



three
blue
ducks

OFFSITE CATERING PACKAGES

WELCOME



ABOUT THE DUCKS

The Ducks is a great story of food and drink, born in the surf! It all started with three good mates traveling 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 were hatched.

Since then, the Ducks have grown, we now have restaurants in Rosebery, Byron Bay, Brisbane, the Snowy Mountains & Melbourne. We are committed to creating interesting dishes, banging with flavour that is 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 thing! We work with honest, local suppliers we like who have the best quality produce.

Get in touch with our team about a personalised chef talk or demonstration for your special event - subject to availability.



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 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

*Please note all offsite catering is subject to a minimum spend. Depending on your location & available facilities, additional charges for equipment & travel may apply.

Wait & bar staff charged at hourly rate.

FOOD PACKAGES



Grazing Tables (20+ Guests)

Essentials grazing table \$35/pp

Feast grazing table \$65/pp

Dessert grazing table \$35/pp



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)

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FOOD PACKAGES

SHARED MENU \$130/PP

Includes sourdough on arrival & your choice of 3 courses:

- 3 canapés
- 2 shared mains + 3 shared sides
- 2 shared desserts
- 1 late night bite

+\$15/pp for all four courses above

+\$25/pp to add on 2 shared entrees



CANAPÉS

- 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)

SHARED ENTRÉES +\$25/PP

- 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*, n)

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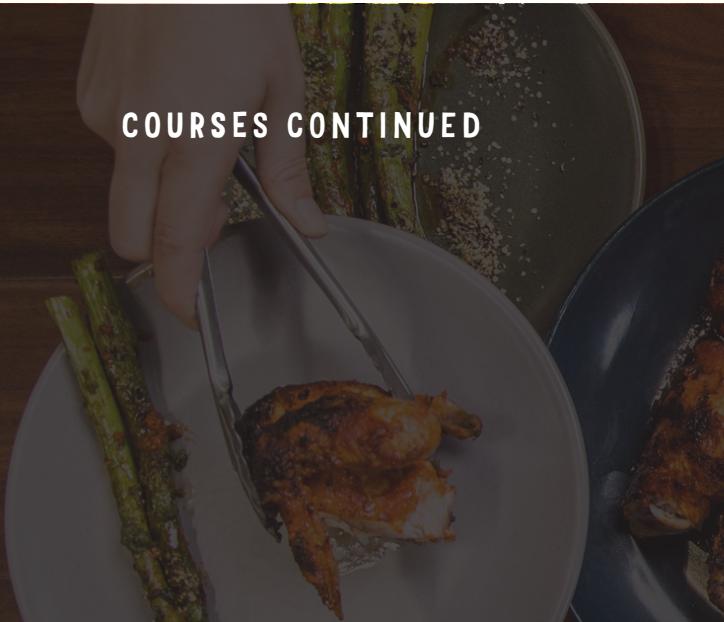
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FOOD PACKAGES



COURSES CONTINUED



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)

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, n)

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

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

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COURSES CONTINUED



SHARED DESSERTS

- 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)

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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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 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 & 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)

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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

- 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 dip, pepita dukkah, charred peppers (gf, df, v)
- 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 (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

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.



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

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DRINKS 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

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Capi lemonade, ginger ale or dry tonic

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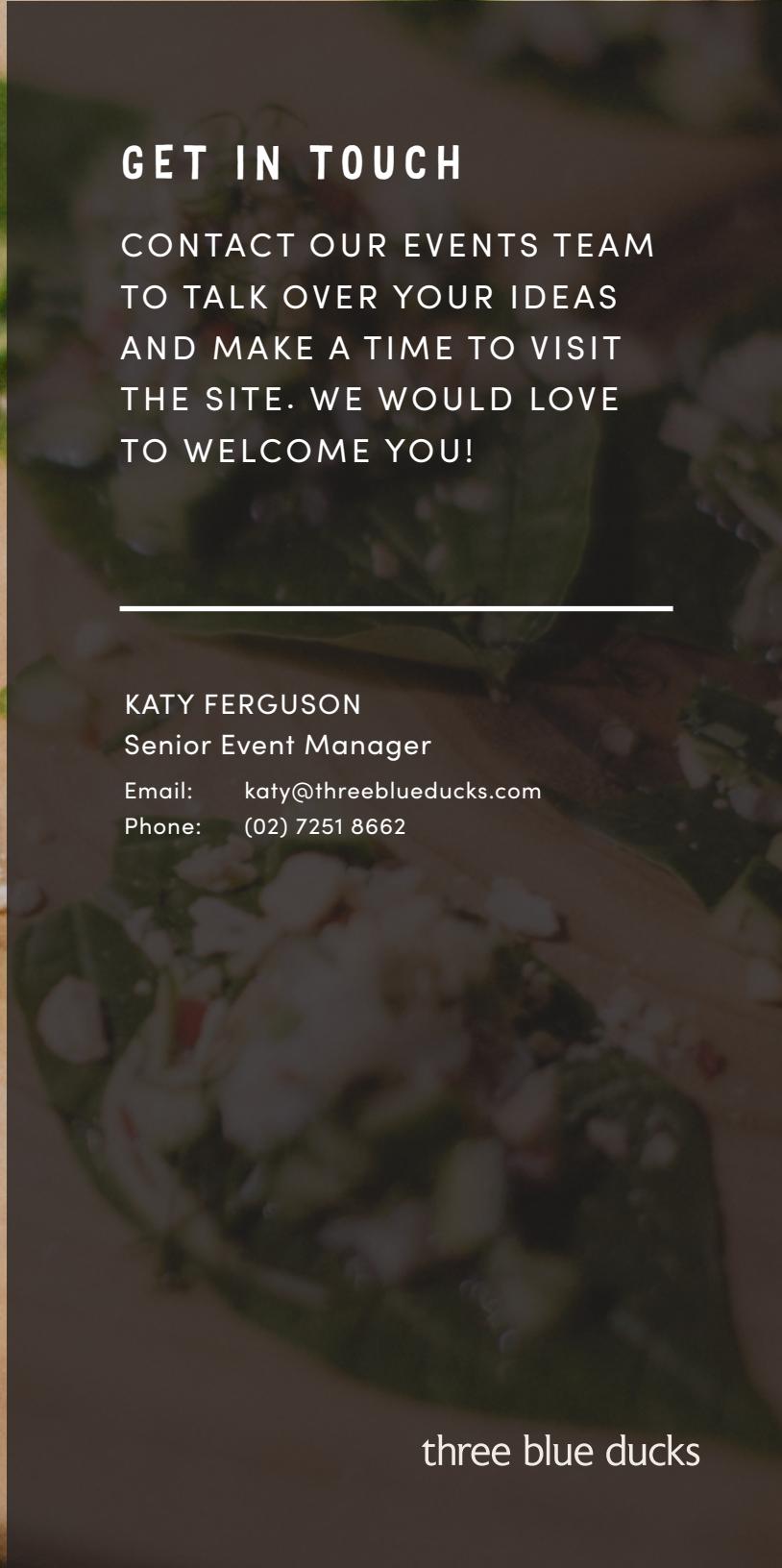
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GET IN TOUCH

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

Email: katy@threblueducks.com
Phone: (02) 7251 8662



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