Geoffrey's Malibu

Parties of 8-24 guests only

(Please select one menu out of the following, and one item from each course that says “Host to Choose One”)

**The Chefs Menu**

**First Course (Host to Choose One)**

Baked Brie in Puff Pastry with Beurre Blanc and Roasted Pine nuts

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###### Braised Kobe Wagyu Beef Belly, Fried Taro Root Cucumber Salad, Tiny Cilantro, Sweet Soy Braising Jus

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###### Octopus Seaweed Salad

**Second Course (Host to Choose One)**

Baby Wedge Salad, Bacon, Blue Cheese Crumbles, Walnuts, Tomatoes, Blue Cheese Dressing

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Potato Leek Soup, Garnished with Spicy Croutons

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Grilled Artichoke Salad, Mixed Greens, Long Stem Artichokes, Julienne Peppers, Olives, Fried

Prosciutto, Pepper Vinaigrette

**Third Course (Choice)**

Grilled Rib Chop, Ceasared Brussels Sprouts, Twice Baked Mashed Potatoes, Green Peppercorn Sauce

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Sautéed Day Boat Sea Scallops, Foie Gras Risotto, Pomegranate Reduction

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Chilean Sea Bass with Pesto Whipped Potatoes, Heirloom Tomato Marmalade and Basil Oil

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1 ¾ lb. Lobster, Vegetable Ribbons, Madeira Butter, Vanilla Lobster Sauce

**Fourth Course (Host to Choose One)**

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

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Crisp Apple Tart served warm with Caramel Sauce with Vanilla Bean Ice Cream

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Chilled Lemon Mousse with Crushed Pistachios

$165

***Menu prices do not include any beverages. Beverages are based on consumption.***

*Prix-fixe menus are required for all reservations of 8 people or more.*

*These large party reservations are not ever considered confirmed or placed in our reservation*

*book without a signed reservation contract and deposit.*

*Pre-fix menus are priced per person and do not include any beverage. Menu items and preparations are subject to change depending on market availability without prior notice. All beverages will be charged on a per consumption basis and added to your total bill. We do not provide a “cash and carry” service. If there are any beverages not being hosted by the client, guests must go to the bar to purchase these drinks. All parties will be given their total bill on one single check, which must be paid for with one form of payment. We do not provide separate checks for large parties.*

*20% Service Charge and 9% Sales Tax will be added to all food and beverage services.*

*Valet parking charges of $14.00 per car (includes tip) will automatically be added to your bill, guests will not*

*be allowed to pay Geoffrey's separately for their own parking.*

*A cake cutting and serving fee of $2.50 per person will be added to your bill when bringing a cake into the restaurant.*

***Geoffrey’s does not allow bottles of wine or champagne to be brought in for a party.***

*Events booked on Monday through Thursday have a three 2 and half hour time slot from start to finish. Events booked on Friday, Saturday, or Holidays are also given a maximum of two and a half (2.5) hours from start to finish.*

Should the event go over the time period given, an overtime fee will be charged per every half hour spent beyond this contracted time frame. Overtime fees are quoted individually on the reservation contract.

## We do not have seating for large groups on our "point" or "annex" patios. Groups that desire taking over one of these dining areas, provided we have the space available, will be required to meet a specified Food and Beverage Minimum and potential room charge for Private seating. This minimum will be quoted for on an individual basis by the event coordinator.

*Geoffrey's has limited space and available times for the booking of large parties (8 people or more).*

*Please consult with our Special Events Coordinator, Sharon Amos to make all of these reservations.*

*Thank you.*

*27400 Pacific Coast Highway Malibu, CA 90265*

*Special Events Coordinator, Sharon Amos*

*(310)457-1519 phone (310)457-7885 fax GeoffreysMalibu@gmail.com*