

A bride and groom are walking through a rustic, industrial-style restaurant. The bride is wearing a white dress and holding a bouquet of red flowers. The groom is wearing a dark suit, a bow tie, and a tan hat, holding a glass of beer. They are surrounded by long wooden tables set for a wedding reception with white linens, glassware, and floral centerpieces. The background features exposed brick walls, large black-framed windows, and a potted cactus.

D three
blue
ducks

WEDDINGS | EVENTS | PARTIES

(02) 9389 0010 | THREEBLUEDUCKS.COM | ENQUIRIES@THREEBLUEDUCKS.COM | ROSEBERY

WELCOME

three
blue
ducks



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.

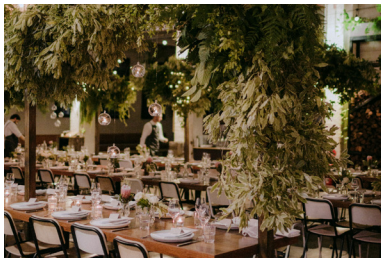
We have a choice of beautiful indoor and outdoor spaces – including the restaurant, deck and leafy courtyard – as well as delicious food and drink options, which allow us to tailor a package to your specific needs and ensure an event to remember.

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.

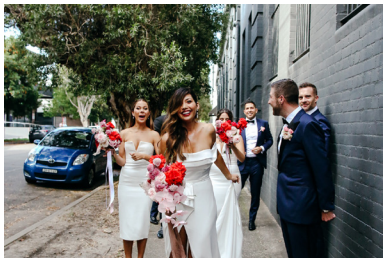


LOCATED AT THE CANNERY



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.





EVENT
PACKAGES

FOOD PACKAGES



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 eggplant 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 (gf, 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)

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

FOOD PACKAGES



SHARE TABLE

- 3 small canapés, Iggy's bread & butter, 2 shared mains, 3 sides, BYO Cake - \$85/head
- 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)
- Heirloom tomatoes with stracciatella, basil oil and pangrattato (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 eggplant, cucumber yoghurt, coconut sambal, garlic naan (v)
- Oven roasted whole snapper, harrisa (gf, df)
- Hay hot smoked salmon, tartare sauce (gf, 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)

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FOOD PACKAGES



SHARE TABLE CONTINUED



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)

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FOOD PACKAGES



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 (gf, df)

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

BBQ rump cap, roasted mushrooms, bagna cauda, horseradish (gf, 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 (gf, 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 (gf, 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

*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
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FOOD PACKAGES



OPTIONAL ADD-ONS



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)

Iggy's sourdough & lavosh

OTHER ADD-ONS

Children's meal and non-alcoholic
beverage package \$35/head

Crew meal \$35/head

BYO cake service \$5/head

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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

2018 Ngeringa, Chardonnay, Adelaide Hills, SA

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

Cape Jaffa, Shiraz, Limestone Coast, SA

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

House-made kombucha

Sobah 'finger lime cerveza' non-alcoholic beer

Capi cola, lemonade, ginger ale or dry tonic

Cold brew or iced coffee

Coffee & Three Blue Ducks Tea Co. - *on request*

Non-alcoholic cocktails

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

Peas & Love - ALTD 'Green Grocer', tonic

*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



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.

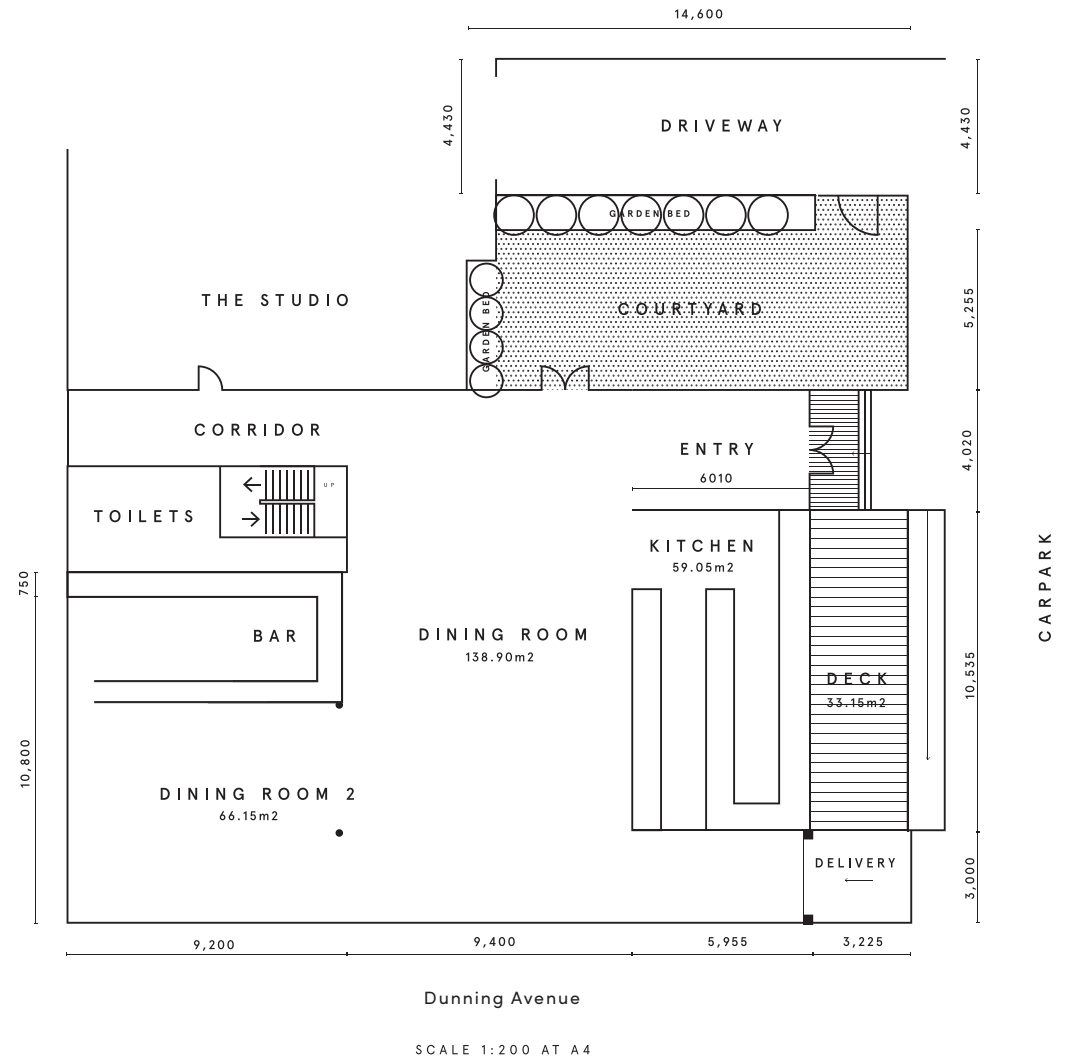
For any ceremonies held in the courtyard, a \$1000 venue fee is charged. This includes exclusive use of the courtyard and the preparation.



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 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.



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.



A wedding couple is shown in a romantic embrace. The bride, on the left, is wearing a white, strapless, floor-length gown and holding a large bouquet of red and pink roses. The groom, on the right, is wearing a dark blue tuxedo with a white shirt and a black bow tie. They are standing in front of a brick wall with graffiti. The graffiti includes a large white arrow pointing left, the word 'THIS' in large white letters, and 'WAY' below it. There is also some yellow graffiti on the ground that says 'NO PARKING'. A white circular graphic with a thin border is centered over the couple, containing the text 'TERMS & CONDITIONS' in white, bold, sans-serif capital letters. Two short horizontal lines are positioned above and below the text within the circle.

**TERMS &
CONDITIONS**

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 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)

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.

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

Phone: (02) 9389 0010

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