



Malibu Café
Calamigos Ranch
Country Café & Bar

Large Reservations & Special Events

2018

Buffet

www.TheMalibuCafe.com

818.889.6280

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:

Wednesday through Sunday 10:00 am – 6pm

Tours must be made through appointments only.

Office Contact:

Mairghread “Maggie” Schultz

Email: mairghreadschultz@gmail.com

(818) 889-6280

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

Outside Corkage - \$25 per 750ml bottle of wine or champagne (standard size) that you bring in. 4 bottle maximum per event. You can purchase bottles of wine from the Malibu Café.

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

Gratuuity – An automatic 20% service charge (gratuuity) will be added to all parties.

Tax – Local Tax is 9.50% (this is subjected to change due to the state requirements.)

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 on the checklist but do not show up. You will also be charged the full amount of the invoice if you cancel 14 days or less prior to the booked event date.

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- These items are included in the site rental fee. Additional fees may apply if event runs past time, or any additional clean up needed due to outside décor being left behind by client.

Valet – Valet is \$9.00 per car, this applies Thursdays- Sundays. You may add it to your invoice, or your guests can pay their own valet when they leave.

Deposit- A \$250 deposit will be made upon booking and confirming a special event, along with event booking form and event agreement. 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. Any event totaling \$10,000 or more are **required** to pay half their invoice 7 days prior to the actual event date.

Liability Insurance will need to be provided by all events that total in \$5,000 or more.

FAQ

Why Should I book as a Large Reservation or special event?

This type of booking offers many advantages such as a 4-hour rental period, your own dedicated wait staff and onsite event manager, who is called your “captain.” 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, iPods 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 but this is not guaranteed.

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. An additional 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 5 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 for all events. Please note any event over 75 guests is required to do buffet style.

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. A larger deposit is required for events worth \$10,000 or more.

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. This includes ALL modifications to meals for guests.

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 in the best interest and safety in all of our guests. Hours are seasonal, please ask the sales manager.

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. This includes any tour needed. Any additional meetings scheduled are \$100 per meeting. This meeting can be conducted before booking.

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. If you would like to specially order a menu on a day it is normally not executed please see sales manager for pricing.

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 napkin linen rentals are built into Malibu Café event fees. Table cloth rentals are included for the island only.

Are my guests provided with menus?

Yes we provide a print out of your menu selections with the plated option only.

Can I have my wedding at The Malibu Café?

Yes. The Malibu Café hosts weddings- ceremony and/or receptions up to 120 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 ask about our Calamigos Locations!

***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 HILLSIDE- This seating area is situated on the far side of the lawn with a FANTASTIC photo op of our famous #MALIBUCAFE sign in the background. Your tables would rest on a beautiful hand built wooden deck next to our grassy hillside. This is great for a fun brunch or a formal sit down with one long table! The space holds up to 60 guests seated. It has a \$2500 food and beverage minimum, with a \$250 site rental fee before tax and service charge.

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 site rental 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 site rental 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 to create a great place to relax and enjoy. The Waterfront provides a wonderful space for a cocktail & appetizer parties as well as a sit down meal. A \$2000 spending minimum and \$250 event fee before tax and service charge applies. *Fits up to 40 guests.*

THE LODGE- 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 Lodge offers complete privacy for you and your guests, feeling like a tree house. 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. The space comes as is. You may rent your own furniture for seating, additional moving charge applies.* A \$2,500 spending minimum and \$250 event fee before tax and service charge applies on Weekdays and Weekends!

For parties 20 or under a lower minimum if offered and applies to pre-selected spaces by Sales Manager.

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

*Choice of 5 with a minimum of one vegetarian option
Platter Pricing based upon request*

Tray-Pass/Stationary Appetizer Service

30/Min-\$25/Person

45/Min- \$35/Person

1 hour-\$45/Person

CHICKEN SKEWER

Peanut Sauce

FRIED CHICKEN SLIDER

Slaw, Pickles

CHICKEN & WAFFLE LOLLIPOP

Maple Syrup, Bacon

OPEN FACED MINI CHICKEN POT PIE

Scallions

RIB EYE SKEWER

Chimichurri

BEEF SLIDER

Cheddar, Butter Lettuce, Tomato, Pickle, Aioli

SHORT RIB SKEWER

BBQ Onions

PULLED PORK SLIDER

Slaw, Pickles

CRAB SALAD CROSTINI

Avocado

BBQ SHRIMP

Watermelon

FRIED PICKLES

Spicy Aioli (VEG)

POTATO-CORN FRITTER

Roasted Red Bell Pepper Puree (VEG)

GRILLED PORTABELLA SLIDER

Grilled Red Onion, Butter Lettuce, Tomato, Pickles, Aioli (VEG)

Prefixed Buffet Lunch \$59/person

(Any event over 75 guests must do Buffet, Any event 74 or under has the choice of plated or Buffet.)

Available Monday's through Saturday ONLY from 11:30 am until 4pm.

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

Salads (Pick One)

CLASSIC CAESAR -Parmesan, Crouton, with Caesar Dressing

ASIAN CHICKEN SALAD- Romaine, Red Bell Pepper, Persian Cucumber, Carrots, Wontons, with Oriental Dressing

CHICKEN COBB- Blue Cheese, Corn, Tomato, Egg, Bacon, With Ranch Dressing

BABY BEETS- Goat Cheese, Pepita, Frisee, Arugula, with Balsamic

ARUGULA- Manchego, Oranges, Pumpkin Seeds, with Balsamic Dressing

FINGERLING POTATO SALAD- Red Bell Pepper, Corn, Green Onion, Whole Grain Mustard

FENNEL- Apple, Blue Cheese, Market Greens, with Balsamic Dressing

Entrée (Pick Three)

Sandwiches & Burgers Come with French Fries

TUNA MELT SANDWICH

Butter Lettuce- Tomato- Ciabatta

PULLED PORK SANDWICH

BBQ Sauce- Slaw- Sesame Seed Bun

MALIBU CAFÉ BURGER

Cheddar- Butter Lettuce- Tomato- House Aioli- Sesame Seed Bun

FRIED CHICKEN SANDWICH

Slaw- Sesame Seed Bun

PORTABELLO BURGER (VEG)

Red Onion- Spinach- Pesto- Tomato- Provolone- Sesame Brioche

ROTISSERIE CHICKEN

Mash Potato- Creamed Spinach

MARY'S CHICKEN

Mash Potato, Sweet Potato, Jus

SKIRT STEAK

Heirloom Carrots, Fingerling Potato, Chimichurri

NEW YORK STEAK

Farro- Ratatouille

ATLANTIC SALMON

Heirloom Beans- Pee Wee Potato- Nage

HALIBUT

Artichoke Ragu- Marble Potato

Dessert (Pick One)

S'mores (Make your own)- Chocolate Tart- Strawberry Cheesecake- Berries Tart

Prefixed Buffet Dinner \$79/person

(Any event over 75 guests must do Buffet, Any event 74 or under has the choice of plated or Buffet.)

Available Monday's through Sunday's from 4:30PM until 9pm.

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

Starter (Pick One)

CLASSIC CAESAR -Parmesan, Crouton, with Caesar Dressing

BABY BEETS- Goat Cheese, Pepita, Frisee, Arugula, with Balsamic

ARUGULA- Manchego, Oranges, Pumpkin Seeds, Balsamic Dressing

FENNEL- Apple, Blue Cheese, Market Greens, Balsamic Dressing

CAPRESE- Steak Tomato- Mozzarella- Arugula- with Balsamic Dressing

Entrée (Pick Three)

ROTISSERIE CHICKEN

Mash Potato, Creamed Spinach

PARSELY CRUSTED CHICKEN

Butternut Squash, Broccolini

MARY'S CHICKEN

Baby Carrots, Roasted Potato

SKIRT STEAK

Wild Mushroom Ragu, Garbanzo Succotash

NEW YORK STEAK

Farro, Ratatouille

SHORT RIB

Sautéed Spinach, Mash Potato

ATLANTIC SALMON

Heirloom Beans, Pee Wee Potato, Nage

HALIBUT

Artichoke Ragu, Marble Potato

CAULIFLOWER STEAK (Vegan)

Coconut Curry, Heirloom Squash, Cous Cous

WILD MUSHROOM RAVIOLI

Parmesan, Root Chips, Micro Basil, Nage

ARUGULA-RICOTTA RAVIOLI

Parmesan, Baby Zucchini, Chili Oil

Dessert (Pick One)

S'mores (make your own)- Chocolate Tart- Strawberry Cheesecake- Berries Tart

Prefixed Buffet Brunch \$65/person

(Any event over 75 guests must do Buffet, Any event 74 or under has the choice of plated or Buffet.)

Available Sunday ONLY 10AM-2:30PM

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

Starter (Pick One)

FRUIT BOWL- *Fresh Farmer's Market Fruit*

AVOCADO TOAST- *Roasted Cherry Tomato, Onion, Sprouts*

PROSCIUTTO TOAST- *Balsamic Glaze, Pesto, Mozzarella, Cherry Tomato, Onion, Sprout*

HONEY GRANOLA PARFAIT- *Market Berries*

STEEL CUT OATMEAL- *Black Mission Figs, Apples, Micro Mint*

SALMON LOX- *Bagels, Capers, Red Onion, Cream Cheese, Tomato*

CLASSIC CAESAR- *Parmesan, Crouton, with Caesar Dressing*

BABY BEETS- *Goat Cheese, Pepita, Frisee, Arugula, Balsamic Dressing*

CHICKEN COBB- *Blue Cheese, Corn, Tomato, Egg, Bacon, with Ranch Dressing*

ASIAN CHICKEN SALAD- *Romaine, Red Bell Pepper, Persian Cucumber, Carrots, Wontons, Oriental Dressing*

Entrée (Pick Three)

WAFFLES

Market Berries, Syrup, Powder Sugar

FRENCH TOAST

Market Berries, Syrup, Powder Sugar

PULLED PORK SANDWICH

BBQ Sauce, Slaw, Sesame Seed Bun- with Roasted Potatoes

FRIED CHICKEN SANDWICH

Slaw- Sesame Seed Bun- Roasted Potatoes

MALIBU CAFÉ BURGER

Cheddar- Butter Lettuce- Tomato- House Aioli- with Roasted Potatoes

VEGETABLE FRITTATA

Spinach, Tomato, White Cheddar, Mushroom

SHORT RIB FRITTATA

Red & Green Bell Pepper, Red Onion, Spinach

STEAK & EGGS

Breakfast Potatoes

CHICKEN & WAFFLES

Tabasco, Maple Syrup, Bacon

STEAK & EGGS

With Roasted Potatoes

SHORT RIB HASH

Fried Egg, Breakfast Potatoes

Dessert (Pick One)

S'mores (make your own)- Chocolate Tart- Strawberry Cheesecake- Berries Tart

Children's Prefixed Options \$25/person

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

Brunch

Scrambled Eggs & Bacon~ Cheeseburger *served with Fries or Fruit*~ Waffle With Fresh Fruit~

Lunch & Dinner

~Grilled Cheese~ Cheeseburger~ Chicken Tenders *Served with Fries or Fruit* ~ or Butter Pasta

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

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

