

Melbourne

“WITH MULTIPLE EVENT SPACES OVERLOOKING THE CRYSTAL CLEAR SURFING LAGOON, THREE BLUE DUCKS MELBOURNE IS THE PERFECT LOCATION FOR YOUR NEXT EVENT.”

B three
blue
ducks

REAL FOOD, GOOD COMPANY

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.

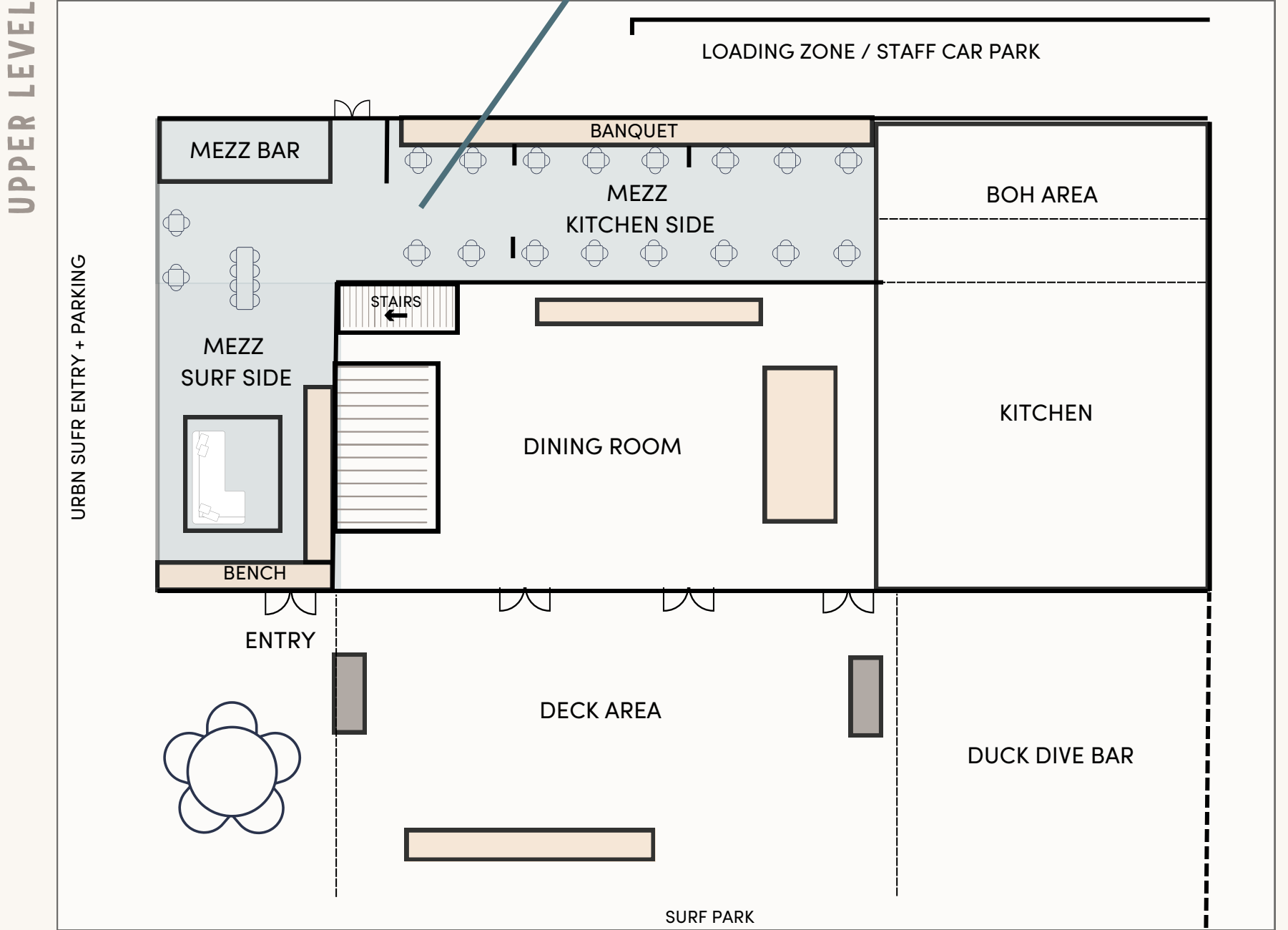
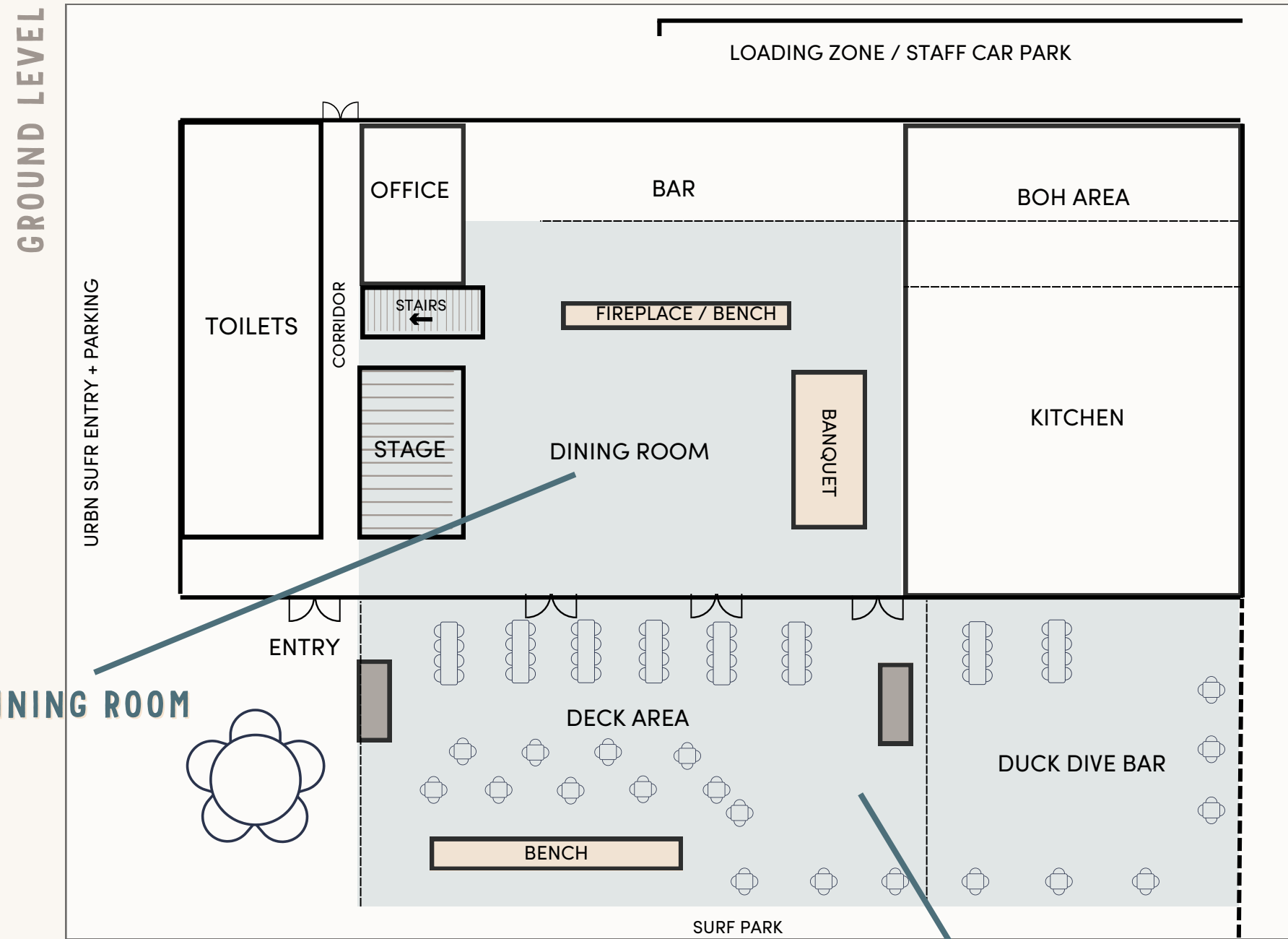


three blue ducks



THE LAYOUT

The entire restaurant can be booked exclusively for weddings, events and parties.
Catering up to 200 seated guests, and 300 standing guests.



THE MEZZAINE

DINING ROOM

THE DECK



Spaces

THE DINING ROOM

Our spacious restaurant is perfect for large corporate functions, product launches, parties and weddings. With warm wooden furnishings, polished concrete floors and textural finishes, it's a contemporary venue that is sure to impress all guests.

The restaurant also features a mezzanine level with a lounge & private bar and an alfresco dining area that overlooks the pristine surfing lagoon.

THE DETAILS:

Cocktail: 250pax | Seated: 120pax

Book out the restaurant for exclusive use



Spaces

THE MEZZANINE

Perched above the restaurant, our L-shaped mezzanine is perfect for intimate corporate functions and parties. Book the whole level, or just a side; whatever the occasion, our event team will adapt the space to fit your needs and the best part...you have your own private bar!

THE DETAILS:

Cocktail: 100pax

Seated: 80pax

Book the Mezzanine (surf side, kitchen side or whole level) for exclusive use which includes use of mezz bar.



Spaces

THE DECK

Looking out over the crystal-clear surfing lagoon, our alfresco dining area can accommodate both stand up and seated events with ease. We've hosted a bunch of cocktail functions whilst the sun sets and there is no experience like it in Melbourne!

THE DETAILS:

Cocktail: 100pax

Seated: 80pax

Book out The Deck 'poolside' for exclusive use.





Food & Beverage

THE FOOD

We take great pride in offering an incredible array of food and beverage options, from the best regional farmers and producers. Our extensive selection of shared feasts, lavish grazing tables, and canapés is unparalleled, ensuring that we have menus capable of satisfying the appetites and preferences of any gathering, no matter its scale or nature.

Please see our Chefs Selection Menus. We can also curate a personalised package tailored precisely to your unique requirements, guaranteeing an extraordinary and unforgettable event that will be etched in your memories for years to come.

See our full Food & Drinks Package for further details.



CHEF'S SELECTION MENU

CLASSIC CANAPES - \$65/PP

SMALL CANAPÉS

Oysters, sherry vinegar mignonette (gf, df)

Tempura eggplant fingers, spiced mayo (gf, df, vg)

Jerk chicken wings, tamarind glaze, pineapple salsa (gf, df)

Roast pork croquettes, burger sauce

BIG CANAPÉS

Mozzarella and parmesan arancini, almond romesco (v, n)

Beer battered fish slider, slaw, burger sauce, sriracha

Pork and fennel sausage roll, tomato sauce

SWEET CANAPÉS

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

Sea salt meringue, lemon curd, whipped coconut, berries (gf, vg)

gf: gluten free gf*: can also be gf, df: dairy free v: vegetarian v*: can also be vegan vg: vegan n: contains nuts

SIGNATURE SHARED - \$105/PP

ESSENTIALS GRAZING TABLE

Seasonal selection of dips, cheese, cured meats, breads, crudites, fruit & nuts

SHARED MAINS

Portuguese chicken, peppers, paprika, lemon (gf, df)

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

SHARED SEASONAL SIDES

Citrus salad, mixed leaves, pickled chilli, shaved fennel, orange, grapefruit (gf, df, vg)

Honey glazed pumpkin, ricotta, chilli oil, pangrattato (gf, v)

Crispy potatoes, rosemary & garlic (gf, v)

ALT DROP DESSERT

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (n)

Tiramisu, Brookies macadamia liqueur (v, n)

DELUXE SHARED - \$135/PP

SMALL CANAPÉS

Toasted sourdough, smashed peas, salsa verde, goats cheese (v, gf*)

Salt and Szechuan pepper squid, sweet chilli sauce, coriander

Lamb rib tostada, pickled cabbage, smoked tomato salsa (gf,df)

SHARED ENTRÉES

Kingfish ceviche, tiger's milk, sweet potato, coriander (gf, df)

Lamb kofta, romesco, preserved lemon, flat bread (n)

SHARED MAINS

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

Lamb shoulder, olives, rosemary, preserved lemon (gf,df)

SHARED SEASONAL SIDES

Citrus salad, mixed leaves, pickled chilli, shaved fennel,orange, grapefruit (gf, df, vg)

Honey glazed pumpkin, ricotta, chilli oil, pangrattato (gf, v)

Crispy potatoes, rosemary & garlic (gf, v)

ALT DROP DESSERT

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v)

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

WE HAVE A RANGE OF FOOD PACKAGES AVAILABLE, STARTING FROM \$50/PP. OUR MENUS ARE EVER-CHANGING, PLEASE SEE OUR FULL FOOD & DRINKS PACKAGE FOR CURRENT MENU OPTIONS.

DRINKS MENU

CLASSIC- \$60/PP

WHITE

Tyrrells, Chardonnay, Hunter Valley, NSW *

ROSÉ

Thousand Candles, Pinot Noir, Yarra Valley, VIC *

RED

Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

Travla Australian' Lager 4.2% *

NON ALCOHOLIC BEVERAGES INCLUDED

+ ADDITIONAL DUCKS COCKTAIL ON ARRIVAL \$16PP

SIGNATURE - \$70/PP

SPARKLING

Motley Cru, Prosecco, King Valley, VIC

WHITE

Ablington Vineyard, Semillon, Hunter Valley, NSW *
Tyrrells, Chardonnay, Hunter Valley, NSW *

ROSÉ

Thousand Candles, Pinot Noir, Yarra Valley, VIC *

RED

Head Wines 'Heart & Home', Shiraz, Barossa Valley, SA
Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

Travla mid-strength 3.5% *
Travla Australian Lager 4.2% *

NON ALCOHOLIC BEVERAGES INCLUDED

+ ADDITIONAL DUCKS COCKTAIL HOUR \$32PP (P/H)

DELUXE - \$90/PP

SPARKLING

Motley Cru, Prosecco, King Valley, VIC
Mountadam, Pinot Noir, Chardonnay, Eden Valley, SA

WHITE

Ablington Vineyard, Semillon, Hunter Valley, NSW * Quealy, Pinot Grigio, Mildura, VIC *
Totara, Sauvignon Blanc, Marlborough, NZ
Tyrrells, Chardonnay, Hunter Valley, NSW *

ROSÉ

Thousand Candles, Pinot Noir, Yarra Valley, VIC *

RED

Sticks, Pinot Noir, Yarra Valley, VIC
Head Wines 'Heart & Home', Shiraz, Barossa Valley, SA
Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

Travla mid-strength 3.5% *
Travla Australian Lager 4.2% *

SPIRITS

House spirits for final two hours of event

NON ALCOHOLIC BEVERAGES INCLUDED

+ ADDITIONAL NV TAITTINGER 'BRUT RESERVE, CHAMPAGNE, FR | 165 (P/B)





GET IN TOUCH

(03) 8774 9695

309 Melrose Dr, Tullamarine Vic 3043

eventsmelbourne@threeblueducks.com

Phone: (03) 8774 9695

CONTACTS

JESSICA GRIFFITHS

Event Manager

eventsmelbourne@threeblueducks.com

Phone: (03) 8774 9695

KATY FERGUSON

Senior Event Manager

katy@threeblueducks.com

Phone: (03) 8774 9695