



## **FUNCTIONS + GROUP BOOKINGS**



# Welcome to The Dock

Located on The Kingston Foreshore, The Dock has a fun & casual vibe, with live acoustic music, local tap beers & wines, cocktails & great food. We love hospitality & we are passionate about creating a welcoming & lively space for the Canberra community & visitors to come together & enjoy.

We are renowned for our commitment to showcasing & supporting both live entertainment & sport & have been Awarded Canberra's Best Live Sporting & Entertainment Venue for eight consecutive years; 2016-2023.

# OUR SPACES

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## THE COURTYARD

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Group size: Max 45 people

## THE RESTAURANT

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Group size: Max 40 people

## THE BAR

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Group size: Max 20 people

## THE BEER GARDEN

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Group size: Max 30 people

## THE WHARF

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Group size: Max 90 people

## Trading Hours

Monday: Closed

Tuesday : 4pm - late

Wednesday to Sunday: 11.30am-late

Trading hours will be extended during the Summer period, please enquire if your desired booking is outside the above times.

## Booking Sizes

### Friday & Saturdays:

Bookings of 20 or more require a Functions Package

### Tuesday - Thursdays & Sundays:

Bookings of 30 or more require a Functions Package.

If bookings are not on a Social Package, a \$10 per person credit card pre-authorisation is held.

Please note that children & under 18's are not permitted in the venue from 8pm on Friday & Saturday nights.



# SOCIAL FUNCTIONS

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Served on shared platters during the first 2 hours of your function.

Perfect for a mingling style experience. Minimum 10 people.

## The First Mate

\$38pp

**HOUSE GUACAMOLE & TORTILLA CHIPS** (V, GF)

**SWEET POTATO FRIES** (V, GF)

w Persian feta, celery & chilli salt

**STICKY SPICED CHICKEN WINGS** (GF)

w peanut praline & coleslaw mayo

**ARANCINI** (V)

pumpkin, pea, pinenut & bocconcini

**SALT & PEPPER SQUID** (GF)

w herb & lemon aioli

**MARGHERITA PIZZA** (V, GF on request)

w San Marzano, fior di latte, cherry tomatoes & basil

**BBQ PORK PIZZA** (GF on request)

smoky bbq base, fior di latte, pork sausage, pepperoni, speck, fennel & shallots

**PUMPKIN & POMEGRANATE PIZZA**

(V, GF on request)

butternut pumpkin base, fior di latte, zucchini, red onion, feta, baby spinach & pomegranate



## Dock Grazing

\$25pp

Suitable for in-between lunch & dinner service

**SWEET POTATO FRIES**

w Persian feta, celery & chilli salt (V, GF)

**DOCK GRAZING BOARDS** (V, GF on request)

prosciutto, olives, ghost peppers, local cheeses, dips, quince paste, crackers, chocolate pretzels & seasonal fruit

## The Captain

\$55pp

**DOCK GRAZING BOARDS** (V, GF on request)

prosciutto, olives, ghost peppers, local cheeses, dips, quince paste, crackers, chocolate pretzels & seasonal fruit

**LAMB SKEWERS** (GF)

w mint yoghurt

**GRILLED TIGER PRAWNS** (GF)

w coconut & mango salsa

**SOUTHERN FRIED CHICKEN**

w buffalo sauce

**ARANCINI** (V)

pumpkin, pea, pinenut & bocconcini

**SWEET POTATO FRIES** (V, GF)

w Persian feta, celery & chilli salt

**DOCK PIZZA** (GF on request)

chicken, garlic prawns, mushrooms, spanish onion, avocado salsa, sweet chilli drizzle & mozzarella

**BBQ PORK PIZZA** (GF on request)

smoky bbq base, fior di latte, pork sausage, pepperoni, speck, fennel & shallots

**PUMPKIN & POMEGRANATE PIZZA** (V, GF on request)

butternut pumpkin base, fior di latte, zucchini, red onion, feta, baby spinach & pomegranate

## Dessert Boards

\$15pp

**APPLE, DATE & MAPLE TART**

**CHOCOLATE BROWNIE**

**PECAN & MACADAMIA TART**

*Christmas Functions include festive nibbles & bon bons*



# SEATED FUNCTIONS

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Sit down meal. Guests pre-select their meal of choice using our booking form.  
Minimum 10 people.

## Shared Entree

**DOCK GRAZING BOARDS** (V, GF on request)  
prosciutto, olives, ghost peppers, local cheeses, dips, quince paste, crackers,  
chocolate pretzels & seasonal fruit

## Choice of Main

**MAPLE ROASTED PUMPKIN** (V)  
w Israeli cous cous, candied pumpkin seeds, yoghurt, pomegranate, mint & cherry

**GREEK LAMB**  
lamb rump served w Greek salad, green olives, feta & mint yoghurt

**BALTER XPA BEER BATTERED FISH 'N' CHIPS**  
w salad, lemon & tartare

**POKE BOWL**  
avocado, edamame, broccolini, pickled ginger, cucumber, red cabbage, black beans,  
peanuts, sushi rice & miso dressing

w Grilled Salmon  
w Grilled Chicken Breast  
w Falafel (Vegan)

**CHICKEN BREAST SCHNITZEL 350G**  
w chips & salad - gravy, mushroom, peppercorn sauce

**DOCK PARMA**  
chicken breast schnitzel, napoli sauce, mozzarella, double smoked bacon, chips & salad

## Dessert

**APPLE CRUMBLE** (V)  
w custard & vanilla ice-cream

**STICKY DATE PUDDING** (V)  
w butterscotch sauce & vanilla ice-cream

2 Courses - \$50pp  
3 Courses - \$65pp

*Christmas Functions include  
festive nibbles & bon bons*



# BEVERAGE OPTIONS

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## Bar Tabs

A bar tab can be set up at the beginning of your function with your beverages of choice. A limit can be set and revised if needed.

We recommend including: our house wine, all tap beers & cider, soft drink, juices, mineral water, tea & coffee.

## House Tab

### ALL TAP BEERS & CIDER: SCHOONERS \$7.50-\$13

Stone & Wood Pacific Ale, BentSpoke Barley Griffin & Crankshaft, Balter XPA, Capital Coast Ale, Carlton Dry, Carlton Draught, Asahi, Brookvale Union Ginger Beer, Travla Australia's Lager, Southern Highlands Brewing Seasonal

### HOUSE WINES: \$9

Three Vineyard Sparkling Brut  
Picker's Hut Sauvignon Blanc  
Picker's Hut Shiraz

### HOUSE SPIRITS (OPTIONAL): \$9

### SOFT DRINK, JUICE, SPARKLING MINERAL WATER, TEA & COFFEE

## Cash or Card Bar

Your guests all purchase their own beverages from the bar.

It is not a requirement to put on a bar tab or beverage package for your guests.

Our only minimum spend requirement is to select one of our Food Packages.

## Premium Tab

### ALL TAP BEERS & CIDER: SCHOONERS OR PINTS \$7-\$16

Stone & Wood Pacific Ale, BentSpoke Barley Griffin & Crankshaft, Balter XPA, Capital Coast Ale, Carlton Dry, Carlton Draught, Asahi, Brookvale Union Ginger Beer, Travla Australia's Lager, Southern Highlands Brewing Seasonal

### PREMIUM WINES: \$10-\$16

#### Bubbly & Rose

Chandon Brut, Divici Prosecco, Bertaine Rose

#### Whites

Nick O'Leary Reisling, Tom Foolery Pinot Gris, Soho Pink Sheep Sauvignon Blanc, Bare Winemakers Chardonnay

#### Reds

Ponting Shiraz, Fat Bastard Pinot Noir, Take it to the Grave Cabernet Sauvignon, Poggio Anima Sangiovese

### SOFT DRINK, JUICE, SPARKLING MINERAL WATER, TEA & COFFEE

#### OPTIONAL

Cocktails & Mocktails: \$9-\$20

Cocktail Jugs to share (serves 4): \$40

Top Shelf Spirits: \$12-\$20



# BOOKING TERMS & CONDITIONS

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- We ask that your entire booking arrive within 15 minutes of your allocated time. We cannot hold numbers or host functions that are 'come & go'. Any numbers that have not turned up will be re-allocated to our walk-in customers.
- Children & under 18's are not permitted in the venue after 8pm on a Friday or Saturday.
- Function Menus are available to groups of 10 or more.
- A Social Function Menu must be selected for all bookings of 20 or more people on a Friday & Saturday night.
- If bookings are not on a Social Package, a \$10 per person credit card pre-authorisation is held to confirm the booking.
- The pre-authorisation is charged for no-shows and same day cancellations. Please call the venue if you need to discuss further.
- A 50% deposit for Social Functions is payable to confirm your booking with the balance paid on the day.
- There is no minimum spend for functions or large bookings. The minimum booking requirements is to select a Food Package if your numbers require.
- We do not offer Drink Packages by the hour as it is better value for the customer to pay on consumption & this also aligns with our Responsible Service of Alcohol practices. You are welcome to set up a Bar Tab & we can provide some advice on a suitable limit & beverage options.
- All bookings are allocated 3 hours unless otherwise requested.

## PAYING YOUR DEPOSIT

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### DIRECT DEPOSIT DETAILS

The Dock Kingston Pty Ltd

Bank of Queensland

BSB: **124 001**

Acc No: **22256120**

Please quote surname & date as reference.