



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.

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 spit roast 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 and conveniently located right next to our bar.

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

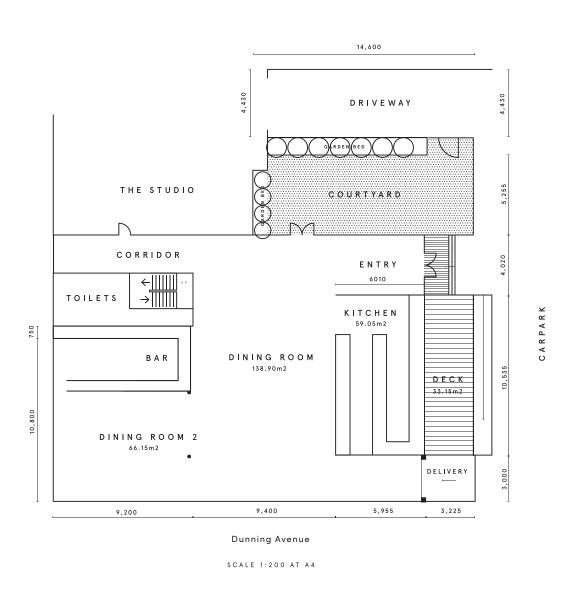
Book your next corporate meeting, key note speaker, workshop, networking event, product launch or conference

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

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 people 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.



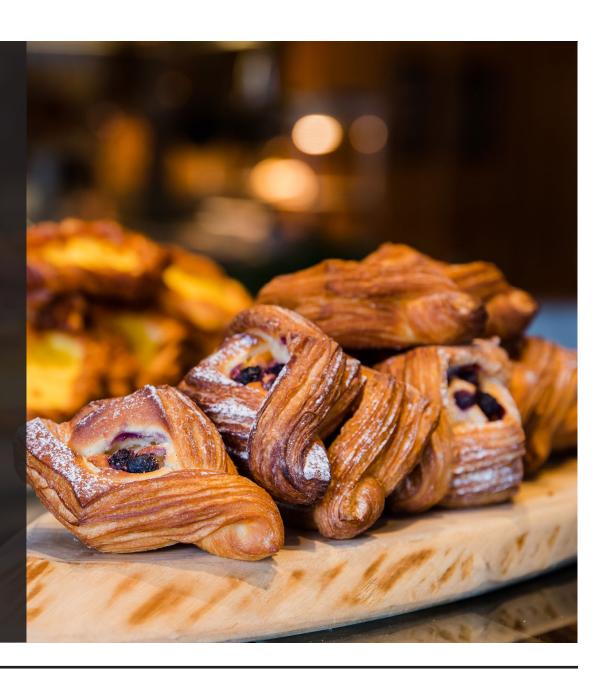
three blue ducks



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 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



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

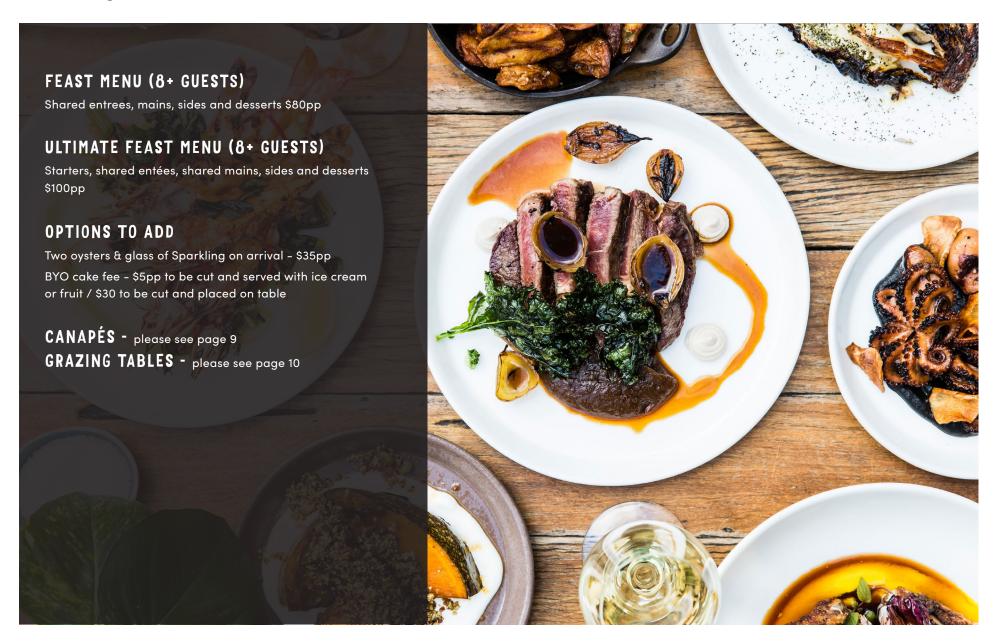
Hot water urn with milk, sugar & tea bag station

Barista coffee & tea 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

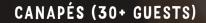
^{**} only available for section bookouts

LUNCH & DINNER



FOOD PACKAGES





3 smalls, 3 bigs, 1 sweet \$50/pp 4 smalls, 3 bigs, 2 sweets \$65/pp 5 smalls, 4 bigs, 2 sweets \$85/pp

** only available for section bookouts



SMALLS

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

Tempura egaplant 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 (af, 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, qf)

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

Hay smoked salmon, witlof, crème fraiche, 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)

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FOOD PACKAGES





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 (qf, 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, beetrooot & 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 (af, 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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DRINKS PACKAGES

Please ask our team for our Mezzanine specific beverage 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

Inkwell 'Blonde on Blonde' Viognier McLaren Vale, SA Blind Corner, Sauvignon Blanc, Chenin Blanc, Margaret River, WA Quealy, 'Mandi' Pinot Grigio, Mildura, VIC

Orange

M&I Becker 'Amber', Pinot Gris, Hilltops, NSW

Rosé

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

Red

Fleet Wines 'Young Wines', Pinot Noir, Gippsland, VIC Dubstyle '#15', Grenache, Shiraz, Mataro, McLaren Vale, SA Cape Jaffa, Shiraz, Limestone Coast, SA

Choose 2 below

Young Henrys natural lager 4.2%, Newtown, NSW Stomping Ground 'Gipps St.' pale ale 5.2%, Collingwood, VIC Young Henrys 'Cloudy' cider 4.6%, Newtown, NSW

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

Please ask our team for our Mezzanine specific beverage 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

Thomas Wines 'Synergy', Sémillon, Hunter Valley, NSW Inkwell 'Blonde on Blonde' Viognier McLaren Vale, SA Cape Jaffa 'En Soleil', Pinot Gris, Limestone Coast, SA Poachers Vineyard, Sauvignon Blanc, Canberra District, NSW

Orange

Quealy, Blend, Mornington Peninsula, VIC

Rosé

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

Red

Stoney Rise, Pinot Noir, Tamar Valley, TAS Cape Jaffa, Shiraz, Limestone Coast, SA Inkwell 'Pressure Drop', Cabernet Sauvignon, McLaren Vale, SA

Choose 2 below

Young Henrys natural lager 4.2%, Newtown, NSW Stomping Ground 'Gipps St.' pale ale 5.2%, Collingwood, VIC Young Henrys 'Cloudy' cider 4.6%, Newtown, NSW

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





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)











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





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 nonrefundable 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 vour 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 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

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BRYONY CORBETT Event Coordinator

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