
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.



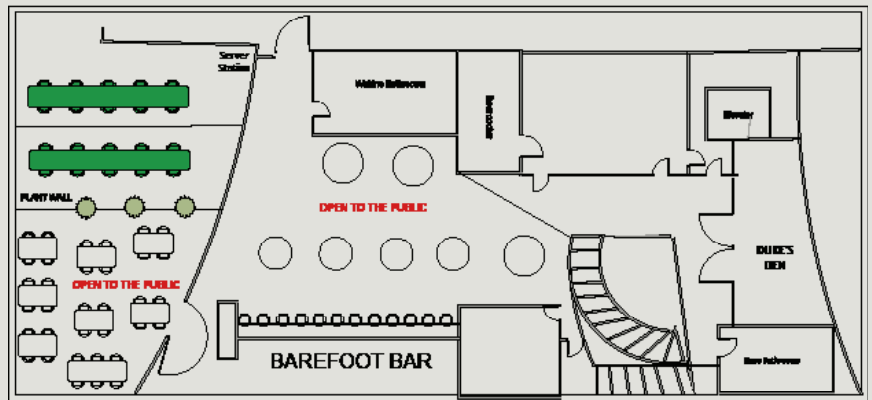
BAREFOOT BAR LAYOUT

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 20 to 80 guests and hosts up to 80 guests seated and standing including the inside bar area, 110

PARTIAL BAREFOOT BAR PATIO | (20-40 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.

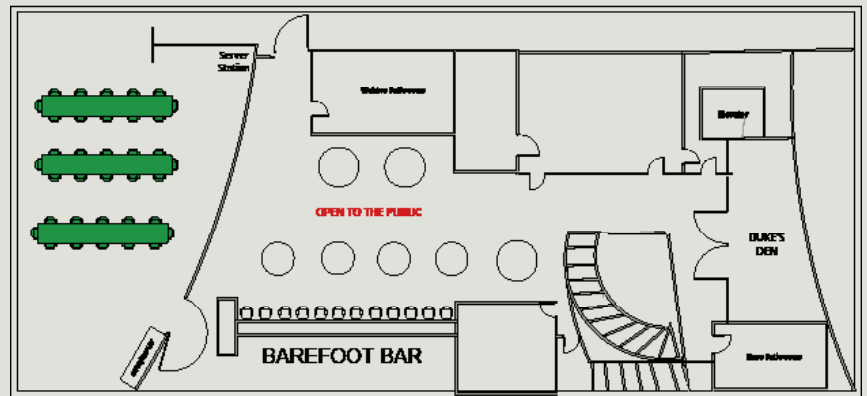
\$4,200 food & beverage minimum
(\$5,125 price with service charge)



PRIVATE BAREFOOT BAR PATIO | (41-60 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.

\$8,400 food & beverage minimum
(\$10,248 price with service charge)

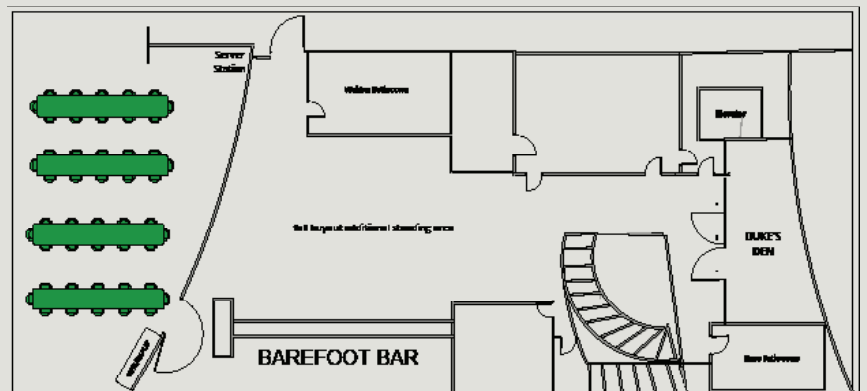


PRIVATE BAREFOOT BAR BUYOUT

(61-80 guests, seated max up to 110 guests, cocktail style)

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

\$11,500 food & beverage minimum
(\$14,030 price with service charge)





DUKE'S

LA JOLLA





EVENT MENUS

OUR MOST POPULAR MENU OPTION

'OHANA STYLE DINNER

IN HAWAII WE CELEBRATE "FAMILY STYLE"

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


(choice of one salad)

ROCKET SALAD

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

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy dressing

 Gluten-conscious - our kitchen prepares items with gluten-free ingredients; however, our facility is not gluten-free and also prepares menu items that contain wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. Please inform your server of any allergies.

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

ENTRÉES:

BAKED DUKE'S FISH

Garlic lemon & sweet basil glaze, citrus beurre blanc

ROASTED DUKE'S TENDERLOIN*

Maui onion jam, watercress sauce

(choose one dish)

GRILLED HULI CHICKEN

All natural chicken, garlic, ginger shoyu marinade

or

SMOKED CANNELINI & MAUI ONION RAVIOLI

Vegan ravioli, coconut broth, shiitake mushrooms,, corn, wilted greens, thai basil, sesame & macadamia nut pesto, blistered tomatoes

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



KAHUNA COCKTAIL

41-110 guests (choose eight items)

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

POKE TACOS*

Raw ahi, shoyu, Maui onions, wasabi aioli

SEARED BEEF SKEWERS

Pineapple teriyaki sauce

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

MISO GRILLED SQUASH SKEWERS

Seasonal grilled squash, pineapple miso glaze

GRILLED HULI CHICKEN SKEWERS

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

KALUA PORK QUESADILLA

Four cheese blend, roasted pork

FRIES

Togarashi salt

KOREAN STICKY RIBS

True Story Farms heirloom kurobuta pork ribs, spicy gochujang glaze, fresh herbs, lime

SHRIMP COCKTAIL


Lemongrass poached, guava cocktail sauce

FRESH FISH TACO

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

AVOCADO TOAST

Shaved radish, pomegranate seeds, sea salt

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PLATED DINNER

up to 20 guests

TO START

(hosts choice of one starter)

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

ROCKET SALAD

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

DESSERT *(hosts choice of one dessert)*

KEY LIME PIE

Graham cracker coconut crust, fresh whipped cream

KIMOS ORIGINAL MINI HULA PIE

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



ENTRÉE *(guests choice of one entree day of)*

BAKED “DUKE’S FISH”

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

USDA PRIME TERIYAKI SIRLOIN

Brandt farms all natural usda prime sirloin, soy-borwn sugar marinade, mashed yukon gold potatoes, seasonal vegetable, pineapple gremolata

SMOKED CANNELLINI & MAUI ONION RAVIOLI


Vegan ravioli, coconut broth, shiitake mushrooms, corn, wilted greens, thai basil, sesame & macadamia nut pesto, blistered tomatoes

FURIKAKE AHI STEAK*

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

RIB & CHICKEN PLATE

True Story Farms heirloom kurobuta pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw

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PLATED LUNCH-MAUI

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

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese*, balsamic tomatoes, duroc bacon, candied walnuts

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

MACADAMIA NUT HUMMUS

Hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac

ENTRÉES

CHOOSE UP TO THREE

ROASTED DUKE'S FISH

Plate lunch style, basil lemon glaze, jasmine rice, macaroni salad, bok choy macadamia nut slaw

SAUTEED MAC NUT & HERB CRUSTED FISH

Parmesan & panko dusted fresh fish, lemon caper butter, jasmine rice, bok choy macadamia nut slaw

RIBS & CHICKEN PLATE

True Story Farms heirloom kurobuta pork, mango bbq sauce, grilled huli chicken

SEARED AHI BOWL*

Seared rare, furikake crust, seaweed salad, wasabi edamame, kimchi, pickled cucumbers, diced avocado, jasmine rice, yuzu ponzu

CHILLED SHRIMP SALAD

Shrimp, local greens, lemon vinaigrette, avocado, egg, tomato, citrus, maui onion, cucumber, yuzu 1000 dressing

SMOKED CANNELLINI & MAUI ONION RAVIOLI

Vegan ravioli, coconut broth, shiitake mushrooms, corn, wilted greens, thai basil, sesame & macadamia nut pesto, blistered tomatoes

DESSERTS

CHOOSE ONE


KIMO'S ORIGINAL HULA PIE®

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

KEY LIME PIE

Fresh squeezed, hand selected key limes, graham cracker crust, whipped cream

**Pre counts are required for events of more than 20 guests.*

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



PLATED LUNCH-KAUAI

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

STARTERS

CHOOSE ONE

CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese*, balsamic tomatoes, duroc bacon, candied walnuts

CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

MACADAMIA NUT HUMMUS

Hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac

ENTRÉES

CHOOSE UP TO THREE

MANGO BBQ CHICKEN SALAD

Fried or grilled all natural chicken, mango bbq sauce, romaine, black beans, pepper jack cheese, roasted corn, avocado-tomato salsa, buttermilk dressing

FISH TACOS

Corn tortillas from el nopalito, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, tortilla chips

DUKE'S CLASSIC BURGER*

1/2 lb Angus chuck, brisket & hanger grind, white cheddar, tomato, onion, pickles, maui island dressing, fries. veggie burger available

KALUA PORK SANDWICH

Imu cooked True Story Farms heirloom kurobuta pork, mango bbq sauce, onion strings, apple cider slaw, fries

HULI HULI CHICKEN

Grilled all-natural chicken breast, shoyu, garlic, ginger marinade

SMOKED CANNELLINI & MAUI ONION RAVIOLI

Vegan ravioli, coconut broth, shiitake mushrooms, corn, wilted greens, thai basil, sesame & macadamia nut pesto, blistered tomatoes

**Gluten free bun available*

DESSERTS

CHOOSE ONE


KIMO'S ORIGINAL HULA PIE®

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

KEY LIME PIE

Fresh squeezed, hand selected key limes, graham cracker crust, whipped cream

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BRUNCH BUFFET

40-80 guests

STARTERS

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

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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

True Story Farms heirloom kurobuta pork

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

BREAKFAST SAUSAGE



APPETIZERS & DESSERTS

- 1 for \$10 per person
(price with service charge included-\$12.20)
- 2 for \$16 per person
(price with service charge included-\$19.52)
- 3 for \$22 per person
(price with service charge included-\$26.84)
- 4 for \$28 per person
(price with service charge included-\$34.16)
- 5 for \$34 per person
(price with service charge included-\$41.48)
- 6 for \$40 per person
(price with service charge included-\$48.80)
- 7 for \$46 per person
(price with service charge included-\$56.12)

FOR PARTIES OF ALL SIZES AVAILABLE FOR LUNCH OR DINNER

*Includes: 2 pieces per person, per selection.
Option of stationed or tray passed service for
all selections with the exception of sashimi
which can only be stationed.*

*If hosting appetizers only, a minimum of 5
selections is required*

*A 22% service charge is included in the above
pricing, state and local sales tax will be added
Menu items and prices subject to change*


APPETIZER CHOICES

- KALUA PORK QUESADILLA**
Four cheese blend, roasted pork
- HULI CHICKEN SKEWERS**
Ginger teriyaki sauce
- 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 TACOS***
Raw ahi with shoyu, maui onions,
wasabi aioli wonton shell
- SEARED BEEF SKEWERS***
Pineapple teriyaki sauce
- KOREAN STICKY RIBS**
Imu roasted True Story Farms heirloom
kurobuta pork ribs, spicy gochujang
glaze, fresh herbs, lime
- MISO GRILLED SQUASH
SKEWERS**
Seasonal grilled squash, pineapple,
miso glaze
- MACADAMIA NUT HUMMUS**
Herb flat bread, seasonal vegetables

DESSERT CHOICES

- KEY LIME PIE** 
Graham cracker coconut crust, fresh
whipped cream
- KIMO'S ORIGINAL MINI HULA PIE**
Chocolate cookie crust, macadamia
nut ice cream, hot fudge, toasted mac
nuts, whipped cream



 - 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.

BEVERAGES

COCKTAILS

BOOMER'S MARGARITA	16
astral tequila, watermelon purée, with duke's housemade jalapeño sour	
GUAVA DAIQUIRI	17
kōloa white rum, elderflower liqueur, guava purée, fresh lime juice	
BARREL-AGED MAPLE OLD FASHIONED	16
house-barreled maker's mark, maple syrup, chocolate bitters, orange	
POG COCKTAIL	16
100% hawaii grown fruit juice slushie, with choice of vodka, tequila or rum	
DRAGON FRUIT YUZU LEMONADE	17
tito's handmade vodka, yuzu sake, dragon fruit syrup, fresh lime juice, topped with soda	

ZERO PROOF

GINGER LIME FIZZ	7
ginger beer, pineapple, lime	
POG SLUSHIE	10
hawaii grown fruit juice slushie	

WINES BY THE GLASS

POEMA	13/50
brut cava, spain	
TAITTINGER 'LA FRANCAISE'	24/118
brut champagne, france	
ST. SUPÉRY	15/58
sauvignon blanc napa valley	
SELBACH 'INCLINE'	12/46
riesling mosel, germany	
TYLER	16/60
chardonnay santa barbara county	
PRIDE	20/78
chardonnay napa valley	

BARREL TO GLASS *tap wine by the glass 6oz.*

MONT GRAVET	12
rosé of cinsault france	
TIAMO 'ORGANIC'	12
pinot grigio veneto, italy	
MOHUA	13
sauvignon blanc marlborough, nz	
CHAMISAL	13
chardonnay san luis obispo coast	

DUKE'S MAI TAI	17
our signature cocktail made with aloha, fresh hawaiian juices and two types of rum	

LAVENDER COLADA	17
bacardi silver, lavender simple syrup, coconut, pineapple add a float of dark rum for \$3	

KIWI MOJITO	16
bacardi silver, kiwi syrup, mint, fresh lime juice, topped with soda	

LYCHEE MARTINI	17
a perfect balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up	

VIRGIN LAVENDER COLADA	10
lavender simple syrup, coconut, pineapple	

SCRIBE	15/58
rosé of pinot noir sonoma county	

BLOODROOT	17/66
pinot noir sonoma county	

THE BARREL	15/58
red blend napa valley	

CAPE D'OR	13/50
cabernet sauvignon south africa	

OBSIDIAN	18/70
cabernet sauvignon red hills lake county, ca	

STOLPMAN 'LOVE YOU BUNCHES'	13
carbonic sangiovese sb county	

THE PINOT PROJECT	13
pinot noir california	

SANTA JULIA	12
malbec mendoza, argentina	

ROBERT HALL	13
merlot paso robles	

BEERS ON TAP

Duke's proudly uses the 29° Blizzard Draft System 16oz/20oz

DUKE'S BLONDE	8.5/11.5
stone brewing, escondido	

MICHELOB ULTRA	8.5/11.5
michelob rewing, st. louis	

PISTIL PILSNER	9/12
burgeon brewing co., carlsbad	

ESTRELLA JALISCO	9/12
grupo modelo, jalisco	

KONA LONGBOARD LAGER	9/12
kona brewing co., big island	

DEL MARTIAN AMBER ALE	9/12
viewpoint brewing co., del mar	

BLOOD ORANGE IPA	10/13
latitude 33 brewing co., vista	

STONE DELICIOUS IPA	10/13
stone brewing, escondido	

BIG SWELL IPA	9/12
maui brewing co., maui	

HARLAND HAZY IPA	10/13
harland brewing co., san diego	

CANNED

ASHLAND HARD SELTZER	8
blackberry lemonade gluten-free	

CUTWATER COCKTAILS	9
tequila paloma or vodka mule	

JUNESHINE	10
p.o.g. hard kombucha	

SUN CRUISER	10
vodka iced tea	

UPSIDE DAWN GOLDEN	8
athletic brewing, san diego <i>non-alcoholic</i>	

RUN WILD IPA	8
athletic brewing, san diego <i>non-alcoholic</i>	

a 22% service fee is included in the above prices, state and local sales tax will be added

menu items and prices subject to change

Seasonal room rentals from May - September: \$1000 for patio and \$1500 for full level buyouts

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO prosecco italy	48
SCARPETTA brut rosé italy	52
SCHRAMSBERRG blanc de blancs brut north coast	75
KRUG 'GRANDE CUVÉE' brut champagne, france	299

WHITES & ROSÉ

STORM sauvignon blanc santa barbara county	52
ALPHONSE MELLOTT 'LES ROMAINS' sauvignon blanc sancerre, france	68
MERRY EDWARDS sauvignon blanc russian river valley	72
REEVE vermentino sonoma county	62
TRESOMM 'MEZCLA BLANCA' white blend valle de guadalupe, mexico	50
KINGS RIDGE pinot gris willamette valley, oregon	52
THE WHITE QUEEN chardonnay sonoma county	56
DAVID FINLAYSON 'CAMINO AFRICANA' chardonnay stellenbosch, south africa	62
CHANIN 'LOS ALAMOS' chardonnay santa barbara county	72
OLIVIER LEFLAIVE 'LES SÉTILLES' chardonnay bourgogne, france	74
THE HILT 'ESTATE' chardonnay sta. rita hills	82
ROMBAUER chardonnay carneros	84
FAR NIENTE chardonnay napa valley	105
WAYFARER chardonnay fort ross-seaview, sonoma coast	120
MATTHIASSEN rosé california	52

LIGHTER, BRIGHTER REDS

TRAIL MARKER WINE CO. gamay noir bay tree lane vyd, sonoma coast	56
PIRO WINE CO. 'POINTS WEST' pinot noir santa barbara county	62
DELMORE pinot noir humboldt county	72
DOMAINE FAIVELEY pinot noir mercurey, france	82
PURPLE HANDS pinot noir dundee hills, oregon	85
TWOMEY pinot noir russian river valley	95
MAGGY HAWK 'JOLIE' pinot noir anderson valley	105
COBB 'EMMALINE ANN' pinot noir sonoma coast	125
VINCENT GIRARDIN 'VIEILLES VIGNES' pinot noir pommard, france	155
KOSTA BROWNE pinot noir russian river valley	170
GIORNATA barbera paso robles	52
UNION SACRÉ cabernet franc paso robles	48

BIGGER, BOLDER REDS

THE OJAI VINEYARD syrah santa barbara county	52
MALLEA red blend santa ynez valley	58
JONATA 'TODOS' red blend ballard canyon	85
GAJA CA'MARCANDA 'PROMIS' red blend toscana, italy	105
K VINTNERS 'THE CREATOR' cabernet syrah blend walla walla valley, wa	125
BEDROCK 'OLD VINE' zinfandel california	52
TURLEY zinfandel california	58
AD RIPA cabernet sauvignon happy canyon of santa barbara	78
SILVER OAK cabernet sauvignon alexander valley	125
PAUL HOBBS cabernet sauvignon napa valley	155
LA JOTA cabernet sauvignon howell mountain	205
CHÂTEAU MONTELENA 'ESTATE' cabernet sauvignon calistoga, napa valley	250
ARIETTA 'QUARTET' bordeaux blend napa valley	135
PETER MICHAEL 'LES PAVOTS' cabernet sauvignon blend knights valley	375

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menu items and prices subject to change

*seasonal room rentals from May - September:
\$1000 for patio, and \$1500 for full level buyouts*



ADDITIONAL POLICY INFORMATION

We require that parties of 20 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 credit card payment. Any cancellations within 14 days of the event date will not be refunded.

A 22% Service Charge is included in the prices listed on each banquet menu provided, state and local sales tax will be added. 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.



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 110 standing

WHEN DO YOU NEED A FINAL GUEST COUNT?

Final guest count is due 14 days prior to your event, any changes to the guest count after this date may not be able to be accommodated.

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 15 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. No games or activities permitted that involve any disruptive props.

ARE THERE TIME RESTRICTIONS ON THE EVENT?

Yes, there is a 3 hour time allotment for all events, and additional time can be rented (when available) for additional fees.

Brunch: 9:00am-12:00pm

Mid-week Lunch: 11:00am-2:00pm

Cocktail or Dinner: May - September 7:00pm-10:00pm | October - April 6:00pm - 9:00pm

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 22% service charge, sales tax will be added.

20-40 guests	\$4,200 (price with service charge included \$5,124)
41-60 guests	\$8,400 (price with service charge included \$10,248)
61-80 guests, seated patio up to 110 guests, standing cocktail style	\$11,500 (price with service charge included \$14,030)

DO I NEED TO SELECT A MENU?

Yes, parties of 20 or more are considered "an event" and are required to select from one of our event menu options.

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 14 days prior to your event date and they will present you with options to your guests needs. Any special resuests on the day of the event may incur a additional live plate cost to the bill.

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

Prices below are subject to a 22% service charge, sales tax will be added:

Brunch Buffet, \$55 per person (price with service charge included \$67.10)

Dinner Menu, \$66 per person (price with service charge included \$80.52)

Kahuna Cocktail, \$66 per person (price with service charge included \$80.52)

'Ohana Dinner, \$88 per person (price with service charge included \$107.36)

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: Will Landry

Email: please fill out and submit the event inquiry form on our website for the fastest response

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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