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**DUKE'S**

**HUNTINGTON  
BEACH**

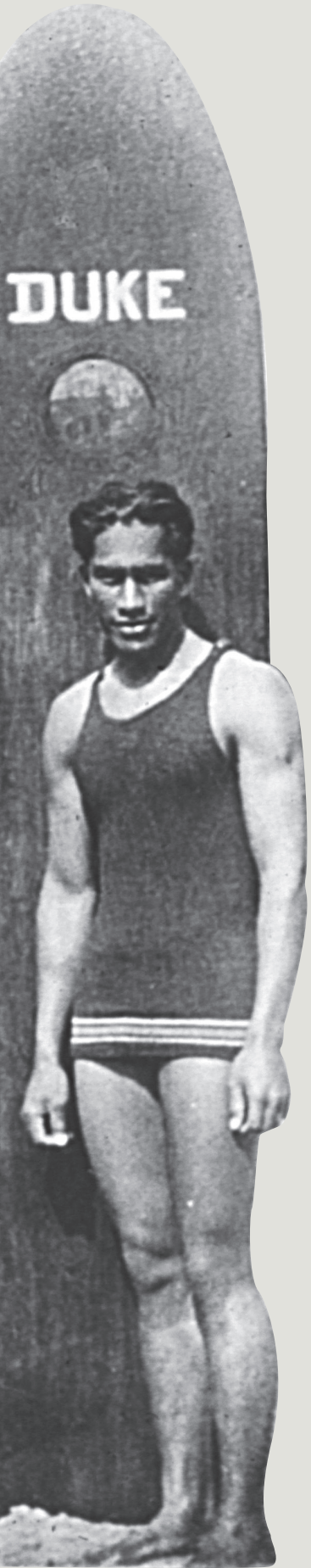
# *Aloha* WELCOME TO DUKE'S HUNTINGTON BEACH

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 86 people. Private use is offered on a limited basis. Please call for more information.



# PLATED BRUNCH MENU

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

**\$33 per person without dessert** | **\$40 per person with dessert**

(price with service charge included - \$40.26 per person)

(price with service charge included - \$48.80 per person)

## STARTERS

### CHOOSE ONE

#### CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

#### PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

#### CRISPY COCONUT SHRIMP

Lilikoï chili water, pickled cucumbers

#### FRESH FISH CHOWDER

Creamy new england-style

## ENTRÉES

### CHOOSE UP TO THREE

#### COCONUT CRUSTED FRENCH TOAST

Sweet bread, maple syrup, papaya, seasonal berries

#### HAWAIIAN BREAKFAST\*

2 eggs your way, 9-grain wheat toast, choice of bacon or linguica sausage

#### BEACH BOY BREAKFAST BURRITO

Flour tortilla filled with eggs, duroc applewood smoked bacon, linguica sausage, cheddar & jack cheese, pico de gallo, charred jalapeño crema, breakfast potatoes

#### DUKE'S EGGS BENEDICT\*

Shaved duroc smoked ham, poached eggs, english muffin, hollandaise, breakfast potatoes

#### LOCO MOCO

1/2 lb. angus chuck & brisket burger patty, jasmine rice, fried egg, mushroom gravy

#### SAUTEED MAC NUT & HERB CRUSTED FRESH FISH

Parmesan & panko dusted, lemon caper butter, jasmine rice, macaroni salad, bok choy macadamia nut slaw

#### CHILLED SHRIMP SALAD

Local greens, maui onions, citrus, avocado, yuzu 1000 dressing, tomato, cucumber, hard-boiled egg, lemon vinaigrette

#### FISH TACOS

Grilled or beer battered, flour tortillas, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, tortilla chips

#### DUKE'S CLASSIC BURGER

1/2 lb. angus chuck & brisket blend, white cheddar, maui island dressing, iceberg, tomato, onion, pickles, brioche bun, fries  
*gluten free bun available*

#### FISH & CHIPS

Beer battered, meyer lemon remoulade, bok choy macadamia nut slaw, fries

## DESSERTS \$7 per guest

### 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 coconut crust, whipped cream

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

 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 foodborne illness.*





# PLATED LUNCH KAUAI

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

**\$33 per person without dessert** | **\$40 per person with dessert**

(price with service charge included - \$40.26 per person)

(price with service charge included - \$48.80 per person)

## STARTERS

### CHOOSE ONE

#### CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

#### WEDGE SALAD

Iceberg, blue cheese\*, balsamic tomatoes, duroc bacon

#### GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, garlic focaccia crumble  
**Select Dressing:** White balsamic vinaigrette, creamy buttermilk, blue cheese

#### FRESH FISH CHOWDER

Creamy new england-style

## 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

Grilled or beer battered, flour tortillas, tomatillo sauce, cabbage, guacamole, pico de gallo, queso fresco, chipotle salsa, tortilla chips

#### DUKE'S CLASSIC BURGER\*

1/2 lb Angus chuck, brisket blend, iceberg, white cheddar, tomato, onion, pickles, maui island dressing, fries. brioche bun  
*veggie burger available*  
*gluten free bun available*

#### KALUA PORK SANDWICH

Imu cooked compart family farms duroc pork, mango bbq sauce, onion strings, apple cider slaw, brioche bun, sweet potato 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

## 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 coconut crust, whipped cream

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# PLATED LUNCH MAUI

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

**\$39** per person without dessert

**\$46** per person with dessert

(price with service charge included - \$47.58 per person)

(price with service charge included - \$56.12 per person)

## STARTERS

### CHOOSE ONE

#### CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

#### WEDGE SALAD

Iceberg, blue cheese\*, balsamic tomatoes, duroc bacon

#### GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, garlic focaccia crumble

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

#### FRESH FISH CHOWDER

Creamy new england-style

## 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, lemon-caper butter, jasmine rice, macaroni salad, bok choy & macadamia nut slaw

#### RIBS & CHICKEN PLATE

Compart family farms 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, hard-boiled egg, tomato, citrus avocado, 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 coconut crust, whipped cream

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# APPETIZERS

*Available for brunch, lunch or dinner*

## **1 for \$10 per person**

(price with service charge included - \$12.20 per person)

## **2 for \$16 per person**

(price with service charge included - \$19.52 per person)

## **3 for \$22 per person**

(price with service charge included - \$26.84 per person)

## **4 for \$28 per person**

(price with service charge included - \$34.16 per person)

## **5 for \$34 per person**

(price with service charge included - \$41.48 per person)

## **6 for \$40 per person**

(price with service charge included - \$48.80 per person)

## **7 for \$46 per person**

(price with service charge included - \$56.12 per person)

## CHOICES

### **SHRIMP COCKTAIL**

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

### **CRISPY COCONUT SHRIMP**

Lilikoi chili water, pickled cucumbers

### **PANKO-CRUSTED CALAMARI**

Guava cocktail sauce, meyer lemon remoulade

### **CRAB WONTONS**

Crabmeat, cream cheese, macadamia nuts, mustard plum sauce

### **POKE TACOS\***

Fresh raw ahi, shoyu, maui onions, chili flake, avocado, wasabi aioli

### **KOREAN STICKY RIBS**

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

### **MACADAMIA NUT HUMMUS**


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

### **KALUA PORK QUESADILLA**

Imu-cooked true story farms heirloom kurobuta pork, four cheese blend

### **CHICKEN SKEWERS**

shoyu, garlic, ginger marinade

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# PLATED DINNER ORCHID

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

**\$69 per person without dessert**

**\$76 per person with dessert**

(price with service charge included - \$84.18 per person)

(price with service charge included - \$92.72 per person)

## STARTERS

### CHOOSE ONE

#### CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

#### WEDGE SALAD

Iceberg, blue cheese\*, balsamic tomatoes, duroc bacon

#### GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, garlic focaccia crumble

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

#### ROCKET

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

#### FRESH FISH CHOWDER

Creamy new england-style

## ENTRÉES

### CHOOSE UP TO THREE

#### SAUTEED MAC NUT & HERB CRUSTED

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

#### ROASTED DUKE'S FISH

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

#### SMOKED CANNELLINI & MAUI ONION RAVIOLI

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

#### FILET MIGNON\*

Greater omaha's corn-fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

#### ROASTED HULI CHICKEN

All-natural chicken, garlic shoyu marinade, mashed yukon gold potatoes, local vegetables

#### FURIKAKE CRUSTED TOFU

Truffle unagi glaze, chili oil, shitake mushroom, black bean bok choy, jasmine rice

## 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 coconut crust, whipped cream

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# PLATED DINNER PLUMERIA

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

**\$89 per person without dessert** | **\$96 per person with dessert**

(price with service charge included - \$108.58 per person)

(price with service charge included - \$117.12 per person)

## APPETIZERS

### CHOOSE TWO

#### SHRIMP COCKTAIL

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

#### CRISPY COCONUT SHRIMP

Lilikoi chili water, pickled cucumbers

#### PANKO CRUSTED CALAMARI

Guava cocktail sauce, meyer lemon remoulade

#### CRAB WONTONS

Crabmeat, cream cheese, macadamia nuts, mustard plum sauce

#### POKE TACOS\*

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

#### KOREAN STICKY RIBS

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

#### MACADAMIA NUT HUMMUS

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

#### KALUA PORK QUESADILLA

Four cheese blend, roasted pork

#### CHICKEN SKEWERS

Shoyu, garlic, ginger marinade

## STARTERS

### CHOOSE ONE

#### CAESAR SALAD

Romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

#### WEDGE SALAD

Iceberg, blue cheese\*, balsamic tomatoes, duroc bacon

#### GARDEN GREENS SALAD

Mixed greens, cucumber, tomato, garlic focaccia crumble  
**Select Dressing:** White balsamic vinaigrette, creamy buttermilk, blue cheese

#### ROCKET

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

#### FRESH FISH CHOWDER

Creamy new england-style

## ENTRÉES

### CHOOSE UP TO THREE

#### ROASTED "DUKE'S FISH"

garlic, lemon & sweet basil glaze, seasonal vegetables, herbed jasmine farro rice

#### SEAFOOD HOT POT

Lobster, shrimp, scallops, fresh fish, coconut cilantro broth, oyster mushrooms, jasmine rice

#### SMOKED CANNELLINI & MAUI ONION RAVIOLI

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

#### ROASTED HULI CHICKEN

All-natural chicken, garlic shoyu marinade, yukon gold mashed potatoes, local vegetables

#### FILET MIGNON\*

Greater omaha's corn-fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

#### SAUTEED MAC NUT & HERB CRUSTED FISH

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

#### ROASTED TRISTAN LOBSTER

Two tristan da cunha tails, roasted with a basil & garlic glaze, herbed jasmine farro rice, butter & lemon

#### FURIKAKE TOFU

Truffle unagi glaze, chili oil, shitake mushroom, black bean bok choy, jasmine rice

## 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 coconut crust, whipped cream

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# BEVERAGE OPTIONS

## TINY BUBBLES

	GLASS	HALF/BOTTLE
<b>FRATELLI COSMO</b>   prosecco, italy		51.24
<b>POEMA</b> brut   cava, spain	14.64	56.12
<b>VEUVE CLICQUOT</b> brut   reims, france		73.20/146.40
<b>DOM PERIGNON</b> brut   épernay, france		486.78

## WHITES & ROSÉ

<b>MONT GRAVET</b> rosé   pays d'oc, france	13.42	51.24
<b>CHÂTEAU MIRAVAL</b> rosé   côtes de provence, france		63.44
<b>BOLLINI</b> pinot grigio   vigneti delle dolomiti, italy	14.64	56.12
<b>KINGS RIDGE</b> pinot gris   willamette valley, oregon		53.68
<b>SELBACH 'INCLINE'</b> riesling   mosel, germany	13.42	51.24
<b>FOXEN</b> chenin blanc   santa maria valley		58.56
<b>MASSICAN 'ANNIA'</b> white blend   napa valley		75.64
<b>MOHUA</b> sauvignon blanc   marlborough, new zealand	14.64	56.12
<b>MORGAN</b> sauvignon blanc   arroyo secco	17.08	65.88
<b>DUCKHORN</b> sauvignon blanc   napa valley		34.16/68.32
<b>MERRY EDWARDS</b> sauvignon blanc   russian river valley		80.52
<b>CHAMISAL</b> chardonnay   san luis obispo coast	14.64	56.12
<b>LA CREMA</b> chardonnay   russian river valley		58.56
<b>KESSLER-HAAK</b> chardonnay   sta. rita hills		68.32
<b>TYLER</b> chardonnay   santa barbara county	18.30	70.76
<b>ZD</b> chardonnay   california		80.52
<b>CHANIN 'LOS ALAMOS'</b> chardonnay   santa barbara county		87.84
<b>ROMBAUER</b> chardonnay   carneros	24.40	95.16
<b>KISTLER 'LES NOISETIERS'</b> chardonnay   sonoma coast		107.36
<b>FAR NIENTE</b> chardonnay   napa valley		112.24
<b>WAYFARER</b> chardonnay   for ross-seaview, sonoma coast		146.40

## REDS

	GLASS	HALF/BOTTLE
<b>BANSHEE</b> pinot noir   sonoma county	15.86	61
<b>PIRO WINE CO. 'POINTS WEST'</b> pinot noir   santa barbara county		69.54
<b>LICHEN 'MOONGLOW'</b> pinot noir   anderson valley		74.42
<b>LIOCO</b> pinot noir   mendocino county	20.74	78.08
<b>KEN WRIGHT CELLARS</b> pinot noir   willamette valley, oregon		81.74
<b>MAGGY HAWK 'JOLIE'</b> pinot noir   anderson valley		108.58
<b>TWOMEY</b> pinot noir   russian river valley		119.56
<b>PENNER-ASH</b> pinot noir   willamette valley, or		91.50
<b>TWOMEY</b> pinot noir   russian river valley		96.38
<b>BEDROCK 'OLD VINE'</b> zinfandel   california		53.68
<b>ZUCCARDI 'POLIGONOS'</b> malbec   uco valley, argentina		63.44
<b>ROBERT HALL</b> merlot   paso robles	15.86	61
<b>SHAFFER 'TD-9'</b> merlot blend   napa valley		115.90
<b>THE OJAI VINEYARD</b> syrah   santa barbara county		58.56
<b>STOLPMAN 'LA CUADRILLA'</b> syrah blend   ballard canyon	15.86	61
<b>JOEL GOTT 'PALISADES'</b> red blend   california	12.20	46.36
<b>ORIN SWIFT '8 YEARS IN THE DESSERT'</b> red blend   california		82.96
<b>JONATA 'TODOS'</b> red blend   ballard canyon		103.70
<b>CAPE D'OR</b> cabernet sauvignon   south africa	14.64	56.12
<b>CHARLES SMITH 'SUBSTANCE'</b> cabernet sauvignon   washington		63.44
<b>DAOU</b> cabernet sauvignon   paso robles	19.52	75.64
<b>HEITZ</b> cabernet sauvignon   napa valley		115.90
<b>SILVER OAK</b> cabernet sauvignon   alexander valley		134.20
<b>CHAPPELLET 'SIGNATURE'</b> cabernet sauvignon   napa valley		158.60
<b>CHÂTEAU MONTELENA</b> cabernet sauvignon   napa valley		164.70
<b>PAUL HOBBS</b> cabernet sauvignon   napa valley		183
<b>MAYACAMAS</b> cabernet sauvignon   mt.veeder, napa valley		274.50

*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 22% Service Fee 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. 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 a maximum of 4 bottles of their own wine & champagne (combined total of 4) with a \$20 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 are 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 a maximum of 4 average size bottles (750ml) of your own wine & champagne (or a combination to total 4 bottles). A \$20 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. A 22% Service Fee is included in the prices listed on each banquet menu provided, state and local sales tax will be added.

### **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@dukes huntington.com](mailto:events@dukes huntington.com)

**Phone:** (714) 374-6446



**DUKE'S**  
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