

THE  
DUTCHESS

BAKERY • CAFE • RESTAURANT

*Private Events  
& Large Parties*



Our historic building which housed Ojai's first bakery in 1927 is made for parties! From birthdays to weddings and everything in between, we love working with you to bring your dreams to reality.



Our menus are carefully crafted using local, organic, and sustainable ingredients. We have a full bar with delicious craft cocktails, small production wines, and an outstanding n/a bar program.

Bakery/Cafe by day, Burmese Restaurant by night, Chef Saw Naing & Pastry Chef Kelsey Brito work in tandem with local farms and farmers to highlight the Ojai Valley's bountiful offerings.



# Our Spaces

We can accommodate parties from 10-230 guests.

We have 2 full bars & 4 separate dining areas.

## **The following are options for fully private spaces:**

*Pricing is based on reaching a food & beverage minimum, exclusive of tax and fees. The pricing varies depending on the season and the day of the week. For pricing, please inquire with Jesse our Events Manager: [jesse@thedutchessojai.com](mailto:jesse@thedutchessojai.com)*

Patio - 30 Reception, 40 Seated

*\$2,000- \$4,000 f&b minimum*

Back Dining Room/Bar & Patio - 80 Reception, 50 Seated

*\$4,000- \$9,000 f&b minimum*

Back Dining Room/Bar, Patio & Dining Room - 120 Reception, 80 Seated

*\$10,000- \$14,000 f&b minimum*

Full Buyout - 230 Reception, 140 Seated

*\$12,000- \$19,000 f&b minimum*

## **The following are options for spaces that are not fully private:**

*These reservations do not require a minimum spend, instead we offer our preset menu options.*

Front Room - 10-22 Seated

Dining Room - 30 Seated

Back Dining Room/Bar - 30 Seated, + 8 bar seats

*Minimum price quotes: all pricing not including tax, a 3% employee healthcare charge & 20-22% service charge.*

*Please let us know if you have questions. Thanks for supporting a healthier staff!*

# *Front Dining Table*

Located in our light-filled front dining room, adjacent to our bar. Perfect for a birthday, rehearsal dinner, or any special occasion.

*Accommodates 10-22 guests*



# Dining Room

Adorned in vintage wallpaper and forest green velvet, our main dining room is cozy and chic. Semi-private unless a 3/4 or full buyout, it's a great lounge space with a gorgeous food station in the center table, or we can seat 30-40 guests comfortably for dinner.



# *Back Dining Room & Bar*

Lovingly called "The Duke", this is our party headquarters with our second full bar, pool table and limitless musical possibilities. A dancefloor is inevitable with a local band or DJ!

*Perfect to pair with the patio for a partial buyout for up to 80 guests.*





## *Back Patio*

Our whimsical, partially covered outdoor space is perfect for brunches, dinners, or welcoming cocktails alongside our famous skewer grill.

*Accommodates up to 50 guests.*





# *Back Dining Room, Bar & Patio*

Includes the entire back dining room, bar and full patio. Arrive to a cocktail hour, mingle over passed apps and skewers, enjoy a buffet of our dinner classics and then play a little pool, dance the night away, finish with a digestif...we love to hear your vision and plan accordingly!

*Fully private,  
accommodates 80 guests*



Perfect for:  
Wedding welcoming  
parties, wedding  
receptions,  
birthdays,  
anniversaries, baby  
showers,  
bachelorettes,  
corporate retreats,  
you name it, we make  
it happen...



"We still talk about how The Dutchess was the best decision of our entire wedding. You all were just flawless."

*-Wes & Eliza*

"We absolutely loved our wedding party at The Dutchess and it will forever be a special place in our hearts. We had loads of positive feedback from our guests about how wonderful the food was and that the staff were exceptionally kind and welcoming."

*-Emilee & Matthew*



"I cannot express how grateful we are for the magnificent experience we had having our wedding at the Dutchess. It really was everything we'd hoped it could be, and more ... I can't overstate how special, delicious, vibrant, and beautiful our time at The Dutchess was. So many of our guests commented on the excellence of the food, the drinks, the wait staff, and the general vibes."

*-Eliza & JD*





## *Passed Appetizers*

Rock Cod Ceviche *gf* - with  
tamarind agua chile

Puri - chicken liver  
mousse, seasonal jam,  
fried naan

Potato Samosa - Weiser  
Farms potatoes, masala,  
green chutney



Chickpea Fritters *v gf* -  
fried chickpeas, tamarind  
sauce

Braised Short Ribs *gf* -  
red wine braised beef,  
Bordelaise, chives

Rice Battered Cauliflower  
*v gf* - garam masala, herb  
chutney

*v* = *vegan*  
*gf* = *gluten free*





## *Cheese & Fruit*

Selection of  
Artisinal cheeses  
goat, cow, sheep

Organic seasonal  
fruit

House Made  
Sourdough baguette

*charcuterie,  
gluten-free  
crackers,  
vegan crudite,  
& hummus  
available upon  
request*

# *Skewer Grill*

Beef satay *gf*

Beef meatball *gf*

Chicken Meatball *gf*

Chicken heart *gf*

Chicken thigh *gf*

Veggie *v gf*

Lamb kebob *gf*

Seafood available upon  
request

*v = vegan*

*gf = gluten free*

Chef Saw grew up in  
Rangoon, Burma. Street  
food is in his bones!  
Enjoying our skewers is  
one of the best ways to  
experience his passion for  
food & culture.





## *Buffet or Family Style*

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Tea leaf salad v gf

Crispy Rice salad v gf

Garden lettuces gf

Coconut Chickpea Curry v gf

Grass-fed Beef Masala gf

Organic Tandoori Chicken gf

Grass-Fed flat iron Steak gf

Lentils gf

Basmati Rice gf





# Brunch

Frittata *gf*  
vegetarian farm eggs, local greens,  
potatoes, cheddar

Crispy Weiser Farms Potatoes *gf*  
dill & scallion aioli, masala spice

Bacon *gf*  
Niman Ranch

Fresh Fruit *v gf*  
local, organic assortment

Seasonal Lettuces *v gf*  
local organic lettuces with honey-  
sesame vinaigrette

Seeded Granola & Yogurt *gf*  
house made granola & Strauss Greek  
yogurt

Assorted Pastries *agf av*

*v* = vegan  
*gf* = gluten free



## *Dessert*

Cakes, cookies, pies, and tarts...Chef Kelsey bakes with an emphasis on the most delicious, all organic & sustainably-grown, local ingredients. We love a dessert table! Available vegan/gf.





## Bar

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We are so proud of our cocktail and non-alcoholic bar program. We champion local, small-batch spirits, & our team squeezes all of our juices daily. They also handcraft the vermouth, bitters, tinctures, syrups, orgeats and more that go into our creations.



## Wine

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Our wine list focuses on grapes farmed in an ecologically responsible way. It celebrates wines from the many talented small production wine makers in the Ojai and Santa Ynez Valleys, as well as from our favorite winemakers around the world.

*The list is curated by Advanced  
Sommelier Emily Johnston*