



B three
blue
ducks

PRIVATE FUNCTIONS | SPECIAL EVENTS | PARTIES

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WELCOME

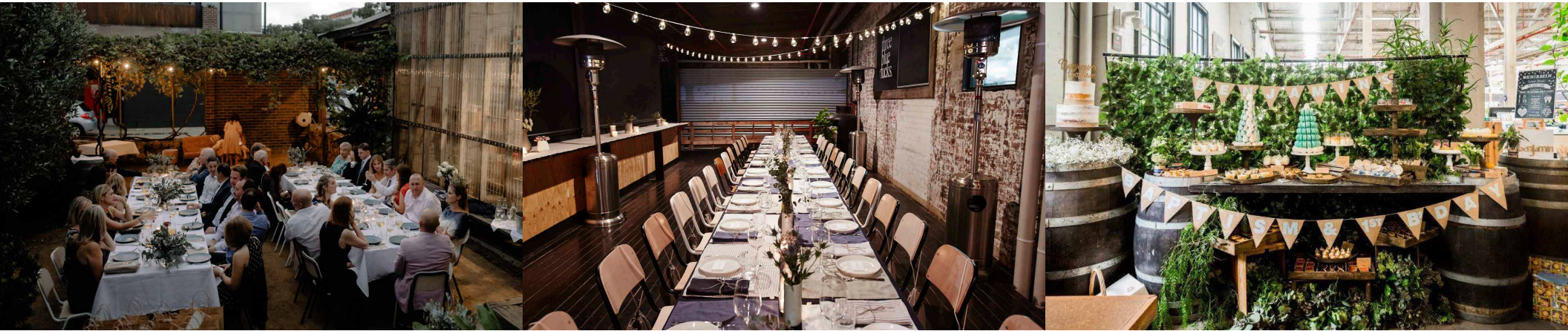
**THANK YOU FOR CONSIDERING
THREE BLUE DUCKS ROSEBERY
FOR YOUR SPECIAL EVENT.**

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 Byron, Melbourne, Nimbo and Brisbane 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 trees, 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



ROSELLA ROOM

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 Rosella Room 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

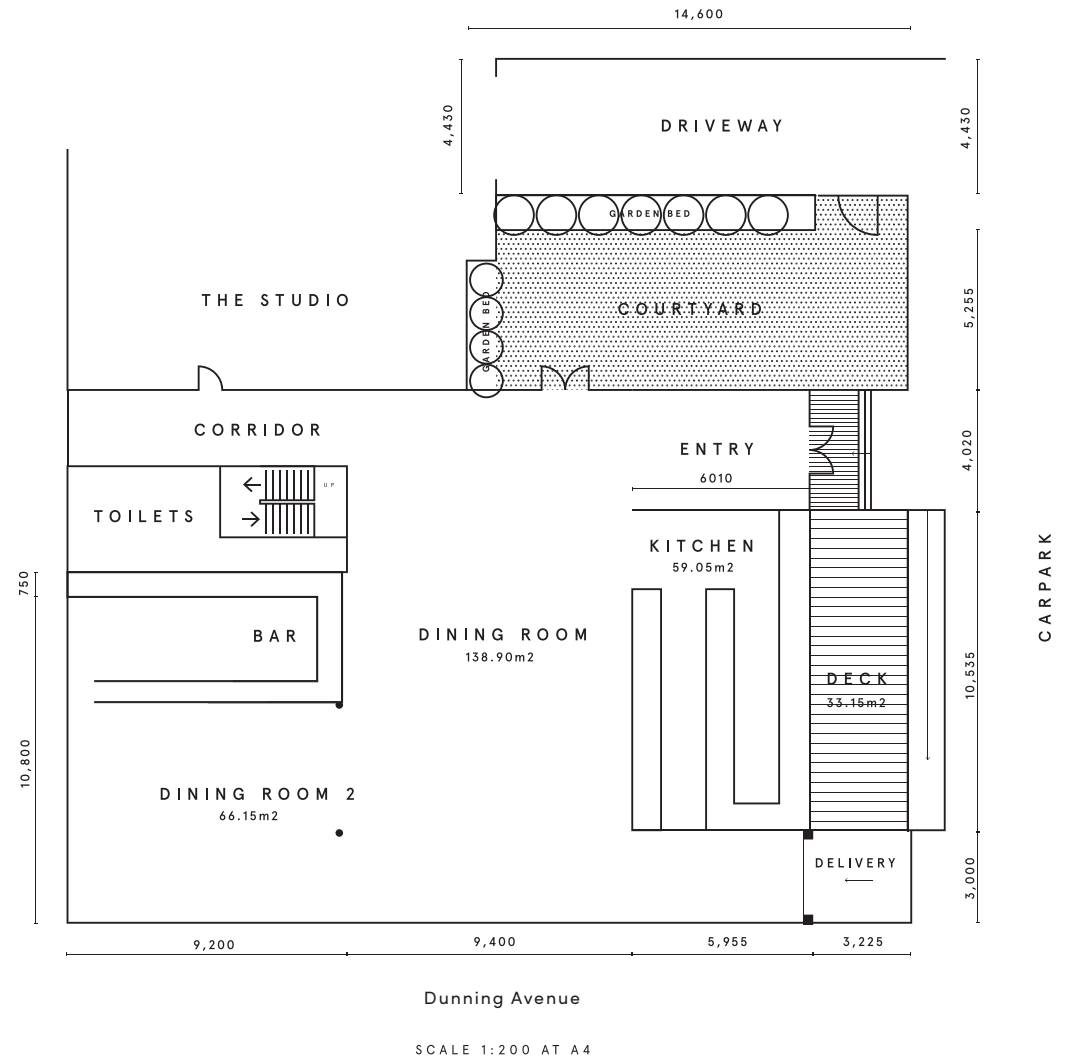
Stand up - up to 120 guest
Sit down- up to 80 guests

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 200 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, private upstairs mezzanine and two outdoor spaces.





—
**FOOD &
BEVERAGE**
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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

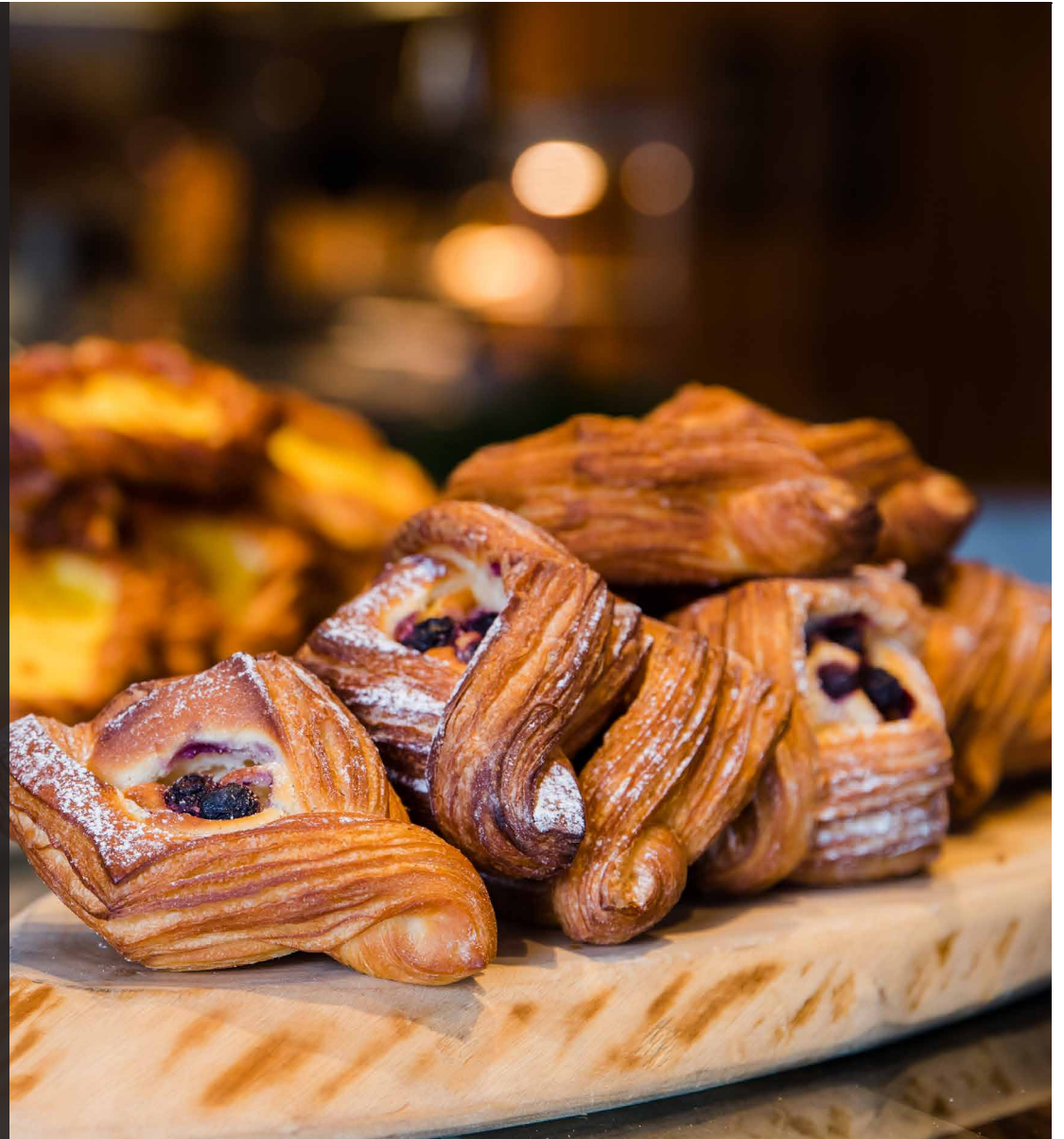
1 juice, tea or coffee

Fruit & freshly baked pastries for the table

Choose 1 main from 4 option

OPTIONS TO ADD

Glass of sparkling wine or Bloody Mary \$14pp



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

** 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

LUNCH & DINNER

FEAST MENU \$80/PP (8+ GUESTS)

Shared entrees, mains, sides and desserts \$80pp

ULTIMATE FEAST MENU \$110PP (8+ GUESTS)

Starters, shared entées, shared mains, sides and desserts \$100pp

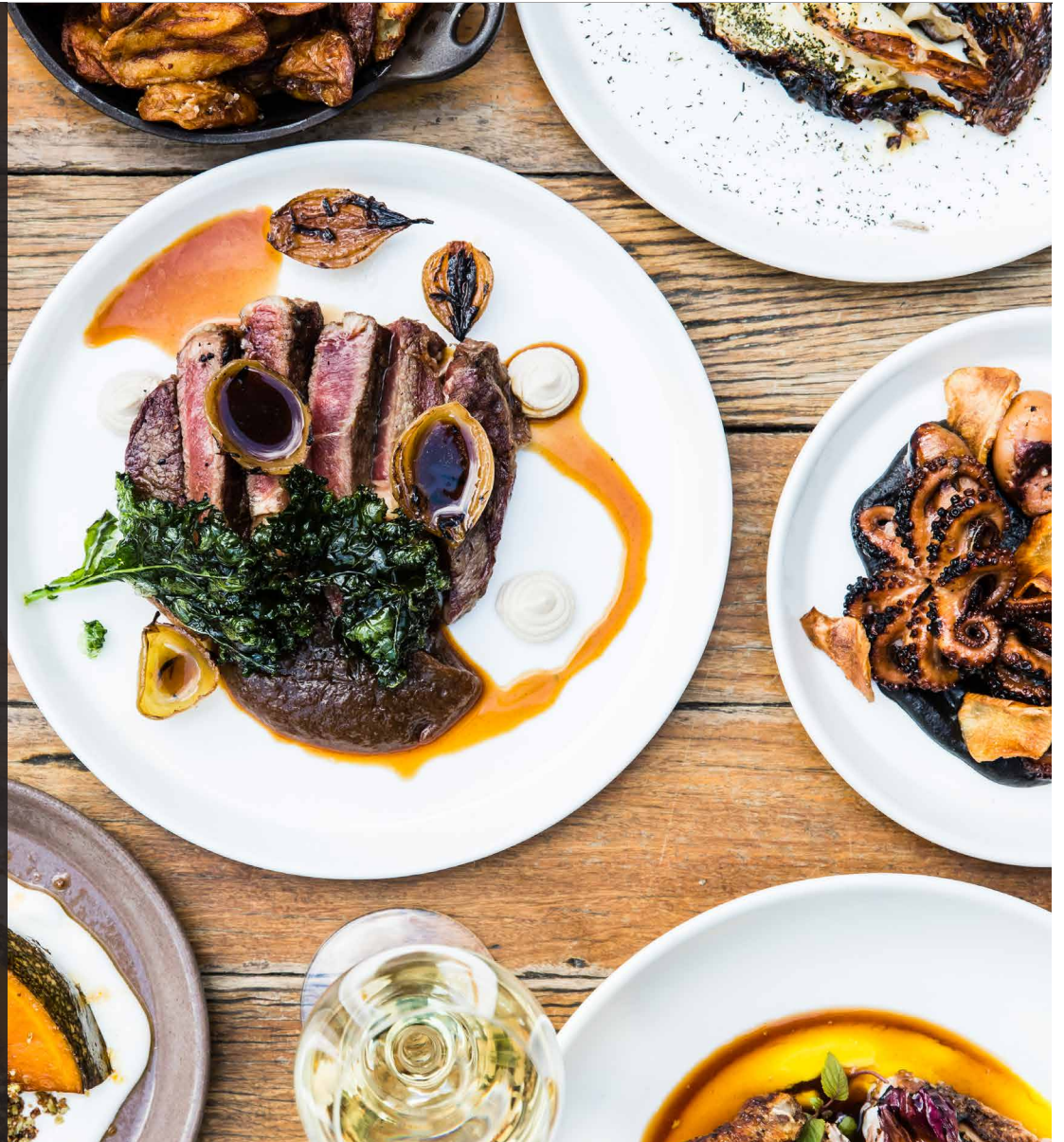
OPTIONS TO ADD

Two oysters & glass of Sparkling on arrival - \$35pp

BYO cake fee - \$5pp to be cut and served with ice cream or fruit / \$2.50pp to be cut and placed on table

CANAPÉS - please see page 9

GRAZING TABLES - please see page 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

** only available for section bookouts*



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 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 (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



GRAZING TABLES (20+ GUESTS)

Essentials grazing table \$35/pp

Feast grazing table \$65/pp

Dessert grazing table \$35/pp

**only available for section bookouts*



ESSENTIALS

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)

FEAST

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

King Ora salmon pastrami, fennel, quinoa, beetroot, citrus (gf)

Pork croquette, black pepper mayo, herb salad, yuzu ponzu dressing (df)

Lemon sole, turmeric & ginger fish curry, fried curry leaves, coconut sambal (gf)

Braised lamb shoulder, green olive & preserved lemon, lamb jus (gf, df)

Roast Jerusalem artichoke, ras el hanout, cauliflower rice, cashew cream, dried fruit, smoked almond (gf, df, vg, n)

Burnt cabbage, smoked tomato butter, crispy pork skin (gf)

Crispy potatoes, confit garlic butter, rosemary salt (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)

Chantilly cream (gf, v)

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

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

*vg = vegan on request

DRINKS PACKAGES

Please ask our team for our Rosella Room specific beverage packages

At Three Blue Ducks we work with naturally made, organically grown wines. Due to the limited nature of the small independent craft products we work with, we do not list exact wines here that will be available for your event. To help you choose what you will enjoy best we always structure our offering to you in the same format. Therefore, please consider which style or grape variety will work best for your event. Our Events Team will send you the details of the wines to enable sufficient lead time for the planning of your event.



STANDARD 4 HOUR DRINKS PACKAGE - \$60/PP

4 wines and 2 beers, chosen by venue

Includes mid strength beer, soft drinks, juice, tea & coffee & non-alc drinks package

ESSENTIALS 4 HOUR DRINKS PACKAGE - \$70/PP

Choose 4 wines from any category below

Sparkling

TRADITIONAL METHOD SPARKLING Pinot Noir, Chardonnay

White

LIGHT, REFRESHING Pinot Grigio*

FRAGRANT, EASY GOING Sauvignon Blanc

MELLOW FRUIT, CRISP Alternate varietal

TEXTURAL, FULLER Chardonnay

Orange

ORANGE Alternate varietal/blend

Rosé

ROSÉ Alternate varietal/blend*

Red

LIGHT, EASY GOING Pinot Noir

MEDIUM FRUITED Shiraz/Grenache/blend

SPICY, BOLDER, Shiraz

BEERS INCLUDED IN PACKAGE

Lager*

Pale ale*

Cider

Includes mid strength beer & non-alc drinks package

Add ons

Additional \$25/head to add house spirits to a package.

All additional package time is charged at \$15/pp per hour.

NON-ALC DRINKS INCLUDED IN PACKAGES

Cold pressed cloudy apple juice or watermelon, apple, strawberry, pomegranate & lime

House-made lemonade - fresh lemon juice, raw sugar, soda

House-made ginger beer - fresh ginger, lime, raw sugar, 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

DRINKS PACKAGES

Please ask our team for our Mezzanine specific beverage packages



PREMIUM 4 HOUR DRINKS PACKAGE - \$95/pp

Glass of Champagne on arrival

Choose 5 wines from any category below

Sparkling

BRIGHT, FRESH Prosecco

TRADITIONAL METHOD SPARKLING Pinot Noir, Chardonnay

White

LIGHT, REFRESHING Sémillon

FRAGRANT, EASY GOING Sauvignon Blanc

MELLOW FRUIT, CRISP Alternate varietal

TEXTURAL, FULLER Chardonnay

Orange

APPROACHABLE, TEXTURED Alternate varietal/blend

COMPLEX Alternate varietal/blend

Rosé

ROSÉ Alternate varietal/blend

Red

LIGHT, EASY GOING Pinot Noir

MEDIUM FRUITED Shiraz

SPICY, BOLDER Shiraz Blend

FULLER BODIED Cabernet Sauvignon

BEERS INCLUDED IN PACKAGE

Lager*

Pale ale*

Cider

Includes mid strength beer & non-alc drinks package

Add ons

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

All additional package time is charged at \$15/pp per hour.

NON-ALC 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, soda

House-made ginger beer - fresh ginger, lime, raw sugar, 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-alc 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

DRINKS PACKAGES



TO ADD



ON ARRIVAL OPTIONS

NV Arras 'Blanc de Blancs', Chardonnay, TAS
- \$20/pp

NV Blind Corner Pétillant Naturel, Chenin Blanc,
Margaret River, WA (natural & organic) - \$15/pp

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

NV Perrier-Jouët, Champagne, FR - \$35/ppp

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

Soumah 'Brachetto Frizzante', La Gioiosa
Prosecco, Arras 'Blanc de Blancs'

Ducks cocktail hour - \$28/pp

Margarita, Negroni, 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
- Ducks flavour box \$49 each
- Ducks BBQ box \$40 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

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 DECOR

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

Senior Event Manager

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BRYONY CORBETT

Event Manager

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