



## WEDDINGS & SPECIAL EVENTS in ROBIN'S GARDEN (2015)

4095 Burton Drive, Cambria, CA 93428

(805) 927-5007 Fax: (805) 927-1320

E-Mail: [shelley@robinsrestaurant.com](mailto:shelley@robinsrestaurant.com)

[www.robinsrestaurant.com](http://www.robinsrestaurant.com)

Cambria, home to Robin's Restaurant, is bordered by the Pacific Ocean and untouched beaches to the west and expansive rolling hills to the east. Known as the Jewel of the Central Coast, Cambria is conveniently located halfway between Los Angeles and San Francisco. Our climate is moderate year round, with temperatures averaging between 55-75 degrees.

Approximately 6,500 residents call Cambria home. The village remains a quaint, friendly town with beautiful natural surroundings. It's the perfect backdrop for creating life long memories.

We host weddings and private parties in our beautiful garden. The flowerbeds are full of herbs, flowers, vegetables, fruit, and shrubs that are in bloom almost year-round. We are able to accommodate a *minimum of 25 people and a maximum of 90 people comfortably. If your count drops below 25 we will still charge for 25.*

Robin's has a stellar reputation for delicious and unique food from around the world. We use only the finest and freshest ingredients. Our recipes are unique and memorable. Our staff is friendly and helpful providing excellent and efficient service. We take pride in all we do here at Robin's.

When you have your event with us, we will...

- assist you in choosing your menu and beverage items.
- help you coordinate the plans and details of your event, although you are welcome to hire a wedding coordinator to join our staff if you feel you need one for added details and problem solving if they arise.
- work to ensure that your event or wedding has your personal touch and is everything you've dreamed it would be.

In addition to catering, we can provide the following services:

- consult with you as needed to plan your event.
- help you with your menu.
- Coordinate rented items to ensure everything necessary for your event arrives on time.
- Work with your florist and bakery to ensure that all items arrive in a timely manner.
- assist with color coordination, helping you select the perfect choice from our linen supplier and rental company.

### PLANNING YOUR EVENT

**Reserving Your Date:** A non refundable down payment of **\$500.00** is required to reserve the garden for your event. You will be mailed a receipt and contract after we receive your down payment, and you will have 14 days in which to return the signed contract to us. If you change your mind within this time you will have the full down payment returned to you. If your event is cancelled prior to six months before the event you will receive 50% of your down payment back. At the time you provide your down payment we will need to know the date of your event, the time and approximate number of guests. For weddings, your reservation reserves the garden for up to 4 hours for your reception with an additional hour for a ceremony. For other special events your reservation reserves the garden for or up to 3 hours. The down payment will be held to cover any additional charges that may accrue, such as overtime, additional guests, etc. The balance or full down payment will be mailed back to you within 10 days of your event or deducted upon time of final payment.

**Choosing Your Menu:** Your menu should be finalized at least 40 days in advance. You have the option of table service or buffet during *evening* events (Saturdays and Sundays during *"lunchtime"* we can only accommodate a buffet lunch.) Appetizers are generally served buffet style regardless of how the rest of the meal is served. We have created some sample menus for you or you may choose from our list of menu options and start choosing your ideal

**Regarding Leftovers on Buffet:** We always prepare a percentage more than your final count. Your guests are invited for seconds until we run out or it is obvious that we can close the buffet. Any leftovers remain the property of Robin's. We will pack a couple of boxes for the bride and groom if it has been previously arranged.

**Offsite Catering in Cambria:** We do provide offsite catering in Cambria if our garden is unavailable or if your guest list is larger than 90 people. We will be happy to suggest other sites available in Cambria.

**Final Count:** We require your final guest count 10 days prior to your function. This will be your final guarantee and represents the minimum number of guests for which you will be required to pay. "Maybes" should be included in your final count so that they are assured a place setting if they do attend. Musicians and photographers are customarily included in the final count. Please be sure to ask them if they would like a meal. Our policy is a minimum of 25 and max of 90. **We will charge for 25 guests even if your count goes under 25 guests.**

**Payment:** Payment may be made with cash, cashier's check, Visa or MasterCard or Discover. Payment is due in full the day before or on the day of the event. **Personal checks are accepted if paid 10 days prior to event, giving your check time to clear.**

### **COSTS:**

**Deposit:** Refer to planning your event and reserving your date on page 2. **\$500.00 Deposit fee to hold site date.**

### **Site Fees:**

**Wedding Ceremony: \$500.00** site fee for use of our garden, chairs, gazebo and electrical outlets (1- 1/2 hours). Any other rental costs are additional.

**Wedding Reception: \$500.00** site fee plus cost of standard rentals (\$7.00 per person.) Reception time is four hours. If you stay longer there is an additional charge. ***If you are having both your ceremony and reception the site fee is \$700.00***

***Rehearsal Dinners or Special Private Dining Events: Site fee of \$200.00 for up to 3 hours plus a linen cost.***

**Menu:** This depends upon your menu selections. To give you an idea of what these costs will be, we have put together appetizers, buffet and plated menus. All menus include coffee, iced tea and assorted sodas. Tax and Service Charge are additional. Prices are subject to change. Children under 10 are charged 1/2 the adult meal rate.

**Standard Rentals for wedding receptions only (all other events do not have the rental cost:)** \$7.00 per person (including children) and includes 60" Round Tables that seat 8, banquet tables, cake table, guest book table, gift tables, white folding chairs, standard linens, glass, silverware & dishware, garden lighting, electrical outlets.

**Other rentals:** Items such as tenting for rain, ivory colored free standing umbrellas, etc...will be priced out accordingly so that you know exactly what the costs will be. ***We charge wedding receptions for heaters: Cost, \$70 per heater for up to 12 heaters.***

**Cake, plating & cutting:** \$2.00 per person. We have delicious desserts for any occasion although we ***do not*** make wedding cakes. If you purchase our desserts there is no cake cutting fee.

**Alcohol:** We have a broad selection of fine California and International wine and beer for you to choose from off of our in-house wine list. Full Case purchases of wine receive 15% off. We also have a **Wedding Wine** list that I can attach. **\$10.00 per person over 21 if you provide your own wine and beer and bubbly.** Kegs of beer & cases of beer are available for purchase. Talk to Shelley about wine & beer options.

**Service Charge:** 23% of food and alcohol costs, including cake cutting fee or dessert.

**Tax:** 7.50%

**Overtime:** \$100.00 per 1/2 hour, if your event runs over the allotted time reserved.

Thank you for considering Robin's to host your special event. Our past customers have ALL been thoroughly delighted with the site, food and service. We're confident that you will be equally pleased. If you have further

# Private Event Menu

## Hors d' oeuvres

Generally 3 to 4 different selections is suffice.

<u>Platters and Displays: Approximately 6 to 7 pieces per person</u>	<u>Price per person</u>
~Selection of domestic & imported cheeses with crostini, mixed nuts, seasonal fresh & dried fruits	\$6.00
~Selection of fresh seasonal fruits	\$3.00
~Meze platter-preserved lemon hummus, tabouleh, tatziki, wheat chips and greek olives	\$3.25
~Crisp corn tortilla chip basket with salsa fresca and guacamole	\$2.75
~Grilled marinated seasonal vegetable platter with dipping sauce- sambal aioli	\$3.00
~Shrimp and vegetable Vietnamese summer roll with sweet chile dipping sauce	\$4.00
~Asparagas and goat cheese wrapped in prosciutto with lemon-basil aioli <i>spring/summer only</i>	\$3.00
~Assorted naan pizzettes with seasonl toppings	\$5.00
~Crusted calamari with sambal aioli dipping sauce	\$3.50

### Smaller Bites: 2 pieces per person unless stated

~Gaspacho shooter (one)	\$2.50
~Butternut Squash shooter	\$2.50
~Robins Salmon Bisque shooter	\$2.00
~Fresh mozzarella and tomato bruscetta with basil and olive tapenade	\$2.50
~Beef short rib Yakitori skewers with spicy pineapple sauce	\$3.00
~Singapore chicken satay with spicy peanut sauce	\$2.50
~Morrocan lamb and pea phyllo rolls with mint chutney (one piece)	\$4.00
~Crispy Vietnamese lumpia with sweet chile sauce	\$3.00
~Sweet pea and potato samosas with mint chutney	\$2.50
~ Four cheese stuffed mushroom capps (3 pp)	\$2.00
~Mini crab cakes with jicama slaw and curry aioli	\$5.00
~Tandori Chicken skewer	\$3.00
~ Seared Beef crostini w/carmalized onions and grainy mustard	\$3.00
~Grilled Shrimp skewer with sweet chili sauce (one skewer = 4 skewer)	\$4.50
~Crispy fried parmeasan, basil, rice fritter	\$2.50

If you are **only** having appetizers  
as your main course buffet~ we start at \$27.00 per person  
Please create your own buffet

## Themed buffets~ (there is more food on a buffet than a served plated meal)

### Santa Maria Style BBQ \$39

Robin's Garden salad greens with house vinaigrette  
Grilled marinated seasonal vegetable platter with dipping sauces  
Garlic Rosemary Airline Chicken Breast  
Carved Tri Tip  
Salsa fresca  
Poquintos beans  
Red potato salad  
Garlic bread

### Robins BBQ \$42 *please choose one salad, two mains and 2 sides includes garlic bread*

Farmers lettuces with market vegetables and shallot vinaigrette  
Bloomsdale spinach with candied pecans, dried cranberries, blue cheese and balsamic  
Hearts of romaine Caesar with Parmiggiano Reggiano, garlic crostini, lemon dressing

Grilled Salmon with tomato caper relish  
Meyer Lemon Airline Chicken Breast with capers  
Garlic & Rosemary Rubbed Flat Iron Steak with caramelized shallots

Grilled marinated portobello mushrooms with herb gremolata and balsamic  
Baby red potato salad  
Fresh corn on the cobb with cilantro-lime garlic butter  
Grilled marinated seasonal vegetable platter with dipping sauces  
Ranch style poquintos beans

### Mexican Buffet \$32 *please choose two meats to accompany the buffet*

Pulled Pork Carnitas  
Mexican Spiced Chicken  
Carne Asada  
Cumin spiced black beans  
Spanish rice  
Guacamole, salsa fresca & sour cream  
House made tortilla chips  
Shredded cheese  
Corn and Flour Tortillas  
Farmers lettuces with cilantro chile vinaigrette

### Pacific Coast \$39

Vine ripe tomato, red onion and mozzarella salad  
Pan Roasted Salmon with artichoke relish and lemon butter  
Muscles, clams, local rockfish~ Paella  
Herb roasted potatoes

## Curries \$36

Rogan Josh Lamb or Massaman Beef curry or Thai Green Chicken curry  
Tempeh Korma  
Steamed brown Basmati rice  
Morroccan spiced roasted vegetables  
Red lentil dhal  
Pickled cucumber salad  
Chefs chutneys  
Warm flat bread

## Mediterranean \$ 38

Baby Arugula Salad with shaved fennel, olives, sundried tomatoes, feta and balsamic  
Seasonal Vegetable Lasagna with pesto sauce, fontina and ricotta cheeses  
Pan Roasted Local Seasonal White Fish with toasted almond-tomato "Romesco" sauce  
Roasted Airline Chicken Breast with asparagus and basil and lemon butter sauce  
Grilled marinated seasonal vegetable platter with dipping sauce  
Garlic Bread

**Plated entrees** *selections include Robin's house salad, bread and butter, coffee tea and soda.  
To best serve you we ask that your entrée selections include up to 3 entrées.*

### Vegetarian

Seasonal Vegetable Lasagna, marinara sauce, fontina and ricotta cheeses \$30  
Vegetable Korma Curry of coconut, cashew and golden raisin with, brown rice, dhal and chutney \$30  
Ricotta Gnocchi, butternut squash puree, seasonal vegetables \$30  
\$30

### Chicken

All Natural Roasted Airline Chicken Breast, basil mashed potatoes, ratatouille, olive tapenade \$33  
Tarragon Roasted Chicken garlic mashers, green beans, blistered tomatoes, olive tapenade \$33  
Thai Green Chicken curry, green beans, cilantro, lemongrass, brown rice, cucumber salad \$33

### Pork

Grilled Pork Loin, apple-sage stuffing, golden beets, caramelized apples, apple butter sauce \$34  
Apple Cranberry stuffed pork loin with herb roasted potatoes, braised red cabbage and cider jus \$34

### Fish

Slippertail Lobster Enchiladas, cabbage slaw, avocado, lime crema, cumin black beans, brown rice \$30  
Pan Seared Salmon filet with cilantro rice, wilted spinach and lemon butter sauce \$36  
Shrimp and Scallop Skewers with grilled vegetables, citrus rice pilaf and mango salsa \$36

### Beef

Herb Crusted Prime Rib with horseradish mashers, crispy onions, seasonal vegetable, au jus \$42  
Chipotle BBQ Glazed Flat Iron Steak, smoked cheddar twice baked potatoes, seasonal vegetables \$42  
Filet Mignon, stuffed potatoe, seasonal vegetables, cabernet shallot jus (medium rare) \$46

Special request per allergies, vegan or vegetarian options are available with proper advanced notice.

\*Menu choices will be subject to seasonal availabilities

\*Entrée substitution charge according to desired entree

\*Gratuity and Tax not included