

DUKE

EST



1853

TRIBUNE

Event Edition

Melbourne, AUSTRALIA

Winter, 2017

CELEBRATE

YOUR NEXT EVENT WITH US



FOUR FUNCTION SPACES

NO ROOM HIRE FEE

ENQUIRE TODAY

Established in 1853, The Duke is the oldest licensed pub in Melbourne.

We're located in the heart of Melbourne's CBD, opposite The Forum and within easy walking distance of Federation Square, Flinders Street Station and the famous MCG sporting precinct.

We might have had some updates to our look along the way, but we have maintained our heritage, plus our friendly and welcoming atmosphere, and iconic status.



THE DUKE

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The Wine Bar



Revel in the sophistication, drink in the stunning views and be spoilt for choice with over 100 hand-selected premium wines from around the world. This space also opens onto The Duke's deck, which overlooks Russell Street.

Space Type						
Indoor, Semi-Private, Private	64	120	y	-	y	y



Melbourne Venue Co. is proud to look after The Duke along with 29 of Melbourne's most sought after venues for special occasions and events.

The Lounge



Soak up the warm ambience and relax in our sumptuous lounges as you enjoy good food and good conversation with your favourite people.

Space Type						
Indoor, Semi-Private	40	50	-	-	y	y



The Dining Hall



The light-filled Dining Hall is where The Duke's menu comes alive. Choose from Australian and international dishes, hearty pub classics and a tasty selection of share platters.

Space Type						
Indoor, Private, Semi-Private	100	150	y	-	y	y



Level One



Featuring a sophisticated wine bar, stylish lounge bar, contemporary dining hall and expansive outdoor deck, Level One at the Duke has that special ‘wow’ factor. Situated on the first floor of Melbourne’s oldest licensed pub, Level One has recently undergone extensive renovations to unveil a bar and dining experience like no other. Treat your palate to world-class wines in our decadent Wine Bar, taste some of Melbourne’s best pub food in our Dining Hall, or enjoy a relaxing drink on our outdoor Deck as you take in the sights and sounds of one of Melbourne’s premier CBD precincts.

Space Type						
Indoor, Private	220	250	y	-	y	y



Upper Terrace



Ideal for parties, social gatherings or breakfasts, our stylish Upper Terrace area is a private space that still lets you soak up the atmosphere of the wider venue.

Space Type						
Indoor, Private	30	40	y	-	y	y

Canapé Menu

30 pieces per platter

Classics

Trio of dips (V)	55
Toasted garlic Turkish bread (V)	55
Duck pancake, cucumber and hoisin sauce (GF)	90
Mini Duke dogs, sauerkraut, cheddar cheese and American mustard	70
Oysters, natural or Kilpatrick (GF)	110
Satay chicken skewers (GF)	80
Mini crumbed chicken Kiev's with garlic butter	80
Salt and peppers calamari, mayo and lemon (GF)	80
Baked brie and thyme tartlets (V)	75
Vegetable spring rolls, sweet chilli sauce (V)	75
Vegetables samosas, sour cream (V)	75
Scallop and Chorizo kebabs (GF)	85
Mini pulled pork sliders, cola bbq sauce, red cabbage and apple slaw	95
Crispy hoisin pork belly with sesame and spring onion (GF)	85
Char grilled lamb skewers, tzatziki (GF)	80
Mini beef party pies	90
Mini pork and sausage rolls with tomato ketchup	90
Prawn gyoza, lemongrass and soy dipping sauce	80
Mini potato rosti, spicy tomato relish (V)	70
Crispy chicken bits with hot sauce	85

Grazing bowls - Minimum order 18

Crumbed fish and chips, tartare sauce	6 each
Salt and pepper calamari and chips, mayo and lemon (GF)	6 each
Pan fried parmesan gnocchi, Swiss mushrooms, taleggio and white truffle oil	7 each
Pickled fennel, mandarin, mixed leaves, pomegranate and feta salad (V)	4 each
Butter chicken curry, Pilaf rice and papadum	6 each
Truffle and taragon risotto, shaved parmesan (GF, V)	5 each

Dessert - 18 pieces per platter

Chocolate brownie	75
Lemon meringue pies	75
Passionfruit pavlova, berries (GF)	75
'Serendipity Pops' ice cream - boysenberry, salted caramel, chocolate (pick 1 flavour)	75
Whole baked brie, cranberry jelly, dried fruit, toasted sourdough (V)	90

Menu is subject to seasonal change. Please advise of any dietary requirements.

Set Menu

2 courses \$50 per head

3 courses \$65 per head

4 courses \$80 per head

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation and offer more choices for all of your guests. For each course, we ask that you select your preference of three dishes from the options below.

Entrée - Choose 3 of the following:

Asparagus, Parma ham, white truffle oil (GF)

Crispy Hoisin pork belly, spring onion, cucumber and crispy shallot salad

Dill and brandy cured gravlax, pickled cucumber and mustard dressing

Caprese salad, cherry tomato, sliced shallot, Buffalo mozzarella, aged balsamic, basil (GF, V)

Korean fried chicken with hot sauce

Trio of dips, pickles and toasted sour dough (V)

Mini lamb souvlaki, rocket, tumeric yogurt and Turkish pita

Mains - Choose 3 of the following:

Pan-fried salmon fillet, Caesar potatoes, baby spinach, herb aioli (GF)

Roast chicken, charred corn, sage and onion stuffing and asparagus spears (GF)

Parmesan crumbed veal schnitzel, fennel and mandarin salad, mash and truffle cream sauce

Pickled fennel, leaves, mandarin, pomegranate salad with haloumi croutons (GF, V)

Pan fried parmesan gnocchi, Swiss mushrooms, taleggio and white truffle oil (V)

Truffle and tarragon risotto, shaved parmesan (GF, V)

Confit duck, pomme purée, wild mushrooms, red wine jus (GF)

Chargrilled porterhouse, duck fat and rosemary chats, French beans, green peppercorn sauce

Dessert - Choose 3 of the following:

Mini lamington doughnuts, raspberry jam and toasted coconut

Chocolate and orange waffles, crushed jaffa

Banana split, chocolate ice cream, candied peanuts, pistachio candy floss (GF)

Apple sorbet, berries, crushed meringue (GF)

Lemon meringue pies, raspberry compote

Cheese - Please select one option:

Selection of Yarra Valley cheese, quince paste, apple, nuts and toast

Whole baked camembert, quince, dried fruit, toasted sourdough

Individually plated menus served in the traditional style are available for an additional \$5 dollars per person, per course.

Menu is subject to seasonal change. Please advise of any dietary requirements.

Corporate Packages

Premium Package

\$60 Per Head

On Arrival

Coffee, a selection of teas, mineral water and juice

Morning Tea

Assorted muffins, coffee, a selection of teas, mineral water and juice

Lunch

Assorted sandwiches and baguettes

Fresh seasonal fruit platter

Afternoon Tea

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

Morning Or Afternoon Tea

\$20 Per Head

Assorted muffins or freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

Executive Package

\$70 Per Head

On Arrival

Coffee, a selection of teas, mineral water and juice

Morning Tea

Assorted muffins, coffee, a selection of teas, mineral water and juice

Lunch

Select a main course from our à la carte menu.

Fresh seasonal fruit platter

Afternoon Tea

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

Lunch

\$40 Per Head

Assorted sandwiches and baguettes

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

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Beverage Packages

Duration	Premium	Deluxe
2 hours	38pp	62pp
3 hours	48pp	72pp
4 hours	58pp	82pp

Premium Package

1 sparkling, 1 white, 1 red from Arrowhead range, selected tap beer and cider and all soft drinks and juice

Boutique Tap Beer And Cider

James Boags Draught (Level One - Heineken)
Little Creatures Pale Ale
Little Creatures Pilsner
Little Creatures Bright
Little Creatures
Rogers
Little Creatures IPA
James Squire Orchard Crush (Level One - 5 Seeds Cider)

Deluxe Package

Domaine Chandon Brut, Kindred Spirits Sauvignon Blanc, Rob Dolan Chardonnay, Drake Shiraz, Toolangi Pinot Noir, all boutique tap beer and cider and all soft drink and juice

Boutique Tap Beer And Cider

Hahn Super Dry
James Squire 'The Chancer' Golden Ale (Level One - James Squire '150 lashes' Pale Ale)
Kosciuszko Pale Ale
Little Creatures Pale Ale
Little Creatures Pilsner
Little Creatures Bright
Little Creatures Rogers
Little Creatures IPA
White Rabbit White Ale
White Rabbit Dark Ale
Guinness
Heineken
Asahi
James Squire Orchard Crush (N/A on Level One)
5 Seeds

Bottled Beer

Hawthorn Pilsner
Hawthorn IPA
Dog days Summer Ale
James Boags Premium
Corona
Heineken
Stone and Wood Pacific Ale

Beverage Options

Cocktails

Treat your guests to a bespoke cocktail on arrival for an additional \$12 per person. minimum order of 40.

Spirits

Add our spirit package to a beverage package of your choice for an additional \$20 dollars per person.

Spirit Package Includes

Vodka

Gin

Bourbon

Whisky

Rum

Bar Tab on Consumption

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. this can be reviewed as your function progresses and increased if need be.

However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

Breakfast Functions

European Breakfast - \$20 Per head

Mini friands
Mini pastries
Fresh fruit
Tea and coffee

Buffet Breakfast - \$30 Per head

Fresh fruit
Mini friands
Mini pastries
Fruit salad skewers
Mini bircher muesli
Mini ham and cheese croissant
Bacon and egg sliders
Add tea or coffee for an extra \$4 per person

Breakfast Function Set Menu - \$40 Per head

Starters

Table buffet of mini friands, mini pastries, fresh fruit and mini bircher muesli

Mains

Scrambled eggs, bacon, tomato and toasted sourdough

Drinks

Freshly brewed coffee, fresh juices and soft drinks (unlimited)