

# WELCOME



Three Blue Ducks at Rosebery is located in a converted industrial warehouse in Sydney's new inner-city hotspot. We can accommodate events of all sizes, from intimate gatherings to larger crowds – with exceptional attention to detail, served up in a relaxed environment.

We have a choice of beautiful indoor and outdoor spaces – including the restaurant, deck and leafy courtyard – as well as delicious food and drink options, which allow us to tailor a package to your specific needs and ensure an event to remember.

# **ABOUT THE DUCKS**

The Ducks is a great story of food, born in the surf! It all started with three good mates traveling the world, cultivating ideas around a better, more sustainable approach to living. Somewhere there, in a shared belief in good ethical food - Three Blue Ducks were hatched.

Since then, the Ducks have grown, and as well as Rosebery, we now have restaurants in Bronte, Byron Bay, Brisbane and Melbourne.

We are committed to creating interesting dishes, banging with flavour that is simple and a bit rough around the edges. We are less white tablecloth dining and more come-as-you-are kind of vibe. It's a Duck thing! We work with honest, local suppliers we like who have the best quality produce.











# 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.















# CANAPES 3 smalls, 3 bigs & 1 sweet \$47/head 4 smalls, 3 bigs & 2 sweets \$65/head 5 smalls, 4 bigs & 2 sweets \$82/head

### Smalls

Oysters, finger lime (gf, df)

Tempura egaplant fingers, wasabi mayo (df, v)

Smashed pea tartlet, cultured cream, salsa verde (v)

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

Smoked leather jacket brandade, preserved lemon, sourdough

Pork rillettes, pickled onion puree, shaved pear, crackle on sourdough (df)

Quinoa cracker, smoked salmon rillettes, beetroot relish, salmon roe (gf)

Beef tartare, black garlic, soy, horseradish, buckwheat crisp (gf, df)

Salt & pepper tofu, peanut sauce, nasturtium leaf (gf, df, vg, n)

Betel leaf, spanner crab, cucumber, kaffir lime (gf, df, n)

# Bigs

Heirloom tomatoes, stracciatella, pangrattato, basil oil (v, gf)

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

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

Peri peri chicken skewers, spiced yoghurt (gf) Lamb shoulder, beetroot relish, herb labneh (gf) Crumbed fishcake, spiced mayo, herb salad (df) Hay smoked salmon, witlof, crème fraîche, chives (gf) Sticky chicken slider, nam jim, cucumber, red onion, coriander (df)

#### Sweets

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (n)

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

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

Sticky date pudding, honeycomb, butterscotch, brown sugar ice-cream (v)

Chocolate parfait, almond struesel, pickled blueberries, matcha

Dark chocolate mousse, choc crack, hazelnut crunch, summer berries (v, n)



### SHARE TABLE

3 small canapés, Iggy's bread & butter, 2 shared mains, 3 sides, BYO Cake - \$85/head

3 small canapés, lagy'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

lggy'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)

Heirloom tomatoes with stracciatella, basil oil and pangratatto (gf, v)

Salmon pastrami, quinoa salad, avocado, quinoa cracker (gf, df)

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

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

Pork rillettes, pickled onion puree, shaved pear, crackle on sourdough (df)

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

Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)

BBQ chorizo, baba ghanoush, green lentils, apples, chimichurri (gf, df)

#### Shared mains

Mixed grain daal, smoked egaplant, cucumber yoghurt, coconut sambal, garlic naan (v)

Oven roasted whole snapper, harrisa (gf, df)

Hay hot smoked salmon, tartare sauce (af, df)

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

Porchetta, fennel, rosemary (gf, df)

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

Lamb shoulder, charred herb salsa (gf, df)

Coffee rubbed brisket, chimichurri (gf, df)

Spit roasted lamb, charred herb salsa (gf,df)





#### Shared sides

Citrus salad, mixed leaves, pickled chilli, shaved fennel, orange, grapefruit (gf, df, vg)

Blackened carrots, burnt honey, beetroot yoghurt, hazelnuts (gf, v, n)

Wood roasted broccoli, pickled chilli, almonds, bread sauce (v, n)

Raw veg salad, kale, cucumber, red onion, parsley, cabbage, nuts, seeds (gf, df, vg, n)

Shaved zucchini, peas, mint, eschallots (gf, df, vg)

Crispy potatoes, rosemary & garlic (gf, v)

Whole wood roasted cauliflower, anchovy & mustard butter (gf)

Chickpeas, pearl cous cous, raisins, almonds, parsley, mint (df, v, n)

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

Fermented honey glazed pumpkin, goat's cheese cream, chilli oil, pangrattato (gf, v)

# Dessert alternate drop

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (n)

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

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

Dark chocolate mousse, choc crack, hazelnut crunch, summer berries (v, n)

Sticky date pudding, honeycomb, butterscotch, brown sugar ice-cream (v)

Chocolate parfait, almond struesel, pickled blueberries, matcha (n)



### **ALTERNATE DROP\***

Sit down 3 course alternate drop - \$95/head

3 canapes, sit down 3 course alternate drop

- \$110/head

Grazing table to start, 3 course alternate drop

- \$115/head

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



### Entrees (choose 2)

Salmon pastrami, quinoa salad, avocado & quinoa cracker (qf, df)

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

BBQ rump cap, roasted mushrooms, bagna cauda, horseradish (qf, df)

Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)

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

Fermented honey glazed pumpkin, tabouli, goats cheese cream, puffed wild rice (gf, v)

# Mains (choose 2)

Porcini mushroom risotto, smoked ricotta, pickled oyster mushrooms, basil oil, crispy enoki mushrooms (v)

Hay smoked salmon, smashed peas, watercress, tartare (af, df)

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

Porchetta, smoked parsnip puree, beet & apple salad, fennel granola, mustard jus

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

Lamb shoulder, baba ghanoush, roasted veg, green sauce, pepita dukkah (gf, df)

### Desserts (choose 2)

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (n)

Sea salt meringue, lemon curd, macerated berries (qf, v)

Dark chocolate mousse, choc crack, hazelnut crunch, summer berries (v, n)

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

Sticky date pudding, honeycomb, butterscotch, brown sugar ice cream (v)

Chocolate parfait, almond struesel, pickled blueberries, matcha

<sup>\*</sup>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 gf = gluten free, df = dairy free, v = vegetarian, vg = vegan, n = contains nuts





### PRE DINNER OPTIONS

Champagne and Oysters \$29/head One glass of Champagne and 3 oysters

# Grazing Station \$20/head

Salumi Brothers cured meats Selection of blue, brie & cheddar cheese Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks (df, gf, vg, v) Fava bean & anchovy dip, pepita dukkah, charred peppers (gf, df) Baba ghanoush, sumac, toasted almonds, pomegranate (gf, df, vg, n) Cruditès (vg, df, gf) lggy's sourdough & lavosh

### OTHER ADD-ONS

Children's meal and non-alcoholic beverage package \$25/head Crew meal \$35/head BYO cake service \$5/head

# DRINKS PACKAGES



# BASIC 4 HOUR DRINKS PACKAGE - \$60/head

4 wines and 2 beers, chosen by venue (plus items listed in "Included in package")

# ESSENTIALS 4 HOUR DRINKS PACKAGE - \$70/head

# Choose 4 wines from any category below

### Sparkling

Cape Jaffa Pinot Noir & Chardonnay, Limestone Coast, SA

#### White wine

Rockbare Riesling, Clare Valley, SA Simao & Co Sauvignon Blanc, King Valley, VIC Quealy Pinot Grigio, Mornington, VIC M&J Becker Chardonnay, Hunter Valley, NSW

#### Rosé

M&J Becker Rosé, Shiraz, Hunter Valley, NSW

#### Red wine

Yarra Peaks Pinot Noir, Yarra Valley, VIC S.C Pannell 'Dead End' Tempranillo, McLaren Vale, SA Kennedy 'Henrietta' Shiraz, Heathcote, VIC Mallaluka Cabernet Sauvignon, Canberra, ACT

# Choose 2 full strength beers

Young Henrys Natural Lager (SYD) 4.2% - tap beer Stomping Ground 'Gipps St' Pale Ale (VIC) 5.2% - tap beer Stone & Wood Pacific Ale (NSW) 4.4% Young Henrys Cloudy Cider (NSW) 4.6%

# Included in package

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

#### Add-ons

Tea & Coffee

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

# DRINKS PACKAGES



# PREMIUM 4 HOUR DRINKS PACKAGE - \$95/head

## Glass of Champagne on arrival

'Vadim-Plateau', Blanc De Noirs, Epernay, Champagne, FR, NV

### Choose 5 wines from any category below

### Sparkling

Clover Hill Cuvée, Pinot Noir, Chardonnay, Pinot Meunier, Pipers River, TAS Vinea Marson Prosecco, Heathcote, VIC

#### White wine

Rockbare, Riesling, Clare Valley, SA Te Whare Ra, Sauvignon Blanc, Marlborough, NZ M&J Becker, Chardonnay, Hunter Valley, NSW Sassafras, Fiano, Hilltops, NSW

#### Rosé

Domaine Des Thermes Grenache, Syrah, Cinsault, Provence, FR

#### Red wine

Stoney Rise, Pinot Noir, Tamar Valley, TAS S.C Pannell 'Dead End' Tempranillo, McLaren Vale, SA Kennedy 'Henrietta' Shiraz, Heathcote, VIC Mallaluka, Cabernet Sauvignon, Canberra, ACT

# Choose 2 full strength beers

Young Henrys Natural Lager (SYD) 4.2% – tap beer Stomping Ground 'Gipps St' Pale Ale (VIC) 5.2% – tap beer Stone & Wood Pacific Ale (NSW) 4.4%

### Included in package

Stone & Wood 'Garden Ale' (NSW) 3.5% Willie Smith's 'Organic Apple Cider' (TAS) 5.4% Sparkling water Organic Cola Ginger Beer Lemonade Cold pressed juice

#### Add-ons

Tea & Coffee

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

# DRINKS PACKAGES





#### **Arrival Bubbles**

TASMANIAN SPARKLING:

Clover Hill, NV Cuvee, Pinot Noir, Chardonnay, Pinot Meunier, Pipers River, Tasmania (\$13/head)

NATURAL & ORGANIC FIZZ:

NV Blind Corner Pétillant Naturel, Chenin Blanc, Margaret River, WA (\$15/head)

#### CHAMPAGNE:

NV Perrier-Jouët, Champagne, FR (\$19/head on arrival) or (\$38/head per hour)

#### **GROWERS CHAMPAGNE:**

NV Champagne Jacquesson no.740, Champagne, FR (\$23/head on arrival) or (\$46/head per hour)

#### Cocktails

(Add for one of drinks packages)

- On arrival \$14/head
- Cocktail Hour \$35/head per hour

Choose 2 cocktails:

Tommy's Margarita

Aperol spritz

Negroni

Peach Revolver

Old fashioned

**Ducks Spritz** 











# **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 \$1000 venue fee is charged. This includes exclusive use of the courtyard and the preparation.









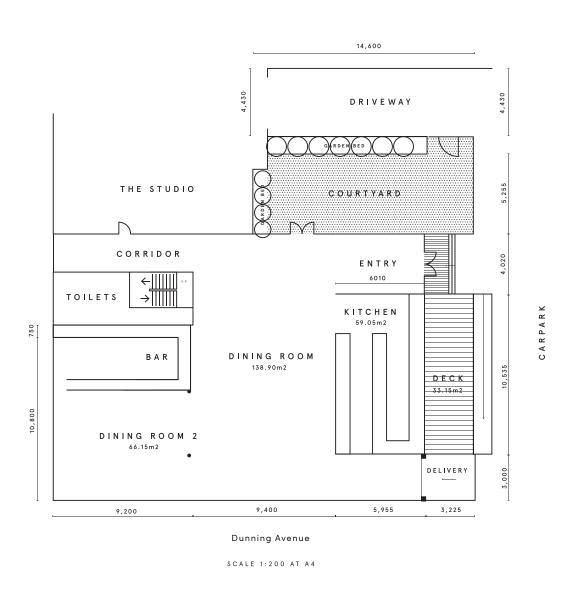


# THE AREAS

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 event or 250 peoplefor a cocktail event, however you can choose one or more different areas for more intimate gatherings, including a generous

indoor space and three outdoor spaces.



three blue ducks

# 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.













# TERMS AND CONDITIONS

### Menu & beverages

As our menus are seasonal and regularly changing, you can select your menu approximately 2-3 months before your event, unless otherwise agreed.

# Confirmation of quests

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 9.45pm, and amplified music permitted until 10pm. Guests are to depart by 10.30pm. (These timings will change if you have requested a time extension under our special events license).

# Payment details & terms

To confirm your booking, we require a nonrefundable security deposit of 20% of total account.

Full payment must be made 4 weeks prior to your event and we require 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 0.09% (Visa or Mastercard or Amex).

### Cancellation policy

Any cancellation made after the 20% security deposit has been paid will result in a loss of the full deposit amount. 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 vour 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 (charged at 50% of the package price for the wedding couple)

### Gratuity

Gratuities are discretional 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.

# 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!

## KATY FERGUSON

# **Event Manager**

Email: katy@threeblueducks.com

# AMANDA GORANSSON Event Coordinator

Email: amanda@threeblueducks.com

Phone: (02) 9389 0010

Address: 1/85 Dunning Ave Rosebery, NSW 2018