

# WELCOME



Three Blue Ducks at Tullamarine is located at URBNSURF Melbourne at Australia's first ever surf park. Looking out over the crystal clear, two hectare surfing lagoon, the restaurant boasts impressive indoor and outdoor areas that can accommodate events of all sizes. Showcasing sustainable and ethical produce from some of Victoria's best farms, the food offering features smokey flavours, thanks to our pizza oven, rotisserie and charcoal pit, while the drinks list draws on local wineries and craft breweries.

## **ABOUT THE DUCKS**

The Ducks is a story of food, born in the surf in a small Moroccan village! It started with three good mates travelling 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 was hatched, and in 2010 the first venue, an intimate 18 seat beachside cafe opened in Bronte.

Since then, the Ducks have grown, we now have restaurants in Melbourne, Byron Bay, Rosebery, Brisbane and Nimbo in the Snowy Mountains.

Three Blue Ducks is committed to creating interesting dishes, banging with flavour, that are simple and a bit rough around the edges. We are less white tablecloth dining and more come-asyou-are kind of vibe. It's a Duck's thing!











# **VENUES**



# RESTAURANT | MEZZANINE | DECK

Three Blue Ducks at URBNSURF is a two story restaurant with a large alfresco dining space overlooking the action in the park. Take over the entire space and it will easily accommodate groups up to 400 for a stand up canape event, or up to 300 can be seated across the different areas of the restaurant.

If you have a smaller group, or you're not looking to take over the whole venue, then speak to us about any size group for any day of the week and we'll happily tailor a package and space to your needs.

All bookout events held at Three Blue Ducks include the Three Blue Ducks team and the following:

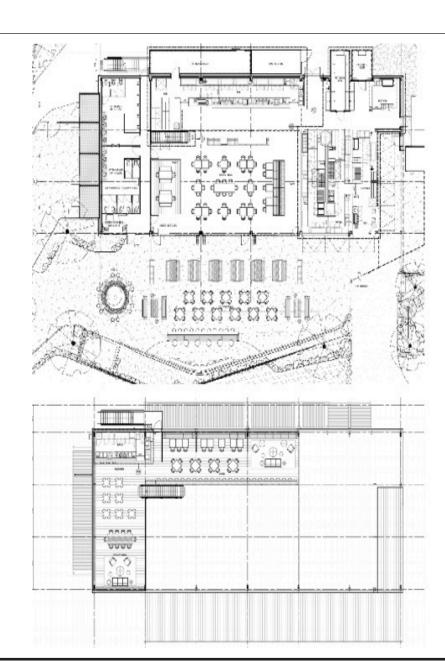
- Exclusive use of the restaurant including furniture, crockery and cutlery
- Three Blue Ducks' signature style and setting

To speak to our team about event related matters please call us on 03 8774 9695 or email arron@threeblueducks.com

# THE AREAS

Our events team is happy to walk you through our many options.

The full venue can hold up to 400 people for an event, however you can choose one or more different areas for more intimate gatherings, including the restaurant and mezzanine and a generous outdoor poolside area.







# CANAPÉS 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)

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 (qf, 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 (df)

#### BIGS

Heirloom tomatoes, stracciatella, pangrattato, basil oil (qf, v)

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

Hay smoked salmon, witlof, crème fraiche, chives

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

Free range buttermilk fried chicken, hot sauce (gf)

Lamb kofta, romesco, preserved lemon, parsley (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 (n)

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

Tiramisu, Brookies Macadamia liqueur (v, n)

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\*vg = vegan on request



## 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 (qf, df)

Charred prawns, chili, garlic, avocado (gf) +\$2/pp

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

Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)

Heirloom tomato, stracciatella, pangrattato, basil oil (qf, v, vg\*)

Kingfish ceviche, tiger's milk, sweet potato, coriander (gf, df)

Roasted beetroot, whipped ricotta, preserved citrus, macadamia crunch (gf, v, vg\*, n)

#### 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, 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)

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





## 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)

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

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

Ducks' potato salad, charred greens, lemon, capers, mustard, herbs  $(gf, df, \dot{v})$ 

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, n)

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 vg = vegan on request



## ALTERNATE DROP

Alternate drop entrée, main, seasonal sides & desserts \$105/pp

3 small canapes, alternate drop entrée, main, seasonal sides & desserts \$120/pp

Grazing table, alternate drop entrée, main, seasonal sides & desserts \$125/pp

\*All packages include sourdough bread & butter



#### **ENTREES (CHOOSE 2)**

Salmon pastrami, quinoa salad, avocado & quinoa cracker (af, df)

BBQ rump cap, roasted mushrooms, bagna cauda, horseradish (af, df)

Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)

Honey glazed pumpkin, tabouli, goats cheese, puffed wild rice (gf, v)

Burrata, tomato, basil, rosemary (qf, v)

Crumbed pork terrine, pickled onion puree, gribiche, parsley, preserved lemon (df)

## MAINS (CHOOSE 2)

Porcini risotto, smoked ricotta, pickled oyster mushrooms, basil oil (qf, v)

Porchetta, apple, roasted beetroot, herbs (af. df)

Coffee rubbed brisket, chimichurri, smoked potato puree, cabbage, remoulade (gf)

Lamb shoulder, baba ahanoush, roasted vegetables, green sauce, pepita dukkah (gf, df)

Barramundi, shaved fennel, grapefruit, almond cream (qf, df, n)

Miso & maple glazed chicken, pickled seaweed, burnt lemon (af, df)

## **DESSERTS (CHOOSE 2)**

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, n)

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

Sea salt meringue, lemon curd, whipped coconut, berries (qf, vq)

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#### OPTIONAL ADD-ONS

Champagne & oysters \$35/pp Essentials grazing table \$22/pp Dessert grazing table \$35/pp Late night bite \$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)

Pumpkin hummus, Aleppo pepper, charred shallot, chickpea, flatbread (vg)

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 (v)

#### **DESSERT GRAZING TABLE**

Sticky date pudding, butterscotch, honeycomb (v)

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

Chocolate brownies (v, n)

Upside down pear cake (v, n)

Chantilly cream (gf, v)

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

#### LATE NIGHT BITE

Pulled brisket slider, slaw, smoked potato mayo

Southern fried buttermilk chicken slider, lettuce, chili mayo

Tempura egaplant bun, cos, tomato chutney (v)

Pulled pork slider, slaw, apple puree

Peri peri chicken skewers, spiced yoghurt (gf)

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# DRINKS PACKAGES

At Three Blue Ducks we work with naturally made, organically grown wines.

Due to the limited nature of the small independent craft producers we work with, we are unable to guarantee that the exact wines listed here will be the wines available for your event. Please know that we always swap like for like and work within the same ethical sphere of boutique producers. Our events team will send you the selected wines for your event six weeks out. We will always make the opportunity for you to taste the wine that will be served, prior to your final decision, should you wish.





## 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, cider, sour, midstrength, session IPA, seltzer, hazy IPA

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

Travla, Stomping Ground, Exit, Willie Smith's, Co-Conspirators, Young Henrys, Bodriggy, Bridge Road, Moon Dog, Tallboy & Moose, Twobays

#### \*tap product

Includes mid strength beer & non-alcoholic beverage package

#### Add-ons

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

# DRINKS PACKAGES



## 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, cider, sour, midstrength, session IPA, seltzer, hazy IPA

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

Travla, Stomping Ground, Exit, Willie Smith's, Co-Conspirators, Young Henrys, Bodriggy, Bridge Road, Moon Dog, Tallboy & Moose, Twobays

\*tap product

Includes mid strength beer & non-alcoholic beverage package

### NON-ALCOHOLIC DRINKS PACKAGE

\$20/pp (2hrs), \$30/pp (3hrs), \$40/pp (4hrs)

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 fiery ginger ale or tonic

Assorted soft drinks

Cold brew or iced coffee

Coffee & Three Blue Ducks Tea Co. - on request

# DRINKS PACKAGES



## TO ADD

Arrival bubbles Cocktails



#### ON ARRIVAL OPTIONS

NV Continental Platter Prosecco, Multi-regional, VIC - \$14/pp

NV Palmer & Co, Pinot Noir, Chardonnay, Pinot Meunier, Champagne, FR - \$21/pp

NV Perrier-Jouët, Pinot Noir, Chardonnay, Pinot Meunier, Champagne, FR - \$35/pp

Classic cocktails (choose two) - \$14/pp Margarita Spritz Negroni Old Fashioned

## HOUR ADD ON OPTIONS

Gin & tonic hour - \$35/pp Brookies dry gin, capi native tonic Brookies slow gin, capi fiery ginger beer, lime

Sparkling wine hour - \$35/pp Continental Platter Prosecco Soumah 'Brachetto Frizzante' NV Cape Jaffa Sparkling NV Montalto, 'Sparkling Rosé', Pinot Noir Classic cocktail hour - \$28/pp Margarita Negroni Daiquiri Old Fashioned Spritz (Seasonal variations)

(Seasonal variations)

# **EXTRAS**

# **VENDORS**

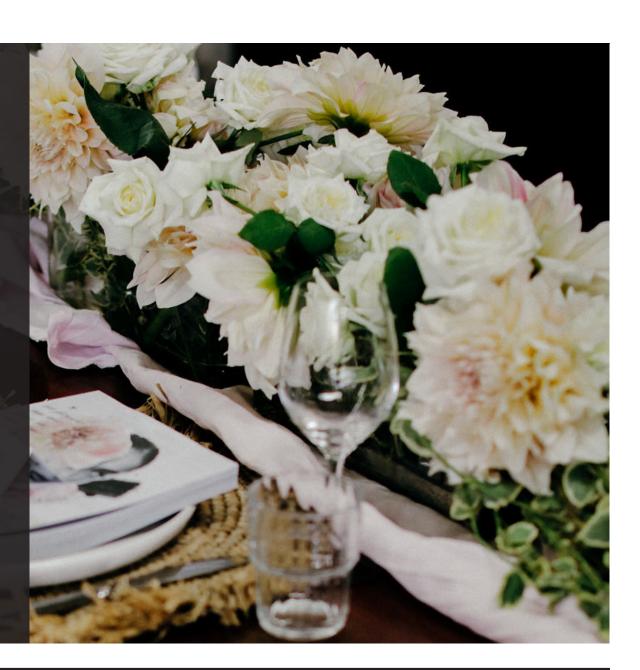
If you need any recommendations for photographers, videographers, stylists, florists, furniture hire, celebrants, live musicians, DJs or cakes, please get in touch with the events team.

# 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

Our menus are seasonal and regularly changing, please note your choices may be subject to availability.

#### **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 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 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

#### **DECOR**

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!

### ARRON REED

## **Event Manager**

Email: arron@threeblueducks.com

Phone: 03 8774 9695

Address: 309 Melrose Dr, Tullamarine, VIC

# KATY FERGUSON

## Senior Event Manager

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