

*Duke*  
CELEBRATE  
LIKE A  
*Legend*  
*Kahuna*



**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.

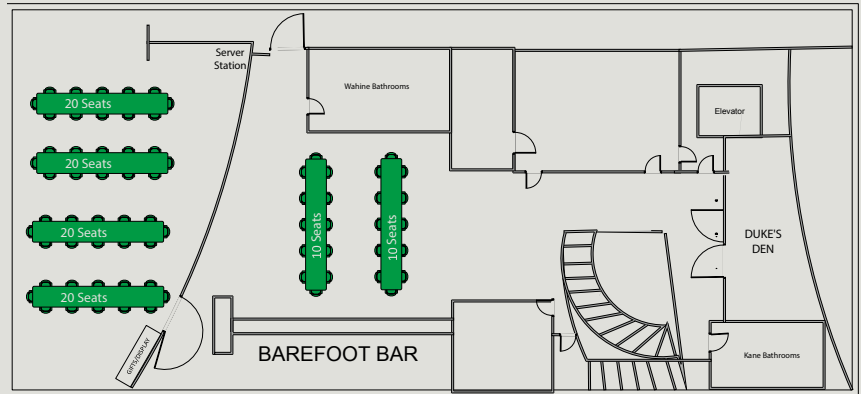


# BAREFOOT BAR LAYOUT

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.

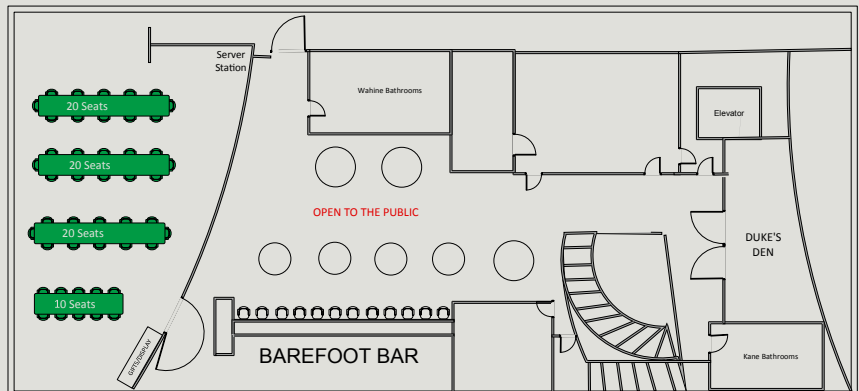
## PRIVATE BAREFOOT BAR BUYOUT | (71+ Guests)

Experience the full Barefoot Bar, which includes the open-air patio and indoor bar area.



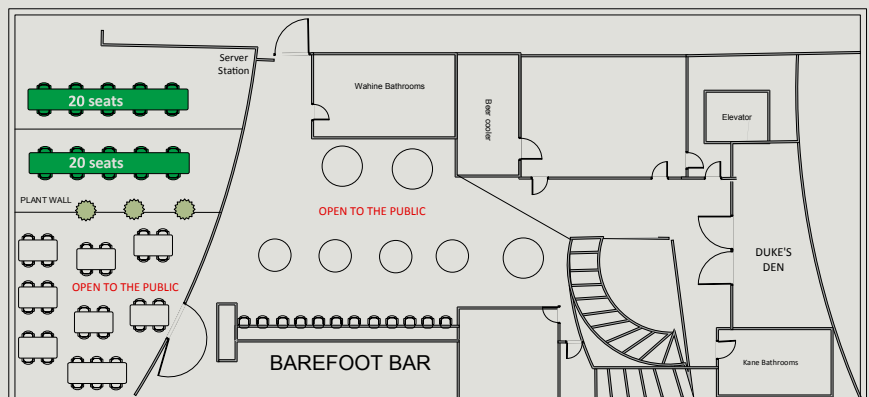
## PRIVATE BAREFOOT BAR PATIO | (41-70 Guests)

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

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

#### CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy dressing

#### FRESH FRUIT & YOGURT

Seasonal fruits, lilikoi yogurt

#### ASSORTED TOAST

English muffin, wheat, sourdough

### ENTRÉE (choose up to five items):

#### CHEESY SCRAMBLED EGGS

Ebin Haezar Farms local eggs

#### WAHINE SCRAMBLE

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

Basil lemon glaze

#### KALUA PULLED PORK

Compart Family Farms

#### ALL NATURAL CHICKEN BREAST

Garlic, ginger, shoyu marinade, sautéed snap peas & squash

### SIDES

(choose up to four items):

#### DUROC APPLEWOOD

#### SMOKED BACON

#### BREAKFAST POTATOES

#### STEAMED JASMINE RICE


#### COCONUT BAMBOO RICE

#### SEASONAL VEGGIES

#### MACARONI SALAD

#### FRENCH FRIES

#### BOK CHOY MACADAMIA NUT SLAW

 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

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

### ENTRÉE *(choice of):*

#### ROASTED DUKE'S FISH

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

#### USDA PRIME SIRLOIN\*

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

#### KEY LIME PIE

graham cracker coconut crust, fresh whipped cream

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## KAHUNA COCKTAIL

41-150 guests

#### PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

#### POKE TACOS\*

Raw ahi, shoyu, Maui onions, wasabi aioli

#### SHRIMP COCKTAIL

Lemongrass poached, guava cocktail sauce

#### GRILLED HULI CHICKEN SKEWERS

All natural chicken, garlic ginger shoyu glaze, mac nut slaw

#### FRIES

Togarashi salt

#### VEGGIE TOFU TACO

Corn tortillas from El Nopalito, cabbage, grilled tofu

#### PULLED PORK SLIDERS

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

#### FRESH FISH TACO

Corn tortillas from El Nopalito, cabbage, tomatillo sauce, pico de gallo, queso fresco, chipotle salsa





# EVENT MENUS

## PLUMERIA OHANA STYLE DINNER

30-100 guests

### PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

### GRILLED HULI CHICKEN SKEWERS

All natural chicken, garlic ginger shoyu glaze, mac nut slaw

### POKE TACOS\*

Raw ahi, shoyu, Maui onions, avocado, wasabi aioli

### ROCKET SALAD ©

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 ©

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

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

## WHITES & ROSÉ

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

## REDS

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

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





## BEVERAGE TAB

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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**

Wine by the Glass

Draft/Local Beer

Premium Drinks

Standard Drinks

Tropicals

Cordials

Soda, Iced Tea, Coffee, Juice

### **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+

\$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 - 100 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 2½ hour 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
71-100 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](mailto:events@dukeslajolla.com)

**Phone:** (858) 732-0007

**Address:** 1216 Prospect Street, La Jolla, CA 92037



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