
CELEBRATE

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legend

DUKE'S

LA JOLLA

Aloha WELCOME TO DUKE'S LA JOLLA

Few locations in San Diego rival the oceanfront setting of Duke's La Jolla. Our restaurant offers some of the most spectacular sweeping views of the Pacific Ocean, overlooking La Jolla Cove and La Jolla Shores.

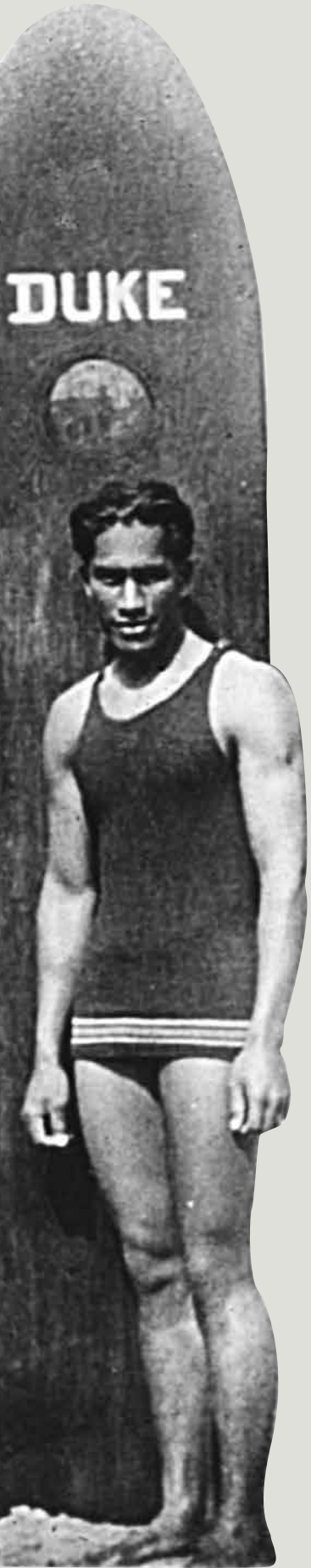
Our setting is just the beginning of what makes hosting your event at Duke's La Jolla a truly memorable occasion.

Our beautiful restaurant provides you and your guests with an authentic, nostalgic walk back in time through the evolution of surfing and the development of the surfboard.

As you enter the main foyer of the restaurant each element has been specifically designed to create a mood of an older time, but in a contemporary setting.

Duke's La Jolla specializes in local sustainable fish caught daily in our local waters along with premium steaks, all natural pork, free range chicken and locally sourced produce from local farms. Every event at Duke's is served with the warm, personalized service that is the signature of Duke's.

So whether it is a large scale brunch gathering overlooking the sparkling waters or an intimate evening reception with the backdrop of the southern California coast; Duke's La Jolla has the perfect venue for your celebration.

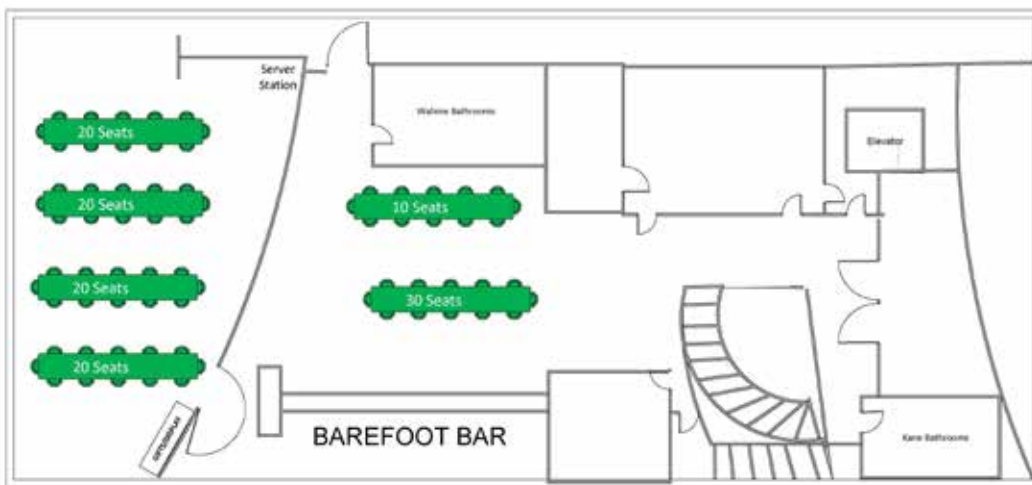


RESTAURANT LAYOUT

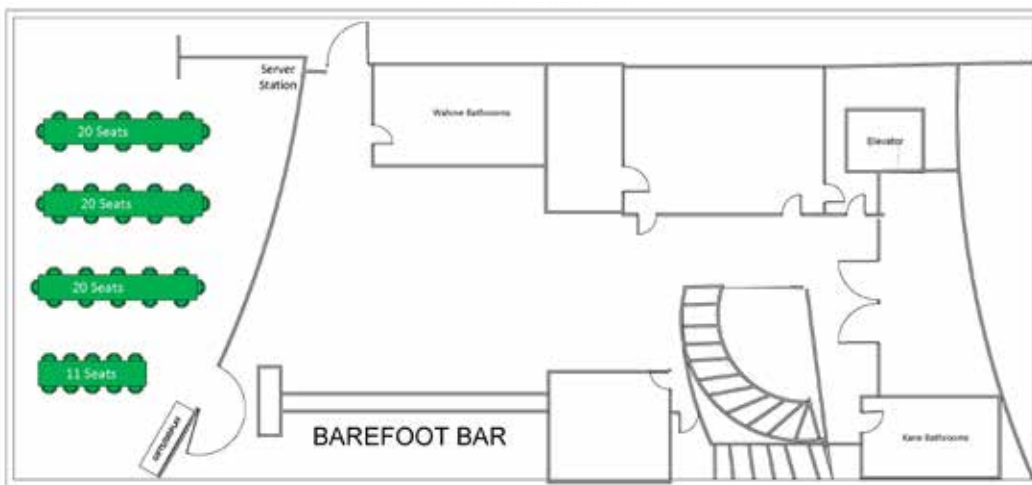
BAREFOOT BAR

A panoramic oceanfront setting for your event at Duke's. This dining area on our upper level is highlighted by sweeping views of the Pacific and offers a dedicated bar opening to an ocean-view patio. The Barefoot Bar seats 30 to 120 guests and hosts up to 150 guests standing.

PRIVATE BAREFOOT BAR BUYOUT | (71+ Guests)



PRIVATE BAREFOOT BAR DECK ONLY | (41-70 Guests)



SEMI-PRIVATE BAREFOOT BAR DECK SEATING | (30-40 Guests)

Approximately half of the Barefoot Bar Deck, partitioned by palm tree planters.



ADDITIONAL POLICY INFORMATION

We require that parties of 30 or more are assigned a set menu. Menu items and pricing will vary seasonally. To guarantee your reservation, we require a signed contract and a 25% deposit in the form of a check payable to Duke's La Jolla, or through a credit card payment. You may mail the deposit to our Events Coordinator, Kari Torres. Any cancelations within 14 days of the event date will not be refunded.

A 20% Service Charge will be added to the entire bill at the conclusion of your event. You are able to pay the balance with a credit card or cash at the conclusion of your event. The detail and personal care we put into designing your event requires that any changes to the event menu or timing must be approved by your Events Coordinator.

ALCOHOL POLICY

Duke's La Jolla practices responsible service of alcohol in alignment with California liquor laws, which prohibits the distribution and consumption of alcohol to minors and any persons approaching intoxication. Duke's La Jolla reserves the right to refuse alcohol to guests. Duke's La Jolla does not allow outside alcohol to be served during events, no corkage available.

WEDDING & BIRTHDAY CAKES

Duke's does not charge a cake cutting fee. Please inform your Events Coordinator if you will have a cake delivered for your event.



FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT DUKE'S LA JOLLA?

Duke's La Jolla is available for brunch, dinner, and cocktail functions including but not limited to: wedding receptions, rehearsal dinners, post wedding brunches, corporate events, baby showers, wedding showers and holiday parties.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

Barefoot Bar: 30 - 120 seated, up to 150 standing

For parties fewer than 30 guest, please contact the restaurant directly and ask to speak to the manager on duty.

WHEN DO YOU NEED A FINAL GUEST COUNT?

Final guest count is due 14 days prior to your event.

WHERE CAN MY GUESTS PARK FOR MY EVENT?

Public valet, street parking and nearby garages (for a fee).

MAY WE BRING IN OUR OWN WINE?

No, we do not allow for alcohol to be brought in for our large parties. We offer an extensive selection of wine; please ask your Event Coordinator for a full wine list.

MAY I BRING DECORATIONS?

Yes, you may bring in decorations to add to the table a few minutes prior to your event. The restaurant will not permit affixing anything to the walls, floor, or ceiling. Birdseed, confetti, glitter or rice are not permitted in the restaurant.

ARE THERE TIME RESTRICTIONS ON THE EVENT?

Yes, there is a 2 1/2 hour time allotment for all events.

Brunch: 9:30am-12:00pm

Cocktail or Dinner: 7:30pm-10:00pm

DO YOU HAVE A FOOD AND BEVERAGE MINIMUM OR ANY ADDITIONAL FEES?

Yes, we do have food and beverage minimum's, however they vary seasonally and are dependent on party size. All food and beverage minimums are subject to a 20% service charge and state tax.

30-40 guests	\$4,200.00
41-70 guests	\$7,800.00
71-120 guests	\$10,600.00

DO I NEED TO SELECT A MENU?

Yes, parties of 30 or more are considered "an event" and are required to select from one of our event menu options. Parties of 30-40 have the option to select from either our 3-course Dinner Menu or our 5-course Plumeria Ohana Dinner Menu. Parties of 41 or more will be required to select from either our Brunch Buffet, 5-course Plumeria Ohana Dinner Menu, or tray passed Kahuna Cocktail Menu.

CAN YOU ACCOMMODATE A VEGETARIAN OR ALLERGY REQUEST?

Yes, we can certainly accommodate vegetarian guests, as well as guests with allergy restrictions. Please let your Events Coordinator know if you have guests with special dietary needs and your server will present the options to your guests.

DO YOU HAVE SPECIAL PRICING FOR CHILDREN?

Yes, children 12 and under may order a la carte from our Keiki Menu. Please let us know the number of children you are expecting when setting up your event with your Events Coordinator.

FOOD MENU PRICING

Pricing for each food menu option is fixed:

- Brunch Buffet, \$50 per person
- Dinner Menu, \$60 per person
- Kahuna Cocktail, \$60 per person
- Plumeria Ohana Dinner, \$80 per person

WHEN IS FINAL PAYMENT DUE?

The balance must be paid by cash or credit card upon conclusion of your event.

WHOM DO I CONTACT FOR MORE INFORMATION OR TO BOOK AN EVENT?

Events Coordinator: Kari Torres

Email: events@dukeslajolla.com

Phone: (858) 732-0007

Address: 1216 Prospect Street, La Jolla, CA 92037

EVENT MENUS

BRUNCH BUFFET

40 -90 guests

STARTERS

(choose up to four items):

ROCKET SALAD

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

CAESAR SALAD

Whole leaf romaine, parmesan, heirloom cherry tomato, croutons, lemon anchovy dressing

BOK CHOY MACADAMIA NUT SLAW

Lilikoi chili water

FRESH FRUIT & YOGURT

Seasonal fruits, lilikoi yogurt

ASSORTED TOAST

English muffin, wheat, sourdough

ASSORTED MUFFINS & SCONES

Chef's selection

ENTRÉE (choose up to five items):

CHEESY SCRAMBLED EGGS

Ebin Haezar Farms

WAHINE SCRAMBLE

Mushrooms, kale, heirloom tomato, Maui onion

BANANA MACNUT PANCAKES

Whipped butter, maple syrup

ONOLICIOUS FRENCH TOAST

Sweetbread, lilikoi lava butter, maple syrup, toasted coconut

ROASTED DUKE'S FISH

Basil lemon glaze

KALUA PULLED PORK

Compart Family Farms

ALL NATURAL CHICKEN BREAST

Panko breaded

SIDES

(choose up to four items):

LINGUICA SAUSAGE

DUROC APPLEWOOD

SMOKED BACON

BREAKFAST POTATOES

STEAMED JASMINE RICE

COCONUT BAMBOO RICE


SEASONAL VEGGIES

MACARONI SALAD

FRENCH FRIES

BEVERAGE CHOICE:

SODA, ICED TEA, COFFEE

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

*Consuming raw or undercooked foods may increase your risk of food borne illness.

EVENT MENUS

DINNER

30-40 guests

TO START *(choice of):*

MAUI ONION SOUP

Parmesan, gruyere, garlic croutons

ROCKET

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

ENTRÉE *(choice of):*

BABY BACK RIBS

Compart Family Farms duroc pork, mango bbq sauce, sweet cornbread, bok choy macadamia nut slaw

ROASTED DUKE'S FISH

Basil lemon glaze, pomegranate vinaigrette, roasted asparagus, herbed jasmine farro rice

USDA PRIME SIRLOIN*

Double R Signature Ranch, miso brown butter, mashed yukon gold potatoes, roasted broccolini

FURIKAKE AHI STEAK*

Sashimi grade ahi seared rare, chili oil, truffle unagi glaze, shitake black bean bok choy, coconut bamboo rice

ROASTED HULI CHICKEN

All natural half chicken, garlic, ginger shoyu marinade, black bean sauce, baby bok choy, shiitake mushrooms, herbed jasmine farro rice

DESSERT *(choice of):*

LOCAL SORBET Gelato Vero

KEY LIME PIE

graham cracker coconut crust, fresh whipped cream

BEVERAGE CHOICE:

SODA, ICED TEA, COFFEE

KAHUNA COCKTAIL

41-150 guests

KOREAN STICKY RIBS

Crispy Duroc pork ribs, spicy gochujang glaze, chicharrone, lemongrass

CALAMARI

Mac nut panko crusted, guava mustard remoulade

POKE TACOS*

Raw ahi, shoyu, Maui onions, wasabi crème fraiche

SHRIMP COCKTAIL

Lemongrass poached, guava cocktail sauce, citrus herb dressing

MISO GLAZED TOFU

Papaya, heirloom tomatoes, fresno chilis

GRILLED HULI CHICKEN SKEWERS

All natural chicken, garlic ginger shoyu glaze, apple & fennel slaw

YUKON GOLD FRIES

Togarashi salt

VEGGIE TACO

Corn tortillas from El Nopalito, cabbage, sauteed seasonal vegetables, rajas

PULLED PORK SLIDERS


Duroc all natural pork, mango bbq, lime slaw, crispy onion

FISH TACO

Corn tortillas from El Nopalito, salsa verde, cabbage, radish sprouts, rajas

BEVERAGE CHOICE:

SODA, ICED TEA, COFFEE

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EVENT MENUS

PLUMERIA OHANA STYLE DINNER

30-120 guests

CALAMARI

Mac nut panko crusted, guava mustard remoulade

KOREAN STICKY RIBS

Crispy Duroc pork ribs, spicy gochujang glaze, chicharrone, lemongrass

POKE TACOS*

Raw ahi, shoyu, Maui onions, avocado, wasabi crème fraiche

ROCKET

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

GEM LETTUCE CAESAR

Shaved parmesan, garlic croutons, lemon anchovy dressing

ENTRÉES:

ROASTED DUKE'S FISH

Basil lemon glaze, pomegranate vinaigrette, roasted asparagus

VEGETARIAN STIR FRY

Seasonal vegetables, yuzu ponzu

ROASTED DUKE'S TENDERLOIN*

Red onion jam, watercress sauce

ROASTED HULI CHICKEN

All natural half chicken, garlic, ginger shoyu marinade, black bean sauce, baby bok choy, shiitake mushrooms

ACCOMPANIMENTS:

ASSORTED LOCALLY GROWN VEGETABLES

COCONUT BAMBOO RICE

YUKON GOLD MASHED POTATOES

DESSERT:

KIMO'S ORIGINAL HULA PIE

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

BEVERAGES:

SODA, ICED TEA, COFFEE

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BEVERAGE OPTIONS

TINY BUBBLES

	GLASS	BOTTLE
MERCAT BRUT cava, spain	10	46
SORELLE BRONCA prosecco superiore valdobbiadene, italy	11	48
SCHRAMSBERG brut rosé north coast		64
VEUVE CLICQUOT 'YELLOW LABEL' brut reims, france		89
KRUG 'GRANDE CUVÉE' brut reims, france		260

WHITES & ROSÉ

CHATEAU MIRAVAL Rose Cotes de Provence, France	12	48
KUNG FU GIRL Riesling, Evergreen Vineyard Columbia Valley, WA	9	36
JOH. JOS. PRÜM 'GRAACHER HIMMELREICH' Riesling Kabinett Mosel, Germany		46
DOMÄNE WACHAU Gruner Veltliner Federspiel Wachau, Austria		39
JAFFURS Viognier, Bien Nacido Vineyard Santa Maria Valley		44
MARTIAN RANCH 'Uforic' Albarino Santa Barbara County		38
HAMILTON RUSSELL 'ASHBOURNE' Sauvignon Blanc Walker Bay, South Africa		38
ST. SUPERY Sauvignon Blanc Napa Valley		40
DUCKHORN Sauvignon Blanc Napa Valley	14	56
THE WHITE QUEEN Chardonnay Sonoma County		46
MIGRATION Chardonnay Russian River Valley	14	56
ROMBAUER Chardonnay Carneros	19	76
HILLARD BRUCE Chardonnay Sta. Rita Hills		58

REDS

FIDDLEHEAD 'SEVEN TWENTY EIGHT' Pinot Noir Sta. Rita Hills		62
PENCE RANCH Pinot Noir Santa Barbara County	16	64
GOLDENEYE Pinot Noir Anderson Valley		88
STOLPMAN 'ESTATE' Sangiovese Ballard Canyon		56
JAFFURS Syrah Santa Barbara		49
DISEÑO Malbec Mendoza, Argentina	10	40
WHITEHALL LANE Merlot Napa Valley		52
DUCKHORN Merlot Napa Valley		89
CARR Cabernet Franc Camp Four Vineyard, Santa Ynez Valley		56
DOMAINE EDEN Cabernet Sauvignon Santa Cruz Mountains		59
SILVER OAK Cabernet Sauvignon Alexander Valley		99
CAPARZO Brunello Di Montalcino, Italy		68
BECKMAN 'Cuvee Le Bec' Red Rhone Blend Santa Ynez Valley		46

The complete restaurant wine list is available, ask your banquet coordinator for details.



BARREL TO GLASS WINE

GLASS CARAFE

Duke's La Jolla is excited to offer a selection of wines on tap. These wines are free from oxidation and always served at the ideal temperature. Wine from a keg ensures consistency from glass to glass and guarantees your wine tastes just as the wine maker intended. By eliminating the packaging of bottles, corks, capsules, labels and cases, there is less to ship and recycle, lowering the carbon footprint for both the winery and Duke's.

<p>DANCING COYOTE Pinot Grigio, California</p> <p>Dancing Coyote is a family owned and operated vineyard in California's Clarksburg appellation. Clarksburg vineyards enjoy hot summer days which allow the fruit to ripen. They are also exposed to the cool maritime breezes in the evenings which give the grapes a fresh acidity.</p>	10	20
<p>TEIRA Sauvignon Blanc, Sonoma County</p> <p>A rich family history rooted in food and wine provided the inspiration for two friends to create Teira Wines in Sonoma County's Dry Creek Valley. Cool nights and hot days at Woods Vineyard produce this bright, balanced, limited production, Sauvignon Blanc.</p>	9	18
<p>RICKSHAW Chardonnay, California</p> <p>Rickshaw is sourced across California from sustainable vineyards in Santa Barbara County, Mendocino, and Sonoma Coast. It takes its name after the small hooded vehicles pulled by one man to carry another. Five percent of profits are donated back to food related charities in the states where it is sold.</p>	11	22
<p>BANSHEE Pinot Noir, Sonoma County</p> <p>In 2009, three friends pooled their money and made the first vintage of Banshee Pinot Noir. It sold out in only three short months! Banshee has since garnered critical acclaim and is able to source fruit from some of the best vineyards in Sonoma.</p>	12	24
<p>BLISS Cabernet Sauvignon, Mendocino</p> <p>All of the grapes that go into this Cabernet are grown on the family's 450-acre Mendocino estate, where the Bliss family has proudly made wines for three generations.</p>	10	20
<p>HAHN GSM, Central Coast</p> <p>Hahn GSM takes its inspiration from the Rhone Valley of southern France where Grenache, Syrah and Mourvèdre are some of the most popular grapes grown. Grenache contributes red fruit flavors, while Syrah lends color, tannins, dark fruits and black pepper. The Mourvèdre adds richness to the mid-palate and lengthens the dry finish.</p>	12	24



BAR/ALCOHOL TAB

Flexibility is yours. If you would like to host beverages for your guests you may run a tab that is unlimited, available for pre-selected items, for a specific length of time or up to a pre-determined dollar amount. We can also offer no-host bar services. All beverages are charged based on consumption.

Beverage Selections

Wine by the Glass

Draft/Local Beer

Premium Drinks

Standard Drinks

Tropicals

Cordials

Price Range

9.00-19.00

7.00-9.00

11.00-15.00+

7.00-9.00+

9.00-14.00+

9.00-11.00+



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DUKESLAJOLLA.COM

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