

CELEBRATE  
LIKE A  
*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.

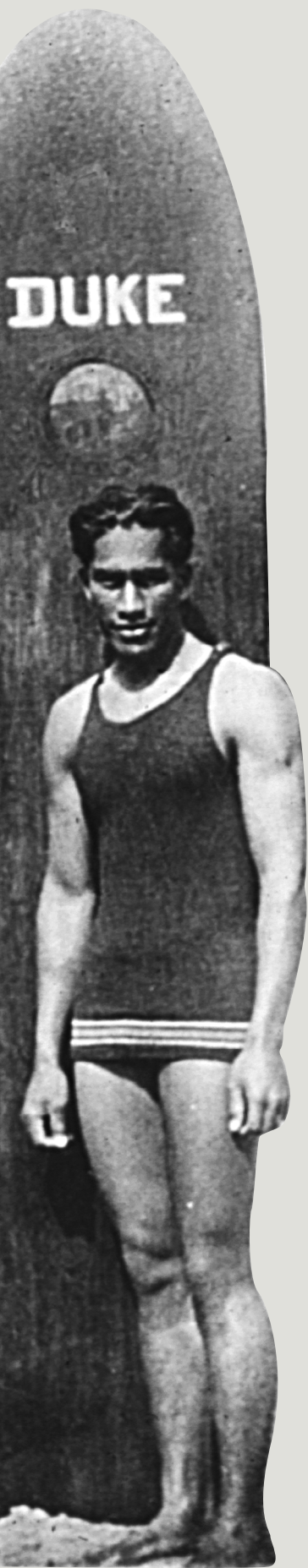
Our setting is just the beginning of what makes hosting your event at Duke's La Jolla a truly memorable occasion.

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.



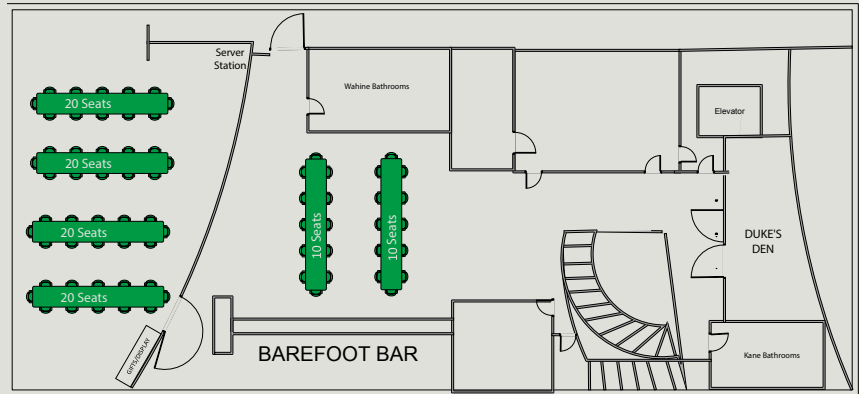
# BAREFOOT BAR LAYOUT

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 80 guests and hosts up to 80 guests seated and standing.

## *Inside option on hold*

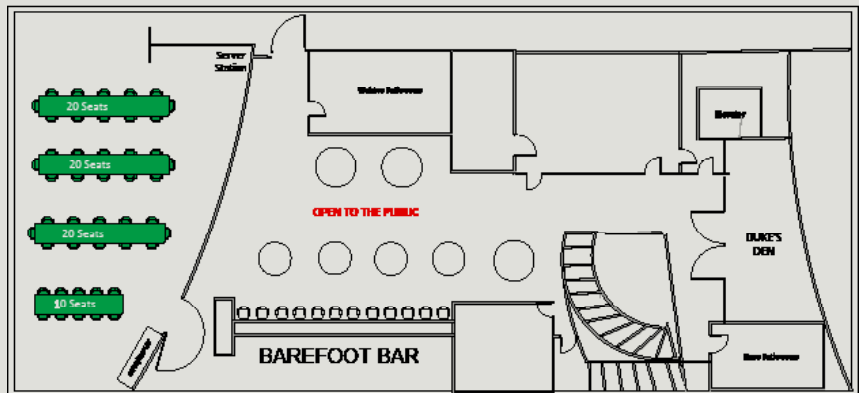
### **PRIVATE BAREFOOT BAR BUYOUT | (80+ Guests)**

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



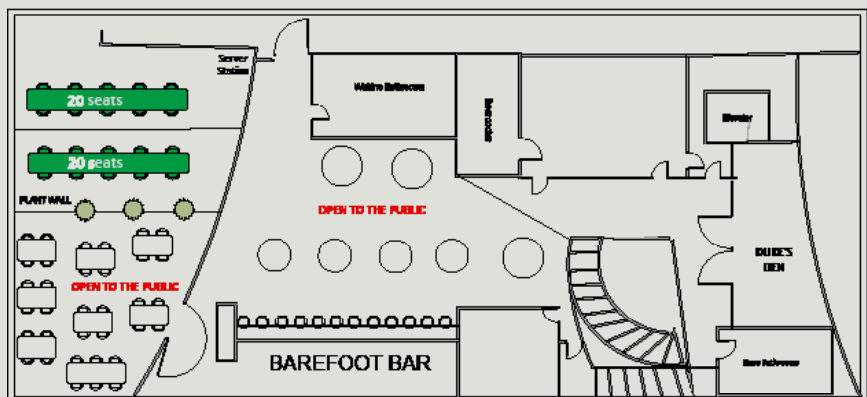
### **PRIVATE BAREFOOT BAR PATIO | (41-80 Guests)**

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

40-80 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

#### BREAKFAST BREADS

English muffins, croissants, wheat, sourdough

 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.

### ENTRÉE (choose up to five items):

#### CHEESY SCRAMBLED EGGS

Eben 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

#### HULI CHICKEN BREAST

All natural chicken, garlic, ginger, shoyu marinade

### SIDES

(choose up to four items):

#### DUROC APPLEWOOD

#### SMOKED BACON

#### BREAKFAST POTATOES

#### STEAMED JASMINE RICE

#### SEASONAL VEGGIES

#### MACARONI SALAD

#### FRENCH FRIES

#### BOK CHOY MACADAMIA NUT SLAW

# EVENT MENUS

## DINNER

30-40 guests

### TO START *(choice of):*

#### CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

#### CRAB CAKES

Lump crab, old bay seasoning, preserved lemon, meyer lemon remoulade

#### ROCKET SALAD

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

### ENTRÉE *(choice of):*

#### BAKED "DUKE'S FISH"

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

#### USDA PRIME SIRLOIN\*

Double R Signature Ranch, mushroom gravy, mash yukon gold potatoes, roasted broccolini

#### FURIKAKE AHI STEAK\*

Sashimi grade ahi seared rare, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, jasmine rice, cucubmer namasu

#### RIB & CHICKEN PLATE

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

### DESSERT *(choice of):*

#### KEY LIME PIE

Graham cracker coconut crust, fresh whipped cream



## KAHUNA COCKTAIL

41-80 guests

#### PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

#### POKE TACOS\*

Raw ahi, shoyu, Maui onions, wasabi aioli

#### CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

#### GRILLED HULI CHICKEN SKEWERS

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

#### FRIES

Togarashi salt

#### VEGGIE TACO

Corn tortillas from El Nopalito, cabbage, tomatillo sauce, seasonal veggies


#### KOREAN STICKY RIBS

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

#### FRESH FISH TACO

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



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# EVENT MENUS

## PLUMERIA OHANA STYLE DINNER

30-80 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:

### BAKED DUKE'S FISH

Garlic lemon & sweet basil glaze, citrus beurre blanc

### KABOCHA SQUASH & MASCARPONE RAVIOLI

Coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

### ROASTED DUKE'S TENDERLOIN\*

Red onion jam, watercress sauce

### GRILLED HULI CHICKEN

All natural chicken, garlic, ginger shoyu marinade

## ACCOMPANIMENTS:

### LOCALLY GROWN VEGETABLES


### HERBED JASMINE 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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# WINE

## TINY BUBBLES

## BOTTLE

<b>ADAMI 'BOSCO DI GICA'</b> prosecco superiore   italy	42
<b>VEUVE CLICQUOT</b> brut   reims, france	95

## WHITES & ROSÉ

<b>TABLAS CREEK</b> vermentino   paso robles	46
<b>DOMÄNE WACHAU</b> grüner veltliner   wachau, austria	42
<b>MOUTON NOIR 'O.P.P.'</b> pinot gris   willamette valley, or	44
<b>ASHBOURNE</b> sauvignon blanc   south africa	42
<b>DUCKHORN</b> sauvignon blanc   napa valley	56
<b>THE WHITE QUEEN</b> chardonnay   sonoma county	46
<b>ROMBAUER</b> chardonnay   carneros	69
<b>HANZELL</b> chardonnay   sonoma valley	78
<b>DOMAINE JOSEPH DROUHIN</b> chardonnay   puligny Montrachet, france	110
<b>CHÂTEAU MIRAVAL</b> rosé   côtes de provence, france	56

## REDS

<b>PURPLE HANDS</b> pinot noir   dundee hills, or	74
<b>HAMILTON RUSSELL</b> pinot noir   south africa	76
<b>TWOMEY</b> pinot noir   russian river valley	82
<b>JACQUES GIRARDIN</b> pinot noir   santenay 1er cru, france	92
<b>WILLIAMS SELYEM</b> pinot noir   sonoma coast	115
<b>GIORNATA</b> barbera   paso robles	42
<b>STOLPMAN</b> sangiovese   ballard canyon	56
<b>LA SIRENA</b> grenache   napa valley	78
<b>THE OJAI VINEYARD</b> syrah   santa barbara county	46
<b>'THE BARREL'</b> red blend   napa valley	52
<b>BEDROCK 'OLD VINE'</b> zinfandel   california	44
<b>TURLEY</b> zinfandel   california	58
<b>CHÂTEAU BOUTISSE</b> saint-émilion grand cru, france	68
<b>ST. SUPERY 'ESTATE'</b> merlot   rutherford, napa valley	75
<b>MEYER FAMILY</b> cabernet sauvignon   oakville	78
<b>SILVER OAK</b> cabernet sauvignon   alexander valley	99
<b>PAUL HOBBS</b> cabernet sauvignon   napa valley	130



## BARREL TO GLASS

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.

### **ZARDETTO PRIVATE CUVÉE**

10/20

prosecco | veneto, italy

### **MOHUA**

11/22

sauvignon blanc | marlborough, nz

### **ST. SUPERY**

13/26

sauvignon blanc | napa valley

### **RICKSHAW**

11/22

chardonnay | california

### **BANSHEE**

13/26

pinot noir | sonoma county

### **HAHN**

12/24

red blend | central coast

### **SANTA JULIA**

10/20

malbec | mendoza, argentina

### **BROADSIDE**

11/22

cabernet sauvignon | paso robles



## 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	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	\$4.00-\$5.00+



## 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, Mary Watson. 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: Max capacity of 80 guests seated and 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 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
41-80 guests	\$8,200	\$6,200

## 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:** Mary Watson

**Email:** events@dukeslajolla.com

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

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

*\*Pricing for buffet is not included in food and beverage minimum*



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DUKESLAJOLLA.COM

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