



## There's not much we can't offer at the Duck.

Whether you're having a civilised sit-down meal, a casual get together, or a jolly old booze up with friends, we've got you covered.

For cosy, intimate dinners we can provide you with your own secluded area with friendly table service. For larger functions, you can keep it low key in the Lounge with drinks and canapés, get rowdy under the marquee, or enjoy a relaxed meal in the unique environment of the Glass House.

For Christmas parties, birthdays, engagements, corporate functions and much more, we can put together packages for carnivores, vegetarians, & gluten free folk alike. From the super simple to the super fancy, we can cater for your needs.



# **Dining Room**

Suitable for those special, intimate affairs like a loved one's milestone, or schmooze your clients in front of the fireplace while our friendly staff take care of all your culinary needs.

Capacity:

74 seated



Disabled Access



Seated Dining Suitable



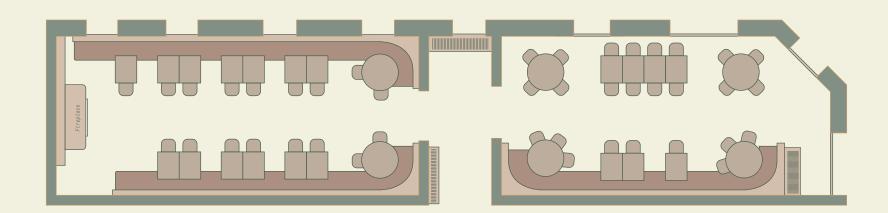
ΔV

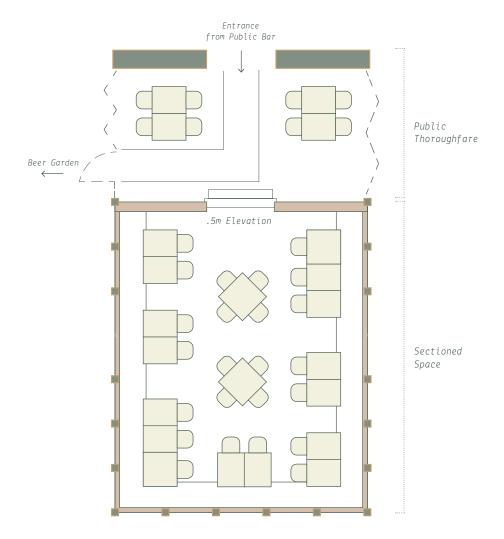


Heating



Cooling





# The Glasshouse

Get the best of both worlds with this space. Enjoy unobstructed daylight or gaze up at the stars without exposing yourself to elements, whether hot or cold, sunny or hailing. With the versatility of seated or standing service, this spot is a hot favourite for almost every occasion.

#### Capacity:

40 seated 60 standing



Seated Dining Suitable



Canapé Suitable



ΑV



Heating



Cooling

# The Marquee

This is your blank canvas. Align the tables and seating to your liking or clear the space, throw in a band, and let the d-floor take over. Perfect for getting out and amongst it but staying sheltered should the weather take a turn.

### Capacity:

60 standing



Canapé Suitable



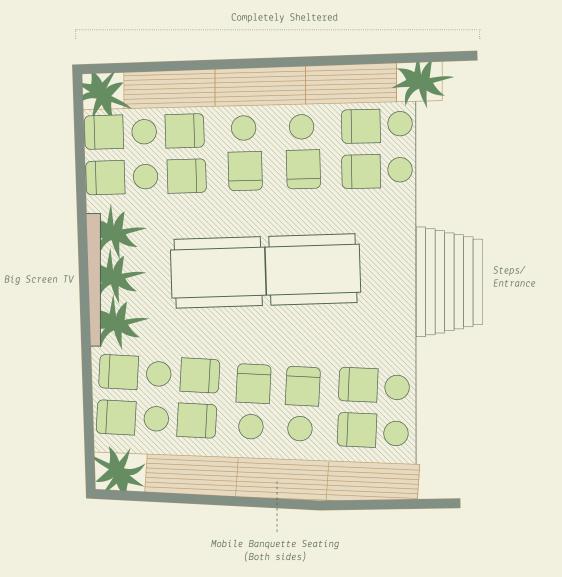
TV

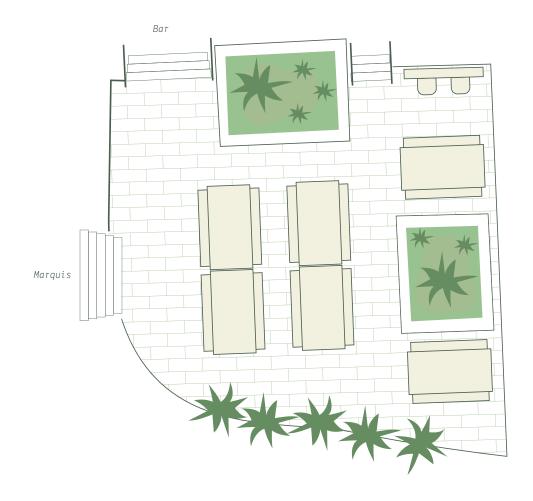


ΑV



Outdoor





# Beer Garden

Throw your head back and soak in the sun under the glorious palm trees. The beer garden is great for those casual occasions where people can pop in and out as they please while the afternoon creeps into the night.

### Capacity:

40 seated or 80 standing



Canapé Suitable



ΑV



TV

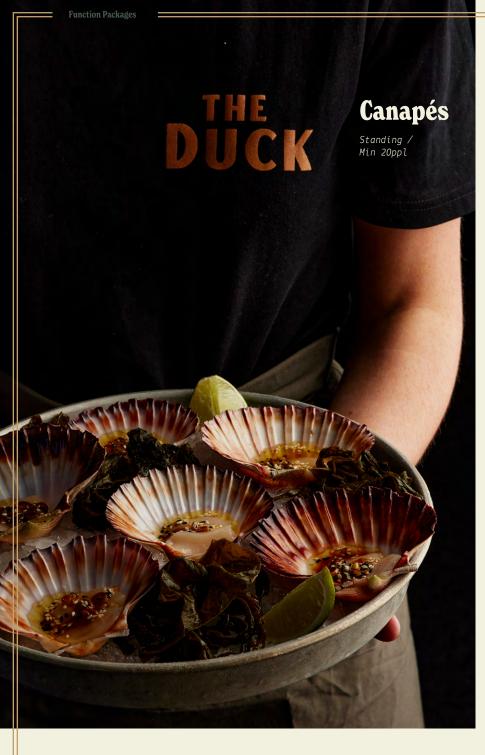


Bar Access



Outdoor





## **Option 1/\$35pp**

5 Snacks

## **Option 2 / \$50pp**

4 Snacks 2 Substantials

## Option 3/\$60pp

5 Snacks

2 Substantials

1 Dessert

### Snacks ~ \$6ea/pp add on

Freshly shucked rock oysters, pepper-berry mignonette (df)(gf)
Raw kingfish, crunchy chilli, sesame, nashi pear, avocado (df)(gf)
Wood fired wholemeal flat bread, taramasalata, smoked oil (v)
Fresh mozzarella on toast, green olive & mint (v)
Raw beef, potato crisp, caper dressing & pecorino (gf)
Buttermilk fried cauliflower (v)
Crunchy fried chicken, ranch sauce
Spiced falafel, pomegranate & smoked hummus (vg)(gf)
Fried mozzarella sticks, aioli (v)
Wild mushroom arancini, truffle mayo (v)

### Substantials ~ \$10ea/pp add on

Chilled prawn lobster slider, smoky aioli Cheeseburger slider Wood fired spicy chicken, smoked chilli sauce (gf)(df) Green lentil salad, cucumber, mint, yoghurt (v)(vgo)

### Desserts ~ \$7ea/pp add on

Dark chocolate ganache tart, Davidson plum (v)

<sup>\*</sup>Items subject to change seasonally



## Chef's Menu / \$70pp

#### Shared starters

Woodfired flatbread, taramasalata, smoked oil
Buttermilk fried cauliflower, chimmichurri & spicy salt (v)
Raw kingfish, crunchy chilli, sesame, nashi pear, avocado (df,qf)

#### Mains to share

Woodfired Barramundi, whipped harissa butter, confit fennel, kipflers (gf) Grilled sirloin steak with peppercorn sauce (gf, df)

#### Sides (served with mains)

Crispy cocktail potatoes, cornichons, seeded mustard & dill (vg, gf) Cos, french dressing, parmesan (v, gf)

#### Individual dessert

Chocolate fondant tart, honeycomb ice cream

## Vegetarian Menu / \$60pp

#### Shared starters

Woodfired flatbread, mint yoghurt

Buttermilk fried cauliflower, chimmichurri & spicy salt

Grilled broccolini, white bean, almond salsa (vq)

#### Main and sides to share

Dukkah roasted cauliflower steak, avo, coriander, pistachio & golden raisin (vg, gf) Crispy cocktail potatoes, cornichons, seeded mustard & dill (vg, gf) Cos & iceberg salad, french dressing, parmesan (vgo, gf)

#### Individual dessert

Chocolate fondant tart, honeycomb ice cream







# **Drinks Packages**

\*Items subject to change prior to opening

	2 nours	3 nours	4 nours
asic	\$50pp	\$60pp	\$70pp

House Red & White
Turkey Flat Rosé
Alpino Prosecco
Carlton Draught
Flying Duck Lager
Kaiju Kolgen Axe Cider
Soft drink & juice

## **Premium** \$60pp \$70pp \$80pp

2 Mid Range Reds
2 Mid Range Whites
Turkey Flat Rosé
Alpino Prosecco
Carlton Draught
Victoria Pale Ale
Stone & Wood Pacific Ale
Kaiju Kolgen Axe Cider
Soft drink & juice

Luxe	\$70pp	\$80pp	\$90pp

3 Premium Reds

3 Premium Whites

Turkey Flat Rosé

Alpino Prosecco

All Taps

Kaiju Kolgen Axe Cider

Soft drinks & juice

### T & Cs

Flying Duck Hotel terms and conditions should be read and understood before enquiries are made. Once particulars of booking are confirmed, a tentative booking will be held for 7 days until the deposit is made. If the deposit is not paid within that time, your reservation may be lost to others interested. Upon written/verbal confirmation and payment of deposit, you are agreeing to these terms and conditions.

#### **Deposit**

A 20% deposit is required within 7 days of written/verbal confirmation of booking to secure function space.

#### Cancellation

Cancellations made within 14 days of the booking will forfeit their deposit.

#### Final Numbers & Payment

We require confirmed guest numbers within 7 days of booking. You will be charged on the basis of this number unless guests exceed the confirmed amount, upon which you are required to cover those additional costs. Full payment is required before or on the day of the booking.

#### **Damages**

You are financially liable for any damages to the property, or its contents, caused by yourself or anyone associated with the event. Nothing is to be nailed, pinned, or glued to any surfaces.

#### **FDH Liability**

We do not take responsibility for any lost or damaged goods left in the venue, before, during, or after the booking. This includes equipment, merchandise, and any personal items.

#### **Decorations**

You are permitted to bring flowers, balloons, banners, and lighting to your function. Please note, no confetti or decorations that cannot be taken with you are permitted in the venue. You may, if organised with our events manager, enter the venue half an hour prior to your event to set up your decorations. You are required to collect any decorations and equipment the following day and no later.

#### Video and Music

Depending on the space, you may be permitted to play your own music and visuals. However, we reserve the right to control volume and what we deem as appropriate content for other patrons of the venue.

#### Alcohol

The Flying Duck is not a BYO venue. Any alcohol brought onto the premises is not permitted and will be confiscated or the person will be asked to leave. We take responsible service of alcohol very seriously and any intoxicated guests will not be served and asked to safely vacate the premises as required by law.

#### Cake

Cakes, or similar, brought onto the premises must be discussed with events manager prior to booking. Please note we charge a \$50.00 BYO Cakeage fee.

#### **Dietary Needs**

All dietary requirements must be disclosed and confirmed with our events manager no less than 7 days before booking. Any food related costs incurred for late changes will be charged accordingly.

#### **Time Limits**

You and your guests are required to vacate the space within half an hour of your designated time slot. You will be charged additional fees upon failing to do so.



# Let's Chat.

events@flyingduckhotel.com.au (03) 9240 5376 67 Bendigo St, Prahran. www.flyingduckhotel.com.au @flyingduckhotel