



THE D  
MXCL

WELLINGTON HOTEL DUKE OF WELLINGTON



FUNCTION PACK

THE DUKE





# WELCOME TO 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.











# 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 of 200 guests or as a semiprivate section for a more casual setting.

SPACE TYPE						
EXCLUSIVE	—	200	Y	Y	Y	Y
SECTION	—	60	N	N	N	Y













# 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.

SPACE TYPE						
EXCLUSIVE	70	200	Y	Y	Y	Y
SECTION	35	-	N	N	N	Y











# 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.

SPACE TYPE						
EXCLUSIVE	—	200	Y	Y	Y	Y













# 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.

SPACE TYPE						
DB EXCLUSIVE	-	100	Y	Y	Y	Y
RUSSELL ROOM	22	30	N	N	Y	Y



# CANAPÉS

6 PIECES \$39PP | 8 PIECES \$47PP | 10 PIECES \$59PP\*

*\*10 piece 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

plum sauce (ld)

### VEGETABLE GYOZA

sweet chilli (vg)

### BEEF SAUSAGE ROLLS

smokey BBQ sauce Sweet potato empanada, chimichurri sauce (vg)

### 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)

### SWEET POTATO CROQUETTES

chilli mayo (v)

### CHICKPEA & PARSLEY FALAFEL

sumac yoghurt (lg, vg)

### CRISPY FRIED CHICKEN

hot English mustard mayo, pickles (ld, lg)

## Dessert

### CHOCOLATE & VANILLA ICE CREAM SANDWICH (V)

### NEW SEASON LEMON TARTELETTES (V)

### CHOCOLATE CHURROS

cinnamon sugar (v)

### FLOURLESS CHOCOLATE CAKE

passionfruit coulis (lg, vg)

## Substantial Items / \$12.5 ea.

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)

### PUFFED TOFU

Asian style slaw, coriander, chilli lime dressing (ldo, lg, v, vg)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan |

LGO – Low Gluten Option | LDO – Low Dairy Option |

VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.





# 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 \$79 PP

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



## Entrees CHOOSE 3 OF THE FOLLOWING

**SPICED SMOKED HARISSA & WHITE BEAN DIP**  
feta, mint, seeds, garlic focaccia (lgo, v)

**GIN & JUNIPER CURED SALMON**  
pickled cukes, fried capers, horseradish cream, dill (ld, lgo)

**SALT & PEPPER CALAMARI**  
pink pepper, confit garlic aioli, lemon (ld, lg)

**CRISPY FRIED CHICKEN**  
mustard mayo, pickles (lg)

## Mains CHOOSE 3 OF THE FOLLOWING

**SALMON NICOISE SALAD**  
broccolini, witlof, olives, tomatoes, red onion, (lg, ld)

**SPRING GREEN GNOCCHI**  
baby spinach, spring greens, blue cheese, pumpkin seed pesto (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)

LG – Low Gluten | LD – Low Dairy  
V – Vegetarian | VG – Vegan  
LGO – Low Gluten Option  
LDO – Low Dairy Option  
VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



# 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 & pastries

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

### *Lunch*

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

### *Afternoon Tea*

Assorted mini donuts & pastries

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



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option |  
VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



# BEVERAGE PACKAGES



## CLASSIC

2 HOURS \$51PP

3 HOURS \$65PP

4 HOURS \$78PP

### WINE

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

### TAP BEER & CIDER

Furphy  
James Squire Orchard Crush Cider

### NON-ALCOHOLIC

Assorted Soft Drinks & Juices

*\* Please note, all packages subject to product availability*

*\*\* Please note that due to limited tap availability, the tap cider is substituted. All Rooftop Beverage Packages will include Carlton Draught.*

## PREMIUM

2 HOURS \$51PP

3 HOURS \$65PP

4 HOURS \$78PP

### WINE

Mr Mason Sparkling Cuvee Brut NV  
Alpha Box & Dice Tarot Prosecco NV  
Vivo Moscato  
Dottie Lane Sauvignon Blanc  
Pebble Point Chardonnay  
Hearts Will Play Rosé  
Sud Rosé  
Point of Departure 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

Assorted Soft Drinks & Juices

## DELUXE

2 HOURS \$51PP

3 HOURS \$65PP

4 HOURS \$78PP

### WINE

Mr Mason Sparkling Cuvee Brut NV  
Alpha Box & Dice Tarot Prosecco NV  
Chandon Blanc de Blancs NV  
Vivo Moscato  
Dottie Lane Sauvignon Blanc  
821 South Sauvignon Blanc  
Pennello Pinot Grigio DOC  
Xanadu 'Circa 77' Chardonnay  
Hearts Will Play Rosé  
Sud Rosé  
Coldstream Hills Pinot Noir  
Palmetto Shiraz  
Henry & Hunter Shiraz Cabernet  
La Boca Malbec

### ON TAP

All tap beer & cider available

### NON-ALCOHOLIC

Assorted Soft Drinks & Juices



# ADD-ONS



## 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.

## SPIRIT UPGRADE

**AVAILABLE TO ADD TO ALL BEVERAGE PACKAGES**

**MINIMUM OF 20 GUESTS | \$28PP**

**PACKAGE INCLUDES:**

Smirnoff Vodka

Gordon's London Dry Gin

Bundaberg Gold Rum

Bacardi Carta Blanca Rum

El Jimador Blanco Tequila

Jim Beam Bourbon

Johnny Walker Red Label Scotch

## COCKTAIL ON ARRIVAL

**TREAT YOUR GUESTS TO A BESPOKE COCKTAIL ON ARRIVAL | \$17PP**

**CHOOSE FROM THE FOLLOWING SELECTION:**

Aperol Spritz

Limoncello Spritz

Cosmopolitan

Espresso Martini

Long Island Iced Tea







THE DUKE

GET IN TOUCH

[info@dukeofwellington.com.au](mailto:info@dukeofwellington.com.au)

[www.dukeofwellington.com.au](http://www.dukeofwellington.com.au)