



{ Group Bookings

EATS//DRINKS//PACKAGES



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.

BOOKING INFO.

Bookings can be made for groups of 15 to 250 people from open until 12am.

Drink vouchers, bar tabs and advance food orders are recommended.

Exclusive use is available - booking fees apply.

For over 100 guests, food and drink can be tailored to suit.

A reserved area will be allocated to your booking, but the facilities (bar, bathroom, entertainment) are shared with other bookings and the general public. Spaces will be held for 30 minutes before being released.



TO SHARE

Garlic pizza (v)	12
Trio of dips, wood fired bread	12
Spicy buffalo wings, asian slaw (gf)	16
Spicy tomato and chilli fried olives, aioli (v)	8
Feta stuffed fried olives, beetroot hummus	8
Natural oysters, mignonette dressing (gf)	6 for 22
Salt and pepper squid, aioli (gf)	18
Crispy popcorn chicken, chimichurri dressing	18
Garlic and rosemary lamb cutlets, tzatziki	22
Burrata, prosciutto, salsa verde, rustic wood fired sourdough	20
Chips, aioli (v)	9
Sweet potato wedges, jalapeño mayo (v)	10
Caprese salad (v)	12
hierloom tomato, buffalo mozzarella	
Island side salad (v)	10
mixed leaf, olives, avocado, fetta, cucumber	
Wood fired bread (v)	5
Cheese board	20
goats curd, soft blue, vintage cheddar, lemon and garlic marinated olives, quince paste, mixed fresh and dried fruits, grissini	

BAO BUNS

Sticky pork belly asian slaw	2 for 14
Beef brisket smoked cheddar, jalapeños	2 for 14
Hoisin glazed mushrooms sesame slaw	2 for 14

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

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

<u>Italian Sausage</u>	22
taleggio cheese, caramelized onion, thyme, fior di latte mozzarella	
<u>Funghi</u>	24
field mushrooms, rosemary, pecorino romano, truffle pesto (v)	
<u>Margherita</u>	20
buffalo mozzarella, fresh basil (v)	
<u>Prosciutto</u>	24
cherry tomato, rocket	
<u>Calabrese</u>	22
salami, chilli, basil, red onion	
<u>Capricciosa</u>	24
double smoked ham, field mushrooms, artichokes, olives	
<u>Siciliana</u>	22
salami, olives, anchovies, capers	
<u>Vegetarian</u>	22
olives, roast vegetables, rocket (v)	
<u>Four Cheese</u>	24
provolone, blue cheese, pecorino, fior di latte mozzarella (v)	
	Vegan Cheese add 4
	Gluten Free Base add 4

DESSERTS

2 Scoops of Vanilla Ice Cream	8
fresh mixed berries	
Nutella calzone for 2	22
fresh strawberries, vanilla ice cream	
Tiramisu	12
Affogato	10
espresso coffee, vanilla bean ice cream	
	add liquor of your choice add 9

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DUKE'S PLATTERS



Six Bao Platter

40

2x Sticky pork belly with slaw salad Bao Buns
2x Beef brisket, smoked cheddar and jalapeños Bao Buns
2x Hoisin glazed mushrooms with sesame slaw Bao Buns

Charcuterie Platter

40

cured calabrese and prosciutto, brie, soft blue cheese, goats curd, chef's selection dip, lemon and garlic marinated olives, focaccia bread and grissini sticks

Wood Fired Pizza Platter

80

choice of any 4 pizzas from the pizza menu

Vegetarian Platter

40

pumpkin, beetroot, tomato and pickled onion skewers, mushroom arancini, sweet grilled corn, hoisin glazed mushrooms, lemon and garlic marinated olives, pepita seeds, chef's selection dip, soft blue cheese, brie and focaccia

Duke's Share Platter

50

popcorn chicken with chimichurri dressing, garlic and rosemary lamb cutlets, salt and pepper calamari with beetroot hommus, sticky pork belly

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MOONLIT PACKAGE

Arrival glass of French Sparkling for each guest

700ml bottle of Absolut Elyx premium vodka with softdrink and juice mixers included

Grazing food package included (see menu below)

\$50 per person (Minimum of 10 people)

SKYLIGHT PACKAGE

Arrival glass of French Sparkling for each guest

2 hours beverage package of French Sparkling, house white and red wine, select tap beers

Grazing food package included (see menu below)

\$60 per person (Minimum of 30 people)

GRAZING PACKAGE

Garlic and rosemary lamb cutlets

Sweet potato wedges

Bao bun selection

Duck spring rolls

Chef's selection wood fired pizza

\$20 per person

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

If you have any food allergies or dietary requirements, please notify your waiter and we will do our best to accommodate you.

CAVILL AVE

SURFERS PARADISE BLVD

BEACH ROAD

Duke's
PARLOUR

THE
ISLAND

BRUCE BISHOP
CAR PARK

REMEMBRANCE DR.

ALISON STREET

APPEL STREET

HANLAN STREET

TRICKETT STREET

ESPLANADE

BEACH

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

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.

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

*Space booking arrival time must be between 7-8pm. 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% SURCHARGE)	AMEX (3.25% SURCHARGE)	DINERS (3.25% SURCHARGE)
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	

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

CATERING		
SERVICE TIME		QTY
FOOD SELECTION Please highlight selection and quantities	TO SHARE	12
	Garlic pizza (v)	
	Trio of dips, wood fired bread	12
	Spicy buffalo wings, asian slaw (gf)	16
	Spicy tomato and chilli fried olives, aioli (v)	8
	Feta stuffed fried olives, beetroot hommus	8
	Natural oysters, mignonette dressing (gf)	6 for 22
	Salt and pepper squid, aioli (gf)	18
	Crispy popcorn chicken, chimichurri dressing	18
	Garlic and rosemary lamb cutlets, tzatziki	22
	Burrata, prosciutto, salsa verde, rustic wood fired sourdough	20
	Chips, aioli (v)	9
	Sweet potato wedges, jalapeño mayo (v)	10
	Caprese salad (v) hierloom tomato, buffalo mozzarella	12
	Island side salad (v) mixed leaf, olives, avocado, fetta, cucumber	10
	Wood fired bread (v)	5
	Cheese board goats curd, soft blue, vintage cheddar, lemon and garlic marinated olives, quince paste, mixed fresh and dried fruits, grissini	20
BAO BUNS	2 for 14	
Sticky pork belly asian slaw		
Beef brisket smoked cheddar, jalapeños		
Hoisin glazed mushrooms sesame slaw		

CATERING		
SERVICE TIME		QTY
	WOODFIRED PIZZA	22
	Italian Sausage taleggio cheese, caramelized onion, thyme, fior di latte mozzarella	
	Funghi field mushrooms, rosemary, pecorino romano, truffle pesto (v)	24
	Margherita buffalo mozzarella, fresh basil (v)	20
	Prosciutto cherry tomato, rocket	24
	Catabrese salami, chilli, basil, red onion	22
	Capricciosa double smoked ham, field mushrooms, artichokes, olives	24
	Siciliana salami, olives, anchovies, capers	22
	Vegetarian olives, roast vegetables, rocket (v)	22
	Four Cheese provolone, blue cheese, pecorino, fior di latte mozzarella (v)	24
	Vegan Cheese add 4 Gluten Free Base add 4	
	DESSERTS	8
	2 Scoops of Vanilla Ice Cream fresh mixed berries	
	Nutella calzone for 2 fresh strawberries, vanilla ice cream	22
	Tiramisu	12
	Affogato espresso coffee, vanilla bean ice cream add liquor of your choice 9	10
	ROOFTOP PLATTERS	40
	Six Bao Platter 2x Sticky pork belly with slaw salad Bao Buns 2x Beef brisket, smoked cheddar and jalapeños Bao Buns 2x Hoisin glazed mushrooms with sesame slaw Bao Buns	
	Charcuterie Platter cured calabrese and prosciutto, brie, soft blue cheese, goats curd, chef's selection dip, lemon and garlic marinated olives, focaccia bread and grissini sticks	40
	Wood Fired Pizza Platter choice of any 4 pizzas from the pizza menu	80
	Vegetarian Platter pumpkin, beetroot, tomato and pickled onion skewers, mushroom arancini, sweet grilled corn, hoisin glazed mushrooms, lemon and garlic marinated olives, pepita seeds, chef's selection dip, soft blue cheese, brie and focaccia	40
	Rooftop Signature Share Platter popcorn chicken with chimichurri dressing, garlic and rosemary lamb cutlets, salt and pepper calamari with beetroot hummus, sticky pork belly	50
	MOONLIT PACKAGE Arrival glass of French Sparkling for each guest 700ml bottle of Absolut Elyx premium vodka with softdrink and juice mixers included Grazing food package included \$50 per person (Minimum of 10 people)	

FOOD SELECTION

Please highlight selection and quantities

Share menu & platters available until 10pm. One bill per table.

If you have any food allergies or dietary requirements, please notify us on this form & we will do our best to accommodate you.

<p>FOOD SELECTION Please highlight selection and quantities</p>	<p>SKYLIGHT PACKAGE Arrival glass of French Sparkling for each guest 2 hours beverage package of French Sparkling, house white and red wine, select tap beers Grazing food package included \$60 per person (Minimum of 30 people)</p> <p>GRAZING PACKAGE Garlic and rosemary lamb cutlets Sweet potato wedges Bao bun selection Duck spring rolls Chef's selection wood fired pizza \$20 per person</p>		
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BEVERAGES	
BAR TAB AMOUNT	\$
EXCLUSIONS Please advise any restrictions to drinks available on tab	
Will spirits be included on the bar tab?	

PREFERRED TIMINGS AND EXTRAS	
GUEST ARRIVAL TIME AND CONCLUSION OF BOOKING	
EVENT OVERVIEW	
DO YOU REQUIRE A HOST? (\$50 per hour, min 3 hours)	
ARE YOU BRINGING DECORATIONS OR A CAKE? Please provide timings for drop off.	
Will you be taking everything home afterwards or would you like us to dispose of everything after the party?	
Notes: (Please include dietary info).	
FINAL PAYMENT (Due Monday the week of the booking. Please advise how this will be finalised.)	<p>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</p>

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 7pm until close.

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

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: / /