



THE DUXTON

EVENT PACKAGES

The image shows the interior of The Duxton restaurant. The space features rustic decor with exposed brick walls and wooden tables. Several large, dark metal planters are mounted on the wall, overflowing with lush green plants and vines that hang down. The ceiling has exposed wooden beams and industrial-style lighting fixtures. In the foreground, there are wooden tables set with glassware and plates, ready for guests. The overall atmosphere is warm and charming.

OUR STORY

Bursting with rustic character and charm, The Duxton provides Canberrans with two levels to bring any occasion to life.

On the ground level The Duxton offers a bar, sports bar, restaurant and outdoor seating.

On the top level, a warm atmosphere with several spaces suitable for any function. With a leafy outlook of surrounding O'Connor, The Duxton is an idyllic entertainment venue.

Featuring versatile areas to suit any group, from small casual get togethers, to large weddings, corporate meetings and birthday parties. With open ceilings, suspended greenery, and eclectic finishes, our spaces are styled to impress your guests, and we welcome additional styling brought in to personalise the spaces.

Rooms available include The Loft Bar, The Living Room, The Oak Room and adjoining Rooftop Terrace.

Our packages have been designed to cater to a variety of requirements.

Whether your booking is for 10 or 250 people, our team can assist you with planning an experience your guests will be talking about long after your function has ended. Rest assured knowing we will make you feel at home.

BEVERAGE OPTIONS

BAR TABS

A bar tab can be set up with a specified limit and restrictions. Please advise your Events Manager what beverages you would like to offer your guests.

CASH BAR

All beverages will be available for your guests to purchase throughout your event.

FREE FLOWING PACKAGES

Your guests may enjoy a selection of beverages at a cost per person, per hour.

Please see a list of our packages on the next page.



FREE FLOWING PACKAGES

OUR HOUSE PACKAGE

House Beers and Cider,

House Red, White, Rose & Sparkling Wine,

All Soft Drinks & Juice

2 Hours \$57pp, 3 Hours \$62 pp, 4 Hours \$67 pp

OUR PREMIUM PACKAGE

Tap Beers, Bottled Beers and Cider,

All Red, White, Rose & Sparkling Wine*,

All Soft Drinks & Juice

**Excluding Top Shelf*

2 Hours \$65pp, 3 Hours \$71 pp, 4 Hours \$75 pp

OUR SPIRITS PACKAGE

House Spirits, RTDs, Tap Beers, Bottled Beers and Cider,

All Red, White, Rose & Sparkling Wine*,

All Soft Drinks & Juice

**Excluding Top Shelf*

2 Hours \$97pp, 3 Hours \$109 pp, 4 Hours \$116 pp



CRAVE-WORTHY MENU OFFERINGS

*Whether you're planning a relaxed pizza party or an elegant seated dinner,
let our chefs craft a menu that delights and indulges every guest!*

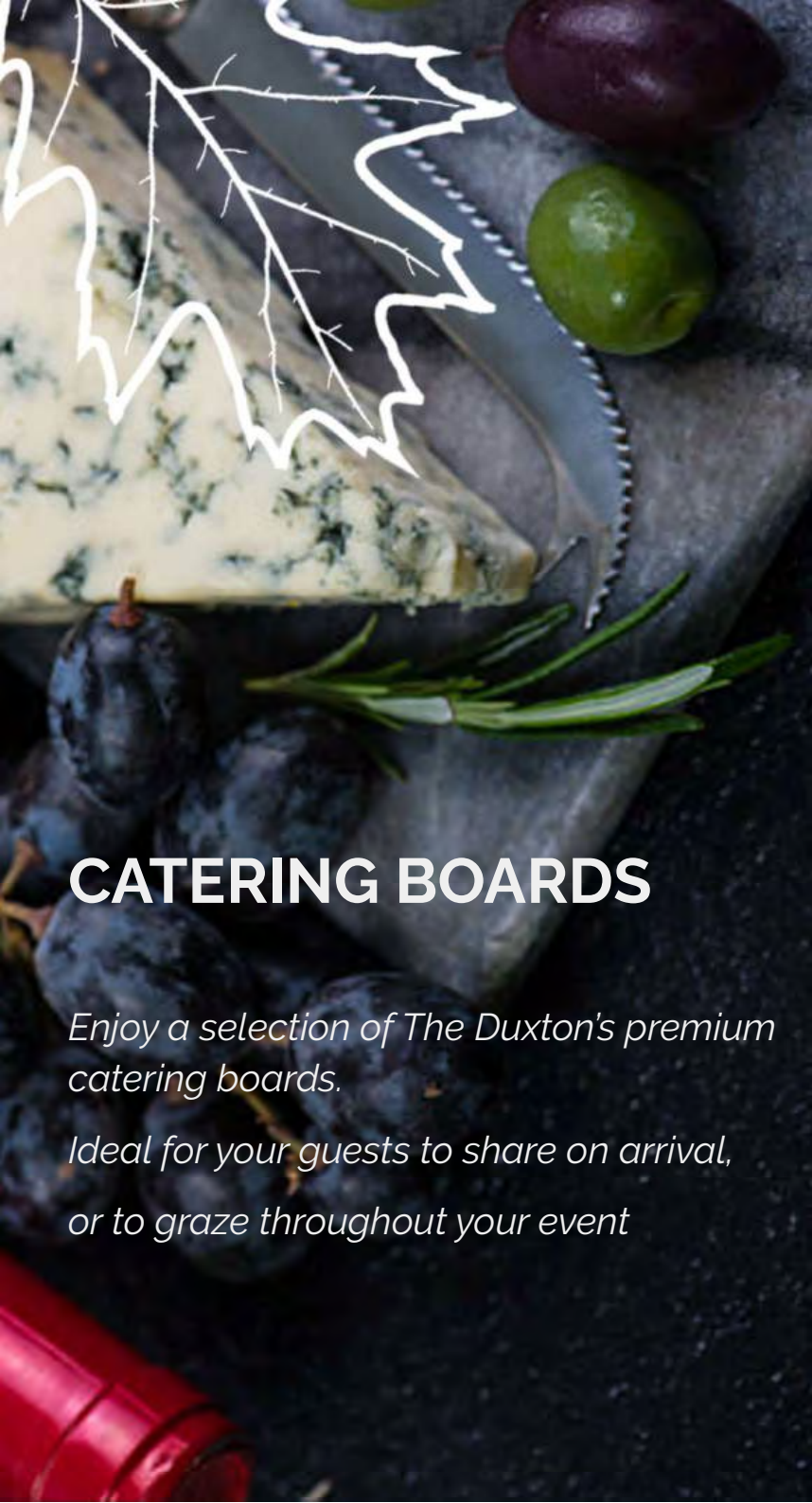
CATERING BOARDS

CANAPE PACKAGES

FEASTING MENUS

& MORE...





CATERING BOARDS

Enjoy a selection of The Duxton's premium catering boards.

Ideal for your guests to share on arrival, or to graze throughout your event

THE CHEESE BOARD

Australian & Imported Cheeses, Quince Paste, Mixed Nuts, Seasonal Fresh
& Dried Fruit, Crackers & Fresh Bread (V)

\$125 per board

THE CHARCUTERIE BOARD

Trio of Sliced Meats; Parma Prosciutto, Sliced Hot Sopressa & Italian Pork Coppa, in House
Pickled Vegetables , Grilled Sonoma Sourdough, & Grissini Sticks

\$115 per board

THE MARKET MEZZE BOARD

Marinated mixed ALTO olives, Spanish Stuffed Baby Pimientos,
Grilled Seasonal Vegetables, Creamy Hummus Dip, Crunchy Fresh Carrot
& Cucumber Crudite, House Pickles, Grilled Sonoma Sourdough (V)

\$110 per board

THE BAKEHOUSE BOARD

Pork & Fennel Sausage Roll, Pepper Steak Pie, Fisherman's Pie,
Spinach & Ricotta Roll, Chicken & Mushroom Pie

\$150 per board

Each board caters for 8-10 guests, The Bakehouse caters for 12-14 guests

CANAPES

Delite your guests with one of our curated Canape Packages

Minimum 12 people

THE BRONZE

- Cacio e Pepe Arancini, with Parmesan & Truffle Cream, Chives & White Truffle Oil (v)
- Mini Prawn Sliders, with Shaved Iceberg, Sweetcorn Salad & Chipotle Cocktail Sauce (dfa)
- Chermoula Chicken Skewer, with Mango, Jalapeno & Corriander Salsa (gf, df)
- Yellowfin Tuna Crostini, with Avocado Moose & Garlic, Chilli & Lemon Dressing (df)
- Shawarma Spiced Lamb Kofta, with Sumac Yoghurt & Pomegranate (gf)

\$49 Per person

THE SILVER

- Cacio e Pepe Arancini, with Parmesan & Truffle Cream, Chives & White Truffle Oil (v)
- Mini Prawn Sliders, with Shaved Iceberg, Sweetcorn Salad & Chipotle Cocktail Sauce (dfa)
- Chermoula Chicken Skewer, with Mango, Jalapeno & Corriander Salsa (gf, df)
- Yellowfin Tuna Crostini, with Avocado Moose & Garlic, Chilli & Lemon Dressing (df)
- Shawarma Spiced Lamb Kofta, with Sumac Yoghurt & Pomegranate (gf, df)
- Cured Ocean Trout, on Potato Fritters, Lemon-scented Horseraddish

Cream & Caviar

- Prawn & Scallop Dumpling, with Tamari & Furikake (df)

\$69 Per person



THE GOLD

- Cacio e Pepe Arancini, with Parmesan & Truffle Cream, Chives & White Truffle Oil (v)
- Mini Prawn Sliders, with Shaved Iceberg, Sweetcorn Salad & Chipotle Cocktail Sauce (dfa)
- Chermoula Chicken Skewer, with Mango, Jalapeno & Corriander Salsa (gf, df)
- Yellowfin Tuna Crostini, with Avocado Moose & Garlic, Chilli & Lemon Dressing (df)
- Shawarma Spiced Lamb Kofta, with Sumac Yoghurt & Pomegranate (gf, df)
- Cured Ocean Trout, on Potato Fritters, Lemon-scented Horseraddish Cream & Caviar
- Prawn & Scallop Dumpling, with Tamari & Furikake (df)
- Wagyu Beef, Tataki with Crispy Garlic & Shallots, Black Truffle Soya Dressing (df)
- Cheeseburger Spring Rolls, with Tomato Sauce & American Mustard
- Seared Scallops with Cauliflower Puree, Caper Brown Butter Sauce & Currants (gf)

\$89 Per person

Are some of your guests Vegetarian or Vegan? We've got you covered with our swap out options!

- Braised Shitake Mushroom Bao Bun, with Five Spice Hoisin Sauce, Cucumber, Shallot & Fresh Chilli (ve)
- Potato Rosti, Semi Dried Tomato Aioli, Basil (gf, df, v)
- Cauliflower bites, Spiced Yoghurt (v)
- Crumbed Fried Tofu, Cucumber & Sesame Dressing (ve)



CANAPE ADD ONS

Minimum 10 of the same type

The Little Entrées

- American Style BBQ Pork Ribs, *with Ginger Glazed Carrot & Crunchy Corn Tortilla (gf, df)* **\$16.00 each**
- Mushroom & Spiced Eggplant, *served on Brown Rice with a Walnut Salad (gf, ve)* **\$15.00 each**
- Grilled Cowra Lamb Cutlets, *with Hummus, Pommegrante & Salsa Verde (gf, df)* **\$17.00 each**
- Lobster Roll Sliders, *Chipotle Aioli, Celerey, Fennel & Fresh Herbs (df)* **\$15.00 each**
- Battered Fish & Chips, *with Tartare Sauce, Lemon & Chips (df)* **\$15.00 each**
- The Duxton's Famous Meatballs, *with Whipped Potato & Parmessan* **\$15.00 each**
- Fresh Tuna Orecchiette Pasta, *with Chilli, Capers, Lemon & Rocket (df)* **\$15.00 each**



CANAPE ADD ONS

The Desserts

Minimum 10 of the same type

- Dark Chocolate Tart, with a Salted Caramel Filling
& Whipped Orange Cream

\$8.50 each

- Sicilian Cannoli, with a Ricotta Chocolate Filling & Pistachios

\$10.50 each

- Polenta & Almond Cake, with Poppyseed Crème Fraiche

\$10.50 each

- Yuzu Curd Tart , with Basil Meringue

\$8.50 each





THE DUXTON

Silver Canape Package + Dessert Canape

+ 3 Hour House Free Flow Package

Beverages on Free Flow, 3 Hours

House Beers and Cider,

House Red, White & Sparkling Wine,

All Soft Drinks, Juice & Sparkling Mineral Water

Canapes Served

- Cacio e Pepe Arancini, *with Parmesan & Truffle Cream, Chives & White Truffle Oil (v)*
- Mini Prawn Sliders, *with Shaved Iceberg, Sweetcorn Salad & Chipotle Cocktail Sauce (dfa)*
 - Chermoula Chicken Skewer, *with Mango, Jalapeno & Corriander Salsa (gf, df)*
 - Yellowfin Tuna Crostini, *with Avocado Moose & Garlic, Chilli & Lemon Dressing (df)*
 - Shawarma Spiced Lamb Kofta, *with Sumac Yoghurt & Pomegranate (gf, df)*
- Cured Ocean Trout, *on Potato Fritters, Lemon-scented Horseraddish Cream & Caviar*
 - Prawn & Scallop Dumpling, *with Tamari & Furikake (df)*
 - Dark Chocolate Tart, *with a Salted Caramel Filling & Whipped Orange Cream*

\$125 Per person



THE PIZZA PACKAGE

The Duxton Pizzas, Chips & Buffalo Wings to share

+ 2 Hour House Free Flow Package

Beverages on Free Flow, 2 Hours

House Beers and Cider,

House Red, White & Sparkling Wine,

All Soft Drinks, Juice & Sparkling Mineral Water

Food

- A range of our current Pizzas *made to suit your guest requirements*

(dfa, gfa, va, vea + more)

- Chips & House Made Aioli (v)

- Southern Fried Chicken Wings

served two ways, Buffalo with Blue Cheese Sauce (dfa)

& BBQ with Chipotle Dip (df)

\$72 Per person

\$32 Food only

\$38 Food & Soft Drinks only

THE FEAST

Treat your guests to this extravagant 2 or 3 course meal.

Served family style on large share platters which are placed in the middle of a dining table, guests help themselves at their leisure.

Minimum 20 People



2 COURSES

Entrée & Main

\$77 Per person

3 COURSES

Entrée, Main & Dessert

\$92 Per person



ON ARRIVAL

Fresh Sonoma Bread *served with Pepe Saya Butter (ve)*

ENTREES

Yellowfin Tuna Crostini, *with Avocado Moose & Garlic, Chilli & Lemon Dressing (df)*

Cacio e Pepe Arancini, *with Parmesan & Truffle Cream, Chives & White Truffle Oil (v)*

MAINS - CHOOSE TWO

Pomegranate Chicken Breast *with Warm Quinoa Tabbouleh, Minty Yoghurt & Cummin Dukkha (gf, df)*

Slow Braised Lamb Shoulder *with Saffron Couscous, Black Olives, Braising Jus & Slow Roasted Roma Tomato (dfa)*

Cummin Spiced Roasted Pumpkin *with Hummus, Crisp Chickpeas, Watercress 'Slaw' & Pomegranate Dressing (ve)*

Pan Fried Salmon Fillet *with Sauce Romesco, Crispy Kale, Toasted Pinenuts & Confit Cherry Tomato (gf, dfa)*

Slow Braised Beef Cheeks *with Cauliflower Puree, Cavolo Nero, Porcini Jus & Gremolata (gf)*

DESSERT - CHOOSE ONE

Dark Chocolate Tart *with Salted Caramel Filling & Whipped Orange Cream (v)*

Coconut Pannacotta *with Seasonal Berries, Raspberry Sauce, Toasted Cocnut Chips & Crunchy Granola (v)*

Sticky Date Pudding *with Salted Caramel Sauce, Balsamic Strawberries & Double Cream (v)*

ADD ON SIDES - PRICE PER PERSON

Roast Baby Carrots *Honey, Hazelnuts, Goats Curd & Pangrattato (v) \$6*

Sauteed Broccolini *Brown Butter & Pinenuts (v) \$6*

Garden Leaves *with Pickled Shallots, Green Goddess Dressing & Almonds (v) \$4*

Chips *with Rosemary Salt with Black Truffle Aioli (v) \$3*





THE EXTRAS

Make the Event all yours with these additions...

SEAFOOD PLATTER

Fresh Oysters, Cooked King Prawns & Sashimi with Seared Scallops,
Lobster Roll, Crispy Fish & Chips, Fried Calamari,
Chunky Tartare Sauce & Fresh Citrus
\$259 each

Freshly Shucked Rock Oysters

Served Natural with Finger Lime Dressing (gf)
\$8 each

CAVIAR BUMPS

A Curated Tin of Caviar Presented on Ice,
accompanied by Blinis, Crème Fraiche & Fresh Herbs
Market Price

CAKEAGE

BYO Cake and let our staff cut & serve it for you
\$50

AUDIO VISUAL HIRE

Connect to our Sound System
Projector & Screen or Wireliess Microphone
\$50 each

TERMS & CONDITIONS

1. Tentative Bookings

1.1. Events will be considered tentative once the booking form is completed & returned to the Sales Manager. Once deposit has been received the booking becomes Confirmed.

1.2. Tentative bookings will be held for 48 hours only, unless otherwise agreed o in writing by Duxton staff, after which the booking will be released by & the room made available to other interested parties.

2. Deposits & Payment

2.1. The client is required to make a non-refundable deposit payment to secure their event, unless otherwise stated in writing by the Sales Manager.

2.2. All deposits can be paid via direct deposit, over the phone, or in person, cash payments are not accepted; Eftpos, Mastercard, Visa, & Amex are accepted methods of payment. All charges made on the day in room with Amex will incur a 3% surcharge & charges made with Visa/ Mastercard will incur a 1.5% surcharge. Prepayment does not incur surcharge.

2.3. All deposits will be used towards the event space minimum spend

requirement. By making the deposit payment you acknowledge you would like to make a reservation at The Duxton & automatically accept the terms and conditions.

2.4 Final balance to be paid 5 days before event unless otherwise agreed in writing by the Sales Manager.

3. Cancellation

3.1. In confirming the booking & making the deposit payment the client acknowledges & accepts the terms of our cancellation policy:

3.1.1. In the case of the client cancelling their confirmed event over three months prior to the event date, 50% of the deposit payment will be refunded.

3.1.2. In the case of the client cancelling their confirmed event within 1-3 months prior to the event, a credit to the value of 50% of deposit amount will be provided to the client to be used within three months of the original event to book another function.

3.1.3. In the case of the client cancelling their event within 1 month of the event date, no credit will be returned to the client, & the full deposit forfeited.

3.1.4. In the case of the client cancelling their event within 7 days of the event date, no credit will be returned to the client, & the full amount of the minimum spend will be charged to the credit card on file.

3.2. If The Duxton is unable to proceed with your booking due to a reason beyond The Duxton's reasonable control (e.g. fire or flood), The Duxton has the right to cancel your booking & will return your deposit. The Duxton will have no further liability for such cancellation.

3.3 In the event you wish to move the date of your booking, if 14 days or more notice has been given The Duxton may allow you to move to another available date, the minimum spend may change at the Discretion of The Duxton.

4. Event Minimum Spend/Numbers

4.1. A minimum spend &/or minimum numbers apply to function spaces at The Duxton. These may vary depending on time, day, or season of the event.

4.1.1. Any costs included in your event that are provided by The Duxton will go towards making up the minimum spend, so long as it is purchased within the room booked.

Catering, beverages, audio visual equipment as well as the deposit. Should your event numbers fall below our required minimum, please ask us about alternative package options, or in some cases a fee may apply.

4.2. Unless a private room has been booked with a food & beverage minimum spend met, management will allocate the booking wherever they see fit. Prior requests will be considered.

4.3. Minimum spends are subject to change at The Duxton's discretion.

5. Surcharges

5.1. Surcharges may apply for bookings made on a Sunday or a Public Holiday, for 10% and 15%, respectively.

6. Damages

6.1. The Duxton accepts no responsibility for the loss or damage to any equipment or property left on the premises prior to, during, or after the function.

6.2. You agree to indemnify The Duxton for all loss, harm, cost or expense resulting from any damage to any property belonging to The Duxton or injury to any Duxton staff during the function, caused by any guests or other persons attending the function.

6.3. The client is financially responsible for any damages to the venues' property, equipment including, but not limited to, any equipment hired & allocated to your event. Damages will be charged to the credit card provided.

6.4. No glitter, body paint, confetti, sticky tape, silly string, etc is allowed. Any decorations which require more than the usual amount of cleaning (ie.

Professional cleaning, glitter cleanup, etc) will incur a cleaning fee charged to the card provided.

6.4 If there is excessive cleaning requirements due to your function, a fee at the discretion of management will be charged to the credit card provided.

7. Compliance

7.1. Clients will be responsible to ensure the orderly behavior of their guests & The Duxton reserves the right to intervene where it sees fit.

7.2. To ensure compliance with its Responsible Service of Alcohol obligations, The Duxton reserves the right to refuse service or eject any person suspected of being intoxicated, or displaying unruly behavior. Refunds will not be issued to event guests if entry is refused. All guests 18 years or older must hold a valid form of ID.

8. Approvals

8.1. Clients must obtain The Duxton's written consent before any third party goods, equipment, or food/beverage options are brought into the venue.

8.1.1. All property is to be removed at the conclusion of your event.

9. Final Numbers

9.1. For catering and rostering purposes, final numbers for your event are required 10+ days in advance of your function, numbers can not be reduced after this time, though increases may be possible.

9.2. Charges will be based on final numbers, minimum numbers, or on final head count, whichever is greater.

10. Catering

10.1. All Catering selections must be confirmed 10 days prior to your event date.

10.2. No external catering is to be brought into the venue without prior authorization.

10.3. Any dietary requirements need to be advised when confirming your catering selection.

10.4. **Catering orders cannot be changed on the day of the event, if there are changes the Duxton may charge you a fee at managements discretion. This fee being \$200 or the cost of the changes, whichever is greater.**

10.5. Menu prices & options are subject to change at any time. You will receive the new menu with notice, the Duxton does not quote & so the pricing at the time you book may change at any point leading up to your event.

11. Cakeage

11.1. All cakes will incur a cakeage charge of \$50. This cakeage charge will include serviettes, plates, cutlery and a cake knife. Our function staff on the night can cut & serve the cake.

11.2. The Duxton and all staff do not take any responsibility for damage or loss of cakes held/left at the venue.

12. Final Payment

12.1. Final event payment must be received 5 days prior to the event, unless otherwise agreed in writing by the Sales Manager.

12.2. A valid credit card must be held as payment security.

13. Other Functions

13.1. The Duxton has the right to book other functions in the same function room up to one hour before the scheduled function commencement time & one hour after the scheduled function finishing time.

13.2. Additionally, The Duxton reserves the right to book other functions in adjoining rooms at any time.

14. Fire, Light & Safety

14.1. The Duxton reserves the right to adjust any set-up to ensure fire, light, and safety codes are met.

15. Under 18

15.1. Minors are permitted to attend events in the upstairs function rooms only and must be accompanied at all times by their parent or legal guardian as defined in the Liquor Act 2010.

15.2. Minors may not leave the function room unless accompanied by their parent or legal guardian.

15.3. Minors or those without ID must not consume any form of alcoholic beverage or approach the bar.

15.4. All minors must be off the premises by 9:00pm.

16. 18th Birthdays

16.1. Bookings for 18th birthday celebrations may be booked privately in the function spaces with exclusive use (food & beverage minimums apply).

16.2. A security officer will be hired at the expense of the client for a fee of \$100/hr (additional to the food and beverage minimum spend) for all 18th birthday parties.

16.3 All minor guests attending an 18th Birthday celebration must leave the premises by 9:00pm.

17. Set up, Access time & Audio Visual

17.1. Functions booked in The Living Room, The Loft & Living Room, and The Oak Room may choose to hire AV equipment including a cordless microphone, Use of the in room sound system, and projector/screen.

17.2. If hiring the projector, the client must provide a computer & any required adapters for VGA/HDMI input. Please see the Sales Manager for details.

17.3. The Duxton recommends booking a time to test your AV equipment (by appointment only or before the start of your function).

17.4. **Any DJs or musicians hired are required to patch into The Duxton's sound system & no external speakers will be permitted in the venue.** They are to bring their own cables (XLR) to plug into our system. Alternatively, you can pass on The Duxton's contact details and they will need to contact us should they require anything additional such as a table or if they have any questions. Please note: Bands are limited to a maximum of three piece (no drums).

17.5. For any external vendors such as balloons, photo booths ect. Pass on your sales manager's contact details. They will need to contact to arrange times for set up & pack-down.

17.6 Function bookings may request the style of set up (e.g. Cocktail style) but not the specifics, such as how many items will be placed in the room. The venue will decide this based on your final numbers. We do not guarantee that set ups outside of a standard function will be catered for.

17.7 All set up requests must be sent to the Duxton at least 10 days prior to your event date, any requests after this may not be accepted at Management's discretion.

17.8 Access for set up prior to your event start time is for decorative set up only, unless specified & arranged prior. We do not guarantee the room will be fully set at this time. **If you request the staff downstairs to come up & assist, an additional fee of \$200 may be charged at The Duxton's discretion.**

18. Licensing

18.1. The Duxton is licensed until 12:00am. If in a function space, you may stay only until the time you booked the event to end. **If you**

do not you may incur an additional charge at the venues discretion.

18.1.1. A last call for drinks will be placed 30 minutes-1 hour prior to your event end time.

18.1.2. The Duxton reserves the right to close any area before this time as necessary.

18.2. Due to strict licensing laws and our ongoing commitment to the community, we are required to remind you of the following

18.2.1. No liquor will be served to minors (under 18 years of age)

18.2.2. Any persons under the age of 18 must be accompanied by a parent or legal guardian at all times.

18.2.3. No intoxicated persons will be admitted to the venue.

18.2.4. Intoxicated persons will be refused service of liquor

18.2.5. All amplified noise to be monitored and kept below legal limits

18.2.5.1. 55dB(A) 7am – 10pm, 35dB(A) 10pm–7am Monday – Sunday

18.2.5.3. Smoking & vaping is illegal in all indoor and outdoor areas at The Duxton. Use of electronic cigarettes is prohibited in legislated smoke-free areas in the ACT under the Smoke-Free Public Places Act 2003. The designated smoking area is at least 5 meters from the building.

19. Credit Card Information

19.1. A credit or debit card number is required for all bookings as security. This is kept on file in case of damages or failure to provide payment, etc.

19.2. Bookings will not be confirmed without a credit card on file. You may choose to provide these details over the phone or in person if preferred.



DUXTON

- O'CONNOR -

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