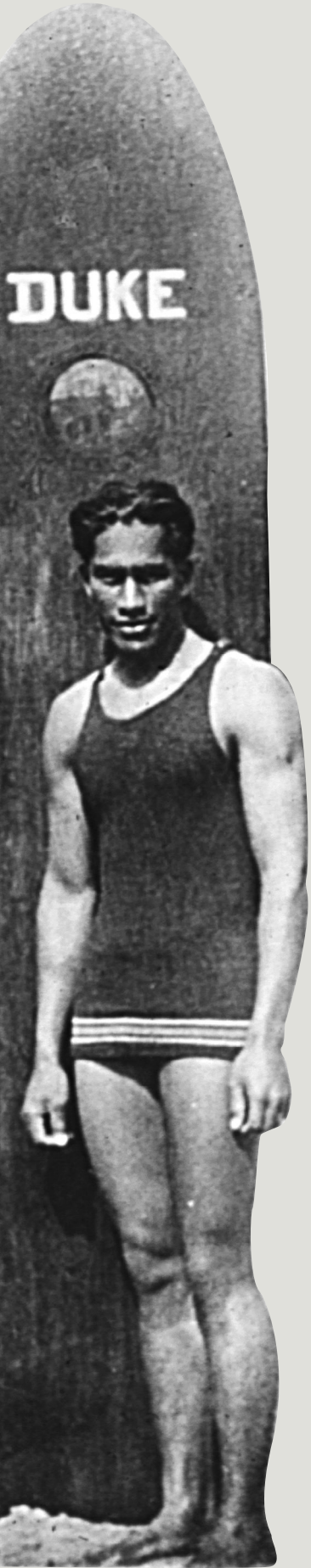
CELEBRATE LIKE A *legend*



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.

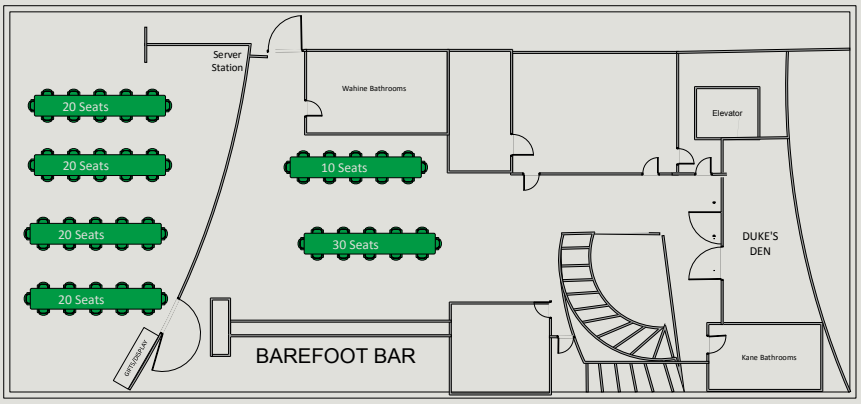
Duke's La Jolla specializes in local sustainable fish caught daily in our local waters along with premium steaks, all natural pork, free range chicken and locally sourced produce from local farms. Every event at Duke's is served with the warm, personalized service that is the signature of Duke's.

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.

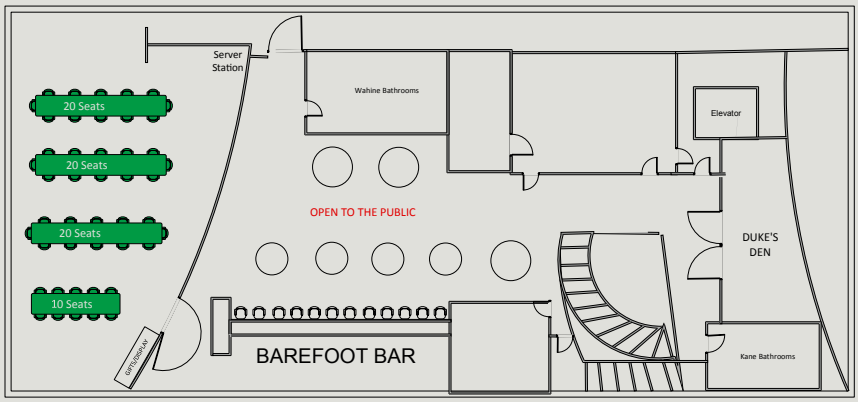
BAREFOOT BAR **LAYOUT**

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.

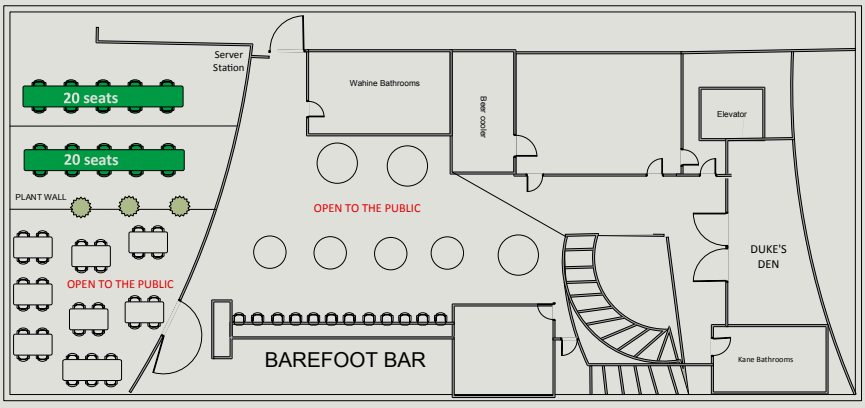
PRIVATE BAREFOOT BAR BUYOUT | (71+ Guests)
Experience the full Barefoot Bar, which includes the open-air patio and indoor bar area.



PRIVATE BAREFOOT BAR PATIO | (41-70 Guests)
Enjoy your event from our Barefoot Bar patio overlooking the La Jolla Cove. Floor to ceiling glass sliding doors separate your guests from the indoor bar area, which will remain open to the public.



PARTIAL BAREFOOT BAR PATIO | (30-40 Guests)
For smaller events, we invite you to book the partial patio. We partition the patio with a beautiful plant wall so you and your guests have privacy.



EVENT **MENUS**

BRUNCH BUFFET

40 -90 guests

STARTERS
(choose up to four items):

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

CAESAR SALAD
Romaine, parmesan, garlic focaccia crumble, lemon anchovy dressing

FRESH FRUIT & YOGURT G
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 G
Ebin Haezar Farms local eggs

WAHINE SCRAMBLE G
Mushrooms, 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 G
Basil lemon glaze

KALUA PULLED PORK G
Compart Family Farms

ALL NATURAL CHICKEN BREAST
Garlic, ginger, shoyu marinade, sautéed snap peas & squash

SIDES
(choose up to four items):

LINGUICA SAUSAGE G
DUROC APPLEWOOD SMOKED BACON G
BREAKFAST POTATOES
STEAMED JASMINE RICE G
COCONUT BAMBOO RICE G
SEASONAL VEGGIES G
MACARONI SALAD
FRENCH FRIES
BOK CHOY MACADAMIA NUT SLAW G

G 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 SALAD G
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, cornbread, bok choy macadamia nut slaw

ROASTED DUKE'S FISH
Basil lemon glaze, pomegranate vinaigrette, roasted asparagus, herbed jasmine farro rice

USDA PRIME SIRLOIN* G
Double R Signature Ranch, mushroom gravy, fries, salad

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, mashed yukon gold potatoes, snap peas & squash

DESSERT *(choice of):*

LOCAL SORBET Gelato Vero G

KEY LIME PIE G
graham cracker coconut crust, fresh whipped cream

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KAHUNA COCKTAIL

41-150 guests

KOREAN STICKY RIBS
Crispy Duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass

CALAMARI
Mac nut panko crusted, guava mustard remoulade

POKE TACOS*
Raw ahi, shoyu, Maui onions, wasabi aioli

SHRIMP COCKTAIL G
Lemongrass poached, guava cocktail sauce

VEGGIE STIR FRY
Seasonal vegetables, yuzu ponzu

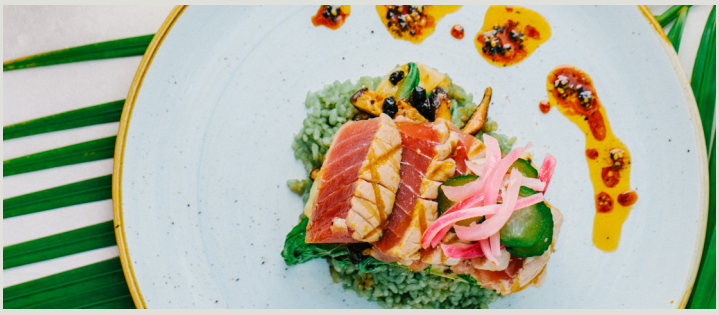
GRILLED HULI CHICKEN SKEWERS
All natural chicken, garlic ginger shoyu glaze, mac nut slaw

YUKON GOLD FRIES
Togarashi salt

VEGGIE TACO
Corn tortillas from El Nopalito, cabbage, sauteed seasonal vegetables

PULLED PORK SLIDERS
Duroc all natural pork, mango bbq, lime slaw, crispy onion

FRESH FISH TACO G
Corn tortillas from El Nopalito, cabbage, tomatillo sauce, pico de gallo, queso fresco, chipotle salsa, chips



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 aioli

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

CAESAR SALAD
Romaine, parmesan, garlic focaccia crumble, lemon anchovy dressing

ENTRÉES:

ROASTED DUKE'S FISH G
Basil lemon glaze, pomegranate vinaigrette, roasted asparagus

VEGETARIAN STIR FRY
Seasonal vegetables, yuzu ponzu

ROASTED DUKE'S TENDERLOIN* G
Red onion jam, watercress sauce

ROASTED HULI CHICKEN
All natural half chicken, garlic, ginger shoyu marinade, squash

ACCOMPANIMENTS:

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

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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 CUVEE' 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 proud to offer a selection of premium wines on tap, bringing guests wine that is free from oxidation and served at an ideal temperature, while reducing the environmental impacts of traditional wine packaging.

We invite you to experience this greener and fresher way of enjoying wine. Enjoy it two ways: by the glass or in a 13 oz. carafe.

TABLAS CREEK 'PATELIN DE TABLAS' rosé | paso robles grenache-based blend with nectarine, raspberry, and watermelon		**13**	**26**
SEA PEARL sauvignon blanc | marlborough, new zealand classic new zealand style with grapefruit, lilikoi, and gooseberry		**10**	**20**
SKYLARK pinot blanc | orsi vineyard, mendocino a light, refreshing alternative to chardonnay with green apple, tangerine, and roasted lemon		**11**	**22**
RICKSHAW chardonnay | sonoma county balanced and clean with lemon, guava, and honeysuckle		**11**	**22**
BANSHEE pinot noir | sonoma county smooth California pinot with red & black cherries, light spice		**13**	**26**
HAHN gsm | central coast fruit-forward, spicy blend of grenache, syrah, and mourvedre		**12**	**24**
SANTA JULIA malbec | mendoza, argentina ripe dark fruit from high elevation vineyards in mendoza, easy drinking		**10**	**20**
BROADSIDE cabernet sauvignon | paso robles balanced with blackberries and currants		**11**	**22**

BEVERAGE TAB

Celebrate life's best moments with a beverage in hand. You may run an unlimited tab, include a bar with pre-selected items, open up the bar for a specific length of time, or set a pre-determined dollar amount for drinks. We also offer no-host bar services. Charges are based on consumption.

Beverage Selections	**Price Range**
Wine by the Glass	$9.00–$19.00
Draft/Local Beer	$7.00–$9.00
Premium Drinks	$11.00–$15.00+
Standard Drinks	$7.00–$9.00+
Tropicals	$9.00–$14.00+
Cordials	$9.00–$11.00+
Soda, Iced Tea, Coffee, Juice	$3.00-$4.00+

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, Jessica Richards. 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, pease 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 2½ 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.

	Fri- Sun	Mon-Thurs
30-40 guests	$4,200	$3,200
41-70 guests	$7,800	$6,200
71-120 guests	$10,600	$8,100

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: Jessica Richards
Email: events@dukeslajolla.com
Phone: (858) 732-0007
Address: 1216 Prospect Street, La Jolla, CA 92037

DUKE'S
LA JOLLA

DUKESLAJOLLA.COM

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