

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 (gf)

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





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 \$35/head Crew meal \$35/head BYO cake service \$5/head

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

Thousand Candles 'Gathering Fields' Rosé*, Yarra Valley, VIC

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





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-Old 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 ld 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.









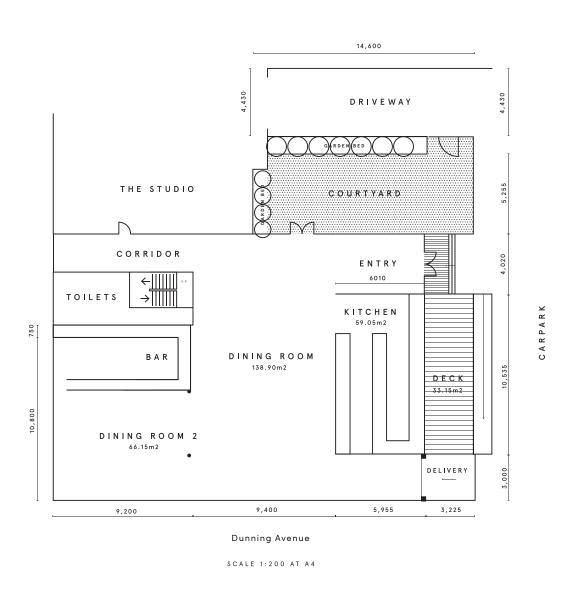


THE AREAS

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 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

Phone: (02) 9389 0010

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