

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

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 4% 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

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

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

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*