



G E O F F R E Y ' S • M A L I B U

Brunch

Parties of 8 guests or more

*(Please select **one** menu out of the following five and **one** item from each course that says "Host to Choose")*

Menu One

First Course (Host to Choose One)

Mixed Green Salad with Balsamic Vinaigrette

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Wild Mushroom Soup, Porcini Mushrooms, Garnished with Spicy Croutons

~

Caesar Salad, Parmesan, Classic Caesar Dressing. Garlic Croutons

Second Course (Choice)

Geoffrey's Eggs Benedict with Prosciutto on Toasted Croissant

~

Quiche Lorraine Nueske's Bacon, Caramelized Onion, Swiss Cheese, Eggs, Beurre Blanc, Seasonal Fruit

~

Mediterranean Chicken Salad with Feta Cheese, Roasted Red Peppers and Pesto Vinaigrette

Third Course (Host to Choose One)

Maple Blueberry Cheesecake with a Maple Graham cracker Crust and Blueberry Compote

~

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$68

Menu Two

First Course (Host to Choose One)

Caesar Salad, Parmesan, Classic Caesar Dressing, Garlic Croutons

~

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

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Tahitian Corn Chowder: Sweet Corn Chowder with a Hint of Vanilla,
Garnished with miniature Lump Crab Cake

Second Course (Choice)

Herb Crusted Salmon, Artichoke Heart Puree, Broccolini, Roasted Tomato Beurre Blanc

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Quiche Lorraine Nueske's Bacon, Caramelized Onion, Swiss Cheese, Eggs, Beurre Blanc, Seasonal Fruit

~

Chicken Marsala, Breaded Chicken, Fresh Vegetables, Mashed Potatoes, Mushroom Marsala Sauce

Third Course (Host to Choose One)

Maple Blueberry Cheesecake with a Maple Graham cracker Crust and Blueberry Compote

~

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$76

Menu Three

First Course (Host to Choose One)

Mixed Green Salad with Balsamic Vinaigrette

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Caesar Salad, Parmesan, Classic Caesar Dressing, Garlic Croutons

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Sautéed Lump Crab Cake served over a Sweet Corn Butter Sauce
Topped with a Pasilla Chile and Grilled Corn Relish

Second Course (Choice)

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

Chicken Marsala, Breaded Chicken, Fresh Vegetables, Mashed Potatoes, Mushroom Marsala Sauce

~

Herb Crusted Salmon, Artichoke Heart Puree, Broccolini, Roasted Tomato Beurre Blanc

Third Course (Host to Choose One)

Maple Blueberry Cheesecake with a Maple Graham cracker Crust and Blueberry Compote

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Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$80

Menu Four

First Course (Host to Choose One)

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

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Jumbo Coconut Curry Shrimp with Tomato Chutney and Asian Plum Sauce

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Sautéed Lump Crab Cake served over a Sweet Corn Butter Sauce
Topped with a Pasilla Chile and Grilled Corn Relish

Second Course (Host to Choose One)

Mixed Green Salad with Balsamic Vinaigrette

~

Wild Mushroom Soup, Porcini Mushrooms, Garnished with Spicy Croutons

~

Caesar Salad with Shaved Parmesan, Classic Caesar Dressing and a Garlic Croutons

Third Course (Choice)

Herb Crusted Salmon, Artichoke Heart Puree, Broccolini, Roasted Tomato Beurre Blanc

~

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

Crab Cake Benedict with House Made Hollandaise and Rosemary Potatoes

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 and Vanilla Bean Ice Cream

\$94

Menu Five

First Course (Host to Choose One)

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

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Sautéed Lump Crab Cake served over a Sweet Corn Butter Sauce
Topped with a Pasilla Chile and Grilled Corn Relish

~

Octopus & Prawn Ceviche

Second Course (Host to Choose One)

Caesar Salad with Shaved Parmesan, Classic Caesar Dressing and a Garlic Croutons

~

Wild Mushroom Soup, Porcini Mushrooms, Garnished with Spicy Croutons

~

Mixed Green Salad with Balsamic Vinaigrette

Third Course (Choice)

Grilled Ahi Tuna Nicoise Salad, Olives, Haricot Verts, Eggs, Red Rose Potatoes, Tomato, Grain Mustard Vinaigrette

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Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

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

~

Lobster Quiche with Tomatoes, Caramelized Onion, Swiss cheese, Eggs, Lobster Vanilla Sauce, Seasonal Fruit

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

~

Crème Brûlée

\$100

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

Prix fixe menus are required for all reservations of 15 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.

Prix fixe 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 for 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 \$12.00 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.

*Food Preparations: Please note for parties of 25 guests or more in which a menu with filet is selected, in order to ensure quality of food and efficiency of service our filets will be prepared Medium to Medium Rare. The exception to this is if a guest requests their filet well done.

Events booked on Monday through Thursday have a three (3) hour time slot from start to finish. Events booked on Friday, Saturday, or Holidays are 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. This minimum will be quoted on an individual basis.

Geoffrey's has limited space and available times for the booking of large parties (10 people or more) and cannot guarantee a specific area of the restaurant at a specific time.

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

Thank you.

Geoffrey's Malibu 27400 Pacific Coast Highway Malibu, CA 90265
Special Events Manager, Sharon Amos
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