



{ Function Packages

EAT//DRINK//INCLUSIVE PKGS



Duke's Parlour is a boutique cocktail bar located at The Island Gold Coast in the heart of Surfers Paradise.

We created Duke's Parlour in the spirit of goodness, generosity and doing things from the heart. A place where everyone is treated like family.

CAPACITY.

Bookings can be made for groups of 15 to 500 guests.

For 300+ guests, food and beverage options can be tailored to suit. Please discuss when making your booking.

Exclusive use for large groups is available - booking fees apply.

A reserved area will be allocated to your booking, but the facilities (bar, bathroom, entertainment) are shared with other bookings and the general public.

Drink vouchers, bar tabs and advance food orders can be arranged. This is recommended where possible.

TIMES.

Bookings can be made from open up until 7.30pm. Spaces will be held for 30 minutes before being released.



TO SHARE

Spicy tomato and chilli fried olives aioli	8
Garlic pizza (v)	12
Trio of dips wood fired bread, sundried tomato, avocado, beetroot hummus (v)	12
Mac and cheese croquettes smoked chipotle sauce (v)	14
Spicy buffalo chicken wings Asian slaw	16
Popcorn cauliflower pomegranate, smoked chipotle mayo (v)	16
Grilled vegetable salad fetta cheese, almonds (v)	16
Add-ons:	
falafel	8
rump steak	8
grilled chicken thigh	8
grilled salmon fillet	9
lamb cutlets	10
Crispy popcorn chicken chimichurri dressing	18
Falafel tacos crispy lettuce, onion, tomato salsa, avocado mayo (veo, v)	18
Salt and pepper squid aioli (gf)	20
Sizzling chilli and garlic prawns rustic rye sourdough	22
Chargrilled lamb cutlets pesto rosso and dukka spice (gf)	22

(df) dairy free, (gf) gluten free, (ve) vegan, (veo) vegan option, (v) vegetarian

Pizza and chips menu available until 10pm. If you have any food allergies or dietary requirements, please notify your waiter and we will do our best to accommodate you.



BAO BUNS

Sticky pork belly Asian slaw	2 for 15
Beef brisket smoked cheddar, jalapeños	2 for 15
Hoisin glazed mushrooms sesame slaw (v)	2 for 15

SIDES

Chips aioli (v)	9
Broccolini and snow peas toasted almonds (v)	9
Sweet potato wedges jalapeño mayo (v)	10
Tuscan roasted winter vegetables crispy kale (v)	12

DESSERT

Affogatto espresso coffee, vanilla ice cream add liquor of your choice	10 9
Sticky date pudding butterscotch sauce, vanilla ice cream	12
Vegan chocolate mud cake (df, ve)	12
Nutella calzone for 2 fresh strawberries, vanilla ice cream	22

(df) dairy free, (gf) gluten free, (ve) vegan, (veo) vegan option, (v) vegetarian

Pizza and chips menu available until 10pm. If you have any food allergies or dietary requirements, please notify your waiter and we will do our best to accommodate you.

WOOD FIRED PIZZA

Pizza available until midnight every Friday and Saturday night



Margherita	20
buffalo mozzarella, fresh basil (v)	
Vegetarian	20
tomato pesto, spinach, eggplant, cherry tomato, red onion, fetta (v)	
Calabrese	22
salami, chilli, basil, red onion	
Italian Sausage	22
taleggio cheese, caramelised onion, thyme, fior di latte mozzarella	
Siciliana	22
salami, olives, anchovies, capers	
Funghi	24
field mushrooms, rosemary, pecorino romano, truffle pesto (v)	
Prosciutto	24
cherry tomato, rocket	
Capricciosa	24
double smoked ham, field mushrooms, artichokes, olives	
Four Cheese	24
provolone, blue cheese, pecorino, fior di latte mozzarella (v)	
Vegan cheese	add 4
Gluten free base	add 4

(df) dairy free, (gf) gluten free, (ve) vegan, (veo) vegan option, (v) vegetarian

Pizza and chips menu available until 10pm. If you have any food allergies or dietary requirements, please notify your waiter and we will do our best to accommodate you.



DUKE'S PLATTERS

Cheese Board	20
goats curd, soft blue, brie, marinated olives, quince paste, grissini, wood fired bread	
Charcuterie Board	38
assorted cured meats, goats curd, soft blue, brie, marinated olives, chef's selection dip, grissini, wood fired bread	
Six Bao Bun Platter	40
2x hoisin glazed mushrooms, sesame slaw	
2x sticky pork belly, Asian slaw	
2x beef brisket, smoked cheddar, jalapeños	
Signature Meat-free Platter	50
cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese croquettes, wood fired bread, dips (v)	
Rooftop Signature Share Platter	50
salt and pepper squid, popcorn chicken, garlic and rosemary lamb cutlets, sticky pork belly	
Wood Fired Pizza Platter	80
choice of any 4 pizzas from the pizza menu	

(df) dairy free, (gf) gluten free, (ve) vegan, (veo) vegan option, (v) vegetarian

Pizza and chips menu available until 10pm. If you have any food allergies or dietary requirements, please notify your waiter and we will do our best to accommodate you.

ALL INCLUSIVE PARTY PACKAGES



DUSK PACKAGE

Suited for 10 or more guests

2 bottles of French Sparkling on arrival

Beverage

Choice of 700ml:

Absolut Elyx

Beefeater 24 Gin

Chivas Regal 12YO Scotch Whisky

Havana Club Añejo 7YO Rum

Food

Trio of dips with wood fired bread

3 chef's selection wood fired pizza

3 platters - choice of:

Rooftop signature share platter

salt and pepper squid, popcorn chicken, garlic

and rosemary lamb cutlets, sticky pork belly

OR

Signature meat-free platter

cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and

cheese croquettes, wood fired bread, dips

\$500

(df) dairy free, (gf) gluten free, (ve) vegan, (veo) vegan option, (v) vegetarian

If you have any food allergies or dietary requirements, please notify us at time of booking and we will do our best to accommodate you.

ALL INCLUSIVE PARTY PACKAGES



TWILIGHT PACKAGE

Suited for 10 or more guests

Bottle of Dom Perignon Vintage Champagne on arrival

Beverage

Choice of 700ml:

Belvedere Vodka

Grey Goose Vodka

Four Pillars Rare Dry Gin

Chivas Regal Extra Blended Scotch Whisky

Appleton Estate Reserve Jamaica Rum

Patrón Silver Tequila

Hennessy VSOP Privilege Cognac

Food

Trio of dips with wood fired bread

3 chef's selection wood fired pizza

3 platters - choice of:

Rooftop signature share platter

salt and pepper squid, popcorn chicken, garlic
and rosemary lamb cutlets, sticky pork belly

OR

Signature meat-free platter

cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese
croquettes, wood fired bread, dips

\$1000

(df) dairy free, (gf) gluten free, (ve) vegan, (veo) vegan option, (v) vegetarian

If you have any food allergies or dietary requirements, please notify us at time of booking
and we will do our best to accommodate you.



Learn to
**shake,
stir +
pour**
like a pro

Discover what it takes to make delicious cocktails and pitch your creations in a team challenge for the coveted title of 'best cocktail'.

Teams will be given a cocktail theme, a list of ingredients and a cocktail making sheet to plan, prepare and create their ultimate cocktail.

Cocktails will be judged on cocktail name, presentation, flavour and creativeness.

Cocktail Challenge

This package is the perfect package for groups of 10 or more.

\$69 PER PERSON

INCLUDES cocktail making challenge, 2 hour drinks and canapés package

To book, visit dukesparlour.com.au or call (07) 5538 8000

Get your laughing tackle around this!

Duke's sweet new night of non-stop laughs 'Mixed Bag of LOLs' is the perfect alternative for your group celebrations.

The Gold Coast's funniest comedians will hit the stage every Friday night for a stand-up show that will leave you crying tears of joy. Bring the tissues — LOL!

Every Friday night 7pm – 8.30pm.

Duke's Parlour at The Island Gold Coast. Entry via Beach Road.

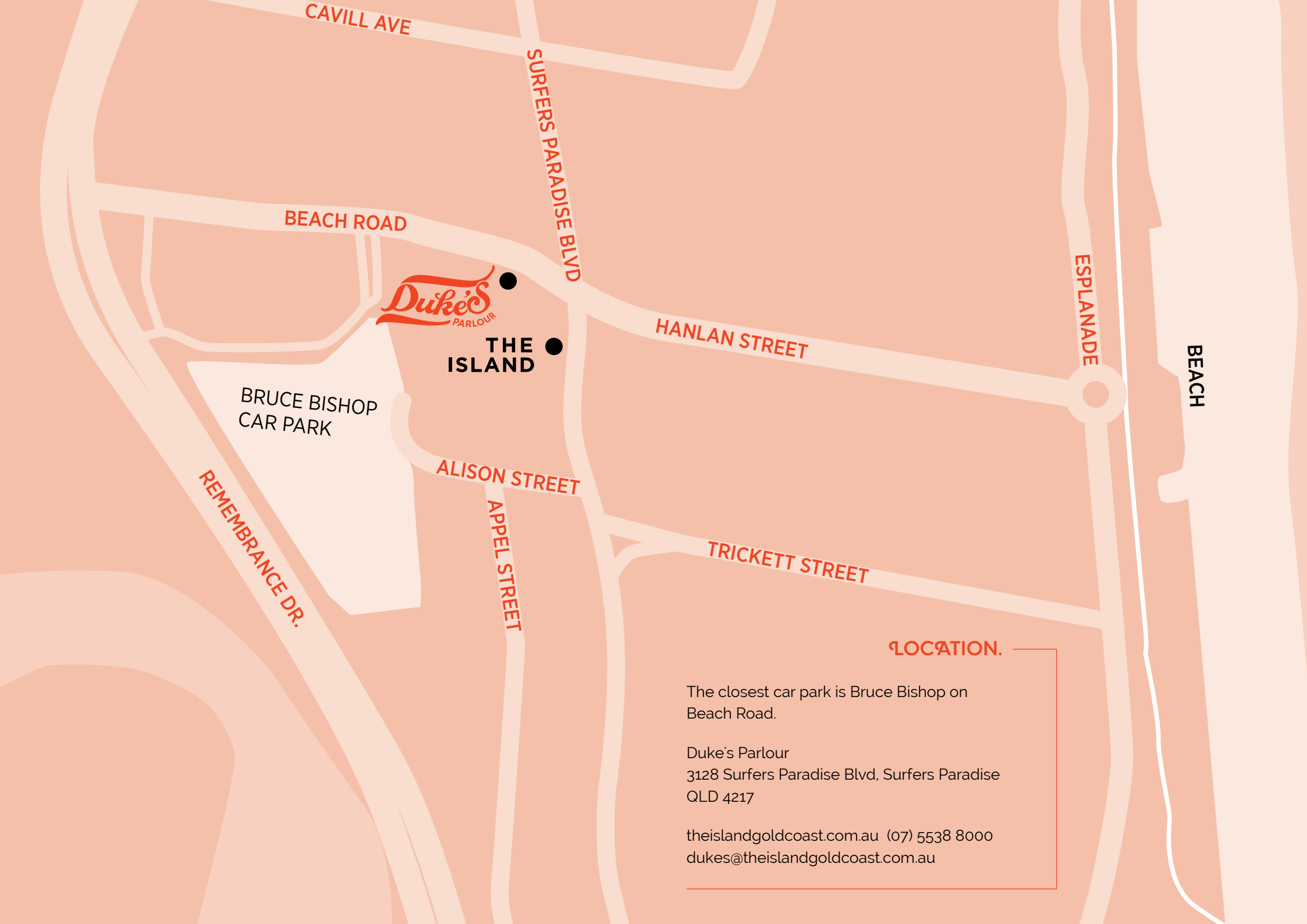
Tickets: \$10 + booking fee. Includes the show and your choice of a margarita or espresso martini.

Food and drinks will also be available for purchase throughout the show and Duke's kicks on until late!

Keep an eye on the socials for each week's lineup.

Details and tickets at theislandgoldcoast.com.au





**THE
ISLAND**

BRUCE BISHOP
CAR PARK

LOCATION.

The closest car park is Bruce Bishop on Beach Road.

Duke's Parlour
3128 Surfers Paradise Blvd, Surfers Paradise
QLD 4217

theislandgoldcoast.com.au (07) 5538 8000
dukes@theislandgoldcoast.com.au

TERMS & CONDITIONS

A reserved area will be allocated to your booking but the facilities [bar, bathroom, entertainment] are shared with other booth bookings and the general public. Area will only be held for 30 minutes from booked time.

1. Pricing and Terms and Conditions

Are only valid for 7 days from date of issue. First in best dressed.

2. Confirmation

2.1. Bookings cannot be held. First in best dressed. All bookings are confirmed once forms and deposit has been received.

2.2. The booking is only considered as confirmed once Duke's Parlour receives the signed Terms & Conditions, completed Booking Confirmation page and outlined deposit amount.

2.3. Duke's Parlour reserve the right to cancel a tentative booking and allocate the space to another client if the required paperwork and deposit are not received by due date.

3. Booking Times

Duke's Parlour spaces may be booked from 12.00pm until close Saturdays and Sundays, 3pm until close Mondays to Fridays.

4. Payment

Full payment of the minimum spend is required to hold a function space. Payment can be made via direct debit [bank details below], cash, bank cheque or credit card [3.25% surcharge applies for Diners Club and American Express]. Any additional charges/purchases during the event [such as damages/bar tab extensions] that are not finalised by the conclusion of the event will be charged to the above card on the next business day unless another arrangements are made with the Function Manager.

5. Final Details

5.1. Pre-ordered food requirements are due 1 week prior to the booking date but can be changed up to 24 hours before the booking date.

5.2. Pre-paid bar tabs are to be finished on the night – no refunds/transfers/credits given for unconsumed bar tab.

5.3. Any additional goods and services or incidentals that are required on the day/ evening of the function [such as extra food/bar tab extensions] are to be paid for on the night.

6. Booking Terms

6.1. Only the person who makes the booking or whose name appears on the booking sheet has authority to make changes to the Guest List and the Bar Account.

6.2. Bookings can be made on the day up to 7pm, 7 days a week.

7. Duke's Parlour Dress Code

Smart casual dress applies at all times. It is your responsibility to abide by these dress standards and to ensure that your attending guests also understand our door policy. Security and Management have the right to refuse entry should they deem an outfit inappropriate.

Ladies – Smart/ casual attire.

Gentlemen – Smart T's or collared shirt and dress jeans or shorts.

Visible ink will be at the discretion of Security and Management. No face tattoos.

8. Special Occasions / Decorations

8.1. 18th Birthdays and 21st Birthdays – are welcomed providing parent/guardian are involved in the booking process.

8.2. Hen's Parties – are welcome however decorative attire, paraphernalia and games are to be kept subtle and tasteful.

8.3. Bucks Parties – are not permitted as venue policy.

8.4. We reserve the right to cancel any bookings who do not meet these conditions.

9. Pricing/Menu & Beverage Items

9.1. Every attempt is made to maintain prices/menu/beverages as printed, but these may be subject to increase/change due to availability of product.

9.2. Prices are GST inclusive.

10. Responsible service of alcohol

10.1. All guests are to have sufficient ID, should they be unable to provide it when asked, they may not be served alcohol.

10.2. Duke's Parlour reserves the right to remove any guest from the function or from the premises if Security or Management deem them to be intoxicated, unruly, aggressive or destructive as per the Qld Liquor Licensing Law. No refund will be available to the client should this occur.

10.3. As a licensed venue, no BYO is permitted.

10.4. Duke's Parlour is an 18+ venue only.

11. Parking

Closest car park is Bruce Bishop Carpark on Beach Road.

12. Insurance

12.1. This agreement indemnifies Katarzyna Group [its staff, agents and contracts] from and against all liabilities, damage and claims due to, or accidental to, the conduct and security of event guests, and any property loss or damaged to event guests.

12.2. The venue provides public liability insurance to cover our guests who could suffer accidental, personal injury on the premises.

13. Entry Requirements

13.1. Appropriate Photo ID is required by all guests and must be presented to Security on entry.

13.2. All guests will adhere to both Fire Safety Act and Liquor License Act.

13.3. Guests that Security deem as intoxicated will not be permitted entry.

13.4. Duke's Parlour is a peaceful venue and will NOT tolerate violence of any kind – patrons involved in any type of physical violence will be in breach of the house rules and ejected from the venue or apprehended.

14. Loss or damages

The client shall be responsible for any loss or damage to the premises, its fittings and/or equipment or injury to any staff member caused by any guest or contractor engaged by the client, or his servants or agents prior to, during or after the function. The client shall also be responsible for loss of or damage to their property and or the property of any guest or contractor engaged by the client or his servant or agent, left on the premises prior to, during or after the function; and shall indemnify Duke's Parlour in respect of any such loss or damage.

15. Smoking policy

Smoking is only allowed in designated areas.

16. BYO Food

No outside food or beverage is permitted unless there is prior written approval by management.

17. Duke's Parlour reserves the right to use any image

Duke's Parlour reserves the right to use any image or photograph taken of the room(s) from my event, taken by Duke's Parlour for the purpose of any legitimate advertising or marketing or media.

18. Cancellation

18.1. Notification of your cancellation must be received in writing [email or fax].

18.2. A fee of \$50.00 applies for all cancellations.

18.3. The payment is non-refundable if the booking is cancelled within 14 days of the booking date.

18.4. We understand that unforeseen and unfortunate circumstances may apply to a cancellation of a booking and will be happy to discuss these circumstances with you to assist in such an event.

18.5. You also have the option to transfer your deposit payment to another date instead of cancelling [depending availability] without incurring any fees or charges.

18.6. If cancelled within 24 hours of the event, full payment will be forfeited.

I [insert name] _____

have read the above and agree to proceed with the booking as outlined in the following BOOTH CONFIRMATION at Duke's Parlour.

Booking Date: _____

CLIENT NAME _____

CLIENT SIGNATURE _____

Date: / /

DUKE'S PARLOUR BOOKING ENQUIRY FORM



In order to secure your booking please complete the below form and return via fax (07) 3114 7474, email to dukes@theislandgoldcoast.com.au or by post to Katarzyna Group - PO Box 261 Fortitude Valley QLD 4006 Australia. Please retain a copy of this agreement for your records.

EVENT DATE			
EVENT NAME			
ESTIMATED NUMBERS			
MINIMUM SPEND		CONTACT NAME	
DEPOSIT AMOUNT		PHONE	
ARRIVAL TIME		EMAIL	

*Space booking arrival time must be between 6:30pm-7:30pm. Extended bookings can be arranged. The required minimum spend is to be paid in full. Payment will be made via;

☐ **CREDIT CARD - PLEASE NOTE SURCHARGE MAY APPLY**

PLEASE CIRCLE	VISA (1% surcharge)	MCARD (1% sur-	AMEX (3.25%)	DINERS (3.25%)
CARD NUMBER				
EXPIRY DATE				
CARDHOLDER NAME				
CARDHOLDER SIGNATURE				
AMOUNT (inc. surcharge)				
Will this card be used for the outstanding balance				

Any additional charges/purchases during the event (such as damages/bar tab extensions) that are not finalised by the conclusion of the event will be charged to the above card on the next business day unless another arrangements are made with the Function Manager.

☐ **DIRECT DEPOSIT - PLEASE PROVIDE A COPY OF THE REMITTANCE RECEIPT**

ACCOUNT NAME	RIVERLAND HOSPITALITY VEGAS BAR
BSB	084 255
ACCOUNT NUMBER	773149560
REFERENCE	Please use first names & date (e.g.: Samantha 23513)
AMOUNT	

DUKE'S PARLOUR FINAL DETAILS FORM



In order to secure your booking please complete the below form and return via fax (07) 3114 7474, email to dukes@theislandgoldcoast.com.au or by post to Katarzyna Group – PO Box 261 Fortitude Valley QLD 4006 Australia. Please retain a copy of this agreement for your records.

EVENT DETAILS	
DATE	
EVENT NAME	
ESTIMATED NUMBERS	
ONSITE CONTACT (Name and Mobile)	

CATERING		
SERVICE TIME /S:		
TO SHARE FOOD SELECTION Please highlight selection and quantities		QTY
	Spicy tomato and chilli fried olives aioli	8
	Garlic pizza (v)	12
	Trio of dips wood fired bread, sundried tomato, avocado, beetroot hummus (v)	12
	Mac and cheese croquettes smoked chipotle sauce (v)	14
	Spicy buffalo chicken wings Asian slaw	16
	Popcorn cauliflower pomegranate, smoked chipotle mayo (v)	16
	Grilled vegetable salad fetta cheese, almonds (v) Add ons: falafel 8 <input type="checkbox"/> rump steak 8 <input type="checkbox"/> grilled chicken thigh 8 <input type="checkbox"/> grilled salmon fillet 9 <input type="checkbox"/> lamb cutlets 10 <input type="checkbox"/>	16
	Crispy popcorn chicken chimichurri dressing	18
	Falafel tacos crispy lettuce, onion, tomato salsa, avocado mayo (veo, v)	18
	Salt and pepper squid aioli (gf)	20
	Sizzling chilli and garlic prawns rustic rye sourdough	22
Chargrilled lamb cutlets pesto rosso and dukka spice (gf)	22	

(df) dairy free, (gf) gluten free, (ve) vegan, (veo) vegan option, (v) vegetarian
 Pizza and chips menu available until 10pm. If you have any food allergies or dietary requirements, please notify us at time of booking and we will do our best to accommodate you.

CATERING CONTINUED

SERVICE TIME /S;

FOOD SELECTION Please highlight selection and quantities	BAO BUNS		QTY
	Sticky pork belly Asian slaw	2 for 15	
	Beef brisket smoked cheddar, jalapeños	2 for 15	
	Hoisin glazed mushrooms sesame slaw (v)	2 for 15	
	WOOD FIRED PIZZA		
	Pizza available until midnight every Friday and Saturday night		
	Margherita buffalo mozzarella, fresh basil (v)	20	
	Vegetarian tomato pesto, spinach, eggplant, cherry tomato, red onion, fetta (v)	20	
	Calabrese salami, chilli, basil, red onion	22	
	Italian Sausage taleggio cheese, caramelised onion, thyme, fior di latte mozzarella	22	
	Siciliana salami, olives, anchovies, capers	22	
	Funghi field mushrooms, rosemary, pecorino romano, truffle pesto (v)	24	
	Prosciutto cherry tomato, rocket	24	
	Capricciosa double smoked ham, field mushrooms, artichokes, olives	24	
	Four Cheese provolone, blue cheese, pecorino, fior di latte mozzarella (v)	24	
	Vegan cheese add 4 <input type="checkbox"/> Gluten free base add 4 <input type="checkbox"/>		
	SIDES		
	Chips, aioli (v)	9	
	Broccolini and snow peas, toasted almonds (v)	9	
	Sweet potato wedges, jalapeño mayo (v)	10	
	Tuscan roasted winter vegetables, crispy kale (v)	12	
	DESSERT		
	Affogatto espresso coffee, vanilla ice cream add liquor of your choice <input type="checkbox"/>	10	
	Sticky date pudding butterscotch sauce, vanilla ice cream	12	
	Vegan chocolate mud cake (df, ve)	12	
Nutella calzone for 2 fresh strawberries, vanilla ice cream	22		

CATERING CONTINUED		
SERVICE TIME/S:		
ROOFTOP PLATTERS		QTY
<div>FOOD SELECTION</div> <div>Please highlight selection and quantities</div>	Cheese Board goats curd, soft blue, brie, marinated olives, quince paste, grissini, wood fired bread	20
	Charcuterie Board assorted cured meats, goats curd, soft blue, brie, marinated olives, chef's selection dip, grissini, wood fired bread	38
	Six Bao Bun Platter 2x hoisin glazed mushrooms, sesame slaw 2x sticky pork belly, Asian slaw 2x beef brisket, smoked cheddar, jalapeños	40
	Signature Meat-free Platter cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese croquettes, wood fired bread, dips (v)	50
	Rooftop Signature Share Platter salt and pepper squid, popcorn chicken, garlic and rosemary lamb cutlets, sticky pork belly	50
	Wood Fired Pizza Platter choice of any 4 pizzas from the pizza menu	80
	DUSK PACKAGE Suited for 10 or more guests	500
	2 bottles of French Sparkling on arrival Beverage Choice of 700ml: Absolut Elyx <input type="checkbox"/> Beefeater 24 Gin <input type="checkbox"/> Chivas Regal 12YO Scotch Whisky <input type="checkbox"/> Havana Club Añejo 7YO Rum <input type="checkbox"/> Food Trio of dips with wood fired bread 3 chef's selection wood fired pizza 3 platters - choice of: Rooftop signature share platter <input type="checkbox"/> salt and pepper squid, popcorn chicken, garlic and rosemary lamb cutlets, sticky pork belly OR Signature meat-free platter <input type="checkbox"/> cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese croquettes, wood fired bread, dips	

(df) dairy free, (gf) gluten free, (ve) vegan, (veo) vegan option, (v) vegetarian
 Pizza and chips menu available until 10pm. If you have any food allergies or dietary requirements, please notify us at time of booking and we will do our best to accommodate you.

CATERING CONTINUED		
SERVICE TIME/S:		
	<div>TWILIGHT PACKAGE</div> <div>Suited for 10 or more guests1000</div> <div>Bottle of Dom Perignon Vintage Champagne on arrival</div> <div>Beverage</div> <div>Choice of 700ml: Belvedere Vodka <input type="checkbox"/> Grey Goose Vodka <input type="checkbox"/> Four Pillars Rare Dry Gin <input type="checkbox"/> Chivas Regal Extra Blended Scotch Whisky <input type="checkbox"/> Appleton Estate Reserve Jamaica Rum <input type="checkbox"/> Patrón Silver Tequila <input type="checkbox"/> Hennessy VSOP Privilege Cognac <input type="checkbox"/></div> <div>Food</div> <div>Trio of dips with wood fired bread 3 chef's selection wood fired pizza 3 platters - choice of: Rooftop signature share platter <input type="checkbox"/> salt and pepper squid, popcorn chicken, garlic and rosemary lamb cutlets, sticky pork belly OR Signature meat-free platter <input type="checkbox"/> cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese croquettes, wood fired bread, dips</div>	QTY
BEVERAGES		
BAR TAB AMOUNT	\$	
EXCLUSIONS Please advise if there is any restrictions on drinks being available on a tab		
Will spirits be included on the bar tab?		
PREFERRED TIMINGS & EXTRAS		
GUEST ARRIVAL TIME & CONCLUSION OF		
EVENT SNAPSHOT (Please provide a brief overview)		
Do you require a host? (\$50 per hour - min. 3 hours)		
Will you be bringing decorations or cake with you? If so, what time will these be dropped off?		
Will you be taking everything home at the end of the night or would you like us to dispose of everything after the party?		
Notes: (Please include dietary information)		
FINAL PAYMENT (Due: Monday week of booking. Please advise how will this be finalised)	If you would like to direct deposit the full amount please use below information: Account name: RIVERLAND HOSPITALITY VEGAS BAR BSB: 084-255 Account Number: 773149560 Reference: (first name and date) Please take the payment off the credit card provided: YES / NO	