



WEDDINGS & SPECIAL EVENTS in ROBIN'S GARDEN

4095 Burton Drive, Cambria, CA 93428

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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.
- help you coordinate the plans and details of your event.
- 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 \$400.00 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 menu. A count of each specific entree choice is needed for table "plated" service.

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 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. When catering offsite, you'll need to rent dishes, glasses and flatware in addition to other rental needs such as tables, chairs, linen, dance floors, heaters, tents, etc. We are happy to coordinate rentals, delivery and pickup for an additional cost.

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.

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.

Menu: This depends upon your menu selections. To give you an idea of what these costs will be, we have put together a few sample 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*: \$7.00 per person (including children) and includes 60" Round Tables, 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 they are on for 4 hours.***

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 wines and beer for you to choose from. Full Case purchases of wine receive 15% off. 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: 7.25%

Overtime: \$75.00 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 questions please call **Shelley White, Events Director (805) 927-5007 shelley@robinsrestaurant.com**



LOCAL WEDDING SERVICES (805) area codes

<p>FLOWERS Cambria Nursery & Florist: Renee- 927- 4747 D& D Floral Design- 528-4230 Harbor Floral: Laura Rapcinski- 772-0770 Adornments: Laurel White- 543-3948</p> <p>PHOTOGRAPHERS- all live in Cambria Jack Della-Bitta: 927-5627 Peer Johnson: 805-395-0175 Paula's Portraits: 927-3935 Debbie Markham: 805-235-7151 Jo Dominguez: 805- 203-0550</p> <p>CAKES The French Corner Bakery Contact Lupe: 927-0242 Mathieson's Contact Heidi: 927-5517 Linn's: 927-1499 The Cakery: 545-7777</p> <p>MINISTERS Denise Mikkelson:772-4000 Gary White: 927-5550 Don Aronson: 544-4504 Mike Taylor: 801-3535 Daniel Brill: 927-5550</p> <p>SALONS Diva: 927-4252 Pacific Hair Design: 927-3301</p>	<p>OFFSITE CATERING Joslyn Recreation Center: 929-3364 Veterans' Memorial Building: 927-6223 or 927-6220 Fog's End Barn: Jim Bahringer 927-7465</p> <p>MUSIC Festival Strings Strolling duo, trio or quartet, Contact Diane: 735-4226/736-9365 Harpist Penny Beavers: 927-6866 Harpist~Mandolin Ron & Jill Poulos: 927-8256 Matt Cross Music Guitar and Vocals: 704-8695 Jeffery Peters: 473-9214 Acoustic Guitar Jill Knight: jillknight.com Guitar and Vocals 415-786-8229 Mostly Monica & Steve Mazetta Guitar & Vocals 769-5583 /mostlymonica@gmail.com A Beautiful Sound ~ Julia Babb & Brett Mitchell: 464-0258 An Exclusive Engagement ~ D.J Gy Ryder: 462-1017 Escape Entertainment ~ D.J Paul & Toby Thompson: 441-6192 Joe LaBarbera ~ D.J 773-0860 Live music for all occasions Billy Foppiano: 546-8863</p>
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...Hors d'oeuvres and displays...

(Minimum order is 25 pieces per item)

We serve our appetizers on buffet.

You may request to have passed appetizers but it depends upon the item and there is a price increase.

Cold hors d'oeuvres...

- *Combo fruit and imported cheese platter with baguette crostini and mixed nuts... \$6.00
- * Marinated asparagus & goat cheese wrapped in Prosciutto...\$2.50 (Fall season, wrapped figs)
- *Sun dried tomato & olive tapenade, crostini, fried basil...\$1.50
- *Fresh Spring Roll with spicy shrimp, and garlic with plum sauce...\$4.00 (2 pieces per roll)
- *Sesame seared rare ahi tuna, wasabi, mango, and won-ton chip...\$2.75
- *Peppered beef tenderloin, sweet onion relish, horseradish, focaccia crisp... \$3.00
- *Caprese salad, local vine ripe tomatoes, fresh mozzarella, basil, balsamic reduction...\$4.00
- *Farmers Market vegetable crudite; avocado buttermilk onion dip...\$2.50
- *Preserved lemon hummus, tabbouleh, tatziki, wheat chips and Greek olives...\$2.50
- *Chilled shrimp on ice with lemon & horseradish-chili sauce...\$4.00 (2 pieces)
- *Crisp corn tortilla chips with salsa fresca & guacamole...\$2.00
- *Fresh baked focaccia, basil pesto, roasted garlic, feta cheese...\$2.00
- *Grilled seasonal vegetable platter, with creole aioli dipping sauce...\$3.00

Hot hors d'oeuvres...

- *Tandoori or Korean teriyaki chicken drumettes...\$1.75
- *Singapore sate beef or chicken, spicy peanut sauce...\$2.00
- *Lamb & sweet pea rolls, phyllo dough, fresh mint chutney...\$4.00 (2 pieces)
- *Petite crab cakes, caper-chive remoulade...\$3.00
- *Sweet pea & potato samosas, fresh mint chutney...\$1.75
- *Stuffed cremini mushrooms with marinara béchamel, topped with Parmigiano Reggiano and seasoned bread crumbs... \$1.75
- *Crispy Vietnames Lumpia, sweet chili sauce...\$4.00 (2 pieces)
- *Walnut & honey baked brie wheel...\$3.50



BUFFET LUNCH & DINNER SELECTIONS

(Minimum 25 people, please choose ONE buffet)

All menus include bread and butter, coffee, tea, and assorted soda.

Prices subject to change upon substitutions or special request and do not include tax, gratuity, or banquet fees. Please let us know of any dietary restrictions.

#1 (Robin's Style BBQ \$39)

- *Garden salad with house vinaigrette
- *Grilled marinated vegetable platter with creole aioli dipping sauce
- *Grilled Flat Iron Beef with caramelized onion jus
- *Grilled Free Range Chicken Breast with rosemary & garlic
- *Red Potato Salad
- *Garlic Bread

#2 (Santa Maria style BBQ \$37)

- *Garden salad with house vinaigrette
- *Grilled marinated vegetable platter with creole aioli dipping sauce
- *Grilled Tri-Tip
- *Grilled Free Range Chicken Breast with rosemary & garlic
- *Red Potato Salad
- *Vegetarian Ranch Beans
- *Salsa Fresca
- *Garlic Bread

#3 (Pacific sea food \$38)

- *Vine ripe tomato, red onion & mozzarella salad
- *Pan Seared Seasonal White Fish with mango salsa beurre blanc
- *Pan Seared Salmon with citrus beurre blanc
- *Jasmine Rice pilaf
- *Chefs selection of seasonal market vegetables

#4 (Vegetarian \$35)

- *Grilled vegetable antipasto
- *Spinach salad, roasted pecans, dried cranberries, Pt. Reyes blue, champagne vinaigrette
- *Roasted Vegetable Lasagna with zucchini, spinach, fontina and parmesan cheeses
- *Vegetable Korma Curry; Indian coconut milk curry with cashews, golden raisins, yellow dhal served with fresh chutneys
- *Brown Basmati Rice

#5 (All seasons \$43)

- *Spinach salad, roasted pecans, dried cranberries, Pt Reyes blue, champagne vinaigrette
- *Rosemary Garlic Crusted Prime Rib of Beef with wild mushroom sauce
- *Seared Filet of Salmon with citrus buerre blanc
- *Creamy garlic mashed potatoes
- *Chef's selection of seasonal market vegetables

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#6 (Mexican Burrito bar \$30)

- *Chili Verde OR spiced Beef Muchaca
- *Mexican Spiced Chicken (mild)
- *Cumin spiced black beans
- *Spanish rice
- *Guacamole & Sour Cream
- *House-made tortilla chips
- * Salsa Fresca & Salsa Verde
- *Cheese & Tortillas: corn and whole wheat flour
- *Mixed greens with cilantro chile vinaigrette

PLATED DINNER MENUS

-Each menu includes-

- ***House-mixed green salad with balsamic vinaigrette**
- ***Seasonal vegetables, unless otherwise stated**
- ***Bread and Butter**
- ***Coffee, tea, and soda, unless otherwise stated**

Prices do not include tax, gratuity, or banquet fees.

(Appetizers are on page 4)

***Menu 1 (\$30 per Guest)**

Wild Mushroom Raviolis

*Fresh tomato basil sauce, parmesan (Spring & Summer) OR
Butternut Squash with sage cream sauce (Fall & Winter)*

Or

Grilled Tri-Tip

Caramelized onion au jus, garlic mashed potatoes.

***Menu 2 (\$34 per Guest)**

Grilled King Salmon

Citrus butter sauce, garlic mashed potatoes

Or

Herb Roasted Free Range Chicken Breast (no additional seasonal vegetable)

Oven roasted tomatoes, seasonal vegetable relish, garlic mashed potatoes



*** Menu 3 (\$38 per Guest)**

Thyme Roasted Prime Rib

Herb roasted red potatoes, caramelized shallot and red wine reduction

Or

Pan Seared Seasonal White Fish

Herb roasted red potatoes, mango salsa beurre blanc

*** Vegetarian Menu 4 (\$28 per Guest) (no additional seasonal vegetable served)**

Vegetarian Enchiladas

Tofu, corn & olives, Red chili sauce, white cheddar and feta cheeses, cumin black beans and brown basmati rice

Or

Vegetable Korma Curry.

Indian coconut milk curry with cashews, golden raisins, yellow dhal served with fresh chutneys

*** Menu 5 (\$36 per Guest)**

Citrus Glazed Flat Iron

Garlic mashed potatoes, fresh seasonal vegetables

Or

Indian Spiced Tandoori Chicken

Yellow dhal, brown basmati rice, fruit and mint chutneys.

*** Menu 6 (\$46 per Guest)**

Grilled Filet Mignon

Creamy whipped potatoes, bordelaise sauce, peppercorn butter.

Or

Seasonal White Fish

Misoyaki marinated, steamed coconut jasmine rice

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

*Any substitution may be charged