



THE DUKE

FUNCTION PACK

(03) 9810 0066
146 Flinders St, Melbourne VIC 3000

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.



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146 Flinders Street, Melbourne, 3000

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info@dukeofwellington.com.au www.dukeofwellington.com.au

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









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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



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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









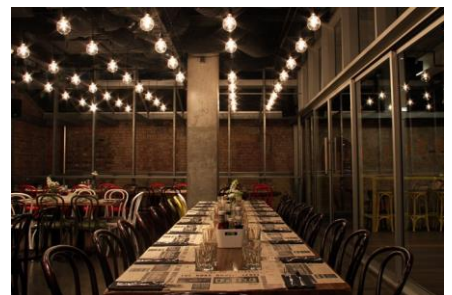
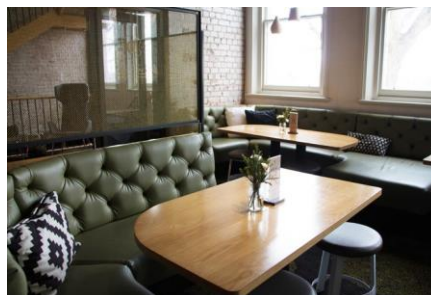
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Level One



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









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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

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Canapé Menu

Classics

30 pieces per platter

Trio of dips (V)	55
Mini Duke dogs, sauerkraut, cheddar cheese and American mustard	70
Duck spring rolls with plum sauce (DF)	75
Oysters – natural or kilpatrick (GF)	110
Spinach and ricotta pastizzi (V)	80
Mini crumbed chicken kiev with garlic butter	80
Salt and pepper calamari, lemon and mayo (GF)	80
Sticky beef bao, braised beef, oyster mushroom, spring onion and black sesame (DF)	85
Vegetable samosas, sweet chilli sauce (V, DF)	75
Black Angus sliders, mustard relish, tomato chutney, American cheese	95
Lamb kofta, garlic and chili sauce (GF)	80
Vegetable spring rolls, sweet chilli sauce (V, DF)	75
Mini chicken and leek pies	90
Mini pork and beef sausage rolls with tomato ketchup	90
Vegetable rice paper rolls, sooper sauce (VG, GF)	80
Buttermilk buffalo chicken tenders in hot sauce	85

Grazing bowls

All 7 each (minimum catering order of 18)

Crispy prawn taco, sweet corn and black bean salsa, chilli lime, kimchi mayo
Salt and pepper calamari, lemon and mayo (GF)
Crumbed fish and chip, tartare sauce
Garden pea and gorgonzola tagliatelle, mint, crushed hazelnuts, parmesan (GF, V)
Indonesian Gado-gado (GF, DF)
Chicken, green beans, kipfler potato, tofu, cherry tomatoes, bean sprouts, carrot, soft boiled egg, satay sauce, spiced peanuts

Dessert and Cheese

18 pieces per platter

Chocolate brownie	75
Lemon meringue pie	75
Passionfruit pavlova with summer berries (GF)	75
'Serendipity Pops' ice cream – peanut, black forest, or salted caramel (pick 1 flavour)	75
Selection of Yarra Valley cheeses, tomato chutney, dried fruit, toasted sourdough	95
Whole baked brie, tomato chutney, dried fruit and toasted Turkish bread (V)	90

V = vegetarian, VG = vegan, GF = gluten free, DF = dairy free
Menu is subject to seasonal change. Please advise any dietary requirements.

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Set Menu

2 courses \$55 per person

3 courses \$70 per person

4 courses \$80 per person

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 you and 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:

Sticky beef bao, braised beef, oyster mushrooms, spring onion and black sesame (DF)

Lamb koftas, 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)

Buttermilk buffalo chicken tenders in hot sauce

Trio of dips, pickles and toasted sourdough (V)

Main Course - choose 3 of the following:

The Duke Parma, crinkle cut chips, slaw, Dijon dressing (GF)

Garden pea and gorgonzola tagliatelle, mint, crushed hazelnuts, parmesan (V)

Raw tuna poke bowl, edamame, pickled ginger, wakami, radish, steamed rice, soy, black vinegar, sesame oil, wasabi mayo (GF, DF)

Lemongrass half roast chicken, steamed Bok choy, pandan, coconut, ginger steamed rice, tom yum jus (GF, DF)

Roasted baby beetroot salad, Persian feta, fig, snow pea, Ancient grains, candied pecans, sherry vinaigrette (GF, VGO)

Angus beef sliders, mustard pickle relish, cheese, tomato chutney, tomato, butter leaf, crinkle cut chips

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

Dessert - choose 3 of the following:

Chocolate fudge brownie, chocolate sauce, vanilla ice-cream

Passion fruit Pavlova, summer berries, crème fraîche and passionfruit coulis (GFO)

Warm apple pie with custard

Chef selection of sorbet (VG)

Lemon meringue pie

Cheese

Whole baked brie, tomato chutney, dried fruit, toasted sourdough

Selection of Yarra Valley cheeses, tomato chutney, dried fruit, toasted sourdough

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

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Corporate Packages

Premium Package **\$60 per person**

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 person**

Assorted muffins or freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

Executive Package **\$70 per person**

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 person**

Assorted sandwiches and baguettes

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

Audio Visual

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

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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

Sweets

Mini friands, mini pastries

Savories

Mini ham and cheese croissant, bacon and egg sliders

Beverages

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)

Please note our tap beers and cider are subject to seasonal changes.

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Beverage Packages

Duration	Premium	Deluxe
2 hours	45pp	62pp
3 hours	55pp	72pp
4 hours	65pp	82pp

Premium Beverage Package

Arrowhead range: NV sparkling, Sauvignon Blanc and Shiraz Cabernet. All boutique tap beers and cider, soft drink and juice

Boutique Tap Beer and Cider

Heineken 3
Furphy
James Squire '150 lashes' Pale Ale
Kosciuszko Pale Ale
Little Creatures Pale Ale Little
Creatures Pilsner
Little Creatures Bright Ale
Little Creatures Rogers
Little Creatures IPA
White Rabbit Pale Ale
White Rabbit White Ale
White Rabbit Dark Ale
Guinness
Heineken
Hawthorn Pilsner
Hawthorn Pale Ale
James Squire Orchard Crush Cider

Deluxe Beverage Package

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

Boutique Tap Beer and Cider

Heineken 3
Furphy
James Squire '150 lashes' Pale Ale
Kosciuszko Pale Ale
Little Creatures Pale Ale
Little Creatures Pilsner
Little Creatures Bright Ale
Little Creatures Rogers
Little Creatures IPA
White Rabbit Pale Ale
White Rabbit White Ale
White Rabbit Dark Ale
Guinness
Heineken
Hawthorn Pilsner
Hawthorn Pale Ale
James Squire Orchard Crush Cider

Bottled Beer

James Boags Premium Corona
Heineken
Stone and Wood Pacific Ale

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Beverage Packages

Cocktails

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

Spirits

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

Spirit Package Includes:

Skyy Vodka

Bombay London Dry Gin

Jim Beam White Label Bourbon

Dewars White Label Whisky

Barcardi Rum

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.