



B three
blue
ducks

PRIVATE FUNCTIONS | SPECIAL EVENTS | PARTIES

03 8774 9695 | THREEBLUEDUCKS.COM | MELBOURNE

WELCOME

three
blue
ducks



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-as-you-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:

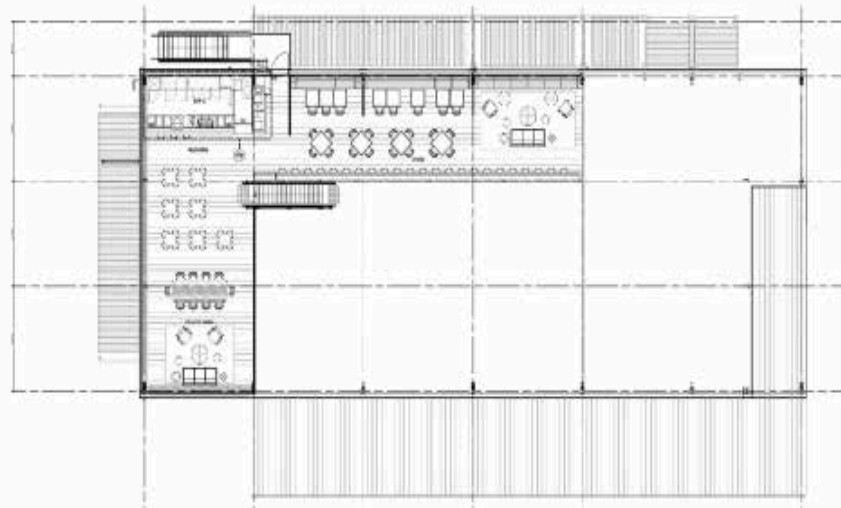
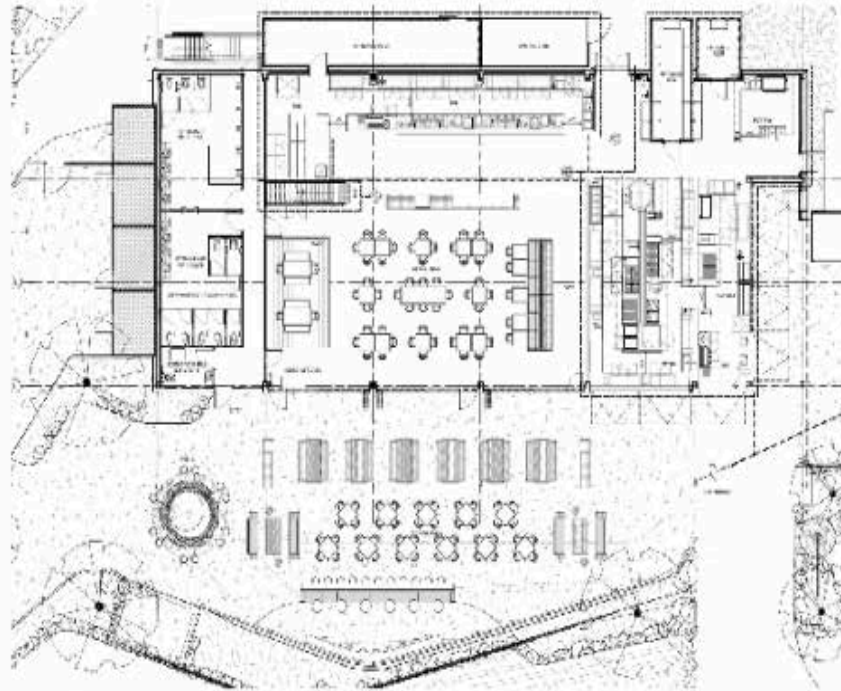
- Exclusive use of the restaurant including furniture, crockery and cutlery
- Three Blue Ducks' signature style and setting

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.



—
**FOOD &
BEVERAGE**
—



BREAKFAST

8+ GUESTS

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 options

OPTIONS TO ADD

Glass of sparkling wine - \$14pp

Bloody Mary - \$16pp



LUNCH & DINNER

FEAST MENU (8+ GUESTS)

Shared entrées, shared mains, sides and desserts \$80pp

ULTIMATE FEAST MENU (8+ GUESTS)

Starters, shared entées, shared mains, sides and desserts \$110pp

OPTIONS TO ADD

3 Oysters & glass of Champagne on arrival - \$35pp

BYO cake fee - \$5pp to be cut and served with ice cream or fruit / \$30 to be cut and placed on table

CANAPÉS - please see page 8

GRAZING TABLES - please see page 9 - 10



FOOD PACKAGES



CANAPÉS (30+ GUESTS)

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 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 (df)

BIGS

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

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 (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

FOOD PACKAGES



MORNING/AFTERNOON TEA GRAZING STATION

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 bookouts*



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

FOOD PACKAGES



GRAZING TABLES (20+ GUESTS)

Essentials - \$35/pp

Lamb & chicken - \$60/pp

Dessert - \$25/pp

** only available for section bookouts*



ESSENTIALS

Chicken rillettes, chilli, apple, crouton (df)

Roasted red capsicum & cashew hummus, dukkah, wood fired flatbread (df, vg, n)

Selection of cured meats - prosciutto, bresaola, salami (gf, df)

Smoked kingfish brandade, beetroot relish sourdough

Selection of cheeses - blue, brie, cheddar (gf, v)
House pickles (v)

Fruit & nuts (gf, df, vg, n)

Sourdough bread & butter (v)

LAMB & CHICKEN

12 hour braised lamb shoulder, chimichurri, jus (gf, df)

Roasted organic half chicken, fermented chilli & capsicum glaze, snap pea salad (gf, df)

Wood fire roasted cauliflower, tahini, citrus marmalade, charred herb salsa, almonds (vg, df, gf, n)

Crispy potatoes, confit garlic, rosemary salt (vg, df, gf)

Cos wedge salad, green tahini, toasted hemp seeds (gf, df, vg)

Sourdough bread & butter (v)

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)

Fresh fruit (gf, df, vg)

Chantilly cream (gf, v)

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*vg = vegan on request

DRINKS PACKAGES



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...

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...

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

(Seasonal variations)

HOURLY 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)

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 & CONDITIONS

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MENU & BEVERAGES

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

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 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 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

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KATY FERGUSON

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