

The background of the image features three dishes on a wooden table. On the left is a large white oval plate with a roasted duck, garnished with fresh green herbs and a dark sauce. On the right is a white bowl filled with a green salad, including lettuce, tomatoes, and other vegetables. In the foreground, at the bottom, is a white bowl containing golden-brown fried potato cubes. The text is overlaid on the central part of the image.

B three
blue
ducks

FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

(03) 8774 9695 | threeblueducks.com
eventsmelbourne@threeblueducks.com

CANAPÉS

\$55 PP
2 classic, 2 signature, 1 substantial, 1 sweet

\$70 PP
3 classic, 3 signature, 1 substantial, 1 sweet

\$90 PP
4 classic, 3 signature, 2 substantial, 1 sweets

ADD ON OPTIONS
Add per piece canapés to packages
\$14pp | Oyster bar - page 6
\$25pp | Essentials grazing table - page 6
\$10pp | Skin on chips, Ducks salt, aioli (gf, df, vg)



CLASSIC - \$8 per item

- Oysters, sherry vinegar mignonette (gf, df)
- Zucchini falafel, tzatziki, preserved lemon (gf, vg)
- Smoked chicken, roasted garlic aioli, brioche crostini (df)
- Tempura eggplant fingers, spiced mayo (gf, df, vg)
- Mozzarella and parmesan arancini, almond romesco (v, n)
- Roast pork croquettes, burger sauce
- Smoked kingfish, beetroot relish, witlof (gf, df)

SUBSTANTIAL or LATE NIGHT BITE - \$14 per item

- Tempura cauliflower slider, pickles, slaw, burger sauce (df, v, vg*)
- Fried chicken, ranch sauce, hot sauce, pickles (gf, df*)
- Pork belly bao, pickled cucumber, plum ketchup
- Beef pastrami roll, sauerkraut, pickles, horseradish creme fraiche
- Beer battered fish slider, slaw, burger sauce, sriracha
- Prawn roll, sriracha mayo, iceberg, chives (df) +\$3pp

SIGNATURE - \$10 per item

- Jerk chicken wings, tamarind glaze, pineapple salsa (gf, df)
- Lamb kofta, herb labneh, preserved lemon, parsley (gf)
- Beef tartare, roasted garlic, soy, buckwheat crisp (gf, df, n)
- Salt & Szechuan pepper squid, sweet chilli sauce, coriander (df)
- Slow cooked lamb tostada, pickled cabbage, smoked tomato salsa (gf, df)
- Mushroom tostada, pickled cabbage, smoked tomato salsa (gf, df, vg)
- Pork and fennel sausage roll, tomato sauce

SWEETS - \$8 per item

- Tiramisu, Brookies Macadamia liqueur (v, n)
- Sticky date pudding, butterscotch, vanilla cream (v)
- Coconut custard, mango sorbet, charred pineapple, sesame crunch (gf, vg)
- Chocolate torte, Chantilly cream, orange syrup (gf)
- Donuts, lemon curd, whipped coconut, berries (v)

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

As our menus are ever-changing your menu can be selected just a month before your event unless otherwise stated.

SHARE TABLE

\$95 PP

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 shared sides

\$110 PP

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 shared sides, alternate drop of 2 desserts

\$125 PP

Sourdough bread & butter, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts

ADD ON OPTIONS

Add on canapés - see page 2

\$25pp | Essentials grazing table - page 6

\$18pp | Extra shared entree

\$30pp | Extra shared main

\$7pp | Extra seasonal shared side - page 4

\$16pp | Alternate drop dessert or dessert canapés (2)



SHARED ENTRÉES

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

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, lime & Jalapeno dressing, sweet potato, coriander (gf, df)

Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch (gf, v, vg, n)

BBQ rump cap, roasted mushrooms, celeriac, horseradish (gf, df)

SHARED MAINS

Hot smoked salmon, tartare sauce, cos (gf, df)

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

Roast portobello mushrooms, spiced red pepper & almond rice pilaf, coconut raita (V, Vg, N)

Crispy skin Barramundi, chilli, ginger, fennel, lemongrass (gf, df)

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

Lamb shoulder, mint sauce, pepita dukkah (gf, df)

12-hour slow cooked brisket, chimichurri, pickles, fragrant herbs (gf, df)

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SHARE TABLE
CONTINUED...



SHARED SEASONAL SIDES

SPRING 2025

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)

SAMPLE SEASONAL VARIATIONS

Whole wood roasted cauliflower, chipotle, cashew (v, gf, df)

Roasted carrots, carrot top pesto, beetroot yoghurt, hazelnuts (gf, df, vg, n)

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

DESSERT - ALTERNATE DROP OR ROVING

Tiramisu, Brookies Macadamia liqueur (v, n)

Sticky date pudding, butterscotch, vanilla cream (v)

Coconut custard, mango sorbet, charred pineapple, sesame crunch (gf, df, vg)

Chocolate torte, Chantilly cream, orange syrup (gf)

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

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ALTERNATE DROP

\$125 PP

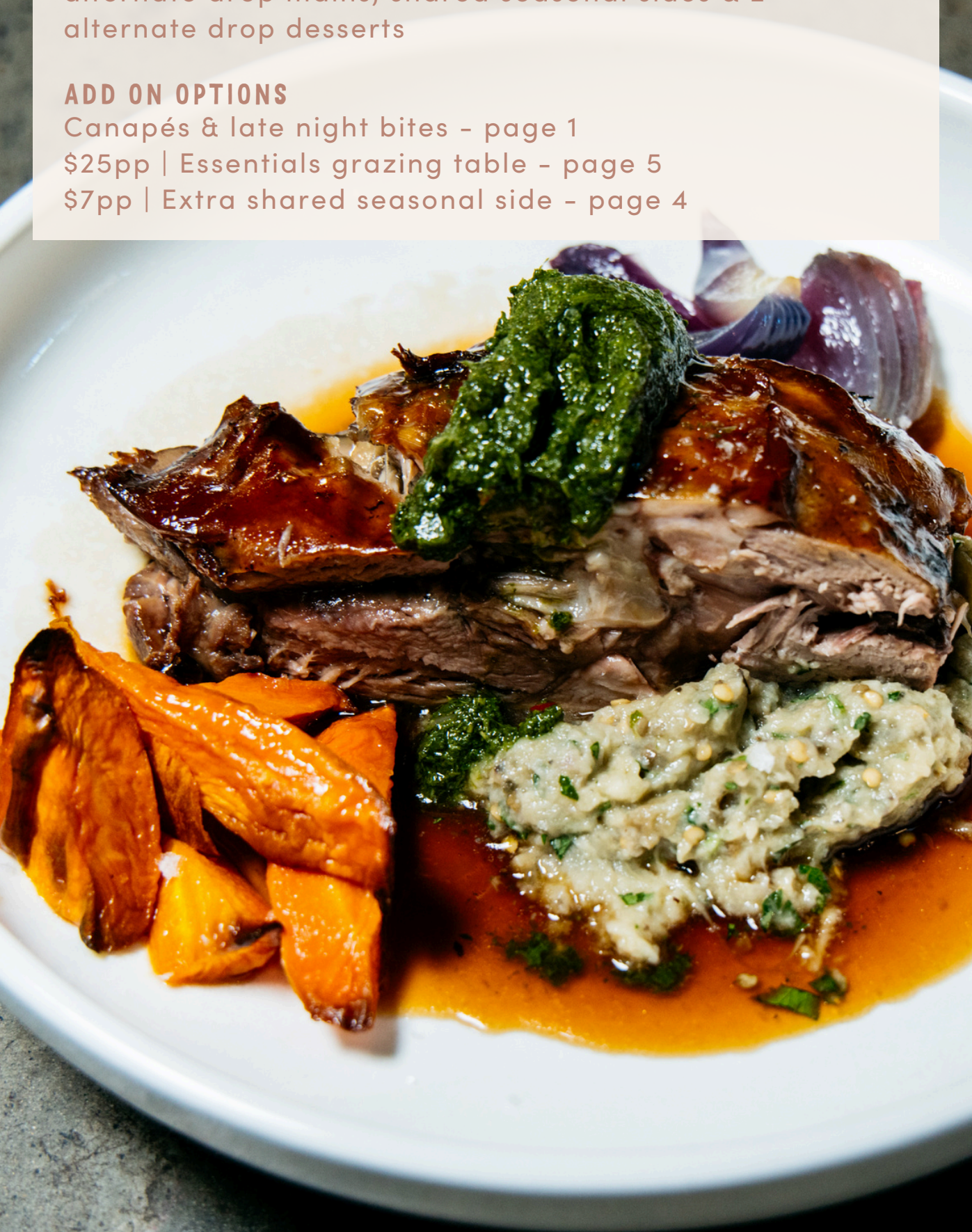
Sourdough bread & butter, 2 alternate drop entrées, 2 alternate drop mains, shared seasonal sides & 2 alternate drop desserts

ADD ON OPTIONS

Canapés & late night bites - page 1

\$25pp | Essentials grazing table - page 5

\$7pp | Extra shared seasonal side - page 4



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ENTRÉES

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

BBQ rump cap, roasted mushrooms, celeriac, horseradish (gf, df)

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

Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch (gf, vg, n)

Heirloom tomato, stracciatella, pangrattato, basil oil (gf, v, vg*)

Kingfish ceviche, lime & Jalapeno dressing, sweet potato, coriander (gf, df)

BBQ rump cap, roasted mushrooms, celeriac, horseradish (gf, df)

MAINS - SERVED WITH SHARED SEASONAL SIDES

Roast portobello mushrooms, spiced red pepper & almond rice pilaf, coconut & cucumber raita (vg, n)

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

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

Lamb shoulder, roasted vegetables, mint sauce, pepita dukkah (gf, df)

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

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

DESSERTS - ALTERNATE DROP OR ROVING

Tiramisu, Brookies Macadamia liqueur (v, n)

Sticky date pudding, butterscotch, vanilla cream (v)

Coconut custard, mango sorbet, charred pineapple, sesame crunch (gf, vg)

Chocolate torte, Chantilly cream, orange syrup (gf)

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

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ADD ONS

\$14pp | Oyster bar

\$25pp | Essentials grazing table - page 4

\$14pp | Late night bite - page 2

\$5pp | BYO plated cake service

\$2.5pp | BYO buffet cake service

\$35pp | Crew meal



OYSTER BAR \$14PP

Includes 2 x Sydney rock oysters per person

Served with fresh lemon, lime, tabasco & shallot mignonette

ESSENTIALS GRAZING TABLE \$25PP

Selection of cured meats - salami, mortadella, bresaola (gf, df)

Selection of cheese - blue, brie, cheddar (gf, v)

Pumpkin hummus, Aleppo pepper, charred shallot, chickpea (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)

DUCKLINGS EVENT MENU \$35PP

Includes choice of main, dessert and soft drink

MAIN

Fish, chips, tomato sauce (df)

Pasta, Napoli sauce, parmesan cheese (v)

Crumbed chicken tenders, chips, tomato sauce (df)

Cheeseburger, cheese, brioche bun, tomato sauce, chips *gluten free bun available

DESSERT

Chocolate brownie, vanilla ice-cream (v)

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DRINK PACKAGES

At Three Blue Ducks, we work with naturally made, organically grown wines. Due to the limited nature of the small independent craft producers we work with, we are unable to guarantee that the wines listed here will be the wines available for your event.

Our events team will send you the selected wines for your event 6 weeks out.

All beverage packages are based on a price per person and include the non-alcoholic package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.

*All tap products.

CLASSIC \$60PP

Selection of 3 wines and 1 beer chosen by venue.

Includes non-alc drinks package

NON-ALC DRINKS (INCLUDED IN ALCOHOLIC PACKAGE) \$20/pp (2hrs), \$30/pp (3hrs), \$40/pp (4hrs)

- Cloudy Apple – 100% Australian apples
- Ruby Tuesday – watermelon, rhubarb, Pink Lady apple, pear & lime
- Little Green – kale, cucumber, spinach, celery, lemon, pear, ginger & spirulina
- Original Orange– 100% Australian Valencia oranges
- House-made lemonade – fresh lemon juice, raw sugar, soda
- Heaps Normal ‘Quiet XPA’ non-alc beer
- Cola, zero sugar cola, lemonade, raspberry, ginger ale, lemon lime & bitters
- Cold brew or iced coffee Coffee & Three Blue Ducks Tea Co – on request

SIGNATURE \$70PP

Choose 5 wines from any category below, incl. 2 beers & non-alc. package

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
- Mount Adam ‘fifty five’, Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla mid strength 3.5% *
- Travla ‘Australia’s Lager’ 4.2% *

DELUXE \$90PP

Choose 6 wines from any category below, incl. a selection of 2 beers, non-alc package & house spirits for final two hours

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 ‘Australia’s Lager’ 4.2% *

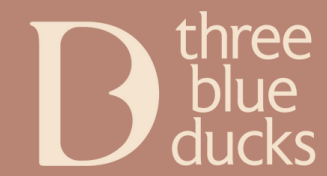
HOUSE SPIRITS FOR FINAL TWO HOURS

- Wyborowa Vodka
- Brookies Byron Bay Dry Gin
- Altos Plata Tequila
- Havana Club Añejo 3 Años Rum
- Jameson Irish Whiskey
- Jefferson Bourbon



ADDITIONAL OPTIONS

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



NON ALCOHOLIC PACKAGE \$20PP

\$20PP (2HRS), \$30PP (3HRS), \$40PP (4HRS)

- Cloudy Apple - 100% Australian Apples
- Ruby Tuesday - Watermelon, Rhubarb, Pink Lady Apple, Pear & Lime
- Little Green - Kale, Cucumber, Spinach, Celery, Lemon, Pear, Ginger & Spirulina
- Original Orange- 100% Australian Valencia Oranges
- House-made lemonade - fresh lemon juice, raw sugar, soda
- Sobah 'Pepper berry IPA' non-alcoholic beer
- Capi lemonade, cola, ginger ale or dry tonic
- Cold brew or iced coffee
- Coffee & Three Blue Ducks Tea Co - on request

ADDITIONAL OPTIONS

CHAMPAGNE BY THE BOTTLE

- NV Taittinger 'Brut Reserve' , Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR | 180

DUCKS COCKTAILS

\$16 (1 PP) OR \$32 (P/H)

CHOOSE TWO

- Aperol Spritz
- Seasonal Spritz
- Gin & Tonic
- Pimm's Cup
- Negroni
- Classic Margarita
- Spicy Margarita

HOUSE SPIRITS \$25PP

Add house spirits to the classic or signature drinks 4hr packages:

- Wyborowa Vodka
- Brookies Byron Bay Dry Gin
- Altos Plata Tequila
- Havana Club Añejo 3 Años Rum
- Jameson Irish Whiskey
- Jefferson Bourbon



EXTRAS

TRANSPORT

We can assist with transport to & from our venue for all sizes & for any location within Melbourne. Chat to our team on how we can add this to your package, or book via coachhire.com.au/threeblueducks-form

VENDORS

If you need any recommendations for photographers, videographers, stylists, florists, furniture hire, celebrants, live musicians, DJs or cakes, please get in touch with the events team.

GIFTS

Ducks wine glasses - \$24 (2 glasses)

Ducks socks \$12 each

Ducks salts (assorted varieties) from \$16 each Ducks jams (assorted varieties) from \$16 each

Ducks hot sauce (assorted varieties) from \$12 each

Ducks tea (assorted varieties) from \$21.5 each

ADD ONS

White linen napkins- \$2pp

White linen napkin & tablecloths - \$4pp

Printed paper menus - \$2pp

Printed paper name tags - \$2pp



GET IN TOUCH

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