



CELEBRATE

LIKE A *legend*

Duke
Kahanamoku

DUKE'S
MALIBU

Aloha WELCOME TO DUKE'S MALIBU

"IN HAWAII, WE GREET FRIENDS, LOVED ONES AND
STRANGERS WITH ALOHA, WHICH MEANS LOVE."

- DUKE KAHANAMOKU

at the water's edge

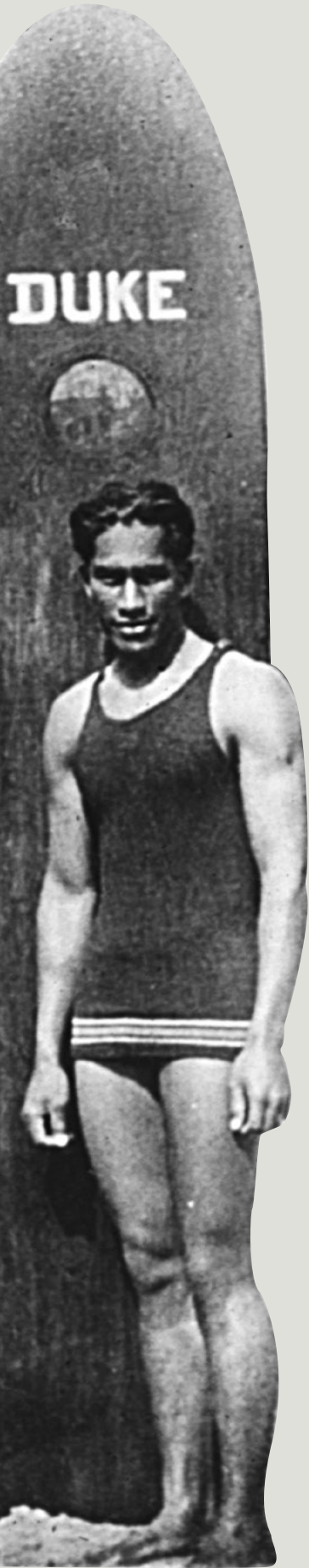
Duke's Malibu sits perched along the surf of Malibu's shores and invites you and your guests to create timeless memories and lifelong friendships, with sunsets and Aloha.

Waves crashing on the shore will be the backdrop to your occasion as you dine on fresh, coastal-inspired cuisine and experience the genuine, friendly service that is Duke's signature. We offer two private event rooms that feature ocean views and look great dressed up or down for any type of occasion.

food and drinks

Just as satisfying as the view is our cuisine, featuring sustainable and freshly caught seafood, premium steaks, all-natural chicken, Duroc all-natural pork, and locally sourced produce. Our talented culinary team has created a selection of plated, buffet, and family style meal options and is able to accommodate guests' dietary restrictions.

Keep the Aloha flowing with our signature Mai Tai or one of our other beach-inspired cocktails. You can also sip like a local on one of our California drafts or wine from Malibu's coast.



THE OCEAN ROOM

Built directly over the water, the Ocean Room has 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 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 guests or 400 standing guests, with the ability to be partitioned for smaller parties or ceremonies of up to 125 guests. A dance floor can be placed, and DJ's & bands are welcome.

WHAT'S INCLUDED

A 5-hour time block during the evening or a 4-hour time block during the daytime. Daytime events must end by 3pm. Evening events may start as early as 6pm - 5pm during winter months - and must end by 12am. Midday rentals are available with increased pricing.

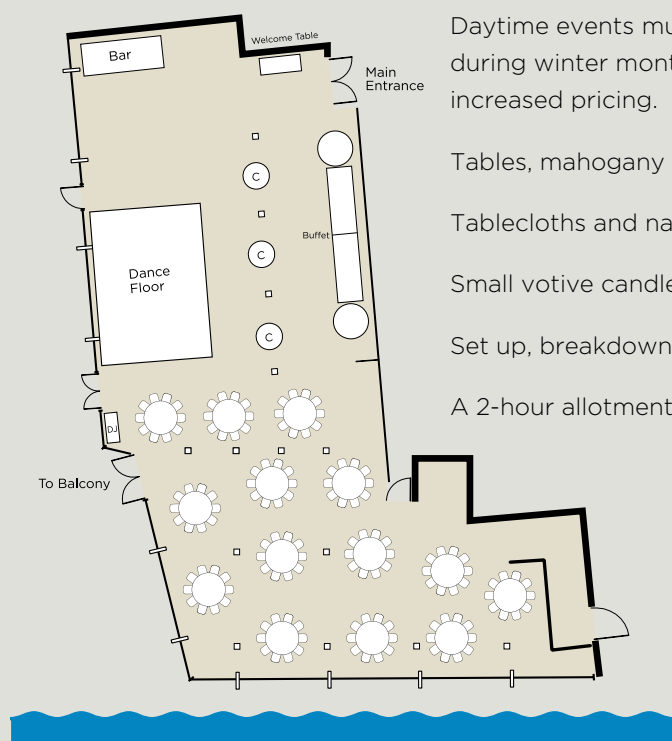
Tables, mahogany Chiavari chairs, plate ware, glassware, and flatware

Tablecloths and napkins in a wide variety of colors

Small votive candles for dining tables

Set up, breakdown and clean-up

A 2-hour allotment for vendor and décor load in, and a 1-hour allotment for load out



PRICING

\$1,000 Saturday Room Rental Fee

\$750 Friday or Sunday Room Rental Fee

\$500 Monday through Thursday Room Rental Fee

Food & Beverage Minimums will vary depending on the day, time, and number of guests you plan to host.

Peak months and select dates will have an increased Room Rental Fee of \$1,500 and reduced rates are available for November and January.





THE BOARD ROOM

For more intimate events, we can accommodate your group in our “Board” Room, which is short for Surf Board Room! The Board Room is an enclosed room located in the restaurant, can seat up to 33 guests, and has a gorgeous ocean view. You can rent out the room at any time of the day or evening between 10am and 10pm with the exception of Sundays. On Sundays, the Board Room is available after 5pm.

PRICING

\$200 Saturday Room Rental Fee

\$150 Friday or Sunday Room Rental Fee

\$100 Monday through Thursday Room Rental Fee

Food & Beverage minimums will vary depending on the day, time and number of guests you plan to host.

WHAT'S INCLUDED

A 3-hour time block

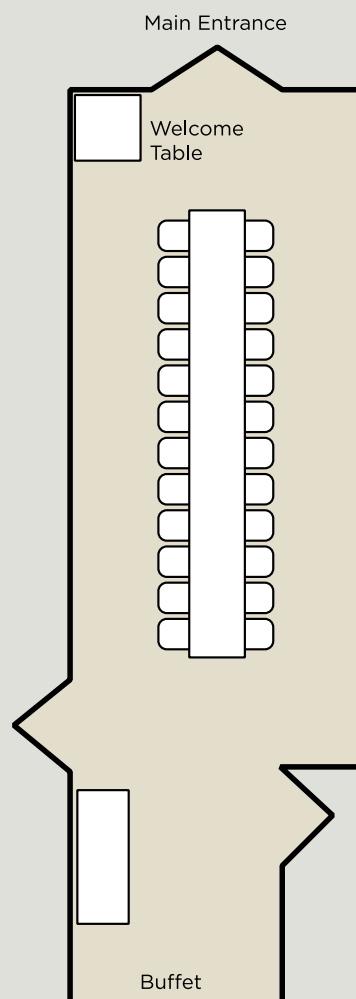
Tables, mahogany Chiavari chairs, plate ware, glassware, and flatware

Tablecloths and napkins in a wide variety of colors

Small votive candles for dining tables

Set up, breakdown and clean up

A 1-hour allotment for décor set up & a 30-minute allotment for break down



BREAKFAST & BRUNCH MENUS

BREAKFAST

COCONUT FRENCH TOAST
ASSORTED PASTRIES
FRESH SEASONAL FRUIT
BAGELS WITH CREAM CHEESE &
SMOKED SALMON
SAUSAGE & BACON
HOMESTYLE 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

COCONUT FRENCH TOAST
SPINACH & TOMATO QUICHE
FRESH SEASONAL FRUIT
SAUSAGE & BACON
ROCKET SALAD
ROASTED DUKE'S FISH
SAUTÉED 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
COCONUT FRENCH TOAST
SAUSAGE & BACON
HOMESTYLE POTATOES
ASSORTED PASTRIES
FRESH SEASONAL FRUIT
TOSSED CAESAR SALAD
HAWAIIAN STYLE AHI POKE
ROASTED DUKE'S FISH
USDA PRIME TRI TIP OR HAM
CARVING STATION
HULI CHICKEN
SAUTÉED 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

CONTINENTAL BREAKFAST

CROISSANTS
MACADAMIA NUT MUFFINS
ASSORTED FRESH FRUIT
BAGELS WITH CREAM CHEESE &
SMOKED SALMON
GRANOLA & YOGURT
FRESH SQUEEZED OJ
REGULAR & DECAF COFFEE
HOT TEA

\$18 *per person*





PLATED LUNCH

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

STARTERS

Choose One

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy vinaigrette

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 & GRAPEFRUIT SALAD

Butter lettuce, avocado, candied macadamia nuts, ginger vinaigrette

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

Choose up to Three

FRESH FISH TACOS

Corn tortillas from la chapalita, tomatillo sauce, cabbage, pico de gallo, queso fresco, chips

ROASTED TURKEY, BACON & BRIE SANDWICH

Applewood smoked bacon, tomatoes, arugula, basil macadamia nut pesto, sourdough baguette, mixed green salad

DUKE'S BURGER*

Half pound angus chuck, brisket & hanger grind, white cheddar, Maui island dressing, fries

PULLED PORK SANDWICH*

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

VEGETARIAN RED CURRY

Coconut red curry, tofu, local vegetables, jasmine rice, fresh herbs

GRILLED CHEESE

Brie & goat cheese, roasted beets, arugula, grain bread, mixed green salad

BEER BATTERED TOFU TACOS

Corn tortillas from La Chapalita, tomatillo sauce, pico de gallo, queso fresco, chips

VEGETARIAN FARRO RISOTTO

Grilled seasonal vegetables, mushrooms, farro, parmesan, macadamia nut pesto

**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 macadamia 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*



PLATED LUNCH

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

STARTERS

Choose One

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy vinaigrette

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 & GRAPEFRUIT SALAD

Butter lettuce, avocado, candied macadamia nuts, ginger vinaigrette

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

Choose up to Three

ROASTED DUKE'S FISH

Basil lemon glaze, jasmine rice, bok choy macadamia slaw

SHRIMP & CRAB SALAD

Local greens, yuzu 1000 dressing, hard boiled egg, tomatoes, citrus, avocado, lemon vinaigrette

SEARED AHI BOWL

Seared rare, furikake chili crust, seaweed salad, edamame, kimchi, jasmine rice, wasabi avocado puree, yuzu ponzu

SAUTÉED MAC NUT & HERB CRUSTED

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

RIB & CHICKEN PLATE LUNCH

a local favorite from the streets of Waikiki

Compart family farms pork ribs, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw

GRILLED CHEESE

Brie & goat cheese, roasted beets, arugula, grain bread, mixed green salad

BEER BATTERED TOFU TACOS

Corn tortillas from La Chapalita, tomatillo sauce, pico de gallo, queso fresco, chips

VEGETARIAN FARRO RISOTTO

Grilled seasonal vegetables, mushrooms, farro, parmesan, macadamia nut pesto

STEAK & WEDGE

Grilled Double R Signature Ranch, USDA prime sirloin, iceberg, bleu cheese, balsamic tomatoes, chicharrones, duroc bacon

DESSERTS

Add dessert for \$5 per person

KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted macadamia 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*

\$35 per person plus a 20% service charge and state and local sales tax will be added | Menu items and prices subject to change

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

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy vinaigrette

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 & GRAPEFRUIT SALAD

Butter lettuce, avocado, candied macadamia nuts, ginger vinaigrette

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

Choose Two

(\$15 per person for additional selections)

ROASTED DUKE'S FISH

Basil lemon glaze

MISO GRILLED KING SALMON

Sustainably raised, miso glaze

SAUTÉED MAC NUT & HERB CRUSTED

Parmesan & panko dusted fresh fish, tomato lemon caper butter

ROASTED HULI CHICKEN

All natural chicken, garlic shoyu marinade

MANGO BBQ RIBS

Baby back ribs, mango BBQ sauce

KALUA PORK

Cooked "Imu Style" with cabbage and shoyu

VEGETARIAN RED CURRY

Coconut red curry, tofu, local vegetables, fresh herbs

VEGETARIAN FARRO RISOTTO

Grilled seasonal vegetables, mushrooms, farro, parmesan, macadamia nut pesto

SIDES

Choose One

(\$2 per person for additional selections)

JASMINE RICE

HERBED JASMINE FARRO RICE

MAC & CHEESE

YUKON GOLD MASHED POTATOES

Choose One

(\$2 per person for additional selections)

LOCAL SEASONAL VEGETABLES

Choice of Wok Charred, Steamed or Sautéed

CREAMED CORN

BOK CHOY ASIAN SLAW

ROASTED BROCCOLINI



ADD A CARVING STATION:

Prime Rib @ \$18 per person

USDA Prime Tri Tip @ \$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 from the selections on page 13
(\$5 per person for additional selection)*

STARTERS

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

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy vinaigrette

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 & GRAPEFRUIT SALAD

Butter lettuce, avocado, candied macadamia nuts, ginger vinaigrette

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

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

ROASTED DUKE'S FISH

Basil lemon glaze

MISO GRILLED KING SALMON

Sustainably raised, miso glaze

SAUTEED MAC NUT & HERB CRUSTED

Parmesan & panko dusted fresh fish, tomato lemon caper butter

ROASTED HULI CHICKEN

All natural chicken, garlic shoyu marinade

BBQ BABY BACK RIBS

Compart family farms duroc pork, mango bbq sauce

KALUA PORK

Slow roasted pork, sweet cabbage, sesame oil

VEGETARIAN RED CURRY

Coconut red curry, tofu, local vegetables, fresh herbs

VEGETARIAN FARRO RISOTTO

Grilled seasonal vegetables, mushrooms, farro, parmesan, macadamia nut pesto

SIDES

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

JASMINE RICE

HERBED JASMINE FARRO 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 BROCCOLINI



ADD A CARVING STATION:

Prime Rib @ \$18 per person
USDA Prime Tri Tip @ \$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 CUPS

Raw Ahi with shoyu, Maui onions, wasabi, crème fraiche, wonton cup

COCONUT SHRIMP

Lilikoi chili water

MANGO BBQ RIBS

Slow roasted, island style, all natural Duroc pork

**Feel free to substitute with one of our vegetarian items*

STARTER

MIXED GREENS

Maui onions, shaved vegetables

ENTRÉES

KALUA PORK

Cooked “Imu Style” with cabbage and shoyu

ROASTED DUKE’S FISH

Basil lemon glaze

ROASTED HULI CHICKEN

All natural chicken, garlic shoyu marinade

**Feel free to substitute with one of our vegetarian items*

SIDES

JASMINE RICE

MACARONI SALAD

SAUTEED LOCAL SEASONAL VEGETABLES

FRIED RICE

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, 2 COURSE

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

STARTERS

Choose One

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy vinaigrette

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 & GRAPEFRUIT SALAD

Butter lettuce, avocado, candied macadamia nut, ginger vinaigrette

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

Choose Up to Three

ROASTED DUKE'S FISH

Basil lemon glaze, coconut bamboo rice, local vegetable, seasonal vinaigrette

MISO GRILLED KING SALMON

Sustainably raised, coconut bamboo rice, local vegetable

SAUTEED MAC NUT & HERB CRUSTED

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

ROASTED HULI CHICKEN

All natural chicken, garlic shoyu marinade, Yukon Gold mashed potatoes, local vegetable

USDA PRIME SIRLOIN

Double R Signature Ranch, miso brown butter, Yukon Gold mashed potatoes, roasted local vegetable

VEGETARIAN RED CURRY

Coconut red curry, tofu, local vegetables, jasmine rice, fresh herbs

VEGETARIAN FARRO RISOTTO

Grilled seasonal vegetables, mushrooms, farro, parmesan, macadamia nut pesto

BANANA LEAF STEAMED TOFU

Yuzu ponzu sauce, sizzling sesame oil, shiitake mushrooms, cilantro, coconut bamboo rice, black bean-peanut charred bok choy

FURIKAKE CRUSTED TOFU

Truffle unagi glaze, chili oil, shiitake mushroom, black bean-peanut charred bok choy, coconut bamboo rice

MISO GRILLED SQUASH

Seasonal grilled squash, watercress sauce, cream corn, horseradish mash potato

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 from the selections on page 13

STARTERS

Choose One

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy vinaigrette

ROCKET SALAD

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

GARDEN GREEN SALAD

Mixed greens, red beets, carrots, cucumber, tomato

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

KALE & GRAPEFRUIT SALAD

Butter lettuce, avocado, candied macadamia nuts, ginger vinaigrette

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

Choose Up to Three

ROASTED DUKE'S FISH

Basil lemon glaze, coconut bamboo rice, roasted local vegetable, seasonal vinaigrette

MISO GRILLED KING SALMON

Sustainably raised, coconut bamboo rice, seasonal vegetable

SAUTEED MAC NUT & HERB CRUSTED

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

ROASTED TRISTAN DA CUNHA LOBSTER TAILS

World's only sustainable lobster tail, herbed jasmine farro rice, roasted asparagus, drawn butter

ROASTED HULI CHICKEN

All natural chicken, garlic shoyu marinade, Yukon gold mashed potatoes, local vegetable

FILET MIGNON

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

VEGETARIAN RED CURRY

Coconut red curry, tofu, local vegetables, jasmine rice, fresh herbs

VEGETARIAN FARRO RISOTTO

Grilled seasonal vegetables, mushrooms, farro, parmesan, macadamia nut pesto

BANANA LEAF STEAMED TOFU

Yuzu ponzu sauce, sizzling sesame oil, shiitake mushrooms, cilantro, coconut bamboo rice, black bean-peanut charred bok choy

FURIKAKE CRUSTED TOFU

Truffle unagi glaze, chili oil, shiitake mushroom, black bean-peanut charred bok choy, coconut bamboo rice

MISO GRILLED SQUASH

Seasonal grilled squash, watercress sauce, cream corn, horseradish mash potato

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

SASHIMI

Fresh Ahi, edamame & cucumber salad, wasabi, shoyu

KALUA PORK QUESADILLA

Four cheese blend, roasted pork

CHICKEN SKEWERS

Ginger teriyaki sauce

AVOCADO TOAST

Shaved radish, pomegranate seeds, sea salt

SHRIMP COCKTAIL

Lemongrass poached, guava cocktail sauce

COCONUT SHRIMP

Lilikoi chili water

SAMBAL SESAME EDAMAME

Ponzu dipping sauce

CALAMARI

Macadamia nut panko crusted, guava mustard remoulade

CRAB WONTONS

Crab, cream cheese, macadamia nuts, mustard plum sauce

POKE CUPS

Raw Ahi with shoyu, Maui onions, avocado, wasabi aioli, wonton cup

SEARED BEEF SKEWERS

Pineapple teriyaki sauce

KUNG PAO CAULIFLOWER

Roasted cauliflower, peanuts, garlic ginger shoyu, chilies, green onion

KOREAN STICKY RIBS

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

SLIDERS

Choice of :

Traditional - Maui island dressing, white cheddar

Hawaiian - pineapple, teriyaki, white cheddar

BBQ - fried onion straws, sharp cheddar

CHARRED SNAP PEAS

Local radish, burnt pineapple vinaigrette, marcona almonds, brie

BEET POKE CUPS

Roasted beets, shoyu, Maui onions, avocado, wasabi aioli

LILIKOI CEVICHE

Red onion, cilantro, tomato, avocado, fresno chili, tortilla chips

MISO GRILLED SQUASH SKEWERS

Seasonal grilled squash, pineapple, miso glaze

MACADAMIA NUT HUMMUS

Herb flat bread, seasonal vegetables



KID'S MENU

KID'S BUFFET

For parties of 25 or more

GARDEN GREEN SALAD

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 - Maui island dressing, 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 the adult's salad selection & rolls

Choose TWO from the options below

ALL NATURAL CHICKEN TENDERS

Panko crusted, served with French fries

ROASTED HULI CHICKEN

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 - Maui island dressing, 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®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, whipped cream

\$5

KEY LIME PIE

Graham cracker crust, fresh whipped cream

\$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 free toppings

\$12

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

OUTSIDE DESSERT FEE

\$3

BEVERAGES

CUSTOMIZE YOUR BAR

One of the most important aspects of your event to consider is your host bar. There are a variety of bar options for you to choose from. You may choose one of our packages, host a full bar, limit the options available, or put a cap on how much you will host.

Hosting Without a Package

When you host the bar “Based on Consumption,” you get to decide what you would like to offer. We can feature two cocktails, offer beer & wine only, provide drink tickets to your guests, or switch to a cash bar after a certain dollar amount.

Duke’s Malibu offers a seasonal variety of draft beers, wines both local and from afar, and cocktails meant to enjoy at the beach. Please ask the Special Events Team for a list of the current selections and pricing.

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

BEER & WINE PACKAGE

Unlimited Juice & Soda

Choice of two seasonal draft 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 two seasonal draft 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 two seasonal draft beers

Choice of four seasonal wines

\$55 per person

ADD TO ANY ALCOHOL PACKAGE:

Champagne Toast @ \$5 per person
Dinner Wine Service @ \$5 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.





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)**
- Family style event without a dance floor **(200 guests)**
- Family style event with a dance floor **(140 guests)**
- Appetizer reception **(400 guests)**
- Ceremonies **(125 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?

Ocean Room

\$1,000 Saturday Room Rental Fee

\$750 Friday or Sunday Room Rental Fee

\$500 Monday through Thursday Room Rental Fee

Food & Beverage minimums will vary depending on the day, time and number of guests you plan to host. Peak months and select dates will have an increased Room Rental Fee of \$1,500 and reduced rates are available for November and January

Board Room

\$200 Saturday Room Rental Fee

\$150 Friday or Sunday Room Rental Fee

\$100 Monday through Thursday Room Rental Fee

Food & Beverage minimums will vary depending on the day, time, and number of guest you plan to host.

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. In addition to your event time block, you will have 2 hours prior to your event for set up and 1 hour after your event to break down.

Board Room

The Board Room rents for 3 hour increments at any time of the day or evening between 10am and 10pm with the exception of Sundays. On Sundays, the Board Room is only available after 5pm. In addition to your three hour event, you will have 1 hour prior to your event for set up and 30 minutes after your event to break down.

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 outside dessert 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 outside dessert 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 \$6 per car. This price is subject to change.

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 your guest count exceeds 125, there will be an additional \$150 fee for a double bar. 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 deposit is required to book our Ocean Room and a \$500 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 are able to place a courtesy hold on a date upon request. This hold does not guarantee the room and is only valid for 14 days. You will be contacted if another party is interested in booking your date and given 48 hours to book the room or decline.

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
Connor Hanson - Special Events Assistant
Keeley Redden – Special Events Assistant
Sandy Watson - Special Events Assistant

Office Hours: Daily between 10:00am-5:00pm; We are available for appointments and tours Tuesdays through Fridays between 11:30am and 5pm. Walk ins are welcome, however we highly suggest scheduling a time with the Special Events Team to ensure that the room will be available to view.

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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