three blue ducks

OFFSITE CATERING

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WELCOME

three blue ducks

The Ducks is a great story of food, 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 was hatched.

We encourage you to grow what you can, buy food mindfully, buy it locally, cook it thoughtfully and waste nothing where you can. At Three Blue Ducks, we stand by a set of principles that encourage us to continuously reinvent the wheel and ensure that we implement ethical and sustainable business practices on all levels. We work with honest suppliers we like who have the best quality produce.

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!

The Ducks take great price in catering to all needs and exceeding expectations. Let us bring our team to your next event. For any occasion from intimate dinners in your home to coal-fired spit roasts in a field, wedding, birthday parties, product launches, corporate dinners or any kind of shindig let us take the stress away and do the hard work for you.

Speak to us about planning and catering your next occasion, wherever it is!

OFFSITE CATERING PACKAGES

FOOD PACKAGES

CANAPES

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)

Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)

Smoked fish rillettes, quinoa cracker, beetroot relish, fish 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 kingfish, witlof, crème fraiche, chives (gf)

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

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

Turmeric & ginger spiced chicken skewer, roasted peanuts and charred lime (gf, df, 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 v*: can also be vegan vg: vegan n: contains nuts cf: caffeine free. As our menus are ever changing your menu can be selected just a month before your event unless otherwise stated.

FOOD PACKAGES

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

Kingfish pastrami, quinoa salad, avocado, quinoa cracker (gf, df)

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

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)

SHARED MAINS

Hay hot smoked kingfish, 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)

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FOOD PACKAGES

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, 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)

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FOOD PACKAGES

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)

Kingfish pastrami, quinoa salad, avocado & quinoa cracker (gf, df)

BBQ rump cap, roasted mushrooms, bagna cauda, horseradish (gf, 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 (gf, v)

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

MAINS (CHOOSE 2)

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

Porchetta, apple, roasted beetroot, herbs (gf, df)

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

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

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

Miso & maple glazed chicken, pickled seaweed, burnt lemon (gf, 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 (gf, vg)

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FOOD PACKAGES

ADDITIONAL OPTIONS

Champagne & oysters - $35pp
Farm style grazing station - $22pp
Cheese grazing station - $25pp
Donut wall - $4.50pp
Late night snacks – From $4pp
BYO cake service - $5pp

FARM STYLE GRAZING STATION $22PP

Dips: whipped greens hummus, baba ghanoush bean dip (gf, vg)

Bread Social baguette, sourdough, lavosh (v)

Cultured handmade butter (v)

Farm crudites (vg)

Local marinated olives (gf, vg)

Salumi cured meats (gf, df)

Suckling pig rillettes (gf, df)

Selection of house-made pickles (gf, vg)

Selection of Nimbin Valley Dairy cheeses: Blue, White Cow Brie, Monte Nardi (semi hard) (gf, v)

Dry & fresh fruits (gf, df, vg)

Nuts & seeds (gf, df, vg, n)

CHEESE GRAZING STATION $25PP

Bread Social baguette, sourdough, lavosh (v)

Cultured handmade butter (v)

Selection of Nimbin Valley Dairy cheeses: Blue, White Cow Brie, Monte Nardi (semi hard) (gf, v)

Straciatella, basil, herb oil (gf, v)

Ballina Honeycomb (gf, df, v)

Poached fruits (gf, vg)

Dried & fresh fruits (gf, vg)

House-made quince paste (gf, df)

Nuts & seeds (gf, df, n)

DESSERT GRAZING STATION $20PP

Chocolate ganache (gf, v)

Ballina Honeycomb (gf, df, v)

Lemon meringue tarts (v)

Charred pineapple & lemongrass caramel (gf, df, v)

Strawberries & passionfruit cream (v, gf)

Dried & fresh fruits (gf, vg)

Nuts & seeds (gf, df, n)

Macadamia praline (gf, df, vg)

Chocolate brownies (gf, v, n)

DONUT WALL $4.50PP (CHOOSE 1)

Lemon myrtle (v)

Orange & chocolate glaze (v)

Cinnamon (v)

Chocolate glaze (v)

LATE NIGHT SNACKS

Pork & fennel sausage rolls - $4.50/pp

Chicken curry pies - $5/pp

Vegan roll with greens & chickpeas (gf, vg) - $5/pp

Half Reuben sandwich - $4/pp

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FOOD PACKAGES

BUFFET STYLE

Pulled meat, herbs, apple slaw on a Bread Social Roll with 2 seasonal sides for $40pp

Roast meat and whole fish with seasonal sides for $50pp

Roast meat, whole fish, prawns and oysters with seasonal sides for $70pp

FIRST OPTION

Pulled pork or spit roast pork

Bread Social roll

(CHOOSE 2 SIDES)

Whole coal roasted spuds, smoked butter, crispy onions (gf, v)

Duck's slaw, apple, citrus, cabbage, green goddess, Farm herbs, nuts and seeds (gf, df, n)

BBQ'd marinated capsicum, house made ricotta, preserved lemon (gf, v)

BBQ corn, salsa verde, pickled chili, (gf, v)

Mixed beans and grains, charred cabbage, smoked almonds, chipotle yoghurt dressing (gf, v, n)

Josh & Lynette's Farm leaves, lemon dressing, hemp seed crunch (gf, df vg)

SECOND OPTION

Spit roast pork

Whole snapper, chilli, ginger, lemon grass (gf, df)

(CHOOSE 3 SIDES)

Whole coal roasted spuds, smoked butter, crispy onions (gf, v)

Duck's slaw, apple, citrus, cabbage, green goddess, Farm herbs, nuts and seeds (gf, df, n)

BBQ'd marinated capsicum, house made ricotta, preserved lemon (gf, v)

BBQ corn, salsa verde, pickled chili, (gf, v)

Mixed beans and grains, charred cabbage, smoked almonds, chipotle yoghurt dressing (gf, v, n)

Josh & Lynette's Farm leaves, lemon dressing, hemp seed crunch (gf, df vg)

THIRD OPTION

Spit roast pork

Whole snapper, chilli, ginger, lemon grass (gf, df)

Chargrilled tiger prawns & confit chili with garlic (gf, df)

Oysters & finger lime dressing (df,gf)

(CHOOSE 3 SIDES)

Whole coal roasted spuds, smoked butter, crispy onions (gf, v)

Duck's slaw, apple, citrus, cabbage, green goddess, Farm herbs, nuts and seeds (gf, df, n)

BBQ'd marinated capsicum, house made ricotta, preserved lemon (gf, v)

BBQ corn, salsa verde, pickled chili, (gf, v)

Mixed beans and grains, charred cabbage, smoked almonds, chipotle yoghurt dressing (gf, v, n)

Josh & Lynette's Farm leaves, lemon dressing, hemp seed crunch (gf, df vg)

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DRINKS PACKAGES

PREMIUM DRINKS PACKAGE - $105/PP

ON ARRIVAL

NV Palmer, Pinot Noir, Chardonnay, Pinot Meunier, Champagne, FR (1 glass/pp)

SPARKLING

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA
NV La Gioiosa 'DOC', Prosecco, Veneto, IT
NV Arras 'Blanc de Blanc', Chardonnay, TAS

WHITE

Thomas Wines 'Synergy', Sémillon, Hunter Valley, NSW
Poachers Vineyard, Sauvignon Blanc,
Canberra District, NSW
Cape Jaffa 'En Soleil', Pinot Gris, Limestone Coast, SA
CLO 'Revee', Chardonnay, Tumbarumba, NSW

ORANGE

Hermit Ram, Sauvignon Blanc, Canterbury, NZ

ROSÉ

Gemtree 'Luna Fresca', Tempranillo, Grenache, McLaren Vale, SA

RED

Stoney Rise, Pinot Noir, Tamar Valley, TAS
Frederick Stevenson 'Piñata', Cinsault, Grenache, Shiraz, Mourvédre, Barossa Valley, SA
Blind Corner, Cabernet Sauvignon, Merlot, Shiraz, Margaret River, WA

BEER

Travla 'Australia's Lager' 3.5%, AUS*
Stomping Ground Laneway lager 4.7%, Collingwood, VIC

All beverage packages price pp includes total non-alcoholics package. Packages are based on 4 hours of drinks service. All additional package time is charged at $15/pp/hour.

DRINKS PACKAGES

ADDITIONAL OPTIONS

Add one or a selection of these additional options to your chosen drink package.

ON ARRIVAL OPTIONS

Brookies dry gin & Capi native tonic $15pp

Clover Hill Vintage Release sparkling wine $20pp

Blind Corner petillant naturel (natural & organic) $15pp

AROUND THE GRAZING STATION OPTIONS

BROOKIES GIN BAR $35PP (P/H)

Brookies dry gin w/ Capi native tonic & Brookie's slow gin w/ Capi fiery ginger beer & lime

SPARKLING WINE BAR $30PP (P/H)

NV Clover Hill sparkling wine, Soumah 'Brachetto Frizzante', Blind Corner pet nat, Howard Park sparkling rosé

DUCKS COCKTAIL BAR $35PP (P/H) (CHOOSE TWO)

Margarita, Negroni, Daiquiri, Old Fashioned, Spritz seasonal variations

CHAMPAGNE $38PP (P/H)

Palmer & Co, Champagne, FR

AFTER DINNER DRINKS/ DIGESTIF $12PP

(choose two & alternate drop) or (half guest option available)

Starward 'Two Fold' whiskey

Brix spiced rum

Brookies 'Mac' wattleseed & macadamia liqueur

Woodford Reserve double barrel bourbon

All beverage packages price pp includes total non-alcoholics package. Packages are based on 4 hours of drinks service. All additional package time is charged at $15/pp/hour.

DRINKS PACKAGES

ADDITIONAL OPTIONS

Add one or a selection of these additional options to your chosen drink package.

NATURAL WINE $12PP (CHOOSE 2)

Sparkling

Orange

Rose

Chilled red

HOUSE SPIRITS $20PP

NON ALCOHOLIC PACKAGE $20PP

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

Capi cola, lemonade or dry tonic

House-made ginger hibiscus iced tea

Hibiscus, elderflower, ginger, turmeric kombucha

Cold brew or Iced coffee

Tea - By Three Blue Ducks (all our teas are certified organic)

Heaps Normal 'Quiet XPA' non-alcoholic beer

NON-ALCOHOLIC COCKTAILS

Noperol Spritz - Lyres Italian spritz, orange, lemon, soda

Ambrosia Fizz - grapefruit shrub, vanilla, orange blossom, lemon, soda

All beverage packages price pp includes total non-alcoholics package. Packages are based on 4 hours of drinks service. All additional package time is charged at $15/pp/hour.

STYLING & PLANNING

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We are here to help you create the event of your dreams and make the most of your celebration. From the concept through to your big day, we can offer styling advice, handle the preparations and deal with all suppliers and other parties involved.

We work closely with you to work out the details for realising your vision, with expert suggestions in themes, flowers, music, gift bags, furniture and décor. We can also manage the planning and logistics, coordinating all the suppliers involved from quotation through to delivery and set-up. For weddings, we can offer a wedding planner to help organise everything on the day. You can simply relax and enjoy the beautiful memory-making experience.

We can do the lot or in part, and will provide a tailored quote for styling and planning services, following a discussion with you about your needs.

TERMS & CONDITIONS

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MENU & BEVERAGES

As our menus are seasonal and regularly changing, you can select your menu just a month before your event, unless otherwise agreed.

CONFIRMATION OF GUESTS

Guest numbers and dietary requirements 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.

SETUP & STYLING

Suppliers can deliver flowers, decorations and furniture up to 2 hours prior to the event. Should your event require substantial decoration, a stylist is available to help you, for an additional cost. All larger items like furnishings for styling or from hire companies must be collected at the end of the event. With a night-time event, the allocated collection time is 11:30pm.

PAYMENT DETAILS & TERMS

To confirm your booking, we require a non-refundable deposit of 20% of total account. Full payment must be made on 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 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (Amex).

CANCELLATION POLICY

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.

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 business. 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 and venue owner, should the venue premises be left in an unacceptable state.

TASTINGS

We offer menu tasting to help you decide on the right menu for your event (starting from $150).

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.