

WESTLAKE VILLAGE INN

HOTEL | RESTAURANT | LOUNGE | WINERY



Event Menus

Plated Breakfast

\$28 per person

Maximum of 15 people and choice of fruit or crispy potatoes
All plated breakfasts include a selection of juices, coffee or hot tea

Fried Egg Sandwich with toasted english muffin, pan-fried egg, bacon or ham, white cheddar and arugula

Country French Toast with thick sliced brioche bread with seasonal jam, vanilla whipped cream and maple syrup

Eggs benedict with Canadian bacon, arugula and scallion hollandaise

Frittata with three eggs, baby tomatoes, mushrooms, onions and lemon arugula

Traditional breakfast including two eggs any style, bacon or sausage and toast

Breakfast Buffets

15 person minimum

Lakeside Buffet - \$35 per person

Fresh squeezed orange, grapefruit and cranberry juices

Fresh brewed coffee and hot teas

Seasonal sliced fruit

Croissant with honey and creamy butter

Applewood smoked bacon or sausage links

Baby crispy potatoes with grilled peppers and onions

Traditional eggs benedict with scallion hollandaise or Chef's scramble

Vanilla bean and honey yogurt with granola

Baja Breakfast Buffet - \$32 per person

Fresh squeezed orange, grapefruit and cranberry juices

Fresh brewed coffee and hot teas

Black bean chilaquiles served with eggs

Chorizo scrambled eggs with melted cheese and pico de gallo

Papas Bravas: crispy potatoes with herbs and parmesan

Tortillas, sour cream, avocado and salsa

Tropical fruit plate with mango, pineapple and papaya

Breakfast Buffets

Healthy Start Buffet - \$28 per person

Fresh squeezed orange, grapefruit and cranberry juices

Fresh brewed coffee and hot teas

Seasonal sliced fruit

Variety of fiber rich cereals and low fat milk

Egg white scramble with baby tomatoes, mushrooms and spinach

Vanilla bean and honey yogurt with granola

Assorted bagels and breads with cream cheese, honey and preserves

Display of smoked salmon, red onion, capers and tomatoes

The Continental - \$25 per person

Fresh squeezed orange, grapefruit and cranberry juices

Fresh brewed coffee and hot teas

Assortment of breakfast pastries and breads with creamy butter and preserves

Seasonal sliced fruit

Vanilla bean and honey yogurt with granola

Classic breakfast cereals and milk

a La Carte Breakfast Buffet

New York bagels and cream cheese \$4

Fresh breads with creamy butter, preserves and honey \$4

Assorted breakfast pastries \$4

Vanilla bean and honey yogurt \$3

Mini fruit flavored yogurts \$3

Applewood smoked bacon or sausage \$4

French toast \$5

Waffles \$5

Smoked salmon, tomatoes, capers and onion \$10

Crisp baby potatoes with peppers and onions \$5

Coffee cake or cinnamon rolls \$5

French macaroons \$48 per dozen

Fresh brewed regular or decaffeinated coffee \$50 per gallon

Fresh fruit juices \$50 per gallon

Omelette station - whole eggs or egg whites, assortment of meats and cheeses, onions, peppers, mushrooms, tomato and spinach \$18 per person

Brunch Buffet

\$60 per person

Includes one glass of house champagne or sparkling cider
Minimum of 15 people

Tray Passed Canapés

Assorted mini quiche

Assorted mini frittatas

Smoked salmon on a walnut raisin crostini with cream cheese

Displayed Buffet

Freshly squeezed orange and grapefruit juice

Freshly baked breakfast pastries or croissants with creamy butter and preserves

Domestic and imported cheese display with sliced baguettes and crackers

Baby mixed greens with balsamic vinaigrette

Fresh sliced seasonal fruit

Smoked salmon with bagels and cream cheese

Traditional eggs benedict

Choice of Belgian waffles, buttermilk pancakes or cinnamon french toast

Crispy baby potatoes with grilled peppers and onions

Applewood smoked bacon and turkey sausage links

Beverages

Unlimited strawberry lemonade

Regular and decaffeinated coffee

Assorted hot teas

Dessert - please select one -

Seasonal fruit tart with vanilla custard

Chef's choice of coffee cakes

Assorted freshly baked cookies

Buffet Selections

Lunch: \$40 per person / Dinner: \$45 per person

15 person minimum

Each buffet includes water, tea, and coffee service

Cali-Baja Buffet

Grilled Caesar salad with jicama, grilled corn, croutons and a jalapeno caesar dressing

Acapulco style rice and black beans

Grilled squash with roasted red onion, peppers, tomatoes, lime and oregano

Roasted chicken or cheese enchiladas

Marinated skirt steak with grilled onions and micro cilantro

Warm tortillas, pico de gallo, guacamole, sour cream, shredded lettuce and cheeses

Delicatessen Buffet

Provence chopped salad with romaine, baby tomatoes, cucumbers, garbanzo beans, red onions, feta cheese, salami and balsamic vinaigrette

Chilled pasta salad with cucumber, sundried tomatoes, arugula, and champagne vinaigrette

Sliced sandwich breads and rolls

Honey cured ham, roast beef, turkey and salami

Cheddar, swiss, provolone and pepperjack cheeses

Butter lettuce leaves, tomatoes, red onions, pickles, mayonnaise and mustards

Lakeside Grill Buffet

Chopped and tossed wedge salad with iceberg and romaine lettuces, bacon, marinated red onions, blue cheese crumbles and buttermilk dressing

Traditional macaroni salad

Grilled angus hamburgers and marinated chicken breast *vegetable patties available upon request

Brioche hamburger buns and ciabatta rolls

Choice of Crispy potato: Shoestring fries, sweet potato fries or fresh potato chips

Traditional condiments including: bacon, roasted mushrooms, grilled onions, sliced red onion and tomatoes, pickles, selection of mustards, mayonnaise, bbq sauce, salsa and ketchup

Napa Valley Buffet

Cheese board with a variety of California cheeses and sliced baguettes

Mixed greens with baby tomatoes, candied walnuts, cucumbers, goat cheese and balsamic vinaigrette

Caprese salad with marinated baby tomatoes, fresh mozzarella, basil, arugula, white balsamic and vincotto

Roasted boneless chicken with caramelized cipolini onions and lemon rosemary jus

Seared salmon medallions in a mushroom and lemon beurre blanc sauce

Florentine ravioli in a sundried tomato sauce with baby spinach and shaved parmesan

Roasted asparagus with truffle essence

Warm Ciabatta rolls with creamy butter

Buffet Selections

Lunch: \$40 per person / Dinner: \$45 per person

Mediterranean Buffet

Greek Salad with baby tomatoes, cucumbers, red onion, kalamata olives, feta cheese, fresh oregano and red wine vinaigrette

Traditional Caesar salad with croutons and shaved parmesan

House made hummus and roasted cauliflower caponata served with warm focaccia and pita, olive oil and aged balsamic vinegar

Roasted broccolini with toasted garlic and chili flake

Grilled chicken breast with cherry tomato white wine reduction

Seafood alla Mar - Mussels, clams and shrimp in a white wine garlic and shallot sauce

Americana Buffet

Maytag Salad with butter lettuce, arugula and frisee with sliced apples, candied walnuts, crumbled Maytag blue cheese, scallions and champagne vinaigrette

Toasted couscous salad with baby tomatoes, cucumbers, red onion, avocado, baby spinach and lemon vinaigrette

Creamy tomato soup

Truffle mac and cheese

Seared filet tips with house steak sauce and green onions

Roasted bone in chicken with rosemary jus

Green bean almondine

Pan-Asian Buffet

Napa cabbage slaw with carrots, red peppers, onions, scallions, cilantro, peanuts and chinese sesame dressing

Vegetable egg rolls and sweet chili sauce

Wok fried green beans with soy and chili

Miso glazed sea bass with traditional dashi and scallions

Beef and broccoli

Choice of rice or noodle: White, fried rice or sesame soba noodles

Westlake Village Inn Buffet

Lunch: \$45 per person / Dinner: \$50 per person

Please select two starters, two mains and one of each side
Includes Chef's Vegetarian selection, water, tea and coffee service
and assorted rolls with creamy butter
15 person minimum

Salad

Traditional Caesar salad with croutons and shaved parmesan

Boston bibb salad with frisee, shaved parmesan, soft herbs and red wine vinaigrette

Seasonal bitter greens with shaved fennel, cucumber and lemon truffle vinaigrette

Mixed greens with baby tomatoes, candied walnuts, cucumbers, goat cheese and balsamic vinaigrette

Maytag Salad with butter lettuce, arugula and frisee with sliced apples, candied walnuts, crumbled Maytag blue cheese, scallions and champagne vinaigrette

Provence chopped salad with romaine, baby tomatoes, cucumbers, garbanzo beans, red onions, feta cheese, salami and balsamic vinaigrette

Greek Salad with baby tomatoes, cucumbers, red onion, kalamata olives, feta cheese, fresh oregano and red wine vinaigrette

Tuscan kale salad with asparagus, Fresno chili, croutons and shaved parmesan

Roasted Cauliflower salad with arugula, pinenuts, golden raisins, mint and lemon caper vinaigrette

Napa cabbage slaw with carrots, red peppers and onions, scallions, cilantro, peanuts and chinese sesame dressing

Soup

Creamy tomato

Wild mushroom with bacon

Pasta e fagioli with pancetta

French onion served with cheesy crostini

Ribolita (Tuscan white bean)

Potato and leek

Chicken soup with baby spinach

Westlake Village Inn Buffet

Continued from previous page

Mains

Fish

Pan seared salmon with baby spinach and roasted tomato butter sauce

Grilled salmon with citrus soy mango salsa

Pan seared local bass with rustic olive and caperberry putanesca

Miso glazed sea bass with orange soy ginger sauce and scallions

Beer braised frutti di mare with garlic and leeks

Chicken

Traditional chicken marsala with wild mushrooms

Oven roasted half chicken with herbs de Provence and caramelized cippolini onion

Chicken paillard with piccata sauce and fried capers

Beef, Lamb and Pork

Seared filet of beef tips with a port wine demi glace

Slow braised beef short rib with natural au jus and micro cilantro

Braised lamb shank osso bucco with roasted tomatoes, demi glace and parsley

Crispy diced pork tossed in salsa verde

Pork chop topped with a sweet port raisen sauce

Pasta

Penne bolognese with Tuscan Kale

Farfalle alla vodka

Spaghetti tossed in a fresh Roma tomato pomodoro sauce garnished with pesto

Cheese ravioli with garlic butter sauce, shaved parmesan and parsley

Sides

Starches and Grains

Oven roasted potatoes with onion and thyme

Garlic yukon mashed potatoes

Crispy baby potatoes with parmesan and soft herbs

Jasmine rice pilaf with parsley

Parmesan risotto with truffle essence

Wild mushroom and asparagus risotto

Saffron Basmati rice

Vegetables

Oven roasted asparagus spears

Brown butter baby carrots and broccoli

Roasted baby root vegetable

Broccolini or green beans with

toasted garlic and chili

Plated Lunch Selections

\$35 per person with pre-selection of two entrees

Plated lunches are served with selection of soup or salad, assorted rolls, creamy butter, fresh brewed coffee, hot and iced tea

Soups

Creamy tomato

Pasta e Fagioli with pancette

Ribolita (Tuscan white bean)

Chicken soup with baby spinach

Wild mushroom with bacon

French onion served with crostini

Potato and leek

Starter Salads

Balsamic chopped salad with romaine lettuce, tomatoes, cucumbers, garbanzo beans, red onions, feta cheese, salami and balsamic vinaigrette

Caesar with baby tomatoes and shaved parmesan

Maytag salad with butter lettuce, arugula, frisee, sliced apples, candied walnuts, crumbled

Maytag bleu cheese, scallions and champagne vinaigrette

Sandwiches - served with french fries or seasonal fruit -

Club sandwich with oven roasted turkey, applewood smoked bacon, avocado, lettuce, tomato and mayonnaise on white or wheat toast

Grilled vegetable wrap with a whole wheat tortilla, marinated and grilled squash, onions, eggplant,

Italian barley, arugula and Boursin spread

Sliced prime rib sandwich with red onions, tomatoes, arugula, dijonaise and balsamic reduction

Italian cold cut with sopressata, capicola, tavern ham, Dijon mustard, tapenade, romaine lettuce, onions, tomatoes, pepperoncinis and red wine vinaigrette on a roll

Pasta

Penne bolognese with slaw cooked meat sauce, toasted garlic, Tuscan kale, marinara and parmesan

Cheese tortellini carbonara with smoked bacon, shallots, peas, & parmesan cream sauce

Spaghetti pomodoro with sauteed shrimp, tomatoes, basil and a butter sauce

Orecchiette with sweet Italian sausage, chili, garlic, baby tomatoes, parmesan, and arugula

Mains

Black angus filet mignon with a cabernet steak sauce

Pan seared free range chicken breast topped with wild mushroom madeira sauce

Pan seared Atlantic salmon with charred asparagus, roasted shallots, jasmine rice pilaf and grilled lemon

Fish and chips - pan seared local bass, sauteed spinach, crispy potatoes and lemon aioli

Take a Break

All prices are per person

Unlimited beverage station \$15

Still and sparkling bottled waters, assorted soft drinks, juices, freshly brewed regular and decaffeinated coffee, hot tea and iced tea

Snacktime \$13

Trail mix and M & M's, fresh buttery popcorn and gourmet pizza bites

The Picker-Upper \$13

Granola and power bars, mini coffee cakes, and vanilla bean yogurt with honey

Sweet Tooth \$13

Fudge brownies, lemon bars, Red Vines and freshly baked cookies

Timeout \$13

Soft warm pretzels with nacho cheese, peanuts, pigs in a blanket and assorted candy bars

The Health Nut \$14

Granola bars, vegetable crudite with buttermilk ranch and yogurt fruit smoothies

Tea Time \$16

Assortment of mini tea sandwiches, biscottis, and mixed berries

South of the Border \$16

Corn tortilla chips, tomato salsa and guacamole, mini cheese quesadillas and cinnamon and sugar churros

The All American \$17

Mini grilled cheese sandwiches, potato chips, carrot and celery sticks with ranch, and Cracker Jacks, and M & M's

Canapé Stations

All prices are per person

Fresh vegetable crudite with jalapeno buttermilk dressing **\$7**

Fresh sliced seasonal fruit with berries **\$7**

Specialty cheese board with grapes, fig jam, exotic nuts, sliced baguettes and crackers **\$9**

Smoked salmon with brioche toast points, onions, capers, tomatoes and cucumbers **\$12**

Italian grilled vegetable antipasto with eggplant, green and yellow squash, roasted peppers, artichoke hearts, baby tomatoes, pepperoncinis and marinated olives **\$8**

American charcuterie board with smoked mozzarella, provolone, tavern ham, salami, roast beef, garlic button mushrooms, marinated olives and sliced baguettes **\$11**

Specialty Stations

Prices are per person

Fresh Sushi \$550

Shrimp nigiri, California, spicy tuna, and salmon rolls served with wasabi, ginger and soy sauce (100 pieces)

Crostini Bar \$18

Hummus, marinated white beans, grilled eggplant caponata, tomato bruschetta mix, olive tapenade, fresh mozzarella, arugula, garlic parmesan crostini and assorted lavash

Potato Bar \$13

crispy baby potatoes, seasoned curly fries, and shoestring fries served with condiments of parmesan, cheddar, sour cream, scallions, bacon, ketchup, deli mustard and harissa aioli

Nacho Bar \$16

corn tortilla chips, chicken or beef, shredded cheese, jalapenos, tomatoes, sour cream, salsa, green onions and refried beans

On the Rocks \$600

fresh seafood with snow crab claws, chilled jumbo shrimp, Chef's seasonal ceviche, oysters on the half shell, lemon wedges, cocktail sauce, mignonette and Tabasco (100 pieces)

Little Italy \$25

pasta bar with penne, farfalle, cheese tortellini, marinara, truffle cheese sauce, arugula pesto Italian sausage, grilled chicken, olives, sundried tomatoes, onions, mushrooms, herbs and parmesan cheese; margherita and pepperoni stone baked pizzas (requires a chef attendant)

A Cut Above

Carving station with choice of meat accompanied with traditional sauces of whipped horseradish, au jus, whole grain mustard and assorted dinner rolls (requires a chef attendant)

Beef tenderloin \$16 / Pork loin \$10 / Bone-in ham \$11

Oven roasted turkey breast \$10 / Angus prime rib \$14

***Chef attendant is an additional \$150.00**

Cold Canapés

All prices are per piece
Minimum of 30

Specialty Crostini

- Classic tomato bruschetta \$4.50
- Olive tapenade with bleu cheese \$4.50
- Caprese - roma tomato slice, mozzarella and basil pesto \$4.50
- Wild mushroom and fromage blanc \$5
- Lobster salad \$5.50

Tea Sandwiches

- Egg salad \$4.50
- Cucumber with dill cream cheese \$4.50
- Chicken salad \$4.50
- Albacore salad \$4.50
- BLT: Boursin cheese, bacon, arugula and baby tomato \$4.50

Spoons

- Roasted cauliflower caponata \$4.50
- Spicy crab salad with scallions and caviar \$5
- Ahi tartar with avocado cream \$5
- Carrots, currants and curry goat cheese \$4.50
- Classic cocktail de cameron \$5

Additional Selections

- Corn and avocado salad on a tortilla crisp \$4.50
- Bruschetta skewer \$4.50
- Pita chip with hummus and roasted peppers \$4.50
- Curry chicken salad on endive leaf \$4.50
- Prosciutto wrapped asparagus with balsamic reduction \$4.50
- Chilled jumbo shrimp with espresso cocktail sauce \$5
- House smoked salmon with grilled ciabatta \$5
- Cocktail crableg \$6

Hot Canapés

All prices are per piece
Minimum of 30

Mini Tarts

- Bacon, onion and swiss cheese \$4.50
- Chicken or vegetable pot pie \$4.50
- Braised short rib with roasted tomato \$5
- Fig, onion and bleu cheese \$4.50
- Wild mushroom and goat cheese \$4.50

Spoons

- Crispy baby potato with green goddess and parmesan \$4.50
- Arancini with spicy marinara \$4.50
- Homemade meatball \$4.50
- Seared ahi cube with citrus ponzu \$4.50

Skewers

- Chicken satay with choice of peanut sauce or teriyaki glaze \$5.50
- Beef satay with choice of paprika aioli or demi glace \$5.50
- Grilled shrimp pop with salsa verde or espresso cocktail sauce \$5.50
- Bacon wrapped shrimp with vin cotto \$5.50
- Coconut shrimp with sweet chili sauce \$5

Additional Selections

- Spinach and feta spanakopita \$4.50
- Gourmet pizza bites - margherita, pepperoni or BBQ chicken \$4.50
- Four cheese stuffed mushroom cap \$4.50
- Sage sausage stuffed mushroom cap \$5
- Vegetable spring roll with citrus ponzu \$4.50
- Pear and brie in a phyllo dough cup \$4.50
- Seared ahi on a wonton crisp with Asian slaw \$5
- Potato latke with smoked salmon and caviar \$5
- Marinated and grilled lamb pop with mint demi \$5
- Mini beef wellington with a demi glace \$5
- Steak frites - potato medallion, seared top sirloin and aioli \$5
- Vegetable potsticker with citrus ponzu \$4.50
- Pork potsticker with teriyaki sauce \$5
- Sweet tempura shrimp \$5.50

Plated Dinner Selections

Includes choice of either soup or salad with two mains + 1 vegetarian
and choice of one starch and one vegetable

Soups

Creamy tomato
Pasta e Fagioli with pancette
Ribolita (Tuscan white bean)
Chicken soup with baby spinach
Wild mushroom with bacon
French onion served with crostini
Potato and leek

Salads

House salad with mixed baby greens, baby tomatoes, cucumbers, red onions and balsamic vinaigrette
Traditional Caesar salad with croutons and shaved parmesan
Boston bibb salad with shaved parmesan, fine herbs and red wine vinaigrette
Tuscan kale salad with asparagus, Fresno chili, croutons and shaved parmesan

Mains

Grilled chicken breast with lemon, rosemary and garlic pan sauce \$40
Pan seared bone-in chicken with wild mushroom madeira sauce \$40
Chicken wellington topped with a peppercorn reduction \$40
New York steak with cabernet reduction \$47
Braised beef short rib with pan sauce and soft herbs \$47
Seared black Angus filet mignon with a port wine demi glace \$47
New Zealand rack of lamb with a mint demi glace \$45
Striped bass puttanesca with caper berries, Kalamata olives and Castelvetrano olives \$43
Grilled jumbo shrimp with charred lemon and cherry tomato beurre blanc \$43
Grilled ahi tuna steak with white wine sauce \$43
Pan seared Atlantic salmon with a whole grain mustard beurre blanc \$43

Sides

Starches and Grains

Smashed red potatoes with sour cream and scallions
Oven roasted potatoes with parmesan
Garlic Yukon mashed potatoes
Crispy baby potatoes with parmesan and soft herbs
Jasmine rice pilaf with parsley
Parmesan risotto with truffle essence
Mediterranean couscous with feta cheese and baby
tomato sauce

Vegetables

Roasted baby carrots and asparagus
Oven roasted brussel sprouts & cippolini onion
Baby root vegetable hash
Broccolini with toasted garlic and chili flakes
Roasted wild mushrooms
Roasted cauliflower

Duo Entree Plates

Each duo plate is \$60

No substitutions on duo entree plates; includes a starter salad from the plated dinner menu

Salmon and chicken - pan seared salmon filet with a tarragon beurre blanc and chicken breast with a black truffle demi glace served with wild mushroom and asparagus risotto

Lamb duo - marinated New Zealand rack of lamb and braised lamb shank served with rosemary hummus, oven roasted tomatoes, soft herbs and pistachios

Black Angus filet and sea bass - seared Angus filet with rich port demi glace and sea bass topped with burre blanc and served with buttery mashed potatoes and baby heirloom carrots

Black Angus filet and jumbo prawns - seared Angus Filet topped with miso butter and two jumbo prawns with lemon grass beurre blanc, Yukon mashed potatoes and sesame broccolini

Vegetarian Menu

Garden vegetable pizza*

Wild mushrooms, olives, tomatoes, artichoke hearts, goat cheese, fresh parsley and olive oil

Cauliflower

Tossed in a tomato garbanzo sauce

Eggplant parmesan

Traditional marinara, provolone, parmesan and sautéed spinach

Spinach and ricotta ravioli

Pesto cream, sautéed baby spinach and fresh mint

Grilled vegetable napoleon*

Eggplant, squash, tomatoes, spinach, roasted red peppers and traditional marinara

Sweet chili tofu*

Jasmine rice, stir fry vegetables and soy sauce

*vegan/can be made vegan option

Executive Meeting Package

\$76 per person

Minimum of 15 people

Executive Meeting Package Includes:

All day beverage service

Continental breakfast

Mid-morning refresh of beverage

Buffet luncheon

Afternoon break

Choice Of One of the Following Buffets

- Please refer to "Buffet Selections" page for full descriptions -

Cali-Baja Buffet

Delicatessen Buffet

Lakeside Grill Buffet

Napa Valley Buffet

Mediterranean Buffet

Americana Buffet

Pan-Asian Buffet

Afternoon Break

Corn tortilla chips with pico de gallo

Fresh buttery popcorn

Vegetable crudité

Executive Dinner Package

\$80 per person

Please select three tray passed canapés, one starter, two main entrees and one vegetarian
Includes one glass of house wine, and choice of one dessert from the dessert menu

Tray Passed Canapés

Spinach and feta spanakopita
Four cheese stuffed mushroom caps
Chicken satay with choice of peanut sauce or teriyaki glaze
Spicy crab salad with scallions and caviar
Prosciutto wrapped asparagus with balsamic reduction
Classic tomato bruschetta

Starters

Mixed greens with baby tomatoes, cucumbers, red onions and balsamic vinaigrette
Traditional Caesar salad with grilled croutons and shaved parmesan
Arugula salad with citrus segments, roasted pistachio, goat cheese and a tangerine shallot vinaigrette

Mains

Penne bolognese with tuscan kale and chili flakes
Chicken scallopini with a wild mushroom madeira sauce
Pan-seared local bass with lemon buerre blanc
Roasted salmon filet with rustic puttanesca sauce
Braised short rib with pan sauce and soft herbs

*all entrees are served with Chef's choice of starch and seasonal vegetables

Children's Buffet

Lunch: \$40 per person / Dinner: \$50 per person

Please select four canapés, one buffet and one dessert station

All buffets are served with fresh rolls and creamy butter

Canapés

Mozzarella sticks with marinara

Franks in a blanket

Mini corn dogs

Chicken skewers with teriyaki

Cheese and pepperoni pizza bites

Homemade meat balls with marinara

Mac and Cheese croquet

Tuscan Buffet

Traditional Caesar salad with croutons and shaved parmesan

Spaghetti and meatballs

Garlic bread

Chicken parmesan

Gourmet thin crust pizzas

Broccoli

Mexicali Buffet

Chopped iceberg and romaine lettuce with grilled corn, tomatoes and cilantro ranch dressing

Make your own nachos or taco bar: tortillas, ground beef, grilled chicken, sour cream, tomatoes, onions, lettuce, cheddar and jack cheeses

Spanish rice and pinto beans

Chips and salsa

Sun Kissed Buffet

House salad with shredded carrots, baby tomatoes, croutons and ranch dressing

Crispy chicken tenders

Seasoned curly fries

Mac and cheese

Broccoli

Dessert

Refer to "Dessert Stations" and please select one. *excludes mini pastry display

Dessert Selections

\$11 per person

Tiramisu

Flourless chocolate cake

New York cheesecake with chocolate sauce, Oreo cookie crumbs and whipped cream

Baked apple crisp with an oatmeal streusel topping and vanilla bean ice cream

Vanilla bean crème brulee with seasonal berries

Double European chocolate cake - a rich and dark mousse cake with raspberry coulis

Seasonal fruit tart with vanilla creme anglaise

White chocolate mousse cup with chocolate garnish and marinated berries

Trio of sorbet - mango, raspberry and lemon

Vanilla bean gelato sundae served with whipped cream, chocolate sauce, almonds and a cherry

Bread pudding with rum, caramel and whipped cream

Specialty Dessert Stations

prices are per person

Viennese Mini Pastry Display \$700

Eclairs, cream puffs, napoleons, macaroons, chocolate dipped strawberries, vanilla custard cups and raspberry mousse cups (100 pieces)

Make Your Own Sundae Bar \$16

Vanilla, chocolate and strawberry ice creams served with choices of Oreo crumbs, M&M's, candy sprinkles, maraschino cherries, marshmallows, chopped peanuts, chocolate sauce and whipped cream

Build Your Own S'mores \$16

Graham crackers, chocolate bars, marshmallows and skewers

Chocolate Fountain \$17

Choice of warm milk or dark chocolate served with biscottis, fresh cut seasonal fruit and jumbo marshmallows

Bananas Foster \$19

Brulee bananas, vanilla ice cream, chocolate and caramel sauce, whipped cream and sprinkles
(requires chef attendant - \$150)

Wine List

Champagne & Sparkling Wines

- House Champagne, California 36
Prosecco Primaterra, Veneto, 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
Luis Roederer, Brut, "Cristal", Champagne, France 370

Chardonnay

- House Chardonnay 36
The Stonehaus, Chardonnay, California 40
Qupe Chardonnay Y Black, Santa Barbara County 54
Sonoma-Cutrer, Russian River Ranches, Sonoma Coast 58
Cakebread Cellars, Rutherford 68
Grgich Hills Estate Chardonnay, Napa Valley 75
Chateau Montelena Chardonnay, Napa Valley, 78
Flowers Chardonnay, Sonoma 90

Other White Wines

- The Stonehaus, Pinot Grigio, California 40
August Kessler, Riesling, Rheingau, Germany 40
Morgan Sauvignon Blanc, Monterey 44
Ca'Montini, Pinot Grigio, Trentino, Italy 48
Duckhorn Sauvignon Blanc, Napa Valley 58
Santa Margherita Pinot Grigio, Valdadige, Italy 60
Cloudy Bay Sauvignon Blanc, New Zealand 75

Rosé

- House White Zinfandel 36
Chateau Les Valentines, Provence, France 48

Wine List

Merlot

- House Merlot, California 36
- Semler Merlot, Malibu 60
- Duckhorn Merlot, Napa Valley 78
- Cakebread Cellars Merlot, Napa Valley 98

Cabernet Sauvignon and Blends

- House Cabernet Sauvignon, California 36
- The Stonehaus, Cabernet Sauvignon, California 40
- Hanna Cabernet Sauvignon, Alexander Valley 64
- Freemark Abbey, Cabernet Sauvignon, Napa Valley 75
- Justin "Isoceles", Paso Robles 90
- Cakebread Cellars Cabernet Sauvignon, Napa Valley 98
- Silver Oak Cabernet Sauvignon, Napa Valley 145
- Chateau Montelena Estate Cabernet Sauvignon, Napa Valley 175
- Joseph Phelps Insignia, Napa Valley 225

Pinot Noir

- The Stonehaus Pinot Noir, California 40
- Foley State, Pinot Noir, Santa Rita Hills 74
- Golden Eye Pinot Noir by Duckhorn, Anderson Valley 90

Zinfandel & Syrah/Petit Syrah

- Opolo Mountain, Zinfandel, Paso Robles 60
- Saldo, The Prisoner Wine Company, California 70
- Qupe Syrah, Bien Nacido Vineyard, Santa Maria 72
- Stag's Leap Petit Syrah, Napa Valley 85

Other Reds

- Bodegas Volver, Tempranillo, La Mancha, Spain 40
- The Stonehaus, Red Blend, Lodi 40
- Don David Malbec, Argentina 46
- The Fugitive (Petite Syrah, Syrah, Zinfandel), Dry Creek Valley 68
- Donna Laura, Chianti Classico, "Bramosia", Tuscany, Italy 75
- The Prisoner, Napa Valley 90

Cocktail Menu

Bar menu prices

Well cocktails 9

Premium cocktails 11

Premium blended 12

Ultra premium cocktails 13

Top Shelf cocktails 15

House wines 9

Domestic beer 6

Imported beer 8

Energy drinks 5

Soft drinks 3

Assorted juices 4

Sparkling and still bottled water 4

Bar packages - prices are per person -

Non alcoholic: soft drinks, energy drinks, juices, sparkling and still bottled waters: **\$15**

Domestic and imported beers, house wines, soft drinks, energy drinks, juices, sparkling and still bottled waters: **\$11 first hour, \$9 second hour and after**

Well cocktails, domestic and imported beers, house wines, soft drinks, energy drinks, juices, sparkling and still bottled waters: **\$13 first hour, \$10 second hour and after**

Premium cocktails, blended drinks, domestic and imported beers, house wines, soft drinks, energy drinks, juices, sparkling and still bottled waters: **\$14 first hour, \$11 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**

Premium liquor selections

Vodka: Absolut / Gin: Tanqueray / Rum: Bacardi & Meyer's / Scotch: Dewar's & Seagram's 7

Whiskey: Jack Daniel's / Tequila: Cuervo Gold / Brandy/Cognac: CB Brandy / Cordials: Kahlua, Bailey's, Amaretto, Midori and Grand Orange

Ultra premium liquor selections

Vodka: Ketel One / Gin: Bombay Sapphire / Rum: Captain Morgan's and Malibu / Scotch: Chivas Regal and Glenlivet / Bourbon: Crown Royal / Tequila: Casadores / Brandy/Cognac: Courvoisier and Henessey / Cordials: Grand Marnier, Amaretto di Saronno, Drambuie and Jagermeister

Top shelf liquor selections

Vodka: Grey Goose, Belvedere and Chopin / Gin: Beefeaters / Rum: Leblon Cachaca /

Scotch: Macallan 12 and Johnnie Walker Black / Whiskey: Woodford Reserve and Maker's Mark /

Tequila: Patron and Don Julio / Brandy/Cognac: Remy Martin

Equipment List

Microphones

- Tabletop microphone with speaker \$100
- Podium, wired microphone and power speaker \$150
- Wired microphone on stand \$150
- Wireless handheld microphone with single speaker system \$240
- Wireless clip on (lavaliere) with single speaker system \$240
- Mixer \$50

Audio

- Phone line (toll charges additional) \$12
- Polycom SS conference phone system \$195
- Bose docking station \$75
- Power speaker with iPhone connection \$125

Visual

- Audio/Visual technician (price is per hour plus 1 hour setup time) \$70
- Internet connection per meeting room \$125
- Multi-port hub for multiple ethernet cables (up to 6) \$300
- Audio/Visual support package: table for projector; 8 ft. screen, cable connection, power strip and extension cords \$100
- 45" flat screen TV with DVD player \$150
- LCD projection package: 4500 Lumen LCD projector and screen with no sound \$350
- LCD projection package: 4500 Lumen LCD projector and screen with sound \$450
- Remote control for laptop/powerpoint presentations \$50
- Post-it brand flip chart package with easel and colored markers \$72
- Flip chart package with easel and colored markers \$50
- White board with dry erase markers \$40
- Laser pointer \$50
- Easel \$16.50

Miscellaneous

- Masking tape per roll \$5
- Duct tape per roll \$40
- Riser - 6'x8' \$100
- Pipe and drape (four black 9 ft. panels) \$250

Event Spaces and Floor Plans

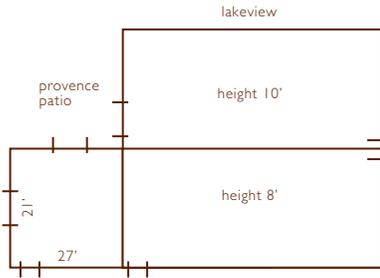
The Westlake Village Inn features over 17,500 sq. ft. of unique event space. We offer a wide range of indoor spaces, from the popular Provence Room to the unparalleled Wine Cellar. Most of our venues feature adjacent patios, perfect for outdoor seating on a beautiful California day.

Provence Room (2860 sf)

Capacity:

U-shape	35
Conference	40
Crescent rounds	100
Classroom	150
Banquet with dance area	200
Banquet	230
Theater	250

This is a split, 2-level space with cast iron chandeliers, wood floors and an outdoor patio (located in the Provence building)

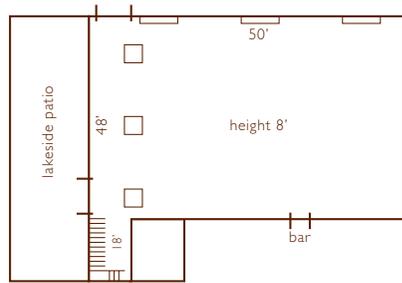


Lakeside Room (2800 sf)

Capacity:

Conference	40
U-shape	45
Crescent rounds	70
Classroom	75
Banquet with dance area	130
Banquet	140
Theater	200

The Lakeside Patio adjacent to the room is perfect for dining (located in the Provence building)

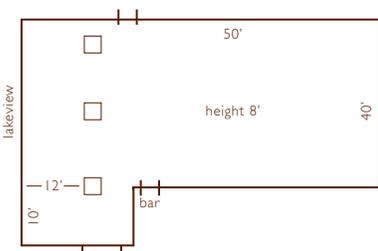


Fairway Room (2200 sf)

Capacity:

U-shape	30
Conference	40
Crescent rounds	56
Classroom	60
Banquet with dance area	100
Banquet	120
Theater	120

This room has floor to ceiling windows overlooking the lake and golf course (located in the Provence building)

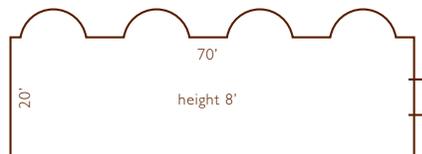


The Wine Cellar (1486 sf)

Capacity:

U-shape	25
Conference	30
Crescent rounds	42
Classroom	40
Banquet with dance area	50
Banquet	60
Theater	60

The Wine Cellar is adjacent to the lake and offers 5 alcove balconies that extend over the lake



Event Spaces and Floor Plans

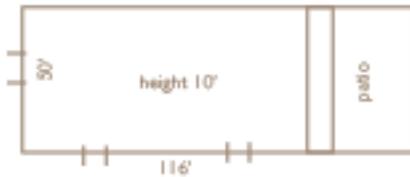
With the exception of our Executive Boardroom, all of our event spaces are situated overlooking the lake with large windows, natural light, sweeping views and may accommodate up to 220 guests. From the time you set foot on property until it is time to say goodbye, the Inn ensures an unforgettable experience.

Vineyard Pavilion (5900 sf)

Capacity:

U-shape	88
Conference	76
Crescent rounds	220
Classroom	225
Banquet with dance area	300
Banquet	330
Hollow square	100

Surrounded by vineyards, the golf course, lush gardens and lake views this venue is ideal for an al fresco event or elegant tented function. Spacious front patio adorned with market lights.

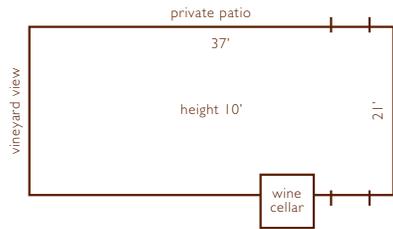


Tasting Room (765 sf)

Capacity:

U-shape	20
Conference	20
Crescent rounds	28
Classroom	30
Banquet with dance area	30
Banquet	40
Theater	50

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

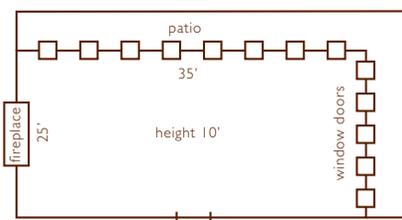


Vintage Room (930 sf)

Capacity:

U-shape	25
Conference	35
Classroom	35
Crescent rounds	40
Banquet with dance area	50
Banquet	60
Theater	60

Offering black chandeliers, a marble fireplace, private patio and views of the lake and golf course (located in Mediterraneo)

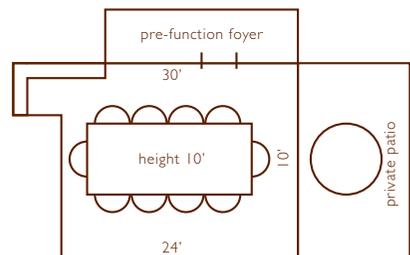


Executive Boardroom (600 sf)

Capacity:

Conference	14
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The Executive Boardroom doors open to a semi-private patio near our waterfall courtyard (adjacent to the Hotel Lobby)



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

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