

WESTLAKE VILLAGE Inn



Wedding Packages

The Ceremony Package

The Ceremony Package includes the following:

Your choice of ceremony site

White padded chairs

Microphone and speaker system for officiant

Citrus iced water station

Gift table, candle lighting table and guest book table

One night stay in a Courtyard hotel room (client responsible for booking all reservations)

The Wedding Reception Packages include the following:

Canapés and champagne served to the Bride and Groom after the ceremony

Unlimited strawberry lemonade during the cocktail reception

Plated lunch or dinner with one glass of house wine, champagne toast, coffee and tea service

Banquet tables and chairs with your choice of floor length linen and overlay in white or ivory

Three glass votive candles per table

Cake cutting service fee

Dance floor in banquet rooms with carpet

Wedding rehearsal at ceremony site 24-48 hours prior to your event, based on availability

Wedding service sites:

Tuscan Garden \$ 2,000.00

Mediterraneo Gazebo \$ 2,000.00

Lakeside Gazebo \$ 1,750.00

Westlake Village Inn Wedding Coordinator

Our experienced wedding specialists are knowledgeable in every aspect of making your special day memorable.

-OR-

Outside Wedding Coordinator

We require you to contract with a professional wedding ceremony coordinator. The coordinator must show proof of contract, be present on the days of your rehearsal and ceremony, as well as facilitate and direct all details including a grand entrance into your reception room.

Event Spaces

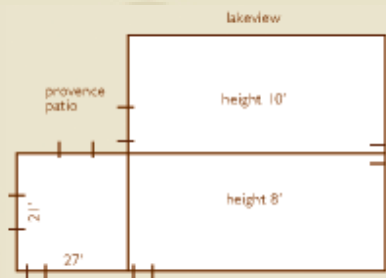
Provence Room (2860 sf)

Capacity:

Banquet with dance area	200
Banquet without dance area	230
Theater	250

This is a split, 2-level space with crystal chandeliers, wood floors and an outdoor patio.

Located in Provence.



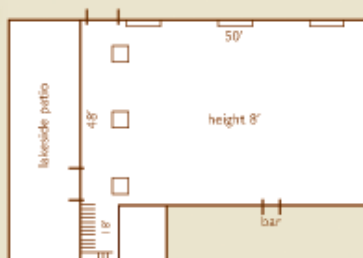
Lakeside Room (2800 sf)

Capacity:

Banquet with dance area	130
Banquet without dance area	140
Theater	200

The Lakeside Room comes with an additional patio adjacent to the space, perfect for fresh air.

Located in Provence.



Fairway Room (2200 sf)

Capacity:

Banquet with dance area	100
Banquet without dance area	120
Theater	120

This room has panoramic windows overlooking our serene lake and the golf course.

Located in Provence.



Vintage Room (930 sf)

Capacity:

Banquet with dance area	50
Banquet without dance area	60
Theater	60

This room offers a black chandelier, marble fireplace, private patio and spectacular views.

Located at Mediterraneo.



The Wine Cellar (1486 sf)

Capacity:

Banquet with dance area	50
Banquet without dance area	60
Theater	60

Experience the look and feel of a wine cellar in this spectacular, cozy room that sits on the lake.



Tasting Room (765 sf)

Capacity:

Banquet with dance area	30
Theater	40

Our newest room offers mountain and vineyard views, state-of-the-art 100 in. flat screen TV and a private patio. Located at The Stonehaus.



Wedding Service Sites



Tuscan Garden

The Tuscan Garden offers a charming spot for an intimate wedding. Floral agrarian arbors arch over the earthen pathway that leads the bridal guests to their whitechairs, which in turn encircle the rustic Tuscan accent and picturesque fountain. A perfect setting for your romantic beginnings.



Mediterraneo Gazebo

Imagine a perfect ceremony held in our classic Romanesque Gazebo situated on a small rise adjacent to the lake and surrounded by green lawns and gardens.



Lakeside Gazebo

The Lakeside Gazebo is our original wedding ceremony site, continuing in a tradition of wedding celebrations for over thirty years. The lush greenery that crowns the Gazebo blooms year round and there is also a multitude of heritage roses of rich hues of yellows, pinks, reds and whites, all of which are in varying shades and seasonal abundance.

The Lakeside Gazebo is perfect for the couple who wishes to exchange their marriage vows in country French surroundings.

The Enchanting Package

Lunch: \$70.00 per person Dinner: \$80.00 per person

This package includes four tray passed canapés, plated salad and entree, one glass of Westlake Village Inn house wine and champagne toast.

Canapés - please select four -

Cold

Bruschetta skewer
Grilled eggplant salad on endive
Prosciutto wrapped asparagus
Prosciutto wrapped melon ball
Caprese with crostini
Wild mushroom and fromage blanc crostini
Roasted cauliflower caponata
Lentil salad with bleu cheese and sherry vinegar
Chilled jumbo shrimp and cocktail sauce

Hot

Spinach and feta Spanakopita
Sausage stuffed mushroom cap
Vegetable spring roll with ponzu
Pear and brie in a phyllo cup
Coconut shrimp with sweet chile sauce
Top Sirloin with potato medallion and aioli
Wild mushroom and goat cheese tart
Seared ahi with cucumber sunomono
Chicken satay with peanut sauce

Salads - please select one -

Classic Caesar served with grilled ciabatta croutons and shaved Grana Padano cheese
Seasonal baby greens with cucumber and fennel, lemon truffle vinaigrette and a goat cheese crostini
Provence caprese with baby heirloom tomatoes, fresh mozzarella, arugula and white balsamic vinaigrette

Mains - please select two + one vegetarian -

Pan seared free range chicken breast served with wild mushroom madeira sauce
Roasted chicken breast with tomato and charred lemon butter sauce
Potato crusted sea bass with a chardonnay and roasted garlic sauce
Grilled Salmon with a scallion pesto
Pan seared salmon with wild mushroom duxelle
Miso glazed sea bass with a charred scallion and lime beurre blanc sauce
Pan seared Filet Mignon with a cabernet steak sauce
Braised short rib with pan sauce and soft herbs

Sides - please select one starch and one vegetable -

Starches and Grains

Garlic mashed potatoes
Herb risotto
Yukon mashed potatoes with olive oil
Oven roasted potatoes with onions and thyme
Jasmine rice pilaf with soft herbs

Vegetables

Grilled green and white asparagus
Haricot vert and heirloom carrots
Roasted brussel sprouts and cippolini onions
Toasted garlic broccolini
Chef's selection of seasonal baby vegetables

Choose one of our paired duo plates for an additional \$10.00 per person
No substitutions on duo plates, only one duo choice per party

The Romantic Package

Lunch: \$80.00 per person Dinner: \$90.00 per person

This package includes five tray passed canapés, plated salad and entree, one glass of Westlake Village Inn house wine and champagne toast. Additionally, you will receive an imported cheese board with grapes, figs, jam, exotic nuts, crostini and lavash, a lemon or champagne sorbet intermezzo and a bottle of champagne at the Bride and Groom's table.

Canapés - please select five -

Cold

Bruschetta skewer
Grilled eggplant salad on endive
Prosciutto wrapped melon ball
Roasted tomato and white anchovy crostini
Wild mushroom and fromage blanc crostini
Spicy crab salad with scallions and caviar
Lentil salad with bleu cheese and sherry vinegar
Oyster shooter with mignonette
Cheese board

Hot

Thyme and goat cheese gougere
Mini baked potato, sour cream and bacon salt
Pear and brie in phyllo dough
Grilled lamb pop with tzatziki sauce
Mini beef wellington with a demi glace
Fig, onion and bleu cheese tart
Chicken satay with peanut sauce
Prosciutto wrapped shrimp with vin cotto

Salads - please select one -

Classic Caesar served with grilled ciabatta croutons and shaved Grana Padano cheese
Seasonal baby greens served with cucumber, fennel, lemon truffle vinaigrette and a goat cheese crostini
Provence caprese with baby heirloom tomatoes, fresh mozzarella, arugula and white balsamic vinaigrette

Mains - please select two + one vegetarian -

Pan seared free range chicken breast served with wild mushroom madeira sauce
Roasted chicken breast with tomato and charred lemon butter sauce
Potato crusted sea bass with a chardonnay and roasted garlic sauce
Grilled Salmon with a scallion pesto
Pan seared salmon with wild mushroom duxelle
Miso glazed sea bass with a charred scallion and lime beurre blanc sauce
Pan seared Filet Mignon with a cabernet steak sauce
Braised short rib with pan sauce and soft herbs

Sides - please select one starch and one vegetable -

Starches and Grains

Garlic mashed potatoes
Herb risotto
Yukon mashed potatoes with olive oil
Oven roasted potatoes with onions and thyme
Jasmine rice pilaf with soft herbs

Vegetables

Grilled green and white asparagus
Haricot vert and heirloom carrots
Roasted brussel sprouts and cippolini onions
Toasted garlic broccolini
Chef's selection of seasonal baby vegetables

Choose one of our paired duo plates for an additional \$10.00 per person
No substitutions on duo plates, only one duo choice per party

The Fairytale Package

Lunch: \$140.00 per person Dinner: \$150.00 per person

This package includes four tray passed canapés, plated salad and entree, one glass of Westlake Village Inn house wine and a champagne toast. Additionally, you will receive an imported cheese board with grapes, figs, jam, exotic nuts, crostini and lavash, an amuse-bouche, a lemon or champagne sorbet intermezzo and a bottle of champagne at the Bride and Groom's table.

Canapés - please select four -

Toasted garlic Tuscan kale on grilled ciabatta crostini with shaved Grana Padano
Vietnamese vegetable spring rolls with a chili soy sauce
Grilled watermelon with ricotta salatta, mint and red verjus
Spicy crab salad with sunomoto, salmon roe and scallion
Ahi tartar with honey crisp apple, fennel and yuzu koshu
Grilled baby octopus skewer with lemon caper vinaigrette

Amuse-bouche - please select one -

Yellow tail crudo with roasted baby tomatoes, watercress emulsion, seasonal citrus and furikaki
Roasted red and gold beets, brussel sprout chips, goat cheese, lavender walnuts and honey
Roasted cauliflower fritter with saffron aioli, fried capers, mint and pine nuts

Starters - please select two -

Wild mushroom soup with crispy pancetta and truffle oil
Gazpacho with grilled Tiger prawns
Seasonal baby greens served with cucumber, fennel, lemon truffle vinaigrette and a goat cheese crostini
Tuscan kale salad with asparagus, Fresno chili, croutons and shaved parmesan

Mains - please select two + one vegetarian -

Roasted chicken breast with heirloom tomato pomodoro
Crispy skinned striped sea bass with celery root puree, roasted wild mushroom and brussel sprout hash
Lemon scallion Dungeness crab cakes, harrissa aioli, cucumber and baby tomato salad with bacon
Certified Angus beef filet, tomato braised haricot vert, cornmeal spoon bread and Arbequina olive oil

Choose one of our paired duo plates for an additional \$10.00 per person
No substitutions on duo plates, only one duo choice per party

Hotel Accommodations

The Westlake Village Inn is one of the premier event properties in Southern California. The Inn has a romantic European design, reminiscent of the Mediterranean. Our property is the ideal location for your guests' overnight accommodations. We are conveniently located just north of Los Angeles off the historic 101 Highway.

Our beautifully appointed suites welcome you with warm fireplaces, vaulted ceilings, and spacious bathrooms with jacuzzi tubs and double sinks. Every room features lakeside, golf course, garden or mountain views from private patios or terraces.



The following amenities are available to all guests of the Inn:

Concierge services and a business center

Complimentary self parking to all overnight guests

Complimentary wi-fi

Remedy Skin & Spa Services

If you would like to check our availability or schedule a personal site tour of the Westlake Village Inn, please contact the Reservations Department at 818.889.0230.

Cocktail Menu

Bar menu prices

Well cocktails	9	Domestic beer	6
Premium cocktails	11	Imported beer	8
Premium blended	12	Energy drinks	5
Ultra premium cocktails	13	Soft drinks	3
Top Shelf cocktails	15	Assorted juices	4
House wines	9	Sparkling and still bottled waters	4

Bar packages - prices are per person -

Non alcoholic: soft drinks, energy drinks, juices, sparkling and still bottled waters: **\$10**

Domestic and imported beers, house wines, soft drinks, energy drinks, juices, sparkling and still bottled waters: **\$10 first hour, \$8 second hour and after**

Well cocktails, domestic and imported beers, house wines, soft drinks, energy drinks, juices, sparkling and still bottled waters:

\$12 first hour, \$9 second hour and after

Premium cocktails, blended drinks, domestic and imported beers, house wines, soft drinks, energy drinks, juices, sparkling and still bottled waters:

\$13 first hour, \$10 second hour and after

Ultra premium cocktails, blended drinks, domestic and imported beer, house wines, soft drinks, energy drinks, juices, sparkling and still bottled waters:

\$15 first hour, \$12 second hour and after

Top Shelf cocktails, blended drinks, domestic and imported beer, house wines, soft drinks, energy drinks, juices, sparkling and still bottled waters:

\$17 first hour, \$14 second hour and after

Liquor Selections

<i>Alcohol*</i>	<i>Premium</i>	<i>Ultra Premium</i>	<i>Top Shelf</i>
Vodka	Absolut	Ketel One & Stoli	Grey Goose, Belvedere & Chopin
Gin	Tanqueray	Bombay Sapphire	Beefeaters
Rum	Bacardi & Meyer's	Captain Morgan's & Malibu	Leblon Cachaca
Scotch	Dewar's & Seagram's 7	Chivas Regal & Glenlivet	Macallan 12 Johnnie Walker Black
Bourbon	Jack Daniel's	Crown Royal	Woodford Reserve & Maker's Mark
Tequila	Cuervo Gold	Casadores	Patron & Don Julio
Brandy/Cognac	CB Brandy	Courvoisier & Henessey	Remy Martin
Cordials	Kahlua Bailey's Amaretto Midori Grand Orange	Grand Marnier Amaretto di Saronno Drambuie Jagermeister	

Beer Selections

Domestic

Budweiser & Bud Light

Coors Light

O'Doul's

Imported

Heineken

Corona

Pacifico

**well selections are sommelier's choice
prices are subject to change; sales tax and service charge may apply*

Wine List

Champagne & Sparkling Wines

- House Champagne 36
Martini & Rossi, Asti Spumante, Italy 40
Zonin, Prosecco Brut, Veneto, Italy 40
Moët & Chandon, "Impérial", Champagne, France 75
Veuve Clicquot, Brut, "Yellow Label", Champagne, France 80
Dom Perignon, Brut, Champagne, France 260
Louis Roederer, Brut, "Cristal", Champagne, France 370

Chardonnay

- House Chardonnay 36
The Stonehaus 40
Ferrari-Carano, Sonoma County 48
La Crema, Sonoma County 52
Sonoma-Cutrer, Sonoma Coast 60
Cakebread Cellars, Napa Valley 68

Other White Wines

- Zonin, Pinot Grigio, Delle Venezie, Italy 36
August Kessler, Riesling, Rheingau, Germany 40
Ca'Montini, Pinot Grigio, Trentino, Italy 48
Nautilus Estate, Sauvignon Blanc, Marlborough, New Zealand 52
Long Meadow Ranch, Sauvignon Blanc, Napa Valley 56

Rosé

- House White Zinfandel 36
Domaine Gavoty, "Cuvée Clarendon", Provence, France 48

Wine List

Merlot

House Merlot 36

The Stonehaus 40

Matanzas Creek, Merlot, Bennett Valley, Sonoma County 56

Cabernet Sauvignon and Blends

House Cabernet Sauvignon 36

The Stonehaus 40

Rutherford Ranch, Napa Valley 52

Cain, "Cuvée", Cabernet Blend, Napa Valley 60

Freemark Abbey, Cabernet Sauvignon, Napa Valley 73

Pinot Noir

The Stonehaus 40

Carmel Road, Monterey 48

Foley, Sta. Rita Hills, Santa Barbara County 68

La Crema, Russian River Valley 79

Other Reds

Bodegas Volver, Tempranillo, La Mancha, Spain 36

The Stonehaus, Zinfandel 40

TintoNegro, Malbec, Mendoza, Argentina 40

Donna Laura, Chianti Classico, "Brmosia", Tuscany, Italy 56

Opolo, Zinfandel, "Mountain", Paso Robles 56

Zaca Mesa, Syrah, Santa Ynez Valley 60



*For more information please call our Catering Department at 818.889.1460
or visit us online at www.westlakevillageinn.com*

31943 Agoura Road | Westlake Village, CA | 91361
Toll Free: 800.535.9978 | Phone: 818.889.0230 | Fax: 818.889.7120