
CELEBRATE

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DUKE'S

**HUNTINGTON
BEACH**

Aloha WELCOME TO DUKE'S HUNTINGTON BEACH

On the beach at the Huntington Beach pier, Duke's restaurant and Barefoot Bar invites you to enjoy a refreshing taste of the Pacific honoring Duke and Surf City. Duke's is named after the father of international surfing, Duke Kahanamoku, honoring his reputation for warm hospitality and the true spirit of Aloha.

Relax and take in the views while you enjoy the Hawaiian beach house ambiance and the freshest premium seafood and prime steaks, uniquely prepared and thoughtfully served.

Located on the beach with panoramic views of the Pacific and the Huntington Beach Pier, Duke's Huntington Beach has the ambiance of a 1940's-style beach bungalow, with Hawaiian influenced interiors featuring rich koa wood paneling, lush tropical plantings, Hawaiian artifacts and Huntington Beach memorabilia depicting the California beach and surfing lifestyle.

So whether it is an intimate gathering overlooking the sparkling waters or a large scale evening reception with the backdrop of a fiery sunset; Duke's Huntington Beach has the perfect venue for your celebration.



RESTAURANT LAYOUT

In addition to the two following function options, Duke's offers partial restaurant buy-outs for any number of event styles.

BOARD ROOM

Rich koa wood paneling, a vintage surfboard and windows out to the Pacific make this intimate, private space perfect for your next small gathering. The Board Room can be configured a number of ways and accommodates up to 28 people.

HUNTINGTON BEACH ROOM

Offering floor to ceiling windows with sweeping views of the beach, pier and the ocean, the Huntington Beach Room can accommodate up to 80 people. Private use is offered on a limited basis. Please call for more information.





PLATED LUNCH KAUAI

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

STARTERS

Choose One

CAESAR SALAD

Romaine, parmesan, garlic croutons, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese, balsamic tomatoes, chicharrones, duroc bacon

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, croutons

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

FRESH FISH CHOWDER

Creamy new england style

ENTRÉES

Choose Up To Five

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

Grilled or beer battered, flour tortillas, tomatillo sauce, guacamole, pico de gallo, tortilla chips

ROASTED TURKEY & BRIE SANDWICH

Applewood smoked bacon, arugula, tomatoes, basil-macadamia nut pesto, mixed green salad

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 compart family farms duroc pork, mango bbq sauce, onion strings, apple cider slaw, pickled onions, sweet potato fries

SEVEN SPICE AHI BOWL *

Seared rare, papaya hot mustard sauce, cucumber edamame, kimchi, pickled cucumber, yuzu ponzu, jasmine rice

VEGETARIAN RED CURRY

Coconut red curry broth, tofu, local vegetables, jasmine rice, fresh herbs

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

DARK CHOCOLATE PEANUT BUTTER PIE

Callebaut dark chocolate and creamy peanut butter mousse, salted peanuts, brûléed banana

**Pre counts are required for events of more than 28 guests.*

 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 foodborne illness.*

*\$27 per person without desserts | \$32 per person with desserts
plus a 20% service fee and state and local sales tax will be added | Menu items and prices subject to change*



PLATED LUNCH MAUI

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

STARTERS

Choose One

CAESAR SALAD

Romaine, parmesan, garlic croutons, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese, balsamic tomatoes, chicharrones, duroc bacon

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, croutons

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

FRESH FISH CHOWDER

Creamy new england style

ENTRÉES

Choose Up To Five

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, tomato lemon caper butter, house rice, bok choy macadamia nut slaw

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

BBQ BABY BACK RIBS

Compart family farms duroc pork, mango bbq sauce, creamed corn, cornbread

USDA PRIME SIRLOIN*

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

SHRIMP & CRAB SALAD

Chilled sweet crab and shrimp, local greens, lemon vinaigrette, avocado, egg, tomato, citrus, maui onion, cucumber, yuzu 1000 dressing

VEGETARIAN RED CURRY

Coconut red curry broth, tofu, local vegetables, jasmine rice, fresh herbs

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

DARK CHOCOLATE PEANUT BUTTER PIE

Callebaut dark chocolate and creamy peanut butter mousse, salted peanuts and brûléed banana

**Pre counts are required for events of more than 28 guests.*

 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 foodborne illness.*

*\$35 per person without desserts | \$40 per person with desserts
plus a 20% service fee and state and local sales tax will be added | Menu items and prices subject to change*



APPETIZERS

Available for lunch or dinner

1 for \$8 per person

2 for \$13 per person

3 for \$18 per person

4 for \$23 per person

5 for \$28 per person

6 for \$33 per person

7 for \$38 per person

CHOICES

SASHIMI*

Fresh ahi, edamame & cucumber salad, wasabi, shoyu

SHRIMP COCKTAIL

Lemongrass poached, guava cocktail sauce, bok choy macadamia nut slaw

CRISPY COCONUT SHRIMP

Lilikoi chili water

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

CRAB WONTONS

Crab meat, cream cheese, macadamia nuts, mustard plum sauce

POKE TACOS*

Fresh ahi, shoyu, maui onions, avocado, wasabi aioli

KOREAN STICKY RIBS


Crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts

CRAB CAKES

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

HUMMUS TRIO

Edamame, macadamia nut, roasted red pepper, herb flatbread, seasonal vegetables

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CUSTOM LUNCH BUFFET

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

STARTERS

*Choose One
(\$5 per person for additional selections)*

CAESAR SALAD

Romaine, parmesan, garlic croutons, lemon anchovy vinaigrette

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, croutons
Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

ENTRÉES

*Choose Two
(\$15 per person for additional selections)*

ROASTED DUKE'S FISH

Basil lemon glaze

MISO GRILLED KING SALMON

Sustainably raised

SAUTEED MAC NUT & HERB CRUSTED FISH

Sautéed in panko, fresh herbs & macadamia nuts, tomato lemon caper butter

ROASTED HULI CHICKEN

All natural half chicken, garlic shoyu marinade

BBQ BABY BACK RIBS

Mango BBQ sauce

KALUA PORK

Slow roasted pork, sweet cabbage, sesame oil

VEGETARIAN RED CURRY

Coconut red curry broth, tofu, local vegetables, fresh herbs

SIDES

*Choose One
(\$2 per person for additional selections)*

JASMINE RICE

HOUSE RICE

MAC & CHEESE

YUKON GOLD MASHED POTATOES

*Choose One
(\$2 per person for additional selections)*

LOCAL SEASONAL VEGETABLES


Choice of Wok Charred, Steamed or Sauteéd

CREAMED CORN

BOK CHOY MACADAMIA NUT SLAW

ROASTED HEIRLOOM CARROTS



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PLATED DINNER ORCHID

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

STARTERS

Choose One

CAESAR SALAD

Romaine, parmesan, garlic croutons, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese, balsamic tomatoes, chicharrones, duroc bacon

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, croutons
Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

ROCKET

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

FRESH FISH CHOWDER

Creamy new england style

ENTRÉES

Choose Up To Five

SAUTEED MAC NUT & HERB CRUSTED

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

MISO GRILLED KING SALMON

Sustainably raised, coconut bamboo rice, shiitake mushrooms, black bean-peanut charred bok choy

ROASTED DUKE'S FISH

Basil lemon glaze, coconut bamboo rice, roasted broccolini, pomegranate vinaigrette

VEGETARIAN RED CURRY

Coconut red curry broth, tofu, local vegetables, jasmine rice, fresh herbs

FILET MIGNON*

Dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

ROASTED HULI CHICKEN

All natural half chicken, garlic shoyu marinade, mashed yukon gold potatoes, snap peas & summer squash

USDA PRIME SIRLOIN*

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

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

DARK CHOCOLATE PEANUT BUTTER PIE

Callebaut dark chocolate and creamy peanut butter mousse, salted peanuts and brûléed banana

**Pre counts are required for events of more than 28 guests*

 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 foodborne illness.*

*\$47 per person without desserts | \$52 per person with desserts
 plus a 20% service fee and state and local sales tax will be added | Menu items and prices subject to change*



PLATED DINNER PLUMERIA

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

APPETIZERS

Choose Two

CRISPY COCONUT SHRIMP

Lilikoi chili water

POKE TACOS*

Fresh ahi, shoyu, maui onions, avocado, wasabi aioli

KOREAN STICKY RIBS

Crispy duroc pork ribs, spicy gochujang glaze, chicarrones, lemongrass, peanuts

SHRIMP COCKTAIL

Lemongrass poached, guava cocktail sauce, bok choy macadamia nut slaw

CRAB WONTONS

Crab meat, cream cheese, macadamia nuts, mustard plum sauce

HUMMUS TRIO

Edamame, macadamia nut, roasted red pepper, herb flatbread, seasonal vegetables

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

STARTERS *Choose One*

CAESAR SALAD

Romaine, parmesan, garlic croutons, lemon anchovy vinaigrette

WEDGE SALAD

Iceberg, blue cheese, balsamic tomatoes, chicharrones, duroc bacon

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, croutons

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

ROCKET

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

FRESH FISH CHOWDER

Creamy new england style

ENTRÉES

Choose Up To Five

ROASTED DUKE'S FISH

Basil lemon glaze, coconut bamboo rice, roasted broccolini, pomegranate vinaigrette

MISO GRILLED KING SALMON

Sustainably raised, coconut bamboo rice, shiitake mushrooms, black bean-peanut charred bok choy

VEGETARIAN RED CURRY

Coconut red curry broth, tofu, local vegetables, jasmine rice, fresh herbs

ROASTED HULI CHICKEN

All natural half chicken, garlic shoyu marinade, mashed yukon gold potatoes, snap peas & summer squash

FILET MIGNON*

Dijon rubbed, Maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

SAUTEED MAC NUT & HERB CRUSTED FISH

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

USDA PRIME SIRLOIN*

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

Add Alaskan King Crab Legs or Tristan Lobster Tails for \$10 more per guest

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

DARK CHOCOLATE PEANUT BUTTER PIE

Callebaut dark chocolate and creamy peanut butter mousse, salted peanuts and brûléed banana

**Pre counts are required for events of more than 28 guests*

 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 foodborne illness.

*\$63 per person without desserts | \$68 per person with desserts
plus a 20% service fee and state and local sales tax will be added | Menu items and prices subject to change*

CUSTOM DINNER BUFFET

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

APPETIZERS

Choose Two

(\$5 per person for additional selection)

SASHIMI*

Fresh ahi, edamame & cucumber salad, wasabi, shoyu

SHRIMP COCKTAIL

Lemongrass poached, guava cocktail sauce

CRISPY COCONUT SHRIMP

Lilikoi chili water

PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

CRAB WONTONS

Crab meat, cream cheese, macadamia nuts, mustard plum sauce

POKE TACOS*

Fresh ahi, shoyu, maui onions, avocado, wasabi aioli

KOREAN STICKY RIBS

Crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass, peanuts

CRAB CAKES

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

HUMMUS TRIO

Edamame, macadamia nut, roasted red pepper, herb flatbread, seasonal vegetables

STARTERS

Choose One

(\$5 per person for additional selection)

CAESAR SALAD

Romaine, parmesan, garlic croutons, lemon anchovy vinaigrette

GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, croutons

Select Dressing: White balsamic vinaigrette, creamy buttermilk, blue cheese

ROCKET

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

FRESH FISH CHOWDER

Creamy new england style

ENTRÉES

Choose Two

(\$15 per person for additional selection)

ROASTED DUKE'S FISH

Basil lemon glaze

MISO GRILLED KING SALMON

Sustainably raised

SAUTEED MAC NUT & HERB CRUSTED FISH

Parmesan & panko dusted, fresh herbs & macadamia nuts, tomato lemon caper butter

ROASTED HULI CHICKEN

All natural half chicken, garlic shoyu marinade

BBQ BABY BACK RIBS

Mango BBQ sauce

KALUA PORK

Slow roasted pork, sweet cabbage, sesame oil

VEGETARIAN RED CURRY

Coconut red curry broth

SIDES

Choose Two

(\$2 per person for additional selection)

JASMINE RICE

HOUSE RICE

MAC & CHEESE

YUKON GOLD MASHED POTATOES

Choose One

(\$2 per person for additional selection)

LOCAL SEASONAL VEGETABLES

Choice of Wok Charred, Steamed or Sauteéd

CREAMED CORN

BOK CHOY MACADAMIA


NUT SLAW

ROASTED HEIRLOOM

CARROTS

ADD A CARVING STATION:

Prime Rib @ \$18 per person

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

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BEVERAGE OPTIONS

TINY BUBBLES

	GLASS	HALF/BOTTLE
VIETTI 'CASCINETTA' moscato d'asti, italy		39
MERCAT brut cava, spain	10	45
SCHRAMSBERG brut rosé north coast		64
VEUVE CLICQUOT 'YELLOW LABEL' brut reims, france		45/89
DOM PERIGNON brut epernay, france		250

WHITES & ROSÉS

MONT GRAVET rosé pays d'oc, france	10	40
CHÂTEAU MIRAVAL rosé côtes de provence, france		42
POE rosé california		44
TABLAS CREEK 'PATELIN DE TABLAS' rosé paso robles	13	52
LA FIERA pinot grigio veneto, italy	10	40
ROBERT AUGUST pinot grigio california		42
BALLETTO pinot gris russian river valley	11	44
MOUTON NOIR 'O.P.P.' pinot gris willamette vally, or		46
KUNG FU GIRL riesling evergreen vineyard, columbia valley, wa	9	36
THE OJAI VINEYARD viognier roll ranch vyd, ventura county		49
CASAS DEL BOSQUE 'RESERVA' sauvignon blanc casablanca valley, chile		36
MOHUA sauvignon blanc marlborough, new zealand	10	40
ST. SUPERY sauvignon blanc napa valley	13	52
DUCKHORN sauvignon blanc napa valley		28/56
RICKSHAW chardonnay california	10	40
LA CREMA chardonnay sonoma county		44
SONOMA CUTRER chardonnay russian river valley		24/48
HILLIARD BRUCE chardonnay sta. rita hills		54
CALERA chardonnay central coast	14	56
WILDBERRY 'RESERVE' chardonnay margaret river, australia		58
RUSACK 'RESERVE' chardonnay santa maria valley		62
PATZ & HALL chardonnay sonoma coast	16	64
ROMBAUER chardonnay carneros		35/68
HANZELL chardonnay sonoma valley		74
KISTLER 'LES NOISETIERS' chardonnay sonoma coast		89

REDS

	GLASS	HALF/BOTTLE
BROADLEY pinot noir willamette valley, or		42
SEAN MINOR '4 BEARS' pinot noir central coast	11	44
LA CREMA pinot noir monterey		48
ALMA ROSA pinot noir sta. rita hills		46
BANSHEE pinot noir sonoma county	14	56
FOXEN pinot noir santa maria valley		64
SCRIBE pinot noir carneros		69
PENNER-ASH pinot noir willamette valley, or		75
TWOMEY pinot noir russian river valley		79
SAMSARA 'RANCHO LA VINA' pinot noir sta. rita hills		82
GOLDENEYE pinot noir anderson valley		85
WILLIAMS SELYEM pinot noir sonoma coast		115
BECKMEN 'CUVEE LE BEC' red rhône blend santa ynez valley		44
STOLPMAN 'LA CUADRILLA' red syrah blend ballard canyon	12	48
LA SIRENA grenache napa valley		78
BAKER LANE 'SONOMA COAST CUVEE' syrah sonoma coast		52
BEDROCK 'OLD VINE' zinfandel california	11	44
TURLEY 'JUVENILE' zinfandel california		48
PARADUXX napa valley		39/79
'ÖLELO merlot paso robles	9	36
WHITEHALL LANE merlot napa valley		48
DUCKHORN merlot napa valley		44/89
SHAFFER 'TD-9' merlot blend napa valley		95
SANTA JULIA malbec mendoza, argentina	10	40
BRAMARE malbec luyan de cuyo, argentina		66
BROADSIDE cabernet sauvignon paso robles	11	44
CHARLES SMITH 'SUBSTANCE' cabernet sauvignon columbia valley, wa		48
DAOU cabernet sauvignon paso robles	15	60
MEYER FAMILY cabernet sauvignon oakville		78
FRANK FAMILY cabernet sauvignon napa valley		82
CHAPPELLET 'SIGNATURE' cabernet sauvignon napa valley		88
SILVER OAK cabernet sauvignon alexander valley		99
JAYSON cabernet sauvignon napa valley		110
CAYMUS cabernet sauvignon napa valley		115
PAUL HOBBS cabernet sauvignon napa valley		130

*The complete restaurant wine list is available, ask your banquet coordinator for details.
Availability and prices are subject to change.*



ADDITIONAL POLICY INFORMATION

We require that Special Events of 13 guests and greater are assigned with a set menu. To guarantee your reservation, we require a completed Deposit Form, signed Contract and a processed deposit.

A 20% Service Fee 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. We believe our service program is world class and with the care taken in personally designing your event, any changes to the event menu or timing need to be made 72 hours in advance to suit your needs. Final guest count numbers must also be guaranteed 72 hours prior to your event.

ALCOHOL POLICY

Duke's Huntington Beach practices responsible service of alcohol in alignment with Liquor Laws, which prohibits the distribution and consumption of alcohol to minors and any persons approaching intoxication. Duke's Huntington Beach reserves the right to refuse alcohol to any guests. Duke's Huntington Beach does not allow outside beer or liquor in the restaurant. Our guests may bring in their own wine & champagne with a \$15 Corkage Fee to be applied to the final bill for each opened average size (750ml) bottle. Any wine or champagne provided by our guests may not duplicate the selections we offer on our Beverage Menu.

WEDDING & BIRTHDAY CAKES

Duke's Huntington Beach does charge a \$2. per guest Dessert Fee to be applied to the final bill.

CONTACT INFORMATION

Suzanne Larkin, Special Events Manager

events@dukeshuntington.com | 317 Pacific Coast Highway, Huntington Beach, CA 92648



FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT DUKE'S HUNTINGTON BEACH?

Duke's Huntington Beach is available for all types of functions including wedding receptions, rehearsal dinners, post wedding brunches, corporate events, baby showers, wedding showers and holiday parties. Lunch and Dinner events are also available.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

Board Room: 13-28 guests seated
Huntington Beach Room: 86 guests seated
Full Duke's Buyout: 480 guest maximum occupancy

DO I NEED TO SELECT A MENU?

Groups of 13 guests and more are considered "Special Events" and are required to select from one of our Special Events menu options.

WHERE CAN MY GUESTS PARK FOR MY EVENT?

Public Valet, self-parking and nearby garages (for a fee) are the available parking options.

CAN I BRING MY OWN DESSERT?

Yes, you may bring in your own dessert with a \$2.00 Dessert Fee per guest to be applied to the final bill. Desserts should be labeled and delivered the day of the event. Please inform the Special Events Manager if you will have a dessert delivered for your Special Event.

CAN I BRING DECORATIONS?

Yes, you may bring in decorations to add to the table 30 minutes prior to your event. The restaurant will not permit affixing anything to the walls, floor, or ceiling. Scented candles, birdseed, confetti, glitter or rice is not permitted in the restaurant.

DO YOU HAVE SPECIAL PRICING FOR CHILDREN?

Yes, children 12 and younger may order from our Keiki Menu. Please let the Special Events Manager know the number of children you are expecting.

ARE THERE TIME RESTRICTIONS ON THE EVENT?

We offer 2 hours for our Special Events and additional time can be rented (when available) for additional fees.

MAY WE BRING IN OUR OWN WINE & CHAMPAGNE?

Yes, you are welcome to bring in your own wine & champagne. A \$15. Corkage Fee for an average size bottle (750ml) will be applied to the final bill for each opened bottle. Your wine & champagne selections must be other than the selections we offer on our Beverage Menu.

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

We do have Food & Beverage minimums; they are dependent on event size and time and guest count. The additional charges will be Ca. State Tax & a 20% Service Fee on the final bill.

WHEN DO YOU REQUIRE THE CONFIRMED SPECIAL EVENT DETAILS?

The Special Event details are required 5 working days prior to your reservation.

CAN YOU ACCOMMODATE A VEGETARIAN, VEGAN OR ALLERGY REQUEST?

Yes, we can certainly accommodate vegetarian, vegan guests as well as guests with allergy restrictions. Please let the Special Events Manager know if you have guests with special dietary needs.

IS A DEPOSIT REQUIRED?

Yes, along with the completed Deposit Form and the signature page of the Contract a deposit will be processed to confirm your reservation. The deposit will be applied to the final bill. Deposit payments can be made with a credit card by providing the information over the phone with the Special Events Manager.

WHEN IS FINAL PAYMENT DUE?

The balance of the Special Event can be paid by cash or credit card upon the conclusion of your special event.

WHOM DO I CONTACT FOR MORE INFORMATION OR TO PROCEED FORWARD WITH A SPECIAL EVENT?

Special Events Manager: Suzanne Larkin

Email: events@dukeshuntington.com

Phone: (714) 374-6446



DUKE'S
HUNTINGTON
BEACH

DUKESHUNTINGTON.COM

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