

**B** three  
blue  
ducks

**PRIVATE FUNCTIONS | SPECIAL EVENTS | PARTIES**

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## WELCOME

**THANK YOU FOR CONSIDERING  
THREE BLUE DUCKS ROSEBERY  
FOR YOUR SPECIAL EVENT.**

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

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.

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three blue ducks

# VENUES



**WE CAN OFFER YOU EXCLUSIVE USE OF ONE OF OUR SEMI-PRIVATE AREAS, WHERE YOU CAN ENJOY AN INTIMATE CELEBRATION WITH YOUR CLOSE FRIENDS AND FAMILY.**

## THE COURTYARD

Uncovered area – 40 seated, 60 standing

Our beautiful sundrenched courtyard is a great outdoor space to enjoy a stand-up or sit-down function nestled amongst our olive trees, grape vines and alongside our Argentinian BBQ.

\* Please note this space is weather dependant, in case of bad weather your group would be relocated to the front deck space.

## THE DECK

Covered area – 40 seated, 50 standing

The front deck space is perfect for all your intimate gatherings, be that a baby shower celebration, a corporate cocktail night or an intimate birthday gathering.

\*Please note that guests access the restaurant through this space and we are required to leave space for wheelchair or pram access.

## THE BANQUETTE

Indoor area – 60 seated, 80 standing

Slightly separate from the main dining space, this indoor space is perfect for slightly bigger parties. Situated towards the back of our restaurant, next to the beautiful Koskela and conveniently located right next to our bar.

\*Please note this area is the access point to Koskela (the shop next to the restaurant) and therefore customers would pass through this space during business hours.

A photograph of a restaurant setting. In the foreground, a white plate holds a salad of green vegetables, white noodles, and a dark dressing, garnished with sesame seeds and a large basil leaf. To the right, a tall glass of beer with a thick head of foam sits on a light-colored table. A circular white graphic with the text 'FOOD & BEVERAGE' is centered over the plate. The background is blurred, showing other diners and tables.

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**FOOD &  
BEVERAGE**  
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# BREAKFAST

## SET MENU - \$32PP

1 tea or coffee

Freshly baked pastries for the table

Choose 1 main from 4 options

## FULL BREAKFAST SET MENU - \$40PP

1 juice, tea or coffee

Fruit & freshly baked pastries for the table

Choose 1 main from 4 option

## OPTIONS TO ADD

Glass of sparkling wine or Bloody Mary \$10pp



# FOOD PACKAGES



## MORNING/AFTERNOON TEA GRAZING OR ROAMING (30+ GUESTS)

Select 5 options - \$30/pp

Build your own - \$6.5 per piece

Seasonal fruit platter - \$40 per platter for  
approx 10 people

Batch brew coffee & tea station - \$5/pp half day  
or \$8/pp full day

*\*\* only available for section bookouts*



### Grazing station

Mini croissant (v)

Mini danish (v)

Blueberry friand (gf, v)

Strawberry friand (gf, v)

Choc brownie, crème fraîche, blueberry (v)

Mini fruit salad bowls (gf, df, vg)

Bircher muesli, mixed berry compote, fresh  
apple, nuts & seeds (gf, v, n)

Chia cup, raspberry jam, coconut yoghurt, apple,  
berries & passionfruit (gf, df, vg, n)

Mini ham & cheese croissant

Mini bacon & egg roll

Curried egg, gem lettuce & red onion  
sandwich (df, v)

Caramelised onion, kale & feta frittata (gf, v)

Pork & fennel mini sausage roll

Salmon pastrami, pickled beets, herb labneh,  
horseradish, quinoa, pangrattato (gf)

Hash, smoked trout, crème fraîche, dill, radish (gf)

Harissa glazed pumpkin, tumeric cashew cream, kale,  
radish, sauerkraut, bird seed mix (gf, df, vg, n)

### Coffee & tea

Batch brew coffee

Hot water urn with milk, sugar & teabag station

Barista coffee & tea available via pre order,  
alternatively you can set up a drinks tab – please  
see à la carte menu for pricing

gf = gluten free, df = dairy free, v = vegetarian, vg = vegan, n = contains nuts

## LUNCH & DINNER

### SET MENU (8 - 19 GUESTS)

Shared entrees, choose 1 main and shared sides - \$55pp

Choose 1 main, shared sides and dessert - \$55pp

Shared entrees, choose 1 mains, shared sides and dessert - \$70pp

(Dessert available a la carte price)

### FEAST MENU (8+ GUESTS)

Shared entrees, mains, sides and desserts \$65pp

### OPTIONS TO ADD

Two oysters & glass of Sparkling on arrival - \$35pp

BYO cake fee - \$5pp to be cut and served with ice cream or fruit / \$30 to be cut and placed on table

**CASUAL CANAPÉS** - please see page 7

**GRAZING TABLES** - please see page 9



# FOOD PACKAGES



## CASUAL CANAPÉS (30+ GUESTS)

3 smalls, 2 bigs - \$35/pp

4 smalls, 3 bigs - \$47/pp

Add a sweet option for \$8/head

(choose from the à la carte menu)

*\*\* only available for section bookouts*



### Smalls

Oysters, red wine mignonette (gf, df)

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

Sweet potato hummus, charred onions, black sesame, sourdough (df, vg, v)

Tempura eggplant, wasabi mayo (v)

King Ora hay smoked salmon, crème fraîche, dill, succulents, witlof (gf)

### Bigs

Portuguese chicken skewers, paprika, lemon thyme & fermented capsicum glaze (gf, df)

Heirloom tomatoes, stracciatella, olive pangrattato, red onion, basil (gf, v)

Spicy pork belly bao, pickled vegetables, hoisin, coriander (df)

BBQ king prawn skewers, salsa verde (gf, df)

### Sweets

Add a sweet option for \$8/pp

(choose from the à la carte menu)

gf = gluten free, df = dairy free, v = vegetarian, vg = vegan, n = contains nuts

# FOOD PACKAGES



## BUFFET LUNCH (40+ GUESTS)

3 vegetarian salads - \$30/pp

2 protein salads, 1 vegetarian salad - \$35/pp

2 protein salads, 2 vegetarian salads - \$40/pp

1 protein, 3 sides - \$45/pp

2 proteins, 3 sides - \$55/pp

Add Iggy's bread & butter - \$3/pp

*\*\* only available for section bookouts*



### Vegetarian salads

Roasted pumpkin salad, goat's cheese cream, rough tabouli & puffed wild rice (v)

Soba noodle salad, charred broccoli, wakame, roasted eggplant, toasted sesame & miso dressing (df, vg)

Roasted mixed vegetables, arugula, red onion (df, gf, vg)

### Protein salads

Roasted lamb, pearl cous cous, smoked almonds, herbs, spiced yoghurt (n)

Sticky chicken salad with cucumber, bean sprouts, coriander, fried shallots and nam jim (n)

### Proteins

Portuguese style rotisserie, chook, paprika lemon thyme glaze (gf, df)

Lamb shoulder, charred herb salsa (gf, df)

Hay smoked salmon, dill, cornichon, caper (gf, df)

### Sides

Crispy roast potatoes, rosemary, garlic (gf, v)

Cos wedge, green goddess, pangrattato, toasted bird seed mix, pickled red onions (gf, v, n)

Charred broccolini, almond cream, pickled chilli (v, n)

Pomello & bitter greens salad, macadamia crunch, Parmigiano Reggiano (gf, v, n)

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# FOOD PACKAGES



## GRAZING TABLES (20+ GUESTS)

Dips and snacks grazing table \$25pp  
Essentials grazing table \$35pp  
Premium grazing table \$50pp  
Spit Roast grazing table \$60pp  
Seafood grazing table \$65pp  
Dessert grazing table \$25pp

*\*\* only available for section bookings*



### Essentials grazing table

Chicken liver parfait, red currants, bird seed mix (gf, n)  
Sweet potato hummus, smoked paprika, charred onions, sesame (gf, df, vg, n)  
Salumi brothers cured meats – prosciutto, bresola, salami (gf, df)  
Smoked leather jacket brandade, beetroot relish, sourdough  
Selections of blue, brie & cheddar cheeses (gf, v)  
House pickles (v)  
Fruit & nuts (gf, df, vg, n)  
Served with a selection of breads (v)

### Lamb & rotisserie chicken grazing table

Lamb shoulder, charred herb salsa (gf, df)  
Portuguese style rotisserie chook, paprika, lemon

thyme & fermented capsicum glaze (gf, df)  
Harissa glazed pumpkin, turmeric cashew cream, kale, radish, sauerkraut, bird seed mix (gf, df, vg, n)  
Bitter greens, pomello, ruby red grapefruit, bird seed mix (gf, df, vg, n)  
Crispy Andean sunrise potatoes, rosemary & garlic (gf, v)  
Served with bread & butter (df, v)

### Seafood grazing table

Oysters, red wine mignonette (gf, df)  
Chilled king prawns, preserved lemon, aioli (gf)  
Smoked leather jacket brandade, beetroot relish, sourdough  
Ora King hay smoked salmon, tartare sauce, dill (gf, df)

BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)  
Kingfish ceviche, sweet potato, charred corn, habanero, coriander, buttermilk, corn chips  
Served with bread & butter (df, v)

### Dessert grazing table

Sticky date pudding, butterscotch, honeycomb (v)  
Sea salt meringue, lemon, macerated berries (gf, df, v)  
Macadamia praline (gf, df, vg, n)  
Chocolate brownies (v, n)  
Upside down pear cake (v, n)  
Chantilly cream (gf, v)  
Fresh fruit (gf, df, vg)  
Dried fruit & nuts (gf, df, vg, n)

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# DRINKS PACKAGES



## STANDARD 4 HOUR DRINKS PACKAGE

- \$60/head

4 wines and 2 beers, chosen by venue, includes mid strength beer, soft drinks, juice, tea & coffee

Includes non-alcoholic 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

Thousand Candles, Sauvignon Blanc, Yarra Valley, VIC

Blind Corner, Sauvignon Blanc, Chenin Blanc, Margaret River, WA

Quealy, Pinot Grigio\*, Mornington Peninsula, VIC

M&J Becker, Chardonnay, Hunter Valley, NSW

### Orange

Blind Corner, Blend, Margaret River, WA

### Rosé

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

### Red wine

Thousand Candles, Pinot Noir+, Yarra Valley, VIC

M&J Becker, Syrah, Hunter Valley, NSW

Inkwell, Shiraz, Primitivo, McLaren Vale, SA

Blind Corner, Cabernet Sauvignon, Merlot+, Margaret River, WA

Choose 2 full strength beers

Young Henrys Natural Lager\* (SYD) 4.2%

Stomping Ground 'Gipps St' Pale Ale\* (VIC) 5.2%

Young Henrys Cloudy Cider (NSW) 4.6%

Includes mid strength beer & non-alcoholic package

### Add ons

Additional \$25/head to add house spirits to a package.

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

## NON-ALCOHOLIC DRINKS PACKAGE

- \$20/head

Cold pressed cloudy apple juice or watermelon, apple, strawberry, pomegranate & lime

House-made lemonade - fresh lemon juice, raw sugar syrup, soda

House-made ginger beer - fresh ginger, lime, raw sugar syrup, soda

Lemon myrtle kombucha

Sobah 'finger lime cerveza' non-alcoholic beer

Capi cola, lemonade or dry tonic

Batch brew or iced coffee

Three Blue Ducks Tea Co. - all teas are certified organic

### Non-alcoholic cocktails

Noperol Spritz - Lyres Italian spritz, orange, lemon, soda

Peas & Love - ALTD 'Green Grocer', tonic, sugar snap peas

\*tap products

# DRINKS PACKAGES



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

### Glass of Champagne on arrival

NV Palmer, Pinot Noir, Chardonnay, Pinot Meunier, Champagne, FR

### Choose 5 wines from any category below

#### Sparkling

SOS, Chardonnay, Vermentino, Multi-regional, VIC

Clover Hill, Pinot Noir, Chardonnay, Pinot Meunier, Pipers River, TAS

#### White wine

Thousand Candles, Sauvignon Blanc, Yarra Valley, VIC

Inkwell, Viognier, McLaren Vale, SA

Sassafras, Fiano, Hilltops, NSW

Kerri Green, Chardonnay, Mornington Peninsula, VIC

#### Orange

Quealy, Blend, Mornington Peninsula, VIC

#### Rosé

Thousand Candles, Pinot Noir, Yarra Valley, VIC

#### Red wine

Stoney Rise, Pinot Noir, Tamar Valley, TAS

Thousand Candles, Pinot Noir+, Yarra Valley, VIC

Inkwell, Shiraz, Primitivo, McLaren Vale, SA

Blind Corner, Cabernet Sauvignon, Merlot+, Margaret River, WA

### Choose 2 full strength beers

Young Henrys Natural Lager\* (SYD) 4.2%

Stomping Ground 'Gipps St' Pale Ale\* (VIC) 5.2%

Includes mid strength beer & non-alcoholic package

### Add ons

Additional \$25/head to add house spirits to a package.

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

\*tap products



## DRINKS PACKAGES



### TO ADD



#### On arrival options

Clover Hill, NV Cuvee, Pinot Noir, Chardonnay,  
Pinot Meunier, Pipers River, TAS - \$20/head  
NV Blind Corner Pétillant Naturel, Chenin Blanc,  
Margaret River, WA (natural & organic) - \$15/head

NV Palmer & Co, Pinot Noir, Chardonnay, Pinot  
Meunier, Champagne, FR - \$21/head

NV Perrier-Jouët, Champagne, FR - \$35/head

Classic cocktails (choose two) - \$14/head

Spicy Margarita  
Ducks Spritz  
Native Negroni  
Single-O Id Fashioned

#### Hour add on options

Gin & tonic hour - \$35/head  
Brookies dry gin, capi native tonic & Brookies slow  
gin, capi fiery ginger beer, lime

Sparkling wine hour - \$35/head  
Soumah 'Brachetto Frizzante', Blind Corner pet nat,  
SOS 'Bubbles & Co'

Ducks cocktail hour - \$35/head  
Spicy Margarita, Native Negroni, Ducks Daiquiri,  
Single-O Id Fashioned, Ducks Spritz, Goodnight  
Sweetheart



# EXTRAS

## VENDORS

If you need any recommendations for photographers, videographers, stylists, florists, furniture hire, celebrants, live musicians, DJs or cakes, please refer to our recommended vendors package.

## GIFTS

- 'In the Country' cookbooks - \$30 each
- Ducks wine glasses - \$24 (2 glasses)
- Ducks socks \$12 each
- Ducks salts (assorted varieties) \$7 each
- Ducks apron \$49.90 each

## ADD ONS

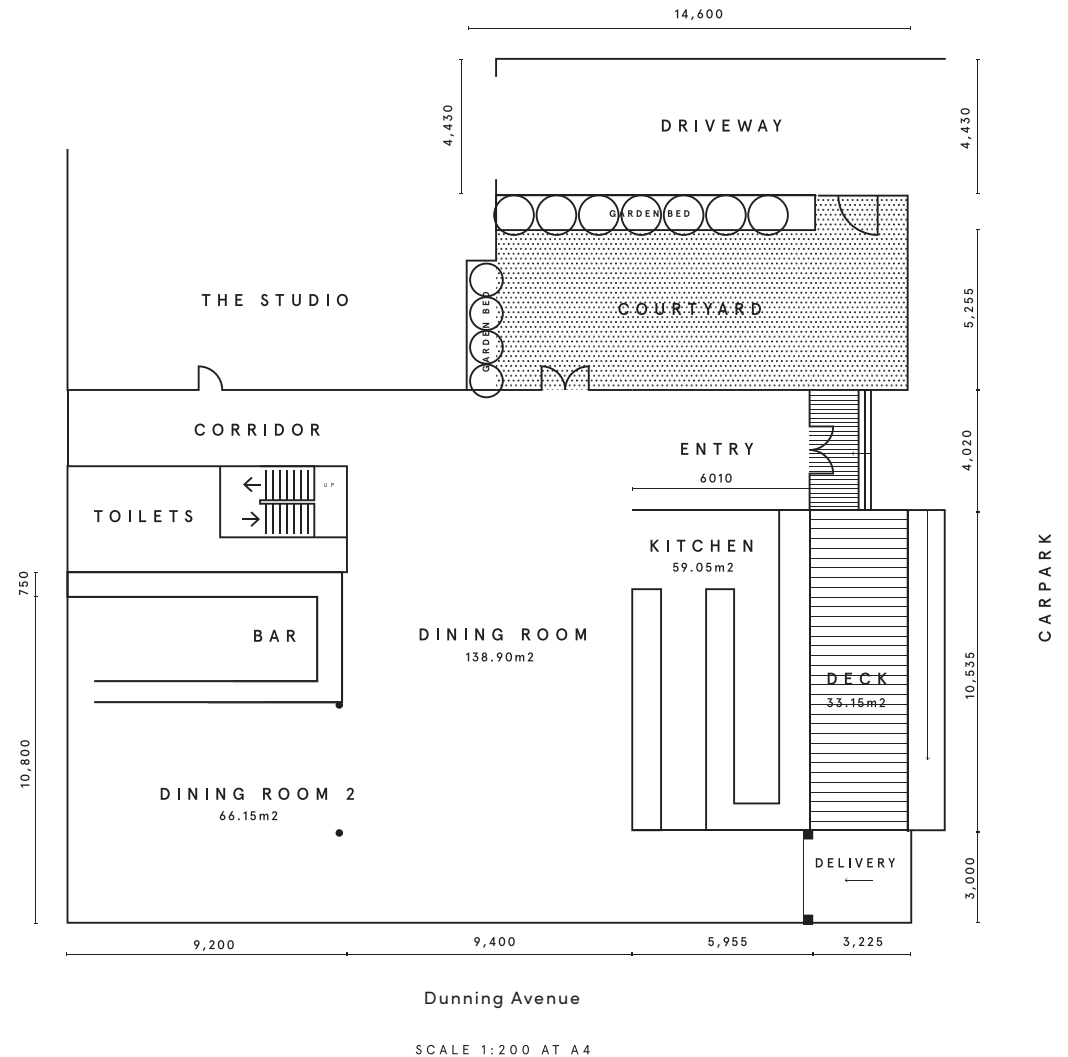
- White linen napkins- \$2pp
- White linen napkin & tablecloths - \$4pp
- Printed brown paper menus - \$2pp
- Printed brown paper name tags - \$2pp



# 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 people for 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.





TERMS &  
CONDITIONS

# TERMS AND CONDITIONS

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## 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 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 9.45pm, 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 non-refundable 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 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 (charged at 50% of the package price for the wedding couple)

## Gratuities

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.

## 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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Event Manager

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BRYONY CORBETT

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