



THE DUCK
FUNCTION PACK

CELEBRATE WITH US

We believe the combination of quality service, professional hospitality and beautiful surroundings create the perfect setting for any special occasion. We aim to make your experience both personal and professional.

With a unique backdrop, warmth and ambience we can take the stress out of planning your function and create the ideal environment. We can cater for any occasion whether it be a wedding reception, engagement party, birthday or even an intimate wedding anniversary. There are many function areas available, all semi-private and can be decorated to your desire.

Our restaurant seats up to 80 guests for sit down dining, alternately stand up & smaller sit down functions are available on our deck or in our main bar and atriums. Our menu selections offer a variety of dishes suited to different function styles and numbers.

If we can assist you with any further queries or any particular requests please do not hesitate to call on 8278 7100 or email info@duckinn.com.au

FUNCTION AREAS

Catering for functions of varying sizes and occasions, The Duck and its staff lends itself to creating an ideal function environment tailored to your needs for a memorable occasion. Choose from casual stand up functions to more formal sit down style events across a number of areas within the hotel.



THE RESTAURANT

The restaurant has charming décor and looks stunning dressed up with or without linen. Our staff will allow your event vision to come true, assisting with any style requirements. We will customise every event to make it truly special and memorable for everyone.

THE DECK

Enjoy your next function at The Duck on our picturesque deck. Choose from an intimate dining experience or stand up cocktail party. We can host all occasions from wedding ceremonies to birthdays and corporate functions. Speak to our staff about the options to create your desired event.

Extras – TV situated at each end of the deck, festoon lights, cafe blinds, gas heating and cooling fans to suit a range of weather conditions.



BAR & RESTAURANT ATRIUM

The bar atrium is well suited to small and intimate functions. There are many customised options available from stand up cocktail, lounge settings and sit down dinners. The atriums have direct access out to the deck, and half the deck space can be booked to compliment your function.



FRONT BAR

The front bar is best suited for larger stand up events with plenty of room to move around.

With a range of catering and drink packages available, we will make sure it is easy to host your next celebration. This area can cater for 70 people and has direct access to the deck.



EXTRAS

Table Linen - \$1 per person

Linen Serviettes - \$1 per person

Chair Covers (Including Sash) - \$4 per chair

Cakeage - \$15

Cake Cut, Plated & Garnished - \$1.5 per person

Corkage - \$18 Per Bottle

Bottomless tea & Filtered coffee - \$3 per person

Balloon Cluster (5) - \$18



Getting Married?

The Duck can serve multiple purposes as a wedding venue to ensure your special day is exactly as you dreamed.

The hotel can cater for various sized weddings and the staff will work with you to create an ideal event, tailoring to your needs.

As a wedding venue, The Duck can host the ceremony and reception in one of the various spaces available throughout the hotel. See page 2 & 3 for areas available* Or, as a reception and after ceremony location to celebrate. Other options to discuss with the functions manager can include playing host as a location for your photography.

We can cater for casual stand up to more formal sit-down weddings, keeping things simple and sweet so you have a stress free, memorable wedding. We are located in the lovely foothills of the Adelaide Hills, with accommodation options available in the area.

Our team of chefs can create canape style food for stand up functions, buffet or family style sit down, or a tailored set menu. We are happy to discuss with you options for your wedding cake or desserts. The bar manager can work with you to create a selection of drinks for your celebration and even work on a special signature cocktail.

Book a time to speak with our functions manager, or come in for a drink and meal. You can find our current menu online at duckinn.com.au plus other menu options available in this function pack.

We hope you will consider us as an Adelaide wedding venue of choice for all or part of your special day.

**exclusive use of areas cannot be guaranteed and depends on party size and minimum spend*



FUNCTION PLATTERS

SAVOURY

House made dips platter with charred pita & rustic breads	70.0
Assorted party pies, pasties & sausage rolls (30)	80.0
Spring rolls, samosas & dim sims served with a sweet chilli sauce	60.0
Individual Vietnamese banh mi with roast pork belly, pickled carrot & cucumber (20)	70.0
Crispy karaage chicken with miso aioli & lemongrass honey GFO/DF	60.0
Chargrilled Japanese pork belly skewers with spring onion & bonito aioli GF/DF	70.0
Assorted house made sushi with wasabi & soy sauce VO	70.0
Pulled duck steamed bao buns with spring onion & tonkatsu sauce (20)	80.0
Seasonal house made pan seared dumplings with soy dipping sauce (20) <i>ask staff for fillings</i>	70.0
Crispy salt & vinegar eggplant with chilli, spring onion & lemongrass honey V/GFO	60.0

DESSERT

Mini lemon curd tartlets	60.0
Double chocolate & macadamia brownie with salted caramel	60.0
Market fresh cheese board with lavosh crackers assorted dried fruits & nuts, quince paste	120.0

V Vegetarian **VO** Vegetarian Option **GFO** Gluten Free Option **GF** Gluten Free **DF** Dairy Free

CHILDREN'S PLATTERS

Assorted mini pizzas (20 pieces)	40.0
Mini hotdogs with cheese & tomato sauce (20 pieces)	60.0
Mini hamburgers with cheese & tomato sauce (20 pieces)	60.0
Small chips & nugget packs (15 packs)	60.0





EXAMPLE SET MENU

2 COURSE

\$40 per head

2 entrée or 2 dessert, 2 main - alternate drop

\$45 per head

choice of 2 entrées or desserts & 2 mains

Extra choices per course are an additional \$5 per person. Our team of chefs will cater to any dietary requests and will work with you to structure a menu to suit your occasion.

3 COURSE

\$50 per head

2 entrée, 2 main, 1 dessert - alternate drop

\$55 per head

choice of 1 entrée, 2 mains, 1 dessert

TO START (choice of)

Crispy Cauliflower Popcorn with ranch dipping sauce **GF/V**

Pan Seared Pork & Chinese Cabbage Dumplings with red nam jim **DF**

Thyme & Smoked Cheddar Arancini with chive & lime aioli **V**

MAINS (choice of)

Pan Fried Gnocchi roast pumpkin, Spanish onion, heirloom tomatoes, rocket tossed, basil pesto, parmesan & toasted pepitas **V/GFO**

Master Stock Pulled Duck Salad soba noodles, cucumber, bean shoots, chilli, spring onion, mint, coriander, wombok & nam jim dressing **DF**

300g Chicken Breast Schnitzel coated in panko breadcrumbs with chips & slaw salad

Sous Vide Duck Breast (served medium) beetroot purée, duck fat potatoes, carrot & honey gel, compressed apple & snow pea tendrils dressed with cherry vinaigrette **GFO**

DESSERT (choice of)

Mixed Berry Parfait white chocolate & pistachio crumb, boysenberry gel, raspberry consommé & pistachio sponge **GFO**

Peanutella Semifreddo dark chocolate ganache, salted hazelnuts, Nutella sand, cocoa meringue & hazelnut gel **GF**

V Vegetarian **GFO** Gluten Free Option **GF** Gluten Free **DF** Dairy Free

Menu items may be subject to change due to available product purchasing

WE CAN CATER FOR BREAKFAST FUNCTIONS

EXAMPLE MENU | 9AM – 12PM

Canadian Pancakes fluffy pancakes served with crispy bacon, maple syrup & a side of whipped butter

Smashed Avocado & Poached Eggs served on toast with crispy bacon, sautéed mushrooms & slow roasted tomato

Spanish Style Gypsy Eggs sautéed chorizo, capsicum, onion, baby spinach, baked with eggs & topped with a basil pesto

The Real Deal lamb & rosemary sausage, crispy bacon, sautéed mushrooms, toast, slow cooked tomato, poached or fried egg & a hash brown

Toasted Muesli served with fresh fruit, raisins & greek yoghurt

PLUS a glass of pineapple, cranberry, orange or tomato juice, tea or coffee

DRINKS

THE BAR TAB

You are welcome to run an account and give your guests the option of an open bar or a selection of your choice. The tab is monitored and you are informed when it has reached your nominated dollar amount.

SUBSIDISED BAR TAB

This option is great for those who want a greater variety of beverages to offer their guests. Choose what beverages will be available and how much you would like your guests to pay per drink. This money is then paid off to your bar tab, minimising the cost to you. The subsidised bar tab can be open for as long as you wish or until it reaches the nominated dollar amount.





8278 7100 | 393 Main Rd, Coromandel Valley, 5051 | duckinn.com.au

[f /THEDUCKINN](https://www.facebook.com/theduckinn)

[IG THEDUCKINNAELAIDE](https://www.instagram.com/theduckinnaelaide)

[#DUCKINNAELAIDE](https://www.instagram.com/theduckinnaelaide)