



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.



146 Flinders Street, Melbourne, 3000 03 9810 0066 info@dukeofwellington.com.au www.dukeofwellington.com.au

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	h	Ô		00	B	9
Indoor, Private	-	1000+	У	-	У	У













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.

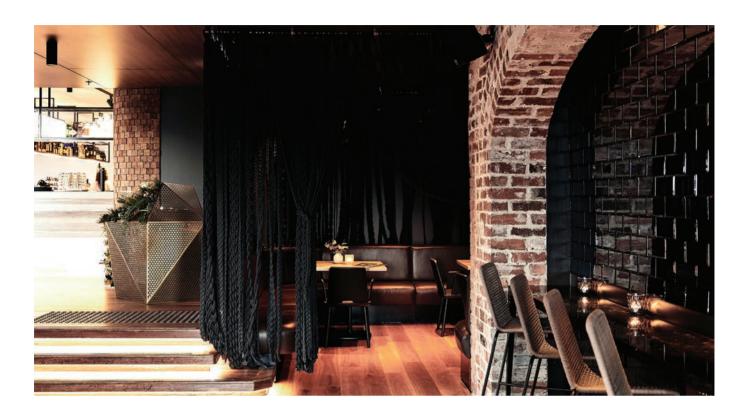
Space Type	h	Ő		00	B	<u>Q</u>
Outdoor, Private	-	200	y	-	y	y







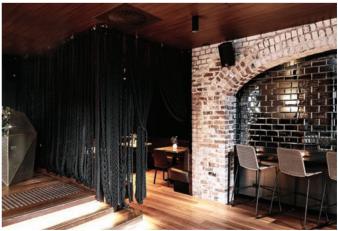
ROOFTOP LOUNGE



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

Space Type	h	Ö		00	B	Q
Indoor, Private	-	30	-	-	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	h	Ô		00	B	Q
Indoor, Private	220	250	y	-	y	у







THE WINE BAR



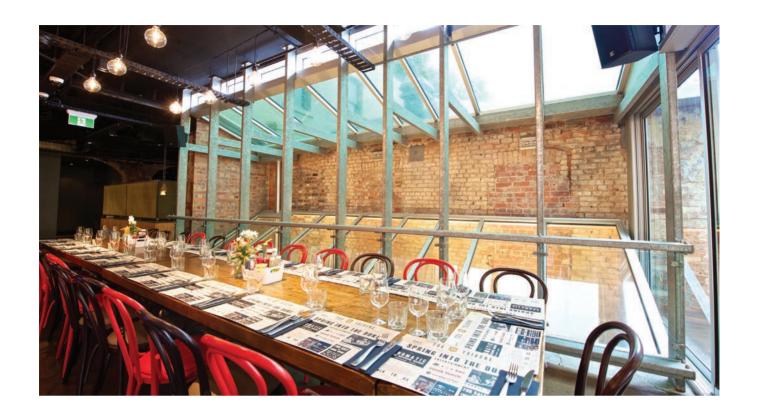
Revel in the sophistication, drink in the stunning views and be spoilt for choice with over 100 hand-selected premium wines from around the world. This space also opens onto The Duke's deck, which overlooks Russell Street.

Space Type	h	Ő		00		<u>Q</u>
Indoor, Semi-Private, Private	64	120	У	-	У	У





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	h	Ô		00	B	<u> </u>
Indoor, Private, Semi-Private	100	150	y	-	y	y





LEVEL 1 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	h	ô		00	B	<u> </u>
Indoor, Semi-Private	40	50	-	-	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	4	Ő		00		<u>Q</u>
Indoor, Semi-Private, Private	70	100	У	-	У	У





DUKE LOUNGE



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.

Space Type	h	Ô		00	B	Q
Indoor, Private	30	40	У	-	У	У

CANAPÉ PACKAGES

6 pieces 28pp | 8 pieces 35pp | 10 pieces (including 2 substantial) 50pp | 12 pieces (including 2 substantial) 55pp

Cold

Natural oyster, lemon, shallot vinegar, tabasco (gf, df)
Peking duck crepes, cucumber, spring onion
Rice paper rolls, hot & sour dressing (gf, v, vg*)
Mixed sushi rolls, kewpie mayo, soy (gf, v*, vg*)
Mini quiche Loraine, seeded mustard
Bloody mary king prawn shooter (gf, df)

Hot

Mini beef + cheddar pies, ketchup

Pork + beef sausage rolls, horseradish mayo

Little chicken kiev bites (Explosive) truffle mayo, crispy parsley

Cheeseburger spring rolls, burger sauce, pickles

Salt & pepper squid pink pepper, garlic aioli, lemon (df, gf)

Crispy fried chicken, aioli

Fried Shitake & tofu gyoza, lemon grass & ginger dressing (v, vg*)

Mushrom & truffle arancini (v)

Dessert

Chocolate & vanilla ice cream sandwich (V)

Mini lemon tarts, crème fraiche, berries

Donut fries, cinnamon sugar, choccy fudge sauce (v)

Substantial items \$8 each (minimum 20 pieces)

Mini Duke cheeseburger, burger cheese, pickle, burger sauce Min Ruben bagels, pastrami, kraute, burger sauce, pickles Mini miso eggplant burger, pickle, burger sauce, cheese, tomato, lettuce (ve)

Greek salad, tomato, cucumber, roasted red peppers, dried olives, good feta, pickled shallots, oragano, evoo (ve,gf)
Beef braised beef brisket & cheddar pie, buttery mash & red wine jus
Salt & pepper squid pink pepper, garlic aioli, lemon, chips (df, gf)
Crumbed barramundi fish & chips, yoghurt tartare, lemon (df)

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.

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

CANAPÉ PLATTERS

30 pieces per platter

Vegetable spring rolls, sweet chilli	70
Pork & beef sausage rolls, ketchup	80
Beef & cheddar pies, ketchup	80
Curried vegetable samosas, mint yoghurt (ve)	70
Little chicken kiev bites (Explosive) truffle mayo, crispy parsley	80
Salt & pepper squid pink pepper, garlic aioli, lemonc (df)	70
Cheeseburger spring rolls, burger sauce, pickles	90
Salt & pepper squid pink pepper, garlic aioli, lemon(df, gf)	90
Crispy fried chicken, aioli, pickles	90
Fried shitake & tofu gyoza, lemon grass & ginger dressing (v, vg*)	70
Mushrom & truffle arancini (v)	80
Natural oyster, lemon, shallot vinegar, tabasco (gf, df)	110
Peking duck crepes, cucumber, spring onion	100
Rice paper rolls, hot & sour dressing (gf, v, vg*)	90
Mixed sushi rolls, kewpie mayo, soy (gf, v*, vg*)	80
Mini quiche Loraine, seeded mustard	80
Bloody mary king prawn shooter (gf, df)	130
Chocolate & vanilla ice cream sandwich (v)	90
Mini lemon tarts, crème faiche, berries	90
Donut fries, cinnamon sugar, choccy fudge sauce (v)	90

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 \$55pp | **3 courses** \$65pp

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:

Smoky bubba, blackened carrot hummus, Mt Zero olives, toasted seeds (gf, v, vg*)

Crispy fried chicken, spicy chilli maple glaze, blue cheese, pickles

Grilled Chorizo lemon, parsley, grilled sourdough

Gin pepperberry cured salmon, pink grapefruit, horseradish cream, mandarin Evoo, watercress

Mains - Choose 3 of the following:

Beer battered barramundi, mushy peas, tartare, lemon, fries (df)

Duke Parma, mozzarella, tomato, smoked ham, rustic fries, leaf salad

300g Jack's Creek Rump, rustic chips, mixed leaves, café de Melbourne butter & red jus (gf)

Pork belly & crackle, kohlrabi & apple remy, roasted apple, crackle, mustard sauce (gf, df)

Mediterranean salad heirloom tomato, cucumber, roasted red peppers, dried olive, feta, pickled shallots, oragano, evoo (ve)

Dessert - All of the following:

Sticky toffee pudding miso caramel, salted caramel ice cream

Summer pavlova meringue, fruit & berries, lemon curd

Vegan coconut Panna cotta, coconut sorbet, mango gel, raspberry (ve)

Upgrades

Add a selection of cheese to share for an additional \$20 per person:

 ${\it Victorian\ brie,\ blue\ \&\ cheddar,\ tomato\ chutney,\ dried\ fruit,\ toasted\ sourdough}$

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 \mid 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
2 hours	39pp	49pp	59pp
3 hours	49pp	59pp	69pp
4 hours	59pp	69рр	79рр

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

Furphy

Cider on Tap

James Squire Orchard Crush Apple

Non-Alcoholic

Soft drink and juice

Premium Beverage Package

Sparkling

 ${\it Edge~of~the~World~Sparkling~|~Aurelia~Sparkling}$

White

Edge of the World Sauvignon Blanc | 821 Sauvignon Blanc | Tempus Two Pinot Gris

Rose

Edge of the World Rose

Red

Edge of the World Shiraz Cabernet | Seppelt Drivers Shiraz | Guilty By Association Pinot Noir

Beer on Tap

Furphy + your choice of 3 beers on tap

Cider on Tap

James Squire Orchard Crush Apple

Non-Alcoholic

Soft drink and juice

BEVERAGE OPTIONS

Deluxe Beverage Package Sparkling

Domaine Chandon Brut

White

Little Berry Sauvignon Blanc | Circa 1858 Chardonnay | Allan Scott Pinot Grigio

Rose

Marquis De Pennautier Rose

Red

The Drake Shiraz | T'Gallant Cape Shank Pinot Noir | Tempus Two Cabernet Sauvignon

Beer on Tap

All tap beers available

Cider on Tap

All tap cider available

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.

