

A wedding couple is walking through a rustic restaurant. The woman is wearing a white dress and holding a bouquet of flowers. The man is wearing a dark suit, a bow tie, and a hat, and is holding a glass of beer. They are surrounded by long tables set for a meal with white linens, glassware, and floral centerpieces. The background features a wall with large windows and a potted plant.

B three
blue
ducks

WEDDINGS | EVENTS | PARTIES

(02) 7251 8662 | THREEBLUEDUCKS.COM | ENQUIRIES@THREEBLUEDUCKS.COM | ROSEBERY

WELCOME

three
blue
ducks



Three Blue Ducks at Rosebery is located in a converted industrial warehouse in Sydney's new inner-city hotspot. We can accommodate events of all sizes, from intimate gatherings to larger crowds – with exceptional attention to detail, served up in a relaxed environment.

We have a choice of beautiful indoor and outdoor spaces – including the restaurant, deck, private upstairs Rosella Room and leafy courtyard – as well as delicious food and drink options, which allow us to tailor a package to your specific needs and ensure an event to remember.

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, and as well as Rosebery, we now have restaurants in Byron Bay, Brisbane, Nimbo and 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.



LOCATED AT THE CANNERY



The restaurant is part of The Cannery building, where the old Rosella soup cannery once stood.

Its true rustic history comes alive in the exposed beams, super high ceilings, stripped-back brick walls and concrete floors, while the mural walls, hanging chandeliers as well as herbs, plants and vines add colour and warmth to the industrial space.





EVENT
PACKAGES

FOOD PACKAGES



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 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 & 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



SHARE TABLE

- 3 small canapés, 2 shared mains, 3 sides, BYO cake \$90/pp
- 3 small canapés, 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 canapés, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts \$135/pp

*All packages include sourdough bread & butter



SHARED ENTRÉES

- Salmon pastrami, quinoa salad, avocado, quinoa cracker (gf, df)
- Charred prawns, chilli, 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 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)
- Spit roasted pig, mustard, pickles (gf, df)
- Spit roasted lamb, charred herb salsa (gf, df)

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FOOD PACKAGES



SHARE TABLE CONTINUED



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)

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 canapés, 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



ENTRÉES (CHOOSE 2)

Salmon 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, grigiche, 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



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-alc drinks 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 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)
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, 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 these mostly small independent craft products, we work with, we always confirm the exact wines closer to your event date (approx. 6 weeks prior to your date). To help you choose what you will enjoy best we always structure our offering in a similar format. Therefore, please consider which style or grape variety will work best for your event. Our Events Team will then send you the details of the wines available for your event, once all is confirmed, 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

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

White

Mallaluka 'Amber', Pinot Grigio*, Canberra District, NSW

Blind Corner 'Blanc', Sauvignon Blanc, Chenin Blanc, Margaret River, WA

CRFT 'K1 Vineyard', Gruner Veltliner, Adeliade Hills, SA

James Edward Wines 'Single Vineyard', Chardonnay, Tumbarumba, NSW

Orange

M&J Becker 'Amber', Pinot Gris, Hilltops, NSW

Rosé

Three Blue Ducks x By Mem 'Rosé', Sauvignon Blanc, Merlot*, Multi-regional, NSW

Red

Smallfry 'Eclectik Violet' Grenache, Cinsault, Barossa Valley, SA

Poachers, Pinot Noir, Canberra District, NSW

Cape Jaffa, Shiraz, Limestone Coast, SA

BEERS INCLUDED IN PACKAGE

Travla 'Australia's Lager', 3.5%, AUS*

Young Henrys 'Newtown' pale ale 4.8%, Newtown, NSW*

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 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

*tap products

DRINKS PACKAGES



PREMIUM 4 HOUR DRINKS PACKAGE - \$95/pp

Glass of Champagne on arrival

NV Palmer & Co 'Brut Reserve', Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR

Choose 5 wines from any category below

Sparkling

NV La Gioiosa 'DOC', Prosecco, Veneto, IT

NV Arras 'Blanc de Blancs', Chardonnay, TAS

White

The Story, Riesling, Whitlands, VIC

Poachers Vineyard, Sauvignon Blanc, Canberra District, NSW

Cape Jaffa 'En Soleil', Pinot Gris, Limestone Coast, SA

James Edward Wines 'Single Vineyard', Chardonnay, Tumbarumba, NSW

Orange

Dubstyle 'Skin Contact', Arinto

M&J Becker 'Amber', Pinot Gris, Hilltops, NSW

Rosé

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

Red

Poachers, Pinot Noir, Canberra District, NSW

La Violetta 'Tempter', Tempranillo, Great Southern, WA

Domaine De Beaurenard 'Côtes du Rhône', Grenache, Syrah, Châteauneuf Du Pape, FR

Ottelia, Cabernet Sauvignon, Coonawarra, SA

BEERS INCLUDED IN PACKAGE

Travla 'Australia's Lager', 3.5%, AUS*

Young Henrys 'Newtownner' pale ale 4.8%, Newtown, NSW*

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

*tap products

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) - \$16/pp

Margarita

Spritz

Negroni

Old Fashioned

(seasonal variations)

HOURLY ADD-ON OPTIONS

Gin & tonic hour - \$35/pp

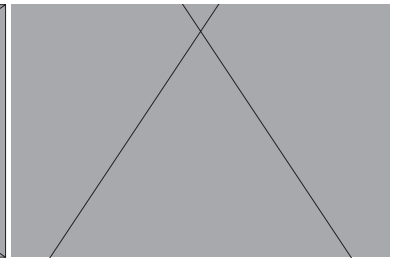
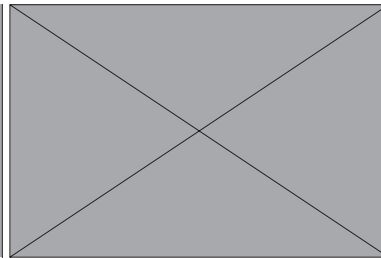
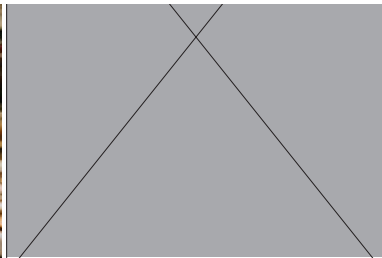
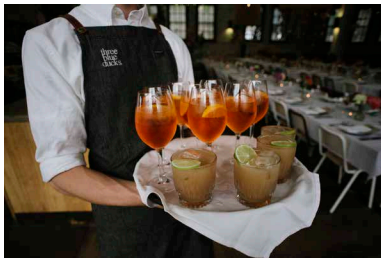
Brookies dry gin, capi native tonic & Brookies slow
gin, capi fiery ginger beer, lime

Sparkling wine hour - \$35/pp

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

Ducks cocktail hour - \$32/pp

Margarita, Negroni, Old Fashioned, Spritz
(seasonal variations)



VENUES



THREE BLUE DUCKS RESTAURANT

A venue fee* is charged for any event or wedding held at Three Blue Ducks with exclusive use of the restaurant. This includes the Three Blue Ducks team and the following:

- Exclusive use of the restaurant, the deck and the courtyard
- Three Blue Ducks' signature style and setting

*Venue hire ranges between \$1000 and \$3000 depending on the date and the guest numbers.



CEREMONIES



THE COURTYARD

Brimming with olive trees, grape vines and herbs, the popular sun-drenched garden courtyard is the perfect spot for your wedding ceremony.

For any ceremonies held in the courtyard, a venue fee is charged. This includes exclusive use of the courtyard and the preparation.

ROSELLA ROOM

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 (enquire for pricing)

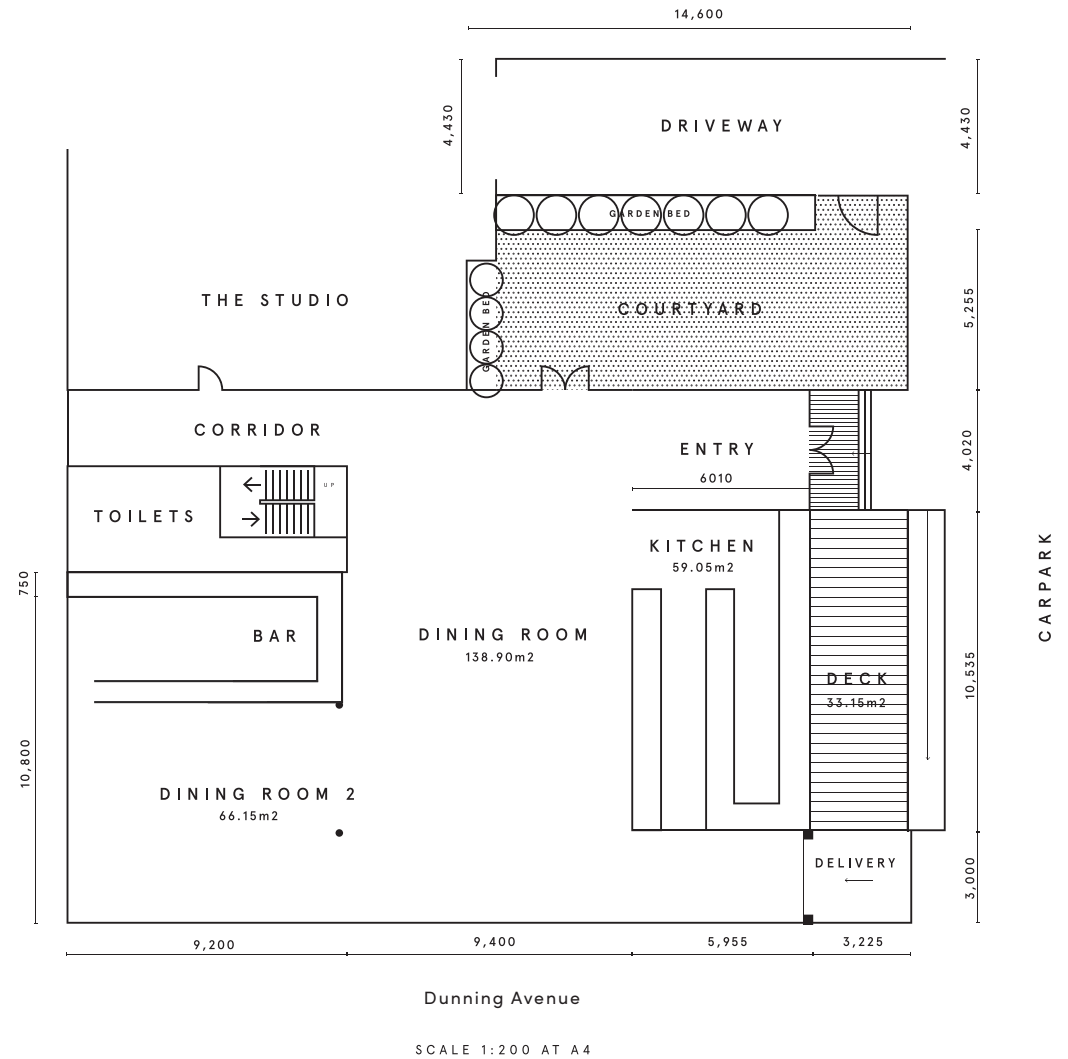
Great wet weather option.



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, a private upstairs mezzanine and two outdoor spaces.



OFFSITE CATERING



Looking for the perfect meal in your dream location? Three Blue Ducks are available for all types of events at offsite locations - from an intimate dinner party in a beachside home in Bronte to a celebration in centennial park or a wedding at your perfect location we can take care of all your food and drink needs... and if you'd like the venue styled then we can help with that too.



A wedding couple is shown in a romantic embrace. The bride, on the left, is wearing a white, strapless, form-fitting wedding dress and holding a large bouquet of red and pink flowers. The groom, on the right, is wearing a dark blue tuxedo with a white shirt and a black bow tie. They are standing in front of a brick wall that has several large, white, hand-painted arrows pointing to the left. To the right of the couple, the words "THIS WAY" are painted in large, white, block letters on the brick wall. The scene is lit with warm, golden light, suggesting late afternoon or early evening. A white circular graphic with a thin border is centered over the couple, containing the text "TERMS & CONDITIONS".

**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

Email: katy@threeblueducks.com

Phone: (02) 7251 8662

Address: 1/85 Dunning Ave Rosebery, NSW 2018