

· FROM THE KITCHEN OF ·



**FUNCTIONS**



## **WELCOME TO THE DUKE**

HOST YOUR NEXT EVENT AT THE DUKE AND CHOOSE FROM A WIDE RANGE OF PACKAGES GUARANTEED TO KNOCK THE SOCKS OFF YOUR GUESTS AND CREATE AN EVENT TO REMEMBER.

OUR DEDICATED TEAM WILL ASSIST WITH SELECTING THE PERFECT SPACE FOR YOUR FUNCTION WHETHER IT'S LAID BACK AFTERNOON DRINKS & NIBBLES OR A FORMAL SOIREE FOR UP TO 150 GUESTS.

PREPARE TO EAT, DRINK AND HAVE A MERRY CELEBRATION WHILE OUR FRIENDLY AND EXPERIENCED TEAM SHOW YOU THE BEST IN HOSPITALITY.

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THE DUKE BAR & BISTRO  
2 INNESVALE WAY, CARRAMAR 6031  
[BOOK@THEDUKEPERTH.COM.AU](mailto:BOOK@THEDUKEPERTH.COM.AU)  
(08) 9387 7766

## **BEVERAGE PACKAGES**

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### THE BARON'S PACKAGE

All tap beers & ciders,  
Select bottled beers and ciders  
Select White, red & sparkling by the  
glass  
Any post mix, fruit juice, coffee & tea

2 hrs - \$35  
3 hrs - \$45  
4 hrs - \$55  
(per person)

### THE DUKE'S PACKAGE

All tap beers & ciders,  
Select bottled beers and ciders  
Select White, red & sparkling by the glass  
House spirits  
Any post mix, fruit juice, coffee & tea

2 hrs - \$50  
3 hrs - \$60  
4 hrs - \$70  
(per person)

### THE DUCHESS UPGRADE PACKAGE

Add selected cocktails to your beverage package

2 hrs - \$15  
3 hrs - \$20  
4 hrs - \$25  
(per person)

\*Cash bar & Bar tab options also available  
Please note all beverage packages require a minimum of 20 people to order

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## CANAPE SELECTION

(24 Pieces Per Platter)

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### COLD

#### ANTIPASTO \$45 (gfo)

cold meat selection, marinated olives & fetta, trio of dips, lavosh, bread sticks and fresh bread

#### NATURAL OYSTERS \$60 (gf)

served with fresh lemon & shallot vinaigrette

#### MINI BRUSCHETTA \$35 (v)

toasted baguette, tomato, red onion, basil, shaved parmesan & balsamic reduction

#### VEGETABLE RICE PAPER ROLLS \$50 (gf, v)

served with soy, coriander & lime dipping sauce

#### TRIO OF HOUSE MADE DIPS \$35 (gfo, v)

served with fresh bread

### HOT

#### SLIDERS \$55

your choice of crumbed chicken, beef or pulled pork

#### MINI BEEF & GUINNESS PIES \$55

served with tomato sauce

#### PIGS IN BLANKETS \$50

pork Cumberland sausages wrapped in Hickory smoked bacon served with tomato relish

#### FRIED CHICKEN \$45

served with ranch dipping sauce

#### GRILLED SKEWERS \$50 (gf)

your choice of satay chicken, Moroccan lamb or Asian beef

#### GRILLED VEGETABLE SKEWERS \$45 (gf, v)

served with chimichurri sauce

#### PUMPKIN & FETTA ARANCINI \$45 (v)

served with aioli

## CANAPE SELECTION

(24 Pieces Per Platter)

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### DESSERT

MINI BROWNIE \$35  
served with chocolate sauce

MINI STICKY DATE PUDDING \$35  
served with butter scotch sauce

CHEESE SELECTION \$55 (gfo)  
trio of cheese (brie, cheddar & blue), quince paste, lavosh,  
sliced fruit and fresh bread

FRUIT PLATTER \$35 (gf)  
seasonal fruit

## **SPECIALTY PACKAGES**

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### BIRTHDAY OFFER

1 x complimentary beverage for the birthday girl or birthday boy.  
Choose from a glass of house bubbles, house wine or a pint of tap  
beer/cider

Designated reserved area

Chefs selection finger food for 1.5 hours

\$10 per person, minimum of 20 guests

Pre- payment required

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### CORPORATE SEASONAL SET MENU

2 course set menu \$40

3 course set menu \$50

Available lunch & dinner

Minimum 8 pax

Please get in touch with our reservations team on 9387 7766 or email  
[book@thedukeperth.com.au](mailto:book@thedukeperth.com.au) for more information

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## **TERMS & CONDITIONS**

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1. **CONFIRMATION** - A function is not considered confirmed until we are in receipt of, the signed booking form, terms and conditions are agreed to and a confirmation email has been sent.
2. **MINIMUM SPENDS** - the venue reserves the right to request a minimum spend depending on factors such as: Time/date of the year, area required and number of guests. Venue will advise of minimum spends during the booking process.
3. **AREA ALLOCATION** - the vendor reserves the right to substitute similar space at the management's discretion, however every effort will be made to fulfil requests.
4. **FINAL MENU SELECTION** - must be confirmed seven (7) business days prior to function date and can not be changed outside of this time frame or additional charges may apply.
5. **FINAL NUMBERS** - are required seven (7) business days prior to the function and charges will be based on minimum numbers or final head count, whichever is greater. Should the final number be less than the guaranteed minimum number, the difference will be charged as room hire/area hire fees.
6. **OTHER FUNCTIONS** - the venue reserves the right to book concurrent functions in available areas within the venue.
7. **PAYMENT** - Full pre-payment, final numbers & final catering selections are required 7 business days prior to your event . Credit card payments incur a 2% processing fee. EFT payment option is available, however must be settled 10 business days prior to your event. All pre payments are strictly non-refundable. Any additional charges must be settled at the conclusion of the function and charged to the nominated card provided on the booking form.
8. **TIMING** - the vendor is not responsible should all guests not be punctual in arriving which in turn affects the timing of service. Reserved areas will be held for only 30 minutes from booking time unless notified of the delay.
9. **PRICES** - will be confirmed in writing along with final function details. Every endeavour is made to maintain prices as printed, but these may be subject to increase at management's discretion. All prices quoted are inclusive of state and federal government tax or levy.
10. **CANCELLATION BY CLIENT/AGENT** - Cancellations outside of the seven (7) business days notice period will be charged a 50% cancellation fee based on final beverage & catering orders (catering selection and final numbers must be provided also at that time). All pre payments are strictly non refundable.
11. **DAMAGES** - the client is financially liable for any damages sustained to the venue whether through the actions of their guests, their outside contractors or any other persons attending the function.
12. **SECURITY** - the venue will not accept responsibility for the loss or damage to any equipment, or personal belongings left on the premises prior to, or after a function.
13. **LIQUOR ACT** - under WA law, all guests under the age of 18 must be accompanied by their legal guardian and supervised at all times. All guests must be 18 or over to consume alcoholic beverages and are expected to provide identification when requested. All guests under the age of 18 must vacate the premises by 9pm.
14. **RESPONSIBLE SERVICE OF ALCOHOL** - The Duke Bar and Bistro abides by WA guidelines on responsible service of alcohol as per our house policy. The venue reserves the right to refuse alcohol as per our house policy. The venue reserves the right to refuse the service of alcohol to any patron deemed to be too intoxicated for service.
15. **THE DUKE** - is part of the ARK Group - these terms and conditions reflect both the legal requirements and the ethical values of The Duke Bar and Bistro as a leading provider of hospitality and customer service in the industry.