

Los Robles Greens Weddings



Photo Courtesy of Katie Jackson Photography

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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

Ceremony & Reception Site

Saturday | \$4,000 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

Cake Cutting & Service

Silverware, Glassware, Plateware

Complimentary Self Parking

Group Menu Tasting for Two

60 Minute Ceremony Rehearsal

Sunset Ballroom

Reception Only | No Ceremony

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

Cake Cutting & Service

Flatware, Glassware, China

Complimentary Self Parking

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

Dulce Vita Menu

\$83 Per Person | Buffet Service

Includes Regular & Decaf Coffee, Hot Tea, Soft Beverages & Champagne Toast

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

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Bella Notte Menu

\$95 Per Person | Buffet or Plated Duet Service

Includes Regular & Decaf Coffee, Hot Tea, Soft Beverages & Champagne Toast

Three Tray Passed Hors d'Oeuvres

See Page 6

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 8). 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

Green Bean Amandine

Baby Carrots & Asparagus

Brussels Sprouts

Dijon Mustard Glazed & Roasted

Seasonal Vegetables

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Amore Menu

\$109 Per Person | Buffet or Plated Duet Service

Includes Regular & Decaf Coffee, Hot Tea, Soft Beverages & Champagne Toast

Three Tray Passed Hors d'Oeuvres + One Display

Choice of One Salad

Oaks Salad

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

Baby Caprese Salad

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

Strawberry Spinach Salad

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

Harvest Apple Salad

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

Choice of Two Entrees

All plated items served as "duet". Vegetarian Entrée available upon request (Page 8). 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 + \$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

Green Bean Amandine

Baby Carrots & Asparagus

Lemon Garlic Broccolini

Broccoli, Cauliflower & Carrots

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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
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 or Mushroom
Lettuce Wrap
*Your choice of Mushroom or Pork wrapped in crispy
Lettuce with Chive Crema*

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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Vegetarian/Vegan Entrees

Included with Bella Note & Amore Menus.

Please inquire with the Sales Department for dietary restrictions.

Roasted Portobello Stack

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

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*

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*

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

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

French Fry Bar

Regular, Sweet Potato & Garlic Parmesan Fries

Ketchup & Ranch

\$5 Per Person

Chicken Tenders

Ketchup, Ranch, Buffalo & BBQ Sauce

\$6 Per Person

Street Tacos & Tortilla Chips

Chicken or Beef, Corn Tortillas, Onion, Cilantro,

Guacamole, House Made Salsa & Tortilla Chips

\$9 Per Person

Mini Quesadillas

Sour Cream, Salsa & Guacamole

\$6 Per Person

Breakfast Burritos

Cheddar Cheese, Bacon & Scrambled Eggs

Fresh Salsa & Hot Sauces

\$7 Per Person

Dessert

Chocolate Covered Strawberries

\$5 Per Person

Assorted Cookies & Brownies

\$20 Per Dozen

Churro Bar

Nutella, Caramel, Chocolate Sauce & Whipped Cream

\$7 Per Person

Viennese Table

Chef's Choice Assorted Mini Pastries

\$15 Per Person

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Sauces

Chicken

Mushroom Marsala
Lemon Caper
Lemon Butter
Fresh Herb Veloute
Honey Cilantro Lime
Creamy Sun-Dried Tomato

Fish

Roasted Red Pepper
Honey Cilantro Lime
Lemon Caper
Lemon Butter
Mango Chutney
Beurre Blanc

Beef

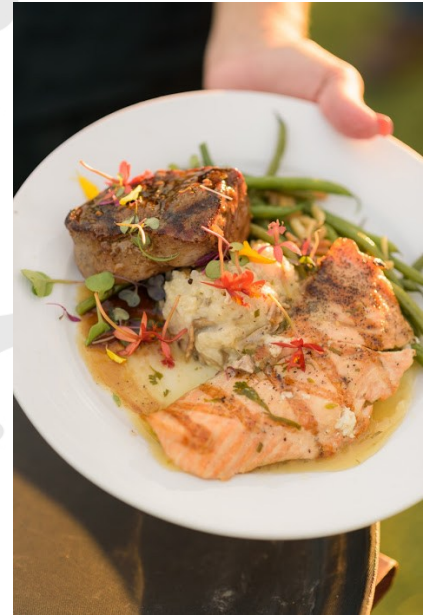
Red Wine Reduction
Mushroom Bordelaise
Chimichurri
Green Peppercorn
Creamy Mushroom
au Poivre



Salmon with Fresh Herb Veloute



Harvest Apple Salad



Filet Mignon & Salmon Plated Duet

Pasta

White Wine Garlic
Creamy Pesto

Classic Marinara
Creamy Sun-Dried Tomato

Alfredo
Beef Bolognese

Salad Dressings

Balsamic Vinaigrette
Raspberry Vinaigrette

Apple Cider Vinaigrette
Ranch

Classic Caesar
Oil & Balsamic Vinegar

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Bar Packages

All Bar Packages are Hosted for 5 Hours

Price based per person for guests 21+

Champagne Toast, 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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