RONDUKE Hotel Events package

Share your next event —— with us ———





IRON DUKE HOTEL EVENTS

The Iron Duke Hotel is a local favourite with its friendly staff, fresh and seasonal menus and extensive craft beer selection. We have the space for all occasions from large cocktail style events in our leafy beer garden, to intimate sit down meals with friends and family in our dining room.

From birthdays and engagement parties to corporate events and community group presentations our personable staff will ensure your expectations are met by putting together a fun and memorable event.

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BEER GARDEN

Expansive Leafy Outdoor Area

Our expansive beer garden is a unique space for cocktail style events. The area is surrounded by vines and rainforest plants under a large yellowwood tree canape. A mixture of low and high tables and open space allows us to cater to any type of event styles. For groups of 30 to 50 we are able to section off a portion of the garden to provide your group with exclusivity, whilst still being part of the crowd.

Seats 100 | Cocktail 150 | Children & Dog Friendly Gas Heaters | Smoking Area | AV Plug in









Intimate Space for Dinner Parties

A light filled room, with a view into the beer garden that can be configured as one long table seating 16 or a collection of smaller tables. Perfect for a dinner party or a family gathering.

Seats 20 | Children Friendly Air Conditioning





IRON DUKE HOTEL | EVENTS

INON DUKE HOTEL

PUBLIC BAR

Traditional Pub Vibes

Our public bar is full of warmth and charm with its blackbutt floorboards and wall panelling. The front bar has a large HD projector screen for watching live sports or displaying your own presentation.

> Seats 70 | Cocktail 100 Air conditioning | AV Plug In



CANAPES

\$29 PER PERSON | MINIMUM 30 GUESTS CHOOSE 5 OF THE FOLLOWING OPTIONS

Buffalo mozzarella, prosciutto, tomato jam, basil pesto on sourdough crostini Smoked salmon, pickled fennel & avocado puree on a crouton Assorted vegetarian sushi w soy & wasabi (vg) (gf) Macaroni & cheese croquette (v) Spinach and ricotta in filo pastry (v) Salt & pepper squid w aioli Beer battered barramundi cocktails w tartare Pork & fennel house-made sausage rolls w tomato jam Lamb Backstrap skewer w lemon & oregano (gf) Beef striploin skewer w chimichurri (gf) Cheese burger slider w beef patty, cheese, lettuce, tomato, pickle & special sauce Vego burger slider w plant-based patty, cheese, lettuce, tomato, pickle & special sauce (v) Scallop, cauliflower puree, macadamia crumble & basil (gf) Caramelised pork belly w pickled vegetables & peanut salad (gf)









Potato Gnocchi w zucchini, mushroom, goat cheese, hazelnut, sage & parmesan (v)

Whole Lamb roasted in the beer garden over coals w tabbouleh, lemon potato &

Whole Suckling Pig roasted in the beer garden over coals w chimichurri, charred corn

IRON DUKE HOTEL | EVENTS

ONE COURSE SET MENUS

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\$35 PER PERSON | MINIMUM 25 GUESTS

Barramundi Fillet w shaved spring vegetable, chat potato, pea puree & lemon

dressing (gf)

OR

300G Grain Fed Sirloin w chat potato, carrot, wilted spinach & steak butter (gf)

OR

MARKET PRICE | MINIMUM 25 GUESTS | WHOLE ANIMAL

baba ghanoush

OR

on the cob and bacon potato salad

GRAZING BOARDS

MINIMUM 25 PIECES OF EACH ITEM

Cheese burger slider w beef patty, cheese, lettuce, tomato, pickle & special sauce - \$8

Vego burger slider w plant-based patty, cheese, lettuce, tomato, pickle & special sauce (v) - \$8

Beef striploin skewer w chimichurri (gf) - \$7

Macaroni & cheese croquette (v) - \$6

Spinach and ricotta in filo pastry (v) - \$6

Pork & fennel house-made sausage rolls w tomato jam - \$6

Lamb Backstrap skewer w lemon & oregano (gf) - \$7

SHARE PLATTERS

SERVES 20

ANTIPASTO

Aged cheddar, brie, mortadella, marinated eggplant & zucchini, pickled vegetables, pesto hummus & crostini - \$200

CHARCUTERIE

Prosciutto, sopressa, mortadella, smoked ham, aged cheddar, pickled vegetables & crostini - \$300







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