

Melbourne

“WITH MULTIPLE EVENT SPACES OVERLOOKING THE CRYSTAL CLEAR SURFING LAGOON, THREE BLUE DUCKS MELBOURNE IS THE PERFECT LOCATION TO CREATE A UNIQUE INDOOR OR OUTDOOR WEDDING”

**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 weddings of all sizes.





three blue ducks







# WELCOME

The Ducks is a great story of food, born in the surf! It all started with three good mates travelling 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.

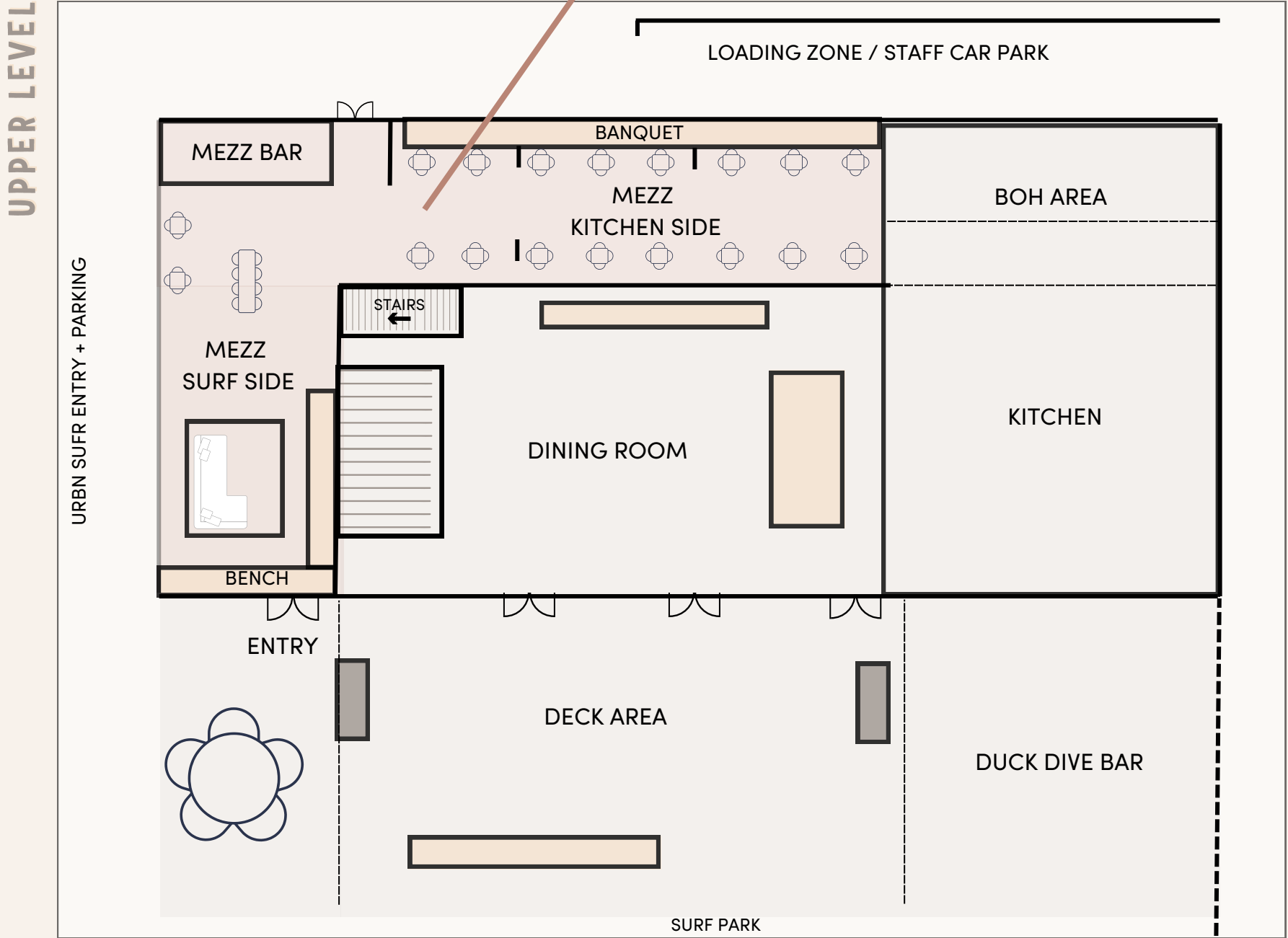
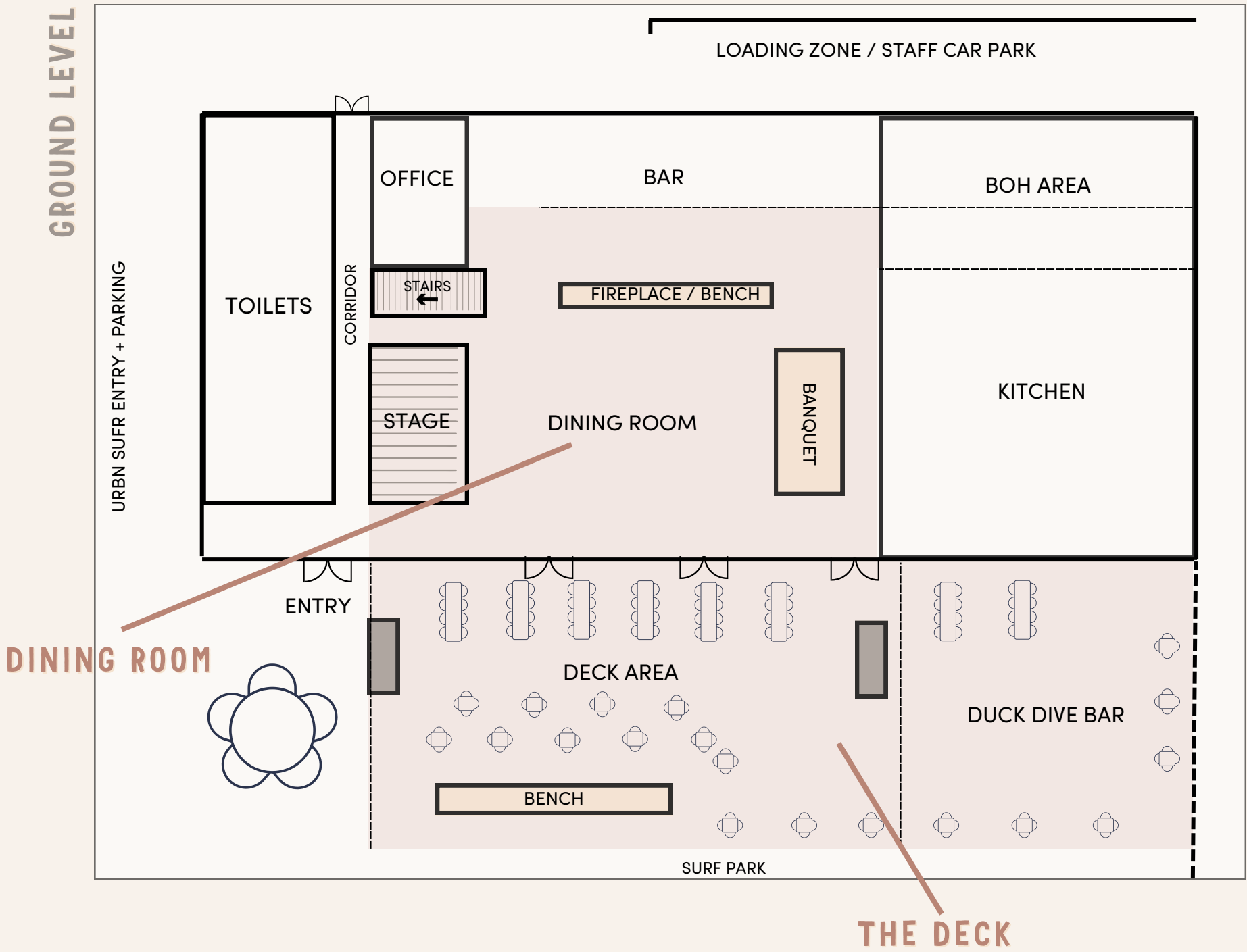
We are committed to creating interesting dishes banging with flavour, in a relaxed environment.

Whether you want to transform the venue with your unique style or prefer our minimal coastal look, our restaurant is the perfect venue for a wedding celebration.



# THE LAYOUT

The entire restaurant can be booked exclusively for weddings, events and parties.  
Catering up to 200 seated guests, and 400 standing guests.







Spaces

## THE DINING ROOM

Three Blue Ducks Melbourne is a unique venue overlooking a stunning pristine lagoon. The space has become a beacon for those wanting to create a unique indoor or outdoor wedding designed especially for their requirements.

The restaurant also features a mezzanine level with a lounge & private bar and an alfresco dining area that overlooks the 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 weddings, ceremonies or arrival drinks. 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 weddings with ease. We've hosted many cocktail functions whilst the sun sets and there is no experience like it in Melbourne!

### THE DETAILS:

Cocktail: 80pax

Seated: 50pax

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- \$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

## SIGNATURE SHARED - \$125/PP

Sourdough bread & butter

### SHARED ENTRÉES

Kingfish ceviche, lime & Jalapeno dressing, sweet potato,  
coriander (gf, df)  
Lamb kofta, romesco, preserved lemon, flat bread (n)

### 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

- 2 classic + 1 signature canapé on arrival \$25/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)

## DELUXE SHARED - \$150/PP

Sourdough bread & butter

### GRAZING TABLE

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

### SHARED ENTRÉES

BBQ rump cap, roasted mushrooms, celeriac,  
horseradish (gf, df)  
Salmon pastrami, quinoa salad, avocado, quinoa  
cracker (gf, df)

### SHARED MAINS

Crispy skin Barramundi, chilli, ginger, fennel,  
lemongrass (gf, df)  
12-hour slow cooked brisket, chimichurri, smoked potato  
mayo (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)

### ADD ON

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

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

Selection of 3 wines and 1 beer chosen by venue.

### 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

Choose 5 wines from any category below, incl. 2 beers

### 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

Choose 6 wines from any category below, incl. 2 beers

### 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)









Planning & Styling

## IN-HOUSE WEDDING COORDINATOR

Your big day will be effortless with our expert in-house event coordinators! Our service includes seamless communication, personalised advice, and meticulous planning leading up to your event. We'll handle everything—from crafting and updating your run sheet, table seating plan, and floor plans to organising menu choices and finalising every detail with you 4–6 weeks prior.

On the big day, your dedicated coordinator will oversee vendor setups, ensure your timeline runs smoothly, and manage post-event logistics. Sit back, relax, and enjoy your special day while we bring your vision to life with precision and care!









Food & Beverage

## OFFSITE CATERING

The Ducks take great pride in catering to all needs and exceeding expectations. Let us bring our team to your next event. For any occasion, from intimate elopements to weddings and parties.

Let us take the stress away and do the hard work for you. Speak to us about planning and catering your wedding, whatever setting you may have!

Our offsite catering menu changes throughout the year, based on the best seasonal produce, meats, and seafood.









## GET IN TOUCH

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