

CANAPE SELECTION

(24 Pieces Per Platter)

COLD

CEVICHE \$55 (gf)
avocado, lime & coriander

CURED SALMON \$65 (gf)
served with potato rosti & horseradish sour cream

MINI BRUSCHETTA \$55 (v)
with feta & balsamic

HOT

CARAMELISED ONION TARTS \$55 (v)
with blue cheese

CHICKEN PARMY SLIDERS \$70
with roquette & aioli

MINI CHEESEBURGERS \$70 (vo)
with pickles & chilli ketchup

MINI BEEF & GUINNESS COTTAGE PIES \$70
served with ketchup

PIGS IN BLANKETS \$65
served with burnt onion ketchup

MAC & CHEESE BITES \$55 (v)
served with sriracha

TANDOORI CHICKEN SKEWERS \$65 (gf)
served with lime yoghurt

COCONUT CRUMBED PRAWNS \$70 (gf)
served with nam jim

V vegetarian · VO vegetarian option · GF gluten free · GFO gluten free option



FUNCTION TERMS & CONDITIONS

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 . All pre-payments are strictly non-refundable. Any additional charges must be settled at the conclusion of the function.
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 9.30pm.
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 RMW 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.

