



WEDDINGS & SPECIAL EVENTS in ROBIN'S GARDEN (2021-2022)
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About Robin's Restaurant

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 lifelong memories.

Types of Events

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 90 people, and have a minimum of 25 guests for a private event.* Our **DANCE FLOOR** is cement and Musicians and DJ's are welcome. Due to local ordinance, we do have Music Volume Restrictions so as to not disturb our neighbors.

Cuisine & Menu

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. To give you an idea of what these costs will be we have put together appetizers, buffet and plated menus, located at the end of this event guide.

- ❖ **All menus are subject to seasonal changes and price adjustments.**
- ❖ **We can provide plated dinner or a buffet for 25 to 56 guests. Events with a guest count greater than 56 guests must select from a buffet option.**

Beverages & Bar

All menu prices include coffee, tea, assorted sodas & water service. 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 special list of wines available for events which are specially priced for our event guests. These wines are not eligible for a case discount.

- ❖ If you prefer to bring in your own beer & wine we have a service fee of \$18.00 for each person over age 21, even if they do not consume alcoholic beverages.
- ❖ Please Note: We carry a Beer & Wine License, so no liquor is allowed to be consumed or served on our property.

PLANNING YOUR EVENT

Our Included Coordination Services Provides you with:

- ❖ assistance choosing your menu; buffet or served and beverage items.
- ❖ help coordinating the plans and details of your event, although you are welcome to hire a wedding coordinator.
- ❖ expert advice to ensure that your event or wedding has your personal touch
- ❖ 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.

Reserving Your Date | Deposit Information

A non refundable down payment of **\$500.00** is required to reserve the garden for your private event. You will be mailed a receipt and 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 reception only 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 must be finalized at least 60 days in advance. For parties between 25 and 56 guests held in the evening (4 pm or later start time) You have the option of table service OR buffet. For Parties greater than 56 guests, you must select from our Buffet Menu Options. Please discuss any menu special requests with your event coordinator to see if we can accommodate.

- ❖ **Please Note:** For Saturdays and Sundays Lunchtime Events (start time prior to 4pm) we can only accommodate a buffet lunch
- ❖ **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.

Final Guest Guarantee

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 check your contract with them or ask them if they would like a meal.

Payment

Final pre-ordered balance less your initial deposit is due One (1) Week prior to your event date. We accept cash, cashier's check, money order, Visa or MasterCard, Discover or American Express. Sorry, no personal checks are accepted for payment. Any on-consumption charges for your event will be charged to the credit card we have on file at the end of your event.

Event Fees

Venue Fees & Event Time Maximums

Special Private Dining Events: \$350

This includes rehearsal dinners, birthday parties and any other non-wedding event. This site fee is for private use of the space, and includes all tables, chairs and linen needed to serve your event. Time Maximum: Three (3) hours.

Wedding Ceremony ONLY: \$500

site fee for use of our garden, chairs, gazebo and electrical outlets. Any other rental costs are additional. Time Maximum: 90 Minutes

Wedding Reception ONLY: \$700

Our site fee is only for the private use of the space for Four (4) hours for your event. Rehearsal and additional time for decorating must be pre-arranged with your event coordinator.

Wedding Ceremony + Reception: \$1000

Our site fee is only for the private use of the space for 5 hours, 30 min (5.5 hours) for your event. Rehearsal and additional time for decorating must be pre-arranged with your event coordinator.

Overtime Venue Fee: \$200/30 minutes

Please make note of the contracted Time Maximums for your event. Additional Venue Fees will be assessed at the rate of \$200/30 minutes over the contracted time maximum. This can be pre-coordinated if you would like longer for your event, or may be charged if your group lingers past your contracted end time.

Minimum Spends

The Minimum Buyout Fee for the Garden is \$7500 on FRIDAY, SATURDAY & HOLIDAY SUNDAYS ONLY for all private events. Food, beverage, rental and venue fee purchases all count towards your minimum spend. Service charge and taxes do not count towards your minimum spent. The Minimum Buyout Fee for the Garden for all other days is \$4,000

Rental Fees (for Wedding Reception Events Only)

For wedding receptions, we provide everything except your centerpiece and candles of your choice. We have a mandatory rental fee of **\$8.00** per person (including children) and includes:

- 60" round tables that seat up to 8 guests
- Cake table, Guest book table & Gift tables or other Banquet table needs
- WHITE resin folding chairs
- Standard linens and all Service Ware
- Built-in Electric heaters to cover 56 guests (additional gas heaters not included)
- Garden lighting
- Electrical outlets for vendors
- Existing cement dance floor

Other rentals

Items such as canopy's & sides for rain, fancy/upgraded chairs, chair covers & bows are available to rent from a third party vendor. Your Robin's event coordinator can obtain quotes for you for these upgrades.

- ❖ For events larger than 56 guests, we recommend that you add heaters to cover the additional seating. Additional gas heaters can be rented for \$75/heater.

Cake Fees

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. Our cake cutting fee is \$2.50 per person.

Offsite Catering in Cambria

We can provide food for off site catering events 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. Please ask your Robin's event coordinator for details.

Service Charge

For all large parties, there is a 23% service charge applied to the total cost of the event. The service charge of your event is collected by the restaurant and is then redistributed to compensate our employees for our service and culinary teams. A portion is retained by the restaurant to cover the administrative costs associated with the planning and execution of the event.

Price Changes

The menu and event prices reflect the season noted on page one. If you are planning an event for a later year, all prices may be subject to an annual increase.

Covid-19 Addendum

If SLO County is not in the yellow tier of the state of California's reopening criteria, Robin's will not allow any events of over 25 guests. If this criteria affects your upcoming event, the Events Coordinator will send the client our Covid-19 event guidelines to establish what we can accommodate. The client may then decide if they would like to proceed within these guidelines, postpone the event to a mutually agreeable date, or if they would like to cancel the event, and request a refund for their deposit.

A Final Note

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 Menus

All menus include coffee, tea, assorted sodas & water service. Tax and service charges are additional. Prices are subject to change. Children under 10 are charged 1/2 the adult meal rate.

Hors d'oeuvres Menu

Our appetizers are designed to provide your guests a bite to eat before your main course. You also have the option of creating your own appetizer buffet, in lieu of a main course (see Buffet Menu 1 for details). All appetizers are served Buffet Style.

Platters and Displays:

Each platter is portioned to provide approximately 7 to 9 pieces per person, unless otherwise noted. Prices below are per person (pp) pricing.

- ❖ **Antipasto Platter:** chef's selection of salami, cured meats, cheeses & mixed olives served with house crostini \$8.00 pp
- ❖ **Seasonal Fresh Fruit & Cheese Platter:** chef's selection of seasonal fresh fruits, domestic & imported cheeses with crostini, mixed nuts. \$7.50 pp
- ❖ **Seasonal Fresh Fruit Platter:** chef's selection of seasonal fruit, may include melons and berries. \$6.00 pp
- ❖ **Seasonal Meze Platter:** chef's selection of housemade dips, including hummus. Served with crostini and seasonal vegetables \$4.00 pp
- ❖ **Salsa & Guacamole:** served with crisp corn tortilla chips. \$5.00 pp
- ❖ **Grilled Marinated Seasonal Vegetable Platter** served with dipping sauces & sambal aioli \$4.00 pp
- ❖ **Crispy Brussel Sprouts** topped with Big Rock Blue cheese \$4.50
- ❖ **Grilled Naan Pizzette** topped with marinara, cheese and veggies (\$4/pp, 2 pieces per person) or with bacon or chicken (\$6 pp, 2 pieces per person)
- ❖ **Fresh Fish Ceviche** served with tortilla chips. \$7.00pp
- ❖ **Crusted Calamari** with sambal aioli dipping sauce \$6.00 pp (~5 pieces pp)

Small Bites:

2 pieces per person unless otherwise noted

- ❖ **Robin's Salmon Bisque shooter** (one pp) \$4 pp
- ❖ **Beef Short Rib Yakitori Skewers** with pineapple chutney \$6 pp
- ❖ **Singapore Chicken Satay** with spicy peanut sauce \$6 pp
- ❖ **Crispy Vietnamese Spring Rolls** with plum ginger dipping sauce \$4.50pp
- ❖ **Sweet Pea and Potato Samosas** with mint chutney \$4.50 pp
- ❖ **Mini Crab Cakes** with chipotle aioli \$8.00 pp
- ❖ **Tandori Chicken Skewer** with mint chutney \$6 pp
- ❖ **Mediterranean Chicken Sausage Skewer** with artichoke hearts and tomato \$6 pp
\$6.00
- ❖ **Grilled Shrimp Skewer** with sweet chili sauce (3 shrimp/skewer) \$6 pp

BUFFET MENUS

Our Buffet menus are for private events of any size

Buffet 1: 'Create Your Own' Appetizer Buffet *starting at \$37 per person*

This is a great option if you are only having appetizers, rather than a traditional appetizer and main course meal. Your event coordinator will provide you a quote once you have picked your options. Please create your own appetizer BUFFET using the selections under “**Hors d'oeuvres**” and “**Small Bites**” on the previous page.

Themed Buffets

Buffet 2: Santa Maria Style BBQ *\$44 per person*

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

Buffet 3. Robins Grill *\$48 per person*

please choose one salad, two mains and three sides

Salads

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, sun-dried tomatoes, feta and balsamic

Mains

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

Sides

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

Buffet 4: Mexican Buffet *\$40 per person*

You Pick Two Proteins

- ❖ Pulled Pork Carnitas
- ❖ Mexican Spiced Chicken
- ❖ Steak Fajitas
- ❖ Tempeh Fajitas

Includes all of the following accompaniments

- ❖ 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

Buffet 5: Italian Buffet *\$42 per person*

Your Choice of Entree (pick one):

- ❖ Sausage and Cheese Manicotti w/ chef's special sauce OR Meat Lasagna

Plus Your Choice of Side (pick one):

- ❖ Minestrone Soup OR grilled seasonal vegetables

Includes all of the following accompaniments

- ❖ Antipasto Plate (chef's selection of salami, cured meats, cheeses & mixed olives served with house crostini)
- ❖ Robin's Garden Salad with seasonal vegetables and balsamic vinaigrette
- ❖ Spinach and Ricotta Ravioli
- ❖ Robin's Garlic Bread

Buffet 6: Curries *\$40 per person*

Your Choice of Meat Curry (pick one)

- ❖ Rogan Josh Lamb Curry or Thai Green Chicken Curry

Includes all of the following accompaniments

- ❖ Tofu Vegetable Panang Curry
- ❖ Steamed brown Basmati rice
- ❖ Moroccan spiced roasted vegetables
- ❖ Pickled cucumber salad
- ❖ Chefs chutneys
- ❖ Warm flat bread

Plated Menus

Our plated menus are available for any event up to 56 guests. All Menus include garden house salad, bread and butter, coffee, tea and soda, water service. All guests must choose their entree 12 days prior. Your final Entree count is due at the time of your final guest count. You will be required to provide place cards with the guests name and entree choice on the day of the event.

Plated Menu A, \$42 per person

- ❖ Tofu Vegetable Panang Curry, brown rice, dhal and chutney
- ❖ Sausage and Cheese Manicotti w/chef's special sauce & garlic bread
- ❖ Tandoori Shrimp Skewers, saffron couscous, herb yogurt, fresh vegetables

Plated Menu B, \$44 per person

- ❖ Seasonal Ravioli (spinach & ricotta or butternut squash) chef's seasonal sauce
- ❖ Tarragon Roasted Chicken w/ chefs seasonal sauce, garlic mashers, seasonal vegetables
- ❖ Pan Seared Salmon Filet w/ lemon butter sauce, garlic mashers, seasonal vegetable

Plated Menu C, \$44 per person

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

Plated Menu D, \$46 per person

- ❖ Short Rib w/au jus, garlic mashers, seasonal vegetables (prepared medium rare)
- ❖ Pan roasted Skuna Bay Salmon w/ lemon butter sauce, garlic mashers, seasonal vegetables
- ❖ Seasonal Ravioli (spinach & ricotta or butternut squash) with chefs seasonal sauce

Plated Menu E, \$46 per person

- ❖ Tandoori Shrimp Skewers, saffron couscous, tzatziki, vegetables
- ❖ Thai Green Chicken Curry, snap peas, cilantro, lemongrass, brown rice, cucumber salad
- ❖ Grilled Santa Maria Style Tri Tip, garlic mashers, seasonal vegetables (BBQ sauce or au jus)

Plated Menu F, \$54 per person

- ❖ 6 oz. Filet Mignon, garlic mashers, seasonal vegetables, cabernet shallot jus (prepared medium rare)
- ❖ Pan Roasted Salmon w/ caper lemon butter sauce, garlic mashers, seasonal vegetables

Premiere Plated Menu Entrees (optional upgrade)

These entrees are available as upgrades to any of our plated menus to give the flexibility you want for your guests. If you would like to offer any of the following premiere entrees to your selection for your guests in place of one of the entrees on your selected menu, let your event coordinator know. The price of that selected entree will be “Your Selected per person Menu Price+upgrade Entree Price”. The additional charge is only billed based on the number of guests who select the premium entree.

- ❖ **6 oz. Filet Mignon**, garlic mashers, seasonal vegetables, cabernet shallot jus (medium rare), *+\$12 additional per ordered entree*
- ❖ **Herb Crusted Prime Rib** with garlic mashers, seasonal vegetable, au jus (medium rare) horseradish side, *+\$12 additional per ordered entree*
- ❖ **Herb Roasted Lamb Chops**, moroccan spiced couscous, harissa glazed baby carrots with mint chutney, *+\$12 additional per ordered entree*
- ❖ **Grilled Mahi Mahi** with saffron potato, shaved fennel and dill salad, black olives, lemon vinaigrette, *+\$8 additional per ordered entree*

Menu Notes

- ❖ Most Special requests (allergies, vegan or vegetarian options) can be accommodated with proper advanced notice and chef approval
- ❖ Menu choices will be subject to seasonal availability.
- ❖ Entrée substitution is available but may incur an additional charge according to desired entree
- ❖ Gratuity and Tax not included in menu prices
- ❖ PRICES SUBJECT TO CHANGE / 2021