

A long table set for a wedding reception. The table is covered with a white tablecloth and has several place settings. Each setting includes a white plate, a glass of water, and a glass of wine. A light brown linen napkin is folded and placed on the table. In the center of the table is a large floral centerpiece featuring orange and white roses, white orchids, and greenery. The background shows more tables and white chairs, creating a bright and elegant atmosphere.

B three blue ducks

OFFSITE CATERING PACKAGES

WELCOME

three
blue
ducks



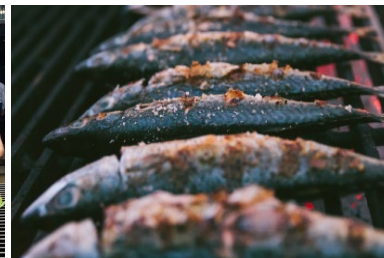
ABOUT THE DUCKS

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, we now have restaurants in Bronte, Rosebery, Byron Bay, Brisbane, the Snowy Mountains & 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.

Get in touch with our team about a personalised chef talk or demonstration for your special event - subject to availability.



FOOD PACKAGES



MORNING/AFTERNOON TEA GRAZING STATION (30+ GUESTS)

Build your own - smalls \$6, bigs \$10 per piece

Grazing station

2 smalls, 2 bigs - \$28/pp

3 smalls, 2 bigs - \$34/pp

4 smalls, 3 bigs - \$48/pp

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 bookings*



SMALLS

Mini croissant (v)

Mini danish (v)

Strawberry friand (gf, v)

Choc caramel brownie (v)

Mini fruit salad bowls (gf, df, vg)

Peanut butter & protein bliss ball (vg, df, gf, n)

BIGS

Bircher muesli, seasonal fruit, fresh apple, nuts & seeds (gf, v, n)

Black rice & coconut porridge, mandarin, macadamia and bird seed crunch (gf, df, vg, n)

Mini bacon & egg brioche roll

Seasonal vegetable and herb frittata (gf, v)

Ham & cheese croissant

COFFEE & TEA

Batch brew coffee

Hot water urn with milk, sugar & tea bag station

Barista coffee & tea available 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

* Please note all offsite catering is subject to a minimum spend. Depending on your location & available facilities, additional charges for equipment & travel may apply. Wait & bar staff charged at hourly rate.

FOOD PACKAGES



GRAZING TABLES (20+ GUESTS)

Essentials grazing table \$35/pp

Feast grazing table \$55/pp

Dessert grazing table \$35/pp



ESSENTIALS

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)

FEAST

White bean hummus, pomegranate, pepita, pickled walnut, flatbread (vg, n df)

King Ora salmon pastrami, citrus, beetroot yoghurt, beetroot & macadamia crumb (n)

Provenir beef kofta, walnut muhammara, pickled onions, flatbread (n, df)

Wood fired peri-peri lemon sole, sumac almond cream, tomato, cucumber, shaved red onion (n, df)

Braised lamb shoulder, salsa verde, beluga lentils, herb salad (gf, df)

Wood roasted sweet potato, harissa, coconut, black garlic (vg, df, gf)

DESSERT

Sticky date pudding, butterscotch, honeycomb (v)

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

Chocolate brownies (v, n)

Upside down pear cake (v, n)

Chantilly cream (gf, v)

Fresh fruit & nuts (gf, df, vg, n)

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FOOD PACKAGES



SHARED MENU \$130/HEAD

Includes sourdough on arrival & your choice of 3 courses:

- 3 canapés
- 2 shared mains + 3 shared sides
- 2 shared desserts
- 1 late night bite

+\$15/head for all four courses above

+\$25/head to add on 2 shared entrees



CANAPES

- Oysters & finger lime dressing (gf, df, vg)
- Tempura eggplant fingers, wasabi mayo (df, v)
- Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)
- Quinoa cracker, smoked salmon rillettes, beetroot relish, salmon roe (gf)
- Beef tartare, black garlic, soy, horseradish, buckwheat crisp (gf, df, n)
- Betel leaf, spanner crab, cucumber, kaffir lime (gf, df, n)
- Pickled vegetable bruschetta, preserved lemon, whipped ricotta (v, vg*)
- Pork rillettes & crackling, mustard seeds, shaved pear (gf, df)

SHARED ENTREES +\$25/head

- 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)
- Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)
- Lamb ribs, fermented capsicum, tabouli, confit garlic yoghurt
- Heirloom tomato, Stracciatella, pangrattato, basil oil (gf, v, vg*)
- Kingfish ceviche, tiger's milk, sweet potato, coriander (gf, df)
- Roasted beetroot, whipped ricotta, preserved citrus, macadamia crunch (gf, v, vg*)

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FOOD PACKAGES



COURSES CONTINUED



SHARED MAINS

Hay hot smoked salmon, tartare sauce (gf, df)
Porchetta, smoked apple, roast beetroot, herbs (gf, df)
Smoked eggplant dahl, cucumber raita, pickled mango, coconut sambal, naan (v, vg*)
Whole snapper, chili, ginger, lemon grass (gf, df)
Portuguese chicken, peppers, paprika, lemon (gf, df)
Lamb shoulder, olives, rosemary, preserved lemon (gf, df)
Coffee rubbed brisket, chimichurri, smoked potato mayo (gf, df)

SHARED SIDES

Citrus salad, mixed leaves, pickled chili, shaved fennel, orange, grapefruit (gf, df, vg)
Wood roasted broccoli, pickled chilli, preserved lemon, almond cream (gf, df, vg, n)
Crispy potatoes, rosemary & garlic (v)
Whole wood roasted cauliflower, anchovy, mustard butter (gf)
Fermented honey glazed pumpkin, goat's cheese cream, chili oil, pangrattato (gf, v)
Roasted Dutch carrots, carrot top pesto, beetroot yoghurt, hazelnut (gf, df, vg)
Ducks' potato salad, charred greens, lemon, capers, mustard, herbs (gf, df, v)
Green beans, orange, buckwheat, tarragon vinegar (gf, df, vg)

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FOOD PACKAGES



COURSES CONTINUED



SHARED DESSERTS

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v)
Dark chocolate mousse, choc crack, hazelnut crunch, summer berries (v, n)
Tiramisu, Brookies Macadamia liqueur (v)
Local blue cheese, fresh honeycomb, fruit loaf (v, n)
Sea salt meringue, lemon curd, whipped coconut, berries (gf, vg)

LATE NIGHT BITE

Pulled brisket slider, slaw, smoked potato mayo
Southern fried buttermilk chicken slider, lettuce, chilli mayo
Tempura eggplant bun, cos, tomato chutney (v)
Pulled pork slider, slaw, apple puree
Peri peri chicken skewers, spiced yoghurt (gf)

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FOOD PACKAGES



CANAPES

3 smalls, 3 bigs, 1 sweet \$50/pp

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

5 smalls, 4 bigs, 2 sweets \$85/pp



SMALLS

Oysters & finger lime dressing (gf, df, vg)

Tempura eggplant fingers, wasabi mayo (df, v)

Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)

Quinoa cracker, smoked salmon rillettes, beetroot relish, salmon roe (gf)

Beef tartare, black garlic, soy, horseradish, buckwheat crisp (gf, df, n)

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

Pickled vegetable bruschetta, preserved lemon, whipped ricotta (v, vg*)

Pork rillettes & crackling, mustard seeds, shaved pear (gf, df)

BIGS

Heirloom tomatoes, Stracciatella, pangrattato, basil oil, focaccia (v, gf)

Charred octopus, corn puree, smoked paprika, citrus (gf, df)

Hay smoked salmon, witlof, crème fraîche, chives (gf)

Spicy pork belly brioche roll, pickled vegetables, plum ketchup, coriander

Free range buttermilk fried chicken, hot sauce (gf)

Lamb kofta, couscous, pumpkin, currants, almonds, tzatziki (n)

Turmeric & ginger spiced chicken skewer, roasted peanuts and charred lime (gf, df, n)

Ducks's arancini, mozzarella, charred peppers & citrus (n)

SWEETS

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

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

Dark chocolate mousse, choc crack, hazelnut crunch, summer berries (v, n)

Tiramisu, Brookies Macadamia liqueur (v)

Local blue cheese, fresh honeycomb, fruit load (v, n)

Sea salt meringue, lemon curd, whipped coconut, berries (gf, vg)

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FOOD PACKAGES



OPTIONAL ADD-ONS

Champagne & oysters \$35/pp
Essentials grazing table \$22/pp
Dessert grazing table \$35/pp
Late night snack \$15/pp
BYO plated cake service \$5/pp
Childrens meal & non-alcoholic beverages package \$35/pp
Crew meal \$35/pp



ESSENTIALS GRAZING TABLE (ADD ON)

Selection of cured meats (gf, df)
Selection of cheese - blue, brie, cheddar (gf, v)
Roasted red capsicum & cashew hummus, dukkah (df, vg, n)
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

DESSERT GRAZING TABLE

Sticky date pudding, butterscotch, honeycomb (v)
Sea salt meringue, lemon, macerated berries (gf, df, v)
Chocolate brownies (v, n)
Upside down pear cake (v, n)
Fresh fruit & nuts (gf, df, vg, n)
Chantilly cream (gf, v)

LATE NIGHT BITE

Pulled brisket slider, slaw, smoked potato mayo
Southern fried buttermilk chicken slider, lettuce, chilli mayo
Tempura eggplant bun, cos, tomato chutney (v)
Pulled pork slider, slaw, apple puree
Peri peri chicken skewers, spiced yoghurt (gf)

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DRINKS PACKAGES



ESSENTIALS 4 HOUR DRINKS PACKAGE - \$70/head

Your choice of 4 wines from our list of selections
Includes listed beer, cider & non-alcoholic package

White

Inkwell 'Blonde on Blonde' Viognier McLaren Vale, SA
Blind Corner, Sauvignon Blanc, Chenin Blanc, Margaret River, WA
Continental Platter, Chardonnay, Mount Gambier, SA

Orange

M&J Becker 'Amber' Pinot Gris Tumbarumba, NSW

Rosé

Gemtree 'Luna De Fresa' Tempranillo, McLaren Vale, SA

Red

Fleet Wines 'Young Wines', Pinot Noir, Gippsland, VIC
Inkwell, Shiraz, Primitivo, McLaren Vale, SA
Inkwell 'Reckoner' Cabernet Sauvignon, Shiraz McLaren Vale, SA

Beer & Cider

Young Henrys Natural Lager (SYD) 4.2%
Young Henrys Stayer (SYD) 3.5%
Young Henrys Cloudy Cider (NSW) 4.6%

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
Mailer McQuire kombucha
Sobah 'finger lime cerveza' non-alcoholic beer
Karma cola
Capi lemonade, ginger ale or dry tonic

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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

Inkwell 'Blonde on Blonde' Viognier McLaren Vale, SA

Inkwell, Viognier, McLaren Vale, SA

Continental Platter, Chardonnay, Mount Gambier, SA

Orange

Quealy, Blend, Mornington Peninsula, VIC

Rosé

Thousand Candles, Pinot Noir, Yarra Valley, VIC

Red

Stoney Rise, Pinot Noir, Tamar Valley, TAS

Fleet Wines 'Young Wines', Pinot Noir, Gippsland, VIC

Inkwell, Shiraz, Primitivo, McLaren Vale, SA

Inkwell 'Reckoner' Cabernet Sauvignon, Shiraz McLaren Vale, SA

Beer & Cider

Young Henrys Natural Lager (SYD) 4.2%

Philter XPA (SYD) 4.2%

Young Henrys Stayer (SYD) 3.5%

Young Henrys Cloudy Cider (NSW) 4.6%

Includes 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.

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A close-up photograph of a wooden cutting board. On the left, the words "three blue ducks." are printed in a dark, serif font. To the right of the text, two green leaves are being prepared. Each leaf is topped with a mixture of finely chopped ingredients, including what appears to be cucumber, red onion, and other vegetables, garnished with small, light-colored seeds or nuts. The background is dark and out of focus.

three
blue
ducks.

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: 0406 374 015

MONIQUE MAUCERI

Event Coordinator

Email: mon@threeblueducks.com

Phone: 0402 627 598

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