



*# Seriously Social*  
*Functions*

# *Function Packages*

Here at the dob we specialise in our flexible approach to your function and cater for all celebrations including birthdays, business meetings and social gatherings

Being seriously social we understand that you want your function to be perfect, as a team we strive to take the stress out of the planning and preparation. We go above and beyond to make your event go smoothly and give you more time to kick back and enjoy

In the following pages we'll cover our available function spaces, catering and drinks packages. If there is anything we don't cover that you're wondering about, please don't hesitate to take notes - we're always happy to help



# Bars, Rooms & Secret Gardens

The dob is a hidden gem, with wonderous nooks, crannies, bookshelves and bars that create, inspire and delight all the senses, for the young and young at heart. We have six separate spaces for hire.

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## *The Adelaide Room*

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A lovely corporate meeting area with full AV capabilities\* and open floor space. Many businesses choose this room to deliver presentations, lunch meetings, training sessions, and more.

Likewise, families often choose The Adelaide Room to celebrate their special occasions in. Its warm and inviting atmosphere offers a comforting retreat to eat, drink and be merry.

Hire: POA

Capacity: 70 - 90

Minimum Spend may apply

\*Roof mounted Projector with HDMI input, drop-down screen and built in audio.





## *The Dukes Bar*

A popular choice for cocktail style celebrations, be it birthdays, anniversaries, engagements, christening and everything in between. The Duke's Bar has something to offer any occasion, with it's classic corner pub appeal and old world kitschy charm.

The Large wooden topped art deco inspired bar, allows easy access to you and your guests while you enjoy your own private space, stocked with whatever delectable drops you've selected, playlist of your choice and in winter, the open fire.

Hire: POA

Staffed Bar Available

Minimum Spend may also apply

Capacity: 80 - 100



## *The Coleridge Room*

The newly renovated Coleridge room is one of our most stately offerings with rich mahogany floorboards, classic exposed brick walls and private bar. Equipped with roof mounted Projector with HDMI input, drop-down screen and built in audio.

Its second floor location makes it perfect for lunch time business meetings and all day training workshops as it sits away from the hustle and bustle of our restaurant.

Similarly, it suits those looking for a more intimate and warm setting to help celebrate with friends and family in a unique fashion.

Capacity: 40-60

Room Hire: POA

Minimum Spend may also apply

Staffed Bar Available

Add Balcony to Booking on request







## *The Macgowan Room*

Tucked away upstairs the MacGowan private dining room is perfect for a private lunch or dinner for a special occasion for up to 30 people.

With the 100 year old travel photos adorning its walls and its eclectic lighting created by Mr Factotum himself. It makes for a lovely intimate event. Also suitable for strategy days or training events, we can provide a screen and data projector if required.

Capacity: 10-20

Hire: POA

## *The Balcony*

Our newest space perfect for gin tastings, long lunches formal dinners or casual cocktails

Capacity: 30-60

Room Hire: POA

Minimum spend may also apply

[Link to Coleridge room on request](#)

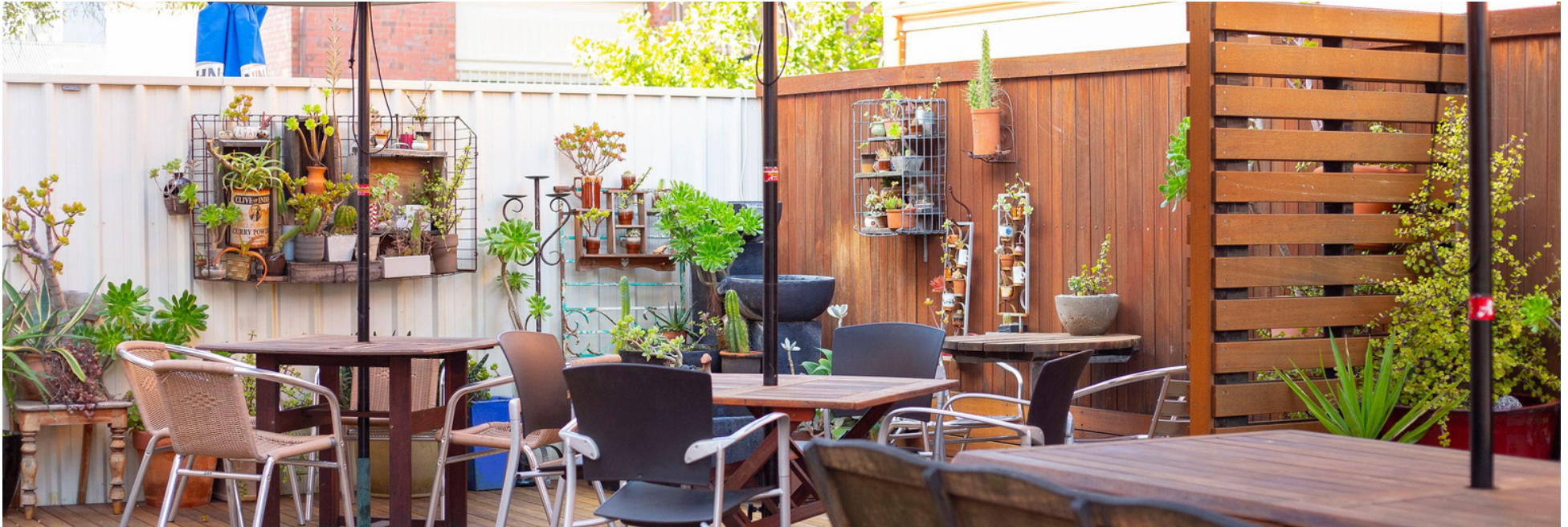




# *The Secret Garden*

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Everyone has a beer garden, but not everyone can say they have our kind of garden. With over 1500 succulents it is truly something to behold. The tranquil fountain, lush plant life and open deck will steal you away from the cares and concerns of city life. Perfect for spring baby showers, sun-downer sessions and casual catch-ups. It even has its own bar.



Capacity: 40-80

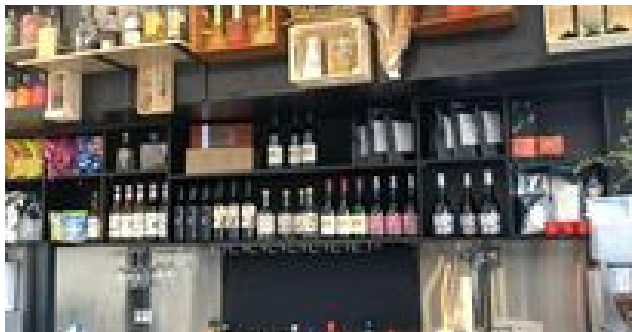
Room Hire: POA Minimum spend may also apply

Staffed Bar Available



## *The dob on King William*

The latest addition to the dob family the dob on King William café is perfect for those informal cocktail networking events, family catch ups, product launches or team celebrations



Capacity: 40-80

Room Hire: POA Minimum spend may also apply

Staffed Bar Available



# Drinks Packages

## *Put it on the tab*

A popular option for those looking to give their guests the 5 star treatment. You can create your own custom drinks list and set your own credit limit, allowing your guests to charge their drinks to your account and have the total fixed up at the end of the event.

Other drinks not included in the tab are available for purchase by your guests

## *Subsidised Drinks*

Choosing this option for your function allows your guests to simply pay a certain amount per drink as they order, and the balance is charged to your account. You can adjust the pricing to suit your budget and set a limit to the total amount you're willing to contribute.

# PLATTER MENU OPTIONS

V – Vegetarian, DF – Dairy Free, VG – Vegan (With an O –Option)

Mini Quiches 36 units (VO) \$75

Choice of quiche Lorraine, Mushroom or Spinach

Spicy Chicken Wings 30 units \$65

Crispy fried chicken wingettes, accompanied with our spicy wing sauce & blue cheese sauce

Cold Rolls 20 units (VG, DF) \$65

Rice paper rolls filled with Asian herbs & vegetables with a sesame, sweet chilli dressing

Party Sausage Rolls or Pies 36 units (DF) \$75

Mini beef sausage rolls or pies served with tomato relish

Vegan Pasties 36 units (VG,DF) \$70

Mini vegetable filled pastry crescents served with tomato relish

Char grilled prawn skewers 30 units(DF) \$75

Served with fresh herb and lemon aioli

Falafel 30 units (VG, DF) \$55

Served with beetroot & balsamic relish

Asian fried dumplings 36 units (VEO) \$75

Served with sweet soy & chilli & fresh coriander

Meatballs 30 units \$65

House made cheesy meatballs braised in spicy tomato chutney

Souvlaki 20 units \$70

Choose either lamb or chicken skewers marinated in salt, pepper & oregano served with lemon and tzatziki (mixed platters not available)

Sliders 18 units (DFO, VGO) \$80

Choose from either; the dob Cheeseburger, Marinated chicken with lettuce & aioli, Vegan slider (mixed platters not available)



# PLATTER MENU OPTIONS

V – Vegetarian, DF – Dairy Free, VG – Vegan (With an O –Option)

Chefs House Made Arancini 30 units (V) \$75

Chefs house-made risotto balls served with aioli  
(check the main menu for the current flavour)

Crumbed Chicken Strips 20 units \$75

Tender chicken breast strips, crumbed in house &  
served with chilli mayo

Cucumber Bites 30 units (VG, DF) \$55

Cucumber rounds filled with Asian herbs, vegetables,  
& fried shallots

Cheese Platter serves 20 \$95

Three Cheeses (soft, hard, blue) dried fruit, wafers and  
condiments

Dips Platter serves 20 (VG, DF) \$75

Two dips, carrot, cucumber & capsicum batters,  
& crackers

Anti-Pasto Platter \$115

Selection of cured meats, marinated vegetables &  
olives, dips, vegetable batters & rice crackers

Fruit Platter serves 20 (VG, DF) \$70

Selection of seasonal fruit

Mini Muffin Platter 30 units \$70

Choose from triple chocolate, blueberry or raspberry &  
white chocolate

Chocolate Brownie 30 units (V) \$90

Bite size brownie topped with salted caramel sauce &  
fruit garnish

# Terms and Conditions

- 1. BOOKINGS & DEPOSIT:** To confirm your booking, a deposit of \$150 must be paid within 7 days of the original booking date. Tentative bookings will be held for 7 days only. Tentative bookings not confirmed within 7 days will automatically be available to other clients. Payment of deposit implies consent with all of the Terms & Conditions below.
- 2. ROOM HIRE:** POA is decided at time of booking and payable to secure the room and date
- 3. FINAL NUMBERS:** To enable us to correctly cater for your function, final numbers and food orders must be confirmed 7 days prior to the function.
- 4. CATERING CONFIRMATION:** Final menu selections must be made and confirmed by the venue 10 business days prior to the function
- 5. MINIMUM SPEND:** Total spend is defined as the combined total amount of money spent on beverages & food during your function by both the hosts and their guests. It is a requirement on Friday and Saturday nights only. The total will be determined by the manager using our fully computerised till system as the main point of reference. In the case of the minimum beverage spend not being met, the host of the function will be charged the deficit.
- 6. PAYMENT:** All accounts are to be settled in full on or before the function date. We accept payment by means of CASH, EFTPOS, VISA, MASTERCARD, BANKCARD, DINERS OR AMEX. We can, by prior arrangement, accept payment by company cheque. We do not accept personal cheques, nor do we invoice for later payment.
- 7. RESPONSIBILITY:** Organisers are financially responsible for any damage/breakages sustained to the Duke of Brunswick Hotel by the organiser, organisers guests, invitees or other persons attending the function. The Duke of Brunswick Hotel will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.
- 8. CANCELLATION:** In the unfortunate event that a confirmed booking is cancelled, the deposit is non refundable.
- 9. CLEANING:** General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.
- 10. DECORATIONS:** All clients are welcome to decorate their function room. We allow BLUE TACK only for fixing items to walls. No exceptions. If any damage to walls or paint is caused by use of any other product, costs of repair will be recovered.
- 11. PERSONS UNDER 18 YEARS OF AGE / IDENTIFICATION:** Minors are welcome on the Hotel premises when in the company of an adult. Minors are under no circumstances to attempt to purchase or consume alcohol whilst on the Hotel's premises, and must vacate the premises by 11:50pm. Hotel staff will refuse to serve alcohol unless patrons are able to prove they have attained 18 years of age by producing suitable ID, e.g Proof of Age Card, Drivers Licence or Passport on request.