
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

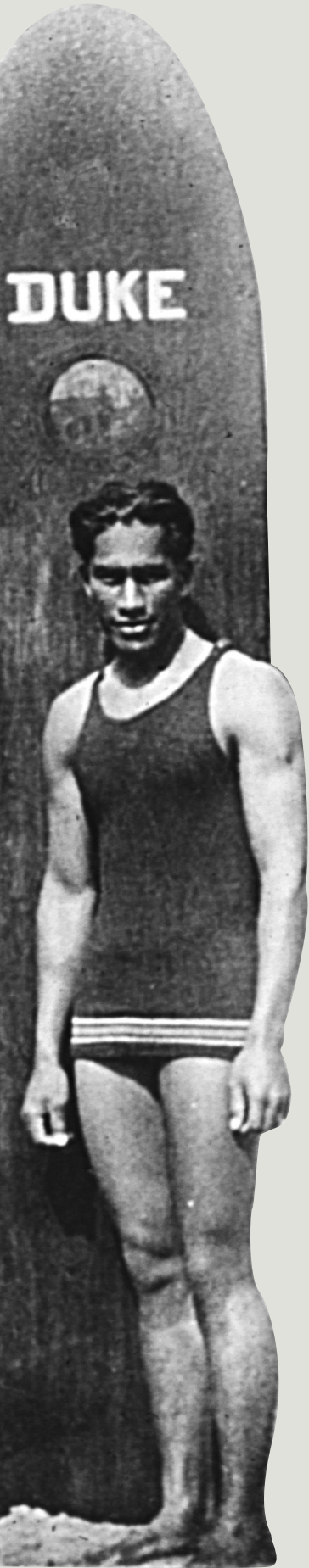
Duke's Malibu sits perched along the surf of Malibu's shores and invites you and your guests to create timeless memories and lifelong friendships, with sunsets and Aloha.

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, 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 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

\$1,000 Friday or Sunday Room Rental Fee

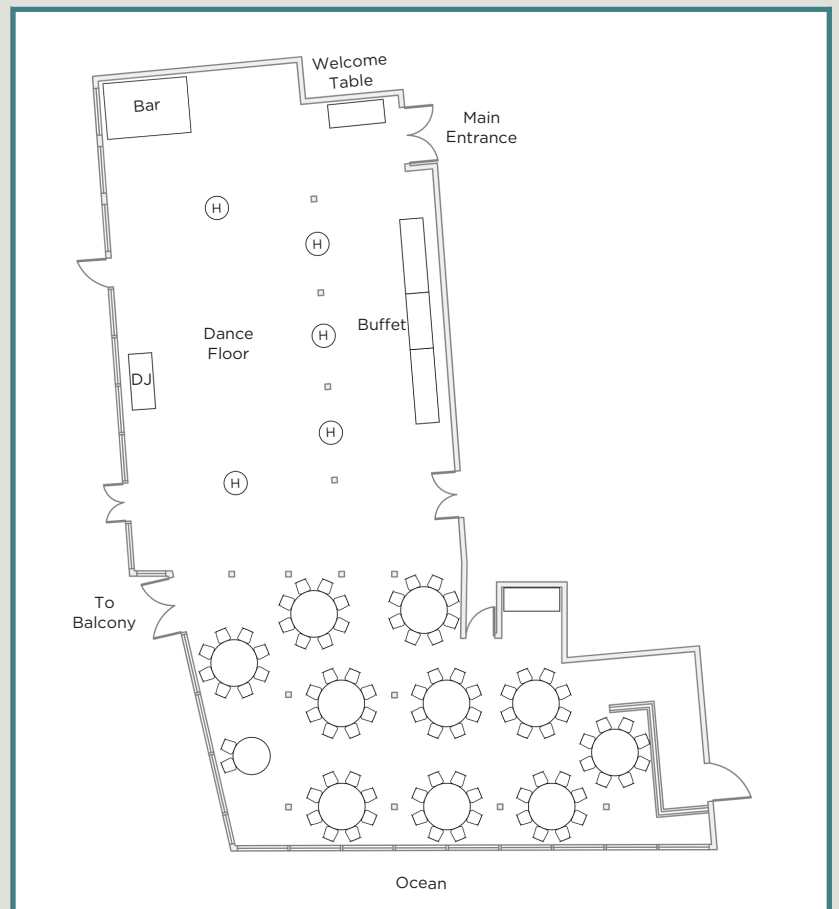
\$750 Monday through Thursday Room Rental Fee

\$1000 Ceremony Package

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 and reduced rates are available for November and January.

A 22% Service Charge and 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, plate ware, 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

BREAKFAST

Omelet Station Available Upon Request

COCONUT FRENCH TOAST
ASSORTED PASTRIES
FRESH SEASONAL FRUIT
BAGELS WITH CREAM CHEESE
SAUSAGE & BACON
HOMESTYLE POTATOES
SCRAMBLED EGGS WITH
CHEDDAR CHEESE
GRANOLA & YOGURT
FRESH SQUEEZED OJ
REGULAR AND DECAF COFFEE
HOT TEA

\$40 *per person*

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

\$24 *per person*

BRUNCH

Omelet Station Available Upon Request

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

\$49 *per person*

DUKE'S SIGNATURE BRUNCH

Omelet Station Available Upon Request

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
FRESH SQUEEZED OJ
REGULAR AND DECAF COFFEE
HOT TEA & ICED TEA

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

ADD AN OMELET STATION:

\$10 per person
\$150 Station Set Up Fee required


For parties of 25 guests 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*



A 22% service charge and state and local sales tax will be added | Menu items and prices subject to change

 - 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

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

\$33 per person plus a 22% service charge and state and local sales tax will be added

Menu items and prices subject to change

24 guest maximum

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

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

Choose up to Three

FRESH FISH TACOS

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

DUKE'S BURGER*

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

KALUA PORK SANDWICH

Imu cooked compart family farms duroc pork, mango bbq sauce, apple cider slaw, onion strings, fries


GRILLED CHEESE

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

WILD MUSHROOM & SPINACH RAVIOLI

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

**gluten free bun available*

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PLATED LUNCH

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

\$39 per person plus a 22% service charge and state and local sales tax will be added

Menu items and prices subject to change

For parties of more than 24 guests, precounts, assigned seating, and escort cards are required.

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

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

CHILLED SHRIMP 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 FRESH FISH

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, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw

WILD MUSHROOM & SPINACH RAVIOLI

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

FURIKAKE CRUSTED TOFU

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

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CUSTOM LUNCH BUFFET

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

\$49 per person plus a 22% service charge and state and local sales tax will be added

Menu items and prices subject to change

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

STARTERS

*Choose One
(\$6 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

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

*Choose Two
(\$18 per person for additional selections)*

ROASTED DUKE'S FISH

Basil lemon glaze

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

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

Imu roasted duroc pork, braised cabbage, onion, sesame

WILD MUSHROOM & SPINACH RAVIOLI

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

SIDES

*Choose One
(\$4 per person for additional selections)*

JASMINE RICE

HERBED JASMINE FARRO RICE

MAC & CHEESE

YUKON GOLD MASHED

POTATOES

*Choose One
(\$4 per person for additional selections)*

LOCAL SEASONAL VEGETABLES

Choice of Wok Charred, Steamed or Sautéed

CREAMED CORN


BOK CHOY SLAW

ROASTED BROCCOLINI

ADD A CARVING STATION:

Prime Rib @ \$18 per person
USDA Prime Tri Tip @ \$12 per person
\$150 Station Set Up Fee required



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CUSTOM DINNER BUFFET

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

\$74 per person plus a 22% service charge and state and local sales tax will be added

Menu items and prices subject to change

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

APPETIZERS

Choose two from the selections on page 13 (\$6 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

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

Choose Two (\$18 per person for additional selection)

ROASTED DUKE'S FISH

Basil lemon glaze

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

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

Imu roasted duroc 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)

JASMINE RICE

HERBED JASMINE FARRO RICE

MAC & CHEESE

YUKON GOLD MASHED POTATOES

Choose One (\$4 per person for additional selection)

LOCAL SEASONAL VEGETABLES *Choice of Wok Charred, Steamed or Sautéed*

CREAMED CORN

BOK CHOY SLAW

ROASTED BROCCOLINI

ADD A CARVING STATION:

Prime Rib @ \$18 per person
USDA Prime Tri Tip @ \$12 per person
\$150 Station Set Up Fee required





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

\$69 per person plus a 22% service charge and 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 Duroc pork

Feel free to substitute with one of our vegetarian items

STARTER

MIXED GREENS

Maui onions, shaved vegetables

ENTRÉES

KALUA PORK

Imu roasted duroc pork, braised cabbage, onion, sesame

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

SAUTÉED LOCAL SEASONAL VEGETABLES

FRIED RICE

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PLATED DINNER, 2 COURSE

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

\$69 per person plus a 22% service charge and state and local sales tax will be added

Menu items and prices subject to change

For parties of more than 24 guests, precounts, assigned seating, and escort cards are required.

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

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

Choose Up to Three

ROASTED DUKE'S FISH

Basil lemon glaze, herbed jasmine farro rice.

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

Parmesan & panko dusted fresh fish, tomato lemon caper butter, herbed jasmine farro rice, local vegetables

ROASTED HULI CHICKEN

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

USDA PRIME SIRLOIN*


Double R Signature Ranch, mushroom gravy, Yukon Gold mashed potatoes, roasted local vegetable

WILD MUSHROOM & SPINACH RAVIOLI

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

FURIKAKE CRUSTED TOFU

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

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PLATED DINNER, 3 COURSE

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

\$89 per person plus a 22% service charge and state and local sales tax will be added

Menu items and prices subject to change

For parties of more than 24 guests, precounts, assigned seating, and escort cards are required.

APPETIZERS

Choose two from the selections on page 13 (\$6 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, red beets, carrots, cucumber, tomato

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

FRESH FISH CHOWDER

Creamy New England style

ENTRÉES

Choose Up to Three

ROASTED DUKE'S FISH

Basil lemon glaze, herbed jasmine farro rice

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

Parmesan & panko dusted fresh fish, lemon caper butter, herbed jasmine farro rice, local vegetables

ROASTED TRISTAN DA CUNHA LOBSTER TAILS

World's only sustainable lobster tail, herbed jasmine farro rice, roasted local vegetables, 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

WILD MUSHROOM & SPINACH RAVIOLI

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

FURIKAKE CRUSTED TOFU

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

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APPETIZERS

Available for lunch or dinner

- 1 for \$10 per person
- 2 for \$16 per person
- 3 for \$22 per person
- 4 for \$28 per person
- 5 for \$34 per person
- 6 for \$40 per person
- 7 for \$46 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

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, chillies, green onion

KOREAN STICKY RIBS

Crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime

SLIDERS

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

LILIKOI CEVICHE*

Fresh fish, passion fruit, red onions, cilantro, tomato, avocado, tortilla chips


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

For parties of 25 or more

GARDEN GREEN SALAD

FRIED CHICKEN

Crispy all natural chicken strips, panko breaded, ranch dressing, and ketchup

FRESH FISH & CHIPS

Battered, fried crisp, tartar sauce

MAC & CHEESE

Freshly cooked pasta, housemade cheddar cheese sauce

TERIYAKI CHICKEN

Grilled all natural wayne farms chicken breast, teriyaki glaze

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

FRENCH FRIES

FRESH FRUIT

\$30 per person

Ages 12 and under

add unlimited juice & soda package for \$12 per person

KID'S PLATED OPTIONS

Entrees include the adult's salad selection

Choose TWO from the options below

ALL NATURAL CHICKEN TENDERS

Panko crusted, served with French fries

ROASTED HULI CHICKEN

Seasonal vegetables & jasmine rice

GRILLED FISH [Ⓢ]

Seasonal vegetables & jasmine rice

CHEESEBURGER

1/4 lb. usda choice beef, cheddar cheese

CRISPY COCONUT SHRIMP

Seasonal vegetables & jasmine rice

GRILLED FILET MIGNON*

Teriyaki, seasonal vegetables & jasmine rice

\$30 per person

Ages 12 and under

For parties of more than 24 guests, precounts, assigned seating, and escort cards are required.

add unlimited juice & soda package for \$12 per person

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DESSERTS

KIMO'S ORIGINAL HULA PIE®

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

\$8

KEY LIME PIE ©

Graham cracker crust, fresh whipped cream

\$10

ASSORTED BITE-SIZED DESSERTS

\$7

OUTSIDE DESSERT FEE

\$5

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BEVERAGE PACKAGES

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 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

\$12 per person

MOCKTAIL PACKAGE

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

And your choice of two seasonal mocktails

\$18 per person

BEER & WINE PACKAGE

Unlimited Juice & Soda

Choice of four seasonal beers

Choice of four seasonal wines

\$39 per person

CALL PACKAGE

Unlimited Juice & Soda

Liquor Selection:

Absolut, Pau Maui, Tanqueray, Bacardi, Captain Morgan, Malibu, Arquitecto Blanco, Jack Daniel’s, Buffalo Trace, Jameson

Choice of two seasonal cocktails

Choice of four seasonal beers

Choice of four seasonal wines

\$54 per person

SUPER PREMIUM PACKAGE

Unlimited Juice & Soda

Liquor Selection:

Ketel One, Tito’s, Grey Goose, Bombay Sapphire, Koloa, Herradura Reposado, Patron Silver, Casamigos Blanco, Don Julio Silver, Chivas Regal, Crown Royal, Templeton Rye, Maker’s Mark, Macallan 12, Johnny Walker Black, Kahlua, Baileys, Disaronno Amaretto, Grand Marnier, Hennessy

Choice of two seasonal cocktails:

Choice of four seasonal beers

Choice of four seasonal wines

\$65 per person

ADD TO ANY ALCOHOL PACKAGE:

Champagne Toast @ \$7 per person
Dinner Wine Service @ \$7 per person
Substitute Two Seasonal Draft Beers
\$150 Jockey Box Fee

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 **(160 guests)**
- Seated buffet meal without a dance floor **(160 guests)**
- Seated buffet meal with a dance floor **(130 guests)**
- Appetizer reception **(200 guests)**
- Ceremonies **(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

\$1,000 Friday or Sunday Room Rental Fee

\$750 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 up to \$2,000 and reduced rates are available for November and January.

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, 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 outside dessert fee. If you order dessert from Duke's in addition to bringing an outside dessert, we are able to waive the 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 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 for \$10 per car. This price is subject to change.

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 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. Please ask the Special Events Team for additional room, decor, and audio visual upgrades information and pricing. A 22% Service Charge and State & Local taxes will be applied to your total bill.

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 | Email: 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

Phone #: (310) 317-6204

Fax #: (310) 317-0677

Address: 21150 Pacific Coast Highway, Malibu CA 90265



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