

The image shows the interior of a restaurant with a rustic, industrial aesthetic. The ceiling features exposed wooden beams and a series of small, round pendant lights. The walls are made of light-colored brick. In the foreground, two large, woven, bell-shaped pendant lamps hang from the ceiling. The background shows a large, open-plan space with more tables and chairs, and a crowd of people. A white circular logo with the text "three blue ducks" is centered in the upper half of the image.

three  
blue  
ducks

**CORPORATE EVENTS**

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(02) 9389 0010 | [THREEBLUEDUCKS.COM](http://THREEBLUEDUCKS.COM) | [ENQUIRIES@THREEBLUEDUCKS.COM](mailto:ENQUIRIES@THREEBLUEDUCKS.COM) | ROSEBERY



## WELCOME

THANK YOU FOR  
CONSIDERING  
THREE BLUE DUCKS

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The restaurant is part of The Cannery building, where the old Rosella soup cannery once stood. It's true rustic history comes alive in the exposed beams, super high ceilings, stripped-back brick walls and concrete floors. The mural walls, hanging chandeliers as well as herbs, plants and vines bring warmer elements to the industrial space.

The venue can be easily styled to your chosen theme with lighting additions and decorations. We are happy to work with your ideas and vision. The sky's the limit.

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three blue ducks

## LOOK TO CREATE THE PERFECT EVENT WITH A UNIQUE EDGE

Whether you're launching a new product, releasing a fashion line, hosting a client cocktail party or running a corporate conference, there are several great reasons to consider Three Blue Ducks for your next function.



### Superior service

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

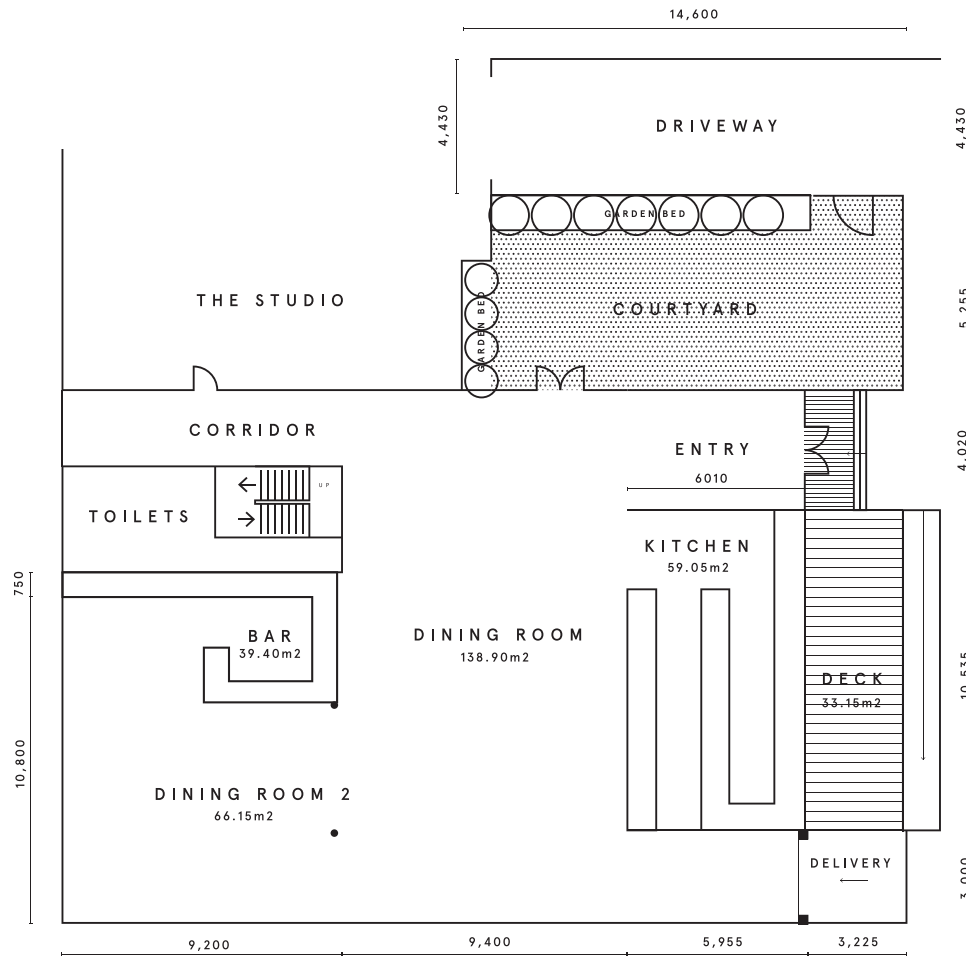
### Unique heritage city location

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

### Renowned experience

Having learnt from the best in world-class restaurants, acclaimed chefs Darren Robertson and Mark LaBrooy, along with Head Chef, Andy Allen, source superb local produce to create an innovative menu, which can be customised to your needs.

# THE AREAS



DUNNING AVENUE

SCALE 1:200 AT A4

CARPARK

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.



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## THE RESTAURANT

Indoor area – 200 seated, 250 standing

Generous industrial space ideal for a larger crowd – with high ceilings, large pendant lights, and exposed brick walls. Perfect left as a blank canvas or a backdrop for more decadent styling.

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## THE DECK

Covered area – 40 seated, 50 standing

Ideal for small gatherings such as team lunches, or an entry feature for a function indoors e.g. a band, beverage station for a drink on arrival, sign-in etc.



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## THE COURTYARD

Uncovered area – 40 seated, 80 standing

Brimming with olive trees, grape vines and herbs, the popular sun-drenched garden courtyard is ideal for an outdoor cocktail party under twinkling lights or a more intimate corporate event. It's also the perfect spot for a spit roast or BBQ feast.

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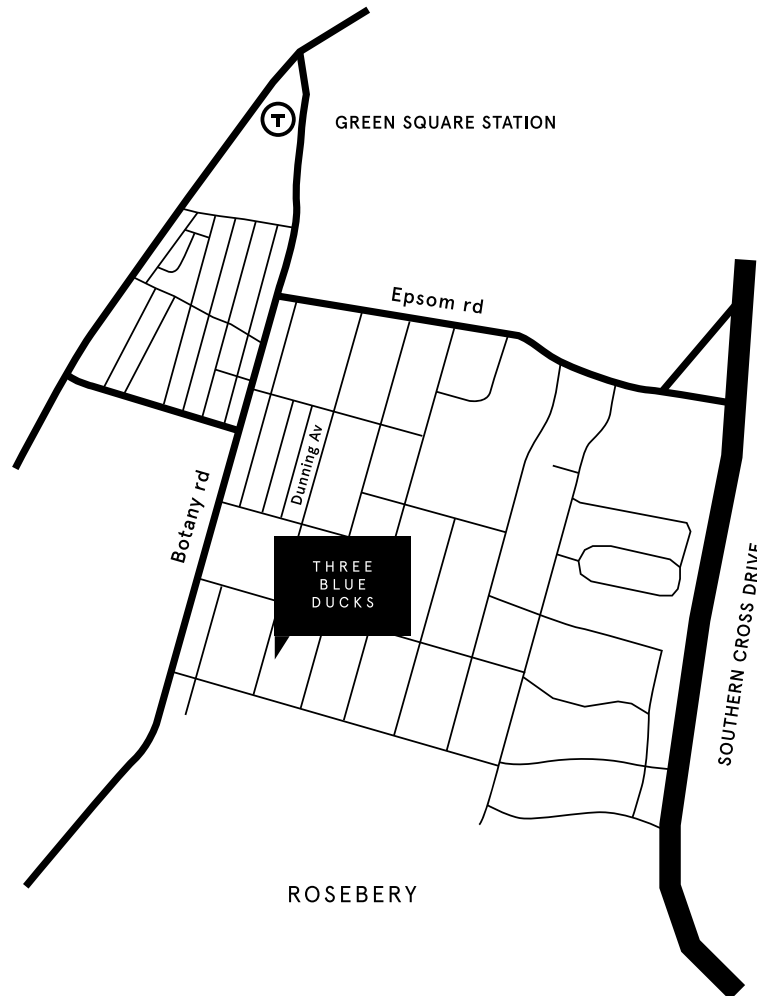
## THE DRIVEWAY

Uncovered

Great for product displays.

\*We also have an adjacent small vegetable and herb garden space that people can escape to for a drink and a look-see.

# LOCATION & HOURS



LOCATED IN ROSEBERY,  
WE ARE CLOSE TO THE CITY,  
NEAR GREEN SQUARE  
TRAIN STATION

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Find us at:

1/85 Dunning Avenue, Rosebery

Monday: 7am to 10pm

Tuesday – Saturday: 7am to Midnight

Sunday: 8am to 10pm

There is an onsite car park as well as limited on-street parking.

# COMPANIES THAT CHOOSE TO WORK WITH US



**HOLDEN**



PRIMO ESTATE



BRANDS THAT HAVE USED  
THREE BLUE DUCKS FOR  
THEIR EVENTS ARE DIVERSE

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From fashion, tech, music and car companies,  
to beverage businesses, government, banks,  
and accounting firms.



“It was the perfect venue to host our Jack Daniel’s Thanksgiving event. The space, food and service exceeded our expectations.”

### JACK DANIEL’S, THANKSGIVING EVENT

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“Put simply we love Three Blue Ducks. We have hosted more than a few functions in the space, the most renowned (infamous) being our inaugural Gin Pig Dinner. It was brilliant. Brilliant food, brilliantly executed and heaps of fun. The crew at 3BD are awesome to work with and we will be back - If they have us.”

GIN PIG DINNER- STUART GREGOR –  
CO-FOUNDER FOUR PILLARS GIN

“Primo Estate has run numerous consumer events with Three Blue Ducks. They set the benchmark for us nationally both in terms of the quality of food, service and setting for our customers and also the professionalism with which they operate on all levels. I would not hesitate to recommend Three Blue Ducks for any corporate or consumer event.”

RICHARD VAN RUTH, GENERAL MANAGER,  
PRIMO ESTATE.

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“My clients and guests (media and influencers) were blown away by the whole experience – The space, food and service exceeded our expectations. The team were so accommodating and made it easy!”

SARAH HUMPHRIES AGENCY/KIEHL’S PRODUCT LAUNCH,  
CHELSEA KIRBY





“The Three Blue Ducks Rosbery is a truly unique offering for Sydney. The food, wine and overall experience dealing with the Ducks was nothing short of world class.”

ANTHONY HALPRIN - MANAGING DIRECTOR - SENSE EVENTS

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“You can see how breathtaking the space is, and you can taste how delicious and casually refined their food is, but it was the service and attention to nailing every detail of our event that blew us away”.

URBAN WINERY PROJECT EVENTS, VINTELOPER,  
DAVID BOWLEY

“Three Blue Ducks provided the perfect space for our Swisse Kids launch and the team was extremely accommodating in helping pull together our vision for the event. The food was also amazing!”

SWISSE,  
KIDS VITAMIN LAUNCH

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“Three Blue Ducks was the perfect spot to run our staff Christmas party. The space, food and service all exceeded our expectations. Our staff loved the food and atmosphere!”

STAFF CHRISTMAS PARTY -EXECUJET

# FOOD & DRINK

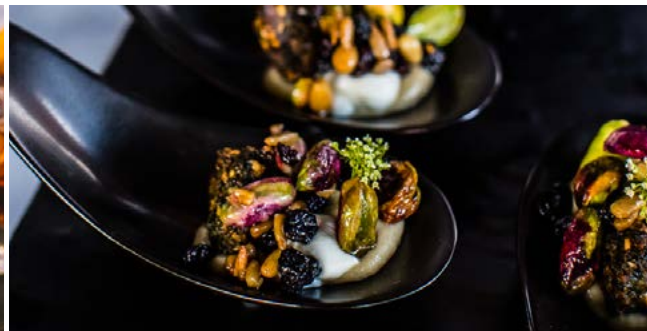


WE OFFER SHARE PLATE  
DINING, FORMAL DINING OR  
CANAPÉ STYLE FUNCTIONS  
IN A RUSTIC SETTING

Whether it's for breakfast, lunch or dinner, our food ethos is based on serving the best in seasonal, local and sustainable produce. With a strong emphasis on cooking with smoke and fire, you can choose unique dishes from the large outdoor Argentinian grill, wood fired oven and charcoal pits.

All packages and costings are available on request. We'll happily tailor the menu and drinks packages to suit your needs.

\*Minimum spends apply.



# TEAM



## DARREN

Darren was introduced to food by Michelin starred UK chef Mark Raffan. At 24 he moved to Australia to work for Tetsuya Wakuda. In 2010 Darren started The Table Sessions, a guerrilla-dining organisation that ran pop up dinners and events around Sydney. Darren was one of the founding members of the Taste of Young Sydney, which celebrated experimentation and collaboration in the kitchen and was awarded the innovation award in the Sydney Morning Herald Good Food Guide 2010. He was co-host and judge on Chanel 10's Recipe to Riches and had his own show Charcoal Kitchen. Most recently Darren was a guest Judge on Chanel 7's My Kitchen Rules.

## MARK

Mark's passion for food started when he was 18 and, after completing an apprenticeship at Tetsuya's, he spent the next seven years travelling and perfecting his craft with flavours of the world, including two years as sous chef at Josef, a fine dining restaurant in Zurich. It was during what was meant to be a brief trip back to Sydney that he and two of his mates conceptualised and co founded what is now Three Blue Ducks. It has been said that Marks culinary vision changed the way people look at an ordinary dish and he continues to turn them all on their heads. Today Three Blue Ducks is an institution evoking a sense of good, honest food and of its strong community spirit.

## ANDY

Andy was only one exam away from becoming a fully qualified Electrician before realising that it was not his destiny. He then dared to enter as a contestant on 2012 Masterchef. After an 8 month commitment to the competition, Andy emerged the youngest winner of Masterchef with a thirst to learn as much as he could about food. He jumped in and rolled up his sleeves to get as much hands-on experience as he could working alongside The Ducks for some time before becoming a partner in their latest venture Three Blue Ducks Rosebery. Since his epic year in 2012, Andy has authored a number of books and released a TV series with SBS earlier this year with friend Ben Milbourne.

SHOULD YOU WISH TO YOU CAN TALK TO OUR TEAM ABOUT A PERSONALISED CHEF TALK OR DEMONSTRATION FOR YOUR SPECIAL EVENT – SUBJECT TO AVAILABILITY.

## NEIGHBOURING VENUE SPACE - THE STUDIO



### DRY HIRE RATES

#### As an event space

- \$2500 for 8 hours and \$250 per hour after that

#### As storage or back of house area

- Plus use of driveway \$1200

We can put you in touch with The Studio Manager to discuss any particulars.

We're lucky to call great businesses, such as The Studio, our neighbours at the Cannery. A blank canvas and accessible from our restaurant via an internal door, this space could be an extra versatile venue to your function at the Ducks. You could use it for a workshop, video screening, display showcase or storage area.

## GET IN TOUCH

CONTACT OUR EVENTS TEAM  
TO TALK OVER YOUR IDEAS  
AND MAKE A TIME TO VISIT  
THE SITE. WE WOULD LOVE  
TO WELCOME YOU!

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