



Rosebery

**REAL FOOD, GOOD COMPANY**

**“WITH MULTIPLE EVENT SPACES IN OUR CONVERTED  
INNER CITY WAREHOUSE, THREE BLUE DUCKS ROSEBERY  
IS THE PERFECT LOCATION FOR YOUR NEXT EVENT.”**

Located in a historic industrial warehouse, Three Blue Ducks Rosebery is a unique venue, which has become a beacon for those wanting to create a unique indoor or outdoor event designed especially for their occasion in the heart of Sydney!

**B** three  
blue  
ducks





three blue ducks



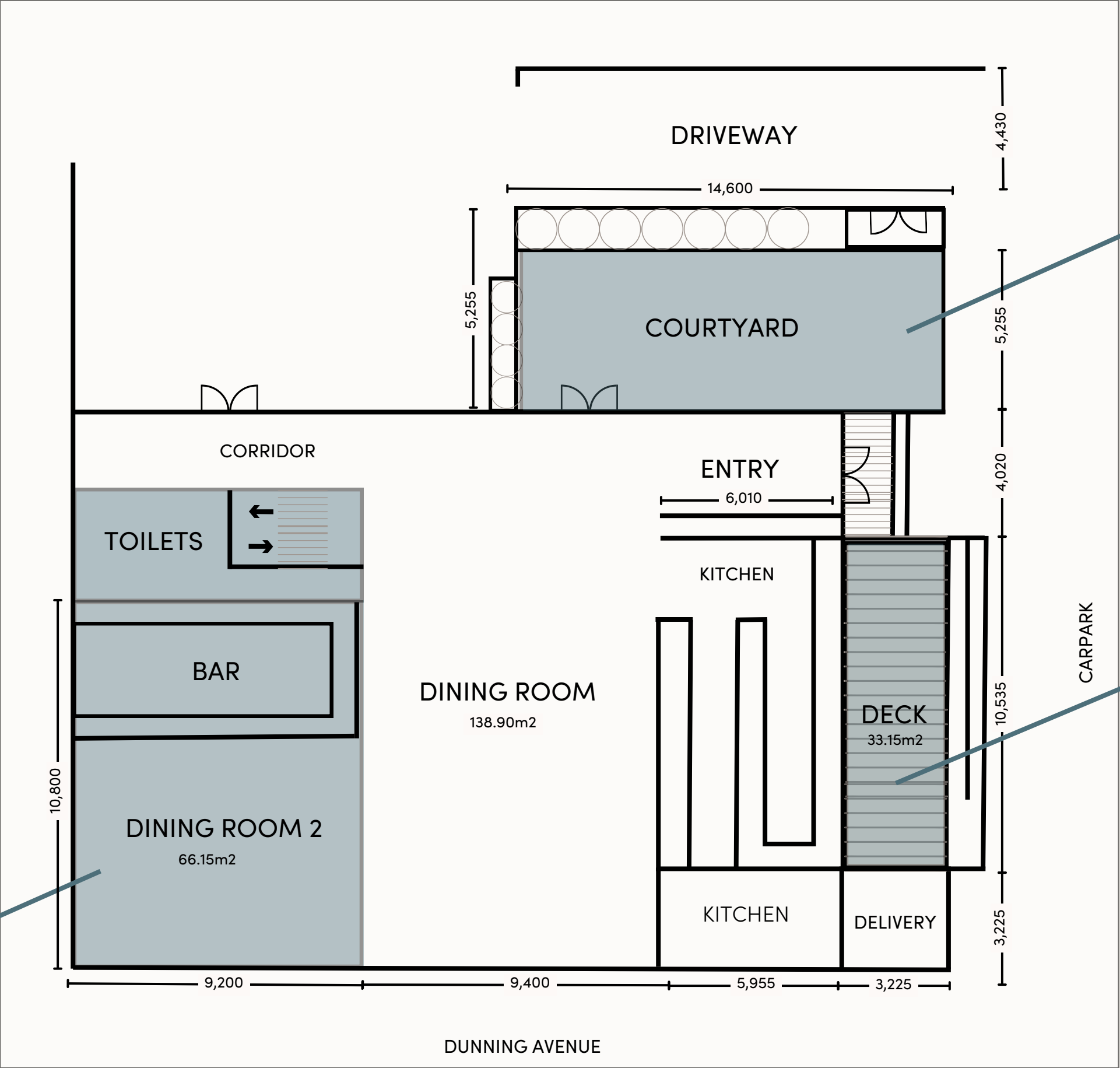


# THE LAYOUT

The entire venue can be booked exclusively, including the deck, courtyard and main dining area.

Catering 200 seated guests and 220 standing guests, with the option to add on the upstairs Rosella Room.

ROSELLA ROOM  
(MEZZANINE LEVEL)







Spaces

## THE RESTAURANT

Three Blue Ducks Rosebery is a unique venue located in a historic industrial warehouse, its true rustic history comes alive in the exposed beams, super high ceilings, stripped-back brick walls and concrete floors, while the white washed walls and hanging chandeliers and plants add colour and warmth to the industrial space.

The venue has been carefully designed to reflect the industrial look of the Cannery with a modern twist that perfectly caters to signature-styled events and parties.

### ENTIRE SPACE

**COCKTAIL: 220PAX**

**SEATED: 200PAX**

Book out Three Blue Ducks Rosebery ground floor for exclusive use, including indoor restaurant, the courtyard, the deck with an option to add the Rosella Room





## Spaces

# ROSELLA ROOM

This private event space is located above the existing restaurant. Its true rustic style comes alive with exposed beams, super high ceilings, stripped-back walls and concrete floors. The Rosella Room has a private bar, luscious indoor plants and natural light to bring out warmer elements to the industrial space.

## ENTIRE SPACE

**COCKTAIL: 100 PAX**

**SEATED: 80 PAX**

Book out The Rosella Room for exclusive use which includes use of private bar.

Packages: We have a variety of share table feast menus for seated events and canapé menus for cocktail events.

Add On: Grazing tables, canapés or arrival cocktails for something extra special!





Spaces

# THE COURTYARD

Our beautiful sun-drenched courtyard is a great outdoor space to enjoy a stand-up or sit-down function nestled amongst our olive trees and grape vines, alongside our spit roast BBQ. It's the ultimate post work celebration, arrival drinks or team lunch space.

## ENTIRE SPACE

**COCKTAIL: 50 PAX**  
**SEATED: 36 PAX**

Beer and wine package options, flowing cocktails and delicious food prepared our open plan kitchen.

Packages: With a range of shared feasts, grazing tables, and canapés, we have options to suit your special occasion.

Add On: Arrival cocktails, canapés, grazing stations and more.





## Spaces

# THE DECK

Join us on the deck for intimate small gatherings such as team lunches, product launches, birthdays or as an entry feature for a larger function, a beverage station for a drink on arrival during roving events. This is also a great space for corporate brunches during spring and summer.

## ENTIRE SPACE

**COCKTAIL: 40 PAX**

**SEATED: 36 PAX**

Beer and wine package options, flowing cocktails and delicious food prepared our open plan kitchen.

Packages: With a range of shared feasts, grazing tables, and canapés, we have a range of options to suit this special outdoor area.

Add On: Cocktail package, canapés , grazing tables and more





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)  
Broadbean falafel, pickles, tahini yoghurt, sumac (vg, gf, df)  
Smoked chicken, roasted garlic aioli, brioche crostini (df)

### SIGNATURE CANAPÉS

Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)  
Lamb kofta, romesco, preserved lemon, parsley (n)  
Beef tartare, roasted garlic, soy, buckwheat crisp (gf, df, n)

### SUBSTANTIAL CANAPÉ

Smoked brisket slider, pickled carrots, roast garlic aioli

### SWEET CANAPÉS

Scorched brown sugar meringue, berries, wattle seed cream (gf, df, v)

### ADD ON

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

## SHARE TABLE - \$110/PP

Sourdough bread & butter

### CANAPÉS - upgrade to shared entrees + \$11/pp

Pickled vegetable bruschetta, preserved lemon, whipped ricotta (v, vg\*)  
Smoked salmon rillettes, quinoa cracker, beetroot relish (gf)  
Turmeric & ginger spiced chicken skewer, roasted peanuts & charred lime (gf, df, 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

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

Selection of 3 wines and 1 beer chosen by venue.

### SPARKLING

Motley Cru, Prosecco, King Valley, VIC

### WHITE

Ablington Vineyard, Semillon, Hunter Valley, NSW \*

### ROSÉ

M & J Becker, Merlot, Shiraz, Hunter Valley, NSW \*

### RED

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

### BEER

Travla Australian Lager 4.2% \*

### NON ALCOHOLIC PACKAGE 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

M & J Becker, Merlot, Shiraz, Hunter Valley, NSW \*

### ORANGE

Trutta, Pinot Gris, Central Victoria, VIC

### RED

Tyrrells, Shiraz, Hunter Valley, NSW  
Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

### BEER

Travla Australian Lager 4.2% \*  
Young Henry's pale ale 4.8% \*

### 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  
Clover Hill, Chardonnay, TAS

### WHITE

Ablington Vineyard, Semillon, Hunter Valley, NSW \* Golden  
Hour by Mercer, Pinot Gris, Orange, NSW  
Totara, Sauvignon Blanc, Marlborough, NZ  
Tyrrells, Chardonnay, Hunter Valley, NSW

### ROSÉ

M & J Becker, Merlot, Shiraz, Hunter Valley, NSW \*

### ORANGE

Trutta, Pinot Gris, Central Victoria, VIC

### RED

Sticks, Pinot Noir, Yarra Valley, VIC  
Tyrrells, Shiraz, Hunter Valley, NSW  
Mercer, Tempranillo, Hilltops, NSW  
Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

### BEER

Travla Australian Lager 4.2% \*  
Young Henry's pale ale 4.8%\*

### 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

(02) 7251 8662

1/85 Dunning Ave, Rosebery, NSW

[enquiries@threeblueducks.com](mailto:enquiries@threeblueducks.com)

## EVENT ENQUIRIES

Rosebery Event Team

[eventsrosebery@threeblueducks.com](mailto:eventsrosebery@threeblueducks.com)

Phone: (02) 7251 8662

## KATY FERGUSON

Senior Event Manager

[katy@threeblueducks.com](mailto:katy@threeblueducks.com)

Phone: (02) 7251 8662