

PRIVATE EVENTS

2026-2027

THE
DUTCHESS



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THE CHEFS



Executive Chef/Partner Saw Naing

arrived in the United States in 2007 from Burma with a musician's heart and \$200 in his pocket. While his instruments changed, his passion for composition remained, finding a new rhythm in the culinary arts. Saw views a kitchen much like an orchestra; a place where discipline, timing, and soul create something moving. Having refined his craft under world-renowned mentors like Thomas Keller, Jeremy Fox, and Sydney Hunter, Saw spent years treating every food style like a new musical era. Honoring his roots at The Dutchess, Saw continues to prove that great food, like great music, is a universal language.

Pastry Chef/Partner Kelsey Brito

has spent the last 15 years honing her craft throughout Phoenix, San Francisco, and Los Angeles. Her baking style is influenced by the Italian-Portuguese household she was raised in, and her formative years spent making French-inspired pastries at Tartine in San Francisco. Her approach to her sourdough bread and croissant programs has been mostly self-taught. After moving to Ventura in 2020, Kelsey opened her dream bakery at The Dutchess where she leans into the spirit of abundance and the 8-foot-long pastry case fills to the brim each morning with her baked goods and sourdough breads.

THE SPACE

A photograph of the exterior of a white building with a decorative facade. The building features a central arched pediment with the words "THE DUTCHESS" in a dark rectangular frame. Above the pediment are two small, square, conical structures. The building is flanked by green trees, and shadows of the trees are cast onto the white facade. The sky is a clear, pale blue.

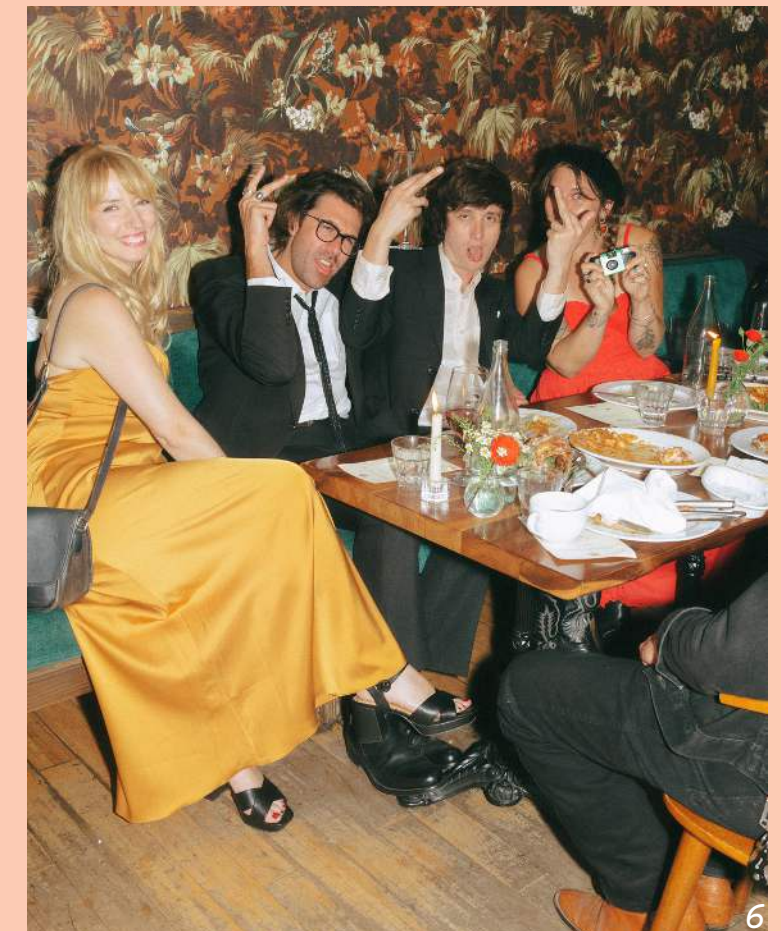
THE
DUTCHESS



FRONT ROOM & BAR



THE DINING ROOM



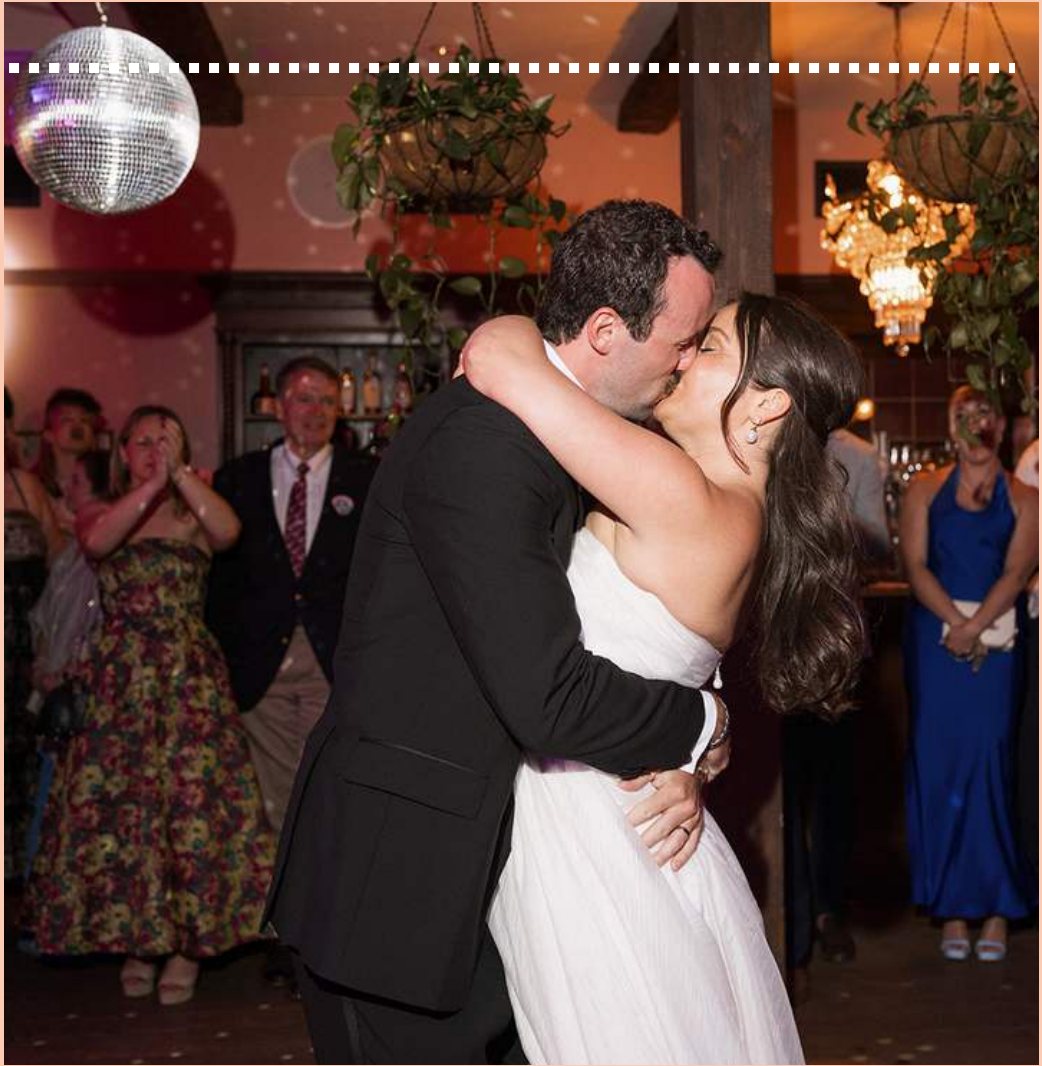


"I cannot express how grateful we are for the magnificent experience we had having our wedding at the Dutchess. It really was everything we'd hoped it could be, and more ... I can't overstate how special, delicious, vibrant, and beautiful our time at The Dutchess was. So many of our guests commented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

-Eliza & JD



THE DUKE BAR



THE PATIO



EVENT PACKAGES



Buyout Packages



Our restaurant buyouts offer exclusive access your choice of our spaces: two full bars, three beautifully designed indoor dining rooms, and our lush back patio. Our team will work with you to create a floor plan that best suits your vision, ensuring a seamless flow for dining, mingling, dancing, and celebrating throughout your event.

PATIO BUYOUT

GUEST CAPACITY

Seated Dinner: 40 Guests

Reception Only: 40 Guests

FOOD & BEVERAGE MINIMUM

Sunday- Thursday: \$1,500-\$2,000

Friday & Saturday: \$3,000-\$4,000

Please note: The patio closes promptly at 10:00 PM in accordance with the City of Ojai's noise ordinance.

HALF RESTAURANT BUYOUT

Includes Patio, & The Duke Bar.

GUEST CAPACITY

Seated Dinner: 50 Guests

Reception Only: 70 Guests

FOOD & BEVERAGE MINIMUM

Sunday- Thursday: \$3,000-\$5,000

Friday & Saturday: \$6,000-\$8,000

THE DUTCHESS



Buyout Packages



All buyout events are a standard 4 hours with access to the building 1 hour before and 1 hour after for set up and tear down. The patio closes promptly at 10:00 PM in accordance with the City of Ojai's noise ordinance. Indoor festivities may continue until 11:30 PM for an additional \$1,000 per hour.

3 / 4 BUYOUT

Includes Dining Room, Patio, & The Duke Bar.

GUEST CAPACITY

Seated Dinner: 80 Guests

Reception only: 100 Guests

FOOD & BEVERAGE MINIMUM

Sunday- Thursday: \$5,000-\$8,000

Friday & Saturday: \$10,000-\$14,000

FULL RESTUARANT BUYOUT

GUEST CAPACITY

Seated Dinner: 120 Guests

Reception only: 150 Guests

FOOD & BEVERAGE MINIMUM

Sunday- Thursday: \$10,000-\$14,000

Friday & Saturday: \$15,000-\$18,000

Food & beverage minimums are exclusive of sales tax and applicable service fees. Rates subject to change.



Lunch & Brunch Buyouts

Daytime events are available for 2.5 hour increments or for our full brunch hours. Choose from our brunch or lunch menu and house-made seasonal pastries. Coffee, tea and drink service are available. All daytime events must conclude promptly at 2:00 PM.

WEEKEND BRUNCH BUYOUT

Available Saturday & Sunday from 8 AM to 2 PM.

THE SPACE

FOOD & BEVERAGE MINIMUM

THE PATIO

Partial Hours \$3,500 // Full Hours \$5,000

HALF BUYOUT

Partial Hours \$7,000 // Full Hours \$10,000

3 / 4 BUYOUT

Partial Hours \$10,000 // Full Hours \$16,000

FULL BUYOUT

Full Hours \$20,000

WEEKDAY LUNCH BUYOUT

Any three-hour window between 8:00 AM and 2:00 PM.

THE SPACE

FOOD & BEVERAGE MINIMUM

THE PATIO

Monday - Friday \$1000

THE FOOD



SAMPLE FAMILY STYLE

\$85 per person

All family style includes two starters, two salads, two entrees, organic calrose ricee, housemade chili paste & cucumber raita.

♦ *Course 1*

HOUSEMADE SOURDOUGH – garlic herb butter

WEISER FARMS CRISPY POTATOES – masala spice, herb aioli

♦ *Course 2*

CRISPY RICE SALAD – rice salad / cabbage / Burmese nut mix / spicy herb chutney

GARDEN SALAD – Darby's Farm mixed greens / seasonal fruit / honey sesame dressing

♦ *Course 3*

COCONUT CHICKPEA CURRY – Darby's Farm braised greens /chili oil

*ROSIE ORGANIC HALF CHICKEN - tandoori yogurt-marinated boneless chicken /
tikka masala*

♦ *Additional entrees may be added for \$10 a head*



SAMPLE ADD-ONS

♦ Passed Appetizers / Pricing Varies

PURI - chicken liver mousse, seasonal jam, house-made sourdough

POTATO SAMOSA - weiser farms potatoes, masala, green chutney

CHICKPEA FRITTERS - fried chickpeas, tamarind sauce

BRAISED SHORT RIBS - red wine braised beef, bordelaise, chives

♦ Skewer Grill / \$30 per person

BEEF SATAY

CHICKEN THIGH

SEASONAL VEGTABLE

LAMB KEBOB

♦ Grazing Table / \$25 per person

SELECTION OF ARTISINAL CHEESES

ORGANIC SEASONAL FRUIT

HOUSE MADE SOURDOUGH BAGUETTE

Optional add on: gluten-free crackers, vegan crudite, & hummus



OUR SOURCING

We proudly source our ingredients from California farmers, ranchers, fishers, wineries and other purveyors who have planet-friendly practices. Basically, they give back to the earth and use a variety of methods, like organic, biodynamic, dry farm, no till, regenerative, holistic rotational grazing, silvopasture and more, and don't use GMOs, antibiotics, hormones and dangerous chemicals. Ojai Valley and the surrounding areas have a wealth of incredible farmers growing delicious food in a thoughtful and conscientious way.



THE DRINKS



Bar Packages

A lot goes into stirring and shaking up these cocktails. In addition to championing lesser-known, small-batch spirits, our team squeezes all of our juices daily and handcrafts the vermouth, bitters, tinctures, syrups, orgeats and more that go into our cocktails.

♦ Open Bar Package

Pay an hourly flat rate per guest

- Unlimited access to:
 - 3 Signature Cocktails, selected by you
 - 3 Wines curated by our Sommelier
 - Well Cocktails
 - Draft Beers
 - Non-alcoholic refreshments
 - Coffee & Tea
- Hourly Pricing
 - 3 hours - \$65 per guest
 - 4 hours - \$75 per guest
 - 5 hours - \$85 per guest



Bar Packages

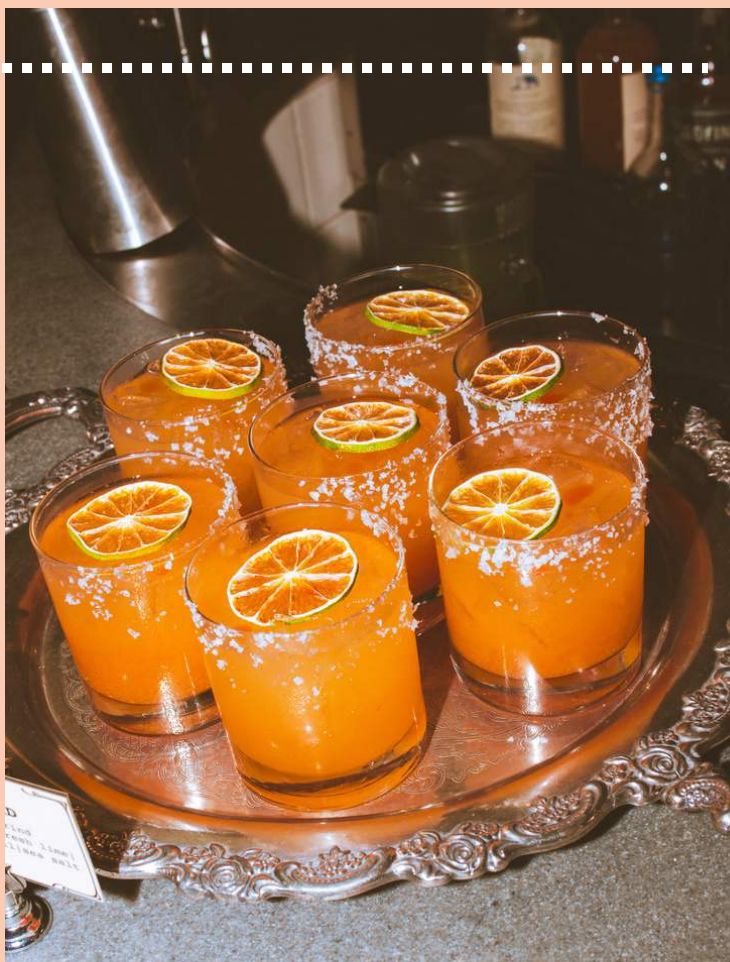
Our award winning wine list comprises wines farmed and produced in an ecologically responsible way. It celebrates wines from the many talented, small-production winemakers in Ojai and the Central Coast, as well as wines from local importers and other favorite selections from around the world.

Wine list curation by Wine Director, Emily Johnston.

◆ Consumption-Based Bar

Pay for beverages as they are consumed

- *Customize your bar:*
 - *Limited Selection: Choose only specific beverages to offer like beer & wine, or allow cocktails, but "no-top shelf" or shots.*
 - *Full Access: Allow guests to order any drink from the bar.*
- *Flexible Options:*
 - *Timed Bar: Set a specific duration for the consumption-based bar.*
 - *Spending Limit: Establish a maximum spending amount per guest or group.*



THE BAKERY





Dessert Packages

◆ Self-Serve Dessert Table

*Your selection of house-made seasonal cookies, tarts & pies.
Vegan and gluten-free options available.*

- ◆ Cookies / \$10 per person
- ◆ Cookies & More / \$20 per person

◆ Sample Menu

Assorted Mini Cookies

BROWN BUTTER SPELT CHOCOLATE CHUNK

COCONUT MACAROON

SEASONAL JAM WALNUT THUMBPRINT

GINGERSNAP

*SEASONAL FRUIT CRUMBLE - Tehachapi Grain Project Sonora wheat
flaky shell, farmer's market fruit, seeded oat crumble*

*PASSION LIME PIE - Rincon Tropics passion fruit, gingersnap crust,
whipped yogurt, lime oil, citrus*



Custom Cakes

Pastry Chef/Partner Kelsey Brito bakes with an emphasis on the most delicious, all organic & sustainably-grown, local ingredients. From heirloom grains to beautiful local blooms, she lets whatever is in peak season guide her whimsically rustic cakes.

♦ Cake Sizes & Pricing

Tiered Wedding Cakes

- 10" x 8" serves 64: \$675
- 10" x 6" serves 48: \$504
- 6" x 8" serves 38: \$400

Sheet Cakes

- Quarter Sheet Cake: serves 26: \$235
- Half Sheet Cake: serves 52: \$475

Long Cakes

- Serves 52: \$1100
- Serves 110: \$1700

Please note: Kelsey and her team have a specific aesthetic. Please refrain from asking for things specifically like fondant, naked cakes, or send inspiration photos that are too far from photos shown.



Features & Accolades



Michelin Guide

Michelin Recommended
2022, 2023, 2024, 2025, 2026



Wine Spectator

Award of Excellence
2025 & 2026

**Los
Angeles
Times**

LA Times

101 Best Restaurants in California
2025



New York Times

The New Key to Restaurant Success
2025

VOGUE

VARIETY

bon appétit

SBLS
Santa Barbara Life & Style Magazine



Our Vendors

Ojai has become one of California's premier wedding and event destinations, and we welcome you to experience the magic of our valley! We are a bustling community with much to share, and we are proud to support our world-class, local vendors to keep our small town thriving.

For all sound and lighting needs, we partner with Feel Good Productions, Ojai's only local and female-owned A/V company. From ceremony & speech sound to reception DJs and disco ball installations, they cover all of your music and lighting needs.

Photo Credits

Matt + Jess

Briana Diamond

Brandi Crockett

Kaitie Brainerd

Brooke Frederick

Bella Capri

Gabbie Burseth

Zach & Dune

Jess Onesto