

WESTLAKE VILLAGE INN

HOTEL | RESTAURANT | LOUNGE | WINERY



Wedding Packages

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, coffee, tea and water service

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

Three glass votive candles per table

Dance floor in banquet rooms with carpet

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

Wedding ceremony sites:

Tuscan Garden \$ 2,500

Lakeside Arbor \$ 2,500

The Waterfall \$ 2,500

Wedding coordination:

The Westlake Village Inn requires you to contract with a professional wedding ceremony coordinator.

We offer two options below:

Westlake Village Inn Wedding Coordinator \$1200

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

-OR-

Outside Wedding 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, plus liaise with your other vendors.

Wedding Ceremony 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 white chairs, which in turn encircle the rustic Tuscan accents and picturesque fountain. A perfect setting for your romantic beginning.

Lakeside Arbor

Adjacent to the lake and offering views of the golf course the Lakeside Arbor is perfect for a sunset wedding. The lush greenery crowns the Arbor blooms year round and there is also a multitude of heritage roses in rich hues of yellow, pinks, reds and whites, all of which are in varying shades and seasonal abundance. The Lakeside Arbor is perfect for the couple who wishes to exchange their marriage vows in a French courtyard setting.

The Waterfall

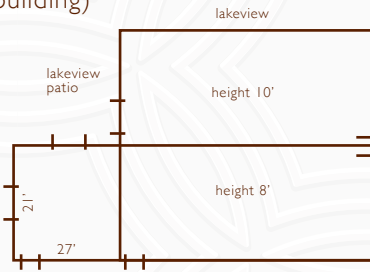
Visualize a charming ceremony held in our tranquil Waterfall site encircled with the relaxing sounds of nature. Be captivated by the cascading water rushing over the stunning rock formations. This site is perfect for the couple who desires to exchange vows in a peaceful ambiance.

Event Spaces

Provence Room (2,860 sf)

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

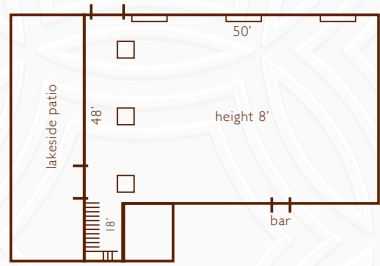
This is a split 2 level room with crystal chandeliers, wood floors and an outdoor lakeside patio (located in the Provence building)



Lakeside Room (2,800 sf)

Conference	40
U-shape	45
Crescent rounds	70
Classroom	75
Banquet w/ dance area	130
Banquet	150
Theater	200

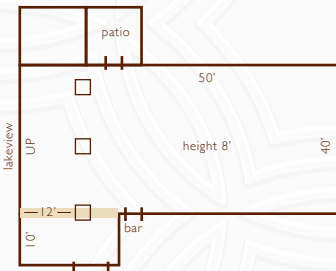
The Lakeside patio adjacent to the room is perfect for dining (located in the Provence building)



Fairway Room (2,200 sf)

U-shape	30
Conference	40
Crescent rounds	50
Classroom	60
Banquet w/ dance area	90
Banquet	120
Theater	120

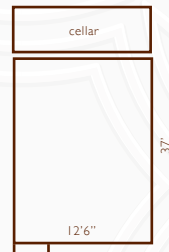
This room has floor to ceiling windows overlooking the lake and golf course (located in the Provence building)



Wine Cave (500 sf)

Conference	30
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The entrance to the Wine Cave is reminiscent of a Tuscan courtyard complete with limestone fountains perfect for pre-function receptions. Beautifully covered in stone and lined with architectural arches the wine cave is perfect for intimate dinner events offering state of the technology, a drop down flat screen and surround sound.

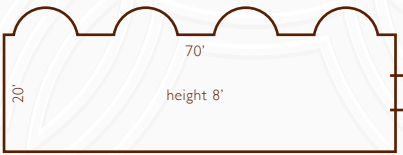


Event Spaces

Wine Cellar (1,486 sf)

U-shape	25
Conference	30
Crescent rounds	40
Classroom	40
Banquet w/ dance area	60
Theater	60
Banquet	70

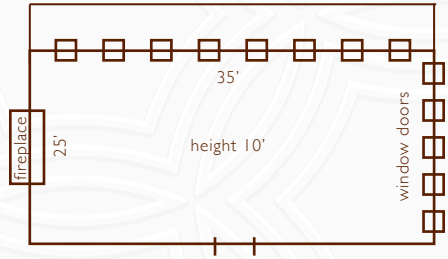
The Wine Cellar is lakeside and offers 5 alcove balconies that extend over the lake



Vintage Room (930 sf)

U-shape	25
Conference	35
Classroom	35
Crescent rounds	40
Banquet w/ dance area	50
Theater	60
Banquet	70

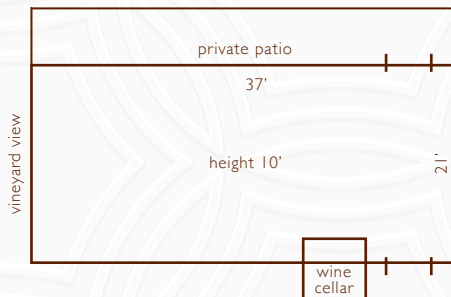
Offering iron chandelier, a stone fireplace, private patio and views of the lake and golf course (located in Mediterraneo)



Tasting Room (765 sf)

U-shape	20
Conference	30
Classroom	30
Crescent rounds	35
Banquet w/ dance area	50
Theater	50

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



Vegetarian Entrées

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

Children's Entrées

Lunch & Dinner \$29

Fish and chips

Served with crispy French fries and tartar sauce

Crispy golden battered chicken strips

Served with steak fries

Hamburger or cheeseburger

Served with steak fries, lettuce, tomato, onion, and condiments

Macaroni & cheese

Served with steamed vegetables

Gourmet cheese or pepperoni pizza

Grilled cheese sandwich

Served with French fries

Penne pasta

In tomato sauce with parmesan cheese

*Children ages 5-12 years. Same salad as adult meals will be served.

The Enchanting Package

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

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

Canapés - please select four -

Cold

Bruschetta crostini
Prosciutto wrapped asparagus
Caprese with crostini
Wild mushroom and fromage blanc crostini
Roasted cauliflower caponata
Chilled jumbo shrimp and cocktail sauce
Chicken salad on endive

Hot

Spinach and feta Spanakopita
Sausage stuffed mushroom cap
Vegetable spring roll with ponzu
Pear and brie in phyllo cup
Coconut shrimp with sweet chile sauce
Top sirloin with potato medallion and aioli
Wild mushroom and goat cheese tart
Shrimp tempura
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
Pan seared sea bass with a chardonnay and roasted garlic sauce
Grilled salmon with a scallion pesto
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 + one vegetable -

Starches and Grains

Garlic yukon mashed potatoes
Herb risotto
Sweet potato mash
Oven roasted potatoes with onions and thyme
Jasmine rice with soft herbs
Stuffed mashed potato in a crispy shell

Vegetables

Grilled green asparagus
Green beans and baby carrots
Roasted brussels sprouts in cherry wine
Toasted garlic broccolini

*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 Westlake Village Inn offers a complimentary food tasting for your event
once it has been contracted. The event must exceed 100 guests.*

The Romantic Package

Lunch: \$90.00 per person Dinner: \$100.00 per person

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

Canapés - please select five -

Cold

Bruschetta crostini
Jumbo shrimp in cocktail sauce
Prosciutto wrapped asparagus
Cocktail crab leg
Wild mushroom and fromage blanc crostini
Spicy crab salad with scallions and caviar in cucumber cup
Ahi tartar in avocado cream

Hot

Vegetable potsticker with sweet chili glaze
Beef satay with cabernet demi
Pear and brie in phyllo dough
Grilled lamb pop with mint jelly
Mini beef wellington with a demi glace
Chicken satay with teriyaki glaze
Bacon wrapped shrimp with vin cotto

Salads - please select one -

Cucumber wrapped lettuce with crumbled feta cheese, bermuda onions, and pine nuts with balsamic
Organic mixed greens topped with shallots, teardrop tomatoes, sliced peppers with sweet basil dressing
Classic Caesar served with croutons and shaved Grana Padano cheese

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
Pan seared sea bass with a chardonnay and roasted garlic sauce
Grilled salmon with a scallion pesto
Chicken Wellington with peppercorn reduction
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
Seared New York steak topped with melted Boursin cheese

Sides - please select one starch and one vegetable -

Starches and Grains

Sweet potato mash
Herb risotto
Garlic Yukon mashed potatoes
Oven roasted potatoes with onions and thyme
Stuffed mashed potato in a crispy shell
Jasmine rice with soft herbs

Vegetables

Grilled green asparagus
Green beans and baby carrots
Roasted brussels sprouts in cherry wine
Toasted garlic broccolini

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 Westlake Village Inn offers a complimentary food tasting for your event once it has been contracted. The event must exceed 100 guests.

The Fairytale Package

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

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

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 salata, mint and red verjus
Spicy crab salad with sunomoto, salmon roe and scallion
Ahi tartar with honey crisp apple, fennel and yuzu kosho
Grilled baby octopus skewer with lemon caper vinaigrette

Amuse-bouche - please select one -

Yellowtail crudo with roasted baby tomatoes, watercress emulsion, seasonal citrus and furikaki
Roasted red and gold beets, brussels 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 brussels sprout hash
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

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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 -

Unlimited Non-Alcoholic Package

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

Beer & Wine Package

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 Package

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 Package

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 Package

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 Package

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

prices are subject to change; sales tax and service charge may apply

Liquor Selections

Alcohol*	Premium	Ultra Premium	Top Shelf
Vodka	Absolut	Ketel One & Stolli	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 & Glen Livet	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

Bud Light

Coors Light

O'Doul's

805

Imported

Heineken

Corona

Modelo Especial

Stella Artois

**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, Veneto, Italy 40
- Moscato, D'Asti, Piedmont, 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, Napa Valley 68
- Grgich Hills Estate Chardonnay, Napa Valley 75
- Chateau Montelena Chardonnay, Napa Valley 78
- Flowers Chardonnay, Sonoma 90

Other White Wines

- The Stonhaus, Pinot Grigio, California 40
- August Kessler, Riesling, Rheingau, Germany 40
- Morgan Sauvignon Blanc, Monterey 44
- Ca'Montini, Pinot Grigio, Trentino, Italy 48
- Duckhorn Sauvignong Blanc, Napa Valley 58
- Santa Margherita Pinot Grigio, Vladadige, 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 36
- Freemark Abbey Merlot, Napa 60
- Duckhorn Merlot, Napa Valley 78
- Cakebread Cellars Merlot, Napa Valley 98

Cabernet Sauvignon and Blends

- House Cabernet Sauvignon 36
- The Stonehaus, Cabernet Sauvignon, California 40
- Hanna Cabernet Sauvignon, Alexander Valley 64
- Freemark Abber, Cabernet Sauvignon, Napa Valley 75
- Cakebread Cellars, Cabernet Sauvignon, Napa Valley 145
- Silver Oak Cabernet Sauvignon, Napa Valley 145
- Chateau Montelena Estate Cabernet Sauvignon, Napa Valley 175
- Joseph Phelps Insignia, Napa Valley 225
- Opus One, Oakville 295

Pinot Noir

- The Stonehaus Pinot Noir, California 40
- Foley State, Pinot Noir, Santa Barbara County 68
- Golden Eye Pinot Noir by Duckhorn, Anderson Valley 90
- Sea Smoke Pinot Noir, Santa Rita Hills 150

Syrah / Shiraz / Petit Syrah

- Qupe Syrah, Bien Nacido Vineyard, Santa Monica 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
- Nederburg Pinotage, South Africa 48
- Donna Laura, Chianti Classico, "Bramosia", Tuscany, Italy 75
- The Fugitive (Petite Syrah, Syrah, Zinfandel), Dry Creek Valley 68
- The Prisoner, Napa Valley 90

Accommodations

The Westlake Village Inn features 141 guest rooms and suites and reflects a romantic European design, reminiscent of a French country estate. Our property is the ideal location for your guests overnight accommodations.

Each room has unique décor and warm hues with individual accents. Suites offer fireplaces and jacuzzi tubs to add a touch of elegance to their luxurious amenities. The Presidential suite known as the Villa, is a private stunningly appointed two-story suite complete with a baby grand piano, two fireplaces, and ultimate privacy. Every room offers golf course, lake, rose arbor or mountain views.



Bridal Suites



The Villa



Deluxe Suites



Luxury Suites



Master Suites

To check our availability, pricing, or schedule a personal site tour of the Westlake Village Inn hotel rooms, please contact the Reservations Department at 818.889.0230.

**To ensure availability for your wedding block the Bride/Groom should secure a room block once wedding is booked.*

Spa & Beauty

The Spa offers a relaxing retreat for the bride-to-be and her entourage or a romantic reprieve for the newlywed couple. Treatments draw on wine and grape seed essences, and evoke the lushness of vineyards and romance. Treatments can be enjoyed side-by-side in our Couples Cabana, our treatment room or en suite.

Packages are available for the bridal party or mother and daughter in the Spa, while groomsmen can take advantage of the Spa to prepare for the celebration with a specialized men's facial, cleansing treatment or massage.

Couples can enjoy lunch pool side in the comfort of one of our poolside cabanas. Call THE SPA to inquire about packages offering a full day of pampering.

All Brides who book at the Westlake Village Inn will receive 25% off a facial or massage as well as our Bridal Bliss Package (aromatic herbal pillow, Aura Cura bath soaks and essential oil blends) as our gift for the bride-to-be.



The Westlake Village Inn offers a unique yoga experience surrounded by the unparalleled beauty of its natural environment. You'll find our new Yoga Shala nestled in the midst of a tranquil and inviting courtyard setting, accented by a babbling brook and unobstructed vistas of the lush golf course. Our gifted instructors lead the class in meditation by encouraging the students to unify themselves with the surrounding space. As a mature oak tree blankets you in shade and light winds envelop you, the peaceful atmosphere is sure to enlighten and transform your consciousness and leave you feeling refreshed and invigorated.



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

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