


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

146 Flinders Street, Melbourne, 3000
0398100066
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 | $\circ$ | $\square$ | 00 | $\AA$ | 0 |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| Indoor, Private | - | $1000+$ | y | - | y | y |



## 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 | $\cdots$ | 8 | $\square$ | $\stackrel{\circ}{\square}$ | $\Omega$ | O |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 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 | $\uparrow$ | $\circ$ | $\square$ | 00 | $\AA$ | 0 |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| 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 | $\dagger$ | 8 | $\square$ | $00$ | $\Omega$ | O |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Indoor, Private | 220 | 250 | y | - | y | y |



## 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 | $\cdots$ | 8 | $\square$ | $\stackrel{00}{\square 0}$ | $\Omega$ | 0 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Indoor, Semi-Private, Private | 64 | 120 | y | - | y | y |



## 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 | $\cdots$ | 8 | $\square$ | $\stackrel{00}{\square 0}$ | $\Omega$ | 0 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 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 | $\downarrow$ | $\bigcirc$ | $\square$ | $\square_{\square}^{\circ O}$ | $\Omega$ | 0 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 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 | $h$ | 8 | $\square$ | $\stackrel{\circ}{\square}$ | $\Omega$ | § |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Indoor, Semi-Private, Private | 70 | 100 | y | - | y | y |



## 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 | $h$ | $\circ$ | $\square$ | 00 | $\AA$ | 号 |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| Indoor, Private | 30 | 40 | y | - | y | y |

# CANAPÉ PACKAGES 

6 pieces $28 p \mathrm{p} \mid \mathbf{8}$ pieces 35 pp | 10 pieces (including 2 substantial) 50pp | $\mathbf{1 2}$ 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

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.

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)
$\mathrm{V}=$ vegetarian, $\mathrm{VG}=$ vegan, $\mathrm{VGO}=$ vegan option $\mathrm{GF}=$ gluten free, DF =dairy free, $\mathrm{DFO}=$ 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 ( $\mathrm{v}, \mathrm{vg}{ }^{*}$ ) ..... 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*, $\mathrm{vg}^{*}$ ) ..... 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 $\$ 55 p p$ | 3 courses $\$ 65 p p$

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
300 gJ ack'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:
Victorian brie, blue \& cheddar, tomato chutney, dried fruit, toasted sourdough
$\mathrm{V}=$ vegetarian, $\mathrm{VGO}=$ vegan option available, $\mathrm{GF}=$ gluten free, $\mathrm{GFO}=$ gluten free option available, $\mathrm{DF}=$ dairy free Menu is subject to seasonal change. Please advise any dietary requirements.

## CORPORATE PACKAGES

Premium Package<br>\$60 Per Head<br>On Arrival<br>Coffee, a selection of teas, mineral water and juice<br>Morning Tea<br>Assorted muffins, coffee, a selection of teas, mineral water and juice<br>Lunch<br>Assorted sandwiches \& baguettes | Fresh seasonal fruit platter<br>Afternoon Tea<br>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 | 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<br>Mini pastries<br>Fresh fruit platter<br>Classic and herbal tea, coffee and juice station<br>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
J uices - 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)


| Duration | Standard | Premium | Deluxe |
| :---: | :---: | :---: | :---: |
| 2 hours | 39 pp | 49 pp | 59 pp |
| 3 hours | 49 pp | 59 pp | 69 pp |
| 4 hours | 59 pp | 69 pp | 79 pp |

## 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
J ames Squire Orchard Crush Apple

## Non-Alcoholic

Soft drink and juice

## Premium Beverage Package

## Sparkling

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
J ames Squire Orchard Crush Apple

## Non-Alcoholic

Soft drink and juice

## BEVERAGE OPTIONS

Deluxe Beverage Package<br>Sparkling<br>Domaine Chandon Brut<br>White<br>Little Berry Sauvignon Blanc | Circa 1858 Chardonnay | Allan Scott Pinot Grigio<br>Rose<br>Marquis De Pennautier Rose<br>\section*{Red}<br>The Drake Shiraz | T'Gallant Cape Shank Pinot Noir | Tempus Two Cabernet Sauvignon<br>Beer on Tap<br>All tap beers available<br>Cider on Tap<br>All tap cider available<br>Non-Alcoholic<br>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.


THE DUKE

