



THE UGLY



DUCKLING

FUNCTION PACK 2018

## OUR FUNCTIONS

### MASTERCLASSES - 10 TO 30 GUESTS

We'll be launching out masterclasses series for 2018 featuring cocktail classes, whiskey and gin masterclasses. We're now taking expression of interest, email us on [bookings@theuglyduckling.com.au](mailto:bookings@theuglyduckling.com.au)



### AFTERNOON DRINKS - 25 TO 75 GUESTS

Not quite lunch or dinner, we can host your afternoon drinks with a pay-as-you-go option (minimum spend), or a tailored drinks package. You can also add food (optional) from our extensive catering menu including grazing selections, or hot and cold platters.



### EVENING COCKTAILS - 25 TO 75 GUESTS

Our beautiful atrium accommodates bookings of up to 55 guests. Or you could go all out and book the entire venue (front bar and atrium) for a night your guests will never forget. Our popular front bar space is best suited for groups between 15-20 guests.



## AFTERNOON DRINKS

Perfect for when it's not quite lunch or dinner, our light-filled venue is the ultimate space for afternoon drinks that will impress and delight. Choose from our beverage and food options to make your event truly special. For 25 to 75 guests.

### AVAILABILITY

Afternoon functions in the atrium or across the entire venue are available during the following times:

Weekdays	3pm - 6pm
Weekends	12pm - 6pm

### MINIMUM SPEND - \$1,250

The minimum spend is based on drinks-only for up to four hours (any food catering is in addition to this). Meet the minimum spend through our beverage options.

### BEVERAGE OPTIONS

Choose between:

- A pay-as-you-go option, allowing your guests to order from our vast cocktail, wine and spirit menu
- A bar tab by you, select an amount to cover the costs for your guests.
- A per head all inclusive beverage package.

### FOOD OPTIONS

You can add optional food from our extensive catering menu including grazing table selections and canape platters. Alternativley you can bring your own catering (Service fee of \$55 applies).





## EVENING COCKTAIL PARTIES

### THE FRONT BAR - 15 TO 20 GUESTS

This popular space is perfect for small groups and available for bookings any night. With close proximity to the bar, we can cater for 10 seated, or 20 standing, across two long bench tables. And you can pay-as-you-go over the bar. No minimum spend.

### THE ATRIUM - UP TO 50 GUESTS

The atrium is ideal for private cocktail functions, and is available for exclusive hire. The space includes our beautiful indoor fiddle leaf fig plants and European designer furniture.

#### AVAILABILITY

Sunday to Thursday 5pm - 1am

Friday to Saturday Not Available

#### MINIMUM SPEND - \$1,250

The atrium minimum spend is based on drinks-only for up to four hours (any food catering is in addition to this). Meet the minimum spend through a beverage package, pay on consumption or a bar tab.

### EXCLUSIVE VENUE HIRE - UP TO 75 GUESTS

The title says it all—you get exclusive hire of the entire venue. Making use of both the front bar and atrium, your guests will never forget your event at The Ugly Duckling.

#### AVAILABILITY

Sunday to Thursday 5pm - 1am

Friday to Saturday Not Available

#### MINIMUM SPEND - \$2,200

The exclusive venue hire minimum spend is based on drinks-only for up to four hours (any food catering is in addition to this). Meet the minimum spend through a beverage package, pay on consumption or a bar tab.

# DRINKS MENU

## SPARKLING & CHAMPAGNE

	GL	BT
NV Mitchelton Sparkling, Nagambie Vic	10	55
Dal Zotto Prosecco, King Valley SA		60
NV Jansz Sparkling, Pipers Brook Tas		75
NV Veuve Clicquot Champagne, France		115
NV R de Ruinart Champagne, France	20	125

## WHITE WINE

Blackwood Park Riesling, Central Vic		45
Preece Pinot Grigio, King Valley Vic	11	50
Mitchelton Chardonnay, Nagambie Vic		55
Mahi Sauvignon Blanc, Marlborough NZ	12	55
Paringa Estate Pinot Gris, Mornington Vic		62
Curly Flat Chardonnay, Macedon Vic		96

## ROSE

Rameau D'or, Côtes de Provence France	13	60
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## RED WINE

Preece Cabernet Sauvignon, Nagambie Vic		45
Aquilani Sangiovese, Tuscany Italy	11	50
Mitchelton Shiraz, Nagambie Vic		52
Preece Pinot Noir, Yarra Valley Vic	12	55
Navarro Lopez Tempranillo, Valdepenas Spain		58
Paringa Estate Pinot Noir, Mornington Vic		65

## SPIRITS

11  
 Ketel One vodka, Tanqueray gin, Johnnie Walker Black Label, Bulliet bourbon, Barcardi rum, Cazadores blanco tequila.  
 Top shelf spirits available on request.

## BEER

Stella Artois, pilsner Belgium	9
Stella Legere, mid strength Belgium	8.5
Fat Yak, pale ale Western Australia	10
Goose Island IPA, Indian pale ale, America	11
Bonamys, apple cider Tasmania	9

## CLASSIC COCKTAILS

**Espresso Martini**  
 Vodka, coffee, coffee liquor, white cacao

**Aperol Spritz**  
 Aperol, prosecco, soda

**Cosmopolitan**  
 Vodka, triple sec, cranberry & lime juice

**Negroni**  
 Gin, Campari, vermouth

**Southside**  
 Gin, mint, lime juice

**Mojito**  
 Rum, mint, lime juice, soda

**Whiskey Sour**  
 Bourbon, lemon juice, egg white, sugar

Pre-order cocktail prices;

1 - 14 cocktails \$18 each

15 - 29 cocktails \$17 each

30 - 44 cocktails \$16 each

45 or more cocktails \$15 each

Our seasonal menu cocktails are available for purchase during functions at regular menu prices.

### BEVERAGE PACKAGE

2 hour duration \$42 per person

3 hour duration \$50 per person

4 hour duration \$62 per person

*Includes Mitchelton sparkling, one white and red wine by the glass, Stella Artios and Legere, Non alcoholics.*

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Add basic spirits \$12 per person

Add French rosé option \$10 per person

Choice of two wines each \$10 per person

## GRAZING CATERING MENU

*Impress your guests with a generous spread to suit all tastes and appetites. Your grazing table is designed onsite and includes styling, custom props and servingware. Build your own table from the following options, lets get grazing!*

### GRAZING BOARD

Sliced fennel seed salami & jamón ibérico (gf)

Pea, ricotta & mint dip, baby radishes & Dutch carrots (v) (gf)

Goats cheese, zucchini, asparagus terrine (v) (gf)

Porchetta, apricot & almond stuffing, cumquat jam (gf)

Chunky cauliflower, fennel & cucumber piccalilli (v) (gf)

Applewood smoked ocean trout, yuzu pickled fennel (gf)

Sourdough baguette, rosemary semolina crackers & gluten free crackers

- Ideal for up to 15 guests, \$185 per board

### RECCOMENDATION

We suggest two to three grazing boards for 25 to 50 guests. Add optional extras to bulk up your grazing table feast.

### RECTANGULAR TART

Pea, ricotta & mint tart (v)

- Two x 30cm tarts \$11

### GLAZED HAM

Clove, honey & cider glazed ham on the bone, dijon, grainy mustard, ham jam (gf)

- 3 kg Ham \$195

- 8 kg Ham \$299

### RUSTIC SALADS

Summer tomato & white cabbage slaw, basil & sourdough, black olives, ricotta salata & vincotto dressing (v)

Roasted pumpkin, charred corn, puy lentil, dill, parsley & sheep's milk yoghurt (v) (gf)

Shaved cauliflower salad, pine nuts, tea soaked raisins, turmeric yoghurt dressing, fried parsley (v) (gf)

Cucumber, radicchio, watercress & witlof salad almond flakes, chives & roasted lemon (v) (gf)

- 20 serves per salad, \$125 each.

### OYSTERS

Freshly shucked oysters in their shell, ice, lemon wedges (gf)

- 48 oysters \$150

### SMOKED SALMON

Smoked salmon slices, golden elk, crème fraiche, roasted beetroot relish (gf)

- 50 slices \$140

### CHEESE PLATTER

A seasonal selection of the best available:

Brie, blue or cheddar (500g each)

Sticky fruit paste

Dried fruit & mixed nuts

Crusty bread & lavosh

- Selection of two cheeses, 1kg cheese \$155

## CANAPE CATERING MENU

*Whether it's a light offering for afternoon drinks or a substantial cocktail party, our imaginative canape menu options will ensure your guests are stylishly and generously looked after.*

*\*Items are priced per piece with a minimum of 30 per item.*

### TARTS & FRITTERS

Pumpkin and sweet potato fritters with quinoa crumb (v) (gf) \$3.25

Mini tarts filled with pickled carrot, Persian feta and fresh mint (v) \$3.70

Zucchini, mint & goats curd soufflés (v) (gf) \$3.00

### SANDWICHES & BREADS

Capeseed baguette with smashed avocado, pepitas and baby kale (v) \$3.00

Mini white sandwiches filled with chicken, house mayo & parsley \$3.25

Mini light rye sandwiches with dukkah spiced roasted pumpkin, goats cheese, caramelised onion & spinach \$3.00

### COCKTAIL BITES

Poppyseed bagel with regal smoked salmon, cream cheese, little capers and dill \$3.65

Mini chicken schnitzel wraps with coleslaw & mustard lemon dressing \$3.00

Red lentil & chickpea koftes with sriracha (vg) (gf) \$3.20

Ham & gruyere mini baguette with honey mustard & dried cherry tomato \$3.00

Prawn, mint and peanut rice paper rolls with lemongrass and marinated bean thread noodles \$4.00

Mini Thai fish cakes with chilli, coriander & lime (gf) \$3.00

### PARTY FOOD

Salt and pepper squid, sweet soy & ginger (gf) \$2.50

Pulled pork sliders, bbq sauce, pickled cucumber with sriracha mayo \$3.50

BBQ chicken skewers and house made satay sauce (gf) \$2.50

Red duck curry boats, steamed rice, coriander (gf) \$4.00

House made vegetarian spring rolls with sweet chilli sauce (v) \$2.50

### BRING YOUR OWN CATERING

You're welcome to organise your own catering. A fee of \$55 applies.

## IMPORTANT INFORMATION

### VENUE AND ROOM HIRE

Venue and room hire fees may apply for the atrium and exclusive venue hire depending on day and time of function. Enquire with our function manager for fees.

### CONFIRMATION AND PAYMENT

To confirm your booking, we require 30 per cent deposit (non-refundable) of minimum spend. Final food and beverage selections are required at seven (7) days prior to your event, and confirmation of final guest numbers is required three (3) days prior to your event. Full payment must be made at the start of your event.

### CATERING

The Ugly Duckling is not equipped with its own commercial kitchen. All food menu options are sourced from external caterers, \$55 delivery fee applies on all orders. You may choose to organise your own caterer for exclusive venue hire events only.

### GETTING THERE

There is a public car park at the rear of The Ugly Duckling (entry via Milton Place). There is also ticketed street parking on Swan Street, and surrounding areas. We're just a short walk (approximately five minutes) from East Richmond and Richmond Railway Stations.

### VENUE ACCESS

We allow access for up to one hour prior to the event start time to set up catering and décor.

### MUSIC

We offer an in house sound system with Spotify connected (no live music/DJs permitted as per our liquor license conditions). Outside music is not permitted (to preserve the ambiance of the venue), but we have access to many playlists to suit your event







Please contact us with your reservation enquiry on [bookings@theuglyduckling.com.au](mailto:bookings@theuglyduckling.com.au)  
238 Swan Street, Richmond Vic 3121

