



**B** three  
blue  
ducks

**BEVERAGE  
PACKAGES**

# 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 & 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

Quealy, Fruliano\*, 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

Fleet Wines 'Young Wines', Pinot Noir, Gippsland, 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, IPA, stout, cider, sour, midstrength, session IPA, seltzer, hazy IPA

### BREWERIES WE LOVE AND WORK WITH...

Stomping Ground, Exit, Willie Smith's, Co-Conspirators, Young Henrys,

Bodriggy, Bridge Road, Moon Dog

*\*tap product*

Includes mid strength beer & non-alcoholic beverage package

### Add-ons

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

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## 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

Continental Platter, Chardonnay, Mount Gambier, SA

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

Fleet Wines 'Young Wines', Pinot Noir, Gippsland, 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, IPA, stout, cider, sour, midstrength, session IPA, seltzer, hazy IPA

BREWERIES WE LOVE AND WORK WITH...

Stomping Ground, Exit, Willie Smith's, Co-Conspirators, Young Henrys, Bodriggy, Bridge Road, Moon Dog

*\*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

Capi cola, lemonade, ginger ale or dry tonic

Cold brew or iced coffee

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

### Non-alcoholic cocktails

Ambrosia Fizz - Grapefruit shrub, vanilla, orange blossom, lemon, soda

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

Espres-no Martini - Lyre's coffee originale, Lyre's white cane spirit, coffee, vanilla

No-Groni - Lyre's dry London spirit, Lyre's Italian orange, Lyre's aperitivo rosso

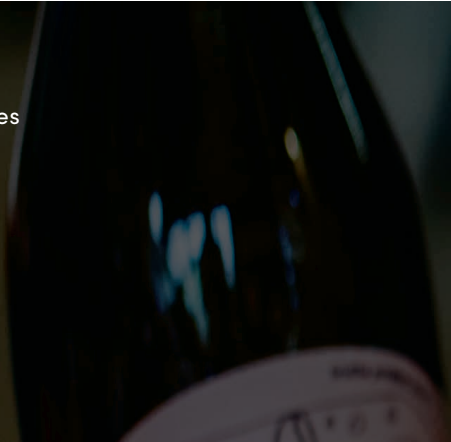
# DRINKS PACKAGES



## 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

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

Continental Platter Prosecco

Soumah 'Brachetto Frizzante'

NV Cape Jaffa Sparkling

NV Montalto, 'Sparkling Rosé', Pinot Noir

Classic cocktail hour - \$28/head

Margarita

Negroni

Daiquiri

Old Fashioned

Spritz

(Seasonal variations)

# TERMS AND CONDITIONS

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## Menu & beverages

As our menus are seasonal and regularly changing, you can select your menu just a month before your event, unless otherwise agreed.

## Tastings

We offer a menu tasting to help you decide on the right menu for your event (costings for this will be dependent on your menu choices).

## 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 there will be no traces of certain foods, as our kitchen uses a wide variety of ingredients on a daily basis.

## Alcohol and RSA

Three Blue Ducks staff will operate in accordance with VIC Responsible Service of Alcohol regulations. No BYO beverages are permitted unless preorganised. 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.

## Confirmation of guests

Guest numbers are to be confirmed no later than 28 days prior to the event to ensure all preparation and staffing requirements are met. Dietary

requirements need to be confirmed no later than 14 days prior to the event.

## 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 or invoiced following the event.

Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 0.9% for Visa or Mastercard or 2.55% for Amex.

## Gratuity

Gratuities are discretionary and are appreciated by the Three Blue Ducks staff.

## Cancellation policy

Please refer to the terms and conditions on your contract.

## 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.

## Cleaning fee

A cleaning fee will be charged, at the discretion of management, should the restaurant premises be left in an unacceptable state.

## 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

## Decorum

Suppliers can deliver flowers, decorations and furniture prior to the event start time. Specific timings for this will be agreed upon by your event coordinator at the time of booking. 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 coordinator.

## 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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KATY FERGUSON

Event Manager

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