

# 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

Valet Parking

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

The Waterfall \$ 1,500.00

The Vineyard Waterfall \$ 5,000.00

## **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.

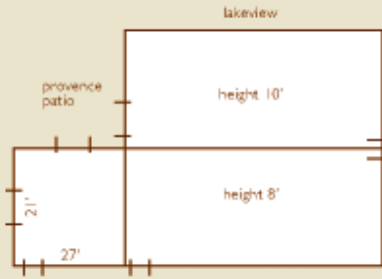
# Event Spaces

## 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.



## 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.



## 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.

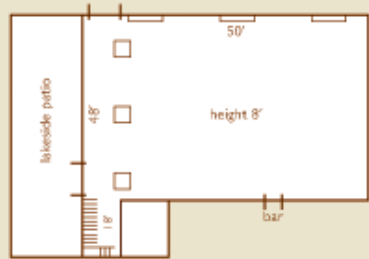


## Lakeside Room (2800 sf)

### 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.

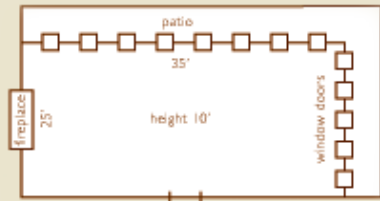


## Vintage Room (930 sf)

### 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.



## 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*

*Tennis Club*

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  
Prosecco Primaterra, Veneeto, Italy 40  
Moscato D'Asti, Pio Cesare, Piemonte, Italy 48  
Schramsberg Blanc De Noir, Napa 70  
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  
Perrier-Joet Fleur De Champagne Rose, Eparney, France 425

## **Chardonnay**

- House Chardonnay 36  
The Stonehaus, Chardonnay, California 40  
Qupe Chardonnay Y Block, Santa Barbara County 54  
Morgan "Unoaked" Chardonnay, Santa Lucia Highland 56  
Sonoma-Cutrer, Russian River Ranches, Sonoma Coast 58  
Cakebread Cellars, Napa Valley 68  
Chateau Montelena Chardonnay, Napa 75  
Flowers Chardonnay, Sonoma 90

## **Other White Wines**

- The Stonehaus, Pinot Grigio, California 40  
August Kessler, Riesling, Rheingau, Germany 40  
La Cana Albarino, Rias Baixas, Spain 40  
Santa Margherita Pinot Grigio, Valdadige, Italy 40  
Morgan Sauvignon Blanc, Monterey 44  
Ca'Montini, Pinot Grigio, Trentino, Italy 48  
Duckhorn Sauvignon Blanc, Napa Valley 50  
Aigle Les Murailles, Switzerland 54  
Domaine William Fevre Chablis, Burgundy, France 56  
Tiki, Sauvignon Blanc, Single Vineyard, Marlborough, NZ 60  
Cloudy Bay Sauvignon Blanc, New Zealand 75

## **Rosé**

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

## **Merlot**

- House Merlot 36  
Semler Merlot, Malibu 48  
Freemark Abbey Merlot, Napa 60  
Duckhorn Merlot, Napa Valley 78  
Cakebread Cellars Merlot, Napa 98

# *Wine List*

## **Cabernet Sauvignon and Blends**

- House Cabernet Sauvignon, California 36  
The Stonehaus, Cabernet Sauvignon, California 40  
Semler Cabernet Sauvignon, Malibu 52  
Hanna Cabernet Sauvignon, Alexander Valley 64  
Freemark Abbey, Cabernet Sauvignon, Napa Valley 72  
Sculpterra Vineyards Primitivo, Paso Robles 79  
The Prisoner, Napa Valley 95  
Cakebread Cellars Cabernet Sauvignon, Napa 98  
Silver Oak Cabernet Sauvignon, Napa 145  
Chateau Montelena Estate Cabernet Sauvignon, Napa 175  
Joseph Phelps Insignia, Napa 285  
Opus One, Oakville 295

## **Pinot Noir**

- The Stonehaus, Pinot Noir, California 40  
Domaine Carneros, Pinot Noir, Carneros 52  
Foley Estate, Pinot Noir, Santa Rita Hills 68  
La Crema Reserve, Pinot Noir, Carneros 79  
Golden Eye Pinot Noir by Duckhorn, Anderson Valley 90  
Sea Smoke Pinot Noir, Santa Rita Hills 150

## **Zinfandel**

- Opolo Mountain, Zinfandel, Paso Robles 56  
Klinker Brick "Old Ghost" Old Vine Zinfandel, Lodi 75

## **Syrah / Shiraz / Petit Syrah**

- Zaca Mesa Syrah, Santa Ynez Valley 58  
Two Hands "Angel's Share" Shiraz, McLaren Vale, Australia 60  
Qupe Syrah, Bien Nacido Vineyard, Santa Maria 72  
Stag's Leap Petit Syrah, Napa Valley 85

## **Other Reds**

- Bodegas Volver, Tempranillo, La Mancha, Spain 36  
The Stonehaus Red Blend, Lodi 40  
Reunion, Malbec, Mendoza, Argentina 40  
Nederburg Pinotage, South Africa 48  
Donna Laura, Chianti Classico "Bramosia", Tuscany, Italy 56  
Conn Creek "Antology" Meritage, Napa Valley 65  
Chateau Lassengue Grand Cru, St. Emilion, Franch 75





*For more information please call our Catering Department at 818.889.1460  
or visit us online at [www.westlakevillageinn.com](http://www.westlakevillageinn.com)*

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