



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 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

# 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	-



# 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)*

*Vegetable rice paper rolls, sooper sauce (VG, GF)*

*Vegetable and tofu sushi (V,GF, VG)*

*Antipasto platter, cured meats, dips and toasted sour dough*

## **Hot**

*Mini Duke dogs, sauerkraut, cheddar cheese and American mustard*

*Duck spring rolls with plum sauce (DF)*

*Mini pork and beef sausage rolls with tomato ketchup*

*Spinach and ricotta pastizzi (V)*

*Mini crumbed chicken kiev with garlic butter*

*Mini mushroom and leek pie (V)*

*Salt and pepper calamari, lime palm sugar dressing, Asian slaw*

*Teriyaki Ba'mi, pak choi & ginger slaw*

*Vegetable samosas, sweet chilli sauce (V, DF)*

*Black Angus sliders, mustard relish, tomato chutney, American cheese*

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

*Mini Sheppard's pie*

## **Dessert**

*Chocolate brownie*

*Lemon meringue pie*

*Passionfruit pavlova with summer berries*

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

*Whole baked brie, tomato chutney, dried fruit and toasted sourdough bread*

## **Substantial items \$8**

*Crispy prawn taco, sweet corn and black bean salsa, chilli lime, kimchi mayo*

*Salt and pepper calamari, lime palm sugar dressing, Asian slaw and chips*

*Crumbed fish and chips, tartare sauce*

*Provençale ratatouille risotto, soft ricotta, pine nuts and aged balsamic (V)*

*Ruben salad – pulled pastrami, pickled mustard seeds, dill pickles, red kale, Swiss chard and Thousand Island dressing*

*Roasted Baby beetroot salad, ancient grains, Persian feta, spinach, candied pecans and sherry vinegar dressing*

*Pan fried gnocchi, smoked cod and prawn chowder, chives and leeks*

*Mini beef and mushroom pie, mash and red wine jus*

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

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



# CANAPÉ PLATTERS

*30 pieces per platter*

<i>Vegetable rice paper rolls, sooper sauce (VG, GF)</i>	<i>\$80</i>
<i>Vegetable and tofu sushi (V, GF, VG)</i>	<i>\$70</i>
<i>Antipasto platter, cured meats, dips and toasted sour dough</i>	<i>\$90</i>
<i>Mini Duke dogs, sauerkraut, cheddar cheese and American mustard</i>	<i>\$70</i>
<i>Duck spring rolls with plum sauce (DF)</i>	<i>\$75</i>
<i>Mini pork and beef sausage rolls with tomato ketchup</i>	<i>\$90</i>
<i>Spinach and ricotta pastizzi (V)</i>	<i>\$80</i>
<i>Mini crumbed chicken kiev's with garlic butter</i>	<i>\$80</i>
<i>Mini mushroom and leek pie (V)</i>	<i>\$90</i>
<i>Salt and pepper calamari, lime palm sugar dressing, Asian slaw</i>	<i>\$80</i>
<i>Teriyaki Ba'mi, pak choi &amp; ginger slaw</i>	<i>\$90</i>

*Canapé Platters available on Ground Floor and Level One only.*

# GRAZING 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 30 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:

*Teriyaki bee Bai' mi, bok choy and ginger slaw (DF)*

*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)*

*Buttermilk buffalo chicken tenders in hot sauce*

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

## **Mains** - Choose 3 of the following:

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

*Provençale ratatouille risotto, soft ricotta, pine nuts and aged balsamic (V)*

*Ruben salad – pulled pastrami, pickled mustard seeds, dill pickles, red kale, Swiss chard and Thousand Island dressing*

*Raw tuna poke bowl, edamame, pickled ginger, wakami, radish, 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)*

*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*

*Rhubarb crumble eton mess (GFO)*

*Warm apple pie with custard*

*Chef selection of sorbet (VG)*

*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 savorys*

*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

<i>Duration</i>	<i>Standard</i>	<i>Premium</i>	<i>Deluxe</i>
<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**

*Arrowhead Block Sparkling*

**White**

*Arrowhead Block Sauvignon Blanc*

**Rose**

*Arrowhead Block Rose*

**Red**

*Arrowhead Block Shiraz Cabernet*

**Beer on Tap**

*James Boag's Draught*

**Cider on Tap**

*James Squire Orchard Crush Apple*

**Non-Alcoholic**

*Soft drink and juice*

**Premium Beverage Package**

**Sparkling**

*Arrowhead Block Sparkling | Victoria Avenue Prosecco*

**White**

*Arrowhead Block Sauvignon Blanc | Guilty by association Chardonnay | Mister Fox Pinot Grigio*

**Rose**

*Arrowhead Block Rose*

**Red**

*Arrowhead Block Shiraz Cabernet | Drake Shiraz | Palliser 'Pencarrow' Pinot Noir*

**Beer on Tap**

*James Boag's Draught | Furphy | Hawthorn Pale Ale | Hawthorn Pilsner*

**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**

*James Boag's Draught | Furphy | Hawthorn Pale Ale | Hawthorn Pilsner | James Squire '150 lashes' Pale Ale  
Kosciuszko Pale Ale | Heineken 3 | 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*

### **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.*

## ***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.*

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## ***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.*