

WESTLAKE VILLAGE INN

HOTEL | RESTAURANT | LOUNGE | WINERY



Event Menus

Plated Breakfast

\$25 per person

Please select one entree / 10 people maximum

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

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

Avocado toast: whole grain bread, sliced avocado, sliced tomato and a poached egg

A La Carte Breakfast

Fresh brewed regular or decaffeinated coffee \$60 per gallon (24 cup), \$30 / 1/2 gallon (12 cup)

Fresh fruit juices \$60 per gallon, \$30 per 1/2 gallon

New York bagels and cream cheese \$5

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

Assorted breakfast pastries \$4

Vanilla bean and honey yogurt with almond granola \$4 (gf)

Mini fruit flavored yogurts \$4

Applewood smoked bacon or sausage \$5 (gf)

Hard boiled eggs \$6 (gf)

Oatmeal \$5 (gf)

French toast \$7

Waffles \$7

Smoked salmon, tomatoes, capers and onion \$10 (gf)

Crisp baby potatoes with peppers and onions \$6

Coffee cake or cinnamon rolls \$5

French macaroons \$48 per dozen

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

*Requires chef attendant \$200 per 50 guests

Breakfast Buffet

2

10 person minimum

Lakeside Buffet - \$35 per person

Seasonal sliced fruit (gf)

Croissant with honey and creamy butter

Applewood smoked bacon or sausage links (gf)

Baby crispy potatoes with grilled peppers and onions

Scrambled eggs with cheese

Vanilla bean and honey yogurt with almond granola (gf)

Healthy Start Buffet - \$31 per person

Seasonal sliced fruit (gf)

Variety of fiber rich cereals and low fat milk

Egg white scramble with baby tomatoes, mushrooms and spinach (gf)

Vanilla bean and honey yogurt with almond granola (gf)

Assorted bagels and breads with cream cheese, honey and preserves

Display of smoked salmon, red onion, capers and tomatoes (gf)

The Continental - \$27 per person

Assortment of breakfast pastries and breads with creamy butter and preserves

Seasonal sliced fruit (gf)

Vanilla bean and honey yogurt with almond granola (gf)

Classic breakfast cereals and milk

Brunch Buffet

\$60 per person

Includes one glass of house champagne or sparkling cider

15 person minimum

Tray Passed Canapés

Assorted mini quiche

Assorted mini fritattas

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 viniagrette ^{gf}

Fresh sliced seasonal fruit ^{gf}

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 ^{gf}

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

4

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

Delicatessen Buffet

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

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

Assortment of kettle chips

Lakeside Grill Buffet

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

Traditional macaroni salad

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

Brioche hamburger buns and ciabatta rolls

French fries or kettle 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

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

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

Roasted boneless chicken with mushroom madera sauce

Seared salmon medallions in a lemon beurre blanc sauce (gf)

Tricolor tortellini in a pesto cream sauce

Roasted asparagus with truffle essence

Warm Ciabatta rolls with creamy butter

Gluten Free rolls \$1.50/roll

(gf) = Gluten Free / ** Vegan

Buffet Selections

Cali-Baja Buffet

Grilled Caesar salad with jicama, grilled corn, croutons and a jalepeno casear dressing

Acapulco style rice and black beans (gf)

Cheese enchiladas (gf)

Marinated skirt steak with grilled onions and micro cilantro (gf)

Chicken Fajitas with bell peppers and onions (gf)

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

Mediterranean Buffet

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

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 (gf)

Grilled chicken breast with cherry tomato white wine reduction (gf)

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 (gf)

Quinoa salad with baby tomatoes, cucumbers, red onion, avocado, baby spinach and lemon vinaigrette (gf)

Creamy tomato soup

Truffle mac and cheese

Seared filet tips with house steak sauce and green onions

Roasted bone in chicken with rosemary jus (gf)

Green bean almondine (gf)

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

Fried rice

Westlake Village Inn Buffet

6

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

Please select two starters, two mains, one starch and one vegetable

Includes Chef's Vegetarian selection and assorted rolls

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 (gf)

Seasonal bitter greens with shaved fennel, cucumber and lemon truffle vinaigrette** (gf)

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

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

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

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

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

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

Soup

Creamy tomato (gf)

French onion served with cheesy crostini

Potato and leek**

Chicken vegetable soup

Gluten Free rolls \$1.50/roll

(gf) = Gluten Free / ** Vegan

Westlake Village Inn Buffet

Continued from previous page

Mains

Fish

Pan seared salmon with baby spinach and roasted tomato butter sauce (gf)

Grilled salmon with citrus mango salsa

Pan seared local bass with rustic olive and caperberry putanesca (gf)

Sea bass with orange soy ginger sauce and scallions

Chicken

Traditional boneless chicken marsala with wild mushrooms

Oven roasted bone-in half chicken with herbs de Provence and caramelized cipolini onion (gf)

Boneless chicken paillard with piccata sauce and fried capers (gf)

Beef and Lamb

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

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

8

\$35 per person

Please select one soup or salad with two mains + one vegetarian, one starch and one vegetable
Includes assorted rolls

Soups

Creamy tomato (gf)

French onion served with crostini

Ribolita (Tuscan white bean)** (gf)

Potato and leek**

Chicken vegetable soup

Starter Salad

Traditional Caesar salad with croutons and shaved parmesan

House salad with mixed baby greens, baby tomatoes, cucumbers, red onion and balsamic vinaigrette** (gf)

Sandwiches - served with french fries

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

Pasta

Penne bolognese with slow 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 grilled lemon (gf)

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

Gluten Free rolls \$1.50/roll

(gf) = Gluten Free / ** Vegan

Take a Break

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, Cracker Jacks, and M & M's

Canapé Stations

10

Prices are per person

Fresh vegetable crudite with jalapeno buttermilk dressing \$8 (gf)

Fresh sliced seasonal fruit with berries \$8 (gf)

Specialty cheese board with grapes, fig jam, sliced baguettes and crackers \$14

Smoked salmon with brioche toast points, onions, capers, tomatoes and cucumbers \$15

Italian grilled vegetable antipasto with eggplant, green and yellow squash, roasted peppers, artichoke hearts, baby tomatoes, pepperoncinis and marinated olives \$10 (gf)

American charcuterie board with smoked mozzarella, provolone, tavern ham, salami, roast beef, garlic button mushrooms, marinated olives and sliced baguettes \$15

Displayed Stations

Prices are per person

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

Fresh Sushi \$700 (100 pieces)

Shrimp nigiri, California, spicy tuna, and salmon rolls served with wasabi, ginger and soy sauce

On the Rocks \$700 (100 pieces) (gf)

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

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 *(requires a chef attendant)

A Cut Above (gf)

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 \$12 / Bone-in ham \$11

Oven roasted turkey breast \$12 / Angus prime rib \$15

*Chef attendant is an additional \$200 per 50 guests

Cold Canapés

Prices are per piece

Minimum of 30

Specialty Crostini

- Classic tomato bruschetta** \$5 gf
- Olive tapenade with bleu cheese \$5
- Caprese - roma tomato slice, mozzarella and basil pesto \$5
- Wild mushroom and fromage blanc \$5.50
- Lobster salad \$6

Spoons

- Roasted cauliflower caponata \$5 gf
- Carrots, currants and curry goat cheese \$5
- Classic cocktail de cameron \$6 gf

Additional Selections

- Bruschetta skewer \$5
- Pita chip with hummus and roasted peppers \$5
- Curry chicken salad on endive leaf \$5.50 gf
- Prosciutto wrapped asparagus with balsamic reduction \$5.50
- Chilled jumbo shrimp with espresso cocktail sauce \$6 gf
- House smoked salmon with grilled ciabatta \$6
- Cocktail crableg \$7 gf
- Spicy crab salad with scallions and caviar \$6 gf
- Ahi tartar with avocado cream \$6 gf

Hot Canapés

12

Prices are per piece

Minimum of 30

Spoons

Crispy baby potato with green goddess and parmesan \$5 (gf)

Arancini with spicy marinara \$5.50

Homemade meatball \$5.50 (gf)

Seared ahi cube with citrus ponzu \$6 (gf)

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 cocktail sauce \$5.50 (gf)

Bacon wrapped shrimp with vin cotto \$6 (gf)

Coconut shrimp with sweet chili sauce \$6 (gf)

Additional Selections

Spinach and feta spanakopita \$5 (gf)

Four cheese stuffed mushroom cap \$5 (gf)

Sage sausage stuffed mushroom cap \$5 (gf)

Vegetable spring roll with citrus ponzu \$5

Pear and brie in a phyllo dough cup \$5

Seared ahi on a wonton crisp with Asian slaw \$6

Potato latke with smoked salmon and caviar \$6

Marinated and grilled lamb pop with mint demi \$6

Mini beef wellington with a demi glace \$6

Steak frites - potato medallion, seared top sirloin and aioli \$6

Vegetable potsticker with citrus ponzu \$5

Pork potsticker with teriyaki sauce \$5.50

Sweet tempura shrimp \$5.50

Short rib tostada topped with pico de gallo \$6 (gf)

Plated Dinner Selections

Please select one soup or salad with two mains + one vegetarian, one starch and one vegetable

Includes assorted rolls

Soups

Creamy tomato (gf)

Ribolita (Tuscan white bean) (gf)

French onion served with crostini

Potato and leek**

Chicken vegetable soup

Starter Salads

House salad with mixed baby greens, baby tomatoes, cucumbers, red onions and balsamic vinaigrette (gf)

Traditional Caesar salad with croutons and shaved parmesan

Boston bibb salad with shaved parmesan, fine herbs and red wine vinaigrette (gf)

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

Mains

Grilled chicken breast with lemon, rosemary and garlic pan sauce \$43 (gf)

Pan seared bone-in chicken with wild mushroom madeira sauce \$43

Chicken wellington topped with a peppercorn reduction \$43

Striped bass puttanesca with caper berries, Kalamata olives and Castelvetrano olives \$46 (gf)

Grilled jumbo shrimp with charred lemon and cherry tomato beurre blanc \$46 (gf)

Grilled ahi tuna steak with white wine sauce \$46 (gf)

Pan seared Atlantic salmon with a whole grain mustard beurre blanc \$46 (gf)

New York steak with cabernet reduction \$49

Braised beef short rib with pan sauce and soft herbs \$49

Seared black Angus filet mignon with a port wine demi glace \$49

New Zealand rack of lamb with a mint demi glace \$49

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

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

Gluten Free rolls \$1.50/roll

(gf) = Gluten Free / ** Vegan

Duo Entree Plates

14

\$65 per person

No substitutions on duo entree plates.

Includes a starter salad from the plated dinner menu.

May offer only one selection to all guests

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 (gf)

Black Angus filet and sea bass - seared Angus filet with rich port demi glace and sea bass topped with buerre 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 (gf)

Vegetarian Menu

Eggplant parmesan

Traditional marinara, provolone, parmesan and sautéed spinach

Spinach and ricotta ravioli

Pesto cream, sautéed baby spinach and fresh mint

Vegetable stuffed portobello mushroom

Portobello mushroom, squash, tomatoes, spinach and roasted red peppers in a creamy marinara** (gf)

Sweet chili tofu**

Jasmine rice, stir fry vegetables and soy sauce

Vegan lentil cakes ** (gf)

Executive Meeting Package

\$76 per person
15 person minimum

Executive Meeting Package Includes:

Unlimited beverage station
Continental breakfast
Mid-morning refresh of beverage
Buffet luncheon
Afternoon break

Choice Of One of the Following Buffets

- Please refer to "Buffet Selections" page 4 & 5 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
Freshly baked cookies
Vegetable crudité

Executive Dinner Package

16

\$80 per person

Please select three tray passed canapés, one starter, two mains + one vegetarian, one starch and one vegetable

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 (gf)

Chicken satay with choice of peanut sauce or teriyaki glaze

Spicy crab salad with scallions and caviar (gf)

Prosciutto wrapped asparagus with balsamic reduction

Classic tomato bruschetta

Starters

Mixed greens with baby tomatoes, cucumbers, red onions and balsamic vinaigrette (gf)

Traditional Caesar salad with grilled croutons and shaved parmesan

Arugula salad with citrus segments, roasted pistachio, goat cheese and a tangerine shallot vinaigrette (gf)

Mains

Penne bolognese with Tuscan kale and chili flakes

Pan-seared local bass with lemon beurre blanc (gf)

Roasted salmon filet with rustic puttanesca sauce (gf)

Braised short rib with pan sauce and soft herbs

Grilled boneless, chicken breast with lemon, rosemary and garlic pan sauce (gf)

Children's Buffet

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

Please select three canapés, one buffet and one dessert station

All buffets are served with assorted rolls

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

Plated Dessert Selections

18

\$12 per person

Tiramisu

Flourless chocolate cake (gf)

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 (gf)

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** (gf)

Vanilla bean 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 (100 pieces)

Eclairs, cream puffs, napoleons, macaroons, chocolate dipped strawberries, vanilla custard cups and raspberry mousse cups

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 attedant - \$200 per 50 guests

(gf) = Gluten Free / ** Vegan

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 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

Microphones

- Tabletop microphone \$125
- Wired microphone on stand \$150
- Wireless handheld microphone \$240
- Wireless clip on (lavaliere) \$240
- Mixer \$50

Audio

- Polycom SS conference phone system \$250
- Wireless speaker \$80

Visual

- Audio/Visual technician (price is per hour plus 1 hour setup time) \$80 per hour / minimum of 4 hours
- Internet connection per meeting room (hardline) \$150
- Audio/Visual support package: table for projector, 8 ft. screen, cable connection, power strip and extension cords \$150
- Flat screen \$200
- 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 \$60
- Post-it brand flip chart package with easel and colored markers \$70
- Flip chart package with easel and colored markers \$50
- White board with dry erase markers \$40
- Laser pointer \$50
- Easel \$20

Miscellaneous

- Stage 8x8 \$300 (add 4x8 piece for \$150)
- Pipe and drape (8x10) \$150
- Laptop \$200
- Podium \$50
- USB charging station \$60
- Power strips \$20

Event Spaces and Floor Plans

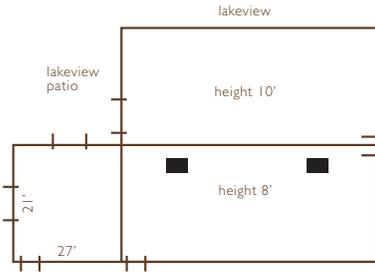
The Westlake Village Inn features over 17,500 sq. ft. of unique event space. We offer a wide range of indoor spaces, from the popular Provence Room to the unparalleled Wine Cellar. Most of our venues feature adjacent patios, perfect for outdoor seating on a beautiful California day.

PROVENCE ROOM (2860 sf)

Capacity:

U-shape	35
Conference	40
Crescent rounds	100
Classroom	130
Banquet with dance area	200
Banquet w/o dance area	240
Theater	220

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

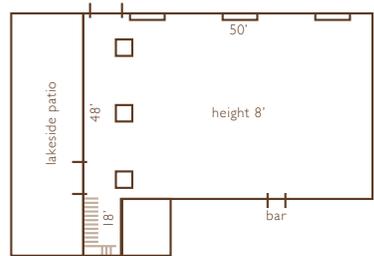


LAKESIDE ROOM (2800 sf)

Capacity:

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

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

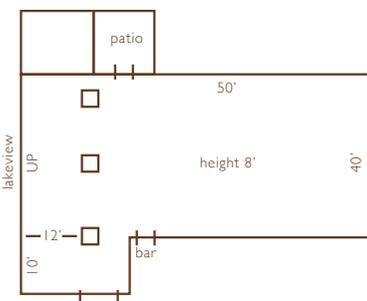


FAIRWAY ROOM (2200 sf)

Capacity:

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

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

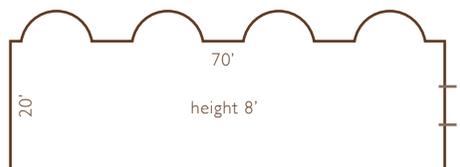


WINE CELLAR (1486 sf)

Capacity:

U-shape	25
Conference	30
Crescent rounds	42
Classroom	40
Banquet with dance area	50
Banquet w/o dance area	70
Theater	90

The Wine Cellar is adjacent to the lake and offers 5 alcove balconies that extend over the lake (located in the Provence building)

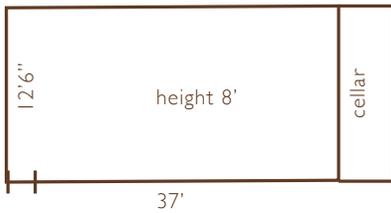


Event Spaces and Floor Plans

Many of our event spaces are unique and 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.

WINE CAVE (500 sf)

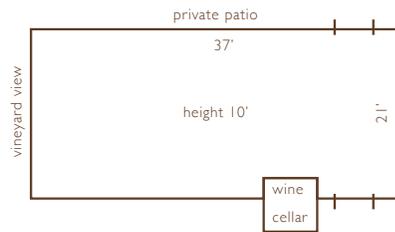
Capacity:
 Conference 30
 The entrance is reminiscent of a Tuscan courtyard complete with limestone fountains perfect for pre-function receptions. The cave is covered in stone and is lined with architectural arches. This space is perfect for intimate dinner events.



TASTING ROOM (765 sf)

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

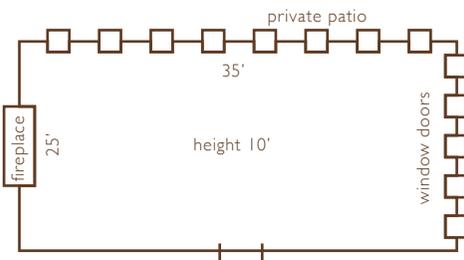
Our newest room offers mountain and vineyard views, state-of-the-art 100 in. flat screen TV and a private patio (located in The Stonehaus)



VINTAGE ROOM (930 sf)

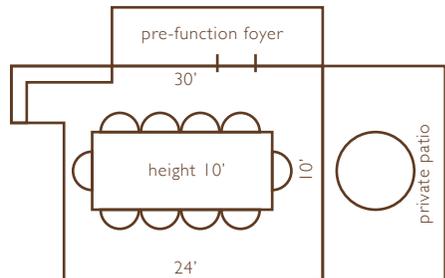
Capacity:
 U-shape 25
 Conference 35
 Classroom 35
 Crescent rounds 40
 Banquet with dance area 50
 Banquet 60
 Theater 60

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



EXECUTIVE BOARDROOM

Capacity:
 Conference 14
 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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