



B three
blue
ducks

WEDDINGS | EVENTS | PARTIES

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

WELCOME

three
blue
ducks



Three Blue Ducks at Tullamarine is located at URBNSURF Melbourne at Australia's first ever surf park. Looking out over the crystal clear, two hectare surfing lagoon, the restaurant boasts impressive indoor and outdoor areas that can accommodate events of all sizes. Showcasing sustainable and ethical produce from some of Victoria's best farms, the food offering features smokey flavours, thanks to our pizza oven, rotisserie and charcoal pit, while the drinks list draws on local wineries and craft breweries.

ABOUT THE DUCKS

The Ducks is a story of food, born in the surf in a small Moroccan village! It started with three good mates travelling 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 was hatched, and in 2010 the first venue, an intimate 18 seat beachside cafe opened in Bronte.

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

Three Blue Ducks is committed to creating interesting dishes, banging with flavour, that are 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's thing!



A hand is shown at the top of the frame, squeezing a slice of lemon. A stream of lemon juice is falling from the slice towards a plate of fried chicken wings in the foreground. The wings are golden-brown and served on a white plate with white paper lining. In the background, there are other dishes, including a bowl of fries and a bowl of salad, all slightly out of focus. A white circular graphic with a thin border is centered over the image, containing the text 'EVENT PACKAGES'.

EVENT
PACKAGES

FOOD PACKAGES



CANAPÉS

3 smalls, 3 bigs, 1 sweet - \$47/pp

4 smalls, 3 bigs, 2 sweets - \$65/pp

5 smalls, 4 bigs, 2 sweets - \$82/pp



Smalls

Oysters, red wine mignonette (gf, df)

Tempura eggplant fingers, wasabi mayo, toasted peanut, chilli oil (df, vg, n)

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

Kingfish ceviche, sweet potato, charred corn, jalapeño, coriander, buttermilk (gf)

Smoked leather jacket brandade, preserved lemon, sourdough

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

Smoked salmon rillettes, quinoa cracker, beetroot relish, salmon roe (gf)

Kangaroo tartare, olive tapenade, buckwheat crisp (gf, df, n)

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

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

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

Bigs

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

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

BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)

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

Lamb shoulder, beetroot relish, herb labneh (gf)

Crumbed fishcake, spiced mayo, herb salad (df)

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

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

Dukkah spiced roasted eggplant, pumpkin hummus, tabbouleh (gf, df, vg, n)

Sweets

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

Grandma Fifi's Tiramisu, Brookies Macadamia liqueur (v)

Sticky date pudding, honeycomb, butterscotch, double cream (v)

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

Chocolate mousse, hazelnut crunch, crème fraîche, chocolate tuille (v, n)

Pavlova, rhubarb, berries, coconut cream, passionfruit (gf, vg)

FOOD PACKAGES



SHARE TABLE

- 3 small canapés, 2 shared mains, 3 sides, BYO cake - \$85/pp
- 3 small canapés, 2 shared mains, 3 sides, alternate drop desserts - \$95/pp
- Grazing table, 2 shared mains, 3 sides, alternate drop desserts - \$100/pp
- 2 shared entrées, 2 shared mains, 3 sides, alternate drop desserts - \$105/pp
- 4 small canapés, 3 shared entrées, 2 shared mains, 3 sides, alternate drop desserts - \$125/pp



Shared entrées

- Kingfish ceviche, sweet potato, charred corn, habanero, coriander, buttermilk, corn chips
- Heirloom tomatoes, stracciatella, olive pangrattato, red onion, basil (gf, v)
- Hay smoked Ora King salmon, quinoa crisp, beetroot relish, horseradish cream (gf)
- Confit garlic & chili glazed BBQ prawns, avo mousse, charred greens (gf)
- BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)
- Pork rillettes, pickled onion puree, shaved pear, crackle, toasted 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)
- Fried tofu, bean shoots, cherry tomatoes, coriander, red onion, nam jim, cashew, fried onions (gf, df, vg, n)
- Sweet potato hummus, charred onions, black sesame, sourdough (df, vg, v)

Shared mains

- Mixed grain dahl, cauliflower, peas, curry leaves, coconut sambal (gf, df, vg)
- Oven roasted whole snapper, harissa (gf, df)
- Hay hot smoked salmon, tartare sauce (gf, df)
- Portuguese style rotisserie chook, paprika, lemon thyme & fermented capsicum glaze (gf, df)
- Porchetta, fennel, rosemary (gf, df)
- Lamb shoulder, charred herb salsa (gf, df)
- Coffee rubbed brisket, chimichurri (gf, df)
- Harissa glazed pumpkin, tumeric cashew cream, kale, radish, sauerkraut, bird seed mix (gf, df, vg, n)

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

FOOD PACKAGES



SHARE TABLE CONT...



Sides

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

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

Crispy Andean sunrise 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 (v, gf)

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

Desserts

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

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

Chocolate mousse, hazelnut crunch, crème fraîche & chocolate tuille (n)

Sticky date pudding, honeycomb, butterscotch, brown sugar ice cream

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

Pavlova, rhubarb, berries, coconut cream, passionfruit (gf, vg)

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FOOD PACKAGES



ALTERNATE DROP

Entrée, main & dessert - \$95/pp

3 small canapés, entrée, main & dessert - \$110/pp

Entrée, main & desserts, shared cheese plate - \$110/pp

Grazing table, entrée, main & dessert - \$115/pp



Entrées

Kingfish ceviche, sweet potato, charred corn, habanero, coriander, buttermilk, corn

Crumbed pork terrine, pickled onion purée, gribiche, parsley, preserved lemon (df)

Confit garlic & chili glazed BBQ prawns, avo mousse, charred greens (gf) (+\$2pp)

Pickled vegetables, almond cream, crudités (v, n)

BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)

Hay smoked Ora King salmon, quinoa crisp, beetroot relish, horseradish cream (gf)

Charred zucchini & spring onion, burrata, salsa verde (v, gf)

Buttermilk fried chicken, hot sauce

Spinach & cashew cream ravioli, tomato & olive salsa, basil, oregano & olive oil (df, vg)

Mains

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

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

Portugese rotisserie 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)

Mixed grain dahl, cauliflower, peas, curry leaves, coconut sambal (gf, df, vg)

Desserts

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

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

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

Chocolate parfait, almond streusel, pickled blueberries, matcha

Chocolate mousse, hazelnut crunch, crème fraîche, chocolate tuille (n)

Pavlova, rhubarb, berries, coconut cream, passion fruit (gf, vg)

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FOOD PACKAGES



ADDITIONAL OPTIONS

Champagne & oysters - \$35/pp

Grazing station add on- \$20/pp

BYO cake service - \$5/pp



Champagne & oysters

One glass of Champagne & 3 oysters per person

Grazing station add on

Salumi Brothers cured meats

Selection of blue, brie & cheddar cheese

Sweet potato hummus, charred onions,
sesame (df, vg)

Fava bean & anchovy dip, pepita dukkah,
charred peppers (gf, df)

Baba ghanoush, sumac, toasted almonds,
pomegranate (gf, df, vg, n)

Crudités (vg, df, gf)

Sourdough & lavosh

Sweets

BYO cake service is charged at \$5 per person

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DRINKS PACKAGES



STANDARD 4 HOUR DRINKS PACKAGE - \$60/PP

All specific products are subject to change.

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

Includes mid strength beer & non-alcoholic beverage package

ESSENTIALS 4 HOUR DRINKS PACKAGE - \$70/PP

Choose 4 wines from any category below

Sparkling

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

NV Continental Platter Prosecco, Multi-regional, VIC

White

Kerri Greens, Chardonnay*, Mornington Peninsula, VIC

Quealy, Pinot Grigio*, Mornington Peninsula, VIC

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

Orange

Blind Corner 'Orange in colour', Blend, Margaret River, WA

Rosé

Thousand Candles 'Gathering Fields' Pinot Noir*, Yarra Valley, VIC

Red

Oakridge, 'Over the shoulder', Pinot Noir, Yarra Valley, VIC

Cape Jaffa, Shiraz, Limestone Coast, SA

Blind Corner, 'Rouge', Cabernet Sauvignon, Merlot, Shiraz, Margaret River, WA

Choose 2 full strength beer types

All specific products are subject to change, but one from each category and brewery will always be available.

Lager, Pale ale, XPA, IPA, Stout, Cider, NEIPA, Sour, Midstrength, Session IPA

BREWERIES WE LOVE AND WORK WITH...

Stomping Ground, Mr Banks, Fixation, Exit, Stone & Wood, Willie Smith's,

Co-Conspirators, Young Henrys, Bodriggy, Bridge Road

*tap product

Includes mid strength beer & non-alcoholic beverage package

Add-ons

Additional \$25/pp to add house spirits to a package

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

DRINKS PACKAGES



PREMIUM 4 HOUR DRINKS PACKAGE - \$95/PP

Glass of Champagne on arrival

NV Perrier-Jouët 'Grand Brut', Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR

Choose 5 wines from any category below

Sparkling

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

NV Continental Platter Prosecco, Multi-regional, VIC

NV Montalto, 'Sparkling Rosé', Pinot Noir, Mornington Peninsula, VIC

White

Simoa & Co, Sauvignon Blanc, King Valley, VIC

Quealy, Pinot Grigio*, Mornington Peninsula, VIC

Oakridge 'Chardonnay', Yarra Valley, VIC

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

Orange

Blind Corner 'Orange in colour', Blend, Margaret River, WA

Rosé

Thousand Candles 'Gathering Fields' Pinot Noir*, Yarra Valley, VIC

Save Our Souls, 'Rosé', Yarra Valley, VIC

Red

Oakridge, 'Over the shoulder', Pinot Noir, Yarra Valley, VIC

Cape Jaffa, Shiraz, Limestone Coast, SA

Mac Forbes, Cab Franc, Nebbiolo+, Yarra Valley, VIC

Blind Corner, 'Rouge', Cabernet Sauvignon, Merlot, Shiraz, Margaret River, WA

Choose 2 beer types to be your preferred for arrival

The full selection will also be available during your event.

Lager, Pale ale, XPA, IPA, Stout, Cider, NEIPA, Sour, Midstrength, Session IPA

BREWERIES WE LOVE AND WORK WITH...

Stomping Ground, Mr Banks, Fixation, Exit, Stone & Wood, Willie Smith's, Co-Conspirators, Young Henrys, Bodriggy, Bridge Road

**tap product*

Includes mid strength beer & non-alcoholic beverage package

NON-ALCOHOLIC DRINKS PACKAGE - \$20/PP

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

Two Boys 'Silk Road' ginger & lemon myrtle kombucha

Heaps Normal non-alcoholic beer

Cola, lemonade, ginger ale or dry tonic

Cold brew or iced coffee

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

Non-alcoholic cocktails

Peas & Love - ALTD 'Green Grocer', tonic

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

Gone Troppo - Passionfruit, lime, watermelon, strawberry, lime, soda

DRINKS PACKAGES



TO ADD

Arrival bubbles
Cocktails



ON ARRIVAL OPTIONS

NV Continental Platter Prosecco, Multi-regional, VIC
- \$14/head

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

NV Perrier-Jouët, Pinot Noir, Chardonnay, Pinot
Meunier, Champagne, FR - \$35/head

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

Spicy Margarita

Ducks Daiquiri

Classic Negroni

Coco 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

Continental Platter Prosecco

Soumah 'Brachetto Frizzante'

NV Cape Jaffa Sparkling

NV Montalto, 'Sparkling Rosé', Pinot Noir

Classic cocktail hour - \$35/head

Spicy Margarita

Ducks Daiquiri

Classic Negroni

Coco Single-Old Fashioned

Aperol Spritz

Ducks Spritz

EXTRAS

VENDORS

If you need any recommendations for photographers, videographers, stylists, florists, furniture hire, celebrants, live musicians, DJs or cakes, please get in touch with the events team.

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



VENUES



RESTAURANT | MEZZANINE | POOLSIDE

Three Blue Ducks at URBNSURF is a two story restaurant with a large alfresco dining space overlooking the action in the park. Take over the entire space and it will easily accommodate groups up to 400 for a stand up canape event, or up to 300 can be seated across the different areas of the restaurant.

If you have a smaller group, or you're not looking to take over the whole venue, then speak to us about any size group for any day of the week and we'll happily tailor a package and space to your needs.

All bookout events held at Three Blue Ducks include the Three Blue Ducks team and the following:

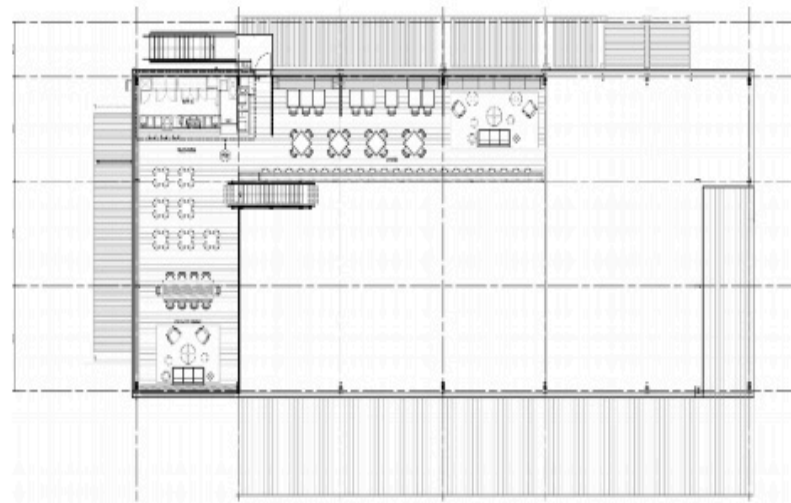
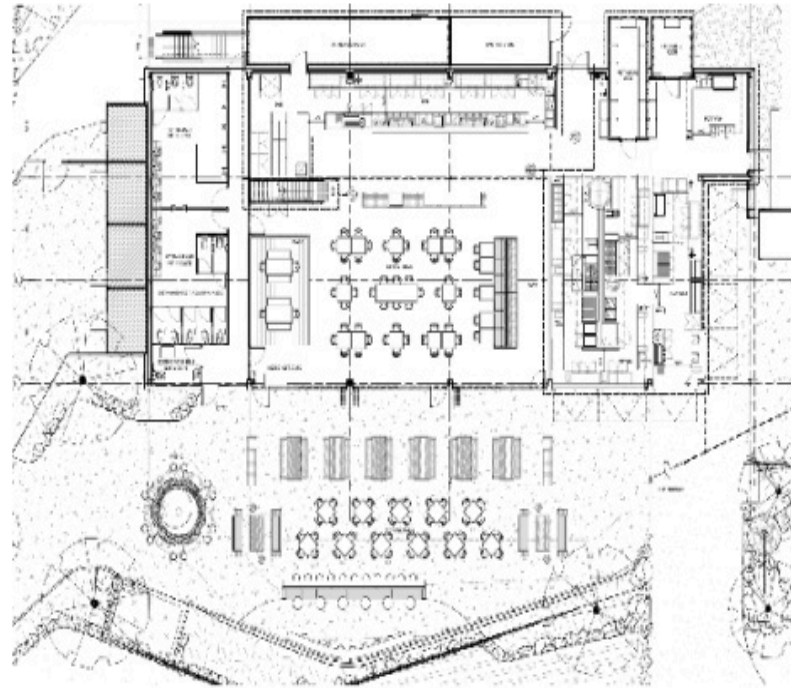
- Exclusive use of the restaurant including furniture, crockery and cutlery
- Three Blue Ducks' signature style and setting
- Full AV set-up with a projector, audio equipment and a stage for presentations, bands or DJs.

To speak to our team about event related matters please call us on 02 9389 0010 or email katy@threeblueducks.com

THE AREAS

Our events team is happy to walk you through our many options.

The full venue can hold up to 400 people for an event, however you can choose one or more different areas for more intimate gatherings, including the restaurant and mezzanine and a generous outdoor poolside area.





TERMS &
CONDITIONS

TERMS AND CONDITIONS

Menu & beverages

As our menus are seasonal and regularly changing, you can select your menu just a month 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 11pm license. All drinks will be served until 10.45pm, and amplified music permitted until 11pm. Guests are to depart by 11.30pm.

Payment details & terms

To confirm your booking, we require an initial non-refundable security deposit of 20% of the 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 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (Amex).

Cancellation policy

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. Three Blue Ducks staff will operate in accordance with VIC Responsible Service of Alcohol regulations. Beverages are subject to seasonal change, but you will be notified of any alterations.

Suppliers can deliver flowers, decorations and furniture up to 2 hours prior to the event. Should your event require substantial decoration, you may need to have additional hire time. All items and furnishings for styling, either personal, or from hire companies must be collected at the end of the event; the pickup time will be specified by the event's coordinator.

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 (costings for this will be dependent on your menu choices).

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!

KATY FERGUSON

Event Manager

Email: katy@threeblueducks.com

Phone: (02) 9389 0010

Address: 9 Watson Drive, Tullamarine, VIC 3043