Function Pack

WELCOME TO *The Duck Inn*

At The Duck Inn, we believe the best celebrations feel effortless. Whether it is a milestone lunch on the deck, a family gathering by the fire, or a long table work dinner that stretches into golden hour, our spaces are designed to make every moment feel warm, welcoming and beautifully put together.

With refined pub dining, thoughtful service, and the charm of a historic Hills inn, we create events that feel special without ever feeling stuffy. Our team takes pride in the details, from the first glass poured to the final farewell, so you and your guests can relax and enjoy your day in comfort.

From intimate gatherings to long lunches that turn into longer afternoons, The Duck Inn is your home for quality, connection, and classic country hospitality.

THE WINE, THE VIEW, THE DUCK

Everything is better in the Hills

The RESTAURANT

The restaurant has charming décor and looks stunning dressed up with or without linen. Our staff will allow your event vision to come true, assisting with any style requirements. We will customise every Adelaide Hills event to make it truly special and memorable for everyone.

SPACE TYPE						
INDOOR	60	125	N	N	N	N

The FRONT BAR

The front bar is best suited for larger stand up events with plenty of room to move around. With a range of catering and drink packages available, we will make sure it is easy to host your next Adelaide Hills function.

SPACE TYPE						
INDOOR	–	70	N	N	N	N

The DECK

Enjoy your next function at The Duck on our picturesque deck. Choose from an intimate dining experience or stand up cocktail party. We can host all occasions from wedding ceremonies to birthdays and corporate functions.

SPACE TYPE						
OUTDOOR (COVERED)	35	60	N	N	N	N

RESTAURANT ATRIUM

The restaurant atrium is well suited to small and intimate functions. There are many customised options available from stand up cocktail and sit down dinners. The atrium's have direct access out to the deck, and half the deck space can be booked to compliment your function.

SPACE TYPE						
INDOOR	25	40	N	N	N	N

PLATTERS

25 PIECES PER PLATTER

VEGETARIAN | V | 100
croquettes, arancini, spinach & ricotta rolls, aioli & omato relish

VEGAN | LD, LG, VG | 195
vegan pies & sausage rolls with vegan chipotle aioli, tomato chutney

BREADS AND DIPS | LDO, LGO, V, VGO | 90
3 assorted dips, toasted turkish, lavosh, vegetable crudites

BEEF PIE | 105
angus beef pies, tomato sauce, parsley

SAUSAGE ROLL | 100
beef sausage rolls, tomato sauce, parsley

ARANCINI | LDO, LGO, V, VGO | 120
selection of mushroom white wine, pumpkin & sage, tomato & basil, arancini with dipping sauces

SATAY CHICKEN SKEWER | LGO | 110
grilled chicken skewers, peanut satay sauce, coriander

BEEF SKEWER | LD, LG | 200
beef skewers, chimichurri & lemon

FRIED CHICKEN | 95
japanese style chicken, crunchy golden batter, spicy mayo, lemon, sesame seeds.

ANTIPASTO | LGO | 125
assorted meats, cheese & fruit

CHEESE | LGO, V | 95
selection of cheeses, dried fruits, crackers

BRUSCHETTA | V, VGO, LGO | 60
toasted bread, fetta, tomato, onion & balsamic glaze

FRUIT PLATTER | LD, LG, VG | 60
fresh seasonal fruits

BEEF SLIDERS | LDO, LGO | 200
beef patty, pickle, cheese, tomato sauce

CHOCOLATE & WALNUT BROWNIE | LGO, V | 140
chocolate brownie with walnuts & chocolate fudge sauce

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option
A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood

SET MENU

2 COURSE ALT SERVE $58PP 3 COURSE ALT SERVE $69PP

ALL COURSE ARE SERVED AS AN ALTERNATE DROP. PLEASE SELECT 2 FROM EACH COURSE.
DIETARIES CAN BE ACCOMMODATED WHEN PRE-ARRANGED. GUEST CHOICE OR PRE-ORDER ALSO AVAILABLE UPON REQUEST.

Entrees

GUESTS SELECT (2) OPTIONS

Karaage Chicken | kewpie mayo, crispy shallots & sesame seeds (LG, LD)

Cauliflower Bites | lightly battered florettes tossed in a buffalo sauce with a garlic aioli dipping sauce (VGO, LG)

Peking Duck Spring Rolls | honey soy dipping sauce, fresh chilli, spring onions and chilli oil (LD)

Mains

GUESTS SELECT (2) OPTIONS

Jerk Chicken | Jamaican spiced chicken, basmati rice, green beans, topped with pineapple and red onion salsa (LG, LD)

250g Rump Steak | jus, house salad, chips (LDO, LG)

Marinated Tofu Salad | asian style slaw, edamame, peanuts, crispy shallots & sesame (LD, LG, V, VG)

Dessert

GUESTS SELECT (1) OPTIONS

Chocolate Brownie | caramel sauce, salted caramel ice cream (V)

Eton Mess | vegan meringue, raspberry compote, raspberry sorbet, coconut labneh (LD, LG, VG)

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BEVERAGE PACKAGES

Please note, all packages subject to product availability
Minimum 20 guests

Standard

2HRS $43PP | 3HRS $55PP | 4HRS $70PP

WINE
Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

BEER & CIDER
Hahn Super Dry
West End Draught
Coopers Pale Ale
Hahn 3.5

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

Premium

2HRS $53PP | 3HRS $68PP | 4HRS $81PP

WINE
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
South Rock Shiraz
Henry & Hunter Shiraz Cabernet

BEER & CIDER
Hahn Super Dry
Stone and Wood Pacific Ale
West End Draught
Coopers Pale Ale
Hahn 3.5

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

BEVERAGE ADD ONS

Bar Tab on consumption

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

Spirits upgrade

Available to add to all beverage packages, minimum 20 guests, $29pp

Cocktail on arrival

Available to add to all beverage packages, minimum 20 guests, $13pp.

CONTACT US

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