



THE UGLY



DUCKLING

FUNCTION PACK 2018

VALID UNTIL 31ST DEC

OUR FUNCTIONS

SMALL GATHERINGS - 10 TO 20 GUESTS

Our popular front bar space is best suited for groups of 10-20 guests in the evening, available for bookings any night guests can pay-as-they-go over the bar with no minimum spend. Best suited for after work gatherings, birthday drinks or casual celebrations.



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 menus including grazing selections and canape platters.



EVENING PARTIES - 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.





SMALL GATHERINGS

THE FRONT BAR - 10 TO 20 GUESTS

The front bar features two large bench tables allowing for up to 10 seated or up to 20 standing. It's perfect for after work gatherings, birthday drinks or casual celebrations. And you can pay-as-you-go over the bar.

AVAILABILITY

Weekdays	5pm onwards
Saturday	4pm onwards
Sunday	2pm onwards

BOOKING DETAILS

As part of your booking, you'll have use of the front bar tables for the booking duration or until your guests depart. As this is not a private space, we do not allow any decorations, speeches or presentation.

BEVERAGE OPTIONS

With close proximity to the bar guest can pay individually for drinks from the bar or set up tabs. Our full cocktail and wine list is available to order from at bar prices. You can pre-order bulk cocktails for your guests from our function drinks menu if you like.

No minimum spend.

FOOD OPTIONS

A selection of antipasto style food is available from the bar menu including marinated olives, freshly sliced charcuterie and cheese platters. Order can be placed on the night at the bar with no minimum spend.

Download a copy of our bar menu from the website.

**The function pack catering menu is not available for front bar bookings.*

AFTERNOON DRINKS

EXCLUSIVE VENUE HIRE - UP TO 75 GUESTS

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. Ideal for hens parties, birthdays, teas and showers. Enjoy the privacy and intimacy of our venue with your guests. Choose from our beverage and food options to make your event truly special.

AVAILABILITY / HIRE FEES

Afternoon functions are available during the following times:

Weekdays	12pm - 6pm
Weekends	12pm - 6pm
Venue Hire	\$250

MINIMUM SPEND - \$1,500

The minimum spend is based on drinks-only for up to four hours (any food catering is in addition to this). Additional hours are \$250 per hour spend. Meet the minimum spend through our beverage options.

*December minimum spend \$2,000.

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. Alternatively you can bring your own catering (service fee of \$55 applies).





EVENING PARTIES

THE ATRIUM - UP TO 50 GUESTS

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

AVAILABILITY / HIRE FEES

Sunday to Thursday	5pm - 1am
Friday to Saturday	Not Available
Room Hire	\$175

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). Additional hours are \$150 per hour spend. Meet the minimum spend through a beverage package, pay on consumption or a bar tab. *December minimum spend \$2,000.

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).

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 / HIRE FEES

Sunday to Thursday	3pm - 1am
Friday to Saturday	Not Available
Venue Hire	\$250

MINIMUM SPEND - \$2,250

The exclusive venue hire minimum spend is based on drinks-only for up to four hours (any food catering is in addition to this). Additional hours are \$250 per hour spend. Meet the minimum spend through a beverage package, pay on consumption or a bar tab. *December minimum spend \$3,000.

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).

FUNCTION 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	12	52
Preece Pinot Grigio, King Valley Vic	13	55
Mitchelton Chardonnay, Nagambie Vic		56
Mahi Sauvignon Blanc, Marlborough NZ	14	58
Pieropan "Classico" Soave, Veneto Italy		67
Curly Flat Chardonnay, Macedon Vic		96

ROSE

Debussy "Reverie", Pays d'Oc France	14	63
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RED WINE

Preece Cabernet Sauvignon, Nagambie Vic		52
Aquilani Sangiovese, Tuscany Italy	13	58
Mitchelton Shiraz, Nagambie Vic	13	52
Preece Pinot Noir, Yarra Valley Vic	12	55
Telmo Rodriguez Tempranillo, Spain		65
Ten Minutes by Tracktor, 10X Pinot Mornington		75

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	9.5
Stella Legere, mid strength Belgium	8.5
Fury and Sons, Pale Ale, Keilor Park Vic	11
Sample, Gold Ale, Collingwood Vic	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 \$20 each

15 - 29 cocktails \$19 each

30 - 44 cocktails \$18 each

45 or more cocktails \$17 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 sparkling wine, three white & red wines by the glass, beer & cider, and non alcoholics.

Add basic spirits \$10 per person

Add French rosé option \$5 per person

GRAZING MENU

GRAZING TABLE

Your grazing table is designed onsite with custom props, servingware and includes;

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 as a light snack for 30 to 45 guests, \$775 per table including set up.

- You can add optional extras to bulk up your grazing table from this page or the canape platter menu also.

GRAZING BOARD

A mini version of the grazing table served on a large rustic board.

- Ideal as a light snack for 10 - 15 guests, \$185 per board.

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

- served with bamboo boats and forks

RECTANGULAR TART

Pea, ricotta & mint tart (v)

- Two x 30cm tarts \$115

OYSTERS

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

- 48 oysters \$155

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 PLATTERS

TARTS & FRITTERS

Pumpkin and sweet potato fritters with quinoa crumb (v) (gf) \$3.50

Mini tarts filled with pickled carrot, Persian feta and fresh mint (v) \$3.90

Zucchini, mint & goats curd soufflés (v) (gf) \$3.25

SANDWICHES & BREADS

Capeseed baguette with smashed avocado, pepitas and baby kale (v) \$3.25

Mini white sandwiches filled with chicken, house mayo & parsley \$3.50

Mini light rye sandwiches with dukkah spiced roasted pumpkin, goats cheese, caramelised onion & spinach \$3.25

*Minimum 30 items per piece per order.

*Party food served before 3pm requires minimum order of \$300

COCKTAIL BITES

Poppyseed bagel with regal smoked salmon, cream cheese, little capers and dill \$3.75

Mini chicken schnitzel wraps with coleslaw & mustard lemon dressing \$3.50

Mini wraps with falafel, carrot and kale slaw & minted yoghurt \$3.50

Red lentil & chickpea koftes with sriracha (vg) (gf) \$3.25

Ham & gruyere mini baguette with honey mustard & dried cherry tomato \$3.50

Prawn, mint and peanut rice paper rolls with lemongrass and marinated bean thread noodles \$4.25

Mini Thai fish cakes with chilli, coriander & lime (gf) \$3.50

PARTY FOOD

Salt and pepper squid, sweet soy & ginger (gf) \$3.50

Pulled pork sliders, bbq sauce, pickled cucumber with sriracha mayo \$4.00

BBQ chicken skewers and house made satay sauce (gf) \$3.50

Red duck curry boats, steamed rice, coriander (gf) \$5.00

House made vegetarian spring rolls with sweet chilli sauce (v) \$3.00

BRING YOUR OWN CATERING

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

GALLERY



IMPORTANT INFORMATION

VENUE AND ROOM HIRE

Venue and room hire fees apply for the atrium and exclusive venue hire depending on day and time of function. Refer to function pack for fees.

CONFIRMATION AND DEPOSIT

To confirm your booking, we require 30 per cent deposit (non-refundable) of drinks minimum spend.

VENUE ACCESS AND PACK DOWN

We allow access for up to one hour prior to the event start time to set up catering / décor, and, 30 minutes after the event conclusion to pack down and remove personal items.

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 for all orders. You may choose to organise your own caterer for exclusive venue hire events only. No deep fryer can be used on the premises.

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.

MUSIC

We offer an in house sound system with Spotify so you can play your own playlists (only for private venue events) connected (no live music/DJs permitted) as per our liquor license conditions).

DECORATIONS

Your welcome to bring flowers, balloons and table decorations, we don't allow any wall decorations to be stuck up. All decorations must be removed at the conclusion of the event.





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

