



DEER DUCK  
BISTRO



OPTION 1

## FIVE COURSE DEGUSTATION

FOR GROUPS OF 12 OR MORE GUESTS

\$95 PP

AMUSE - BOUCHE

ROASTED CUTTLEFISH, SQUID INK SPONGE, CAULIFLOWER

CONFIT DUCK LEG RAVIOLI, SAGE-PARMESAN SAUCE, CELERIAC,  
AUSTRALIAN BLACK TRUFFLE

STICKY PORK RIBS, BEETROOT, BEE POLLEN, MUNTRIES

LEMON CURD, LIME MERINGUE, NATIVE DESERT LIME, MANDARIN GEL,  
THYME SHORTBREAD

\*ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY.



OPTION II

SHORT COURSE DEGUSTATION

FOR GROUPS OF 12 OR MORE GUESTS

\$125 PP

AMUSE - BOUCHE

OX HEART, THAI EGGPLANT SALAD, SALSA VERDE, PICKLED VEGETABLES

CARROTS, STRACCHINO CHEESE, CAVIAR, PHYTOPLANKTON

ROASTED CUTTLEFISH, SQUID INK SPONGE, CAULIFLOWER

CONFIT DUCK LEG RAVIOLI, SAGE-PARMESAN SAUCE, CELERIAC,  
AUSTRALIAN BLACK TRUFFLE

STICKY PORK RIBS, BEETROOT, BEE POLLEN, MUNTRIES

LEMON CURD, LIME MERINGUE, NATIVE DESERT LIME, MANDARIN GEL,  
THYME SHORTBREAD

\*ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY.





OPTION III

## LONG COURSE DEGUSTATION

FOR GROUPS OF 12 OR MORE GUESTS

\$145 PP

AMUSE - BOUCHE

OX HEART, THAI EGGPLANT SALAD, SALSA VERDE, PICKLED VEGETABLES

CARROTS, STRACCHINO CHEESE, CAVIAR, PHYTOPLANKTON

ROASTED CUTTLEFISH, SQUID INK SPONGE, CAULIFLOWER

CONFIT DUCK LEG RAVIOLI, SAGE-PARMESAN SAUCE, CELERIAC,  
AUSTRALIAN BLACK TRUFFLE

STICKY PORK RIBS, BEETROOT, BEE POLLEN, MUNTRIES

CLASSIC LIVORNO SEAFOOD CACCIUCCO, TUSCAN BREAD

LEMON CURD, LIME MERINGUE, NATIVE DESERT LIME, MANDARIN GEL,  
THYME SHORTBREAD

PUMPKIN CAKE, CHESTNUT PURÉE, MILK CHOCOLATE CREMOSO, PEPITAS

\*ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY.



OPTION IV

## CUSTOMISED MENU



As one of Brisbane's best private function spaces, Deer Duck Bistro is the place to host your next event. Ideal for work Christmas functions, birthday celebrations, engagement parties, corporate events, and many more, we can cater specifically to your needs.

Our expert team can create a food and beverage package to suit your budget and match the style of event you would like to host. Whether your function is for 10 or 40, Deer Duck Bistro has the right ingredients to make your event a huge success! By working with you to determine the most suitable food and entertainment options, taking into account your budget, our team will master all the things that will make your special occasion a successful and memorable one.

We look forward to working with you to make your event a truly special one.

# DEER DUCK BISTRO

## FUNCTION TERMS & CONDITIONS

### 1. SPACE HIRE

A set-up and service fee will apply at \$15 per person. Please note when booking restaurant the maximum time of hire in venue for lunch is from 12-4pm for dinner is 6-11pm. If you are to go over this period extra charges may occur.

### 2. PRIVATE ROOM HIRE - MINIMUM SPEND

Please note that an agreed minimum spend is applicable. If this amount is not reached on the evening, the outstanding balance will be charged to the client's credit card given on confirmation or taken out of the holding deposit.

PRIVATE ROOM HIRE	
ROOM	MINIMUM SPEND
Duck Room (15 - 25 Guests)	\$4,000
Deer Room (30 - 35 Guests)	\$7,000

We reserve the right to require a minimum amount be spent depending on the area and time of the year for your function.

### 3. DEPOSIT

All group bookings are required to place a 20% deposit on their total estimated food revenue. This deposit will be made at the time of reservation placement and will be charged to the credit card details provided during reservation. Please note that no booking is confirmed without a deposit payment. The pre-paid amount will be debited from the final bill on the day of the reservation.

### 4. PAYMENT

Final payment must be made at the completion of the function. It is the responsibility of the person who confirmed the booking to ensure full payment is made at the conclusion of the function. All prices are given as a guide only and vary according to the number of guests, date of the function and overall catering requirements.





## 5. CANCELLATION

If less than 2 weeks notice of cancellation is given the deposit cannot be refunded.

All cancellations must be in writing.

## 6. CONFIRMING MENU & BEVERAGE ARRANGEMENTS

Confirmation of menu and beverage arrangements must be made at least five full working days before your function. Short notice bookings may be accommodated subject to availability of space and to the discretion of the restaurant manager. Please note that dietary requirements must be confirmed at least four days prior to the reservation. We are able to cater for any dietary requirements, however prior arrangements must be made and menu variations may incur an additional cost.

## BOOKING FORM

Full Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Email: \_\_\_\_\_

Date of Function: \_\_\_\_\_

Room/Venue: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

Menu Option: \_\_\_\_\_ Dietary Requirements: \_\_\_\_\_

Guests Arrive: \_\_\_\_\_

Signature: \_\_\_\_\_

## DEPOSIT AUTHORISATION

Type of Card: \_\_\_\_\_

Name of Cardholder: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

Four Digits Security Code (Amex Only) \_\_\_\_\_

Three Digit Security Code: \_\_\_\_\_

Signature \_\_\_\_\_

\*Please note that the function pack is not applicable in conjunction with any other offers and special promotions.