



## WEDDINGS & SPECIAL EVENTS in ROBIN'S GARDEN (2020)

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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, rehearsal dinners and private parties in our beautiful garden. The flowerbeds are full of herbs, flowers, fruit trees and shrubs that are in bloom almost year-round. We are able to accommodate a *maximum of 80* people, and have a *minimum of 25 for a private event*.

Robin's has a stellar reputation for delicious and unique food from around the world. We use only the finest and freshest ingredients available. 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.
- work to ensure that your event or wedding has your personal touch.

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

- consult with you as needed to plan your event.
- coordinate additional 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.

Our **DANCE FLOOR** is cement and Musicians and DJ's are welcome... *THERE IS VOLUME CONTROL.*

### 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 / contract after we receive your down payment. You will have 14 days in which to return the signed receipt / contract to us. If you need to cancel you may cancel up to 14 days after deposit and you will get your full \$500.00 back. After 14 days your deposit is **NON REFUNDABLE**. 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 receptions your reservation reserves the garden for up to 4 hours. Both ceremony and reception give you 5 and 1/2 hours. **For other private special events your reservation reserves the garden for up to 3 hours.** Your deposit of \$500.00 will be deducted upon full payment of final bill.

**Choosing Your Menu:** Your menu should be finalized at least 60 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 menus for you or you may choose from our list of menu options and start creating your ideal menu.

**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 food for 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 or vendors available in Cambria.

**Final Count:** *We require your final guest count 14 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.

**Payment:** Payment may be made with cash, cashier's check, money order, Visa or MasterCard, Discover or American Express. Payment is due in full the week before or on the day of the event. We do not take personal checks for the balance.

### **COSTS:**

**Deposit:** Refer to planning your event and reserving your date on page 1. **\$500.00 NON REFUNDABLE Deposit fee to hold site, date and time.**

*(\*\*Minimum Buyout Fee of the garden is \$3,500 on SATURDAY ONLY for all "private" events. Can include all food and beverage and site fees, heaters, etc... Talk to Shelley to get an estimate.)*

**Wedding Ceremony ONLY: \$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 ONLY: \$600.00** site fee plus cost of \*standard rentals (\$7.00 per person.) Reception time is four hours. The four hours does not include set up or rehearsal time, work out a time with Shelley to set decorations, etc. *If you are having both your ceremony and reception the site fee is \$900.00*

*Rehearsal Dinners or Special Private Dining Events: Site fee of \$350.00 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, tea, assorted sodas & water service. 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 resin folding chairs, standard linens, glass, silverware & dishware, garden lighting, electrical outlets, cement dance floor. We provide everything except your centerpiece and candles if you choose.

**Other rentals:** Items such as canopy's & sides for rain, chair covers, chair bows, different chairs (other than our white resin ...will be priced out accordingly so that you know exactly what the costs will be. ***We charge wedding receptions for heaters: Cost, \$75 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, this wine is already discounted.

IF YOU BRING IN YOUR OWN WINE, BEER AND SPARKLING

**\$15.00 per person over age 21(even non adult drinkers) We do not have a hard liquor license.**

**Service Charge:** 23% of food and alcohol costs, including cake cutting fee or dessert. (15% go to servers 8% BOH)

**Tax:** 7.25%

**Overtime:** \$400.00 an hour for over the allotted time. (1/2 hour \$200.00) This will be a separate charge.

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, Event Director (805) 927-5007 shelley@robinsrestaurant.com*

## Private Event Menu

### Hors d' oeuvres

<u>Platters and Displays:</u> <i>Approximately 7 to 9 pieces per person</i>	<u>Price per person</u>
~Seasonal fresh fruit & domestic & imported cheeses with crostini, mixed nuts	\$7.50
~Seasonal fresh fruit tray	\$5.00
~Meze platter: seasonal hummus, tabouleh, tatziki, wheat chips and greek olives	\$3.50
~Crisp corn tortilla chip basket with salsa fresca and guacamole	\$3.50
~Grilled marinated seasonal vegetable platter with dipping sauce- sambal aioli	\$3.50
~Crusted calamari with sambal aioli dipping sauce	\$4.00
~Crispy Brussel Sprouts with Big Rock Blue cheese	\$4.50
~Grilled Naan Pizzette- with marinara, cheese and veges	\$4.00

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

~Robins Salmon Bisque shooter	\$3.50
~Beef Short Rib Yakitori skewers with spicy pineapple sauce	\$5.00
~Singapore Chicken Satay with spicy peanut sauce	\$5.00
~Crispy Vietnamese Spring Rolls with plum ginger dipping sauce	\$4.00
~Sweet Pea and Potato Samosas with mint chutney	\$4.00
~Smoked Salmon Mousse w/ pickled red onions in a mini tart shell	\$4.00
~Mini Crab Cakes with jicama slaw and chipotle aioli	\$6.00
~Tandori Chicken skewer with mint chutney	\$5.00
~Grilled Shrimp skewer with sweet chili sauce (one skewer = 3 shrimp per skewer)	\$5.00

### **BUFFET 1.**

***If you are only having appetizers as your main course  
Robin's appetizer Buffet starts at \$35.00 per person.  
Please create your own appetizer BUFFET using the above***

# Themed Buffets

## **2.Santa Maria Style BBQ \$44**

Robin's Garden Salad with market vegetables & house vinaigrette  
Grilled marinated seasonal Vegetable Platter with aioli dipping sauce  
Garlic Rosemary Airline Chicken Breast  
Carved Tri Tip  
Salsa Fresca  
Ranch Style Beans (vegetarian)  
Red Potato Salad  
Garlic Bread

## **3. Robins BBQ \$48** *please choose one salad, two mains and three sides*

Robin's Garden Salad with market vegetables & house vinaigrette  
Bloomsdale Spinach with candied pecans, dried cranberries, blue cheese and balsamic  
Baby Arugula Salad with shaved fennel, olives, sundried tomatoes, feta and balsamic

Grilled Salmon with artichoke relish and lemon butter  
Meyer Lemon Chicken Breast with capers / lemon butter sauce  
Garlic & Rosemary Rubbed Flat Iron Steak with carmelized shallots

Grilled marinated portobello mushrooms with herb gremolata and balsamic  
Baby red potato salad **OR** German potato salad  
Grilled marinated seasonal vegetable platter with dipping sauces  
Ranch Style Beans  
Snap Pea and Mozzarella salad with country mixed olives  
Robins Garlic Bread

## **4. Mexican Buffet \$40** *\*please choose two proteins to accompany the buffet\**

\*Pulled Pork Carnitas  
\*Mexican Spiced Chicken  
\*Steak Fajitas  
\*Chicken Fajitas  
Cumin spiced black beans  
Spanish Rice  
House made guacamole, salsa fresca & sour cream  
House made tortilla chips  
Shredded cheese  
Corn and Flour Tortillas  
Farmers lettuces with cilantro chile vinaigrette

## **5. Italian Buffet \$42**

Antipasto Plate ie: olives, peppers, salami, cheeses...  
Robin's Garden Salad with seasonal vegetables and balsamic viniagrette  
Minestrone Soup OR grilled seasonal vegetables  
Sausage and Cheese Manicotti w/ chefs special sauce  
Spinach Tortellini with a basil mushroom cream sauce  
Robin's Garlic Bread

## **6. Curries \$38 / OR Vegetarian / OR Vegan**

Rogan Josh Lamb **OR** Massaman Beef Curry **OR** Thai Green Chicken Curry  
Vegetable Korma Curry of Coconut  
Steamed brown Basmati rice  
Morroccan spiced roasted vegetables  
Yellow lentil dhal  
Pickled cucumber salad  
Chefs chutneys  
Warm flat bread

**Plated entrees** *selections include Garden House Salad, bread and butter, coffee, tea and soda, water service*

***Place cards required with entrée choice on guest card. You make the place card.***

### **Menu A 44**

Seasonal Ravioli (Mushroom, spinach or butternut squash) chefs seasonal sauce  
Tarragon Roasted Chicken, garlic mashers, seasonal vegetables, sauce  
Pan Seared Salmon Filet, garlic mashers, seasonal vegetable and lemon butter sauce

### **Menu B 44**

Seasonal Vegetable Lasagna, seasonal sauce, fontina and ricotta cheeses  
All Natural Roasted Airline Chicken Breast, garlic mashers, seasonal vegetable  
Wild Prawn Enchiladas, cabbage slaw, avocado, lime crema, cumin black beans, brown rice

### **Menu C 40**

Vegetable Korma Curry of coconut, cashew and golden raisin with, brown rice, dhal and chutney  
Seasonal Vegetarian Manicotti with garlic bread  
Tandoori shrimp Skewers, saffron cous cous, herb yogurt, veges

### **Menu D 46**

Grilled Flat Iron Steak with jus, garlic mashers, seasonal vegetables (medium rare)  
Pan roasted Skuna Bay Salmon with sauce, garlic mashers, seasonal vegetables  
Seasonal Ravioli (Mushroom, spinach, or butternut squash) seasonal sauce

### **Menu E 42**

Tandoori Shrimp Skewers, saffron cous cous, herb yogurt, veges  
Thai Green Chicken curry, green beans, cilantro, lemongrass, brown rice, cucumber salad  
Grilled Garlic Seasoned Tri Tip, garlic mashers, seasonal vegetables

### **Supplemental dishes**

**ADD to each**

Filet Mignon, garlic mashers, seasonal vegetables, cabernet shallot jus (medium rare)	<b>\$12</b>
Herb Crusted Prime Rib with garlic mashers, seasonal vegetable, jus (medium rare) horseradish side	<b>\$ 8</b>
Herb Roasted Lamb Chops, moroocan spiced couscous, hariaas glazed baby carrots with mint chutney	<b>\$ 7</b>
Grilled Mahi Mahi with saffron potato, shaved fennel and dill salad, black olives, lemon vinaigrette	<b>\$7</b>

\*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

\*Gratuuity and Tax not included

\*PRICES SUBJECT TO CHANGE / 2020