



THE DUKE



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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Australian 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 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



THE DUKE BAR



Available for exclusive use, The Duke Bar offers an open space for all types of events and functions.







Space Type						
Indoor, Semi-Private, Private	70	100	y	-	y	y



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



GREEN ROOM



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







<i>Space Type</i>						
<i>Indoor, Private</i>	30	40	y	-	y	y

ROOFTOP



The newly-opened rooftop bar is available for exclusive function hire for private events.

The VIP Lounge on the rooftop can be booked for smaller events.







Space Type						
Outdoor, Private	-	200	y	-	y	y

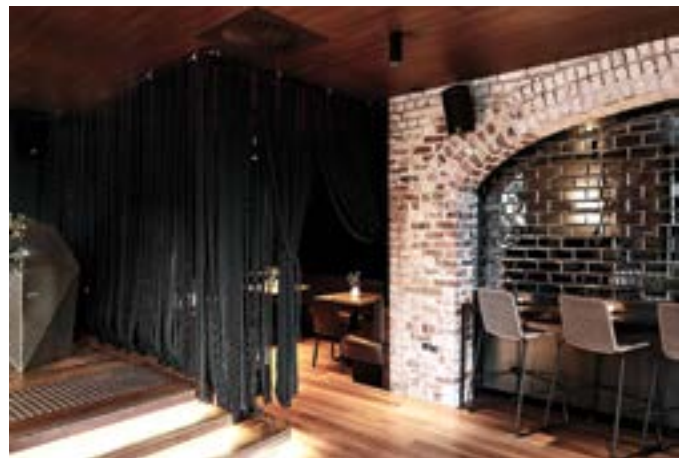


ROOFTOP VIP



The VIP Lounge on the rooftop can be booked for smaller events accommodating up to 30 guests for a more intimate event.







Space Type						
Indoor, Private	-	30	-	-	y	-



ENTIRE VENUE



*For a true statement event, the entire venue is available for exclusive use.
A maximum capacity of 1000 over different areas and levels ensures that even a
larger function can have a fantastic atmosphere.*

Space Type						
Indoor, Private	-	1000+	y	-	y	y



CANAPÉ PACKAGES

Option 1 \$22pp: 2 cold, 3 hot | **Option 2 \$30pp: 2 cold, 5 hot** | **Option 3 \$38pp: 3 cold, 5 hot, 1 dessert**

Cold

Trio of dips (V)

Oysters – natural (GF)

Tofu & pickled vegetable rice paper rolls, soy sauce (VG, GF, DF)

Vegetable and tofu sushi, soy sauce (DF, GF, VG)

Antipasto platter, cured meats, dips and toasted sour dough

Hot

Mini Duke dogs, sauerkraut, American cheese and American mustard

Duck spring rolls with sweet chilli sauce (DF)

Mini pork and beef sausage rolls with tomato ketchup

Spinach and ricotta pastizzi, Napoli sauce (V)

Mini crumbed chicken kiev with garlic butter, aioli

Salt and pepper calamari, lemon & mayo (DF)

Vegetable samosas, sweet chilli sauce (V, DF)

Black Angus sliders, burger sauce, tomato, American cheese, lettuce

Vegetable spring rolls, sweet chilli sauce (V, DF)

Mini braised beef brisket & cheddar pies

Lamb kofta, garlic and chili sauce (DF, GF)

Spiced chickpea & coriander falafels w/ hummus & sumac (VG) (V) (DF)

Dessert

Chocolate brownie

Lemon meringue pie

Passionfruit pavlova with summer berries

'Serendipity Pops' ice cream – peanut, black forest, or salted caramel

Yarra Valley cheeses, fig chutney, dried fruit, toasted sourdough

Substantial items \$8

Salt and pepper calamari, lemon & mayo, chips (DF)

Crumbed fish and chips, tartare sauce

Salmon poke bowl, edamame, pickled ginger, seaweed, Japanese BBQ sauce and sesame (DF, GF)

Mini 5 hour braised beef brisket & cheddar pie, mash and red wine jus

Flinders island lamb fillet, ancient grains, asparagus, sundried tomato, chives and lemon pepper salad and tzatziki (GF, DFO)

Pan fried gnocchi, butternut squash, baby spinach, pine nuts, sage and goats curd (V) (VGO)

Pickled Fennel salad, mint, snow peas tendrils, mandarin, watermelon, feta, pomegranate & pepitas (V) (VGO) (DFO) (GF)

V = vegetarian, VG = vegan, GF = gluten free, DF = dairy free

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

Platter of 30 macaroons - \$90

*Personalised logo / Name on each macaroon
if a minimum of 3 platters is ordered.*

Multiple colours & flavours available.

(Subject to availability)

**Please allow a minimum of 10 working days
for personalised Macaroons.*

CANAPÉ PLATTERS

30 pieces per platter

<i>Vegetable rice paper rolls, soy sauce (VG, GF, DF)</i>	80
<i>Vegetable and tofu sushi, soy sauce (DF, GF, VG)</i>	70
<i>Antipasto platter, cured meats, dips and toasted sour dough</i>	90
<i>Mini Duke dogs, sauerkraut, American cheese and American mustard</i>	70
<i>Duck spring rolls with sweet chilli sauce (DF)</i>	75
<i>Mini pork and beef sausage rolls with tomato ketchup</i>	90
<i>Spinach and ricotta pastizzi, Napoli sauce (V)</i>	80
<i>Mini crumbed chicken kiev with garlic butter, aioli</i>	80
<i>Salt and pepper calamari, lemon & mayo (DF)</i>	80
<i>Spiced chickpea & coriander falafels w/ hummus & sumac (VG) (V) (DF)</i>	60
<i>Spicy jerk chicken wings, lime, coconut yoghurt (GF)</i>	70
<i>Beef Wellington Croquettes – Pulled beef, shaved ham, spinach and mushroom croquettes, English mustard mayo (DF)</i>	80

GRAZING & DESSERT STATIONS

The Duke's Grazing Station is an indulgent display of Australian and European cheeses, cured meats, dried and fresh fruit, olives, crackers and breads. 25pp, minimum 100 guests.

We can also organise a dessert and candy station for 15pp, minimum 100 guests.



SET MENU

2 courses \$50 per head | **3 courses** \$65 per head

Our set menu is designed to be served 'family style' shared in the center of the table to evoke conversation and offer more choices for you and your guests. Individually plated meals served in the traditional style are available for an additional \$5 dollars per person, per course.

Entrée - Choose 3 of the following:

Lemon pepper fried white bait, chipotle mayo & lemon

Lamb kofta, fried chick peas, garlic and chili sauce (GF, DF)

Dill and brandy cured gravlax, pickled cucumber, mustard dressing (GF)

Caprese salad - cherry tomato, shallot, buffalo mozzarella, basil, aged balsamic (GF, V)

Crispy prawn soft shell tacos, slaw, seaweed, korma mayo (DF)

Beef Wellington Croquettes – Pulled beef, shaved ham, spinach and mushroom croquettes, English mustard mayo (DF)

Trio of dips, pickles and toasted sourdough (V, GFO)

Mains - Choose 3 of the following:

The Duke Parma, crinkle cut chips, slaw, Dijon dressing

Raw salmon poke bowl, edamame, pickled ginger, seaweed, radish, steamed rice, Japanese BBQ sauce and wasabi mayo (GF, DF, VGO)

Flinders island lamb fillet, ancient grains, asparagus, sundried tomato, chives and lemon pepper salad and tzatziki (GF, DFO)

Pan fried gnocchi, butternut squash, baby spinach, pine nuts, sage and goats curd (V) (VGO)

Twice cooked pork belly wilted bok choy, fragrant brown rice and a katsu curry sauce

Angus beef sliders, burger sauce, cheese, tomato, lettuce, crinkle cut chips

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

Pickled Fennel salad - mint, snow peas tendrils, mandarin, watermelon, feta, pomegranate & pepitas (V) (VGO) (DFO) (GF)

Add chicken / calamari \$4

Dessert - Choose 3 of the following:

White & dark chocolate raspberry ripple ice cream sandwich

Passion fruit sorbet, crushed meringue, dried stone fruit and winter coulis (VG)

Toffee apple ice-cream mini doughnuts

Espresso martini tiramisu

Lemon meringue pie

Upgrades

Add canapés on arrival for an additional \$15 per person

Cakage - we will cut your cake and serve with berry coulis and cream \$5 per person

Add cheese course for additional \$18 per person:

- Whole baked brie, tomato chutney, dried fruit, toasted sourdough
- Yarra Valley cheeses, tomato chutney, dried fruit, toasted sourdough

V = vegetarian, VGO = vegan option available, GF = gluten free, GFO = gluten free option available, DF =dairy free

Menu is subject to seasonal change. Please advise 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 & baguettes | Fresh seasonal fruit platter

Afternoon Tea

Freshly baked scones with jam & cream | Coffee, a selection of teas, mineral water & juice

Morning Or Afternoon Tea

\$20 Per Head

Assorted muffins or freshly baked scones with jam & cream

Coffee, a selection of teas, mineral water & 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 & cream | Coffee, a selection of teas, mineral water & juice

Lunch

\$40 Per Head

Assorted sandwiches & baguettes

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water & juice

Audio Visual

All of our Corporate packages include complementary use of our in house Audio Visual facilities.

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

BREAKFAST FUNCTIONS

European Breakfast - \$20 per person

Mini friands

Mini pastries

Fresh fruit platter

Classic and herbal tea, coffee and juice station

Juices - orange, apple, cranberry, pineapple (please select 2)

Buffet Breakfast - \$35 per person

An assortment of fresh, sweet and savories

Fresh fruit platter, mini Bircher muesli

Mini friands, mini pastries

Mini ham and cheese croissant, bacon and egg sliders

Classic and herbal tea, coffee and juice station

Juices - orange, apple, cranberry, pineapple (please select 2)

Breakfast Function Set Menu - \$45 per person

Starters - Table buffet of mini friands, mini pastries, fresh fruit and mini Bircher muesli

Mains - Scrambled eggs, bacon, tomato and toasted sourdough

Drinks - Classic and herbal tea and coffee station with fresh juices and mineral water (unlimited)



BEVERAGE OPTIONS

Duration	Standard	Premium	Deluxe
<i>2 hours</i>	<i>39pp</i>	<i>49pp</i>	<i>59pp</i>
<i>3 hours</i>	<i>49pp</i>	<i>59pp</i>	<i>69pp</i>
<i>4 hours</i>	<i>59pp</i>	<i>69pp</i>	<i>79pp</i>

Standard Beverage Package

Sparkling

Edge of the World Sparkling

White

Edge of the World Sauvignon Blanc

Rose

Edge of the World Rose

Red

Edge of the World Shiraz Cabernet

Beer on Tap

Hawthorn Pale Ale

Cider on Tap

James Squire Orchard Crush Apple

Non-Alcoholic

Soft drink and juice

Premium Beverage Package

Sparkling

Edge of the World Sparkling | La Zona Prosecco

White

Edge of the World Sauvignon Blanc | Guilty by Association Chardonnay | Mister Fox Pinot Grigio

Rose

Edge of the World Rose

Red

Edge of the World Shiraz Cabernet | Drake Shiraz | Palliser 'Pencarrow' Pinot Noir

Beer on Tap

James Boag's Draught | Furphy | Hawthorn Pale Ale | Hawthorn Aussie Ale

Cider on Tap

James Squire Orchard Crush Apple

Non-Alcoholic

Soft drink and juice

BEVERAGE OPTIONS

Deluxe Beverage Package

Sparkling

Domaine Chandon Brut

White

Kindred Spirits Sauvignon Blanc | Rob Dolan Chardonnay | Chrismont La Zona Pinot Grigio

Rose

La Vielle Ferme

Red

Chaffey Brothers Shiraz | Nunc Pinot Noir | Mawsons Cabernet Sauvignon

Beer on Tap

All tap beers available

Cider on Tap

James Squire Orchard Crush Apple

Non-Alcoholic

Soft drink and juice

Please note our tap beers and cider are subject to seasonal changes. The rooftop has a more limited selection.

Sprit Upgrade

Add spirits to your beverage package for an additional \$10pp per hour

Spirit Package Includes: Skyy Vodka | Bombay London Dry Gin

Jim Beam White Label Bourbon | Dewars White Label Whisky | Barcardi Rum

Cocktails

Treat your guests to a bespoke cocktail on arrival for an additional \$15 per person. Minimum order of 20.

Bar Tab on Consumption

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required.

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.



THE DUKE