



## WEDDINGS & SPECIAL EVENTS in ROBIN'S GARDEN (2014)

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 attentive 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, decorating 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 create a menu that meets you and your guests needs.
- 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.

### PLANNING YOUR EVENT

**Reserving Your Date:** A non refundable deposit of **\$500.00** is required to reserve the garden for your event. You will be mailed a receipt and contract after we receive your deposit, 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 deposit returned to you. If your event is cancelled prior to six months before the event you will receive 50% of your deposit back. At the time you provide your deposit we will need to know the date of your event, the time and approximate number of guests. For wedding receptions, your reservation reserves the garden for up to 4 hours with an additional hour and 1/2 for a ceremony & set up. For other special events your reservation reserves the garden for up to 3 hours. Your deposit will be held to cover any additional charges that may accrue, such as overtime, additional guests, heaters, etc. The balance or full down payment will be mailed back to you within 10 days of your event or be 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 & you are responsible for**

**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 1. **\$500.00 Deposit fee to hold site date.**

### **Site Fees:**

**Wedding Ceremony Only: \$300.00** 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 a few sample menus. All menus include endless coffee, tea and assorted sodas. Tax and Service Charge are additional. Children under 10 are charged 1/2 the adult meal rate. Prices are subject to change.

**Standard Rentals for wedding receptions only (all other events do not have the rental cost:)** \$7.00 per person (including children) and include 60" round tables that seat 7, 8, or 9 comfortably, banquet tables, cake table, guest book table, gift tables, white folding chairs, standard linens, glassware, 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. ***Wedding Reception Heaters: \$70.00 per heater, we have up to 12. (Shelley can determine how many you will need.)***

**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. **\$8.00 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

# Private Event Menu

## Hors d' oeuvres

Platters and Displays: *5 to 6 pieces per person unless stated*

Price per person

~Selection of domestic & imported cheeses with crostini, mixed nuts, seasonal fresh & dried fruits	\$6.00
~Selection of Fresh Fruit	\$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 sauces	\$3.00
~Shrimp and vegetable Vietnamese summer roll with sweet chile dipping sauce	\$4.00
~Sushi platter with spicy tuna tataki, California roll, veggie roll, wasabi, pickled ginger and soy	\$6.50
~Asparagas and goat cheese wrapped in prosciutto with lemon-basil aioli <i>spring/summer only</i>	\$2.50
~Assorted naan pizzettes with seasonal toppings ( <i>2 to 3 slice pp</i> )	\$4.50
~Robins salmon bisque "cappucinos" with citrus-dill froth ( <i>one pp</i> )	\$2.00
~Crusted Calamari w/ sambal aioli	\$4.00

Smaller Bites *2 pieces per person unless stated*

~Sashimi grade Ahi poke on cucumber with seaweed salad and tobiko	\$3.00
~Fresh mozzarella and tomato bruschetta with basil and olive tapenade	\$2.00
~Mascarpone stuffed figs wrapped in prosciutto with balsamic <i>fall only</i>	\$2.50
~Beef short rib Yakitori skewers with spicy pineapple sauce	\$3.00
~Singapore chicken satay with spicy peanut sauce	\$3.00
~Morrocan lamb and pea phyllo rolls with mint chutney	\$4.00
~Crispy Vietnamese Lumpia with sweet chile sauce	\$3.00
~Sweet Pea and potato samosas with mint chutney	\$2.00
~Four cheese stuffed mushroom capps ( <i>3 pp</i> )	\$2.00
~Mini crab cakes with jicama slaw and curry aioli	\$5.00
~Seared Rare Beef on crostini w/ carmelized onions and grain mustard	\$4.50
~Tandori Chicken Drumetes	\$3.00
~Chilled Jumbo Shrimp with lemon and horseradish chile sauce	\$4.50

Your choice appetizer buffet starting at \$27.00 per person

## Themed buffets

### Santa Maria Style BBQ \$39

Farmers market greens with house vinaigrette  
Grilled marinated seasonal vegetable platter with dipping sauces  
Garlic rosemary chicken  
Carved tri tip with salsa fresca  
Poquintos beans  
Red potato salad  
Garlic bread

### Robins BBQ \$41 *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, ricotta salata and balsamic  
Hearts of romaine Caesar with Parmigiano Reggiano, garlic crostini, lemon-anchovy dressing

Grilled Salmon with tomato caper relish  
Meyer lemon chicken breast  
Garlic & rosemary rubbed flat iron steak with carmelized shallots

Grilled marinated portobello mushrooms with herb gremolata and balsamic  
Baby red potato salad with roasted red pepper dressing  
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 with salsa verde  
\*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 \$38

Vine ripe tomato, red onion and mozzarella salad  
Shrimp, Clam, & Mussel Cioppino  
Pan Roasted Salmon with tomato relish and caper lemon butter  
Jasmine rice pilaf  
Chefs selection of seasonal vegetables  
Artisan bread and butter

## Curries \$36

Rogan Josh Lamb or Thai Green Chicken Curry  
Tempeh Korma  
Steamed brown basmati rice  
Morroccan spiced roasted vegetables  
Yellow lentil dhal  
Pickled cucumber salad  
Chefs chutneys  
Warm flat bread

## Mediterranean \$ 37

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 white fish with toasted almond-tomato “Romesco” sauce  
Chicken scallopini wrapped in prosciutto with basil and lemon pan sauce  
Grilled marinated seasonal vegetable platter with dipping sauces  
Garlic Bread

**Plated entrees** *selections include house salad, bread and butter, coffee tea and soda. To best serve you we ask that your entrée selections do not include more than 3 items*

### Vegetarian

Seasonal vegetable lasagna with pesto, marinara sauce, fontina and ricotta cheeses	\$28
Vegetable Korma curry of coconut, cashew and golden raisin with, brown rice, dhal and chutney	\$28
Tofu Enchilidas black olive, corn filled w/ red sauce, jack & cheddar cheese, black beans & brown rice	\$28
Local Vegetable housemade Pot Pie	\$28

### Chicken

Malaysian Chicken curry of toasted coconut, snap peas yellow curry, brown rice, cucumber salad	\$30
All natural roasted chicken breast, basil mashed potatoes, ratatouille, olive tapenade	\$32
Thai Green Chicken curry, green beans, cilantro, lemongrass, brown rice, cucumber salad	\$30

### Pork

Apple Cranberry stuffed pork loin with herb roasted potatoes, braised red cabbage and cider jus	\$32
Ancho honey glazed pork chop with sweet corn salsa, green chile polenta, seasonal vegetables	\$33

### Fish

Slippertail lobster enchiladas, cabbage slaw, avocado, lime crema, cumin black beans, brown rice	\$30
Crispy Salmon filet with grilled vegetable cous cous, wilted spinach and lemon butter sauce	\$34
Pan Roasted Local Whitefish with toasted almond –tomato “Romesco” sauce, jasmine rice	\$36

### Beef

Herb crusted prime rib with horseradish mashers, crispy onions, seasonal vegetable, au jus	\$38
Chipotle BBQ glazed flat iron steak, smoked cheddar twice baked potatoes, seasonal vegetables	\$39
Bacon Wrapped Petite Filet Mignon, garlic mashed potatoes, seasonal vegetables, cabernet shallot jus	\$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

## Wine Options

Wedding Reception, Rehearsal Dinner, Large Party Events  
We also have an extensive local wine list from our restaurant.  
Ask if you would like to receive a copy.

Wine sold by the case or 6 bottles per varietal  
12 bottles per case approx 60 pours per case

All of Salmon Creek Wines and Cedar Brook Wines are made with California grapes and bottled in Napa. They are restaurant wines only...you will not be able to find them at Costco, Trader Joe's, Bev Mo or the like.

**Salmon Creek Wines** cost \$12.00 per bottle or \$144.00 a case.

- \*Salmon Creek Chardonnay
  - \*Salmon Creek Pinot Grigio
  - \*Salmon Creek Merlot
  - \*Salmon Creek Cabernet (award winner)
- \*Salmon Creek Sparkling Wine...\$16.00 per bottle or \$192.00 a case. Great for toasting!

**Cedar Brook Wines** cost \$14.00 per bottle or \$168.00 a case. (Sold by case only)

- \*Cedar Brook Sauvignon Blanc
- \*Cedar Brook Chardonnay
- \*Cedar Brook Pinot Noir
- \*Cedar Brook Merlot
- \*Cedar Brook Cabernet

Beer: is sold by the case (24 bottles) or You may purchase a KEG: please ask for pricing  
Sparkling Wines or Champagne: by the bottle, please ask  
Sparkling Cider: \$8.00 per bottle  
Pellegrino: \$5.00 per bottle

*Robin's has an extended and delicious wine list for dining, please ask for one if you are interested in local or international wines. We will e-mail you the list.*

Prices include discounts  
Prices subject to change  
01/2014