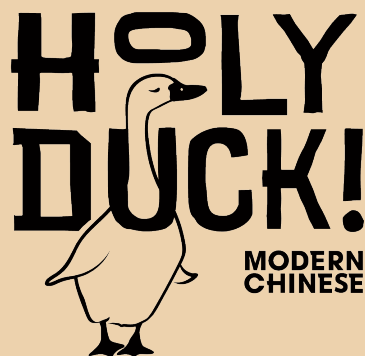




a ducken good time



FUNCTION PACK

ABOUT US

BOOK YOUR NEXT EVENT AT HOLY DUCK!

Book your next event at Holy Duck!
and treat your guests to Modern Chinese Delights.

Located on the ground floor of The Old Rum Store, in the bustling
Kensington Street precinct.

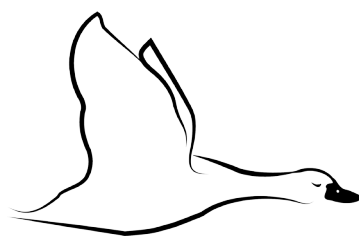
Bright, Bold and Fun the restaurant includes an open duck bar, traditional
heritage walls, neon lights and tables ready for a banquet.

The space has all the well-loved elements of a Hong Kong eatery but with a
modern east meets west twist.

In China, coming together to dine with many is a treasured experience and Holy
Duck! pays homage to this tradition with a specially designed share menus.

The menu pays tribute to all of the traditional Chinese dishes, with our chefs
turning them into modern favourites.

Holy Duck! is a nod to the joys of street food, whilst staying true to top quality
produce and exciting flavour combinations. A true showcase of next-level Chinese
BBQ and roasts, with duck at the core of our menu, to give an otherworldly flavour
experience.

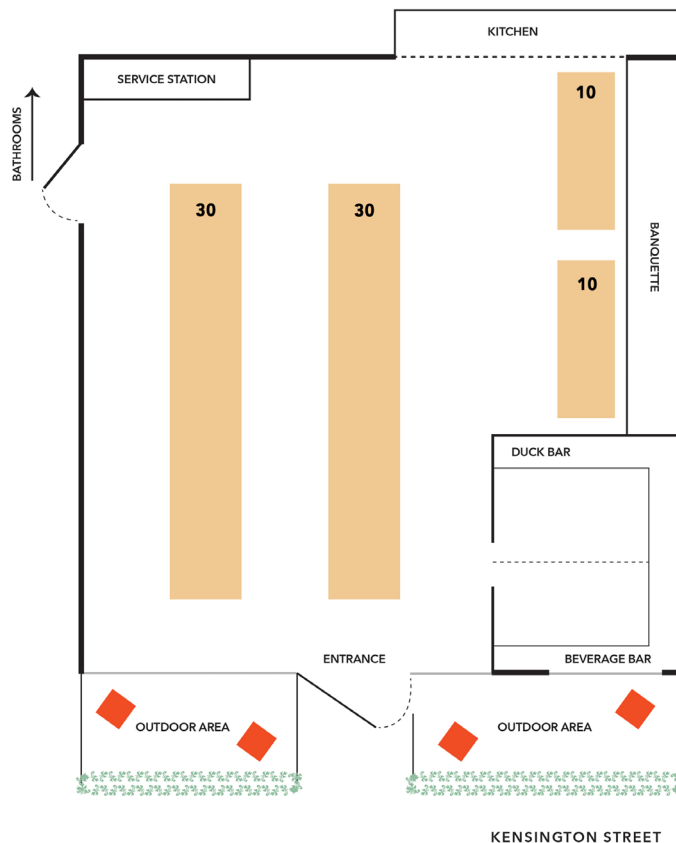


FLOOR PLANS



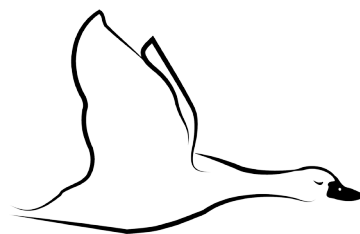
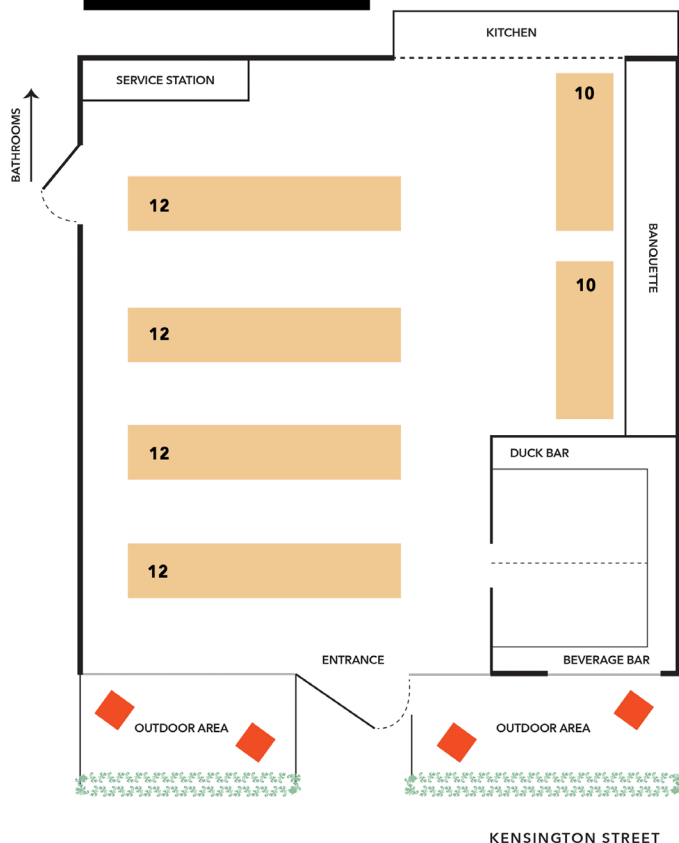
SEATED / MAX 80PAX

- LONG TABLES
- LOW TABLES + STOOLS



SEATED / MAX 60 - 70PAX

- LONG TABLES
- LOW TABLES + STOOLS

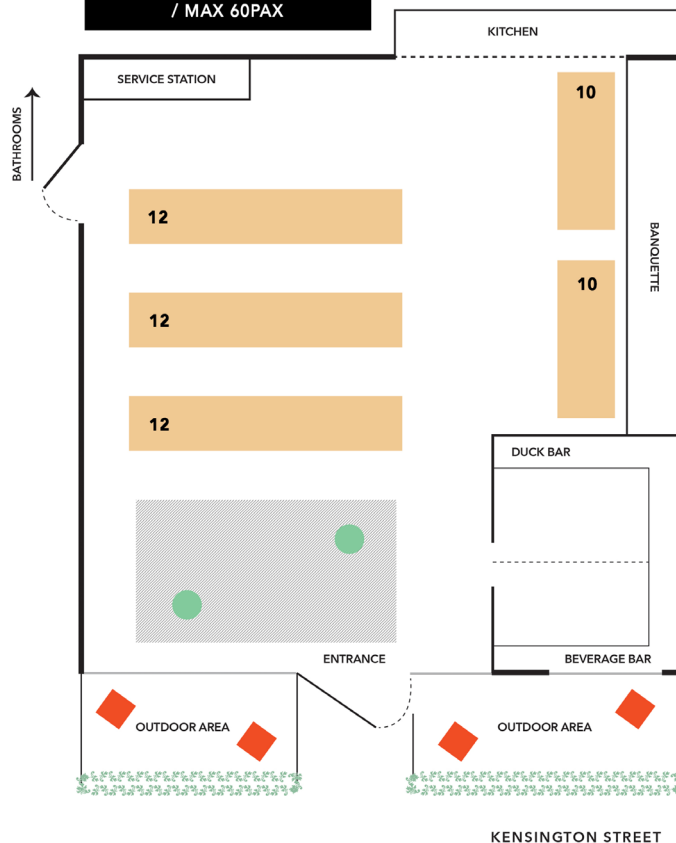


FLOOR PLANS



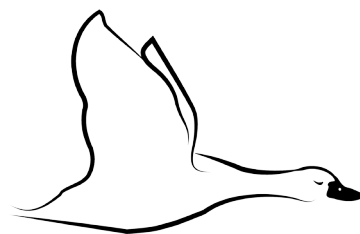
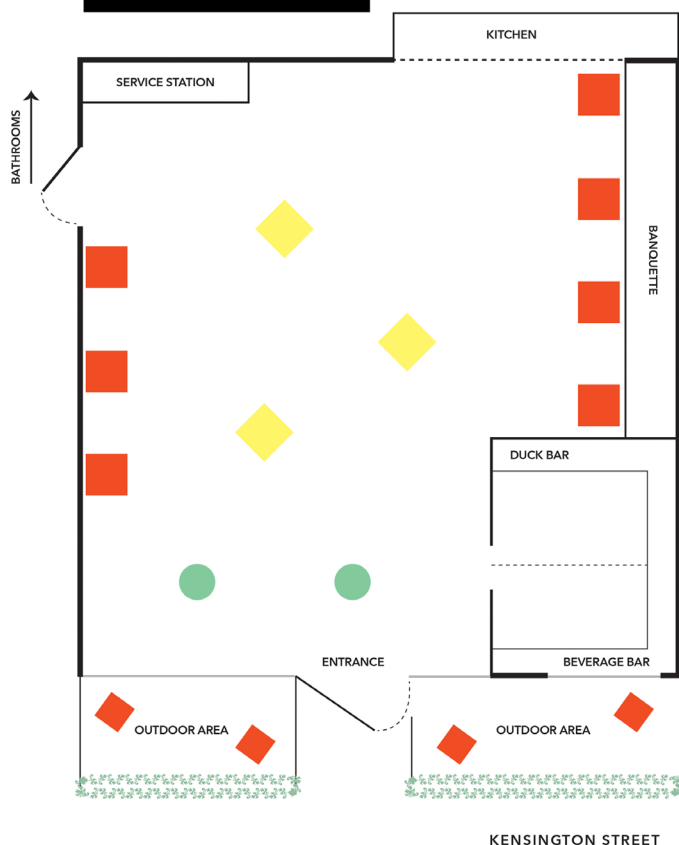
- SHORT ROUND TABLE
- DANCE FLOOR
- LONG TABLES
- LOW TABLES + STOOLS

SEATED+ DANCE FLOOR
/ MAX 60PAX



CANAPE / UP TO 100PAX

- SHORT ROUND TABLE
- HIGH COCKTAIL TABLES
- LOW TABLES



MENU SELECTION

Taste of China

\$49 / PERSON

ENTRÉE

Lotus Chips and Shoestring Fries

Ducken Delicious Pancakes

Roast Holy Duck, cucumber, shallots & hoisin sauce

Duck Yeah Spring Roll

Roast Holy Duck & vegetables with chilli plum dipping sauce

MAINS

Crispy Holy Duck (with pancakes) or Roast Holy Duck (with no pancakes)

served with hoisin sauce, cucumber & spring onion

Stir Fried Beef Rice Noodles

with wagyu beef, bean sprouts & chives

Roast Holy Duck Fried Rice

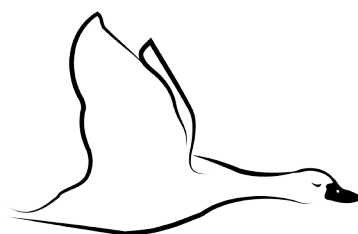
with asparagus, mustard seeds & shallots

Stir Fried Seasonal Vegetables

with snow peas, baby corn & asparagus

DESSERT

Ice Cream



MENU SELECTION

Taste of China

\$59 / PERSON

ENTRÉE

Steamed Dim Sum Platter

selection of prawn har gow, vegetable dumplings,
chicken siu mai and prawn & chive dumplings

Salt and Pepper Calamari

fried garlic, chopped chilli, black bean and desiccated coconut

MAINS

Crispy Holy Duck (with pancakes) or Roast Holy Duck (with no pancakes)

served with hoisin sauce, cucumber & spring onion

Duck San Choi Bao

with yellow pickle, chilli, basil & crispies

Handmade Pink Salt and Black Sesame Egg & Spinach Tofu

with green beans

Jasmine Rice

OR

Crispy Holy Duck (with pancakes) or Roast Holy Duck (with no pancakes)

served with hoisin sauce, cucumber & spring onion

Pork Delight

BBQ char siu & roast pork belly

Stir Fried Green Beans

with pork mince

Jasmine Rice

DESSERT

Ice Cream



MENU SELECTION

Canapes

\$3 EACH

Dumplings

prawn har gow, vegetable dumpling, chicken siu mai,
prawn & chive dumpling, duck & pork dumpling, crab & pork dumpling

Handmade Pink Salt and Black Sesame Egg & Spinach Tofu
(V and GF available)

Ducken Delicious Pancake

Roast Holy Duck, cucumber, shallot & hoisin sauce

\$4 EACH

Crispy Fried Rice Balls

with seasonal salad and duck honey mustard dressing

Duck or Chicken San Choi Bao

with yellow pickle, chilli, basil & crispies (GF available)

Spring Rolls

with duck, mushroom & vegetable filling and sweet & sour sauce

Sichuan Style Crispy Battered Zucchini

with honey chilli dressing & peanut

Crispy Calamari (sharing portion)

with fried garlic, chopped chilli, black bean and desiccated coconut

Popcorn Chicken (sharing portion)

with brown sugar glaze & toasted sesame

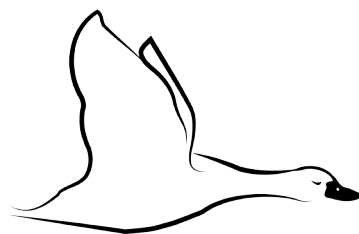
\$5 EACH

Steamed Scallop

sliced zucchini with golden garlic & fish roe, garnished with fried millet (GF available)

Buns of Squeal

steamed bao with braised pork belly, mustard pickles
with homemade sweet sauce, fried onions and spinach



DUCKEN GOOD FOOD

MEAT PLATTER



STIR FRIED NOODLES



DIM SUM



CRISPY DUCK



BEVERAGE SELECTION

PACKAGE

We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget and duration of your tailored package.

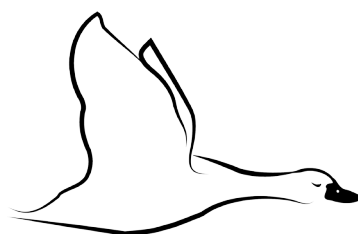
There is an additional staffing fee for beverages on consumption, which is calculated based on 1 staff member per 25 guests at \$35.00 per hour for a minimum of 3 hours.

BYO

Do you have a beverage sponsor for your event? Have something special in the cellar you want to dust off, or know your boss's favorite isn't on our list? We do allow BYO for wine and champagne only. Corkage fee's apply.

SPIRITS & COCKTAILS

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to kick things off with a tailor made cocktail or want to finish the night off with a bang, we can happily accommodate you. Get in touch for more information.



BEVERAGE SELECTION

STANDARD \$65

Sparkling - Varichon et Clerc Blanc de Blancs Piccolo Savoie, France

White - 2018 Scorpius Sauvignon Blanc Marlborough NZ

Red - 2017 Kingston Estate Shiraz, Calre Valley SA

Beer - Coopers Light, Asahi

Sparkling & Still Water, Juice, Soft Drinks and Tea

PREMIUM \$85

Sparkling - Varichon et Clerc Blanc de Blancs Piccolo Savoie, France

White - 2017 Flametree 'Family Tree' Chenin Blanc Margaret River WA

Red - 2017 Paxton Tempranillo (organic) SA

Beer - Coopers Light, Asahi (draft), Paddo Pale Ale

Sparkling & Still Water, Juice, Soft Drinks and Tea

NON ALCOHOLIC \$50

Your choice of 2 x Holy Duck Signature Mocktails

Sparkling & Still Water, Juice, Soft Drinks and Tea



MINIMUM SPEND



While there is no venue hire fee, there are varying minimum spends

MONDAY - THURSDAY

Lunch \ \$2,500

Dinner / \$5,500

FRIDAY & SATURDAY

Lunch \ \$3,500

Dinner / \$6,500

SUNDAY

Lunch \ \$3,000

Dinner / \$5,000

Service Fee / An additional charge of 8% of the total event spend will be factored into all quotations for the space

