



WELCOME

Welcome to Dux, where excellence is the new standard.

Dux has two levels for entertaining our guests. The main floor is Dux + that is the heart + soul of what we do. Upstairs is where splashes of magic come into play. Events, corporate day events, birthdays, tastings, masterclasses + much much more.

If you would like to discuss having the entire venue or some part of the venue on a day we do not currently trade - please reach out.

Main Floor Seated Dining

A package for larger dinner groups
This is a seated dinner, where the chef plates
up a selection of the dishes from our seasonal
menu. The options for larger groups are all
shared, that's what we do here at Dux.

Guests 15 - 24 seated





Menu

SEATED DINNER OPTIONS

Dux A - \$70 -

Canapes (choose 4) + Main (choose 2) + includes 3 sides

Dux B - \$70 -

Entree (choose 2) + Main (choose 2) + includes 3 sides

Dux C - \$70 -

Main (choose 2) + includes 3 sides + Dessert (choose 2)

Dux D - \$80 -

Entree (choose 2) + Main (choose 2) + includes 3 sides + Dessert (Choose 2)





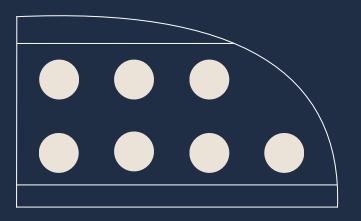
Lounge Low booth seating

Our lounge package is perfect for meeting up with some friends in the afternoon and sharing some food and chatting the afternoon away. You have low booth seating and some room to move around and watch the world go past through our beautiful front windows.

Shared food option

\$35pp Chef Selection of 6 shared options off our seasonal menu.

> Guests 8 - 25



Upstairs

Enjoy an exclusive space upstairs at Dux. This event space is fully accessible via the stairs or lift. Upstairs is perfect for birthdays, celebrations and corporate events. Upstairs also boasts a private outdoor area.

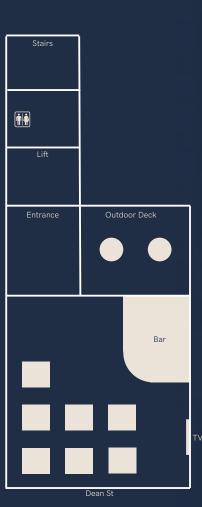
Cocktail events:

- Roaming canapes
- Private room
- Private bar
- OverlookingDean Street

Standard canape \$45pp

Premium canape \$55pp

Guests 30-55





Food Packages

CANAPE \$45pp

- Corn Fritters, Smoked Salmon Mousse (GF, VG)
- Seasonal Tomato + Bruschetta, Balsamic Glaze (VG, DF, GFO)
 - Pepperberry Beef Sausage Rolls, Tomato Relish (DF)
 - Caramelised Onion + Goats Cheese Tarts (VG)
 - Mushroom Arancini, Truffle Aioli (GF)
 - Chicken Arrosticini, Honey Chipotle (GF, DF)
 - Pork + Fennel Meatballs
 - Garlic Prawn Skewers, Nduja (GF, DF)

PREMIUM CANAPE \$55pp

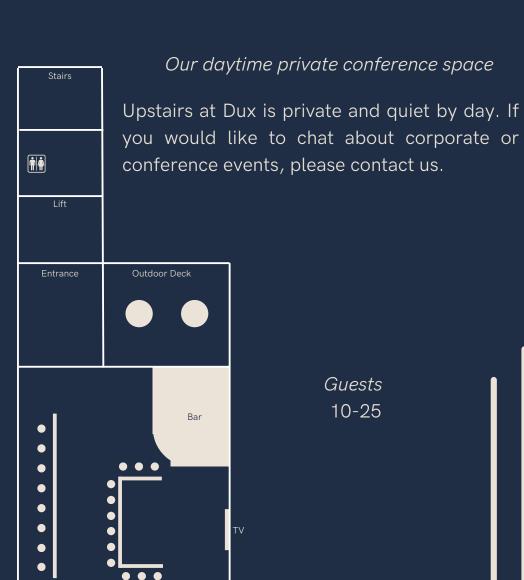
- Spicy Ocean Trout, Puffed Rice, Cucumber (DF, GF)
- Seasonal Tomato + Bruschetta, Balsamic Glaze (VG, DF, GFO)
 - Beef Skewers, Salsa Verde (GF, DF)
 - Duck Spring Rolls, Hoisin Sauce (DF)
 - Leek + Manchego Croquettes, Mustard Aioli (GF)
 - Mushroom Arancini, Truffle Aioli (GF)
 - Karage Fried Chicken, Kewpie Mayo (DF, GF)
 - Garlic Prawn Skewers, Nduja (GF, DF)





DUX

Upstairs Conference









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Albury NSW 2640
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(02) 5024 5555

Terms & Conditions

All upstairs events require a \$500 deposit on confirmation of the booking

The \$500 deposit is refundable up to 21 days prior to the event

The \$500 is non refundable within 21 days of the event

All monies must be settled prior on the day of event

Confirmation of guest numbers and catering options to be provided 14 days prior to the event Any adjustments to numbers and catering within 14 days will be at the discretion of the venue

Any damage to the venue during the event, will be at the expense of the organiser

Minors are welcome to attend under the supervision of a parent/guardian until 10pm

