



THE UGLY



DUCKLING

FUNCTION PACK

OUR FUNCTIONS

DAYTIME LUNCH - 20 TO 45 GUESTS

Our long sit-down lunch includes a Mediterranean banquet feast, drinks and exclusive venue hire (for four hours). This informal and relaxed lunch is perfect for birthdays, corporate events, engagements, hen's parties, Christenings, or any private function.



AFTERNOON DRINKS - 25 TO 80 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 - 15 TO 80 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.





DAYTIME LUNCH

Our long sit-down lunch includes a Mediterranean banquet feast, drinks and exclusive venue hire (for four hours). This informal and relaxed lunch is perfect for birthdays, corporate events, engagements, hen's parties, Christenings, or any private function. 25 to 50 guests.

FOOD MENU - \$35 PER PERSON

Our long lunch is a set menu served banquet style and includes;

MAINS

Vegetarian and/or classic moussaka (gf)

Plus choice of two protein options:

- Lamb shoulder
- Pulled pork (gf)
- Chicken skewers
- Seafood skewers

SALADS

Greek salad (gf), cauliflower and grain salad, beetroot and walnut salad (gf)

SIDES

Fasolakia (GF), lemon potatoes (GF) and tzatziki dip.

DRINKS MENU

Choose from the beverage package or a pay on consumption options below.

BEVERAGE PACKAGE - \$60 PER PERSON

Your guests will enjoy bottomless sparkling wine, red and white wine, imported beers and non-alcoholic drinks for four hours. See our beverage package menu for wine list options.

ON CONSUMPTION - \$1,200 MINIMUM SPEND

Your guests can order from our vast cocktail, wine and spirit menu and pay-as-they-go, or you can organise a bar tab.

DETAILS

Minimum 20 guests, maximum 50 guests

Long lunch package duration is four hours

Available from 12.30pm-4.30pm, 7 days a week.

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 - \$1,200

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 per head beverage package, see our beverage package menu on page 6 for wine list options.
- A pay-as-you-go option, allowing your guests to order from our vast cocktail, wine and spirit menu
- A bar tab.

FOOD OPTIONS

You can add optional food from our extensive catering menu including grazing selections, or hot and cold platters. See our catering menu on page 7 for all options.





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 55 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

MINIMUM SPEND - \$1,200

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 80 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 5pm- 12am (Nov-Mar only)

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). Meet the minimum spend through a beverage package, pay on consumption or a bar tab.

November - March (up to five hours):

Friday \$5,000

Saturday \$6,000



BEVERAGE PACKAGE MENU

BEVERAGE PACKAGE

2 hour duration \$45 per person

3 hour duration \$50 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 - \$10 per person per hour

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

CUSTOM COCKTAILS

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).

CATERING MENU

GRAZING TABLE

The grazing table is designed onsite and includes set up, styling, custom props and servingware. Grazing items include local cheeses and cured meats, fruit, vegetables, antipasti, flat and noisette sliced bread.

\$19 per person. Minimum of 40 people.

GRAZING BOARD

A large rustic-style grazing board topped with salami, char-grilled asparagus, queso fresco, lemon and dill stuffed peppers, manchego cheese, fig chutney, pickled vegetables, tea smoked ocean trout, and sourdough baguette and rosemary semolina crackers.

\$185 per board. Ideal for 10-15 people.

SANDWICHES AND 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 and dill. (20) \$75

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

COLD PLATTERS - 30 PIECES EACH

Mini pancakes with smoked salmon and red curry mayo \$90

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

Sweet corn, chilli, cheddar and chervil soufflés (v) (gf) \$85

Pumpkin and sweet potato fritters with quinoa crumb (v) (gf) \$95

White mini baguettes with Vietnamese marinated chicken, pate, cucumber, pickled carrot and mayo \$95

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

HOT PLATTERS - 30 PIECES EACH

Salt and pepper squid, sweet soy & ginger (gf) \$85

Pulled pork sliders, bbq sauce, pickled cucumber with sriracha mayo \$90

BBQ chicken skewers and house made satay sauce (gf) \$85

Red duck curry boats, steamed rice, coriander (gf) \$85

House made vegetarian spring rolls with sweet chilli sauce (v) \$75

Lightly fried tofu, green curry dipping (gf) (v) \$65

*Minimum four platter order for hot items.

BRING YOUR OWN CATERING

You're welcome to organise your own catering.

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 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 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 PA system with iPod connection (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

WHEELCHAIR ACCESS

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





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

