

Los Robles Greens Weddings



Photo Courtesy of Katie Jackson Photography



@eventslrg



weddingslrg



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Los Robles Greens Golf Course
299 South Moorpark Road
Thousand Oaks, California, 91361
(805)495-6421
www.losroblesgreens.com

Venues

The Gardens

Saturday | \$3,500 Rental

Friday/Sunday | \$3,000 Rental

Weekday | \$1,500 Rental

Includes

One Hour Ceremony (if applicable)
One Cocktail Hour
Four Hour Reception
Wedding Suite
White Folding Chairs (320 Max.)
Cocktail Tables
6' Rectangular Tables
Dance Floor
60" Round Tables
Floor Length Linens & Napkins
Champagne Toast
Coffee, Tea & Soda Service
Cake Cutting & Service
Group Food Tasting for Two
60 Minute Ceremony Rehearsal

Sunset Ballroom

Saturday | \$1,500 Rental

Friday/Sunday | \$1,000 Rental

Weekday | \$750 Rental

Includes

One Cocktail Hour
Four Hour Reception
Banquet Chairs
Cocktail Tables
6' Rectangular Tables
Dance Floor
60" Round Tables
Floor Length Linens & Napkins
Champagne Toast
Coffee, Tea & Soda Service
Cake Cutting & Service
Group Food Tasting for Two



Photos Courtesy of Katie Jackson & Gloria Mesa Photography

Los Robles Greens requires a Wedding Coordinator to be hired from our Preferred Vendor List. Hired and paid separately.
Customary 20% service charge & local state tax will be applied to all food, beverage and rental pricing. Prices are subject to change without notice.

Tuscany Menu

\$82 Per Person | Buffet Service

Tray Passed Hors d'Oeuvres

Choice of Two

See Page 7 for Selections within Tuscany Column

Choice of One Salad

Oaks Salad

*Chopped Tomato, Sliced Cucumber, Olives,
Bell Pepper on a bed of Romaine
with your choice of dressing*

Classic Caesar

*Parmesan Cheese, Croutons, Romaine Lettuce
tossed in our House-Made Caesar Dressing*

Choice of One Entree

Chicken Parmesan

*Parmesan Cheese Crusted Chicken
with our House-Made Marinara Sauce*

Chicken Piccata

Chicken Marsala

Eggplant Parmesan

Penne, Bowtie or Tortellini Pasta

Choice of our House-Made Sauce

Meat Lasagna

with our House-Made Bolognese Sauce

Pasta Primavera

*Penne Pasta with Zucchini, Squash, Tomato & Basil
with our House-Made Marinara Sauce*

Vegetable Lasagna

with our House-Made Marinara Sauce

Add 2nd Entree for \$6 Per Person

Choice of Two Sides

Garlic Mashed Potatoes

Whipped to Perfection with a hint of Garlic

Wild Rice Pilaf

Broccoli & Cauliflower

Roasted Baby Red Potatoes

Garlic, Olive Oil & Rosemary

Carrots, Squash & Zucchini

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Bistro Menu

\$94 Per Person | Buffet or Plated Duet Service

Tray Passed Hors d'Oeuvres

Choice of Three

See Page 7 for Selections under Tuscany or Bistro Column

Choice of One Salad

Oaks Salad

*Chopped Tomato, Sliced Cucumber, Olives,
Bell Pepper on a bed of Romaine Lettuce
with your choice of dressing*

Strawberry Spinach Salad

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

Classic Caesar Salad

*Parmesan Cheese, Croutons, Romaine Lettuce
with our House-Made Caesar Dressing*

Harvest Apple Salad

*Butter Lettuce, Bleu Cheese, Cherry Tomatoes,
Sliced Apple & Peppered Walnuts
with Apple Cider Vinaigrette*

Choice of Two Entrees

All plated entrees will be served as "duet". Vegetarian option offered by default. Buffet style meals include a default plated vegetarian meal. For special dietary restrictions, please inquire with the Sales Director.

Airline Roasted Chicken Breast

Roasted Pork Loin

Grilled Salmon

Oaks 'Tri-Tip

*(Buffet Only)
(Add Carving Station \$150)*

Braised Short Rib

*NY Steak
(Plated Duet Only)*

Quinoa Stuffed Bell Pepper

Vegetarian/Vegan Option

Mushroom Ravioli

With Sage Butter Sauce

Choice of Two Sides

Garlic Whipped Potatoes

Smashed Potatoes

Sour Cream, Cheddar Cheese & Chives

Roasted Baby Red Potatoes

Rustic Mashed Potatoes

Wild Rice Pilaf

Penne, Bowtie or Tortellini

Risotto

Mushroom or Parmesan

Carrots, Squash & Zucchini

Green Beans Amandine

Baby Carrots & Asparagus

Brussels Sprouts

Dijon Mustard Glazed & Roasted

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Chef's Special Menu

\$109 Per Person | Buffet or Plated Duet Service

Hors d'Oeuvres

Choice of Three Tray Passed + Display of your Choice

See Page 7 for Tray Passed Selections under Any Column

See Page 8 for Display Selections

*Excludes Oyster & Seafood Stations

Choice of One Salad

Oaks Salad

*Chopped Tomato, Sliced Cucumber, Olives,
Bell Pepper on a bed of Romaine
with your choice of dressing*

Asian Pear Salad

*Mixed Greens, Dried Cherries, Goat Cheese,
Candied Walnuts
with Raspberry Vinaigrette*

Strawberry Spinach Salad

*Strawberries, Feta Cheese, Candied Walnuts,
Julienne Red Onion & Alfalfa Sprouts
with your choice of dressing*

Baby Caprese Salad

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

Classic Caesar

*Parmesan Cheese, Croutons, Romaine Lettuce served
tossed in House-Made Caesar Dressing*

Harvest Apple Salad

*Butter Lettuce, Bleu Cheese, Cherry Tomatoes,
Sliced Apple & Peppered Walnuts
with Apple Cider Vinaigrette*

Choice of Two Entrees

*All plated entrees will be served as "duet". Vegetarian option offered by default. Buffet style meals include a default plated vegetarian meal.
For special dietary restrictions, please inquire with the Sales Director.*

Airline Roasted Chicken Breast

Oaks Tri-Tip

(Buffet Only)

(Add Carving Station \$150)

NY Steak

(Plated Duet Only)

Prime Rib

*with Au Jus & Creamy Horseradish
(Buffet Carving Station Only—\$150)*

Filet Mignon

(Plated Duet Only)

Braised Short Ribs

Roasted Pork Loin

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Chef's Special Menu Continued...

Grilled Salmon

Sea Bass

Macadamia or Pistachio Crusted

Halibut

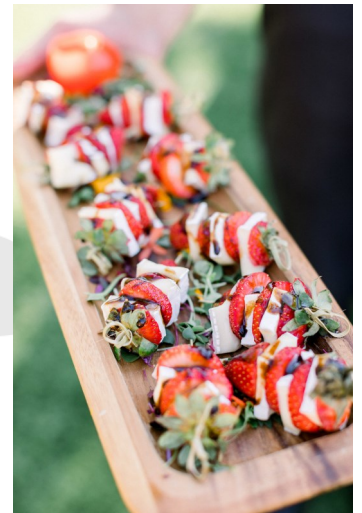
Seared, Grilled or Baked

Quinoa Stuffed Bell Pepper

Vegetarian/Vegan Option

Roasted Portobello Vegetable Stack

Vegetarian/Vegan Option



Photos Courtesy of Lucas Rossi Photography

Choice of Two Sides

Smashed Potatoes

Sour Cream, Cheddar Cheese & Chives

Smoked Au Gratin Potatoes

*Baked Julienne Sliced Potatoes with
Smoked Gouda*

Brussels Sprouts

Dijon Mustard glazed & roasted

Fingerling Potatoes

Garlic & Olive Oil

Wild Rice Pilaf

Green Bean Amandine

Roasted Baby Red Potatoes

Garlic, Olive Oil & Rosemary

Risotto

Mushroom, Parmesan, Saffron or Spinach

Wild Mushroom Medley

Garlic Whipped Potatoes

Lemon Garlic Broccolini

White Asparagus

Baby Carrots & Asparagus

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Tray Passed Hors d'Oeuvres

Tuscany

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

Bistro

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

Chef's Special

Crab Cake
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*

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 Crackers & Sliced Fresh 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

Oysters on the Half Shell

Lemon Wedges, Cocktail Sauce, Horseradish & Red Vinegar

Market Price

Seafood Display

Fresh Shrimp, Crab Legs, Smoked Mussels & Oysters

Served with Creamy Dill Aioli, 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 & Tortilla Chips

Shredded Chicken or Beef, Corn Tortillas,

Onion, Cilantro, Guacamole, House Made

Salsa & Tortilla Chips

\$9 Per Person

Dessert

Assorted Cookies & Brownies

\$18 Per Dozen

Churro Bar

Nutella, Caramel, Chocolate Sauce, M&Ms, Oreo,

Strawberries, Chocolate Chips, Sprinkles & Whipped Cream

\$5 Per Person

Chocolate Covered Strawberries

Tray Passed

\$4 Per Person

Viennese Table

Chef's Choice Assorted Mini Pastries

\$9 Per Person

Miscellaneous

Children's Meal

Plated Chicken Tenders, French Fries and Fruit Salad

(10 & under)

\$25 Per Child

Vendor Meal

*Vendors are served the plated or buffet meal provided for your
guests*

\$45 Per Vendor

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Sauces

Chicken & Fish

Creamy Roasted Garlic Butter	Mango Chutney
Garlic Madeira	Mushroom Marsala
Fresh Herb Velouté	Pomegranate Fennel Slaw
Honey Cilantro Lime	Roasted Red Pepper
Lemon Butter	Three Melon Relish
Lemon Caper	White Wine Garlic

Beef

Red Wine Reduction
 Jack Daniels Demi
 Chimichurri
 Green Peppercorn
 Roasted Garlic Sherry
 Garlic Madeira
 Wojapi Red Wine Reduction
 Rosemary Mushroom

Pasta

White Wine Garlic	Spicy Vodka	Roasted Red Pepper
Creamy Pesto	Alfredo	Pesto
House-Made Marinara		Sage Brown Butter



Photos Courtesy of Lucas Rossi Photography

Salad Dressings

Balsamic Vinaigrette	Raspberry Vinaigrette	Creamy Poppy seed
Champagne Vinaigrette	Ranch	Honey Brown Mustard
Apple Cider Vinaigrette	Caesar	Green Goddess

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Bar Packages

All Bar Packages are Hosted for 5 Hours

Price based per person for guests 21+
Coffee, Tea & Soda Included in all Bar Packages

Beer & Wine | \$28

LRG Wine Varietals

Coors Light, Modelo, Stella, 805, Blue Moon, Lagunitas IPA & Hard Seltzer
Please inquire with your Sales Director regarding specialty beer selections

Well | \$32

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

Call | \$36

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

Premium | \$42

Includes LRG Wine Varietals & Beer listed above
Grey Goose & Ketel One Vodka, Bombay Sapphire & Tanqueray Gin, Don Julio Blanco Tequila,
Johnny Walker Black Scotch, Jack Daniels, Crown Royal, Makers Mark, Glenfiddich 12 yr & Woodford Reserve Whiskey
All Mixers & Garnishes

Additional Bar & Bartender Setup

Cocktail Hour only. Required for 150+ guests.
\$200

Wine Service During Dinner

One time pass of LRG Wine Varietals
Only applicable to 5 Hour Hosted Packages
\$350

Upgrade to Luxury Tier Wine

\$4 Per Person

Signature Cocktails

Please inquire with your Sales Director for an On Consumption Bar
\$200 Bartender Fee

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Additional Enhancements

Linen

Your choice of color Polyester Floor-Length Linens are included in your Wedding Package.

Specialty Linens are available upon request.

Please contact your Sales Director for our selection of
Deluxe Floor-Length Linens, Overlays, Chair Covers and more!

Lawn Games

Giant Jenga
\$50 Each

Cornhole
\$50 Each

Miscellaneous

Riser/Stage (6' x 8')
(Indoor Use Only)
1st Riser—\$100
Each Additional—\$50

Patio Heaters
\$60 Each

Lapel Microphone
\$75 Each

Please see our Rental Catalog for additional options such as upgraded chairs, Sweetheart Tables, Farm Tables, Lounge Furniture, Light Up Marquees & Chandeliers



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Frequently Asked Questions

How long will I have the rental space?

You may begin setup of personal items and décor at The Gardens as early as 12pm. Actual event time is 6 hours with 1 hour of clean up at the conclusion of your event. You are guaranteed access to the Sunset Ballroom 2 hours prior to your event start time, unless otherwise arranged with your Sales Director.

Do you have a Wedding Suite?

Yes, we do have one wedding suite at The Gardens. The suite has two vanities and can comfortably fit up to 8 people. The newlywed who does not use the wedding suite would arrive mostly ready and meet in the Oaks Grill Restaurant before photography begins. There is no suite for the Sunset Ballroom.

What is the curfew for each venue?

The Gardens has a curfew of 10pm Sunday-Thursday and 11pm Friday and Saturday. 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 Gardens we allow DJ amplified music until 10pm Sunday-Thursday and 11pm Friday and Saturday. Your DJ must plug in to our house system. 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, mariachi, etc. during this time frame only. Please ask your Sales Director 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.

Am I allowed to bring in outside alcohol?

We do not permit outside food or beverage 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.

Are shots allowed with a hosted bar?

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

What if it rains the day of my wedding?

In The Gardens you are able to tent the space through a third party vendor at your expense. We cannot guarantee the Sunset Ballroom will be available to move your event inside.

Do you require a Wedding Coordinator?

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.

Can I use my own vendors other than a Coordinator?

While you are welcome to provide your own vendors, besides a Coordinator. We require that they be licensed in their field and provide COI. 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. All catering must go through Los Robles Greens.

Frequently Asked Questions

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 all vendors that will be working on site.

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. Cold Spark machines are not permitted. Sparklers are allowed at The Gardens walkway or outside the dome in The Sunset Ballroom.

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

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 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.

Can I refrigerate my cake or desserts?

No outside food is permitted in our kitchen refrigerators. Please ensure delivery of your desserts is arranged at the appropriate time.

Am I allowed to use real flower petals at the ceremony site?

Yes, we allow you to use real white or blush colored flower petals. All other colors will dye the concrete and are subject to a \$250 clean-up fee if they are used. You may not use any fake flower petals.

Am I allowed to hang anything from the pergola or the wooden door at The Gardens?

Yes, this can only be done with fishing line, zip ties, rope, ribbon or drapery. All hanging décor must be installed by a professional with insurance and their own ladders. Any use staples, tacks, nails, glue, tape or any adhesive will result in a \$500 fee.

Do you allow photos on the golf course?

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. 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.

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

We require a signed contract and a \$2,000 deposit due one week after you receive your contract. We do not place soft holds on dates.

What is the payment schedule for my wedding?

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.

Frequently Asked Questions

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?

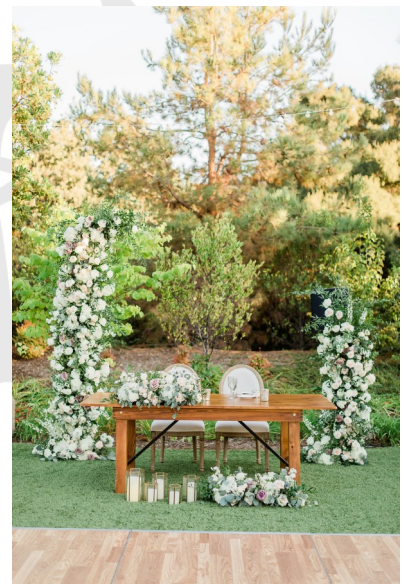
No, it is an administrative fee and is shared with payroll; this is why it is taxed by the state of California. If you would like to add a gratuity for the servers this is more than welcome and appreciated. Please arrange for a cash tip in an envelope; your Sales Director can hand this out at the end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

When can I taste the food for my wedding?

We offer one complimentary food tasting at our Wedding Showcase. Tastings are held three times per year and are open to all couples who are getting married at Los Robles Greens. If you wish to bring guests, there is an additional fee of \$25 per person. All tastings are meant to be just a sampling of what we offer, not a tasting of our entire wedding package.

What are the next steps after booking?

We have a wedding worksheet that we will send to you after you've attended a tasting, so you can begin to fill this out as you plan. Three months out we will start to go over your food choices, linens, and set up of your event. Two 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.



Photos Courtesy of Katie Jackson Photography & Danyelle Dee Photography

DJ Information

All DJ's booked for The Gardens Ceremony and Reception site are required to plug into our house system. They must be licensed and insured in their field. We do not allow any phone, tables or laptop connections for The Gardens Reception. For the ceremony they 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 a stand available. For the Reception site we have a full built in audio system that includes **(4) speakers** facing the grass dance floor dinner area and an audio box located near the dance floor with **(2) XLR connector hook ups**. Your DJ must bring their 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 our Sales Department with any questions about our system.