



FUNCTIONS & EVENTS PACK

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

info@dukeofwellington.com.au

www.dukeofwellington.com.au



ROOFTOP

The rooftop is the premier function space of the venue, offering a vibrant and inviting atmosphere perfect for hosting a variety of events. With stunning views of the city skyline, it provides an ideal backdrop for any occasion.

This level can be booked for exclusive use for 200 guests or as a semi-private section for a more casual setting.

						
Exclusive	200	-	✓	✓	✓	✓
Section	60	-	-	-	-	✓



DINING ROOM

The light-filled Dining Hall is where The Duke's menu comes alive. Offering a warm and inviting atmosphere, our dining room is ideal for sit-down events. With elegant decor and a spacious layout, it provides a refined setting for formal dinners and celebrations.

Guests can expect excellent service from our attentive staff, who are dedicated to ensuring a seamless experience from start to finish.

Additionally, the space is versatile enough to accommodate cocktail-style events, making it an excellent choice for a wide range of gatherings. Whether you're planning an intimate dinner or a lively reception, our dining room is designed to make your event memorable.

						
Exclusive	100	70	✓	✓	✓	✓
Section	-	35	-	-	-	✓











ARTHUR'S BAR & DECK

Tucked away on the first floor, Arthur's is a chic and intimate function space that offers an elevated experience for your event.

Featuring a charming outdoor deck, guests can enjoy the open air and inviting atmosphere.

Whether you're hosting a small celebration or a more formal affair, Arthur's provides a sophisticated setting that guarantees a memorable experience for you and your guests.

						
Arthur's Bar & Deck	120	54	✓	✓	✓	✓






DUKE BAR & RUSSELL ROOM

Located on the ground floor, The Duke Bar boasts a unique pub-style atmosphere that's perfect for a variety of events. This versatile space can be booked exclusively and features a private entrance for added convenience.

Within The Duke Bar, the Russell Room offers a more intimate setting, ideal for small gatherings and meetings. With its cozy ambiance, this space is perfect for those seeking a personalized experience while enjoying the lively spirit of the pub.

Whether you're hosting a corporate event or a casual celebration, The Duke Bar guarantees a memorable occasion for all.



						
DB Exclusive	100	-	✓	✓	✓	✓
Russell Room	30	22	-	-	✓	✓

CANAPE PACKAGES

6 pieces \$38pp | 8 pieces \$50pp | 10 pieces \$63pp

10 pieces package includes 2 substantial items of your choice

COLD

Assorted sushi rolls, soy (ld, lg, vo, vgo,)

Tofu rice paper rolls, sweet chilli jam (lg, vg)

Market oysters, mignonette, lemon (ld, lg)

Zucchini & corn fritters, guacamole, jalapeno, coriander (lg, v)

HOT

Duck spring rolls, hoisin (ld)

Vegetable gyoza, sweet chilli (vg)

Beef sausage rolls, Smokey BBQ sauce

Sundried tomato, basil & feta quiche (v)

Chunky angus beef pie, tomato ketchup

Mini chicken Kiev, Napoli sauce, Reggiano

Wild mushroom arancini, blue cheese sauce (lg, v)

Chickpeas & onion samosas, hot mango chutney (vg)

Salt & pepper squid, pink pepper, garlic aioli, lemon (lg)

Smoked Corn & chive croquettes, saffron & chilli mayo (v)

Chickpea & parsley falafel, coconut sumac yoghurt (lg, vg)

Crispy fried chicken, hot English mustard mayo, pickles (ld, lg)

V = Vegetarian | VG = Vegan | LG = Low Gluten | LD = Low Dairy | O = Option

Seasonal changes may apply

DESSERT

Chocolate & vanilla ice cream sandwich (v)

Lemon curd tartelettes (v)

Chocolate churros, cinnamon sugar (v)

Flourless chocolate cake with passionfruit (lg, vg)

SUBSTANTIAL ITEMS

\$12 each | minimum order 20 pieces per item

Cheeseburger sliders, cheddar, pickle, burger sauce

Broad bean & spinach sliders, cheddar, ketchup, pickle (v)

Fish & chips, crumbed fish, lemon, tartare, chips (ldo)

Salt & pepper squid, lemon, aioli, chips (ld, lg)

Roast sweet potato & beetroot salad cone with sumac yoghurt (ldo, lg, v, vgo)



GRAZING STATIONS

CHARCUTERIE TABLE

\$27.50pp | minimum 50 guests

The Duke's Charcuterie Table is an indulgent display of Australian and European cheeses, cured meats, dried and fresh fruit, olives, crackers and breads

DESSERT TABLE

\$20pp | minimum 50 guests

Feast on a selection of sweets, treats, pastries and decadent delights accompanied by a selection of fresh fruits at The Duke's dessert station



SET MENU

2 Courses \$69 pp | 3 Courses \$79pp

Our set menu is designed to be served 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:

- Salt baked beetroot & feta dip, toasted seeds, herb oil, charred flatbread (v, lgo, vgo)
- Gin cured ocean salmon filet, grapefruit, horseradish cream, green oil (lg, ldo)
- Salt & pepper calamari, pink pepper, confit garlic aioli, lemon (ld, lg)
- Crispy fried chicken, mustard mayo, pickles (lg)

MAIN

Choose 3 of the following:

- Salmon Nicoise salad, broccolini, witlof, olives, tomatoes, red onion, (lg, ld)
- Potato & ricotta gnocchi, mushroom ragout, pesto, Reggiano (lgo, v)
- Duke Parma, ham, Napoli, mozzarella, Reggiano (ldo, vo, vgo)
- Char-grilled Porterhouse, green peppercorn sauce (lg, ldo)

Mains served with our garden salad (lg, vg) & side of fries (lg, vg)

DESSERT

All of the following:

- Flourless chocolate cake, passionfruit, berries (lg, vg)
- Hot Chocolate churros, cinnamon sugar (v)
- Lemon curd tartelettes, raspberry coulis (v)

V = Vegetarian | VG = Vegan | LG = Low Gluten | LD = Low Dairy | O = Option

Seasonal changes may apply

CORPORATE PACKAGES

MORNING TEA

\$25pp (minimum 25 guests)

Assorted muffins, mini croissants & pastries

Self-served percolator coffee, selection of teas, sparkling water and juice

Lunch

\$40pp (minimum 25 guests)

Homemade assorted sandwiches & baguettes (ldo, lgo, vo, vgo)

Fresh seasonal fruit platter (ld, lg, vg)

Self-served percolator coffee, selection of teas, sparkling water and juice

PREMIUM PACKAGE

\$60pp (minimum 20 guests)

Morning Tea

Assorted muffins & mini croissants

Self-served percolator coffee, selection of teas, sparkling water and juice

Lunch

Homemade assorted sandwiches & baguettes (ldo, lgo, vo, vgo)

Mini Sliders (vo) and fish ad chips

Fresh seasonal fruit platter (ld, lg, vg)

Afternoon Tea

Assorted mini donuts & pastries

Self-served percolator coffee, selection of teas, sparkling water and juice



BEVERAGE PACKAGES

STANDARD PACKAGE

2 hours: \$49pp | 3 hours: \$62pp | 4 hours: \$75pp

WINE

Mr. Mason Sparkling Cuvee
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

ON TAP

Furphy Refreshing Ale
James Squire Orchard Crush Cider

NON-ALCOHOLIC

Soft drinks
Juices

PREMIUM PACKAGE

2 hours: \$60pp | 3 hours: \$72pp | 4 hours: \$85pp

WINE

Mr. Mason Sparkling Cuvee
Alpha Box & Dice Tarot Prosecco
Dottie Lane Sauvignon Blanc
821 Sauvignon Blanc
Mandoletto Pinot Grigio
Hearts Will Play Rose
Barringwood Estate Pinot Noir
Henry & Hunter Shiraz Cabernet

ON TAP

Furphy Refreshing Ale
James Squire Orchard Crush Cider
+ Your choice of 3 beers on tap

NON-ALCOHOLIC

Soft drinks
Juices

DELUXE PACKAGE

2 hours: \$70pp | 3 hours: \$83pp | 4 hours: \$96pp

WINE

Alpha Box & Dice Tarot Prosecco
Chandon 'Blanc de Blancs' NV
821 Sauvignon Blanc
Innocent Bystander Chardonnay
Mandoletto Pinot Grigio
Sud Rose
Barringwood Estate Pinot Noir
Marques De Tezona Tempranillo
Palmetto Shiraz

ON TAP

All tap beer & cider available

NON-ALCOHOLIC

Soft drinks
Juices

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.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function

ADD-ONS

SPIRIT UPGRADE

Add spirits to any beverage package | \$27pp

Package includes:

- Smirnoff Vodka
- Gordon's London Dry Gin
- Bundaberg Gold Rum
- Bati White Rum
- Jose Cuervo Silver Tequila
- Jim Beam Bourbon
- Johnny Walker Red Label Scotch



COCKTAIL ON ARRIVAL

Treat your guests to a bespoke cocktail on arrival | \$16pp

Choose from the following selection:

- Aperol Spritz
- Limoncello Spritz
- Wild Hibiscus Spritz
- Cosmopolitan
- Espresso Martini
- Long Island Iced Tea





FUNCTIONS & EVENTS PACK

THE DUKE