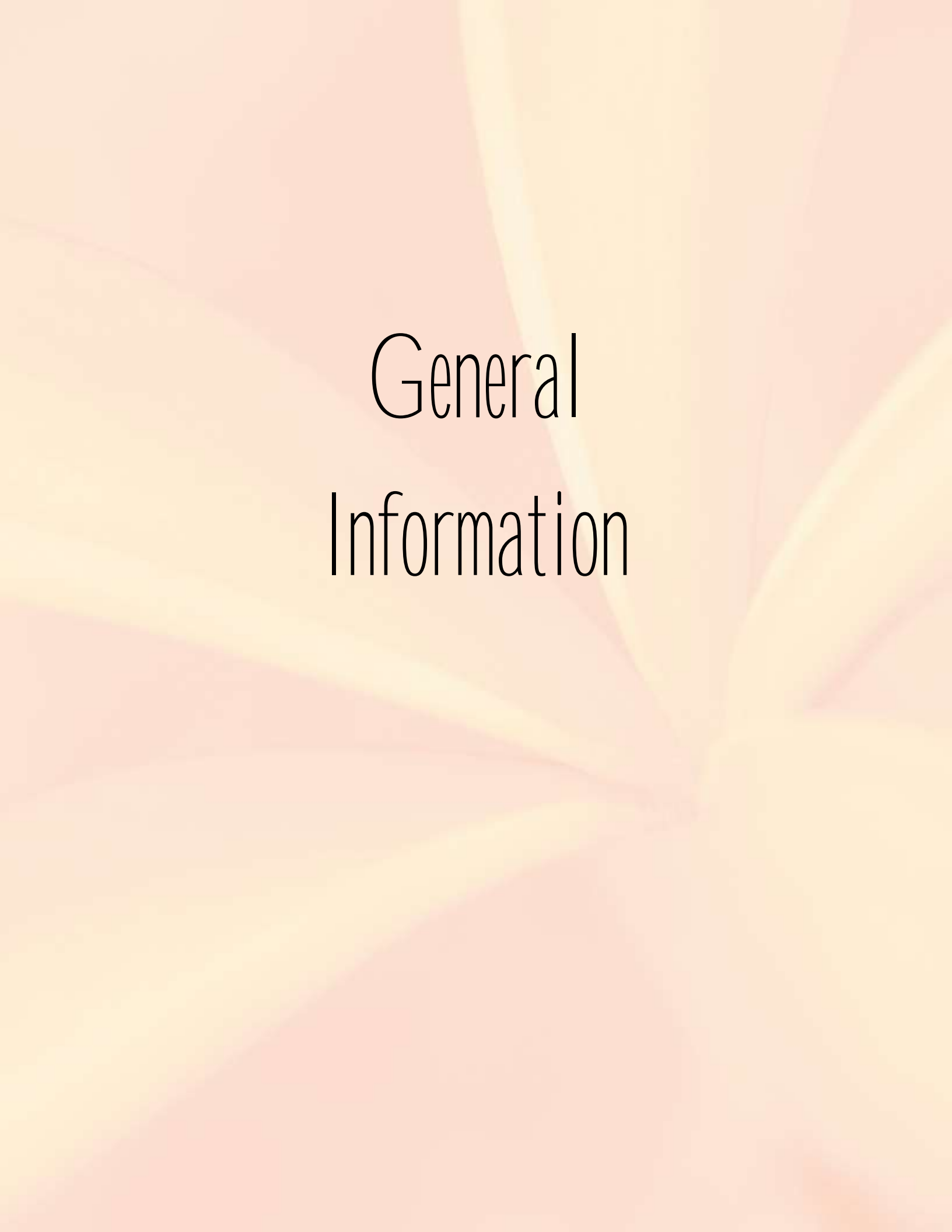


Perfect
FOR YOUR
Celebration



General Information



Duke's Malibu

Thank you for your interest in Duke's Malibu. Located on the beach in Malibu, our banquet facilities offer spectacular beachfront dining. We have two beautiful rooms in which to accommodate you. Our Moana Room is ideal for weddings, corporate outings, or any special occasion. The Board Room is the ultimate setting for baby & bridal showers, rehearsal dinners or intimate celebrations. We look forward to hosting your event and making your special occasion unforgettable!

Frequently Asked Questions

1. *How many guests can your banquet rooms accommodate?*

Moana Room

- Sit down Event with a Dance floor – 200 guests * With Buffet additional charges may apply
- Sit down Event without a Dance floor – 250 guests * With Buffet additional charges may apply
- Appetizer Reception – 400 guests
- Buy Outs of the Restaurant are available – please contact the Banquet Department for more information

Board Room

- All Event Styles – Up to 36 guests

2. *Does your facility have beach access?*

No

3. *Are there room rental fees to book your banquet rooms?*

Food and beverage minimums as well as room rental fees are based on the date and time of your event. Please contact the banquet department for more information.



4. *What items are included if I have my event at Duke's?*

Table and napkin linens offered in various colors, votive candles, flatware, glassware, banquet tables and chairs.

5. *What is your website and email address?*

Website: www.dukesmalibu.com

Email: dukesbu@aol.com

6. *Where can my guests park for my event?*

Valet parking is available in our lot. You may choose to host valet for your guests at \$2.00/person or your guests may pay individually at the conclusion of your event for \$3.00/car for a day time event and \$4.00/car for an evening event. For guests arriving by bus or limousine, there is a \$50.00 flat fee for each bus & a \$25.00 flat fee for each limousine that park in our lot.

7. *How do I book one of your banquet rooms?*

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

8. *Can I put a hold on one of your banquet rooms before I give my deposit?*

We do not hold banquet 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.

9. *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.



10. Who do I contact for more information, to book an event, or to schedule an appointment/view a room?

Contact: **Madelina Silva** – Banquet Manager
Tristan Gertsch– Assistant Banquet Manager

Office Hours: Monday-Friday from 9am-4pm

Appointment Hours: Tuesday-Friday (closed on weekends)

Email Address: events@dukesmalibu.com

Phone #: (310) 317-6204

Fax #: (310) 317-0677

Address: 21150 Pacific Coast Highway, Malibu CA 90265



Directions to Duke's

*21150 Pacific Coast Highway
Malibu, CA 90265*

FROM SANTA MONICA:

Take the Pacific Coast Highway (P.C.H) north to Las Flores Canyon intersection (stop light) and turn left into Duke's parking lot.

FROM AGOURA:

Take 101 south to Lost Hills Road to Malibu Canyon Road, turn right. South to P.C.H. Turn left on P.C.H. and proceed 4 miles to Las Flores Canyon intersection (stop light) and turn right into Duke's parking lot.

FROM SAN FERNANDO VALLEY:

Take 101 north to Las Virgenes Road/Malibu Canyon Road south to P.C.H. Turn left, proceed south, 4 miles to Las Flores Canyon intersection (stop light). Turn right into Duke's parking lot.

FROM ORANGE AND SAN DIEGO COUNTIES:

Take 405 north to 10 west to P.C.H. Take P.C.H. north and proceed approximately 8 miles to Las Flores Canyon intersection (stop light). Turn left into Duke's parking lot.

FROM PASADENA AND PARTS EAST:

Take the 210 west to 110 west. Take the 10 west to P.C.H. north and proceed approximately 8 miles to Las Flores Canyon intersection (stop light). Turn left into Duke's parking lot.

Duke's is approximately 4.7 miles north of Sunset Blvd. & Pacific Coast Highway.

Menus



Banquet Appetizer Menu

OPTIONS A

FRESH VEGETABLE PLATTER

Strip cut carrots, celery, cucumbers, broccoli and cauliflower with ranch dressing

CALAMARI STRIPS

Panko breaded & served with guava cocktail sauce

CRAB & MACNUT WONTONS

Crab, cream cheese and macadamia nuts with mustard plum sauce

THAI CHICKEN PIZZA

Spicy grilled chicken with sweet chili sauce and cheeses

MOANA SUSHI ROLLS

Crab meat, cream cheese, macadamia nuts, cucumber & avocado wrapped in nori, rolled in sticky white rice

AHI SUSHI ROLLS

Ahi tuna, pickled ginger, carrot and cucumber

MANGO BBQ PORK RIBS

Individually cut baby back pork ribs in sweet mango BBQ sauce

VEGETABLE EGG ROLLS

Quick fried and served with lilikoi sweet & sour sauce

BUFFALO STYLE or ASIAN BBQ WINGS

Chicken drumettes tossed in traditional hot cayenne pepper or sweet and spicy Asian style BBQ sauce

OPTIONS B

SHRIMP COCKTAIL PLATTER

Chilled, peeled & de-veined shrimp over cabbage, served with guava cocktail sauce

HAWAIIAN STYLE POKE

Diced and marinated sushi grade ahi served with wonton chips

KOREAN BBQ BEEF SATAY

Thinly sliced sirloin, marinated in a spicy blend of chilies, garlic and ginger, skewered and sautéed until golden brown and drizzled with Korean style BBQ sauce

ISLAND SPICED CHICKEN SKEWERS

Sautéed skewers of spice rubbed chicken with lilikoi sweet & sour sauce

WOK SEARED SASHIMI

Sushi grade ahi in a garlic chili marinade and thinly sliced

DUKE'S ROLL

Fresh ahi poke and cucumber wrapped in nori, rolled in sticky white rice and wonton crisps, topped with a sweet soy drizzle

APPETIZER	APPETIZER RECEPTION
choose <u>2</u> from list A & <u>1</u> from B	choose <u>4</u> from list A & <u>2</u> from list B

A 20% service charge and state & local sales tax will be added to above prices. Prices subject to change.



Chefs Buffet

ROCK SHRIMP SALAD WITH PAPAYA
& HAWAIIAN PESTO

DUKE'S FRESHLY TOSSED CAESAR SALAD

SMOKED HAWAIIAN ONO & FIELD GREENS SALAD
with oriental sesame dressing

BANANA MACADAMIA NUT MUFFINS &
FRESHLY BAKED SOURDOUGH BREAD

CHEF'S CARVING STATION
herb crusted prime rib of beef

PARMESAN & HERB CRUSTED OPAH
sautéed with panko and macadamia nuts
finished with tropical salsa and lemon beurre blanc

ISLAND SPICED CHICKEN
baked in an island spice blend and topped with papaya lime relish

STIR-FRIED VEGETABLES
seasonal vegetables wok fried with sesame and teriyaki

ROASTED GARLIC MASHED POTATOES

JASMINE RICE

Also includes:
FRESH BREWED REGULAR & DECAF DIEDRICH COFFEE

Available for parties of 20 or more.



Aloha Buffet

WONTON SALAD

mixed baby field greens, balsamic vinaigrette,
served with crispy wontons

BANANA MACADAMIA NUT MUFFINS & FRESH BAKED SOURDOUGH BREAD

MACARONI SALAD

JASMINE RICE

ALOHA SWEET POTATOES

STIR-FRIED VEGETABLES

MACADAMIA NUT MAHI MAHI

Crusted in macadamia nuts & finished with a
mango beurre blanc sauce

HULI HULI CHICKEN

Marinated in a sweet ginger teriyaki glaze & grilled

KALUA PORK

Slow roasted pork, sweet cabbage, sesame oil

Available for parties of 20 or more.



Malibu Buffet

MIXED BABY FIELD GREENS WITH
ORIENTAL SESAME DRESSING
served with crispy wonton strips

BANANA MACADAMIA NUT MUFFINS
& FRESH BAKED SOURDOUGH BREAD

TROPICAL GRILLED SALMON
healthy hibachi broiled fish with tropical fruit salsa

PARMESAN AND BASIL CRUSTED OPAH
Japanese style bread crumbs, lemon beurre blanc sauce
with tropical salsa

OVEN ROASTED HERB CHICKEN
fresh all white breast marinated with fresh seasonal herbs
and served with shiitake chardonnay sauce

STIR-FRIED FRESH VEGETABLES

JASMINE RICE

ROASTED GARLIC MASHED POTATOES

Also includes:
FRESH BREWED REGULAR & DECAF DIEDRICH COFFEE

Available for parties of 20 or more.



Duke's Buffet

DUKE'S FRESHLY TOSSED CAESAR SALAD

BANANA MACADAMIA NUT MUFFINS
& FRESH BAKED SOURDOUGH BREAD

ASIAN NOODLE SALAD

RICE PILAF &
GARLIC MASHED POTATOES

FRESH FISH OF THE DAY
BAKED "DUKE'S STYLE"
garlic lemon sweet basil glaze

HULI HULI CHICKEN
marinated in a sweet ginger teriyaki glaze & grilled

BIG ISLAND PORK RIBS
glazed with our homemade mango BBQ sauce

STIR-FRIED FRESH VEGETABLES

also includes:
FRESH BREWED REGULAR & DECAF DIEDRICH COFFEE

Available for parties of 20 or more.



Duke's Lunch Buffet

DUKE'S FRESHLY TOSSED CAESAR SALAD

BANANA MACADAMIA NUT MUFFINS
& FRESH BAKED SOURDOUGH BREAD

ASIAN NOODLE SALAD

RICE PILAF &
GARLIC MASHED POTATOES

FRESH FISH OF THE DAY BAKED "DUKE'S STYLE"
garlic lemon sweet basil glaze

HULI HULI CHICKEN
marinated in a sweet ginger teriyaki glaze & grilled

STIR-FRIED FRESH VEGETABLES

also includes:
FRESH BREWED REGULAR & DECAF DIEDRICH COFFEE

Available for parties of 20 or more.



Duke's Kid Friendly Buffet

GREEN SALAD

SOURDOUGH BREAD

WAFFLE CUT FRENCH FRIES

seasoned waffle cut potatoes

CHICKEN FINGERS

white chicken breast meat lightly breaded & quick fried

PENNE PASTA MARINARA

penne noodles topped with a zesty marinara sauce

MINI CORN DOGS

chicken hot dogs dipped in corn meal batter & quick fried

CHEESEBURGER

charbroiled 4 oz certified angus beef patty,
served with cheddar cheese on a sesame seed bun

STEAMED JASMINE RICE

Available for lunch & dinner



Private Brunch

(minimum of 50 people)

10:00 am *through* 2:30 pm

Selections include:

EGGS BENEDICT & GARDEN BENEDICT

FRENCH TOAST & BELGIAN WAFFLES

SAUSAGE & BACON

DUKES FRESHLY TOSSED CAESAR

BAKED MUFFINS & PASTRIES

HOMESTYLE POTATOES

MAHI MAHI "DUKE'S STYLE"

HULI HULI CHICKEN

VEGETABLE STIR-FRY

HAWAIIAN CEVICHE

SPECIALTY EGG DISHES

FRESH FRUITS

Choice of:

ROAST BEEF CARVING
STATION

or

OMELETS
MADE TO ORDER

ORANGE JUICE & DIEDRICH COFFEE



Breakfast Options

Offered from 9:00 am - 11:00 am

WAIKIKI

Fresh Squeezed Orange Juice
Assortment of Muffins, Croissants and Coffee Cakes
Bagels and Cream Cheese
Regular and Decaffeinated Coffee

KAUA'I

Fresh Squeezed Orange Juice
Assortment of Muffins, Croissants and Coffee Cakes
Bagels with Cream Cheese and Smoked Salmon
Fresh Fruit Platter
Granola and Yogurt
Regular and Decaffeinated Coffee

HANAIEI

Fresh Squeezed Orange Juice
Assortment of Muffins, Croissants and Coffee Cakes
Bagels with Cream Cheese and Smoked Salmon
Applewood Smoked Bacon and Sausage
Breakfast Potatoes
Scrambled Eggs with Cheddar Cheese and Green Onion
Fresh Fruit Platter
Granola and Yogurt
Regular and Decaffeinated Coffee



Chef's Aloha Combination Entrees

*Entrees Include a Caesar Salad, Sourdough Bread, Banana Macadamia Nut Muffins,
Coffee & Passion Fruit Iced Tea*

**Precounts are required for parties of 25 or more*

SURF & TURF

Australian coldwater lobster tail served with filet of beef tenderloin,
served with roasted garlic mashed potatoes & vegetables

BIG ISLAND MANGO BBQ PORK RIBS & HULI HULI CHICKEN

Individually cut baby back pork ribs glazed with our homemade mango BBQ sauce,
paired with a grilled chicken breast marinated in a sweet ginger teriyaki sauce,
served with roasted garlic mashed potatoes & vegetables

BIG ISLAND MANGO BBQ PORK RIBS & PRIME TOP SIRLOIN

Individually cut baby back pork ribs glazed with our homemade mango BBQ sauce,
offered with prime sirloin steak broiled with a roasted red bell pepper relish,
served with roasted garlic mashed potatoes & vegetables

PRIME TOP SIRLOIN & HULI HULI CHICKEN

Prime sirloin steak broiled with a roasted red bell pepper relish, served with a
6 oz grilled chicken breast marinated in a sweet ginger teriyaki sauce,
served with roasted garlic mashed potatoes & vegetables

PRIME TOP SIRLOIN & FRESH FISH SELECTION

Prime sirloin steak broiled with a roasted red bell pepper relish, paired with
Duke's selection of fresh Hawaiian fish with a sweet basil lemon aioli glaze,
served with jasmine rice & vegetables

SHRIMP SKEWERS & PRIME TOP SIRLOIN

Jumbo shrimp skewers grilled in garlic butter, offered with prime
sirloin steak broiled with a roasted red bell pepper relish, served with
jasmine rice & vegetables

Please select two of the above choices



Duke's Banquet Dinner Selections

Entrees Include a Caesar Salad, Sourdough Bread, Banana Macadamia Nut Muffins, Coffee, & Passion Fruit Iced Tea

**Precounts are required for parties of 25 or more*

PENNE PASTA

Shiitake mushrooms and Roma tomatoes in an Asian pesto cream sauce, topped with Parmesan cheese.

FRESH MAHI MAHI BAKED "DUKE'S STYLE"

Baked in a garlic, lemon & sweet basil glaze, served with Jasmine rice & vegetables

FRESH ONO ROASTED FIRECRACKER STYLE

Baked in a spicy chili and garlic aioli, with crisp tortilla strips and black bean avocado relish, served with roasted garlic mashed potatoes & vegetables

FRESH SALMON GRILLED SIMPLY HEALTHY

Cooked without oil or butter, topped with pineapple salsa and served with Jasmine rice & vegetables

PARMESAN AND HERB CRUSTED OPAH

Sautéed in panko, fresh herbs and macadamia nuts, finished with lemon caper beurre blanc and served with Jasmine rice & vegetables

HULI HULI CHICKEN

Marinated in a sweet ginger teriyaki glaze, grilled and served with roasted garlic mashed potatoes & vegetables

FILET OF BEEF TENDERLOIN

Hand selected corn fed beef with Kona coffee rub, topped with roasted tomato relish and served with roasted garlic mashed potatoes & vegetables

PRIME RIB

10 oz cut, served with garlic mashed potatoes & vegetables

COLD WATER LOBSTER

Oven roasted Australian lobster tail, served with Jasmine rice & vegetables

Please select three of the above choices



Duke's Kid Friendly Sit Down Selections

CHEESE PIZZA

Pizza shell topped with marinara sauce & mozzarella cheese,
served with waffle cut french fries

MINI CORN DOGS

Chicken hot dogs dipped in corn meal batter & quick fried,
served with waffle cut french fries

CHICKEN FINGERS

White chicken breast meat lightly breaded & quick fried,
served with waffle cut french fries

PENNE PASTA MARINARA

Penne noodles topped with a zesty marinara sauce

CHEESEBURGER

Charbroiled 4 oz Certified Angus Beef[®] patty,
served with cheddar cheese on a sesame seed bun
and waffle cut french fries

KIMO'S ORIGINAL HULA PIE[®]

Please select only one of the above choices

Available for lunch & dinner



Bar Service Options

ILIMA

Unlimited Soft Drinks, Iced
Tea, Coffee & Juice

Kimo's Chardonnay & Merlot

All Domestic &
Import Beers

HIBISCUS

Unlimited Soft Drinks, Iced Tea,
Coffee & Juice

All Domestic and Import Beers

Kimo's Chardonnay & Merlot

All Well and Call Mixed Drinks

And your choice of **two** of the following:

Mai Tai, Moana Margarita, Sunset

Martini, Hawaiian Iced Tea, Tropical Itch

\$28+ per person

PLUMERIA

Unlimited Soft Drinks, Iced Tea,
Coffee & Juice

All Domestic and Import Beers

Saddle Rock Chardonnay & Merlot

All Well, Call and *Premium* Mixed Drinks

And your choice of **two** of the following:

Mai Tai, Moana Margarita, Sunset

Martini, Hawaiian Iced Tea, Tropical Itch

\$33+ per person

GARDENIA

Unlimited Soft Drinks, Iced
Tea, Coffee & Juice

All Domestic and Import Beers

Saddle Rock Chardonnay
& Merlot

All Well, Call, *Premium*, *Super Premium* and *Exotic Premium* Mixed Drinks

And your choice of **three** of the following:

Mai Tai, Moana Margarita, Sunset Martini's, Hawaiian Iced Tea, Tropical Itch

Full hosted bar available upon request

Add a *Champagne Toast* to any above package for \$5.00 per person

Add *Wine Service* during dinner to any above package for \$5.00 per person

All liquor requested outside of the above packages are subject to an up charge

A 20% service charge and state & local sales tax will be added to above prices. Prices subject to change.



Gourmet Dessert Selections

Please choose up to two of the following
(Only available for parties of 25 people or more)

KIMO'S ORIGINAL HULA PIE®

Crushed Oreo cookie crust filled with Dreyer's Macadamia Nut ice cream, topped with chocolate fudge and served with hot fudge, whipped cream and chopped macadamia nuts

COPPA

Available in the following flavors:

Pina Colada - Chunks of pineapple topped with a layer of coconut gelato and sprinkled with chocolate chips, presented in a dessert glass cup

Caffe - Fior-de-latte gelato with a rich coffee and pure cocoa swirl, presented in a dessert glass cup

CHOCOLATE FONDANT

Chocolate layer cake filled with a rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes

EXOTIC BOMBA

Mango, passion fruit and raspberry sorbetto all covered in white chocolate and drizzled with chocolate

MINI NEW YORK STYLE CHEESECAKES

A small version of our New York Style Cheesecake, flavored with a hint of vanilla

CARROT CAKE

Alternating layers of carrot cake spiced with cinnamon and chopped walnuts, covered with a smooth cream cheese topping and sprinkled with crushed walnuts

TIRAMISU CAKE

Zabaione cream divided by three layers of espresso soaked sponge cake and dusted with cocoa powder

A 20% service charge and State & Local sales tax will be added to the above price. Prices subject to change.

Forms

DUKE'S MALIBU BANQUET INFORMATION AND AGREEMENT

AGREEMENT: This Agreement is made between _____ (hereinafter "Patron") and Duke's Malibu (hereinafter "Duke's"). Patron intends to hold a banquet event on the premises occupied by Duke's, and this "Duke's Banquet Information and Agreement" is intended to clarify the understanding between Duke's and Patron.

CONTACT: It is required that one person be specified as the contact person from the group. This may be Patron, or person designated by Patron. This contact person should understand that Duke's staff will contact them directly with any questions or concerns that may come up during the event. If Patron designates a separate contact person, the Patron is still ultimately responsible for his/her group.

GUARANTEE: A guaranteed number of guests is required 14 days in advance of event. This number is the minimum that the bill is based on. The number may not be reduced within those 14 days. Duke's requires minimum numbers for reserving the banquet rooms and for certain menu choices; if these minimums are not met, Duke's reserves the right to change certain details of your event or the right to move your functions to the appropriate space.

DEPOSITS: When Patron has decided on the date that the event is to be held, a **\$2,000.00 non-refundable deposit** is required to guarantee specified date, time and space for the event. For parties booking a year in advance, an additional **\$500.00 non-refundable deposit** is required within the next 30 days. **Your requested date is not confirmed until the Deposit is processed.** For all events a **Deposit equaling the balance of the food and beverage minimum is to be received 90 days prior to the event and an additional non-refundable deposit equal to 90% of the estimated total bill on the banquet confirmation will be due no later than 10 days prior to the event.** Please remember that these are all non-refundable deposits and are only valid for the original date and time arranged. They will be applied to your bill on the day of your event.

"Under the circumstances that a natural disaster or similar event causes Duke's to be unable to host event as scheduled, cancellation fees shall not apply. However, if practical, Duke's and Patron shall reschedule event to soonest possible time and all fees paid shall be applied to new event date and time. Both parties shall endeavor to reschedule the party; but if no agreeable time exists to reschedule, then all deposits shall be refunded."

PREMIUMS: Certain premium days will require a **ROOM RENTAL FEE and a FOOD AND BEVERAGE MINIMUM** which will be discussed in full and determined by Duke's and is based on food and beverage sales. Wedding Ceremonies are charged an additional flat rate of **\$850.00**.

TIME RESTRICTIONS: There is a **5 hour time** allotment for Banquet events, not to exceed midnight. Any additional hours or parts thereof, over 5 hours are subject to a **\$450.00 per hour** fee. Start and end times are required to be scheduled when planning your event. *All Board room events have a **3 hour time** allotment of time not to exceed 11:00pm.

CAKE CUTTING FEE: The cake cutting fee is **\$2.50 per person**. This includes: forks, plates, cutting and serving of your cake.

BEVERAGES/BAR: In compliance with state law, no hard liquor or beer may be brought onto the premises. Corked wine and champagne is permitted and is subject to a corkage fee of **\$15.00 per bottle / \$20 for magnum bottles**. The fee includes chilling, corking, glasses and service. An additional fee of **\$150.00 will be charged for an in room bar set up and is required for all events of 30 guests or more**. All persons consuming liquor on the premises must be of legal age, as mandated by state law. Duke's reserves the right to refuse service of liquor to any member of Patron's group at any time during the event. Intoxicated guests will not be served any alcoholic beverages. **NO MINORS WILL BE SERVED AT ANY TIME!!!** All bars will be closed down 30 minutes prior to the scheduled end of the event.

MUSIC/ENTERTAINMENT: It is required that Patron discuss the type of entertainment that you are planning with the banquet manager. All musicians and DJ's must carry a certificate of insurance. If Patron is planning live music, it must first be approved by Duke's. Dance floors must be used for any type of dancing. **A rental fee of \$350.00 will be charged for an 18' X 24' dance floor.**

DECORATIONS: All decorations must be discussed with the banquet manager prior to the event. No birdseed, confetti, glitter or rice is permitted anywhere in the establishment or parking lot. Patron may use string and tape to affix decorations. Tacks or nails are not allowed.

PARKING: Prevailing parking rates will apply to all events. Arrangements may be made for Patron to pay for guests' parking.

TAX AND SERVICE CHARGE: All Services and Fees are subject to a 20% service charge. All charges and fees are subject to applicable 8.75% state and local sales tax.

BANQUET CONFIRMATION: Patron, or designated contact person, will receive a banquet confirmation reconfirming the details of the event. Patron's signature is required on the banquet confirmation and must be returned to the banquet department prior to your event.

PAYMENT: Payments are due in full on or before the day of your event. We accept cash, Visa, MasterCard and American Express. We are sorry, but checks are not accepted for final payments.

DAMAGES: The Patron agrees to assume responsibility for any injury, damage, or loss on the premises during the event arising as a result of due negligence or willful misconduct of its' guests, from the time the guests have entered the establishment until the time all guests have left the establishment. Duke's does not assume responsibility for lost or damaged articles left in the establishment prior to, during or after the event. For certain events, a security deposit may be required. In the event of rowdiness, misconduct, or illegal activities, Duke's Malibu can choose to immediately end the event, and the full fees of the event will still be required.

INDEMNIFICATION & INSURANCE: To the extent permitted by law, patron agrees to protect, indemnify, defend and hold harmless Duke's Malibu and their respective employees and all claims, losses or damages to persons or property, and costs (including reasonable attorney's fees), arising out of or connected with your function, except those claims arising out of the sole negligence or willful misconduct of Duke's Malibu.

SIGNATURE ACKNOWLEDGES HAVING READ, UNDERSTOOD AND AGREED TO COMPLY WITH ALL OF THE ABOVE AND BELOW INFORMATION AND AGREEMENTS:

Signature of Patron

Printed Name

Date of signature

Date of party

Time of party

Estimated # of guests

Type of event being held

Room Rental Fee

Food and Beverage Minimum

Manager's Initials



Credit Card Authorization Form

Phone: 310.317.6204

Fax: 310.317.0677

I, _____ hereby authorize Duke's Malibu to charge my credit card account in the amount of \$_____.

Name (please print): _____

Contact Name (if business): _____

Phone Number: _____

Address: _____

City: _____

State: _____ Zip: _____

Signature: _____ Date: _____

Circle Type of Card:

Visa

Mastercard

American Express

Discover

Credit Card Number: _____

Expiration Date: _____

Security Code: _____

(3 digit code from back of card)

....and they lived
happily ever after