PRIVATE FUNCTIONS | SPECIAL EVENTS | PARTIES

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WELCOME

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

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.

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 – 36 seated, 50 standing

Our beautiful sundrenched courtyard is a great outdoor space to enjoy a stand-up or sit-down function nestled amongst our olive tress, 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 – 36 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

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.

FOOD &
BEVERAGE

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)

Mini ham & cheese croissant

Mini bacon & egg roll

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 availble 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 - $65pp

Choose 1 main, shared sides and dessert - $60pp

Shared entrees, choose 1 mains, shared sides and dessert - $75pp

(Dessert available a la carte price)

FEAST MENU (8+ GUESTS)

Shared entrees, mains, sides and desserts $80pp

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 8

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

GRAZING TABLES (20+ GUESTS)

Dips and snacks grazing table $25pp
Essentials grazing table $35pp
Seafood grazing table $65pp
Dessert grazing table $25pp

*** only available for section bookouts*

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)

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, 'Mandi' Pinot Grigio, Mildura, VIC
Continental Platter, Chardonnay, Mount Gambier, SA

Orange

Inkwell 'Tangerine', Viognier, McLaren Vale, SA

Rosé

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

Red wine

Spectrum Pinot Noir, Macedon Ranges, 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
Mailer McQuire kombucha
Sobah 'finger lime cerveza' non-alcoholic beer
Karma cola
Capi lemonade, ginger ale or dry tonic
Cold brew or iced coffee
Coffee & Three Blue Ducks Tea Co. - *on request*

Non-alcoholic cocktails

Cranberry Hampton - Cranberry, orange, cinnamon, clove, star anise, vanilla, soda
No-Groni - Lyre's dry London spirit, Lyre's Italian orange, Lyre's aperitivo rosso
Noperol Spritz - Lyre's Italian spritz, Lyre's non-alcoholic prosecco, soda

*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

La Gioiosa, 'DOC', Prosecco, Veneto, IT
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
Continental Platter, Chardonnay, Mount Gambier, SA

Orange

Quealy, Blend, Mornington Peninsula, VIC

Rosé

Thousand Candles, Pinot Noir, Yarra Valley, VIC

Red wine

Stoney Rise, Pinot Noir, Tamar Valley, TAS
Spectrum Pinot Noir, Macedon Ranges, 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

Margarita
Spritz
Negroni
Old Fashioned
(Seasonal variations)

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
Margarita, Negroni, Daiquiri, Old Fashioned, Spritz
(Seasonal variations)

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

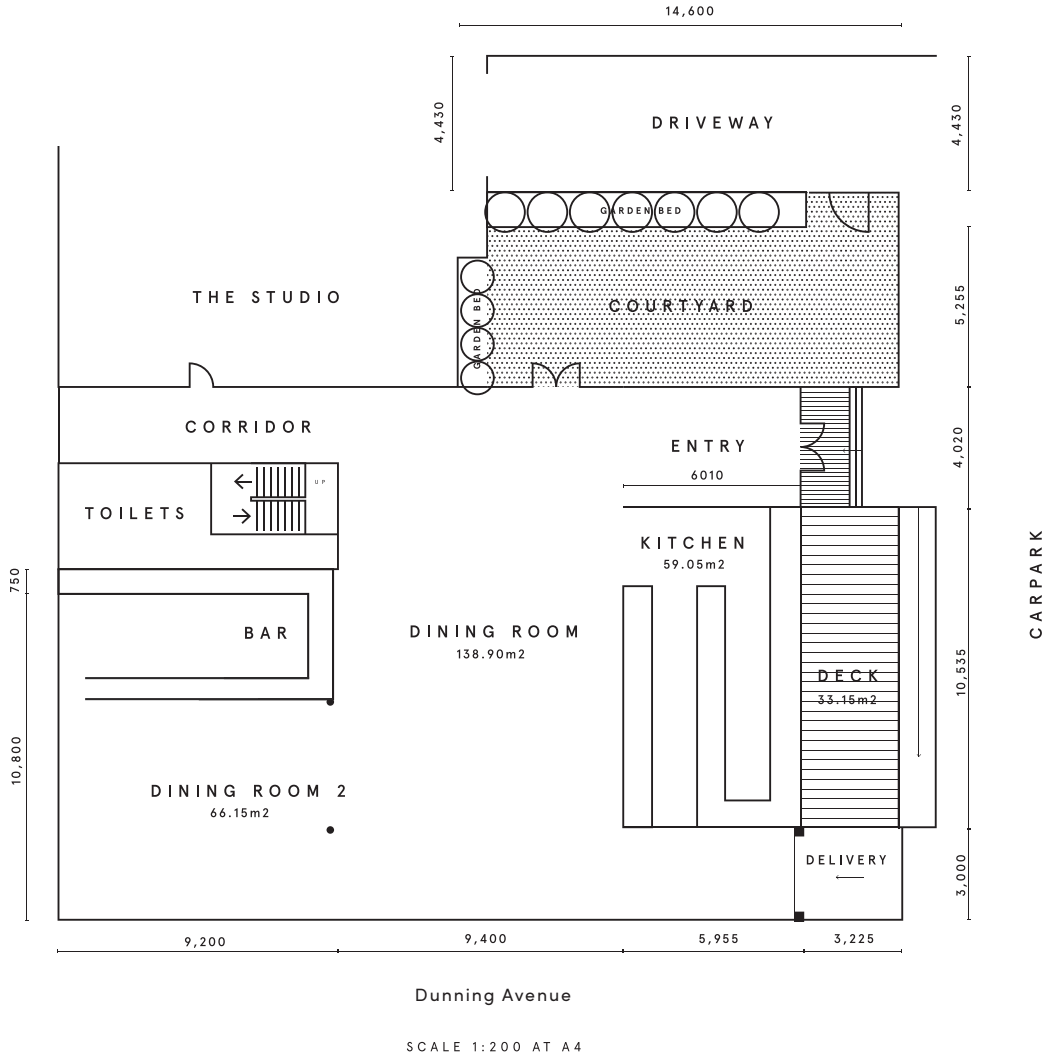
ADD ONS

- 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 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.



SCALE 1:200 AT A4

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 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

BRYONY CORBETT
Event Coordinator
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Address: 1/85 Dunning Ave Rosebery, NSW 2018

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