



three
blue
ducks.

WEDDINGS | EVENTS | PARTIES

(02) 9389 0010 | THREBLUEDUCKS.COM | ENQUIRIES@THREBLUEDUCKS.COM

WELCOME



Thank you for considering Three Blue Ducks for your special event.

Located in a converted industrial warehouse in Sydney's new inner-city hotspot Rosebery, this accessible venue offers versatile spaces to accommodate intimate gatherings or larger crowds.

Its success, alongside sister restaurants in Bronte and Byron, is built on exceptional attention to detail, served up in a relaxed environment.

Having learnt from the best in world-class restaurants, and received awards for their talent, head chefs Darren Robertson, Mark LaBrooy and Andy Allen source superb local produce to create an innovative menu.



LOCATED AT THE CANNERY



The restaurant is part of The Cannery building, where the old Rosella soup cannery once stood.

Its true rustic history comes alive in the exposed beams, super high ceilings, stripped-back brick walls and concrete floors, while the mural walls, hanging chandeliers as well as herbs, plants and vines add colour and warmth to the industrial space.



A decorative wall display of stacked firewood. The firewood is arranged in a black metal frame that forms a large, stylized letter 'A'. The background is a light-colored, horizontally-slatted wall. To the right of the firewood, there is a hanging plant with green leaves and a round, light-colored clock face. Below the clock, a small wooden bowl hangs from a chain. The text 'EVENT PACKAGES' is centered in a white circle with a thin white border, flanked by two short horizontal lines.

—
EVENT
PACKAGES
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FOOD PACKAGES



CANAPES

2 smalls, 2 bigs & 1 sweet \$47/head

3 smalls, 2 bigs & 2 sweets \$65/head

4 smalls, 3 bigs & 2 sweets \$82/head



SMALLS

Oysters, finger lime (df, gf)
Tempura eggplant fingers, wasabi mayo (df, v)
Chicken liver parfait, red currant jam, seeds (n)
Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)
Smoked leather jacket brandade, preserved lemon, sourdough
Pork rillettes & crackle, mustard seeds, shaved pear (df)
Beef tartare, black garlic, soy, horseradish (df)
Charred padron peppers, almonds, lemon, salt flakes (gf, df, vg, n)
Betel leaf, spanner crab, cucumber, kaffir lime (gf, df, n)

BIGS

Tomato, burrata, basil, fennel salt (v, gf)
Wood roasted baby beets, smoked eggplant labneh, freekeh, grape vinegar (v, n)
Charred octopus, corn puree, smoked paprika, citrus (df, gf)
Peri peri chicken skewers, spiced yoghurt (gf)
Lamb shoulder, beetroot relish, herb labneh
Hay smoked salmon, witlof, crème fraîche, chives (gf)
Glazed twice cooked duck, nam jim, shallots, cashews (gf, df, n)

SWEETS

Milk & honey panna cotta, custard apples, shortbread
Sea salt meringue, lemon, macerated berries (gf, df, v)
Caramel brulée, milk crumb, passionfruit (gf, v)
Black sesame mousse, caramelised white chocolate, sablé tuile, mandarins (v)
Sticky date pudding, honeycomb, butterscotch, brown sugar ice cream
Chocolate parfait, almond struesel, pickled blueberries, matcha

V = vegetarian, GF = gluten free, DF = dairy free, VG = vegan, N = contains nuts

FOOD PACKAGES



SHARE TABLE

3 small canapés, Iggy's bread & butter, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$95/head

Grazing table, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$100/head

Iggy's bread & butter, 2 shared entrées, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$105/head

4 small canapés, Iggy's bread & butter, 3 shared entrées, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$125/head



SHARED ENTREES

Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)

Wood roasted sweet potato, chimichurri, pepita dukkah, yoghurt (v, gf, n)

Smoked leather jacket brandade, preserved lemon, sourdough

Charred prawns, chilli, garlic, avocado (gf) +\$2pp

Charred octopus, corn puree, smoked paprika, citrus (gf, df)

Pork rillettes, shaved pear, crackle (n)

Wood roasted baby beets, smoked eggplant labneh, freekeh, grape vinegar (v, n)

Beef tartare, black garlic, soy, horseradish, sourdough (df)

BBQ chorizo, green lentils, apples, salsa verde (gf, df)

SHARED MAINS

Smoked eggplant, mixed grain dahl, yoghurt (gf)

Wood roasted whole snapper, green harrisa (gf, df)

Hay hot smoked salmon, tartare sauce (gf)

Portuguese BBQ chicken, bay, paprika, lemon (gf, df)

Porchetta, fennel, rosemary (gf, df)

Spit roasted pig, mustard, pickles (gf, df)

Lamb shoulder, green sauce (gf, df)

Coal roasted whole lamb, charred herb salsa (gf, df)

Coffee rubbed brisket, chimichurri (gf, df)

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FOOD PACKAGES



SHARE TABLE CONTINUED



SHARED SIDES

Citrus salad, mixed leaves, pickled chilli, shaved fennel, orange, grapefruit (vg, df, gf)
Blackened carrots, burnt honey, beetroot yoghurt, hazelnuts (gf, n, v)
Wood roasted broccoli, pickled chilli, almonds, bread sauce (v, n)
Raw veg salad, kale, cucumber, red onion, parsley, cabbage, nuts, seeds (vg, gf, n)
Shaved zucchini, peas, mint, eschallots (vg, gf, df)
Crispy potatoes, rosemary & garlic (gf, v)
Whole wood roasted cauliflower, anchovy & mustard butter (df, gf)
Chickpeas, pearl cous cous, raisins, almonds, parsley, mint (v, df, n)
Wood roasted sweet potato, chimmichurri, pepita dukkah, yoghurt (v, gf, n)
Fermented honey glazed pumpkin, goat's cheese cream, chilli oil, pangrattato (gf, v)

DESSERT ALTERNATE DROP

Milk & honey panna cotta, custard apples, shortbread
Sea salt meringue, lemon, macerated berries (gf, df, v)
Caramel brulée, milk crumb, passionfruit (gf, v)
Black sesame mousse, caramelised white chocolate, sablé tuile, mandarins (v)
Sticky date pudding, honeycomb, butterscotch, brown sugar ice cream
Chocolate parfait, almond struesel, pickled blueberries, matcha

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FOOD PACKAGES



ALTERNATE DROP*

Sit down 3 course alternate drop - \$95

Sit down 3 course alternate drop,
shared cheese plate - \$110

Grazing table to start, 3 course
alternate drop - \$115



ENTREES (CHOOSE 2)

Smoked leather jacket brandade, preserved lemon, sweet potato

Raw kingfish, lime, grapefruit, cucumber, charred corn, buttermilk (gf)

Chicken liver parfait, chicken skins, red currant jam, nuts, seeds (n)

Kangaroo tartare, horseradish, olive crisp bread

Wood roasted baby beets, smoked eggplant labneh, freekeh, grape vinegar (v, n)

Chawanmushi, shitake mushrooms, dashi, shallots (v)

MAINS (CHOOSE 2)

Smoked eggplant, mixed grain dahl, yoghurt (gf)

Hay smoked salmon, corn & ginger purée, shaved fennel, apple, radish, sesame (gf, df)

Wood roasted chicken, braised leeks, charred & pickled radicchio (gf)

Porchetta, baked apples, mustard seeds, parsnips (gf)

Coffee rubbed brisket, chimichurri, potato puree, remoulade (gf, df)

Lamb shoulder, roasted veg, green sauce (gf, df)

DESSERTS (CHOOSE 2)

Milk & honey panna cotta, custard apples, shortbread

Sea salt meringue, lemon, macerated berries (gf, df, v)

Caramel brulée, milk crumb, passionfruit (gf, v)

Black sesame mousse, caramelised white chocolate, sablé tuile, mandarins (v)

Sticky date pudding, honeycomb, butterscotch, brown sugar ice cream

Chocolate parfait, almond struesel, pickled blueberries, matcha

*Due to kitchen constraints, alternate drop is only available to a maximum of 100 guests and only if you have exclusive use of the restaurant.



FOOD PACKAGES



ADDITIONAL PRE-DINNER OPTIONS



Champagne and Oysters \$29pp

One glass of champagne and 3 oysters per person

BYO Cake service is charged at \$5 per person

Grazing Station \$20pp

Salumi Brothers cured meats
Dip & crudité selection
Selection of blue, brie & cheddar cheese
Chicken liver parfait
Iggys sourdough



DRINKS PACKAGES



ESSENTIALS 4 HOUR DRINKS PACKAGE: \$70 PER PERSON

CHOOSE 4 WINES FROM ANY CATEGORY BELOW

Sparkling

Marechal 'Methode Traditional', Loire Valley, FR, NV
'Hentley Farm' Rose Pinot Noir, Seppeltsfield, SA 2016

White wine

'Battle of Bosworth' Sauvignon Blanc, McLaren Vale, SA, 2016 (Organic)
'Pedestal' Pinot Gris, Margaret River, WA, 2016
'Frankland Estate' Chardonnay, Frankland River, WA, 2014 (Organic)

Rose

'Oakvale' Rose, Hunter Valley, NSW, 2016

Red wine

'Airlie Bank' Pinot Noir, Yarra Valley, VIC, 2016
'The Hedonist' Shiraz, McLaren Vale, SA, 2015 (Biodynamic)
'Lucky's' Syrah/Pinot Noir, Hunter Valley, NSW, 2015

CHOOSE 2 FULL STRENGTH BEERS

Young Henrys 'Natural' Lager (SYD) 4.2%
Lord Nelson 'Three Sheets' Pale Ale (SYD) 4.9%
Stone & Wood 'Pacific' Ale, (NSW) 4.4%
'The Hills' Apple Cider (SA) 5%

Included in package

Stone & Wood 'Garden Ale' (NSW) 3.5%
Sparkling water
Organic Cola
Ginger Beer
Lemonade
Cold pressed juice
Tea & Coffee

Add-ons

Additional \$25 per person to add house spirits to a package.
All additional package time is charged at \$15 per person per hour.

DRINKS PACKAGES



PREMIUM 4 HOUR DRINKS PACKAGE: \$95 PER PERSON

Glass of champagne on arrival

'Jacquesson no.738', Pinot Noir, Champagne, FR, NV (Organic)

CHOOSE 5 WINES FROM ANY CATEGORY BELOW

Sparkling

'Clover Hill Cuvee' Pinot Noir, Pipers River, TAS, NV

Marechal 'Methode Traditional', Loire Valley, FR, NV

'Vinea Marson' Prosecco, Heathcote, VIC, 2015

'Hentley Farm' Rose, Blanc de Noir, Barossa Valley, SA 2016

White wine

'Vinteloper' Reisling, Clare Valley, SA, 2016

'Amato Vino Fiano', Margaret River, WA, 2015

'Te Whare Ra' Sauvignon Blanc, Marlborough, NZ, 2016 (Organic & Biodynamic)

'Frankland Estate' Chardonnay, Frankland River, WA, 2014 (Organic)

Rose

'Nocturne Nebbiolo', Margaret River, WA, 2016

Red Wine

'Quealy' Pinot Noir, Mornington, VIC, 2015

S.C. Pannell 'Dead End', Tempranillo, McLaren Vale, SA, 2015

'The Hedonist' Shiraz, McLaren Vale, SA, 2015 (Biodynamic)

'Spring Seed' Cabernet Sauvignon, McLaren Vale, SA, 2014 (Organic)

CHOOSE 2 FULL STRENGTH BEERS

Young Henrys 'Natural' Lager (SYD) 4.2%

Lord Nelson 'Three Sheets' Pale Ale (SYD) 4.9%

The Grifter 'Bright Eye New World' Pilsner (SYD) 4.4%

Stone & Wood 'Pacific' Ale (NSW) 4.8%

Included in package

Stone & Wood 'Garden Ale' (NSW) 3.8%

Willie Smith's 'Organic Apple Cider' (TAS) 5.4%

Sparkling water

Organic Cola

Ginger Beer

Lemonade

Cold pressed juice

Tea & Coffee

Add-ons

Additional \$25 per person to add house spirits to a package.

All additional package time is charged at \$15 per person per hour.

DRINKS PACKAGES



OPTIONS TO ADD



Champagne hour

NV Piper Heidsieck, Champagne, FR
(\$27 per person per hour)
NV Veuve Clicquot, Champagne, FR
(\$35 per person per hour)

Cocktails (Add to one of our drinks packages for \$30 per person per hour)

Choose 2 cocktails:

- Tommy's Margarita
- Classic Daiquiri
- Aperol Spritz
- Negroni
- Slow Gin Fizz



VENUES



THREE BLUE DUCKS RESTAURANT

A venue fee* is charged for any event or wedding held at Three Blue Ducks with exclusive use of the restaurant.

This includes the Three Blue Ducks team and the following:

- Exclusive use of the restaurant, the deck and the garden
- Three Blue Ducks' signature style and setting

**Venue hire ranges between \$1000 and \$3000 depending on the date and the guest numbers*



VENUES



THE COURTYARD

Brimming with olive trees, grape vines and herbs, the popular sun-drenched garden courtyard is the perfect spot for your wedding ceremony.

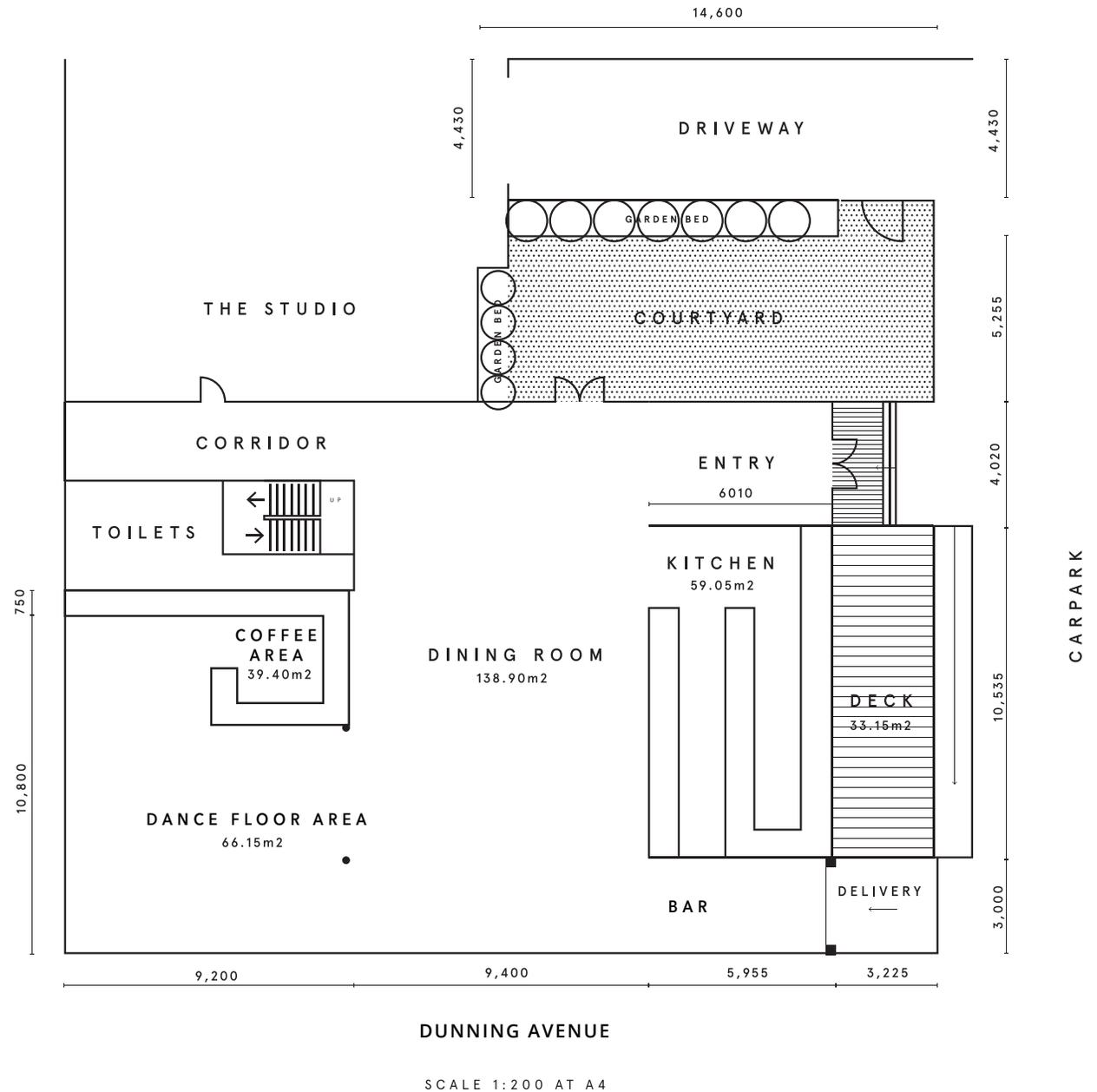
For any ceremonies held in the courtyard, a \$900 venue fee is charged. This includes exclusive use of the courtyard and the preparation.



THE AREAS

OUR EVENTS SPECIALISTS/TEAM
WOULD BE HAPPY TO WALK YOU
THROUGH OUR MANY OPTIONS

The restaurant can hold up to 220 people for a sit down or cocktail event, however you can choose one or more different areas for more intimate gatherings, including a generous indoor space and three outdoor spaces



OFFSITE CATERING



Looking for the perfect meal in your dream location? Three Blue Ducks are available for all types of events at offsite locations - from an intimate dinner party in a beachside home in Bronte to a celebration in centennial park or a wedding at your perfect location we can take care of all your food and drink needs... and if you'd like the venue styled then we can help with that too.





STYLING &
PLANNING

STYLING AND PLANNING



We are here to help you create the event of your dreams and make the most of your celebration. From the concept through to your big day, we can offer styling advice, handle the preparations and deal with all suppliers and other parties involved.

We work closely with you to work out the details for realising your vision, with expert suggestions in themes, flowers, music, gift bags, furniture and décor. We can also manage the planning and logistics, coordinating all the suppliers involved

from quotation through to delivery and set-up. For weddings, we can offer a wedding planner to help organise everything on the day. You can simply relax and enjoy the beautiful memory-making experience.

We can do the lot or in part, and will provide a tailored quote for styling and planning services, following a discussion with you about your needs.



PHOTOGRAPHY

We are Fiona + Bobby, a husband and wife wedding photography duo originally from the UK and US now living in Sydney.

We set out on adventures in this great life, seeking the unknown. We look for the silence in the wild and the joy within the serene. We love a good cup of coffee, but more so with a dash of rosewater. We dance in the living room when no one else is around. I love David Bowie and he thinks Prince is immaculate. But most of all, we cherish what we do because we capture the unguarded moments in life that should not fade. We adore meeting people in love, witnessing their connection and documenting the excitement that resides within their bones. We believe that everyone possesses a noble beauty and we thrive in capturing that essence of a couple. We love creating unguarded moments between people which creates honest and raw imagery. For us, it's not just about creating beautiful memories within a picture, but the experience along that journey too.

So let's adventure together, rave about the music we love, the movies that inspire us, whilst discovering more along this one wild life that we have.

Fiona and Bobby Photography

Email: hello@fionaandbobby.com

Web: www.fionaandbobby.com

Fiona: 0421 003 023

Bobby: 0402 692 696

Social:

 @fionaandbobby

 /FionaandBobby

 FionaandBobby



CELEBRANT



I'm a registered civil celebrant with a Bachelor of Arts in Communication and a lifelong love of theatre. Ceremonies I've professionally participated in range from the small and sacred to shout-it-to-the-world festivals of love and friendship.

I create lighthearted and fresh, yet reverent ceremonies. Every life-transition is an important opportunity to farewell a significant aspect of ourselves and welcome and celebrate another. It can be so empowering to stand up and declare a new direction for ourselves, refresh a valued decision, or recognise changes already happening in us.

You don't want just anybody officiating your ceremony. I don't want just anybody officiating your ceremony – and I don't even know you! So I had to go and get registered. It's such a delight to work with couples to help clarify and realise their vision for their ceremony. It's important to me that each event feels right, that it feels like home for everyone involved.

I also write across a variety of styles, spanning creative and nonfiction, so my approach to tailoring a ceremony that's just-so is both educated and flexible.

I'm based in the Eastern Suburbs and would love to meet up with you for a chat!

Stefania Cox - Civil Celebrant

Love stories with intent and delight

Web: www.stefthecelebrant.com

Mobile: 0404 321 494

Email: hello@stefthecelebrant.com

Social:

 @stefthecelebrant

 /SteftheCelebrant



EVENT PLANNERS

"All the world's a stage." — William Shakespeare

Based in Sydney, Australia WHITE RABBIT PROJECTS is a boutique events emporium.

With a sense of magic and wonder, we invite you to step into the spotlight and create your limited edition event with us!

WHITE RABBIT PROJECTS

Email: bree@whiterabbitprojects.com.au
Web: www.whiterabbitprojects.com.au
Blog: whiterabbitprojects.com.au/blog

Social:

 @whiterabbitprojects

 /whiterabbitprojects



FLORIST

s a m a m b a i a

Samambaia has been in business since 2005. Many many weddings and large events came out of a home garage/studio for 8 years. In 2013 the move to open the studio doors came as an easy decision when it's location was to be with the Three Blue Ducks Bronte to its left and Iggy's bread to the right. Couldn't get better than that as far as good neighbours, good food and values is concerned.

We continue to be a boutique business with attention to detail no matter the event size.

We believe each wedding or event needs to be personalised and therefore we don't believe in "packages" but would rather work within your budget, your wishes and develop possibilities from there.

Enquiries can be sent to samambaia@bigpond.com . Looking forward to working through the creative process for your special occasion and of course, to meeting you.

SAMAMBAIA FLOWERS BY MARIA CLAUDIA

Web: www.samambaiaflowers.com

Mobile: 0419 608 751!

Social:



@Samambaia_flowers





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TERMS &
CONDITIONS
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TERMS AND CONDITIONS

Menu & beverages

As our menus are seasonal and regularly changing, you can select your menu a month before your event, unless otherwise agreed.

Confirmation of guests

Guest numbers are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met. Dietary requirements need to be confirmed no later than 7 days prior to the event.

License

The restaurant currently has a 10pm license. All drinks will be served until 9.30pm, and amplified music permitted until 10pm. Guests are to depart by 10.30pm.

Payment details & terms

To confirm your booking, we require an initial non-refundable security deposit of 20% of total account. Full payment must be made on confirmation of final numbers 2 weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day.

Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (Amex).

Cancellation policy

All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend. All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to Three Blue Ducks in writing. In case of unforeseen circumstances, extreme weather conditions or accidents, Three Blue Ducks reserves the right to cancel any booking and refund any deposit payments made.

Alcohol and decorum

Three Blue Ducks is a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. Beverages are subject to seasonal change, but you'll be notified of any alterations.

Public liability insurance

Three Blue Ducks holds public liability insurance, however all external suppliers will be required to have their own as the Three Blue Ducks' public liability insurance is very specific to our venue and fitout. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods are covered by Three Blue Ducks.

Cleaning fee

A cleaning fee will be charged, at the discretion of Management, should the restaurant premises be left in an unacceptable state.

Tastings

We offer menu tasting to help you decide on the right menu for your event (according to your package price).

Gratuity

Gratuities are discretionary and are appreciated by the Three Blue Ducks staff.

Food allergies

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.