



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 45 of Melbourne's most sought after venues for special occasions and events.

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



ROOFTOP



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



Space Type						
Outdoor, Private	-	200	y	-	y	y



DINING ROOM



The light-filled Dining Room 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	75	150	y	-	y	y



ARTHUR'S COCKTAIL BAR



Tucked away on the first floor, Arthur's is a chic intimate space, boasting an exclusive range of cocktails on tap. Arthur's is ideal for cocktail and sit-down style events.






Space Type						
Indoor, Private, Semi-Private	60	120	y	-	y	y



THE DUKE BAR

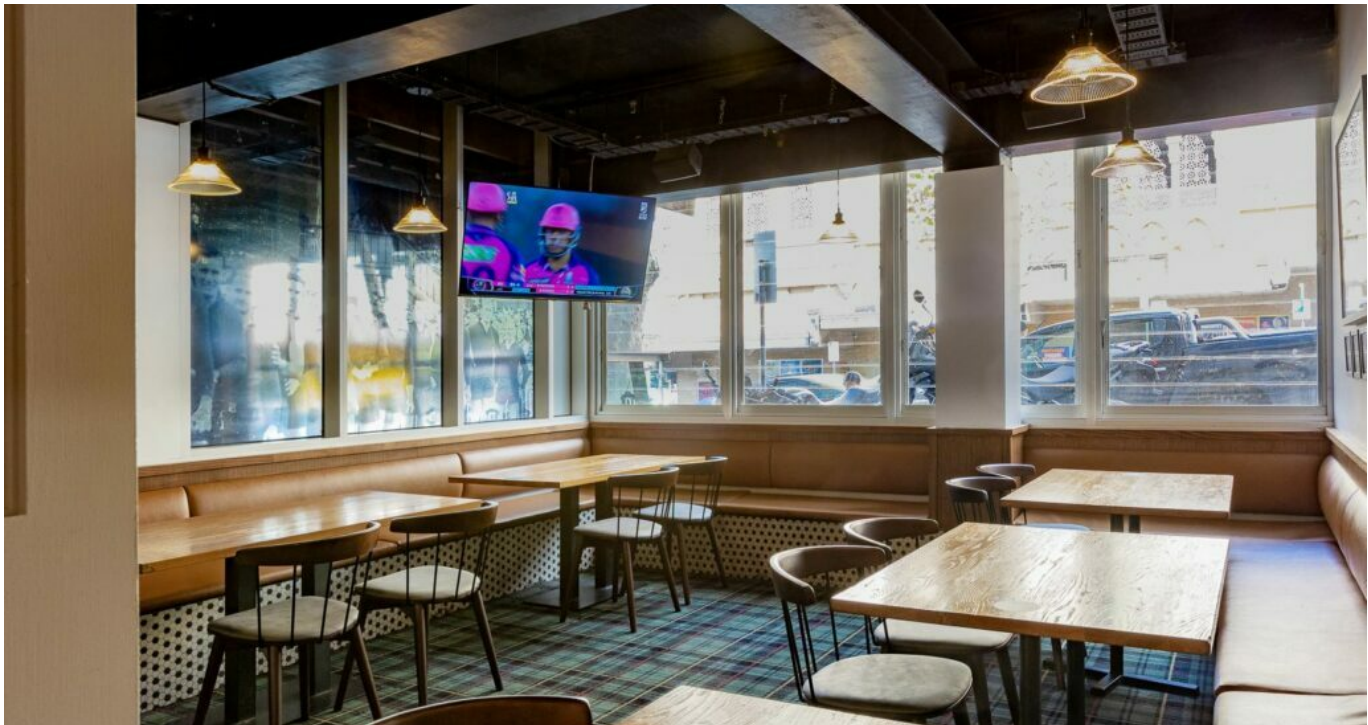


Available for exclusive use, The Duke Bar offers an open space for all types of events and functions.







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



RUSSELL ROOM



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

Space Type						
Indoor, Private	26	30	y	-	y	y

CANAPE PACKAGES

6 pieces 38pp | 8 pieces 50pp | 10 pieces 63pp (including 2 substantials)

COLD

Assorted sushi rolls, soy (ld, lg, vo, vgo,)
Tofu rice paper rolls, sweet chilli jam (ld, lg, vg)
Market oysters, mignonette, lemon (ld,lg)
Prawn mousseline fine crêpes
Sundried tomato, basil & feta quiche (v)

HOT

Wild mushroom arancini, blue cheese sauce (lg, v)
Chicken, leek & mushroom pie, tomato chutney
Beef sausage rolls, apple & cranberry chutney
Duck spring rolls, orange & plum jam (ld)
Lamb rogan josh samosa, mint & sumac yoghurt
Chickpea & parsley falafel, sumac yoghurt (ldo, lg, v, vgo)
Vegetable gyoza, sweet chilli (ld,vg)
Mini chicken kiev, Napoli sauce, reggiano
Crispy fried chicken, hot english mustard mayo, pickles (ld, lg)
Salt & pepper squid, pink pepper, garlic aioli, lemon (lg)
Murray cod croquettes, dill tartare sauce (lg)

DESSERT

Chocolate & vanilla ice cream sandwich (v)
New season lemon tartelettes (v)
Chocolate churros, cinnamon sugar (ld, v)
Raspberry cube, raspberry coulis, lemon balm (ld, lg, vg)

SUBSTANTIAL ITEMS \$12 each (minimum 20 pieces)

Cheeseburger sliders, cheddar, pickle, burger sauce
Plant based sliders, ketchup, pickle (v)
Fish & chips, crumbed fish, lemon, tartare, chips (ldo)
Salt & pepper squid, lemon, aioli, chips (ld, lg)

V = Vegetarian, VO = Vegetarian option VG = Vegan, VGO = Vegan option LG = Low Gluten, LGO = Low Gluten Option

LD = Low Dairy, LDO = Low Dairy option

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

GRAZING & DESSERT PACKAGES

The Duke's Grazing Station is an indulgent display of Australian and European cheeses, cured meats, dried and fresh fruit, olives, crackers and breads \$27.50pp, minimum 50 guests.
We can also organise a dessert and candy station for \$20pp, minimum 50 guests.



SET MENU

2 COURSES - \$69PP | 3 COURSES - \$79PP

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.

ENTRÉE Choose 3 of the following:

Market oysters, mignonette, lemon (lg, ld)

Salt baked beetroot & feta dip, toasted seeds, herb oil, charred flatbread (v, lgo)

Gin cured ocean salmon filet, grapefruit, horseradish cream, freeze dried beetroot, green oil (lg, ld)

Salt & pepper calamari, pink pepper, confit garlic aioli, lemon (ld, lg)

MAINS Choose 3 of the following:

Beer battered rockling, mushy peas, dill tartare, lemon

300g porterhouse, green peppercorn sauce (lg, ldo)

Duke parma, ham, napoli, mozzarella, reggiano

Potato & ricotta gnocchi, mushroom ragout, pumpkin seed pesto, reggiano (lgo, v))

Char grilled swordfish, caper salsa, lemon (ld, lg)

Served with our garden salad & fries

DESSERT All of the following:

Local cheese, blue, brie, cheddar, fruit paste, lavosh (v)

Chocolate churros, cinnamon sugar (v)

New season lemon tartelettes (v)

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LD = Low Dairy, LDO = Low Dairy option

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CORPORATE PACKAGES

PREMIUM PACKAGE

\$60 pp

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 & croissants | Fresh seasonal fruit platter | Mini sliders and fish & chips

Afternoon Tea

Mini donuts, danishes | Coffee, a selection of teas, mineral water & juice

MORNING TEA

\$25 pp (minimum 25 guests)

Assorted croissants, pastries, danishes, house made sandwiches.

Compliment our morning tea package with a coffee, tea and juice station - additional \$5pp

EXECUTIVE PACKAGE

\$70 pp

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 a reduced 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 pp

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 cups

Mini friands, mini pastries

Mini ham and cheese croissants

Classic and herbal tea, coffee and juice station

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



BEVERAGE OPTIONS

DURATION	STANDARD	PREMIUM	DELUXE
2 hours	49pp	60pp	70pp
3 hours	62pp	72pp	83pp
4 hours	75pp	85pp	96pp

STANDARD BEVERAGE PACKAGE

Sparkling

Mr Mason Sparkling Cuvee

White

Dottie Lane Sauvignon Blanc

Rose

Hearts Will Play Rose

Red

Henry & Hunter Shiraz Cabernet

Beer on Tap

Furphy

Cider on Top

James Squire Orchard Crush Apple

Non-Alcoholic

Soft drinks and juices

PREMIUM BEVERAGE PACKAGE

Sparkling

Mr Mason Sparkling Cuvee | Alpha Box & Dice Tarot Prosecco

White

Dottie Lane Sauvignon Blanc | 821 Sauvignon Blanc| Mandoletto Pinot Grigio

Rose

Hearts Will Play Rose

Red

Henry & Hunter Shiraz Cabernet | Palmetto Shiraz| Marques De Tezona Tempranillo

Beer on Tap

Furphy + your choice of 3 beers on tap

Cider on Tap

James Squire Orchard Crush Apple

Non-Alcoholic

Soft drink sand juices

BEVERAGE OPTIONS

DELUXE BEVERAGE PACKAGE

Sparkling

Alpha Box & Dice Tarot Prosecco | Domaine Chandon Brut Rose

White

821 South Sauvignon Blanc | Scotchman's Hill 'The Hill' Chardonnay | Mandoletto Pinot Grigio

Rose

SUD Rose

Red

Heartland 'Spice Trader' Shiraz | Coldstream Hills Pinot Noir | Rymill 'The Yearling' Cabernet Sauvignon

Beer on Tap

All tap beers available

Cider on Tap

All tap cider available

Non-Alcoholic

Soft drinks and juices

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

Spirit Upgrade

Add spirits to your beverage package for an additional \$27pp

Spirit Package Includes: Smirnoff Vodka | Gordons Gin

Jim Beam White Label Bourbon | Johnnie Walker Red Label Whisky | Bati Rum White

Cocktails

Treat your guests to a bespoke cocktail on arrival for an additional \$16 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.



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