



MALIBU FARM

PRIVATE EVENTS

TIBURON, CA

MALIBU FARM TIBURON IS LOCATED IN THE HEART OF A HISTORIC MARITIME AND RAILROAD TOWN. OUR LOCALLY SOURCED, VEGETABLE-FORWARD MENU PAIRED WITH STUNNING VIEWS OF THE SAN FRANCISCO SKYLINE CREATES A CLASSIC CALIFORNIA-COOL ATMOSPHERE FOR YOU AND YOUR GUESTS.

FRESH. ORGANIC. LOCAL.

TABLE OF CONTENTS

| | |
|--|----|
| EVENT SPACES & CAPACITY | 01 |
| FOOD & BEVERAGE MINIMUMS MAY-SEPTEMBER | 02 |
| FOOD & BEVERAGE MINIMUMS OCTOBER-APRIL | 03 |
| FOOD PACKAGES | 04 |
| FOOD PACKAGES | 05 |
| FOOD PACKAGES | 06 |
| BRUNCH PRIX FIXE | 07 |
| PACKAGE ADD-ONS | 08 |
| BAR & BEVERAGES | 09 |
| PRIVATE EVENT STATIONS | 10 |
| PASSED & STATIONARY APPETIZERS | 11 |
| RENTAL OFFERINGS | 12 |
| FINE PRINT, FEES, AND TERMS | 13 |
| FINE PRINT, FEES, AND TERMS CONTINUED | 14 |
| FINE PRINT, FEES, AND TERMS CONTINUED | 15 |
| FAQ | 16 |
| CONTACT US | 17 |

EVENT SPACES

OUR PRIVATE EVENTS ARE QUOTED FOR 3 HOURS. FOR PRIVATE EVENTS EXCEEDING 3 HOURS, A FULL RESTAURANT BUYOUT OR FOR PARTIAL USE OF THE WATERFRONT PATIOS AND INDOOR DINING SPACES
KINDLY CONTACT TIBURONEVENTS@MALIBU-FARM.COM FOR A CUSTOM QUOTE.

FOR FULL RESTAURANT BUYOUT INQUIRIES, PLEASE CONTACT TIBURONEVENTS@MALIBU-FARM.COM FOR A CUSTOM QUOTE.



**FIRST FLOOR
WATERFRONT PATIO**



**SECOND FLOOR
WATERFRONT PATIO**

**FIRST FLOOR
WATERFRONT PATIO
AND
INDOOR DINING ROOM**

**SECOND FLOOR
WATERFRONT PATIO
AND
INDOOR DINING ROOM**

CAFE

AVAILABLE AFTER 5PM

PRIVATE DINING ROOM

SEATS UP TO 12 GUESTS

MAY - SEPTEMBER



FOOD AND BEVERAGE MINIMUMS

PLEASE NOTE, IN ADDITION TO YOUR FOOD AND BEVERAGE MINIMUM, THERE WILL BE A 20% SERVICE CHARGE, 10% COORDINATION FEE, AND 8.25% SALES TAX APPLIED TO THE FINAL BILL

| | MONDAY- THURSDAY | FRIDAY- SUNDAY |
|---|---------------------|-------------------|
| FIRST FLOOR WATERFRONT PATIO ONLY | \$8,000 | \$12,000 |
| FIRST FLOOR WATERFRONT PATIO AND INDOOR DINING ROOM | \$10,000 | \$13,000 |
| SECOND FLOOR WATERFRONT PATIO ONLY | \$12,500 | \$17,500 |
| SECOND FLOOR WATERFRONT PATIO AND INDOOR DINING ROOM | \$14,500 | \$20,500 |
| CAFE | \$5,000 | \$5,000 |
| PRIVATE DINING ROOM | \$1,500 | \$2,000 |

OCTOBER-APRIL



FOOD AND BEVERAGE MINIMUMS

PLEASE NOTE, IN ADDITION TO YOUR FOOD AND BEVERAGE MINIMUM, THERE WILL BE A 20% SERVICE CHARGE, 10% COORDINATION FEE, AND 8.25% SALES TAX APPLIED TO THE FINAL BILL

| | MONDAY- THURSDAY | FRIDAY- SUNDAY |
|---|---------------------|-------------------|
| FIRST FLOOR WATERFRONT PATIO ONLY | \$6,000 | \$8,000 |
| FIRST FLOOR WATERFRONT PATIO AND INDOOR DINING ROOM | \$7,000 | \$9,000 |
| SECOND FLOOR WATERFRONT PATIO ONLY | \$8,500 | \$13,500 |
| SECOND FLOOR WATERFRONT PATIO AND INDOOR DINING ROOM | \$12,500 | \$17,500 |
| CAFE | \$3,000 | \$3,000 |
| PRIVATE DINING ROOM | \$1,000 | \$1,500 |

MARIN FOOD PACKAGE

\$75 PER PERSON

CHOICE OF 2 BITES, 1 SALAD, 1 PIZZA & 2 ENTREES
SERVED FAMILY STYLE

BITES

CURRIED CHICKEN SALAD

APRICOT MOSTARDA, CRISPY WONTON CHIP

ENGLISH PEAVETTA CROSTINI V

SHAVED DRY JACK CHEESE AND MEYER LEMON
MARMALADE

SEASONAL HUMMUS V, GF

CRUDITÉS, SEASONAL VEGETABLES, FETA, OLIVES,
TARO CHIPS

DEVILED EGGS GF

WITH CRISPY BACON, CHIVES

FIG, GOAT CHEESE AND PROSCIUTTO CROSTINI

MALIBU NACHOS V, GF

SOUR CREAM, CHEESE SAUCE, BLACK BEANS, SALSA,
GREEN ONIONS

CAPRESE SKEWERS V, GF

TOMATO, MOZZARELLA, BASIL, BALSAMIC
REDUCTION

GREEN AVOCADO QUESADILLA V

PEPPER JACK, SWEET SERRANO, JALAPEÑO, CILANTRO

TWICE BAKED YUKON GOLD POTATO BITES V, GF

CHIVE CREME FRAICHE

PIZZA

BUTTERNUT SQUASH PIZZA VV

TOMATO SAUCE, MIYOKOS VEGAN
MOZZARELLA, BUTTERNUT SQUASH & HOT
HONEY
*CONTAINS NUTS

BBQ CORN PIZZA V

GRILLED CORN, CHIPOTLE BBQ,
MOZZARELLA, CHARRED PICKLED
ONIONS

TOMATO PIZZA V

CHERRY TOMATOES, TOMATO SAUCE, MOZZARELLA
CHEESE

SALADS

BRUSSELS SPROUTS SALAD VV, GF, CONTAINS NUTS

SHREDDED BRUSSELS, ARUGULA, SHAVED ALMONDS,
WHOLE GRAIN MUSTARD LEMON VINAIGRETTE

KALE CAESAR V, GF

LITTLE GEMS, KALE, RADICCHIO, CHICORIES, SEASONED
PEPITAS, SHAVED CAULIFLOWER, PARMESAN, LENTILS

GREEK SALAD V, GF

WATERMELON, FETA CHEESE, PEA SHOOTS, ARUGULA, RED ONION, CHERRY
TOMATOES, OLIVES, CAPERS, RED BELL PEPPERS, QUINOA, ZUCCHINI RIBBONS,
RED WINE VINAIGRETTE WITH MUSTARD SEEDS

VEGAN CHOP VV, GF

KALE, LITTLE GEM, BUTTERNUT SQUASH, BEETS, AVOCADO,
GARBANZO BEANS, RED WINE VINAIGRETTE

ENTREES

SEASONAL CHICKEN

OUR MENU IS SEASONAL. PLEASE INQUIRE WITH
TIBURONEVENTS@MALIBU-FARM.COM ON OUR CURRENT OFFERINGS
GUEST MINIMUM: 8

SEASONAL PORK

OUR MENU IS SEASONAL. PLEASE INQUIRE WITH
TIBURONEVENTS@MALIBU-FARM.COM ON OUR CURRENT OFFERINGS

SEASONAL PASTA

OUR MENU IS SEASONAL. PLEASE INQUIRE WITH
TIBURONEVENTS@MALIBU-FARM.COM ON OUR CURRENT OFFERINGS

SEASONAL VEGETABLES

OUR MENU IS SEASONAL. PLEASE INQUIRE WITH
TIBURONEVENTS@MALIBU-FARM.COM ON OUR CURRENT OFFERINGS

ROASTED CAULIFLOWER STEAK VV, GF

ROASTED CAULIFLOWER STEAK WITH ROMESCO SAUCE,
OLIVES, CRISPY CAPERS, SPICY ALMONDS
*CONTAINS NUTS

V - VEGETARIAN GF - GLUTEN FREE VV - VEGAN
*ALL PIZZA CRUST CONTAIN FLAX, SUNFLOWER & SESAME SEEDS**

COASTAL FOOD PACKAGE

\$100 PER PERSON

CHOICE OF 2 BITES, 1 SALAD, 1 PIZZA & 2 ENTREES

SERVED FAMILY STYLE

*MAY ALSO MAKE SELECTIONS FROM THE MARIN PACKAGE

BITES

SMOKED TROUT ON CHIP GF

HORSERADISH CREME FRAICHE, DILL

GRILLED TRI TIP SLIDERS

SUN-DRIED TOMATO TAPENADE AND CABERNET ONION

PULLED PORK SLIDERS

HOUSE BBQ SAUCE, CRISPY ONIONS

GRILLED GULF SHRIMP COCKTAIL SKEWERS GF

CHARRED TOMATO RELISH

CHILLED AVOCADO SOUP SHOOTERS

WITH BAY SHRIMP GF

COCONUT LING COD CEVICHE GF

RED BELL PEPPER, RED ONION, MANGOES, AVOCADO,
MANGO HABANERO SALSA, TARO CHIPS

*CAN ALSO BE MADE VEGAN

BAHN-BU LETTUCE CUPS V, GF

PORK OR TOFU, PICKLED VEGETABLES,
GOCHUJANG, CILANTRO, RICE

POKE WONTON CHIPS

WITH SEAWEED SALAD

PIZZA

AVOCADO PIZZA V

JALAPENO RICOTTA, SLICED AVOCADO, SERRANO
CHILES AND CILANTRO, LIME

ARTICHOKE PIZZA V

WHITE SAUCE, HERB MARINATED ARTICHOKE
HEARTS, FONTINA CHEESE

SALADS

BRUSSELS SPROUTS SALAD VV, GF

SHREDDED BRUSSELS, ARUGULA, SHAVED ALMONDS,
WHOLE GRAIN MUSTARD LEMON VINAIGRETTE

KALE CAESAR V, GF

LITTLE GEMS, KALE, RADICCHIO, CHICORIES, SEASONED
PEPITAS, SHAVED CAULIFLOWER, PARMESAN, LENTILS

GREEK SALAD V, GF

WATERMELON, FETA CHEESE, PEA SHOOT, ARUGULA, RED ONION, CHERRY
TOMATOES, OLIVES, CAPERS, RED BELL PEPPERS, QUINOA, ZUCCHINI RIBBONS,
RED WINE VINAIGRETTE WITH MUSTARD SEEDS

VEGAN CHOP VV, GF

KALE, LITTLE GEM, BUTTERNUT SQUASH, BEETS, AVOCADO,
GARBANZO BEANS, RED WINE VINAIGRETTE

ENTREES

HANGER STEAK GF

SERVED WITH SEASONAL VEGETABLES AND SIDES
GUEST MINIMUM: 8

LOBSTER MAC AND CHEESE

MAINE LOBSTER, ORECCHIETTE PASTA, CREAMY CHEESE SAUCE

PAN SEARED TROUT GF

SERVED WITH SEASONAL VEGETABLES AND SIDES
GUEST MINIMUM: 8

V - VEGETARIAN GF - GLUTEN FREE VV - VEGAN
*ALL PIZZA CRUST CONTAIN FLAX, SUNFLOWER & SESAME SEEDS**

OCEAN FOOD PACKAGE

\$125 PER PERSON

CHOICE OF 2 BITES, 2 SALADS, 1 PIZZA & 2 ENTREES

SERVED FAMILY STYLE

*MAY ALSO MAKE SELECTIONS FROM THE MARIN AND COASTAL PACKAGES

BITES

AHI POKE CONES

AHI POKE, HOUSEMADE SESAME CONE, OGO
SEAWEED AND AVOCADO

PAN SEARED CRAB CAKES

SPICY REMOULADE SAUCE

MAINE LOBSTER SLIDERS

CHOICE OF HOT, TOSSED IN GARLIC THYME BUTTER
OR COLD LOBSTER SALAD ON HOUSE MADE PARKER
HOUSE ROLLS

KOREAN BBQ BRAISED SHORT RIB SLIDERS

SESAME MAYO AND HOUSE MADE KIMCHI

LAMB SLIDERS

BALSAMIC GLAZE, MINT AIOLI SHAVED CUCUMBER

CRISPY PORK BELLY BITES GF

POLENTA, PICKLED ONIONS

PIZZA

SMOKED SALMON "LOX" PIZZA

SMOKED SALMON, CREAM CHEESE,
TOMATOES, CUCUMBER, DILL, CAPER
BERRIES, PICKLED ONION

SPICY CHORIZO PIZZA

SPICY CHORIZO, BLACK BEAN PUREE, PICKLED
ONIONS, JALAPENOS & MOZZARELLA CHEESE
TOPPED WITH A FRIED EGG

SALADS

STRAWBERRY & BURRATA SALAD V, GF

BELFIORE BURRATA, STRAWBERRIES, ARUGULA, BABY
LETTUCE, TOASTED ALMONDS AND BALSAMIC REDUCTION
*CONTAINS NUTS

BRUSSELS SPROUTS SALAD VV, GF

SHREDDED BRUSSELS, ARUGULA, SHAVED ALMONDS,
WHOLE GRAIN MUSTARD LEMON VINAIGRETTE

KALE CAESAR V, GF

LITTLE GEMS, KALE, RADICCHIO, CHICORIES, SEASONED
PEPITAS, SHAVED CAULIFLOWER, PARMESAN, LENTILS

GREEK SALAD V, GF

WATERMELON, FETA CHEESE, PEA SHOOT, ARUGULA, RED ONION, CHERRY
TOMATOES, OLIVES, CAPERS, RED BELL PEPPERS, QUINOA, ZUCCHINI RIBBONS,
RED WINE VINAIGRETTE WITH MUSTARD SEEDS

VEGAN CHOP VV, GF

KALE, LITTLE GEM, BUTTERNUT SQUASH, BEETS, AVOCADO,
GARBANZO BEANS, RED WINE VINAIGRETTE

ENTREES

FILET MIGNON GF

SERVED WITH SEASONAL VEGETABLES AND SIDES
GUEST MINIMUM: 8

PAN SEARED HALIBUT GF

SERVED WITH SEASONAL VEGETABLES AND SIDES
GUEST MINIMUM: 8

PAN SEARED SALMON GF

SERVED WITH SEASONAL VEGETABLES AND SIDES
GUEST MINIMUM: 8

GRILLED LAMB CHOPS GF

WITH CRUSHED MINTED PEAS, ROASTED PEARL ONIONS,
RAINBOW CARROTS & ROSEMARY JUS GF

SEARED DIVER SCALLOPS GF

WITH HASH OF POTATOES, CRISP BACON, ENGLISH PEAS,
SHALLOTS & LEMON THYME BUTTER SAUCE

V - VEGETARIAN GF - GLUTEN FREE VV - VEGAN
*ALL PIZZA CRUST CONTAIN FLAX, SUNFLOWER & SESAME SEEDS**

BRUNCH PRIX FIXE

*ONLY AVAILABLE ON SATURDAYS AND SUNDAYS AND FOR GROUPS LESS THAN 15 PEOPLE
FROM 9:00AM - 2:30PM

\$65 PER PERSON

CHOICE OF 1 BITE AND 1 SALAD FOR THE TABLE (SERVED FAMILY STYLE) | ADDITIONAL BITES \$12 PER PERSON

BITES

GREEN AVOCADO QUESADILLAS V

PEPPER JACK, SWEET SERRANO,
JALAPEÑO, CILANTRO

SEASONAL HUMMUS V, GF

CRUDITÉS, SEASONAL VEGETABLES,
FETA, OLIVES, TARO CHIPS

MALIBU NACHOS V, GF

SOUR CREAM, CHEESE SAUCE, BLACK
BEANS, SALSA, GREEN ONIONS

SALADS

BRUSSELS SPROUTS SALAD VV, GF

SHREDDED BRUSSELS, ARUGULA, SHAVED ALMONDS,
WHOLE GRAIN MUSTARD LEMON VINAIGRETTE

KALE CAESAR V, GF

LITTLE GEMS, KALE, RADICCHIO, CHICORIES, SEASONED
PEPITAS, SHAVED CAULIFLOWER, PARMESAN, LENTILS

VEGAN CHOP VV, GF

KALE, LITTLE GEM, BUTTERNUT SQUASH, BEETS,
AVOCADO, GARBANZO BEANS, RED WINE VINAIGRETTE

GREEK SALAD V, GF

WATERMELON, FETA CHEESE, PEA SHOOTS, ARUGULA, RED ONION,
CHERRY TOMATOES, OLIVES, CAPERS, RED BELL PEPPERS, QUINOA,
ZUCCHINI RIBBONS, RED WINE VINAIGRETTE WITH MUSTARD SEEDS

CHOICE OF 1 BRUNCH ENTREE (SERVED INDIVIDUALLY)

SWEDISH MINI PANCAKES V

WHIPPED CREAM, SEASONAL BERRY SYRUP,
POWDERED SUGAR

FRIED EGG SANDWICH

FRIED EGG, HAVARTI CHEESE, BACON,
ARUGULA, LEMON AIOLI

QUINOA OATMEAL VV, GF

COCONUT MILK, MAPLE SYRUP, FRESH BERRIES

CHIA BANANA PANCAKES

SLICED BANANAS WHIPPED RICOTTA, CINNAMON SUGAR,
CRANBERRY SYRUP

YOGURT + BERRIES GLUTEN FREE

GRANOLA V, GF

STRAUSS ORGANIC YOGURT, SEASONAL BERRIES
*CONTAINS NUTS

GLUTEN FREE HEART SHAPED

WAFFLES V, GF

SERVED WITH WHIPPED CREAM,
SEASONAL BERRIES, MAPLE SYRUP

SURFERS RANCHEROS V, GF

CRISPY TORTILLA, FRIED EGG, ROASTED POTATOES, BLACK BEANS,
BUTTERNUT SQUASH, ZUCCHINI, ROASTED TOMATO SALSA, PICKLED
ONIONS, COTIJA CHEESE, AVOCADO AND CILANTRO

ADD-ONS

ELEVATE YOUR EXPERIENCE BY ADDING ANY OF THESE ITEMS TO YOUR PRIX FIXE PACKAGES

A DOZEN HOG ISLAND OYSTERS \$40

ON THE HALF SHELL SERVED WITH
CHAMPAGNE MIGNONETTE
& CHARRED TOMATO COCKTAIL SAUCE

SEASONAL FARM FRUIT PLATTER \$15 PER PERSON

A BEAUTIFUL ARRANGEMENT OF
SEASONAL FRUIT

PASTRY TRAY \$8 PER PERSON

AN ASSORTMENT OF OUR HOUSE
BAKED PASTRIES

PARKER HOUSE ROLLS (3 PER ORDER)

\$9
SERVED WITH BASIL AND STRAWBERRY BUTTER

MALIBU MIMOSA FLIGHT \$32 PER PERSON

KALE APPLE | WATERMELON | ORANGE

DESSERT \$13 PER PERSON

CHOICE OF 1 DESSERT

BUTTERSCOTCH PUDDING

WHIPPED COCONUT CREAM AND
GF ALMOND LACEY COOKIES

CHOCOLATE MOUSSE LAYER CAKE

CHOCOLATE MOUSSE, TOASTED HAZELNUT,
RASPBERRY

APPLE CRISP

LOCAL APPLE CRISP WITH MARIPOSA CREAMY
VANILLA ICE CREAM, HOUSE MADE GRANOLA
*CONTAINS NUTS

LEMON MERINGUE TART

COCONUT CARROT CAKE

WITH CREAM CHEESE FROSTING AND
CARAMEL SAUCE

SINGLE SCOOP OR MARIAPILAR ICE CREAM

SALTED CARAMEL, MINT CHOCOLATE CHIP,
BERRY CHEESECAKE, LEMON ZEST, COOKIES N'
CREAM, VANILLA, SWISS CHOCOLATE, MIXED
BERRY SORBET



BAR & BEVERAGES

ALL BEVERAGES ARE BASED ON CONSUMPTION
PLEASE INQUIRE WITH TIBURONEVENTS@MALIBU-FARM.COM FOR OUR
CURRENT PRICING & OFFERINGS

FOR PRIVATE EVENTS, WE REQUIRE 2 SPECIALTY COCKTAILS TO BE SELECTED AS WELCOME COCKTAILS
*PLEASE NOTE THAT EVENTS WITH 50 OR MORE GUESTS MAY REQUIRE GLASSWARE RENTALS

SPECIALTY COCKTAILS

FRENCH ROSE

ROSE & ELDERFLOWER GIN,
LEMON, ROSE, BRUT ROSÉ

JALAPEÑO

JALAPEÑO & CILANTRO TEQUILA,
LIME, KAFFIR LIME SALT

STRAWBERRY

STRAWBERRY & MINT
VODKA, LIME, PROSECCO

BLACKBERRY

BLACKBERRY & BASIL WHISKEY,
LEMON, AGAVE, BLACKBERRY FOAM

MANGO HABANERO

MANGO & HABANERO BOURBON,
LIME, MANGO CLUB SODA

YUZU

JAPANESE WHISKEY, GREEN TEA,
YUZU, MINT, LEMON, CLUB SODA

BUTTERFLY

BUTTERFLY PEA FLOWER GIN,
LEMON, TONIC

HOUSE SPRITZ

MOMMENPOP ORGANIC
GRAPEFRUIT APERTIF, PROSECCO,
SEASONAL FRUIT AND HERBS

MALIBU BOULIVARDIER

BLOOD ORANGE WHISKEY,
BITTERS, SWEET VERMOUTH

PRIVATE EVENT STATIONS

ALL STATIONS ARE STATIONARY AND ARE QUOTED FOR 3 HOURS.
PLEASE NOTE THAT OUR MENUS ARE SEASONAL AND ARE SUBJECT TO CHANGE.



OYSTER BAR

A LIVE SHUCKING STATION FOR YOU AND YOUR GUESTS TO ENJOY. SERVED ON THE HALF SHELL WITH OUR CHAMPAGNE MIGNONETTE AND CHARRED TOMATO COCKTAIL SAUCE

\$250 STATION SET UP
\$4 PER OYSTER
150 OYSTER MINIMUM



DESSERT TABLE

A BEAUTIFUL AND DELICIOUS ARRAY OF SWEETS
LEMON TARTS, CHOCOLATE CAKES,
BUTTERSCOTCH PUDDING SHOTS, CHOCOLATE
COVERED STRAWBERRIES, COOKIES AND MORE

\$25 PER PERSON



CHARCUTERIE TABLE

PROSCIUTTO, SMOKED DUCK BREAST,
SOPPRESSATA, COPPA, BRESAOLA, FINOCCHIONA,
PICKLED MUSTARD SEEDS, CABERNET ONIONS,
DRIED APRICOT RELISH

\$30 PER PERSON

CHEESE TABLE

LOCAL, DOMESTIC AND IMPORTED CHEESES,
SEASONAL FRUIT, CRACKERS, AND CROSTINIS

\$18 PER PERSON

CRUDITE TABLE

SEASONAL MARKET VEGETABLES SERVED WITH
HUMMUS AND GREEN GODDESS YOGURT DIP

\$15 PER PERSON



GRAZING BOARD

A DELIGHTFUL COMBINATION OF CRUDITE,
CHEESE AND CHARCUTERIE ON ONE
INDULGENT BOARD

\$40 PER PERSON



RAW SEAFOOD BAR

SMOKEY MARINATED MUSSELS, COCKTAIL SHRIMP,
RAW OYSTERS, AHI POKE SERVED WITH CRISPY
WONTONS, COCONUT CEVICHE, CRAB CLAWS,
SMOKED TROUT DIP SERVED WITH CROSTINI,
LEMON TARRAGON AIOLI, CHAMPAGNE
MIGNONETTE, CHARRED TOMATO COCKTAIL SAUCE

\$80 PER PERSON



PASSED + STATIONARY APPETIZERS MENU

AVAILABLE FOR PRIVATE EVENTS ONLY
3 APPS - \$85PP | 6 APPS - \$100PP | 8 APPS - \$115PP

V - VEGETARIAN GF - GLUTEN FREE VV - VEGAN

STATIONARY

SEASONAL HUMMUS V, GF

CRUDITÉS, SEASONAL
VEGETABLES, FETA, OLIVES,
TARO CHIPS

SEASONAL FARM FRUIT PLATTER VV, GF

A BEAUTIFUL ARRANGEMENT
OF SEASONAL FRUIT

CHEESE PLATTER V, GF

LOCAL, DOMESTIC AND IMPORTED
CHEESES SERVED WITH CRACKERS

QUESADILLAS V

GREEN AVOCADO: PEPPER
JACK, SWEET SERRANO,
JALAPEÑO, CILANTRO

COCONUT LING COD CEVICHE GF

RED BELL PEPPER, RED ONION, MANGOES,
AVOCADO, MANGO HABANERO SALSA, TARO CHIPS
*CAN ALSO BE MADE VEGAN

BAHN-BU LETTUCE CUPS GF

TOFU (V) OR PORK, PICKLED
VEGETABLES, GOCHUJANG,
CILANTRO, RICE

PASSED

LAMB SLIDERS

BALSAMIC GLAZE, MINT
AIOLI, SHAVED CUCUMBER

MARINATED HANGER

STEAK SKEWERS GF

ROASTED PIQUILLO PEPPER
CHIMICHURRI

ROASTED PEAR AND GOAT

CHEESE TARTLET V

WHOLE GRAIN MUSTARD
AIOLI, SPICED PECANS,
BALSAMIC REDUCTION

PAN SEARED CRAB CAKES

SPICY REMOULADE SAUCE

GRILLED TRI TIP SLIDERS

SUN-DRIED TOMATO
TAPENADE AND CABERNET
ONION

CRISPY PORK BELLY

BITES GF

POLENTA, PICKLED ONIONS

TWICE BAKED YUKON GOLD

POTATO BITES V, GF

CHIVE CREME FRAICHE

GRILLED GULF SHRIMP

COCKTAIL SKEWERS, GF

CHARRED TOMATO RELISH

KOREAN BBQ BRAISED

SHORT RIB SLIDERS

SESAME MAYO AND HOUSE
MADE KIMCHI

FIG, GOAT CHEESE AND

PROSCIUTTO CROSTINI

ROASTED CAULIFLOWER

SKEWERS VV

ROASTED PIQUILLO PEPPER
CHIMICHURRI

SMOKED TROUT ON HOUSE

MADE POTATO CHIP GF

HORSERADISH CREME
FRAICHE, DILL

PULLED PORK SLIDERS

HOUSE BBQ SAUCE, CRISPY
ONIONS

DEVEILED EGGS GF

WITH CRISPY BACON, CHIVES

ENGLISH PEAVETTA CROSTINI V

SHAVED DRY JACK CHEESE
AND MEYER LEMON
MARMALADE

CHILLED AVOCADO SOUP

SHOOTERS WITH BAY SHRIMP GF

KOREAN BBQ SHIITAKE

MUSHROOM SLIDERS

SESAME MAYO AND HOUSE
MADE KIMCHI

CURRIED CHICKEN SALAD

APRICOT MOSTARDA, CRISPY
WONTON CHIP

CAPRESE SKEWERS V, GF

TOMATO, MOZZARELLA,
BASIL, BALSAMIC REDUCTION

POKE WONTONS

WITH SEAWEEED SALAD

MAINE LOBSTER SLIDERS

CHOICE OF HOT (TOSSED IN
GARLIC THYME BUTTER) OR
COLD LOBSTER SALAD
ON HOUSEMADE PARKER
HOUSE ROLLS

PACKAGES ARE QUOTED FOR A TOTAL OF UP TO 3 HOURS FOR YOUR EVENT. PLEASE NOTE THAT
OUR MENUS ARE SEASONAL AND ARE SUBJECT TO CHANGE.



RENTAL OFFERINGS

FLORAL ARRANGEMENTS

WE OFFER MEDIUM SIZED FLORAL ARRANGEMENTS AND SIMPLE BUD VASE FLORAL ARRANGEMENTS FOR PRIVATE EVENTS. PRICING VARIES DEPENDING ON THE EVENT SPACE AND FLORAL ARRANGEMENTS NEEDED FOR YOUR EVENT. PLEASE INQUIRE WITH TIBURONEVENTS@MALIBU-FARM.COM FOR A CUSTOM QUOTE.

AV RENTALS

MICROPHONE & SPEAKER
\$100

FREE STANDING SCREEN,
PROJECTOR & STAND
\$200

UPLIGHTING
INDOOR SPACES ONLY
\$350



FINE PRINT AND FEES & TERMS

SERVICE CHARGE 20%, COORDINATION FEE 10%, AND SALES TAX 8.25% WILL BE APPLIED TO FINAL BILL

DJ FEE \$1,000

CORKAGE FEE \$35 PER BOTTLE (2 BOTTLE MAX FOR REGULAR RESTAURANT DINING, NOT ALLOWED FOR EVENTS)

DEPOSIT AND PAYMENT TERMS

MALIBU FARM TIBURON REQUIRES A 50% DEPOSIT TO SECURE THE DESIRED EVENT SPACE, DAY AND TIME. THE REMAINING 50% BALANCE IS DUE 14 DAYS PRIOR TO THE DATE OF THE EVENT. FOR ANY ADDITIONAL CHARGES BILLED, MALIBU FARM TIBURON MUST RECEIVE PAYMENT BEFORE GUEST DEPARTURE. MALIBU FARM ALSO REQUIRES A CREDIT CARD ON FILE TO COMPLETE YOUR EVENT RESERVATION IN THE EVENT OF PENALTIES AND FORFEITS.

ON THE DAY OF YOUR EVENT, ALL ADDITIONAL FOOD AND BEVERAGES MUST BE ORDERED WITH YOUR ASSIGNED SERVER/SERVERS. BOTH PRIX FIXE EVENTS (SEMI-PRIVATE EVENTS) AND PRIVATE EVENTS MAY NOT MAKE SEPARATE PAYMENTS AT THE BAR, CAFE OR WITH ANOTHER SERVER. THE CREDIT CARD ON FILE WILL BE USED FOR ANY ADDITIONAL ITEMS THAT MAY BE ORDERED AND THE BEVERAGES ON CONSUMPTION.

CANCELLATIONS

IF A CLIENT CANCELS THE EVENT PRIOR TO 14 DAYS TO THE EVENT, MALIBU FARM TIBURON WILL RETAIN 50% OF CLIENT DEPOSIT; IF A CLIENT CANCELS WITHIN THE 14 DAYS, CLIENT FORFEITS THE DEPOSIT AND MALIBU FARM TIBURON WILL RETAIN THE FULL DEPOSIT. HOWEVER, IF ANOTHER EVENT IS BOOKED AND TAKES PLACE WITHIN 6 MONTHS OF THE ORIGINAL EVENT DATE, THE PRIOR FORFEITED DEPOSIT MAY BE APPLIED TO THE FUTURE EVENT. IF A CLIENT CANCELS THE EVENT WITHIN 72 HOURS OF THE EVENT START TIME, THE TOTAL AMOUNT OF ESTIMATED CHARGES IS DUE TO MALIBU FARM TIBURON. CLIENT FULLY UNDERSTANDS THESE SUMS ARE NOT PENALTIES, BUT REPRESENT A REASONABLE ENDEAVOR BY PARTIES. A NO-SHOW ON THE DAY OF THE RESERVATION WILL INCUR AN ADDITIONAL \$500 NO-SHOW FEE, ON TOP OF THE FULL AMOUNT OF FOOD & BEVERAGES COSTS, TAXES, COORDINATION FEE, SERVICE CHARGE AND ANY OTHER ADDITIONAL CHARGES ON THE INVOICE. IT IS CRUCIAL FOR CLIENTS TO CONTACT THE MALIBU FARM EVENTS TEAM TO CANCEL BEFORE THE EVENT START TIME TO AVOID THIS NO-SHOW PENALTY.



FINE PRINT, FEES & TERMS CONTINUED

GUEST COUNT CONFIRMATION

MENU PRICES ARE BASED ON A GUARANTEED MINIMUM NUMBER OF GUESTS. CLIENT AGREES TO NOTIFY MALIBU FARM IN WRITING WITH THE FINAL GUEST COUNT AND MENU SELECTIONS NO LATER THAN FOURTEEN (14) DAYS PRIOR TO THE EVENT. IF THE EVENTS TEAM IS NOT NOTIFIED WITHIN FOURTEEN (14) DAYS, THE EXPECTED NUMBER OF GUESTS WILL THEN BECOME THE GUARANTEED NUMBER OF GUESTS. IF THE GUARANTEED NUMBER IS INCREASED WITHIN THE FOURTEEN (14) DAYS, CLIENT WILL BE CHARGED ACCORDINGLY, PROVIDED MALIBU FARM IS ABLE TO ACCOMMODATE THE ADDITIONAL GUEST COUNT. MALIBU FARM WILL NOT BE RESPONSIBLE FOR FOOD SHORTAGE IF ACTUAL COUNT IS GREATER THAN THE GUARANTEED COUNT. THEREFORE, A DROP IN GUEST COUNT BELOW THE GUARANTEED MINIMUM WILL RESULT IN A PRICE INCREASE PER PERSON - CLIENT WILL PAY FOR THE GUARANTEED MINIMUM IN SUCH CASE. MALIBU FARM PERFORMS GUEST COUNTS AT ALL EVENTS. THERE ARE NO EXEMPTIONS, I.E. WHETHER GUESTS EAT AND/OR DRINK; AT WHAT TIME THEY ARRIVE; OR HOW LONG THEY STAY. ALL ADDITIONAL GUESTS ARE INCLUDED IN THE ACTUAL GUEST COUNT. IF YOUR GUEST COUNT INCREASES ABOVE THE CONFIRMED AMOUNT, MALIBU FARM RESERVES THE RIGHT TO CHARGE FOR THE ACTUAL GUEST COUNT.

RENTALS

ALL EVENT SPACES COME AS IS. ADDITIONAL CHAIRS, TABLES, DECORATIONS, FLOWER ARRANGEMENTS, ETC. ARE NOT INCLUDED IN PRICING. CLIENTS MAY RENT OR PROVIDE DECORATIONS THEMSELVES UPON APPROVAL. CLIENTS MAY RENT APPROVED ITEMS THEMSELVES OR HAVE THE EVENT TEAM ASSIST FOR AN ADDITIONAL FEE. THE CLIENT IS RESPONSIBLE FOR REMOVING, MOVING, AND STORING OUR FURNITURE FOR THE DURATION OF THEIR EVENT AND RETURNING IT IN THE CONDITION AS IT WAS IN AND IN THE LOCATION IT WAS IN AT THE END OF THE EVENT. A LIST OF RENTAL COMPANIES CAN BE PROVIDED UPON REQUEST. PLEASE NOTE THAT IN THE EVENT ANY DAMAGES TO MALIBU FARM PROPERTY INCLUDING FURNITURE OCCUR, MALIBU FARM TIBURON WILL PROVIDE AN INVOICE OF THE ASSESSED DAMAGES AND REPAIR COSTS TO BE PAID OUT IN 10 BUSINESS DAYS OF RECEIVING THE INVOICE.

FOR PARTIES OVER 50 GUESTS, THERE WILL BE A GLASSWARE RENTAL CHARGE. THIS AMOUNT IS BASED ON THE TOTAL GUESTS AND SELECTED BAR PACKAGE.



FINE PRINT, FEES & TERMS CONTINUED

PRICE ADJUSTMENTS

IN THE EVENT THAT YOUR GUEST COUNT INCREASES AFTER THE 14 DAY GUEST COUNT CONFIRMATION HAS BEEN SUBMITTED, WE RESERVE THE RIGHT TO MODIFY OR SUBSTITUTE DISHES AS NEEDED. IF MALIBU FARM IS ABLE TO ACCOMMODATE THE ADDITIONAL GUESTS, WE WILL CHARGE ACCORDINGLY. ADDITIONALLY, WE RESERVE THE RIGHT TO INCREASE THE PER PERSON PRICING FOR ONLY THE ADDITIONAL GUESTS IF THE GUEST COUNT HAS INCREASED BY 3 GUESTS OR MORE.

DAMAGES, LIMITATIONS AND EXCLUSIONS

CLIENT AGREES TO BE LIABLE FOR ANY DAMAGE TO THE RESTAURANT, EQUIPMENT AND PROPERTY THAT OCCURS DURING THE EVENT. THE HOST WILL ALSO BE RESPONSIBLE FOR ANY THEFT OF RESTAURANT ITEMS DURING THE EVENT. MALIBU FARM SHALL NOT BE LIABLE FOR ANY INJURIES TO GUESTS OR THEFT OF GUESTS' BELONGINGS.

ACCESS AND EVENT TIME

THE EVENT WILL BEGIN PROMPTLY AT THE SCHEDULED TIME AND THE EVENT ROOM/AREA SHALL BE VACATED AT THE INDICATED EVENT END TIME. OUR EVENTS ARE QUOTED FOR 3 HOURS IN TOTAL. SHOULD THE TIME BE EXTENDED, THE CLIENT SHALL BEAR THE ADDITIONAL COSTS RESULTING FROM IT. MALIBU FARM TIBURON IS NOT RESPONSIBLE FOR EXTENDED TIME DUE TO DELAYED GUEST ARRIVAL. ALL EVENTS THAT EXCEED 3 HOURS ARE SUBJECT TO STAFF OVERTIME CHARGES.

ADDITIONALLY, FOR PRIVATE EVENTS, THE CLIENT IS ALLOTTED 1 HOUR BEFORE THE EVENT START TIME FOR VENDOR SET-UP AND 1 HOUR AFTER THE EVENT END TIME FOR VENDOR CLEAN-UP. THE HOUR OF VENDOR CLEAN UP DOES NOT START UNTIL THE LAST GUEST HAS LEFT. IF THE HOUR OF VENDOR AND RESTAURANT CLEAN UP IS DELAYED DUE TO GUESTS STILL BEING PRESENT, THE CLIENT SHALL BEAR AN ADDITIONAL COST.



FAQ

CAN I BRING DECORATIONS FOR THE TABLE?

YOU'RE WELCOME TO BRING IN ANY DECORATIONS YOU WOULD LIKE. WE JUST REQUIRE THEM TO BE REMOVED AT THE END OF THE EVENT.

DO WE REALLY NEED TO DO A PRIX-FIXE MENU?

WE REQUIRE A PRIX-FIXE MENU FOR GROUPS OF 16+ TO ENSURE EVERYONE HAS THE BEST EXPERIENCE POSSIBLE FOR AN UNFORGETTABLE DINING EXPERIENCE.

WHAT IF I HAVE UNDER 10 PEOPLE IN MY GROUP?

WE WILL ACCOMMODATE YOUR GROUP AS A WALK-IN OR WE CAN ASSIST YOU IN BOOKING A REGULAR LUNCH OR DINNER RESERVATION.

CAN I BRING MY OWN DESSERT?

YES, YOU MAY BRING YOUR OWN DESSERT. PLEASE NOTE WE DO CHARGE \$5 PER PERSON FOR AN OUTSIDE DESSERT FEE.

WHERE DO I PARK MY CAR WHEN I ARRIVE/ WHERE CAN GUESTS PARK?

ON MAIN STREET, THERE ARE 3 PUBLIC PARKING LOTS AVAILABLE FOR GUESTS TO PARK AT. MALIBU FARM TIBURON DOES NOT VALIDATE PARKING.

ARE KIDS CHARGED FULL PRICE?

WE CHARGE \$25 FOR A KIDS PLATE WHICH INCLUDES A KIDS MENU ENTREE AND BEVERAGES. (FOR CHILDREN 12 AND UNDER ONLY).

HOST YOUR EVENT WITH US



EMAIL US AT:
TIBURONEVENTS@MALIBU-FARM.COM

9 MAIN STREET TIBURON, CA 94920
WWW.MALIBU-FARM.COM