

# DUXTON

- O'CONNOR -



## FUNCTION PACKAGES



# Functions at The Duxton

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Elevated on the first floor of The Duxton, The Loft provides a warm rustic atmosphere and is the perfect space for any function. With a leafy outlook of surrounding O'Connor it is an idyllic entertaining space. It features several different versatile functions areas to suit any group from a small casual get together, to exclusive private weddings, corporate functions, and birthdays. With open ceilings, suspended greenery, and rustic finishes, our spaces are styled to impress your guests, and we welcome additional styling brought in to personalize the spaces. Whether your booking is for 10 people or 300 people, our functions team can assist you with planning an experience which your guests will be talking about long after your function has ended.

Rooms available include The Loft Bar, The Living Room, and The Oak Room. Spaces are available for both private and non-private informal cocktail style functions as well as elegant seated meals. The newest addition to The Loft is the Rooftop Terrace, which is shared between the various rooms in The Loft.

Our functions packages have been designed to cater to a variety of requirements. Select from our canape packages or coursed meals, or even mix and match. Beverages may be selected either as a package or a customized bar tab. Please ask our functions team to customise any packages.

Contact our functions team at [functions@theduxton.com.au](mailto:functions@theduxton.com.au) or call us at 02 6162 0799.

We hope to see you soon!





# Platters

\*Each platter serves approximately 10 guests

## Mezze (v, gfa)

\$70 Per Platter

marinated olives, feta, pickled zucchini, marinated eggplant, roasted peppers, dolmades, babaganoush, hummus, crusty sourdough

## Market (v, gf)

\$65 Per Platter

fresh, crisp, and colourful vegetables served with goats cheese, hummus, beetroot, and babaganoush

## Charcuterie (gfa)

\$100 Per Platter

shaved Italian prosciutto, mild Danish salami, sliced double smoked ham, hot copa and mortadella, roasted peppers, marinated olives, cornichons and pickled zucchini, lavosh, sourdough

## Australian Farmhouse Cheese (gfa)

\$85 Per Platter

a selection of soft, semi soft, hard and blue Australian cheeses with dried fruits, nuts, quince paste, water crackers, lavosh, and potato wafers

## Pie Shop

\$85 Per Platter

pork and fennel sausage rolls, quiche Florentine, beef pies, and fish pies

## Fresh Fruits (gf)

\$90 Per Platter

chef's pick of fresh fruits of the season

## From the Sea (gf)

\$120 Per Platter

Coffs Harbour prawns, Sydney rock oysters, Merimbula mussels, Morton Bay bugs. lemon, champagne eschalot vinaigrette

## Sweet Treats (gfa)

\$85 Per Platter

vanilla bean panna cotta, salted caramel cheesecake, pavlova, mocha tiramisu, red velvet cupcakes, flourless chocolate hazelnut cake with fresh cream, lemon meringue tarts

# Canapé Package

\*Minimum of 20 guests

All canapé packages include sweet potato crisps and house made dips on arrival

## Three Canapes

\$25 per person

Select any three canapes. Perfect for a small nibble or a lovely way to begin your elegant coursed meal.

## Five Canapes

\$32 per person

Select any five canapes. For those who are looking for something a bit substantial but not quite the full meal, this is just right.

## Nine Canapes

\$49 per person

Select any nine canapes. Substantial enough to serve as a meal for your guests.

### Add:

Additional Canapes \$6  
per person each

Boxes \$12 per person  
each

Pizza: please see the  
current Bistro Menu  
for selections



## Cold

skewered rock melon with house sliced Italian prosciutto (gf)  
freshly shucked Sydney rock oysters with Duxton mignonette (gf)  
fried blinis with caramelised Spanish onion, crème fraiche and chives (v)  
chilli tiger prawns on a betel leaf with lime aioli (gf)  
salmon tartar, capers, roe, chive crème fraiche on crostini (gfa)  
vegetable and vermicelli rice paper roll, nam jim (vgn, gf)  
sesame seared tuna, wakame, wasabi aioli, bonito flakes (gf)  
kingfish ceviche, avocado, ginger mezcal, prawn cracker (gfa)  
spiced avocado salsa, black sesame, and cucumber cup (vgn, gf)

## Hot

Thai green, coconut, lime and chilli chicken tenderloin, nouc cham (gf)  
spiced buffalo wings with blue cheese (gf)  
potato and pea samosa with mint yoghurt (v)  
poached tofu and spinach dumplings, chives, ponzu (vgn)  
crispy pork belly, coriander, pear puree (gf)  
Japanese croquettes, potato, and chorizo (gf)  
BBQ chilli and garlic prawn skewers (gf)  
vegetable pakora with coconut dipping sauce (vgn, gf)  
Asian vegetable spring rolls with sweet chilli sauce (v)  
pea and sweet potato arancini with aioli (v)

## Sweet

vanilla bean panna cotta (gf)	mocha tiramisu
salted caramel cheesecake	red velvet cupcakes
coconut milk yoghurt with toasted coconut and fresh berries (gf)	flourless chocolate hazelnut cake with fresh cream (gf)
pavlova (gf)	lemon meringue tarts

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## Boxes \$12 per person each

fried chilli squid with Asian slaw (gf)  
Malaysian beef curry with steamed rice (gf)  
braised Italian chicken ragu with penne pasta and pecorino  
middle eastern spiced char-grilled lamb leg, toasted pita, harissa, minted yoghurt  
crispy roti, spiced tomato chutney (vgn)  
pulled lamb salad, Israeli cous cous, mint, roasted peppers, rocket, feta, mint yoghurt



# Coursed Meals

\*Minimum of 25 guests

## Served Shared Style to Tables

Two Course \$59, Three Course \$65 per person

- or -

## Served to a Grazing Table

Two Course \$70, Three Course \$79 per person

Includes beginning selection served either to the table or scattered in the room for arrivals, breads with butter and balsamic, two or three courses served, and sides served with mains



# Beginning

- select two -

- charcuterie, cornichons and grissini (gfa)
- house made dips and toasted focaccia (gfa)
- Australian cheeses with condiments (gfa)
- marinated olives and spiced nuts (gfa)

# Entrée

- select three -

- roasted duck breast, braised lentil du puy with balsamic jus (gf)
- chickpea panisse, spring vegetables, radish and pea shoots (vgn, gf)
- crispy pork belly, red cabbage puree, caramelised apple (gf)
- grilled lemon chicken, quinoa, broccolini, avocado, smoked almond with honey grain mustard dressing (gf)
- pan seared tuna, cherry tomatoes, mango, radish, bean shoot with ginger watermelon vinaigrette (gf)
- wild mushroom polenta, grilled asparagus, brussel sprout (v, gf)
- roasted vegetable salad with capsicum, shallot, beets, Dutch carrots, spinach, goats cheese and fennel with pomegranate reduction (v, gf)

# Main

- select three -

- seafood *or* chicken and chorizo paella (gf)
- crispy skin ocean farmed barramundi fillet with artichoke puree (gf)
- baked eggplant and ricotta moussaka (v, gf)
- sumac crusted Riverina lamb fillet with babaganoush (gf)
- herb crusted Riverina grass fed scotch fillet with red wine jus (gf)
- rotisserie organic porchetta with apple puree (gf)
- linguini with green peas, asparagus, pecorino and romesco (v, gfa)



## Sides

- all included -

pommes puree (v, gf)

rosemary and sea salt fries (v, gf)

mixed leaf salad (vgn, gf)

green beans with goats cheese and smoked almonds (v, gf)

## Dessert

- select two -

vanilla bean panna cotta (gf)

salted caramel cheesecake

coconut milk yoghurt with toasted coconut and fresh berries (gf)

pavlova (gf)

mocha tiramisu

red velvet cupcakes

flourless chocolate hazelnut cake with fresh cream (gf)

lemon meringue tarts





# Bistro Selection

\*Minimum of 10 guests

Cured Meats on arrival followed by a two-course (entrée/main) seated shared-style chef's selection of entrees, mains, and sides from The Bistro Menu. Changes seasonally.

## Standard Selection

Two Course \$59, Three Course \$65 per person

- or -

## Seafood Selection

Two Course \$64, Three Course \$70 per person, includes Sydney Rock Oysters, seasonal seafood entrée, and seasonal seafood main within the selections



# Beverage Packages

\*Prices are per person

## Bronze

Tap Beer (full and mid strength)  
House Cider  
House Red Wine  
House White Wine  
House Prosecco  
Soft Drink, Juice

2 hour	\$30
3 hour	\$35
4 hour	\$40
5 hour	\$44
6 hour	\$48

## Silver

All Tap and Bottled Beer/Cider  
Cockfighter's Ghost Pinot Gris  
Nick O'Leary Shiraz  
Chandon NV  
Soft Drink, Juice, Tea, Coffee

2 hour	\$38
3 hour	\$46
4 hour	\$54
5 hour	\$58
6 hour	\$62

## Gold

All Beer and Cider  
Your Choice of 2 White Wines  
Your Choice 2 Red Wines  
Your Choice 1 Rosé  
Veuve Clicquot Brut

2 hour	\$50
3 hour	\$61
4 hour	\$70
5 hour	\$76
6 hour	\$82



# *AV*

\*Available for private functions only

Microphone \$50

Projector and Screen \$50

Auxiliary Connector for Music \$50

DJ \$125/hr

Acoustic Musician - three hour set \$500

# *Styling*

Tea lights included

Duxton styling included (bird cages, hanging greenery, succulents, etc)

Hessian Table Runners

up to 50 pax \$50

51-100 pax \$75

# *Staffing*

Standard packages include a Function Manager and staff for bar service and to set canapes around the room. Additional staff members may be hired for table service and tray service.

\$50 per hour per staff member

(minimum of three consecutive hours per staff member)



