



B three
blue
ducks

MEZZANINE BOOKOUT EVENTS

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

VENUES



THE MEZZANINE

Our brand new private event space is located above the existing restaurant. Its true rustic style comes alive with exposed beams, super high ceilings, stripped back walls and concrete floors. The mezzanine has a private bar, luscious indoor plants and natural light to bring out warmer elements to the industrial space. Hire includes the use of our speakers for background music, air conditioning and fans.

WEDDING CEREMONY

Up to 150 guests depending on set up

Dry hire of the space includes chairs, signing table

Options to add light refreshments

Various time slots available

Great wet weather option

WEDDING RECEPTION

Stand up -up to 120 guests

Sit down- up to 80 guests

Option for ceremony to be held in same space

Tables, chairs, crockery & cocktail furniture

Three Blue Ducks signature style & set up of linen, plateware, glassware & cutlery

Space for live music, dancefloor & mingling

CORPORATE & OTHER EVENTS

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

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, spiced mayo (df, v)

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

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

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

Spanner crab, betel leaf, 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, romesco, preserved lemon, parsley, flat bread (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, 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)

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

FOOD PACKAGES



SHARE TABLE

3 small canapes, 2 shared mains, 3 sides, BYO cake \$90/pp

3 small canapes, 2 shared mains, 3 sides, alternate drop of 2 desserts \$100/pp

Grazing table, 2 shared mains, 3 sides, alternate drop of 2 desserts \$105/pp

2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts \$120/pp

3 small canapes, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts \$135/pp

*All packages include sourdough bread & butter



SHARED ENTREES

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)

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*)

SHARED MAINS

Hay hot smoked salmon, tartare sauce (gf, df)

Porchetta, apple, roasted beetroot, herbs (gf, df)

Smoked eggplant dahl, cucumber raita, pickled mango, coconut sambal, naan (v, vg*)

Whole snapper, chilli, 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)

Spit roasted pig, mustard, pickles (gf, df)

Spit roasted lamb, charred herb salsa (gf, df)

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FOOD PACKAGES



SHARE TABLE CONTINUED

SHARED SIDES

Citrus salad, mixed leaves, pickled chilli, 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)

Honey glazed pumpkin, goat's cheese, chilli oil, pangrattato (gf, v)

Roasted Dutch carrots, carrot top pesto, beetroot yoghurt, hazelnuts (gf, df, vg)

Ducks' potato salad, charred greens, lemon, capers, mustard, herbs (gf, df, v)

Green beans, orange, buckwheat, tarragon vinegar (gf, df, vg)

DESSERT ALTERNATE DROP

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (n)

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

Dark chocolate mousse, choc crack, hazelnut crunch, 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)

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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



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

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

Cape Jaffa 'En Soleil', Pinot Gris, Limestone Coast, SA

Continental Platter, Chardonnay, Mount Gambier, SA

Inkwell 'Blonde on Blonde', Viognier, McLaren Vale, SA

Orange

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

Red wine

Fleet Wines 'Young Wines' Pinot Noir Gippsland, VIC

Dubstyle #15 Grenache, Shiraz, Mataro, McLaren Vale, SA

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

Cape Jaffa, Shiraz, Limestone Coast, SA

Beers included in package

Young Henrys 'Stayer' lager 3.5%

Young Henrys 'Newtown' pale ale 4.8%

Young Henry's 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

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

NV Arras 'Blanc de Blancs', Chardonnay, TAS

White wine

Inkwell 'Blonde on Blonde', Viognier, McLaren Vale, SA

Thomas Wines 'Synergy', Sémillon, Hunter Valley, NSW

Continental Platter, Chardonnay, Mount Gambier, SA

Cape Jaffa 'En Soleil', Pinot Gris, Limestone Coast, SA

Orange

La Petite Mort 'Qvevri Gentil', Muscat & Gewürztraminer, Granite Belt, QLD

Rosé

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

Red wine

Stoney Rise, Pinot Noir, Tamar Valley, TAS

Cape Jaffa, Shiraz, Limestone Coast, SA

Sassafras, Sagrantino, Hilltops, NSW

Beers included in package

Young Henrys 'Stayer' lager 3.5%

Young Henrys 'Newtown' pale ale 4.8%

Young Henry's Cloudy Cider (NSW) 4.6%

Includes mid strength beer & non-alcoholic package

Add ons

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*tap products

DRINKS PACKAGES



TO ADD



On arrival options

NV Arras 'Blanc de Blancs', Chardonnay, 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

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

Ducks cocktail hour - \$28/head

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



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 0.9% (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.

GRATUITY

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) 7251 8662

Address: 1/85 Dunning Ave Rosebery, NSW 2018