



Melbourne

REAL FOOD, GOOD COMPANY

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

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.

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blue
ducks

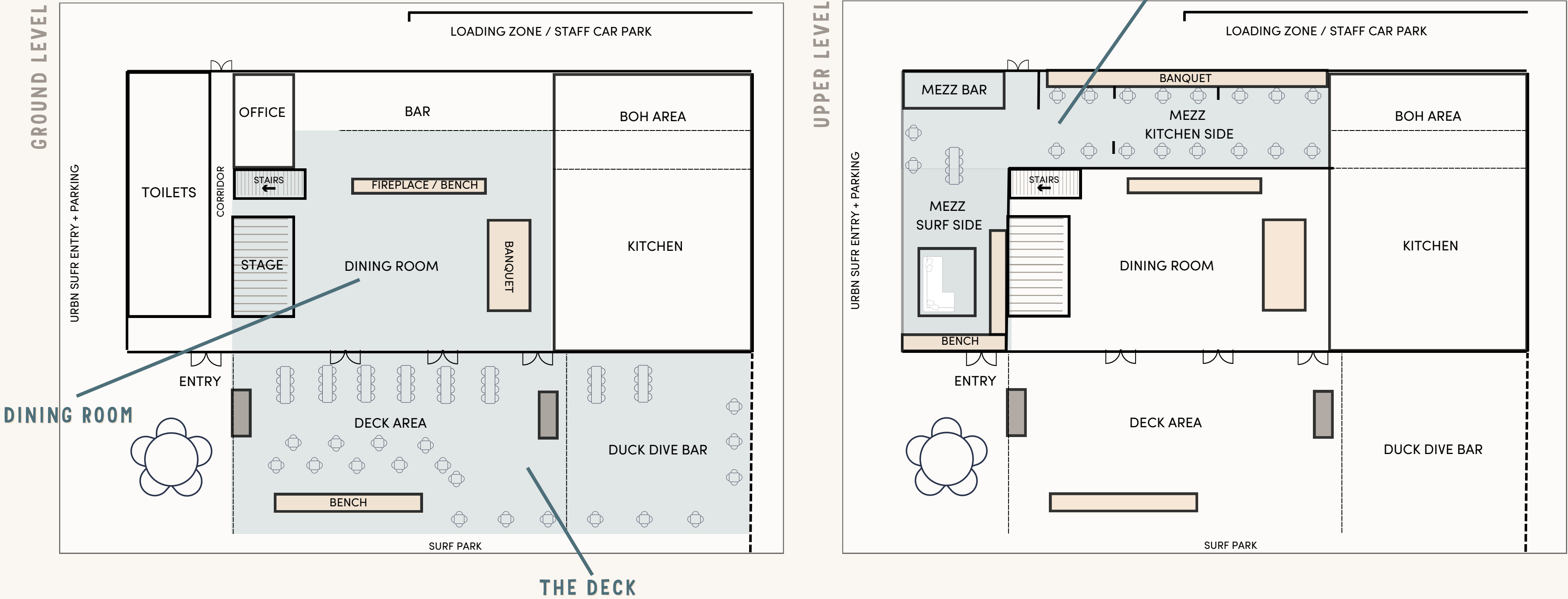


three blue ducks



THE LAYOUT

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





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: 60pax

Seated: 50pax

Book out The Deck 'poolside' for exclusive use.



three blue ducks



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

CANAPÉS - \$70/PP

CLASSIC CANAPÉS

Tempura eggplant fingers, spiced mayo (gf, df, vg)
Zucchini falafel, tzatziki, preserved lemon (gf, vg)
Smoked chicken, roasted garlic aioli, brioche crostini (df)

SIGNATURE CANAPÉS

Beef tartare, roasted garlic, soy, buckwheat crisp (gf, df, n)
Salt & Szechuan pepper squid, sweet chilli sauce, coriander (df)
Lamb kofta, herb labneh, preserved lemon, parsley (gf)

SUBSTANTIAL CANAPÉ

Pork belly bao, pickled cucumber, plum ketchup

SWEET CANAPÉS

Donuts, lemon curd, whipped coconut, berries (v)

ADD ON

Oyster Bar \$14/pp
2 x oysters per person, lemon, lime, tabasco, mignonette

SHARE TABLE - \$110/PP

Sourdough bread & butter

CANAPÉS - upgrade to shared entrees + \$11/pp
Oysters, sherry vinegar mignonette (gf, df)
Mozzarella and parmesan arancini, almond romesco (v, n)
Slow cooked lamb tostada, pickled cabbage, smoked tomato salsa (gf, df)

SHARED MAINS

Portuguese chicken, peppers, paprika, lemon (gf, df)
Lamb shoulder, mint sauce, pepita dukkah (gf, df)

SHARED SEASONAL SIDES

Crispy potatoes, rosemary & garlic (gf, v)
Mixed leaves, pickled chilli, shaved fennel, radish, cucumber (gf, df, vg)
Wood roasted broccoli, pickled chilli, preserved lemon, cashew cream (gf, df, vg, n)

ALT DROP DESSERT

Sticky date pudding, butterscotch, vanilla cream (v)
Milk chocolate mousse, hazelnut crunch, passionfruit sherbet (gf, v)

ADD ON

Whole Suckling pig, roasted apple mustard (gf, df) \$1,650 - feeds approx. 40 ppl

ALTERNATE DROP - \$125/PP

Sourdough bread & butter

ALTERNATE DROP ENTRÉES

BBQ rump cap, roasted mushrooms, celeriac, horseradish (gf, df)
Heirloom tomato, stracciatella, pangrattato, basil oil (gf, v, vg*)

ALTERNATE DROP MAINS

Barramundi, shaved fennel, grapefruit, almond cream (gf, df, n)
Coffee rubbed brisket, chimichurri, smoked potato puree, cabbage remoulade (gf)

SHARED SEASONAL SIDES

Crispy potatoes, rosemary & garlic (gf, v)
Mixed leaves, pickled chilli, shaved fennel, radish, cucumber (gf, df, vg)

ALT DROP DESSERT

Mini doughnuts, lemon myrtle & strawberry Jam, apple caramel (df, vg, n)
Tiramisu, Brookies macadamia liqueur (v, n)

ADD ON

2 classic + 1 signature canapé on arrival \$22/pp

WE HAVE A RANGE OF FOOD PACKAGES AVAILABLE, STARTING FROM \$55/PP. OUR MENUS ARE EVER-CHANGING, PLEASE SEE OUR FULL FOOD & DRINKS PACKAGE FOR CURRENT MENU OPTIONS.

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

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 | 180 (P/B)





GET IN TOUCH

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