



### WEDDINGS & SPECIAL EVENTS

4095 Burton Drive, Cambria, CA 93428  
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[www.robinsrestaurant.com](http://www.robinsrestaurant.com)

Cambria, home to Robin's Restaurant, is bordered by the Pacific Ocean with its untouched beaches to the West and forever 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 all year round with temperatures averaging between 55-75 degrees. Populated with about 6,400 people, Cambria remains a quaint, friendly village with beautiful natural surroundings. It's the perfect backdrop for creating life long memories.

Weddings and private parties are held in our beautiful garden. The flowerbeds are full of flowers and shrubs that are in bloom almost year round. We are able to accommodate a minimum of 25 and a maximum of 80 people comfortably. 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 while providing excellent and efficient service. We take pride in all we do here at Robin's.

- We will assist you in choosing your menu.
- We will help to coordinate the plans and details of your event.
- We will work to help 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:
  - We will consult with you as needed to plan your event.
  - We will help you with your menu.
  - Coordinate rented items to ensure everything necessary for your event arrives on time.
  - We will work with your florist and bakery to ensure that all items arrive in a timely manner.
  - We will assist with color coordination, helping you to select from what is available 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 the down payment is made 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 30 days in advance. You have the option of table service or buffet during evening events (Saturdays & 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 look over 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:** We do provide offsite catering if our garden is unavailable or if your guest list is larger than 80 people. We will be happy to suggest other sites available in Cambria. When catering offsite... dishes, glasses and flatware will need to be rented 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.

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

## **COSTS:**

**Deposit:** Refer to planning your event & reserving your date on page 2. (Deposit is **\$400.00** to hold the garden deposit is returned to you at time of payment.)

### **Site Fees:**

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

**Wedding Reception:** **\$500.00** site fee plus cost of standard rentals (\$6.00 per person.) Reception time is four hours. If you stay longer there is an additional charge. *If you are having "BOTH" your ceremony & reception the site fee is **\$650.00***

**Rehearsal Dinners:** Site fee of **\$150** 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 & assorted sodas. Tax & Service Charge are additional. Prices are subject to change. Children under 10 are charged 1/2 the adult meal rate.

**Standard Rentals:** (charge for receptions only) \$6.00 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:** Such as tents, umbrellas, additional lighting, etc...will be priced out accordingly so that you know exactly what the costs will be. Robin's heaters are \$70 per heater up to six heaters.

**Cake cutting:** \$2.00 per person. We have delicious desserts for any occasion although we do not make wedding cakes.

**Alcohol:** We have a good selection of fine California & international wines and beer for you to choose from. Full Case purchases receive 15% off. Kegs of beer are available. Reception wedding and sparkling wines also available by the case. Please ask.

**Service Charge:** 21% of food and alcohol costs, including cake cutting fee or dessert.

**Tax:** 8.25%

**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, who have chosen us to service their event, have ALL been thoroughly delighted with the site, food & service. We know that you will be as equally delighted. If you have further questions please call Shelley White, Events Director

(805) 927-5007

shelley@robinsrestaurant.com



**LOCAL WEDDING SERVICES (805) area codes**

**FLOWERS**

Cambria Nursery & Florist: Renee- 927- 4747  
 Harbor Floral: Laura Rapcinski- 772-0770  
 Adornments: Laurel White- 543-3948

**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- 440-8895

**CAKES**

The French Corner Bakery  
 Contact Lupe: 927-0242  
 Mathieson's Cupcakes  
 Contact Heidi: 927-1375  
 Linn's: 927-1499  
 The Cakery: 545-7777

**MINISTERS**

Denise Mikkelsen: 772-4000  
 Gary White: 927-5550  
 Don Aronson: 544-4504  
 Mike Taylor: 801-3535  
 Daniel Brill: 927-5550

**SALONS**

Diva: 927-4252  
 Pacific Hair Design: 927-3301

**Need Sound Equipment?**

Call Bill Gains Audio: 545-8366

**OFFSITE CATERING**

Joslyn Recreation Center: 929-3364  
 Veterans' Memorial Building:  
 927-6223 or 927-6220  
 Fog's End Barn: Jim Bahringer 927-7465

**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

Guitar / Vocals and more...  
 Jill Knight: jillknight.com

Saxophone  
 Scott Wright: 927-5201

A Beautiful Sound ~  
 Julia Babb & Brett Mitchell: 464-0258

An Exclusive Engagement ~ DJ  
 Gy Ryder: 462-1017

Escape Entertainment ~ DJ  
 Paul & Toby Thompson: 441-6192

Joe LaBarbera ~ DJ  
 773-0860

Live music for all occasions  
 Billy Foppiano: 546-8863

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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..**
- \* *Marinated asparagus & goat cheese wrapped in Prosciutto...\$2.25 (fall season, wrapped figs)*
  - \* *Grilled zucchini involtini...\$1.50 (spring, summer)*
  - \* *Sun dried tomato & olive tapenade, crostini, fried basil...\$1.25*
  - \* *Vietnamese rice paper rolls, 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*

- Hot hors d'oeuvres..**
- \* *Tandoori or Korean teriyaki chicken drumettes...\$1.50*
  - \* *Singapore satay beef or chicken, spicy peanut sauce...\$2.00*
  - \* *Lamb & sweet pea rolls, phyllo dough, fresh mint chutney...\$4.00 (2 pieces)*
  - \* *Curry marinated porcupine prawn, sweet sambal...\$3.00*
  - \* *Petite crab cakes, caper-chive remoulade...\$2.75*
  - \* *Sweet pea & potato samosas, fresh mint chutney...\$1.75*
  - \* *Fresh baked focaccia, basil pesto, roasted garlic, feta cheese...\$1.25*
  - \* *Stuffed cremini mushrooms with marinara béchamel, topped with parmigiano reggiano and seasoned bread crumbs...\$1.25*
  - \* *Crispy Vietnamese Lumpia, sweet chili sauce...\$4.00 (2 pieces)*

### **Displays...cold**

(All displays serve 25 people)

- \* *Combo fruit and imported cheese platter with crackers and mixed nuts... \$4.00*
- \* *Sliced fresh seasonal fruits with a mint & honey yogurt sauce...\$2.50*
- \* *Caprese salad, local vine ripe tomatoes, fresh mozzarella, basil, balsamic reduction...\$4.00*
- \* *Farmers Market vegetable crudite; avocado, buttermilk, onion dip...\$2.50*
- \* *Marinated grilled seasonal vegetable platter, with creole aioli dipping sauce...\$3.00*
- \* *Preserved lemon hummus, tabbouleh, grilled naan bread, cucumbers and Greek olives...\$2.50*
- \* *Crisp corn tortilla chips with salsa fresca & guacamole...\$2.50*
- \* *Walnut & honey baked brie wheel...\$3.50*
- \* *Chilled shrimp on ice with lemon & horseradish-chili sauce...\$4.00 (2 pieces)*

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.....Buffet 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 display (hot or cold)*
- \*Penne pasta & rock shrimp salad*
- \*Char-grilled tri-tip of beef with caramelized onion jus*
- \*Grilled chicken breast with rosemary & garlic*
- \*Red Potato Salad served warm or hot*
- \*Garlic bread*

*#2(pacific sea food \$42)*

- \*Chilled shrimp with horseradish sauce & lemon*
- \*Vine ripe tomato, red onion & mozzarella salad*
- \*Blackened seasonal white fish with mango salsa*
- \*Seared medallions of salmon with citrus beurre blanc*
- \*Wild Jasmine rice pilaf, lemon and thyme*
- Bread and butter*
- \*Chefs selection of seasonal market vegetables*

*#3(vegetarian \$35)*

- \*Grilled vegetable antipasto*
- \*Bloomsdale Spinach salad, roasted pecans, dried cranberries, Maytag blue, champagne vinaigrette*
- \*Roasted Vegetable Lasagna with portobello, spinach, fontina and parmesan cheeses*
- Seasonal vegetable, Indian coconut- korma*
- Brown Basmati rice*
- Ciabatta bread*

*#4(All seasons \$43)*

- \*Bloomsdale spinach salad, roasted pecans, dried cranberries, Maytag blue, champagne vinaigrette*
- \* Rotelli pasta salad with pesto, sun dried tomatoes, & pine nuts*
- \*Rosemary garlic crusted prime rib with wild mushroom sauce*
- \*Seared filet of salmon with citrus buerre blanc*
- \*Creamy garlic mashed potatoes*
- \*Grilled marinated vegetables (hot or cold)*
- \* Bread & butter*

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#5(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*
- \* A trio of salsas*
- \*Cheese & tortillas*
- \*Mixed greens with cilantro chile vinaigrette*

\*6(N.Y. style deli \$26)

- \*Pasta salad with roasted peppers, olives & basil*
- \*Fresh fruit salad with mint and orange honey*
- \*Sliced roasted turkey breast, smoked ham, roast beef, white cheddar,  
Jarlsberg & Monterey jack cheeses*
- \*Assorted breads & pita*
- \*Sliced vine ripe tomatoes, red onion, pickles, cherry peppers & lettuces*
- \*Herb mayo & assorted mustards*

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

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### ***Plated Dinner Menus***

-Each menu includes-

\*House mixed green salad with balsamic vinaigrette

\*Seasonal vegetables

\*Bread and Butter

\*Coffee, tea, and soda, unless otherwise stated.

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

(Appetizers are on page 5)

#### **\*Menu 1 (\$29 per Guest)**

##### ***Potato Gnocchi***

*Sautéed Bloomsdale spinach, red pepper cream sauce.*

**Or**

##### ***Grilled Tri-Tip***

*With caramelized onion au jus, garlic mash potatoes.*

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

##### ***Grilled Canadian King Salmon***

*wild rice pilaf, and citrus butter sauce.*

**Or**

##### ***Butter Basted Herb Roasted Chicken***

*Garlic mashed potatoes, and natural jus.*

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#### **\*Menu 3 (\$37 per Guest)**

##### ***Thyme Roasted Prime Rib***

*Herb roasted red potatoes, caramelized shallot and zinfandel sauce.*

**Or**

##### ***Pecan Crusted Seasonal White Fish***

*Herbed Jasmine rice pilaf, citrus fumet*

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**\*Vegetarian Menu 4 (\$27 per Guest)**

***Tofu Enchiladas***

*Red chili sauce, white cheddar and feta cheeses, cumin black beans and brown basmati rice*

**Or**

***Spinach, Ricotta Baked Manicotti***

*House made marinara, parmesan, toasted walnuts to bubbly*

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**\*Menu 5 (\$32 per Guest)**

***Honey Chili Glazed Pork Loin***

*Wild rice pilaf, house made mustard sauce.*

**Or**

***Indian Spiced Tandoori Chicken***

*yellow dhal, snap peas, pea sprouts, fruit and mint chutneys.*

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**\*Menu 6 (\$44 per Guest)**

***Grilled Filet Mignon***

*Creamy whipped potatoes, bordelaise sauce, peppercorn butter.*

**Or**

***Seasonal Local White Fish***

*Misoyaki marinated local white fish, steamed coconut jasmine rice and, pea sprout salad.*

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\*Menu choices will be subject to seasonal availabilities

\*Entrée substitution charge according to desired entree

\*Any substitution may be charged

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