



Malibu Café
Calamigos Ranch
Country Café & Bar

Special Events
2017

www.TheMalibuCafe.com

818.540.2400

327 South Latigo Canyon Road – Malibu, California 90265

THANK YOU for your interest in hosting your event with us at The Malibu Café at Calamigos Ranch. We are the ideal venue for baby and bridal showers, birthdays, anniversary and engagement parties, company events, graduation celebrations, rehearsal dinners and more! We are thrilled to help you plan an unforgettable experience for you and your guests. In this packet you will find all the information you may need in planning that perfect event. You will also find our prefixed menus and event packages for 2016. We look forward to helping you host a truly amazing event.

Please contact us with any questions.

The Malibu Café Events Team

Onsite Hours:

Tuesday through Sunday 10:00 am – 6pm

Tours must be made through appointments only.

Office Contact:

Mairghread “Maggie” Schultz

Email: mairghreadschultz@gmail.com

(817) 676-1769

If you would like to move forward with a special event or large reservation booking, please contact our events department with the following information for an accurate proposal:

- ❖ *Exact Date/Time & Seating Location Preference*
- ❖ *Brunch, Lunch, Dinner and Plated, Buffet or Appetizer Service*
- ❖ *Guest Count*
- ❖ *Bar Arrangement & Details*

Once your information is finalized and received, you will be sent a confirmation via email.

The Booking process

Step One

Contact Events Manager for Specific Date/Time/Seating Location Availability

Step Two

Review Menu/Bar Options and Packages

Step three

Provide Estimated Guest Count

Step four

Book and confirm with Deposit, Event Booking Form & Event Agreement Form

*A final guest count and menu options are required no later than 14 days prior to your scheduled event date.
Personalized messages for menus must be submitted 14 days prior to your scheduled event date.*

Fees, Charges & Minimums

Corkage - \$25 per 750ml bottle of wine or champagne (standard size). 4 bottle maximum per event.

Outside Dessert Fee - \$2.00 per person. This applies to any desserts- cakes, cookies, brownies, candy, cupcakes etc.

Gratuities - An automatic 20% service charge will be added to all parties.

Tax - Local Tax is 8.75%

3% property maintenance and entertainment fee, that applies toward the final invoice.

Guests Cancellations - Event hosts will be charged full price for guests that are provided in the final headcount but do not show up.

Site Fees/Minimums- Site fees and spending minimums are assigned on a per event basis and are based on season, day of the week, time desired, seating preference and guest count. Please contact your event manager for further details.

Set up/Break Down/Cleanup- Set up and break down and clean up fees may be implied depending on party size, seating choice and party requests. Please contact your event manager for further details.

Valet - Valet is \$9.00 per car

Event Fee- A **\$250** event fee applies to all standard special events held at The Sundeck, Waterfront & Lakeside location. A **\$500** event fee applies to special event locations, The Treehouse, Fireplace & Island. Other event fees apply to any space reserved for a special event. Prices may vary depending on location. This fee covers additional costs of rentals, labor and coordination for large group reservations and events.

Deposit- A \$250 deposit will be made upon booking and confirming a special event. This deposit will be credited to the event host's invoice on the day of the event. A larger deposit will be asked for events totaling over \$10,000.

Payment of the Final Invoice: You may pay prior to actual day of your event.

FAQ

Why Should I book as a special event?

Special event bookings offer many advantages such as a 4 hour rental period, your own dedicated wait staff and onsite event manager. You have a choice of seating preference & exact table setup, as well as minimized wait times for food service with large groups. These details are addressed on the phone or via email consultation with your event manager, who will assist with all questions and details in planning your event.

Can I bring in my own music?

No, The Malibu Café does not allow any outside music. We provide our guests with ambiance music that is just at the right level. Bands, Djs, or iPod docks are not permitted.

Can I drop off desserts and decorations before my event?

Yes, all outside desserts or decorations can be dropped off a maximum of 2 hours prior to your event.

Can I bring any outside desserts or food?

We allow outside desserts. Any outside dessert will be charged \$2.00 per person in your party. Outside food is not permitted at any time.

What happens if it rains?

Our restaurant is completely outdoors. Unfortunately we do get those few days where we get a good rainfall. The Malibu Café offers a private indoor event space in which the event can be moved to for backup, if available and prearranged.

Can I decorate for my event?

Yes, we do allow outside decorations for special events. Please ask your event manager if you are unsure of any items that may be unacceptable. The Malibu Café does not provide staff for loading and unloading or any materials/equipment needed such as tape/scissors/rope/ladder/extension cords.

What time slots are allotted for my event?

Events can last up to 4 hours. A site rental fee of \$150/30 minutes will be imposed for parties that last over 4 hours.

Do you offer heaters or umbrellas?

We offer up to 4 complimentary heaters per party. Additional heaters can be rented for the duration of your event. We offer a maximum of 5 umbrellas per party. Additional umbrellas can also be rented.

Can dinner be served Buffet Style?

Yes, buffet style service is available at an additional \$10/person for your choice of the brunch, lunch or dinner package. All menu items are available buffet style. Host will choose menu items from the prefixed menus listed in this packet for the buffet menu. Buffet menus follow the same structure of a plated meal offering 2 salads, 3 entrees and 2 desserts.

Do I need to put down a deposit?

Yes. Special events can only be booked and confirmed with a \$250 nonrefundable deposit, along with your booking agreement form and signed event agreement. The deposit and documents will be processed through your event manager.

What forms of payment do you accept?

We accept all major credit cards and cash. The final bill for events may be split up into a maximum of 3 forms of payment. Only deposits may be paid by check.

FAQ (Cont)

Can my guests modify their food choices?

Modifications are not allowed the day of your event. Pre confirmed menu modifications can be arranged with your event manager.

I am getting married at The Calamigos Ranch. Can I host my after party at The Malibu Café?

No. The Malibu Café operates for normal business hours only (until 9:00pm) in the best interest and safety in all of our guests.

Can I bring in games and entertainment for the kids?

Yes. We do have certain limitations on games and entertainment for safety purposes. Please ask your event manager which activities are welcomed. Children must ALWAYS be accompanied by an adult.

Can I schedule an in person tour or meeting with the Malibu Café Events Representative?

Yes, each event is allowed two 30 minute meetings. Any additional meetings scheduled are \$100 per meeting.

Can I have an extra table for gifts, games or dessert?

Yes. The Malibu Café provides a maximum of 3 additional tables for special events.

Do Spending Minimums Include Tax and Gratuity?

No. Spending minimums are built on food and beverage only and are before tax, gratuity and event fee(s).

When is Brunch Available?

Brunch is available on **Sundays ONLY** from 10:00am until 2:30pm. On Tuesdays through Sundays, Lunch is available from 11:30am until 4:30pm and Dinner is available from 4:30pm until close.

Can my guests pay for themselves?

No. Special event bookings allow for the final invoice to be split up to 3 ways. Wait staff will not be accepting separate tabs for drinks or meals.

Do you provide tables, chairs and linens?

Yes. The cost of table, chair and linen rental is built into Malibu Café event fees.

Are my guests provided with menus?

Yes we provide a print out of your menu selections.

Can I have my wedding at The Malibu Café?

Yes. The Malibu Café hosts weddings- ceremony and/or receptions up to 100 guests. Weddings with 75 guests and under do incur a \$3,500 site rental fee and a \$3,500 food & beverage spending minimum. Weddings with over 75 guests incur a \$3,500 site rental fee and a \$3,500 food and beverage spending minimum Tuesday – Friday. Weddings with over 75 guests hosted on Saturday & Sunday will incur a \$5,000 site rental fee and a \$3,500 food and beverage spending minimum. Since the Malibu Café is a publicly open restaurant, bands, DJ's or amplified music is not permitted during weddings.

*Please contact your event manager with any additional questions

Seating Options/Space Rentals

Please contact your event manager for more information on our seating options and space rentals.

THE SUNDECK- Great for less formal occasions! This seating area is situated on the far side of the lawn with a great view of our lake and the lawn, and right next to our Tree House. During the daytime, enjoy close proximity to games and activities offered by the Malibu Cafe. At night you will enjoy the view of our lawn and fire pits as well. There are 13 round tables, each holds up to 4-5 people. A \$2500 spending minimum and \$250 event fee before tax and service charge applies. Please contact your event manager for pricing details.

THE ISLAND- Is located in the middle of our beautiful pond. Surrounded by tall trees and a roaring waterfall, The Island is a great romantic spot situated a good distance away from the rest of the restaurant, perfect for Rehearsal Dinners, Weddings, Anniversary Parties, Birthdays and more! With seating available for up to 120 guests, enjoy beautiful views on The Island with an oversized rustic chandelier and twinkle lights hanging in the trees. The Island comes with your own private bar that can be fully set up to your liking. A \$3,500 spending minimum and \$500 event fee before tax and service charge applies.

THE FIREPLACE- Located in the center of our Lawn, you can enjoy having close proximity to the pool table, games, ping pong table, fire pits and paddle boats. The fireplace is the central area of all the fun. Plus you get to cozy up to the fire at night! It is a great place to relax and enjoy; seating for up to 80 guests is available. A \$3500 spending minimum and \$500 event fee before tax and service charge applies.

THE WATERFRONT- Situated amongst the trees and lake, you can enjoy having close proximity to the pool table, games, ping pong table, fire pits and paddle boats. This area combines our hand crafted wooden tables with our rustic chic lounge furniture to create a great place to relax and enjoy. The Waterfront provides a wonderful space for a cocktail & appetizer parties. A \$2000 spending minimum and \$250 event fee before tax and service charge applies.

THE LAKESIDE- Conveniently located near our lake just before our island. Enjoy an elegant dinner or beautiful brunch on a long rustic wooden table with friends and family in this location. A \$2000 spending minimum and \$250 event fee before tax and service charge applies.

THE TREEHOUSE- Located near the entrance to the restaurant with views of the majestic lawn, this space is completely indoors with an open tri level concept and your own private bar and lounge. Large windows provide just the right breeze in the summer and cozy warmth in the winter. The Treehouse offers complete privacy for you and your guests. With chic cocktail furniture, your event feels just like your own private Malibu Café! Cocktail & appetizer parties as well as buffet dinner service are available in this location, with accommodations for up to 60 guests. A \$3,500 spending minimum and \$500 event fee before tax and service charge applies on Weekdays. A \$7,500 spending minimum and \$1,500 event fee before tax and service charge applies on Saturdays and Sundays.

Please note all spaces come as they are and additional costs may occur when adding or moving furniture.

Other site rental fees and minimums apply that are not listed. All fees may vary depending on party size.

Prefixed Plated Brunch \$55/person, Buffet Style Service \$65/person
Available Sunday's ONLY from 10:00 am until 2:30pm.

All Brunch Packages Include Coffee, Iced Tea, Lemonade & Sodas

Salad- Host Chooses One:

MARKET FRUIT

Honey Yogurt- Seasonal Berries- Melon

CAESAR SALAD

Shaved Parmesan- Buttered Croutons-
Black Garlic Caesar Dressing

MIXED GREEN HOUSE SALAD

Spinach, Arugula- Red Leaf Romaine- Cherry Tomatoes- Shaved Carrots- Red Onion-
Buttered Croutons- Lemon Yogurt Dressing

SPINACH & BEET SALAD

Candy Cane- Golden- Red Beets- Strawberries- Candied Spiced Pecans-Whipped Ricotta- Mint-
Honey Balsamic Dressing

Entrée- Host Chooses Three:

BISCUITS & GRAVY

Homemade Buttermilk Biscuits-
House made Sausage Gravy- Sunny Side up Egg-
Bacon

M CAFÉ BREAKFAST

Scrambled Eggs- Bacon- Country Potatoes- Toast

FRIED CHICKEN & WAFFLES

Fresh Belgian Waffles- Fried Boneless Chicken Breast- Whipped Bacon Butter-
Applewood Smoked Bacon – Real Maple Syrup

COUNTRY FRIED FILET MIGNON & EGGS

Mashed Potatoes- Charred Succotash- White Pepper Gravy-
Sunny Side up Egg

BREAKFAST BURGER

100% Wagyu Beef Patty- Buttered
Croissant- Applewood Smoked Bacon
Egg

Cheddar Cheese- Lettuce- Tomato
Onion- House Aioli

PULLED PORK SANDWICH

House Made pickles- BBQ Sauce

BELGIAN WAFFLES

Market Berries & Whip/ Peach Cobbler

BBQ BRISKET JOHNNY CAKES

100% Wagyu Beef Brisket- Cornmeal Johnny Cake- Poached Egg- Jalapeno Jam- BBQ Maple Syrup Drizzle

Dessert: Host Chooses One:

Chocolate Ganache- Strawberry Cheesecake- California Fruit Tart- Pecan Pie- Chocolate Banana Brulee Tart

Prefixed Plated Lunch \$49/person, Buffet Style Service \$59/person

**Available Tuesday through Saturday
from 11:30am until 4:30pm.**

All Lunch Packages Include Coffee, Iced Tea, Lemonade & Sodas

Starter- Host Chooses One:

CAESAR SALAD

Shaved Parmesan- Buttered Croutons-
Black Garlic Caesar Dressing

MIXED GREEN HOUSE SALAD

Spinach, Arugula- Red Leaf Romaine- Cherry Tomatoes- Shaved Carrots- Red Onion-
Buttered Croutons- Lemon Yogurt Dressing

ROASTED CORN CHOWDER

Charred Corn- Pop Corn- Crème

SPICY TOMATO BISQUE

Charred Cherry Tomato- Thai Basil- Blossoms

Entrée- Host Chooses Three:

MARYLAND CRAB CAKE GRILLED CHEESE & BISQUE

Jumbo Lump Maryland Crab Cake-
Gruyere & Cheddar Cheese- Texas Toast

BRAISED BBQ BRISKET SANDWICH

Wagyu Beef Brisket- Dressed Arugula- Baltimore Tiger Sauce- Shaved
White Onion- Ciabatta Roll

MALIBU CAFÉ BURGER

100% Wagyu Beef Patty- Lettuce- Tomato- Onion- Cheddar Cheese-
House Aioli

FRIED CHICKEN SANDWICH

Buttermilk Fried Chicken Breast- Country Coleslaw- House Made Pickles- Sesame Bun

TUNA MELT

Albacore Tuna, Apple Cilantro, Dijon

PULLED PORK MUSHROOM SANDWICH (v*vg*gf)

North Carolina Apple Cider Vinegar Slaw- House Pickles- Potato Roll

SPINACH & BEET SALAD

Candy Cane- Golden- Red Beets- Strawberries- Candied Spiced Pecans-Whipped Ricotta- Mint-
Honey Balsamic Dressing

Dessert- Host Chooses One:

Chocolate Ganache- Strawberry Cheesecake- California Fruit Tart- Pecan Pie- Chocolate Banana Brulee Tart

Prefix Plated Dinner \$65/person, Buffet Style Service \$75/person
Available Tuesday through Sunday 5:00pm to Close

All Dinner Packages Include Coffee, Iced Tea, Lemonade & Sodas

Starter- Host Chooses One:

CAESAR SALAD

Shaved Parmesan- Buttered Croutons-
Black Garlic Caesar Dressing

MIXED GREEN HOUSE SALAD

Spinach, Arugula- Red Leaf Romaine- Cherry Tomatoes- Shaved Carrots- Red Onion-
Buttered Croutons- Lemon Yogurt Dressing

ROASTED CORN CHOWDER

Charred Corn- Pop Corn- Crème

SPICY TOMATO BISQUE

Charred Cherry Tomato- Thai Basil- Blossoms

Entrée- Host Chooses Three:

CRISPY SKIN SALMON

Carolina Gold Rice- Greens- Buerre Blanc- Hot Sauce

SHRIMP & GRITS

Cheddar Whipped Grit Cake- Jumbo Freshwater Tiger Prawns-
Spicy Tomato Bisque- Poached Egg

PEACH & SORGHUM GLAZED CHICKEN

Organic Cornish Game Hen- Sautéed Carrots- Roasted
Marbled Potatoes- Pan Gravy

CORNBREAD CRUSTED HALIBUT

Hopin John Salad- Collard Greens

CHICKEN FRIED FILET MIGNON

Charred Succotash- Mashed Potatoes- White Pepper Gravy

BEEF SHORT RIB

Braised Short Rib- Sweet Polenta Ravioli- Shallot Broth

DOUBLE CUT PORK CHOP

Calavados Glaze- Carolina Gold Rice- Collard

STUFFED BELL PEPPER (v*vg * gf)

Fire Roasted Red Pepper Sauce- Wild Rice- Mushroom- Corn-
White Bean Puree

SPAGHETTI SQUASH LASAGNA (v*vg*gf)

Broccolini - Portabella Mushroom - Fresh Herbs - Vegan Mozzarella

Dessert- Host Chooses One:

Chocolate Ganache- Strawberry Cheesecake- California Fruit Tart- Pecan Pie- Chocolate Banana Brulee Tar

Children's Prefixed Options \$25/person

**Kids menu is only available for children 10 yrs or younger.
All Children's Packages Include Unlimited Soft Drinks and a dessert.*

Brunch

Scrambled Eggs & Bacon~ Cheeseburger~ Waffle With Fresh Fruit~

Lunch & Dinner

~Grilled Cheese~ Butter or Marinara Noodles~ Salad~ Cheeseburger

Bar Packages

**Bar Packages Are Available But Not Mandatory. Consumption Tabs & Limited Bar Tabs Are Available For All Special Event Bookings. Please Ask Your Representative For Details.*

House Beer and Wine

\$32/person Unlimited for 2 Hours

Includes all non-alcoholic drinks, house wine and beer

Full Liquor Bar

\$36/person Unlimited for 2 hours

Includes all non-alcoholic drinks, house wine, imported and domestic beer and well brand liquors

Premium Bar

\$40/person Unlimited for 2 hours

Includes all non-alcoholic drinks, house wine, imported and domestic beer, premium spirits and cocktails

Champagne Toast

\$10/person

Prosecco Champagne

Mimosa & OR Sangria Package

\$25/person Unlimited for 2 hours

Prosecco Champagne & / Fresh Squeezed Orange Juice, Red Sangria

Appetizer Service

Appetizer Platters are ideal for less formal “home ranch style” dining experience. Platters may be passed or stationary. A minimum of 15 pieces applies to each order and may be ordered either in addition to the prefixed menu or a la carte.

CRAB & LOBSTER STUFFED MUSHROOMS

Spinach, Cheese
\$4.50/Piece

BRISKET & CORNBREAD

Wagyu Beef Brisket- Stuffed Mini Cornbread Muffin~ Country Coleslaw
\$3.00/Piece

COUNTRY BRUCHETTA

Tomato- Fresh Herbs- Flake Salt- Cracked Black Pepper- Garlic Confit
\$2.50/Piece

PIMENTO BRUCHETTA

House Made Pimento Cheese- Asparagus- Curled Green Onions
\$2.75/Piece

GRILLED RIBEYE SKEWERS

Mushroom Puree- Crispy Shallots- Herbed Butter
\$3.75/Piece

SLIDERS

Pulled Chicken/Cheeseburger
\$4.00/Piece

HUSH PUPPIES

Blue Crab- Bacon Jam- Tartar- Green Goddess- Hot Sauce
\$4.00/Piece

BOURBON GLAZED PORK SPARE RIBS

Shishito Peppers- Candied Pecans
\$3.00/Piece

BRAISED BEEF & GNOCCHI

Wagyu Beef- Ricotta Gnocchi Vegetable- Gravy
\$4.00/Piece

TIGER SHRIMP COCKTAIL

Fresh Water Prawn- House Made Cocktail Sauce-
\$4.00/Piece

The Malibu Café – Event Booking Agreement Form

To book your event, please complete this form and submit it in person or online to your Special Events Manager

Name _____

Event Date _____ Event Time _____

Type of Event _____

Seating Option _____

Menu Package/Option _____

Bar Package/Option _____

Estimated Guest Count _____

Event Manager _____

_____ Date _____

This is to confirm that I have read and abide by the terms and conditions of The Malibu Café Special Events Information Packet for my event.

