A photograph of the interior of the Three Blue Ducks restaurant. The space is characterized by its industrial aesthetic, featuring exposed wooden beams and brick walls. Large, woven pendant lamps hang from the ceiling, and several potted plants are suspended from the beams. The foreground shows a large group of people seated at tables, suggesting a busy event or gathering. The text 'three blue ducks' is overlaid in a white, sans-serif font, with a large 'B' preceding the words.

B three
blue
ducks

EVENT INFORMATION

(02) 7251 8662 | THREEBLUEDUCKS.COM | ENQUIRIES@THREEBLUEDUCKS.COM | ROSEBERY



WELCOME

THANK YOU FOR CONSIDERING THREE BLUE DUCKS

The restaurant is part of The Cannery building, where the old Rosella soup cannery once stood. It's true rustic history comes alive in the exposed beams, super high ceilings, stripped-back brick walls and concrete floors. The mural walls, hanging chandeliers as well as herbs, plants and vines bring warmer elements to the industrial space.

The venue can be easily styled to your chosen theme with lighting additions and decorations. We are happy to work with your ideas and vision – the sky's the limit.

three blue ducks

LOOK TO CREATE THE PERFECT EVENT WITH A UNIQUE EDGE

Whether you're launching a new product, releasing a fashion line, hosting a client cocktail party or running a corporate conference, there are several great reasons to consider Three Blue Ducks for your next function.



Superior service

Three Blue Ducks Rosebery's success, alongside sister restaurants in Bronte, Byron, Melbourne, Nimbo and Brisbane, is built on exceptional attention to detail, served up in a relaxed environment.

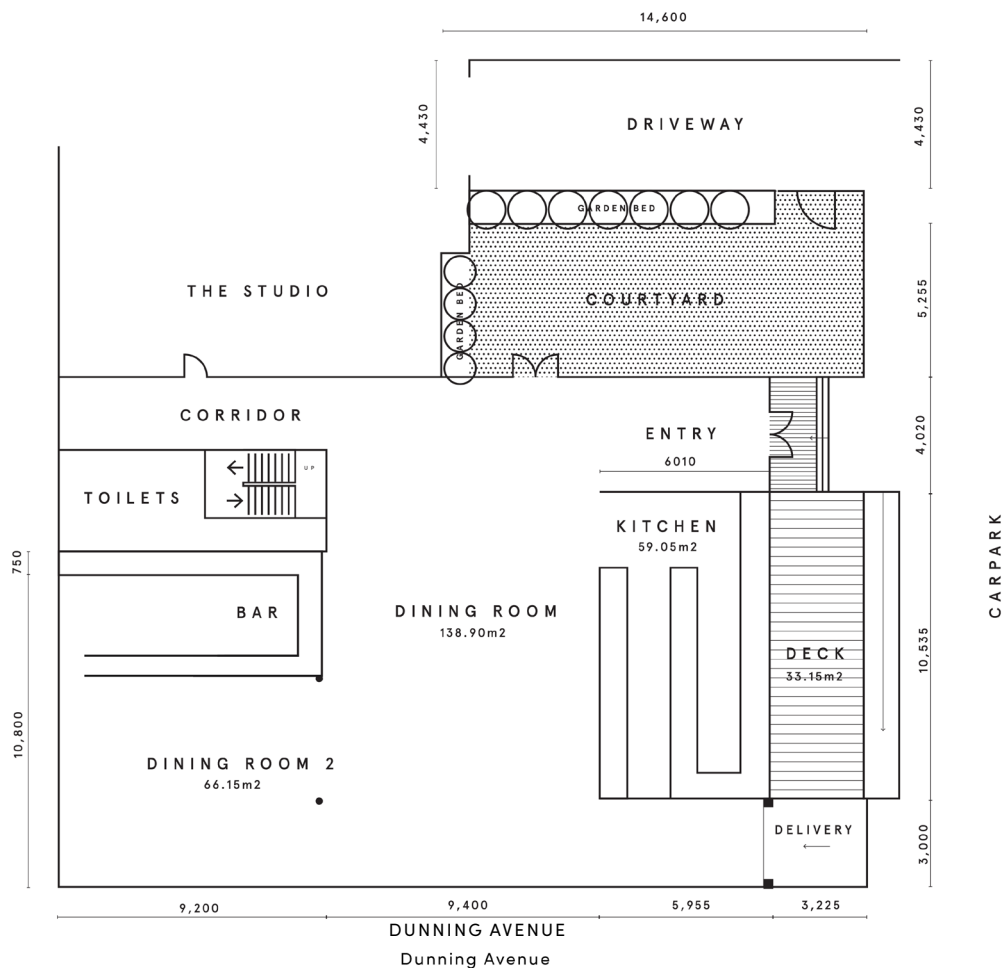
Unique heritage city location

Located in a converted industrial warehouse in Sydney's new inner-city hotspot, this accessible venue offers versatile spaces to accommodate intimate gatherings or larger crowds.

Renowned experience

Having learnt from the best in world-class restaurants, acclaimed chefs Darren Robertson and Mark LaBrooy, along with Head Chef, Andy Allen, source superb local produce to create an innovative menu, which can be customised to your needs.

THE AREAS



OUR EVENTS SPECIALISTS/
TEAM WOULD BE HAPPY TO
WALK YOU THROUGH OUR
MANY OPTIONS

The restaurant can hold up to 200 people for a sit down or 250 for 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.



THE RESTAURANT

Indoor area – 200 seated, 250 standing

Generous industrial space ideal for a larger crowd – with high ceilings, large pendant lights, and exposed brick walls. Perfect left as a blank canvas or a backdrop for more decadent styling.



THE DECK

Covered area – 36 seated, 50 standing

Ideal for small gatherings such as team lunches, or an entry feature for a function indoors e.g. a band, beverage station for a drink on arrival, sign-in etc.



THE COURTYARD

Uncovered area – 36 seated,
50 standing

Brimming with olive trees, grape vines and herbs, the popular sun-drenched garden courtyard is ideal for an outdoor cocktail party under twinkling lights or a more intimate corporate event. It's also the perfect spot for a spit roast or BBQ feast.



THE MEZZANINE

Stand up - up to 120 guest

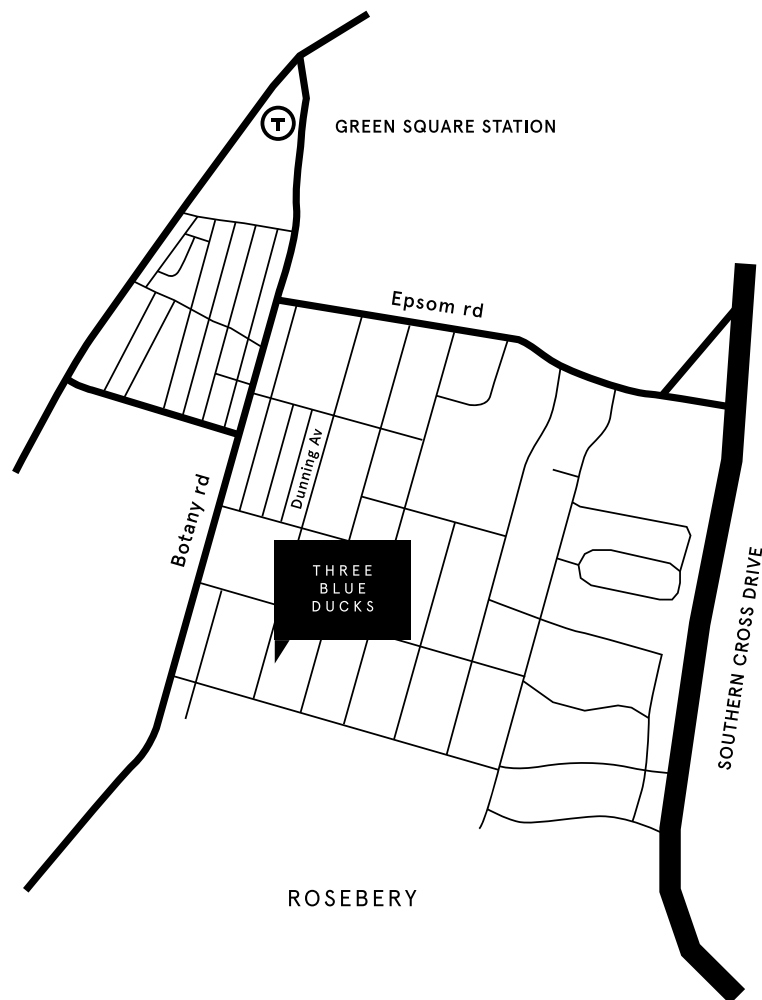
Sit down - up to 80 guests

Book your next corporate meeting, key note speaker, workshop, networking event, product launch or conference

The perfect spot for christenings, birthdays, hens parties, baby showers or any other special occasion

Ideal space for interactive events such as cooking classes, yoga events, candle making masterclasses, paint & sip, fashion workshops or any pop up event

LOCATION & HOURS



LOCATED IN ROSEBERY,
WE ARE CLOSE TO THE CITY,
NEAR GREEN SQUARE
TRAIN STATION

Find us at:

1/85 Dunning Avenue, Rosebery

Monday: 7am to 10pm

Tuesday – Saturday: 7am to midnight

Sunday: 7am to 10pm

There is an onsite car park as well as
limited on-street parking.

COMPANIES THAT CHOOSE TO WORK WITH US



BRANDS THAT HAVE USED
THREE BLUE DUCKS FOR
THEIR EVENTS ARE DIVERSE



PRIMO ESTATE



From fashion, tech, music and car companies,
to beverage businesses, government, banks,
and accounting firms.

ZIMMERMANN

foxtel

“It was the perfect venue to host our Jack Daniel’s Thanksgiving event. The space, food and service exceeded our expectations.”

JACK DANIEL’S – THANKSGIVING EVENT

“

“Put simply we love Three Blue Ducks. We have hosted more than a few functions in the space, the most renowned (infamous) being our inaugural Gin Pig Dinner. It was brilliant. Brilliant food, brilliantly executed and heaps of fun. The crew at 3BD are awesome to work with and we will be back – If they have us.”

STUART GREGOR, CO-FOUNDER FOUR
PILLARS GIN – GIN PIG DINNER

“Primo Estate has run numerous consumer events with Three Blue Ducks. They set the benchmark for us nationally both in terms of the quality of food, service and setting for our customers and also the professionalism with which they operate. I would not hesitate to recommend Three Blue Ducks for any corporate or consumer event.”

RICHARD VAN RUTH, GENERAL MANAGER,
PRIMO ESTATE

”

“My clients and guests (media and influencers) were blown away by the whole experience – The space, food and service exceeded our expectations. The team were so accommodating and made it easy!”

CHELSEA KIRBY, SARAH HUMPHRIES AGENCY
– KIEHL’S PRODUCT LAUNCH





"The Three Blue Ducks Rosbery is a truly unique offering for Sydney. The food, wine and overall experience dealing with the Ducks was nothing short of world class."

ANTHONY HALPRIN, MANAGING DIRECTOR, SENSE EVENTS

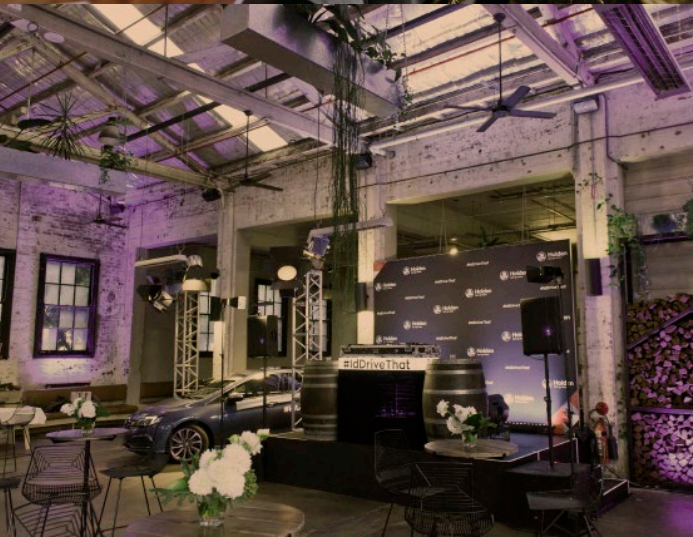


"You can see how breathtaking the space is, and you can taste how delicious and casually refined their food is, but it was the service and attention to nailing every detail of our event that blew us away".

DAVID BOWLEY, VINTELOPER – URBAN WINERY PROJECT EVENTS

"Three Blue Ducks provided the perfect space for our Swisse Kids launch and the team was extremely accommodating in helping pull together our vision for the event. The food was also amazing!"

SWISSE – KIDS VITAMIN LAUNCH

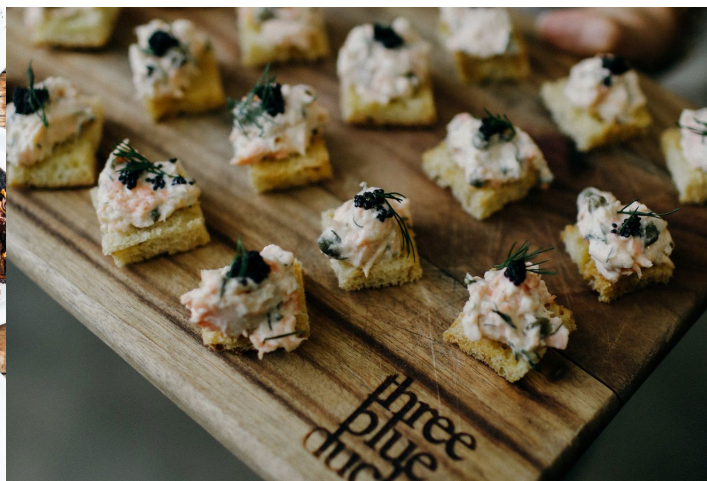


"Three Blue Ducks was the perfect spot to run our staff Christmas party. The space, food and service all exceeded our expectations. Our staff loved the food and atmosphere!"

EXECUJET – STAFF CHRISTMAS PARTY

three blue ducks

FOOD & DRINK

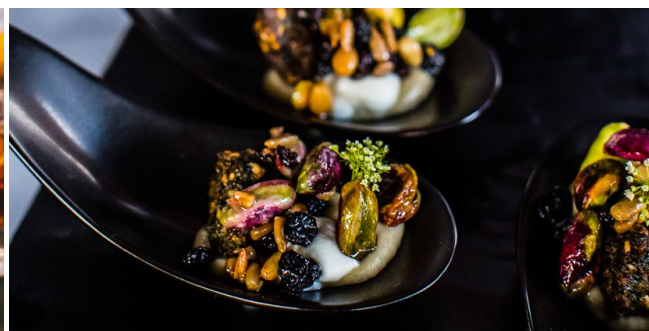


WE OFFER SHARE PLATE
DINING, FORMAL DINING OR
CANAPÉ STYLE FUNCTIONS
IN A RUSTIC SETTING

Whether it's for breakfast, lunch or dinner, our food ethos is based on serving the best in seasonal, local and sustainable produce. With a strong emphasis on cooking with smoke and fire, you can choose unique dishes from the large outdoor Argentinian grill, wood fired oven and charcoal pits.

All packages and costings are available on request. We'll happily tailor the menu and drinks packages to suit your needs.

*Minimum spends apply.



TEAM



DARREN

Darren was introduced to food by Michelin starred UK chef Mark Raffan. At 24 he moved to Australia to work for Tetsuya Wakuda. In 2010 Darren started The Table Sessions, a guerrilla-dining organisation that ran pop up dinners and events around Sydney. Darren was one of the founding members of the Taste of Young Sydney, which celebrated experimentation and collaboration in the kitchen and was awarded the innovation award in the Sydney Morning Herald Good Food Guide 2010. He was co-host and judge on Chanel 10's Recipe to Riches and had his own show Charcoal Kitchen. Most recently Darren was a guest Judge on Chanel 7's My Kitchen Rules.

MARK

Mark's passion for food started when he was 18 and, after completing an apprenticeship at Tetsuya's, he spent the next seven years travelling and perfecting his craft with flavours of the world, including two years as sous chef at Josef, a fine dining restaurant in Zurich. It was during what was meant to be a brief trip back to Sydney that he and two of his mates conceptualised and co founded what is now Three Blue Ducks. It has been said that Marks culinary vision changed the way people look at an ordinary dish and he continues to turn them all on their heads. Today Three Blue Ducks is an institution evoking a sense of good, honest food and of its strong community spirit.

ANDY

Andy was only one exam away from becoming a fully qualified Electrician before realising that it was not his destiny. He then dared to enter as a contestant on 2012 Masterchef. After an 8 month commitment to the competition, Andy emerged the youngest winner of Masterchef with a thirst to learn as much as he could about food. He jumped in and rolled up his sleeves to get as much hands-on experience as he could working alongside The Ducks for some time before becoming a partner in their latest venture Three Blue Ducks Rosebery. Since his epic year in 2012, Andy has authored a number of books and released a TV series with SBS earlier this year with friend Ben Milbourne.

GET IN TOUCH WITH OUR TEAM ABOUT A PERSONALISED CHEF TALK OR DEMONSTRATION FOR YOUR SPECIAL EVENT – SUBJECT TO AVAILABILITY.

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

Email: bryony@threeblueducks.com

Phone: (02) 7251 8662

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