



71 South Terrace  
Corner Coode Street  
Como, WA  
(08) 94749000  
enquiries@duxrestaurant.com.au

## FUNCTIONS

Dux Café Restaurant is the perfect choice for your next gathering. We can cater for small or large groups and pride ourselves on quality food, exceptional service and professional event coordination.

Dux can help you organise a formal sit down function or a casual cocktail party. We organise weddings, birthday parties, corporate functions and family dinners. Our function coordinators will be only too happy to help you create your perfect event.

We have compiled an easy to follow guide to introduce you to our range of function options. Should you wish to discuss your event in more detail please send us an email or contact the restaurant.

You can find us online at [www.duxrestaurant.com.au](http://www.duxrestaurant.com.au) where you can see some great photos and learn about current events.

All the best from the team at Dux, see you soon.



# FUNCTION INFORMATION

## Seated Function

Maximum of 50 patrons (70 if alfresco area is used).  
Choice of \$60.00 or \$70.00 Set Menu (examples attached)  
Minimum of 10 people for a function or set menu.

## Cocktail Function

Maximum of 130 patrons for a stand up function.  
Function Hire - \$200.00  
Special Facility Liquor License - \$50.00  
Cold Platters (30 portions) - \$80.00 (examples attached).  
Hot Platters (30 portions) - \$80.00 (examples attached).  
Cocktail functions attract a minimum \$40.00 per head charge for food.

## Beverages

Venue is fully licensed with a fully stocked bar.  
Beverages available on a consumption or hourly package basis.  
Function wines are available and start at \$30.00 per bottle for the Habitat Range or \$40.00 per bottle for the Wise Wines Range.

## Function Details

Functions of more than 40 patrons require booking the whole restaurant.  
Minimum spend        -Monday to Thursday \$3000.00  
                              -Friday to Sunday \$4000.00



# FUNCTIONS BEVERAGES

## Packages

Standard Beverage Package- 4 hours \$40 per person

- Soft Drinks, Juices, Espresso Coffee & Tea
- Cascade Light & Crown Lager
- Habitat      -Sparkling
- Sauvignon Blanc Semillon
- Cabernet Merlot

Premium Beverage Package- 5 hours \$50 per person

- Soft Drinks & Juices
- Espresso Coffee & Tea
- Cascade Light, Crown Lager & Becks
- Wise            -Sparkling
- Sauvignon Blanc or Chardonnay
- Cabernet or Shiraz

Both packages may be extended at \$10.00 per hour per person

## Consumption

Soft Drinks & Juices \$3.50

Standard Spirits \$8.00

Standard Beers \$6.00

Premium & Imported Beers \$7.00

Standard Wines \$30.00 per bottle

Premium Red and White Wines \$40.00 per bottle

## Optional Extras

The packages listed are merely examples. Should you wish to serve ports or cocktails as part of your package, or chose any other item from our extended list and a per head or per serve rate can be arranged.



## **\$60 SET MENU**

### STARTERS

Dux mixed bread plate and dips

### MAIN COURSE

Cape Grim Eye Fillet, Shitake mushroom jus, grilled potato cake, roquette and  
Parmesan salad, house made seeded mustard

Or

Fish of the Day served to Chef's weekly special

Or

Masala Style Chicken Kiev served on Indian spiced vegetable pancake with  
fresh coriander salad and a trio of Chef's accompaniments

Or

Goat's Cheese and Pine Nut Ravioli in pumpkin, sage and burnt butter sauce

### DESSERT

Dux Crostoli layered with lemon curd, berries, fresh mango and raspberry  
sauce

Or

White Chocolate Brulée with vanilla bean ice cream and biscotti



## **\$70.00 SET MENU**

### STARTERS

Dux mixed bread plate and dips

### TAPAS

Chilli salted crispy squid; Serano ham and grilled chorizo; Marinated feta and olives; Tiger prawns with garlic aioli

### MAIN COURSE

Cape Grim Eye Fillet, Shitake mushroom jus, grilled potato cake, roquette and Parmesan salad, house made seeded mustard

Or

Fish of the Day served to Chef's weekly special

Or

Masala Style Chicken Kiev served on Indian spiced vegetable pancake with fresh coriander salad and a trio of Chef's accompaniments

Or

Goat's Cheese and Pine Nut Ravioli in pumpkin, sage and burnt butter sauce

### DESSERT

Dux Crostoli layered with lemon curd, berries, fresh mango and raspberry sauce

Or

White Chocolate Brulée with vanilla bean ice cream and biscotti



## FUNCTION PLATTERS

### Cold Hors d'oeuvres (\$80.00)

Persian feta, green pear, onion jam on crispy flatbread  
Smoked Salmon, crème fraiche, capers on garlic crouton  
Mini Vegetable frittatas  
Wild mushroom pâté on German rye  
Pickled yabby tails on pastry rounds  
Assorted sushi rolls

### Hot Hors d'œuvres (\$80.00)

Field mushroom, pumpkin, goats cheese mini bruschetta  
Grilled scallop on spicy sausage  
Duck breast, sweet potato, lychee jus on flatbread  
Artichoke and capsicum tarts  
Oysters, bacon, parmesan and Tabasco (24 per platter)  
Prosciutto wrapped lychees  
Prawn and mango skewers  
Chicken and beef satay

### Dessert Hors d'œuvres (\$80.00)

Dux chocolate truffles  
Strawberry and lemon cream petit fours  
Chocolate and nut petit fours



## Function Terms & Conditions

### Tentative Booking

Tentative bookings must be confirmed, with a deposit of 25% of estimated food and beverage costs paid no later than 14 days from date of enquiry.

### Final Confirmation of Numbers and Details

Final details must be confirmed no more than 7 days prior to your event. This includes menus, beverages, starting time, restaurant layout, decoration and exact numbers. This will be the number of guests charged for regardless of non attendance.

### Payment Details

Payment of deposit must be received before any booking is confirmed. Functions booking the entire venue require 100% payment of food and any additional set up costs, no later than 7 days prior to the event. Final payment must be paid on the day of your event. We will accept all major cards, cash or business cheque.

### Responsibility

Dux Restaurant does not take responsibility for damage to or loss of any client property left on the premises prior to, during or after a function. Organisers are financially responsible for any damage to Dux property or extra cleaning costs caused by guests or people involved in your function.

### Food & Beverage Supply

Dux does not, under any circumstance, allow bring your own beverages. Cakes may be supplied by the customers but will be charged on a \$2.00 per head basis to cover service and cleaning costs.

### Duty of Care

Under the liquor licensing laws of Western Australia we have a duty of care in respect to all of our customers. Dux operates under the responsible service of alcohol and reserves the right to refuse service to any person deemed to be intoxicated and may do harm to themselves, other people or property.

### Cancellation

Dux asks for a 25% deposit on function bookings. Refunds will only be given if notice is received no later than 14 days prior to the event.

ALL PRICES ARE BASED ON CURRENT FORESEEABLE COSTS BUT MAY BE SUBJECT TO CHANGES OR INCREASES AT MANAGEMENT'S DISCRETION. PRIOR NOTICE WILL BE GIVEN IN THESE CIRCUMSTANCES.



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## Function Confirmation & Booking Details

FUNCTION DATE: ..... COMMENCEMENT TIME.....

NUMBER OF GUESTS (PLEASE CONFIRM WITHIN 7 DAYS).....

CONTACT  
 NAME(S).....

ADDRESS.....

HOME  
 PHONE..... FAX..... MOBILE.....

EMAIL.....

DEPOSITS MUST BE PAID BEFORE CONFIRMATION IS OFFICIAL

NAME OF  
 PAYEE.....

PAYMENT TYPE CASH  CHEQUE  CREDIT CARD

CREDIT CARD  
 NUMBER..... EXPIRY.....

NAME ON CARD..... AMOUNT \$.....

CARDHOLDER'S  
 SIGNATURE.....

I have read and understand the terms and conditions as laid out in the function information package.

1) SIGNATURE ..... DATE.....

2) SIGNATURE..... DATE.....