Honey Cilantro Lime

Creamy Sun-Dried Tomato

Fish

Roasted Red Pepper

Mango Chutney

Honey Cilantro Lime

Lemon Butter

Lemon Caper

Beurre Blanc

Beef

Red Wine Reduction

Mushroom Bordelaise

Chimichurri

Green Peppercorn

Creamy Mushroom

Au Poivre

Pasta

White Wine Garlic

Creamy Pesto

Classic Marinara

Creamy Sun-Dried Tomato

Alfredo

Beef Bolognese



Photos Courtesy of Lucas Rossi Photography

Salad Dressings

Balsamic Vinaigrette

Apple Cider Vinaigrette

Raspberry Vinaigrette

Ranch

Classic Caesar

Oil & Vinegar

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Bar Packages

All Bar Packages are Hosted for 5 Hours

Price based per person for guests 21+
Coffee, Tea & Soft Beverages included in each dinner package.

Beer & Wine

LRG Wine Varietals
Coors Light, Bud Light, Stella Modelo, 805, Hard Seltzer, Lagunitas IPA
Please inquire for craft beer selections

\$30 Per Person

Well

Includes LRG Wine Varietals & Beers listed above
Svedka Vodka & New Amsterdam Gin, Cruzan Light Rum, Exotico Tequila,
Clan McGregor & Jim Beam Whiskey
All Mixers & Garnishes

\$34 Per Person

Call

Includes LRG Wine Varietals & Beers listed above
Tito's & Absolut Vodka, Beefeater Gin, Captain Morgan, Bacardi & Malibu Rum,
Hornitos Tequila, Johnny Walker Red Scotch & Jameson Whiskey
All Mixers & Garnishes

\$38 Per Person

Premium

Includes LRG Wine Varietals & Beers listed above
Grey Goose & Ketel One Vodka, Bombay Sapphire & Tanqueray Gin, Don Julio Blanco & Flecha Azul Tequila
Johnny Walker Black Scotch, Jack Daniels, Crown Royal & Woodford Reserve Whiskey
All Mixers & Garnishes

\$44 Per Person

Signature Cocktails or Mocktails

Start at \$3 Per Person

Pricing dependent on bar package & ingredients

Additional Bar & Bartender

Required for 150+ guests

\$200

Wine Service During Dinner

*One time pass of LRG Wine Varietals
Only applicable to 5 Hour Hosted Packages*

\$450

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