



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 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	120	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	54	120	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	-	150	Y	Y	Y	Y
RUSSELL ROOM	20	25	N	N	Y	Y

CANAPÉS

6 PIECES \$40PP | 8 PIECES \$49PP | 10 PIECES \$61PP*

**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, a)

ZUCCHINI & CORN FRITTERS

guacamole, jalapeno, coriander (lg, v)

Hot

DUCK SPRING ROLLS

sweet chilli sauce (ld)

VEGETABLE GYOZA

sweet chilli (vg)

BEEF SAUSAGE ROLLS

smokey BBQ sauce Sweet potato empanada, chimichurri sauce

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)

SWEET POTATO CROQUETTES

chilli mayo (v)

CHICKPEA & PARSLEY FALAFEL

sumac yoghurt (lg, vg)

CRISPY FRIED CHICKEN

hot English mustard mayo, pickles (ld)

Dessert

NEW SEASON LEMON TARTELETTES (V)

CHOCOLATE CHURROS

cinnamon sugar (v)

FLOURLESS CHOCOLATE CAKE

passionfruit coulis (lg, vg, ld)

Substantial Items / \$13.5 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, i)

PUFFED TOFU

Asian style slaw, coriander, chilli lime dressing (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 | A – Australian | I – Imported

| M – Mixed

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 \$73 PP | 3 COURSES \$83 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

BREADS & DIPS

tuscan spiced chickpea, green pepper + confit garlic dip, smoked salt, toasted seeds, warm focaccia (v, vgo)

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

Mains CHOOSE 3 OF THE FOLLOWING

SALMON NICOISE SALAD

broccolini, witlof, olives, tomatoes, red onion, (lg, ld)

WINTER TRUFFLE RICOTTA GNOCCHI

truffled field mushrooms ragout, pepita seed + basil pesto, granna padano (lgo, v, vgo)

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, v, ld)

HOT CHOCOLATE CHURROS

cinnamon sugar (v)

LEMON CURD TARTELETTES

raspberry coulis (v)

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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

Assorted mini donuts & pastries

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

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BEVERAGE PACKAGES



CLASSIC

2 HOURS \$53PP

3 HOURS \$68PP

4 HOURS \$81PP

PREMIUM

2 HOURS \$65PP

3 HOURS \$78PP

4 HOURS \$93PP

DELUXE

2 HOURS \$76PP

3 HOURS \$90PP

4 HOURS \$104PP

WINE

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

TAP BEER & CIDER

Your choice of 2 beers on tap

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

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

Your choice of 3 beers on tap

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

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

** 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.*

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 | \$29PP

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 | \$18PP

CHOOSE FROM THE FOLLOWING SELECTION:

Aperol Spritz

Limoncello Spritz

Cosmopolitan

Espresso Martini

Long Island Iced Tea





THE DUKE

GET IN TOUCH

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