

THE UGLY



DUCKLING

FUNCTION PACK 2020

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 70 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 70 GUESTS

Our beautiful atrium accommodates bookings of up to 45 guests from Sunday to Thursday night. 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 70 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

Afternoon functions are available during the following times:

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

HIRE FEE

Our room hire fee cover the costs of set up, staffing, cleaning and management of your function:

Weekdays	\$250
Weekends	\$400

MINIMUM SPEND

Weekdays	\$1,000
Weekends	\$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.

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 selections and canape platters. Alternativley you can bring your own catering (service fee of \$75 applies).





EVENING PARTIES

THE ATRIUM - UP TO 45 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 \$250

MINIMUM SPEND - \$1,500

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.

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 \$75 applies).

EXCLUSIVE VENUE HIRE - UP TO 70 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 5pm - 1am
Friday to Saturday **Not Available** (Jan-Mar on request, price on application)

Venue Hire \$400

MINIMUM SPEND - \$2,000

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.

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 \$75 applies).

BEVERAGE MENU

SPARKLING

NV Mitchelton Sparkling, Nagambie Vic	10	55
Preece Prosecco, King Valley Vic	11	58

CHAMPAGNE (OPTIONAL)

NV R de Ruinart Champagne, France	24	135
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WHITE WINE

Blackwood Park Riesling, Central Vic	12	58
Preece Pinot Grigio, King Valley Vic	12	60
Mitchelton Chardonnay, Nagambie Vic	12	55

ROSE

Preece Grenache Rosé Nagambie VIC	12	58
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RED WINE

Aquilani Sangiovese, Tuscany Italy	13	62
Mitchelton Shiraz, Nagambie Vic	12	58
Preece Pinot Noir, Yarra Valley Vic	12	60

*Alternative wines by the bottle from our seasonal wine list may be available, ask your function manager.

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	10
Pirate Life Throwback IPA	11
Stomping Ground Gipp St Pale Ale	12
4 Pines Pacific Ale	10
Bonamys Apple Cider	11

PRE-ORDER 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

3 hour duration \$55 per person

4 hour duration \$65 per person

5 hour duration \$75 per person

Includes sparkling wine, two white & red wines by the glass, all beers, and non alcoholics.

Add basic spirits \$10 per person

Add rosé option \$5 per person

GRAZING TABLE MENU

GRAZING SPREAD

Table includes a generous assortment of artisan cheeses, the finest local charcuterie, such as wild boar chorizo, forrest mushroom salami, and City Larder's free range chicken, leek, and truffle terrine and duck liver and cherry pâté, pickled goods, and small batch accompaniments. Other crowd pleasers include boquerones (white anchovy fillets) and beetroot, ginger, and vodka cured salmon.

Includes the provision of a bamboo plate, fork, and serviette per person.

Vegan and gluten free options available on request at no additional fee.

Set up and fully styled.

Options;

- Light snack for 25-35 people, \$875
- Light snack for 35-45 people, \$1,075

ADDITIONAL EXTRAS

GLAZED HAM

Orange and pomegranate glazed free range Perter Bouchier whole leg ham on the bone served cold with Baker Bleu country wheel sourdough bread rolls and an assortment of condiments.

- approx 7-9 kg ham \$380

OYSTERS

Freshly shucked oysters served with gin infused finger lime caviar on Himalayan rock salt.

- 12 oysters \$45

SALMON CAVIAR

Wild salmon caviar.

- 50g \$30

OPEN SANDWICH

Open sandwich of creamy chicken, smoked bacon, crisp green apple, and chives

- \$5 per piece, minimum 30 pieces.

FRITTATA

Sundried tomato, olive, feta & herb frittata served with sweet roasted tomato chutney (v)

- \$5 per piece, minimum 30 pieces.

FALAFELS

Falafel served with house made hummus (v).

- \$5 per piece, minimum 30 pieces.

*Minimum order of \$875 applies to grazing items

*10% service/delivery fee applies to all catering ordered

*includes set up, styling and servingware

*BYO catering option available, \$75 service fee

CANAPE PLATTER MENU

MINI BREADS

Poppyseed bagel with regal smoked salmon, cream cheese, little capers and dill \$4.00

Mini white baguettes with Vietnamese marinated chicken, pate, cucumber, pickled carrot and house mayo \$4.00

Mini white sandwiches filled with chicken, house mayo & parsley \$4.00

Mini dark rye sandwiches with ham hock, Swiss cheese, pickled cabbage & cornichons \$4.00

COCKTAIL BITES

Truffled mushroom tarts wth goats curd & lemon thyme (v) \$4.00

Mini chicken schnitzel wraps with coleslaw & mustard lemon dressing \$4.20

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

Pumpkin and sweet potato fritters with quinoa crumb (vg) (gf) \$4.00

PARTY FOOD*

Salt and pepper squid, sweet soy & ginger (gf) \$4.00

Pulled pork sliders, bbq sauce, pickled cucumber with sriracha mayo \$4.50

BBQ chicken skewers and house made satay sauce (gf) \$4.00

House-made vegetarian spring rolls with sweet chilli sauce (vg) (gf) \$3.75

Red duck curry boats, steamed rice, coriander (gf) \$5.50

*10% service/delivery fee applies to all catering ordered

*Minimum 30 items per piece per order.

*Served in platters by bar staff

*Party food served hot

*BYO catering option available, \$75 service fee.

GALLERY



IMPORTANT INFORMATION

CONFIRMATION AND DEPOSIT

To confirm your booking, we require a \$750 non-refundable deposit, during December full min spend is required as deposit.

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, 45 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. 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.



THE UGLY  DUCKLING

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

