

—  
YOUR *special* DAY  
—

**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 wedding 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, Imu 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 a wine from Malibu's coast.



# OCEAN ROOM WEDDINGS

Say “I Do” surrounded by loved ones and breaking surf. Built directly over the water, the Ocean Room has two walls of oceanfront windows, providing an unparalleled experience.

All weddings include a reception, while hosting your ceremony at Duke’s Malibu is optional.

## PRICING

\$1,500 Saturday Room Rental Fee  
(Price with service charge included - \$1,830)

\$1,000 Friday or Sunday Room Rental Fee  
(Price with service charge included - \$1,220)

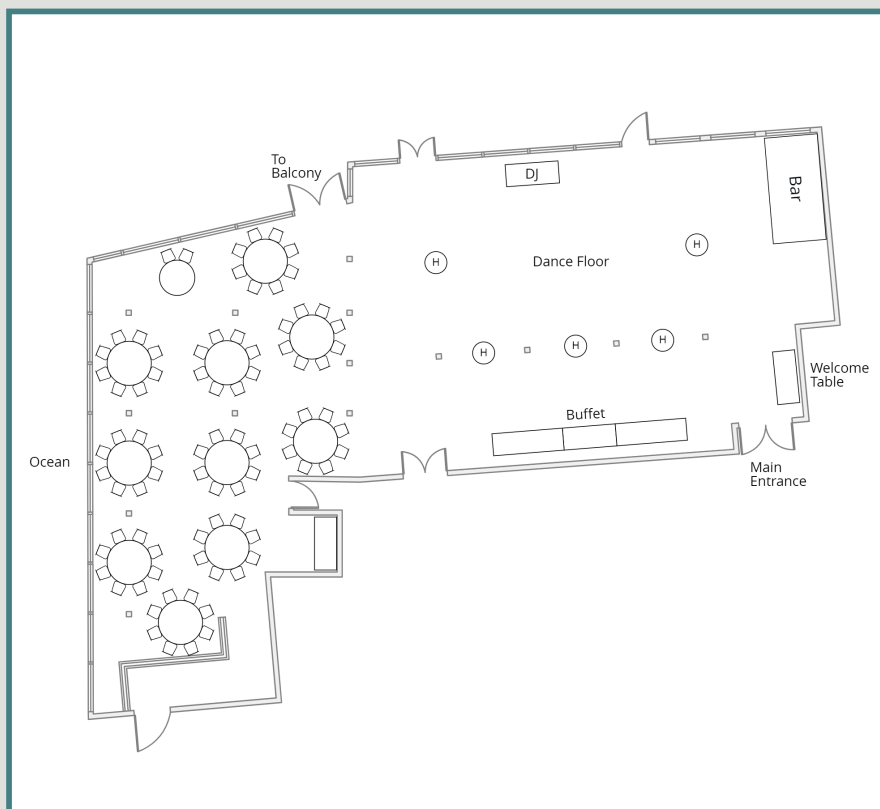
\$750 Monday through Thursday Room Rental Fee  
(Price with service charge included - \$915)

\$1,000 Ceremony Package  
(Price with service charge included - \$1,220)

Food & beverage minimums and room rental rates 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 up to \$2,000 (price with service charge included - \$2,440). Reduced rates are available for off season months.

A 22% Service Charge is included in the above pricing, state and local sales tax will be added.







# OCEAN ROOM WEDDINGS

## RECEPTIONS INCLUDE:

A 4 hour time block between 10am and 3pm for a daytime event or between 6pm and 11pm for an evening event

Tables, mahogany Chiavari chairs, plateware, glassware, and flatware

Tablecloths and napkins in a wide variety of colors

Globe lights throughout the room

Small votive candles for dining tables

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

## CEREMONY PACKAGE INCLUDES:

An extra hour is added to your time slot

Room flip from ceremony to reception

Use of our Green Room 2 hours prior to the event start time, throughout your event, and for 45 minutes after

Microphone

A 1-hour long ceremony rehearsal the week prior to your wedding





# BREAKFAST & BRUNCH MENUS

## FOR PARTIES OF 25 OR MORE

*Includes: fresh squeezed orange juice, unsweetened tropical iced tea, hot tea, fresh brewed regular and decaf coffee*

### ADD AN OMELET STATION

\$10 per person | \$150 station set up fee required

price with service charge included: \$12.20 per person | \$183 station set up fee required

*A 22% service charge is included in the pricing listed, state and local sales tax will be added. Menu items and prices subject to change*

## BREAKFAST BUFFET

COCONUT FRENCH TOAST  
ASSORTED PASTRIES  
FRESH SEASONAL FRUIT ©  
BAGELS WITH CREAM CHEESE  
SAUSAGE & BACON ©  
HOMESTYLE POTATOES ©  
SCRAMBLED EGGS WITH CHEDDAR CHEESE ©  
GRANOLA & YOGURT

**\$40** per person

PRICE WITH SERVICE CHARGE INCLUDED:

**\$48.80** per person

## BRUNCH BUFFET

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

**\$49** per person

PRICE WITH SERVICE CHARGE INCLUDED:

**\$59.78** per person

## DUKE'S SIGNATURE 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 ©  
HAM CARVING STATION  
HULI CHICKEN  
SAUTÉED LOCAL SEASONAL VEGETABLES ©  
JASMINE RICE ©

**\$55** per adult | **\$29** per child

*\$150 station set up fee required*

PRICE WITH SERVICE CHARGE INCLUDED:

**\$67.10** per adult | **\$35.38** per adult

*\$183 station set up fee required*



© - Item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform the Special Events team of any allergies.

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.





# PLATED LUNCH

## \$49 PER PERSON

(price with service charge  
included - \$59.78 per person)  
**FOR PARTIES OF 100 OR LESS**

*Parties of 20 guests or more will be required to  
provide pre-counts for entrée selections, assign  
seating, and escort cards with entrée selections*

*Includes: fresh baked rolls, soda,  
juice, unsweetened tropical iced tea,  
hot tea, fresh brewed regular and  
decaf coffee*

*A 22% service charge is included in the  
above pricing, state and local sales tax  
will be added*

*Menu items and prices subject to change*

## STARTERS

*Choose One*

### CAESAR SALAD

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

### GARDEN GREEN SALAD

Mixed greens, maui onion, cucumber,  
tomato

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

### ROCKET SALAD

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

### FRESH FISH & CLAM CHOWDER

Creamy New England style

## ENTRÉES

*Choose up to Three*

### ROASTED DUKE'S FISH

Lemon basil glaze, jasmine rice,  
macaroni salad, bok choy macadamia  
nut slaw

### SEARED AHI BOWL \*

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

### SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

Parmesan & panko dusted, lemon caper  
butter, jasmine rice, macaroni salad, bok  
choy macadamia nut slaw

### RIB & CHICKEN PLATE LUNCH

*a local favorite from the streets of Waikiki*


Imu roasted True Story Farms heirloom  
kurobuta pork, mango bbq sauce,  
grilled huli chicken, jasmine rice,  
macaroni salad, bok choy macadamia  
nut slaw

### WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger broth,  
locally sourced vegetables

### FURIKAKE CRUSTED TOFU

Truffle unagi glaze, chili oil, shiitake  
mushroom, bok choy, jasmine rice

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# CUSTOM LUNCH BUFFET

## \$54 PER PERSON

(price with service charge included - \$65.88 per person)  
FOR PARTIES OF 25 GUESTS OR MORE

*Includes: fresh baked rolls, soda, juice, unsweetened tropical iced tea, hot tea, fresh brewed regular and decaf coffee*

## ADD A CARVING STATION

PRIME RIB \$18 PER PERSON

(price with service charge included - \$21.96 per person)

USDA PRIME TRI TIP \$12 PER PERSON

(price with service charge included - \$14.64 per person)

\$150 STATION SET UP FEE REQUIRED

(price with service charge included - \$183)

**MENU SERVED FAMILY STYLE \$7 PER PERSON** (price with service charge included - \$8.54 per person)

*A 22% service charge is included in the above pricing, state and local sales tax will be added*

*Menu items and prices subject to change*

## STARTERS

### Choose One

(\$6 per person for additional selections  
price with service charge included - \$7.32)

### CAESAR SALAD

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

### GARDEN GREEN SALAD

Mixed greens, Maui onion, cucumber, tomato

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

### ROCKET SALAD

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

### FRESH FISH & CLAM CHOWDER

Creamy New England style

## ENTRÉES

### Choose Two

(\$18 per person for additional selections  
price with service charge included - \$21.96)

### ROASTED DUKE'S FISH

Basil lemon glaze

### SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

Parmesan & panko dusted fresh fish, lemon caper butter

### ROASTED HULI CHICKEN

All natural chicken, garlic shoyu ginger marinade

### MANGO BBQ RIBS

Baby back ribs, mango BBQ sauce

### KALUA PORK

Imu roasted True Story Farms heirloom kurobuta pork, braised cabbage, onion, sesame

### WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger broth, locally sourced vegetables

## SIDES

### Choose One

(\$4 per person for additional selections  
price with service charge included - \$4.88)

### JASMINE RICE

### HERBED JASMINE FARRO RICE

### MAC & CHEESE

### YUKON GOLD MASHED

### POTATOES

### Choose One

(\$4 per person for additional selections  
price with service charge included - \$4.88)

### LOCAL SEASONAL VEGETABLES


*Choice of Wok Charred, Steamed or Sautéed*

### CREAMED CORN

### BOK CHOY SLAW

### ROASTED BROCCOLINI



 - Item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform the Special Events team of any allergies.

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# CUSTOM DINNER BUFFET

## \$74 PER PERSON

(price with service charge included - \$90.28 per person)  
FOR PARTIES OF 25 GUESTS OR MORE

*Includes: fresh baked rolls, soda, juice, unsweetened tropical iced tea, hot tea, fresh brewed regular and decaf coffee*

## ADD A CARVING STATION

PRIME RIB \$18 PER PERSON  
(price with service charge included - \$21.96 per person)

USDA PRIME TRI TIP \$12 PER PERSON  
(price with service charge included - \$14.64 per person)

\$150 STATION SET UP FEE REQUIRED  
(price with service charge included - \$183)

**MENU SERVED FAMILY STYLE \$7 PER PERSON** (price with service charge included - \$8.54 per person)

*A 22% service charge is included in the above pricing, state and local sales tax will be added*

*Menu items and prices subject to change*

## APPETIZERS

*Choose two from the selections on page 13*  
(\$6 per person for additional selection  
price with service charge included - \$7.32)

## STARTERS

*Choose One*  
(\$6 per person for additional selection  
price with service charge included - \$7.32)

### CAESAR SALAD

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

### GARDEN GREEN SALAD

Mixed greens, Maui onion, cucumber, tomato

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

### ROCKET SALAD

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

### FRESH FISH & CLAM CHOWDER

Creamy New England style

## ENTRÉES

*Choose Two*  
(\$18 per person for additional selection  
price with service charge included - \$21.96)

### ROASTED DUKE'S FISH

Basil lemon glaze

### SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

Parmesan & panko dusted fresh fish, lemon caper butter

### ROASTED HULI CHICKEN

All natural chicken, garlic shoyu ginger marinade

### BBQ BABY BACK RIBS

Imu roasted True Story Farms heirloom kurobuta pork, mango bbq sauce

### KALUA PORK

Imu roasted True Story Farms heirloom kurobuta pork, braised cabbage, onion, sesame

### WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

## SIDES

*Choose Two*  
(\$4 per person for additional selection  
price with service charge included - \$4.88)

### JASMINE RICE

### HERBED JASMINE FARRO RICE MAC & CHEESE

### YUKON GOLD MASHED POTATOES

*Choose One*  
(\$4 per person for additional selection  
price with service charge included - \$4.88)

### LOCAL SEASONAL VEGETABLES


*Choice of Wok Charred, Steamed or Sautéed*

### CREAMED CORN

### BOK CHOY SLAW

### ROASTED BROCCOLINI



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\*Consuming raw or undercooked foods may increase your risk of foodborne illness.





# 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.*

## \$69 PER PERSON

(price with service charge included - \$84.18 per person)  
FOR PARTIES OF ALL SIZES

*Includes: soda, juice, unsweetened tropical iced tea, hot tea, fresh brewed regular and decaf coffee*

## ADD A FRESHLY CARVED STEAK

PRIME RIB \$18 PER PERSON  
(price with service charge included - \$21.98 per person)

USDA PRIME TRI TIP \$12 PER PERSON  
(price with service charge included - \$14.64 per person)

FOR PARTIES OF 25 OR MORE

*Menu substitutions can be made to accommodate vegetarian and vegan guests*

*A 22% service charge is included in the above pricing, state and local sales tax will be added*

*Menu items and prices subject to change*

## 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 true story farms heirloom kurobuta pork

## STARTER

### GARDEN GREEN SALAD

Mixed greens, Maui onion, cucumber, tomato, white balsamic vinaigrette

## ENTRÉES

### ROASTED DUKE'S FISH

Basil lemon glaze

### ROASTED HULI CHICKEN

All natural chicken, garlic shoyu ginger marinade

### KALUA PORK


Imu roasted true story farms heirloom kurobuta pork, braised cabbage, onion, sesame

## SIDES

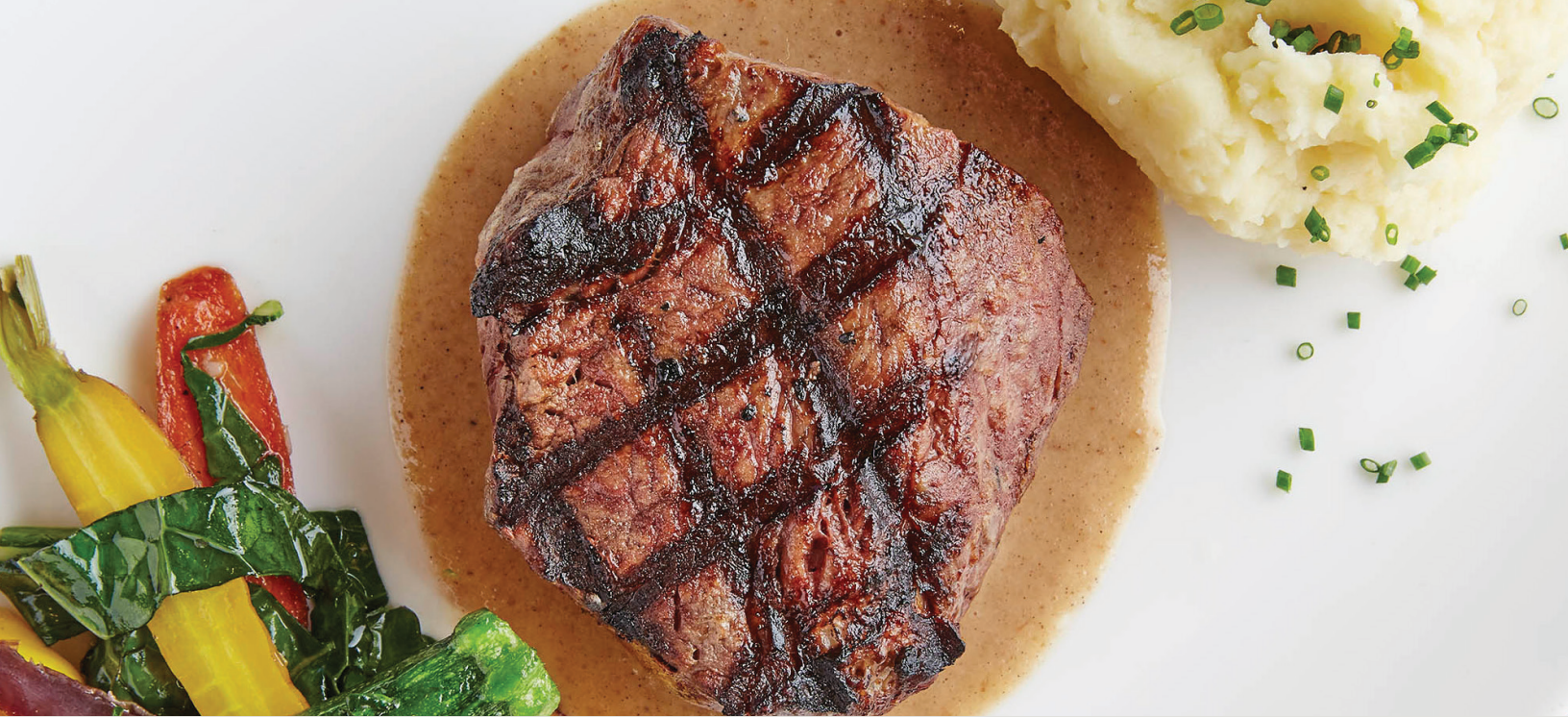
### FRIED RICE

### SAUTÉED LOCAL SEASONAL VEGETABLES

### MACARONI SALAD

 - Item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform the Special Events team of any allergies.

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.



# PLATED DINNER, 2 COURSE

## \$69 PER PERSON

(price with service charge  
included - \$84.18 per person)  
**FOR PARTIES OF 100 OR LESS**

*Parties of 20 guests or more will be required to  
provide pre-counts for entrée selections, assign  
seating, and escort cards with entrée selections*

*Includes: fresh baked rolls, soda,  
juice, unsweetened tropical iced tea,  
hot tea, fresh brewed regular and  
decaf coffee*

*A 22% service charge is included in the  
above pricing, state and local sales tax  
will be added*

*Menu items and prices subject to change*

## STARTERS

*Choose One*

### CAESAR SALAD

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

### GARDEN GREEN SALAD

Mixed greens, Maui onion, cucumber,  
tomato

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

### ROCKET SALAD

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

### FRESH FISH & CLAM CHOWDER

Creamy New England style

## ENTRÉES

*Choose Up to Three*

### ROASTED DUKE'S FISH

Garlic, lemon & sweet basil glaze, local  
vegetables, herbed jasmine farro rice

### SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

Parmesan & panko dusted fresh fish,  
lemon caper butter, herbed jasmine  
farro rice, roasted broccolini

### ROASTED HULI CHICKEN

All natural chicken, garlic shoyu  
ginger marinade, mashed yukon gold  
potatoes, roasted broccolini

### USDA PRIME SIRLOIN\*

Brandt Farms all natural beef,  
mushroom gravy, mashed yukon gold  
potatoes, roasted broccolini

### WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger broth,  
locally sourced vegetables

### FURIKAKE CRUSTED TOFU

Truffle unagi glaze, chili oil, shiitake  
mushroom, bok choy, jasmine rice





# PLATED DINNER, 3 COURSE

## \$89 PER PERSON

(price with service charge included - \$108.58 per person)  
FOR PARTIES OF 100 OR LESS

*Parties of 20 guests or more will be required to provide pre-counts for entrée selections, assign seating, and escort cards with entrée selections*

*Includes: fresh baked rolls, soda, juice, unsweetened tropical iced tea, hot tea, fresh brewed regular and decaf coffee*

*A 22% service charge is included in the above pricing, state and local sales tax will be added*

*Menu items and prices subject to change*

## APPETIZERS

*Choose two from the selections on page 13 (\$7.32 per person for additional selection)*

## 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, Maui onion, cucumber, tomato

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

### FRESH FISH & CLAM CHOWDER

Creamy New England style

## ENTRÉES

*Choose Up to Three*

### ROASTED DUKE'S FISH

Garlic, lemon & sweet basil glaze, local vegetables, herbed jasmine farro rice

### SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

Parmesan & panko dusted fresh fish, lemon caper butter, herbed jasmine farro rice, roasted broccolini

### ROASTED TRISTAN DA CUNHA LOBSTER TAILS

Tristan Da Cunha tails, roasted with a basil garlic glaze, roasted broccolini, herbed jasmine farro rice, butter & lemon

### ROASTED HULI CHICKEN

All natural chicken, garlic shoyu ginger marinade, mashed yukon gold potatoes, roasted broccolini

### FILET MIGNON\*


Dijon rubbed, Maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

### WILD MUSHROOM & SPINACH RAVIOLI

Vegan ravioli, coconut ginger broth, locally sourced vegetables

### FURIKAKE CRUSTED TOFU

Truffle unagi glaze, chili oil, shiitake mushroom, bok choy, jasmine rice

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\*Consuming raw or undercooked foods may increase your risk of foodborne illness.



# APPETIZERS

- 1 for \$10 per person**  
(price with service charge included - \$12.20)
- 2 for \$16 per person**  
(price with service charge included - \$19.52)
- 3 for \$22 per person**  
(price with service charge included - \$26.84)
- 4 for \$28 per person**  
(price with service charge included - \$34.16)
- 5 for \$34 per person**  
(price with service charge included - \$41.48)
- 6 for \$40 per person**  
(price with service charge included - \$48.80)
- 7 for \$46 per person**  
(price with service charge included - \$56.12)

## FOR PARTIES OF ALL SIZES AVAILABLE FOR LUNCH OR DINNER

*Includes: 2 pieces per person, per selection. Option of stationed or tray passed service for all selections with the exception of sashimi which can only be stationed.*

*If hosting appetizers only, a minimum of 5 selections is required*

*A 22% service charge is included in the above pricing, state and local sales tax will be added*

*Menu items and prices subject to change*

## 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

### PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

### CRAB WONTONS

Crab, cream cheese, macadamia nuts, mustard plum sauce

### POKE CUPS\*

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

### SEARED BEEF SKEWERS\*

Pineapple teriyaki sauce

### KUNG PAO CAULIFLOWER

Roasted cauliflower, garlic ginger shoyu, chilies, green onion

### KOREAN STICKY RIBS

Imu roasted True Story Farms heirloom kurobuta pork, spicy gochujang glaze, fresh herbs, lime

## SLIDERS

Charboiled 2oz. certified angus beef patties on mini buns

### Choice of :

**Traditional** - Maui island dressing, white cheddar

**Hawaiian** - pineapple, teriyaki, white cheddar

**BBQ** - fried onion straws, white cheddar

## BEET POKE CUPS


Roasted beets, shoyu, Maui onions, wasabi aioli

## MISO GRILLED SQUASH SKEWERS

Seasonal grilled squash, pineapple, miso glaze

## MACADAMIA NUT HUMMUS

Herb flat bread, seasonal vegetables

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# KID'S MENU

## KID'S BUFFET

**\$30** per person | ages 12 and under

price with service charge included - \$36.60

*For parties of 25 or more*

### GARDEN GREEN SALAD

### FRIED CHICKEN

crispy all natural chicken strips, panko breaded

### 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, white cheddar

### MAC & CHEESE

freshly cooked pasta, housemade cheddar cheese sauce

### FRENCH FRIES

### FRESH FRUIT

**ADD UNLIMITED JUICE & SODA PACKAGE FOR \$12 PER PERSON**

(price with service charge included - \$14.64 per person)

## KID'S PLATED OPTIONS

**\$30** per person | ages 12 and under

price with service charge included - \$36.60

## STARTERS

*Same as adult selection*

## ENTRÉES

*Choose Up to Two*

### FRIED CHICKEN

Crispy all natural chicken strips, panko breaded

### ROASTED HULI CHICKEN

Seasonal vegetables & jasmine rice

### GRILLED FISH

Seasonal vegetables & jasmine rice

### CHEESEBURGER

1/4 lb. usda choice beef, cheddar cheese

### MAC & CHEESE


Freshly cooked pasta, housemade cheddar cheese sauce

**ADD UNLIMITED JUICE & SODA PACKAGE FOR \$12 PER PERSON**

(price with service charge included - \$14.64 per person)

*Parties of 25 guests or more will be required to provide pre-counts for entrée selections, assign seating, and escort cards with entrée selections*

*A 22% service charge is included in the above pricing, state and local sales tax will be added | Menu items and prices subject to change*

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# DESSERTS

## KIMO'S ORIGINAL HULA PIE®

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

**\$8 per person**

(price with service charge included - \$9.76)

## KEY LIME PIE ©

Graham cracker crust, fresh whipped cream

**\$10 per person**

(price with service charge included - \$12.20)

## ASSORTED BITE-SIZED DESSERTS

**\$10 per person**

(price with service charge included - \$12.20)

## OUTSIDE DESSERT FEE

**\$5 per person**

(price with service charge included - \$6.10)

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# BEVERAGE PACKAGES

## CUSTOMIZE YOUR BAR

One of the most important aspects of your event to consider is how to host your 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 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.

A \$150 (price with service charge included - \$183) Bar Set Up Fee is required for all events in the Ocean Room. If your guest count exceeds 125, there will be an additional \$150 fee (price with service charge included - \$183) for a double bar.

## UNLIMITED JUICE & SODA

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

**\$12 per person**

(price with service charge included - \$14.64)

## MOCKTAIL PACKAGE

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

*choice of two seasonal mocktails*

**\$18 per person**

(price with service charge included - \$21.96)

## BEER & WINE PACKAGE

Unlimited Juice & Soda

*Choice of four seasonal beers*

*Choice of four seasonal wines*

**\$39 per person**

(price with service charge included - \$47.58)

## CALL PACKAGE

Unlimited Juice & Soda

*Call Liquors*

*Choice of two seasonal cocktails*

*Choice of four seasonal beers*

*Choice of four seasonal wines*

**\$54 per person**

(price with service charge included - \$65.98)

## SUPER PREMIUM PACKAGE

Unlimited Juice & Soda

*Call & Super Premium liquors*

*Choice of two seasonal cocktails:*

*Choice of four seasonal beers*

*Choice of four seasonal wines*

**\$65 per person**

(price with service charge included - \$79.30)

## ADD TO ANY ALCOHOL PACKAGE:

Champagne Toast @ \$7 per person  
(price with service charge included - \$8.54 per person)

Dinner Wine Service @ \$7 per person  
(price with service charge included - \$8.54 per person)

Substitute Two Seasonal Draft Beers  
\$150 Jockey Box Fee (price with service charge included - \$183)

*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

- Seated plated or family style meal **(up to 160 guests)**
- Seated buffet meal without a dance floor **(up to 160 guests)**
- Seated buffet meal with a dance floor **(up to 130 guests)**
- Appetizer reception **(up to 200 guests)**
- Ceremonies **(up to 125 guests)**
- Buy outs of the restaurant are available

## 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 OCEAN ROOM?

\$1,500 Saturday Room Rental Fee (price with service charge included - \$1,830)

\$1,000 Friday or Sunday Room Rental Fee (price with service charge included - \$1,220)

\$750 Monday through Thursday Room Rental Fee (price with service charge included - \$915)

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 up to \$2,000 (price with service charge included - \$2,440). Reduced rates are available for off season months. A 22% Service Charge is included in the prices listed above, state and local sales tax will be added.

## 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, plateware, globe lights, time allotment for 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 an 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 11pm. 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 11pm. 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.

## **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?**

We offer a selection of desserts, but do not offer cakes. If you would like to bring a cake or other dessert there is a \$5 (price with service charge included - \$6.10) outside dessert fee. If you order dessert from Duke's in addition to bringing an outside dessert, we are able to waive the fee. A 22% Service Charge is included in the prices listed above, state and local sales tax will be added.

## **8. MAY WE BRING IN OUR OWN WINE?**

Yes! We charge a \$20 (price with service charge included - \$24.40) corkage fee for standard 750ml bottles or \$35 (price with service charge included - \$42.70) for magnums. A 22% Service Charge is included in the prices listed above, state and local sales tax will be added.

## **9. CAN I BRING MY OWN DECORATIONS?**

Of course! Please partner with the Special Events Team to discuss your decor ideas and ensure that they can be accommodated in our event rooms. Please keep in mind that your party will be responsible for setting up any decor that you are providing.

## **10. AM I REQUIRED TO HIRE A PROFESSIONAL WEDDING COORDINATOR OR DOES DUKE'S COORDINATE MY WEDDING?**

Our Special Events Team will assist you in coordinating all details related to the venue, food, and beverage service. You will arrange details beyond what Duke's provides. While you are not required to hire a professional wedding coordinator, we do ask that you have a day of contact who will oversee the set up of your decor, facilitate your timeline, and direct your ceremony.

## **11. DO I NEED TO HIRE SPECIFIC VENDORS FROM YOUR PREFERRED VENDOR LIST?**

While we have recommendations for vendors we love to work with, we do not require you to book them or charge an additional fee for other vendors. We do ask that all vendors review an informational sheet and provide us with a certificate of insurance.

## **12. WHERE CAN MY GUESTS PARK FOR MY EVENT?**

Valet parking is available in our lot. You may choose to host valet for your guests or have your guests pay for their own valet. Please ask the Special Events Team for current valet pricing.

### 13. 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.

### 14. ARE THERE ANY OTHER FEES I SHOULD KNOW ABOUT?

Duke's Malibu requires a \$150 (price with service charge included - \$183) Bar Set Up fee for all events in the Ocean Room. If your guest count exceeds 125, there will be an additional \$150 (price with service charge included - \$183) fee for a double bar. Please ask the Special Events Team for additional room, decor, and audio visual upgrades information and pricing. A 22% Service Charge is included in the prices listed above, state and local sales tax will be added.

### 15. 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.

### 16. WHEN SHOULD I BOOK ONE OF YOUR SPECIAL EVENT ROOMS?

You should book when you feel confident in your choice of venue, date, and time. We do require at least three weeks lead time to book an event.

### 17. 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 after we have created a proposal for your wedding. 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.

### 18. 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.

### 19. WHAT IS YOUR WEBSITE AND EMAIL ADDRESS?

Website: [www.dukesmalibu.com](http://www.dukesmalibu.com) | Email: [events@dukesmalibu.com](mailto:events@dukesmalibu.com)

### 20. 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

Tina Costello - Special Events Assistant

Lauren Rishoff - Special Events Assistant

**Office Hours:** Monday through Friday between 10:00am-5:00pm.

**Email Address:** [events@dukesmalibu.com](mailto:events@dukesmalibu.com)

**Phone #:** (310) 317-6204

**Address:** 21150 Pacific Coast Highway, Malibu CA 90265





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