
CELEBRATE

LIKE A *legend*

DUKE'S
MALIBU

Aloha WELCOME TO DUKE'S MALIBU

If you're looking for a spectacular setting on the beach, Duke's Malibu will provide the ultimate location for a truly memorable celebration. We offer two private banquet rooms that enhance all types of occasions—wedding ceremonies, receptions, rehearsal dinners, day-after brunches, and more—with gracious hospitality and gorgeous Pacific panoramas.

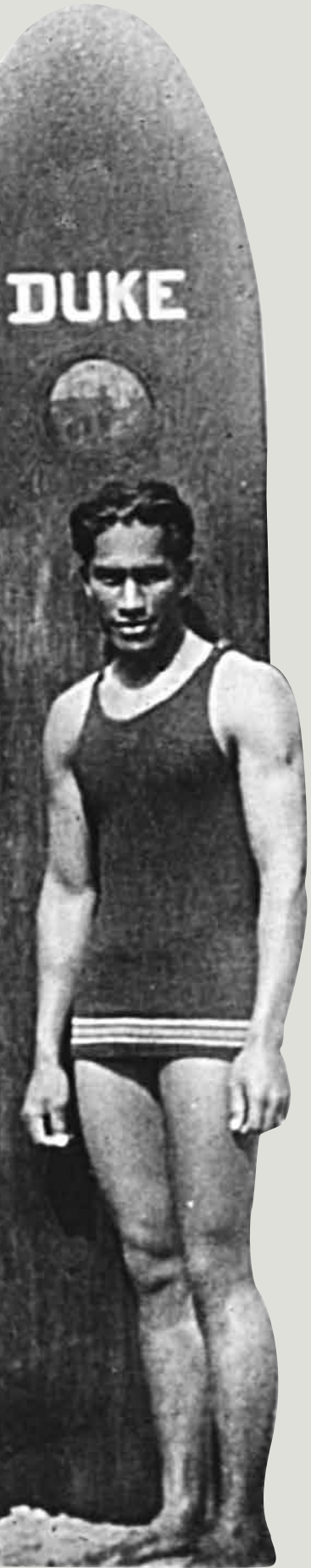
Built directly over the water, the Ocean Room boasts two walls of oceanfront windows, providing an unparalleled experience of the waves as they crash onto the shore. In addition, doors open onto an exclusive balcony situated over the sand where guests may enjoy a quiet moment away from the festivities—perhaps to take in one of Malibu's extraordinary sunsets. The Ocean Room can accommodate up to 250 seated or 400 standing guests with the ability to be partitioned for ceremonies of up to 150 guests. We also offer a beachfront wedding suite to get ready in before your walk down the aisle.

For more intimate celebrations, like bridal and baby showers, we can accommodate your group in our "Board" Room (as in surfboard). This private, oceanview room is located in the restaurant and seats 36 guests or less. As with the Ocean Room, a choice of linens in various colors, and votive candles are provided for your event.

Just as satisfying as the view is our coastal-inspired cuisine featuring sustainably caught seafood, premium steaks, all natural chicken, Duroc all-natural pork, and locally sourced produce. Our talented culinary team has created an extensive selection of plated options as well as customizable buffets that can be served family-style.

Our beautiful coastal setting is a photographer's dream, with some of the most coveted and scenic areas to shoot your wedding photos. Whether you choose to be photographed on the rocks, the beach, or on the balcony, the magnificent and majestic scenery can be captured for all time.

Our enviable waterfront location—with sweeping views of the Pacific, tantalizing menus, and beautiful event spaces—will tempt you to celebrate right here on Malibu's famous shores. It's the perfect atmosphere for old friends and new families to come together and rejoice on your special day.





BREAKFAST & BRUNCH MENUS

BREAKFAST

- FRENCH TOAST
- ASSORTED PASTRIES
- ASSORTED FRESH FRUIT
- BAGELS WITH CREAM CHEESE & SMOKED SALMON
- SAUSAGE & BACON
- BREAKFAST POTATOES
- SCRAMBLED EGGS WITH CHEDDAR CHEESE
- GRANOLA & YOGURT
- MILK
- FRESH SQUEEZED OJ
- REGULAR AND DECAF COFFEE
- HOT TEA

\$35 per person

Add omelet station for \$10 per person (max 50 people)

For parties of 25 or more

If your headcount is below 25 guests, you may choose this menu if served family-style

Can be served family-style for \$5 per person surcharge

BRUNCH

- FRENCH TOAST
- SPINACH & TOMATO QUICHE
- ASSORTED FRESH FRUIT
- SAUSAGE & BACON
- ROCKET SALAD
- ROASTED DUKE'S FISH
- LOCAL SEASONAL VEGETABLES
- JASMINE RICE
- FRESH BAKED ROLLS
- FRESH SQUEEZED OJ
- REGULAR AND DECAF COFFEE
- HOT TEA & ICED TEA

\$44 per person

Add omelet station for \$10 per person (max 50 people)

For parties of 25 or more

If your headcount is below 25 guests, you may choose this menu if served family-style

Can be served family-style for \$5 per person surcharge

PRIVATE SUNDAY BRUNCH BUFFET

- SCRAMBLED EGGS WITH CHEDDAR CHEESE
- FRENCH TOAST
- SAUSAGE & BACON
- BREAKFAST POTATOES
- ASSORTED PASTRIES
- ASSORTED FRESH FRUIT
- CAESAR SALAD
- AHI POKE
- ROASTED DUKE'S FISH
- ROAST BEEF OR HAM CARVING STATION
- HULI CHICKEN
- LOCAL SEASONAL VEGETABLES
- JASMINE RICE
- FRESH SQUEEZED OJ
- REGULAR AND DECAF COFFEE
- HOT TEA & ICED TEA

\$49 per adult | **\$25** per child

Add omelet station for \$10 per person (max 50 people)

Kosher style upon request

For parties of 25 or more



PLATED LUNCH

Includes: Fresh Baked Rolls, Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

STARTERS

Choose One

CAESAR SALAD

Crisp romaine, garlic croutons, shaved parmesan

GARDEN GREEN SALAD

Mixed greens, red beets, carrots, cucumber, tomato

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

KALE SALAD

Avocado, grapefruit & greens, ginger vinaigrette

FISHERMAN'S CHOWDER

New England style with fresh fish

ENTRÉES

Choose up to Three

VEGETABLE RED CURRY

Coconut braised local vegetables, tofu, jasmine rice, bean sprouts & fresh herbs

BAJA FRESH FISH TACOS

Corn tortillas from la chapalita, tomatillo sauce, cabbage, radish sprouts, rajas, chips

TURKEY, BACON & BURRATA SANDWICH

House roasted and hand carved, applewood bacon, heirloom tomatoes, arugula, roasted garlic aioli, potato chips

DUKE'S BURGER

Half pound angus chuck, brisket & hanger grind, white cheddar, yellow mustard aioli, fries

PULLED PORK SANDWICH

Imu cooked compart family farms duroc pork, mango bbq sauce, apple cider slaw, pickled onions, potato chips

*gluten free bun available

DESSERTS

Add dessert for \$5 per person

KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

KEY LIME PIE

Graham cracker coconut crust, fresh whipped cream

MANGO SORBET

40 guest maximum

**Precounts are required for parties of more than 24 people*

CUSTOM LUNCH BUFFET

Includes: Fresh Baked Rolls, Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

STARTERS

Choose One

(\$5 per person for additional selections)

CAESAR SALAD

Crisp romaine, garlic croutons, shaved parmesan

GARDEN GREEN SALAD

Mixed greens, red beets, carrots, cucumber, tomato

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

KALE SALAD

Avocado, grapefruit & greens, ginger vinaigrette

FISHERMAN'S CHOWDER

New England style with fresh fish

ENTRÉES

Choose Two

(\$15 per person for additional selections)

ROASTED DUKE'S FISH

Basil lemon glaze

GRILLED KING SALMON

Sustainably raised, white miso marinade

SAUTEED MAC NUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, jasmine rice, bok choy macadamia slaw

PAN ROASTED ALL NATURAL CHICKEN

Roasted chicken jus

HULI CHICKEN

Ginger teriyaki glaze

MANGO BBQ RIBS

Baby back ribs, mango BBQ sauce

KALUA PORK

Slow roasted pork, sweet cabbage, sesame oil

VEGETARIAN RED CURRY

Coconut braised local vegetables, tofu, bean sprouts & fresh herbs

SIDES

Choose One

(\$2 per person for additional selections)

JASMINE RICE

HOUSE RICE

MAC & CHEESE

YUKON GOLD MASHED POTATOES

Choose One

(\$2 per person for additional selections)

LOCAL SEASONAL VEGETABLES

Choice of Wok Charred, Steamed or Sauteéd

CREAMED CORN

BOK CHOY ASIAN SLAW

ROASTED HEIRLOOM CARROTS



ADD A CARVING STATION:

Prime Rib @ \$18 per person
Roast Beef @ \$10 per person

For parties of 25 or more

If your headcount is below 25 guests, you may choose this menu if served family-style

Can be served family-style for \$5 per person surcharge

CUSTOM DINNER BUFFET

Includes: Fresh Baked Rolls, Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

APPETIZERS

*Choose Two
(\$5 per person for additional selection)*

SEARED SASHIMI

Spicy herb and chili crust

KALUA PORK QUESADILLA

Four cheese blend, roasted pork

CHICKEN SKEWERS

Ginger teriyaki sauce

SHRIMP COCKTAIL

Chilled crisp jumbo shrimp, guava cocktail dip

COCONUT SHRIMP

Lilikoi chili water

CRISPY CALAMARI STRIPS

Guava mustard remoulade

CRAB WONTONS

Crab, cream cheese, macadamia nuts, mustard plum sauce

POKE TACO CUPS

Raw Ahi with shoyu, Maui onions, wasabi aioli

SEARED BEEF SKEWERS

Pineapple teriyaki sauce

KOREAN STICKY RIBS

Crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts

SLIDERS

Choice of:

Traditional - yellow mustard aioli, white cheddar

Hawaiian - pineapple, teriyaki, white cheddar

BBQ - fried onion straws, sharp cheddar

CHARRED SNAP PEAS

Local radish, burnt pineapple vinaigrette, marcona almonds, brie

LILIKOI CEVICHE

Red onion, coriander stem, tomato, avocado, fresno chili, tortilla chips

MACADAMIA NUT HUMMUS

Herb flat bread, seasonal vegetables

STARTERS

*Choose One
(\$5 per person for additional selection)*

CAESAR SALAD

Crisp romaine, garlic croutons, shaved parmesan

GARDEN GREEN SALAD

Mixed greens, red beets, carrots, cucumber, tomato

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

KALE SALAD

Avocado, grapefruit & greens, ginger vinaigrette

FISHERMAN'S CHOWDER

New England style with fresh fish

ENTRÉES

*Choose Two
(\$15 per person for additional selection)*

ROASTED DUKE'S FISH

Basil lemon glaze

GRILLED KING SALMON

Sustainably raised, white miso marinade

SAUTEED MAC NUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, jasmine rice, bok choy macadamia slaw

PAN ROASTED ALL NATURAL CHICKEN

Roasted chicken jus

HULI CHICKEN

Ginger-teriyaki glaze

MANGO BBQ RIBS

Baby back ribs, mango BBQ sauce

KALUA PORK

Slow roasted pork, sweet cabbage, sesame oil

VEGETARIAN RED CURRY

Coconut braised local vegetables, tofu, bean sprouts & fresh herbs

SIDES

*Choose Two
(\$2 per person for additional selection)*

JASMINE RICE

HOUSE RICE

MAC & CHEESE

YUKON GOLD MASHED POTATOES

*Choose One
(\$2 per person for additional selection)*

LOCAL SEASONAL VEGETABLES

Choice of Wok Charred, Steamed or Sauteéd

CREAMED CORN

BOK CHOY ASIAN SLAW

ROASTED HEIRLOOM CARROTS

ADD A CARVING STATION:

Prime Rib @ \$18 per person

Roast Beef @ \$10 per person

For parties of 25 or more

If your headcount is below 25 guests, you may choose this menu if served family-style

Can be served family-style for \$5 per person surcharge



HAWAIIAN LUAU

In Hawaii we celebrate “family style”. Small platters of food are served to each table, so guests can sit, relax and serve themselves. This menu highlights dishes you will see being served at a beach or luau in Hawaii

Includes: Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

APPETIZERS

POKE TACO CUPS

Raw Ahi with shoyu, Maui onions, wasabi aioli, wonton shell

COCONUT SHRIMP

Lilikoi chili water

MANGO BBQ RIBS

Slow roasted, island style, all natural Duroc pork

STARTER

MIXED GREENS

Maui onions, shaved vegetables

ENTRÉES

KALUA PORK

Cooked “Imu Style” with cabbage and shoyu

ROASTED DUKE’S FISH

Basil lemon glaze

HULI CHICKEN

Marinated in sweet ginger teriyaki glaze

VEGETARIAN RED CURRY

Coconut braised local vegetables, tofu, bean sprouts & fresh herbs

SIDES

STEAMED JASMINE RICE

MACARONI SALAD

LOCAL SEASONAL VEGETABLES

Optional - add a flower lei greeting at the door when your guests arrive for \$15 per person for parties of 20 or more



PLATED DINNER

Includes: Fresh Baked Rolls, Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

STARTERS

Choose One

CAESAR SALAD

Crisp romaine, garlic croutons, shaved parmesan

GARDEN GREEN SALAD

Mixed greens, red beets, carrots, cucumber, tomato

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

KALE SALAD

Avocado, grapefruit & greens, ginger vinaigrette

FISHERMAN'S CHOWDER

New England style with fresh fish

ENTRÉES

Choose Up to Three

ROASTED DUKE'S FISH

Basil lemon glaze, coconut bamboo rice, roasted carrots, blackberry vinaigrette

GRILLED KING SALMON

Sustainably raised, white miso marinade, coconut rice, black bean bok choy

SAUTEED MAC NUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, jasmine rice, bok choy macadamia slaw

PAN ROASTED ALL NATURAL CHICKEN

Preserved lemon, lacinato kale, pearl onion, okinawan sweet potato, roasted chicken jus

HULI CHICKEN

Ginger teriyaki glaze, local seasonal vegetables, Yukon Gold mashed potatoes

USDA PRIME SIRLOIN

Double R Signature Ranch, miso brown butter, Yukon Gold mashed potatoes, roasted baby carrots

VEGETARIAN RED CURRY

Coconut braised local vegetables, tofu, jasmine rice, bean sprouts & fresh herbs

DESSERTS

Add dessert for \$5 per person

KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

KEY LIME PIE

Graham cracker coconut crust, fresh whipped cream

MANGO SORBET

**Precounts are required for parties of more than 24 people*



PLATED DINNER, 3 COURSE

Includes: Fresh Baked Rolls, Soda, Juice, Unsweetened Tropical Iced Tea, Hot Tea, Fresh Brewed Regular & Decaf Coffee

APPETIZERS

Choose Two

COCONUT SHRIMP

Lilikoi chili water

POKE CUPS

Raw Ahi with shoyu, Maui onions, wasabi aioli

KOREAN STICKY RIBS

Crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts

SHRIMP COCKTAIL

Chilled crisp jumbo shrimp, guava cocktail dip

CHICKEN SKEWERS

Ginger teriyaki sauce

CHARRED SNAP PEAS

Local radish, burnt pineapple vinaigrette, marcona almonds, brie

CRISPY CALAMARI STRIPS

Guava mustard remoulade

STARTERS

Choose One

CAESAR SALAD

Crisp romaine, garlic croutons, shaved parmesan

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

KALE SALAD

Avocado, grapefruit & greens, ginger vinaigrette

FISHERMAN'S CHOWDER

New England style with fresh fish

ENTRÉES

Choose Up to Three

ROASTED DUKE'S FISH

Basil lemon glaze, coconut bamboo rice, roasted carrots, blackberry vinaigrette

GRILLED KING SALMON

Sustainably raised, white miso marinade, coconut rice, black bean bok choy

SAUTEED MAC NUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, jasmine rice, bok choy macadamia slaw

COLD WATER LOBSTER TAILS

House rice, bok choy asian slaw, drawn butter

PAN ROASTED ALL NATURAL CHICKEN

Preserved lemon, lacinato kale, pearl onion, okinawan sweet potato, asian pear jus

FILET MIGNON

Dijon rubbed, Maui onion jam, watercress sauce, creamed corn, Yukon Gold mashed potatoes

VEGETARIAN RED CURRY & TOFU

Coconut braised local vegetables, tofu, jasmine rice, bean sprouts & fresh herbs

DESSERTS

Add dessert for \$5 per person

KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

KEY LIME PIE

Graham cracker coconut crust, fresh whipped cream

MANGO SORBET

**Precounts are required for parties of more than 24 people*



APPETIZERS

Available for lunch or dinner

1 for \$8 per person

2 for \$13 per person

3 for \$18 per person

4 for \$23 per person

5 for \$28 per person

6 for \$33 per person

7 for \$38 per person

CHOICES

SEARED SASHIMI

Spicy herb and chili crust

KALUA PORK QUESADILLA

Four cheese blend, roasted pork

CHICKEN SKEWERS

Ginger teriyaki sauce

SHRIMP COCKTAIL

Chilled crisp jumbo shrimp, guava cocktail dip

COCONUT SHRIMP

Lilikoi chili water

CRISPY CALAMARI STRIPS

Guava mustard remoulade

CRAB WONTONS

Crab, cream cheese, macadamia nuts, mustard plum sauce

POKE CUPS

Raw Ahi with shoyu, Maui onions, wasabi aioli

SEARED BEEF SKEWERS

Pineapple teriyaki sauce

KOREAN STICKY RIBS

Crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts

SLIDERS

Choice of:

Traditional - yellow mustard aioli, white cheddar

Hawaiian - pineapple, teriyaki, white cheddar

BBQ - fried onion straws, sharp cheddar

CHARRED SNAP PEAS

Local radish, burnt pineapple vinaigrette, marcona almonds, brie

LILIKOI CEVICHE

Red onion, coriander stem, tomato, avocado, fresno chili, tortilla chips

MACADAMIA NUT HUMMUS

Herb flat bread, seasonal vegetables



KID'S MENU

KID'S BUFFET

For parties of 25 or more

GREEN SALAD

GARDEN FRESH BAKED ROLLS

MAC & CHEESE

Wisconsin white cheddar

PASTA MARINARA

Ditalini noodles, marinara sauce & parmesan

MINI CORN DOGS

Chicken hot dogs dipped in corn meal batter & quick fried

ALL NATURAL CHICKEN TENDERS

Panko crusted, mango BBQ sauce

SLIDERS

Charbroiled 2 oz. Certified Angus Beef patties on mini buns

Choice of :

Traditional - yellow mustard aioli, white cheddar

Hawaiian - pineapple, teriyaki, white cheddar

BBQ - fried onion straws, sharp cheddar

FRENCH FRIES

\$30 *per person*

Ages 12 and under

add unlimited juice & soda package for \$10 per person

KID'S PLATED OPTIONS

Entrees include a green salad & rolls

Choose TWO from the options below

ALL NATURAL CHICKEN TENDERS

Panko crusted, served with French fries

HULI CHICKEN

Marinated in a sweet, ginger teriyaki glaze, served with seasonal vegetables & jasmine rice

GRILLED FISH

Seasonal vegetables & jasmine rice

SLIDERS

Two charbroiled 2 oz. Certified Angus Beef patties on mini buns, served with French fries

Choice of :

Traditional - yellow mustard aioli, white cheddar

Hawaiian - pineapple, teriyaki, white cheddar

BBQ - fried onion straws, sharp cheddar

PASTA MARINARA

Ditalini noodles, marinara sauce & parmesan

\$25 *per person*

Ages 12 and under

**Precounts are required for parties of more than 24 people*

add unlimited juice & soda package for \$10 per person



DESSERTS

KIMO'S ORIGINAL HULA PIE®

Crushed oreo cookie crust filled with dryer's macadamia nut ice cream, topped with chocolate fudge, whipped cream & macadamia nuts

\$5

KEY LIME PIE

A tart, yet sweet, key lime-infused custard on top of a buttery graham cracker crust

\$9

MANGO SORBET

\$5.25

MCCONNELL'S SANTA BARBARA ICE CREAM

\$6

ASSORTED BITE-SIZED DESSERTS

\$5

SUNDAE BAR

Ice cream station with chocolate fudge, whipped cream, and various candy & nut toppings

\$12

*Sorbet can be added for \$2 surcharge
for parties of 25 or more*

PLATING

\$3



BEVERAGE PACKAGES

UNLIMITED JUICE & SODA

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Iced Tea, Lemonade, Cranberry, Orange, Pineapple, Grapefruit

\$10 per person

MOCKTAIL PACKAGE

Assorted juices & sodas mixed together by your bartender for fun, non-alcoholic drinks

And your choice of TWO of the following:

Pacific Punch, Coco-Lime Mocktini, Strawberry Lemonade, SPROG

\$15 per person

ALCOHOL POLICY Duke's Malibu practices responsible service of alcohol in alignment with Liquor Laws, which prohibits the distribution and consumption of alcohol to minors and any persons approaching intoxication. Duke's Malibu reserves the right to refuse alcohol to guests. Duke's Malibu does not allow outside hard liquor and beer to be served in the restaurant. Shots will not be served.

BEER & WINE PACKAGE

Unlimited Juice & Soda

Choice of four seasonal beers

Choice of four seasonal wines

\$33 per person

CALL PACKAGE

Unlimited Juice & Soda

Liquor Selection:

Absolut, Stolli, Tanqueray, Milagro Reposado, Karma Blanco, Bacardi, Captain Morgan, Malibu, Jack Daniel's, Buffalo Trace, Jameson, Chivas Regal

Choice of TWO of the following:

Duke's Famous Mai Tai, Tropical Itch, South Swell Margarita, Hawaiian Mule

Choice of four seasonal beers

Choice of four seasonal wines

\$44 per person

SUPER PREMIUM PACKAGE

Unlimited Juice & Soda

Liquor Selection:

Ketel One, Grey Goose, Bombay Sapphire, Patron Silver, Don Julio Silver, Crown Royal, Maker's Mark, Macallan 12, Johnny Walker Black, Kahlua, Baileys, Disaronno Amaretto, Grand Marnier, Hennessy

Choice of TWO of the following:

Duke's Famous Mai Tai, Tropical Itch, South Swell Margarita, Hawaiian Mule

Choice of four seasonal beers

Choice of four seasonal wines

\$55 per person

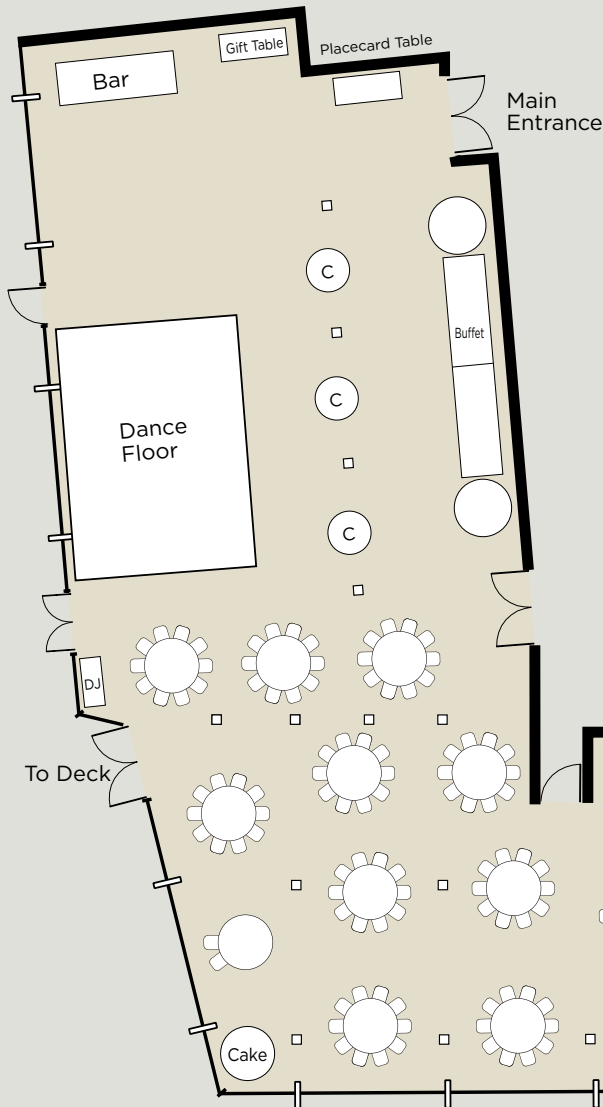
ADD TO ANY ALCOHOL PACKAGE:

Draft Beer @ \$5 per person
 Champagne Toast @ \$5 per person
 Dinner Wine Service @ \$5 per person

Full Hosted Bar, Bar Caps, Drink Tickets available upon request

THE BOARD ROOM

The Board Room can be configured for social gatherings of up to 33 people or a board room style meeting.



OCEAN ROOM LAYOUT

The Ocean Room is a private room along the water that offers 2 walls of floor-to-ceiling windows with sweeping views of the Pacific. The Ocean Room can accommodate parties of up to 250 seated guests.



FREQUENTLY ASKED QUESTIONS

1. HOW MANY GUESTS CAN YOUR SPECIAL EVENT ROOMS ACCOMMODATE? OCEAN ROOM

- Sit down event without a dance floor **(250 guests)**
- Sit down event with a dance floor **(190 guests)**
- Buffet event without a dance floor **(220 guests)**
- Buffet event with a dance floor **(160 guests)**
- Appetizer reception **(400 guests)**
- Ceremonies **(150 guests)**
- Buy outs of the restaurant are available

BOARD ROOM

- All event styles **(up to 33 guests)**

2. WHAT TYPE OF EVENTS CAN I HOST AT DUKE'S MALIBU?

Duke's Malibu is available for all types of functions including wedding receptions, birthdays, rehearsal dinners, post wedding brunches, corporate events, baby showers, wedding showers and holiday parties. Breakfast, brunch, lunch and dinner events are available.

3. WHAT IS THE PRICING FOR THE SPECIAL EVENT ROOMS?

Our private rooms run off of a Room Rental Fee and a Food & Beverage Minimum which are based on the requested date and time of day. If you can supply us with a specific date and time of day that you are considering, as well as the estimated amount of guests, we will be able to give you detailed pricing information.

4. WHAT IS INCLUDED IN THE ROOM RENTAL FEE?

Mahogany Chiavari chairs, table and napkin linens offered in various colors, banquet tables, votive candles, flatware, glassware, plate ware, table numbers, event set-up, breakdown, and clean-up.

5. ARE THERE TIME RESTRICTIONS ON THE EVENT?

Ocean Room

The room rental block of time is 4 hours for a daytime event and 5 hours for an evening event. Events held in the Ocean room during Spring, Summer, and Fall months can start as early as 10am and go as late as 3pm, or in the evening, events can start as early as 6pm and go as late as Midnight. Events held in the Ocean room during Winter months can start as early as 10am and go as late as 3pm, or in the evening, events can start as early as 5pm and go as late as Midnight.

Board Room

The Board Room rents for 3 hour increments at any time of the day or evening with the exception of Sundays. On Sundays, the Board Room is only available after 5pm.

6. CAN YOU ACCOMMODATE A VEGETARIAN OR ALLERGY REQUEST?

Yes, we can certainly accommodate vegetarian guests, as well as guests with allergy restrictions. Please let the Special Events Team know if you have guests with special dietary needs.

7. DO YOU OFFER CAKES OR CAN I BRING MY OWN?

Duke's Malibu has partnered with a few local bakeries to offer cake packages. If you go with one of our vendors, you will meet with them to arrange the details of your cake and they will bill us directly. Also, we will waive any applicable plating fee and the cost of the cake will go towards your Food and Beverage Minimum. If you prefer to bring in a cake from another bakery, please let the Special Events Team know so that you can set up a delivery time. There is a \$3 plating fee.

8. MAY WE BRING IN OUR OWN WINE?

Yes! We charge a \$20 corkage fee for standard 750ml bottles or \$35 for magnums.

9. CAN I BRING MY OWN DECORATIONS?

Of course! Please partner with the Special Events Team to determine what time you will be able to get into your room to decorate. Decorations may not be taped adhered, stapled, or tacked in any way to the walls or chairs. We do not allow sparklers, birdseed, confetti, glitter, or rice anywhere in the establishment or parking lot.

10. WHERE CAN MY GUESTS PARK FOR MY EVENT?

Valet parking is available in our lot. You may choose to host valet for your guests for \$5 per car Monday-Thursday before 4pm and \$6 per car Monday-Thursday after 4pm and all day on Friday through Sunday.

11. WHEN DO YOU NEED A FINAL GUEST COUNT?

Your Guaranteed Guest Count is due 14 days prior to your event. In addition to the guaranteed number of guests you will be hosting, we will need finalized linen colors, food choices and any other orders or requests.

12. ARE THERE ANY OTHER FEES I SHOULD KNOW ABOUT?

Duke's Malibu requires a \$150 Bar Set Up fee for all events in the Ocean Room. If you would like a Dance Floor placed (Ocean Room only), there is a \$350 fee. Please ask the Special Events Team for additional room, decor, and audio visual upgrades information and pricing.

13. HOW DO I BOOK ONE OF YOUR SPECIAL EVENT ROOMS?

A \$2,000.00 deposit is required to book our Ocean Room and a \$500.00 deposit is required to book our Board Room. These deposits are non-refundable/non-transferable and will be applied toward your final bill on the day of your event.

14. CAN I PUT A HOLD ON ONE OF YOUR SPECIAL EVENT ROOMS BEFORE I GIVE MY DEPOSIT?

We do not hold event rooms for guests. Availability is on a first-come, first-serve basis and dates are not guaranteed until we receive a deposit for your event.

15. WHAT INFORMATION DO I NEED TO PROVIDE YOU WITH IN ORDER TO GET A QUOTE/ESTIMATE FOR MY EVENT?

In order to provide you with a quote we need your estimated guest count, date/time of event, bar selection, and meal selections. Quotes are only estimates based on the information that you provide and are subject to change if the details of your event change.

16. WHAT IS YOUR WEBSITE AND EMAIL ADDRESS?

Website: www.dukesmalibu.com | Email: events@dukesmalibu.com

17. WHO DO I CONTACT FOR MORE INFORMATION, TO BOOK AN EVENT, OR TO SCHEDULE AN APPOINTMENT/VIEW A ROOM?

Contact: Natalie Hyde - Special Events Manager
Nialani Harris - Special Events Sales Assistant
Sandy Watson - Sales Office Assistant

Office Hours: Monday-Saturday from 10:00am-5:00pm

Email Address: events@dukesmalibu.com

Phone #: (310) 317-6204

Fax #: (310) 317-0677

Address: 21150 Pacific Coast Highway, Malibu CA 90265



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