



THE UGLY



DUCKLING

FUNCTION PACKAGE 2017



The Ugly Duckling is the perfect venue for your next special event.

We'll work with you to create an exceptional experience that your guests will love. We can host events day or night, and have different spaces available to suit your needs (for up to 75 guests).

Please contact us with your reservation enquiry.

We look forward to creating an unforgettable celebration with you.

BOOKINGS@THEUGLYDUCKLING.COM.AU

OUR SPACES

THE FRONT BAR - UP TO 20 GUESTS

This popular non-exclusive space is perfect for small groups and available for bookings any night. With close proximity to the bar, we can cater for 12 seated guests, or 20 standing, across two long bench tables. And you can pay-as-you-go over the bar.



THE ATRIUM - UP TO 60 GUESTS

Our light-filled atrium is ideal for private functions, and is available for exclusive hire every day and most evenings. We also offer attractive food and beverage package options to cater for your guests (minimum spend required).



EXCLUSIVE VENUE HIRE - UP TO 80 GUESTS

The title says it all—you get exclusive hire of the entire venue, available every day and most evenings. Making use of both the front bar and atrium, your guests will never forget your next event at The Ugly Duckling. (minimum spend required).





BEVERAGE MENU

BEVERAGE PACKAGE

2 hour duration \$50 per person

3 hour duration \$55 per person

4 hour duration \$60 per person

SPARKLING WINE

NV Mitchelton Sparkling Cuvee, Nagambie Vic

WHITE WINE (CHOOSE ONE OF)

The Bend Sauvignon Blanc, Goulburn Vic

Blackwood Park Riesling, Central Vic

Mitchelton Estate Chardonnay, Nagambie Vic

Endless Pinot Grigio, Kingvalley Vic

RED WINE (CHOOSE ONE OF)

The Bend Shiraz, Goulburn Vic

Mitchelton Cabernet Sauvignon, Nagambie Vic

The Bend Cabernet Merlot, Goulburn Vic

Endless Pinot Noir, Yarra Valley Vic

BEER

Stella Artois 330ml (Full strength)

Peroni Leggera 330ml (Mid strength)

NON ALCOHOLICS

Mineral water, juices and soft drinks included.

BEVERAGE PACKAGE EXTRAS

Add basic spirits - \$10 per hour, per person

Add French rosé option - \$5 per person per hour

Choice of two wines each - \$5 per hour, per person

Additional hours - \$10 per hour, per person

ON CONSUMPTION

For smaller groups (less than 25), we can arrange for you and your guests to pay for your drinks on consumption (minimum spend applies).

COCKTAIL PACKAGES

Our award-winning mixologists are on hand to create a bespoke cocktail or personalised cocktail list for your special event.

CREATE YOUR OWN PACKAGE

If you prefer French Champagne, Yarra Valley Chardonnay or Marlborough Sauvignon Blanc, we're happy to work with you to develop a custom beverage package (for an additional cost).

FOOD MENU OPTIONS

Pick your own food adventure.

We have many different dining experiences available to suit your event, style and budget.

We can cater for long lunches, afternoon teas or any special event.

Choose from:

AFTERNOON GRAZING MENU

Perfect for when it's not quite lunch or dinner.

PARTY PLATTERS

More casual options for cocktail parties.

SHARED TABLE DINING

Sit down lunches in our atrium.

CANAPÉS MENU

Premium style offering for cocktail parties.

We look forward to creating an unforgettable celebration with you.



AFTERNOON GRAZING MENU

GRAZING TABLE

The grazing table is designed onsite and includes set up, styling, custom props & servingware.

Full to the brim with local cheese and cured meats, fruit, vegetables, nuts bread and biscuits.

Including: D'af nois or delice, mafra cheddar, Gippsland shadows of blue, charcuterie, pastrami, salami, fresh fruit, vegetables, pickles , antipasto, Flats and noisette sliced bread.

\$20 per person. Minimum of 40 people.

GRAZING BOARD

A large rustic-style grazing board topped with:

Fennel seed salami, chorizo, jamón ibérico

Char grilled asparagus, lemon oil

Queso fresco, lemon & dill stuffed peppers

Manchego cheese, fig chutney

Giardiniera pickled vegetables, bay & juniper

Tea smoked ocean trout, crème fraiche & dill

Sourdough baguette & rosemary semolina crackers

\$175 per board. Ideal for 10-15 people.

SANDWICHES & MINI BREADS

Poached chicken, avocado, house mayo and rocket sandwich ribbon on multigrain (20) \$60

Mini bagels with Regal smoked salmon, cream cheese, Lilliput capers & dill. (20) \$75

White mini baguettes with Vietnamese marinated chicken, pate, cucumber, pickled carrot and mayo (20) \$65

Buttermilk mini rolls filled with free range egg, house mayo and chives (30) \$85

TARTS, FRITTERS & MORE

Mini tarts filled with truffled mushroom, goats curd and lemon thyme (30) \$110

Zucchini, mint and goat's cheese soufflés (18) \$65

Mini pumpkin and sweet potato fritters with quinoa crumb (GF) (30) \$95

Pastry pinwheels with harissa spiced lamb and almonds (18) \$70

Prawn, mint and peanut rice paper rolls with lemongrass and marinated bean thread noodles (30) \$125

Double crumbed chicken tenderloins in a parmesan and gluten free crumb with lemon aioli (GF) (30) \$125T

PARTY FOOD AND SHARED TABLE DINING MENU

PARTY PLATTERS - \$90 EACH

The following party platters are available for a more casual style event or where we may need to work within a specific budget. 30 pieces per platter. Minimum four platter order applies.

Rare roasted beef & onion tart, cucumber salsa

Mini pancakes, smoked salmon, red curry mayo

BBQ chicken skewers, house made satay sauce (gf)

Salt & pepper squid, sweet soy & ginger (gf)

Gai tod crispy fried chicken, tamarind chilli sauce

Pulled pork sliders, bbq sauce, pickled cucumber with sriracha mayo

Coffin bay oysters, green chilli nam jim, coconut & Thai basil (gf)

Red duck curry, steamed rice, coriander (gf)

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

Crystal bay prawns, chilli jam (gf)

Slow roasted eggplant, salted yellow beans, sweet Chilli glaze (gf) (v)

Lightly fried tofu, green curry dipping (gf) (v)

SHARED TABLE DINING - FROM \$35 P/PERSON

This is an informal, relaxed and interactive way to eat with your guests at your private function. Our gorgeous light-filled atrium accommodates up to 30 guests (seated) plus another 10 on stools. Our shared table dining menus consists of beautifully presented platters of food designed specifically for guests to share.

Starting from \$35 per person (minimum orders apply).

We can provide menu options on request.



CANAPÉS MENU

COLD CANAPÉS - \$4.75 EACH

Rare beef tataki, nori, betel leaf, sriracha mayo & pickled radish (gf)

Miso smoked trout, charcoal bun, green elk, chilli kewpi & cucumber pickle

Goat's cheese, pine nut, bloody mary tomato, basil & golden brioche (v)

Amarillo pepper & lime kingfish crudo, toasted coconut, charcoal cracker (gf)

Peking duck cucumber cup, angel hair chilli, cashew praline (gf)

Heirloom tomato gazpacho, blue swimmer crab, plantain chip (gf)

Char grilled asparagus, triple cream blue, prosciutto, black olive crumb (gf)

HOT CANAPÉS - \$4.75 EACH

Star anise spiced duck & pork brioche sausage roll, cumquat & ginger jam

Chicken katsu sandwich, kewpi slaw, bulldog sauce, chive sprouts

Cauliflower & tahina fataya, parsley & pine nut salad, sumac labne (v)

Jerk fish taco, pineapple & mint salsa, lime & hot sauce (gf)

Steamed ginger & mushroom bun, chili, tamarind & soy peanut sambal (v)

Chermoula braised lamb & pine nut, brick pastry pipe, preserved lemon labne

Pork belly bao, kimchi & apple slaw, black garlic kewpi, crackling

SWEET CANAPÉS - \$4.75 EACH

Eton mess: summer berries, liquorice custard, ginger crumble (gf)

Blood orange crème éclairs

Lemon curd ice cream pops, white chocolate & shredded coconut (gf)

Chocolate fudge brownie, crème fraiche & honeycomb (gf)

Chocolate peanut butter tart, peanut brittle

Minimum 25 pieces per item.. Additional staffing costs may apply for hot canape service. More substantial single serve items are available from \$10 per serve, ask us for the full menu.

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 a 30 per cent deposit (non-refundable) of minimum spend. Final food and beverage selections are required at five (5) 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 and local Richmond restaurants. You may choose to source your own caterer for your event should you wish.

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 5 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 PA system with iPod connection (no live music/DJs permitted as per our liquor license conditions). Outside music is not permitted (to preserve the ambience of the venue), but we have access to many playlists to suit your event

WHEELCHAIR ACCESS

There is no wheelchair access to The Ugly Duckling or disabled toilet facilities.



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Please contact us with your reservation enquiry on bookings@theuglyduckling.com.au
238 Swan Street, Richmond Vic 3121
P: 03 9429 1498

