A bride and groom are walking towards the left, holding hands. The bride is wearing a white lace-trimmed dress and holding a bouquet of white and orange flowers. The groom is wearing a brown suit. They are standing in front of a dark brick wall with large, light blue graffiti that includes the words 'THREE', 'WAYS', and 'PARKING'. Green vines are climbing the wall on the left side.

Rosebery

REAL FOOD, GOOD COMPANY

“THREE BLUE DUCKS ROSEBERY IS A UNIQUE VENUE LOCATED IN A HISTORIC INDUSTRIAL WAREHOUSE IN THE HEART OF SYDNEY. ALONGSIDE OUR AWARD WINNING RESTAURANT, THE DUCKS HAS BECOME A VENUE OF CHOICE FOR COUPLES WANTING TO CREATE A UNIQUE INDOOR, OR OUTDOOR, WEDDING DESIGNED ESPECIALLY TO THEIR TASTES!”

We have a choice of beautiful indoor and outdoor spaces, including the restaurant, deck, private upstairs Rosella Room and leafy courtyard – as well as delicious food and drink options, which allow us to tailor a package to your specific needs and ensure an event to remember.

We look forward to tailoring a package, styling to your specific needs, and ensuring an event to remember.



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.

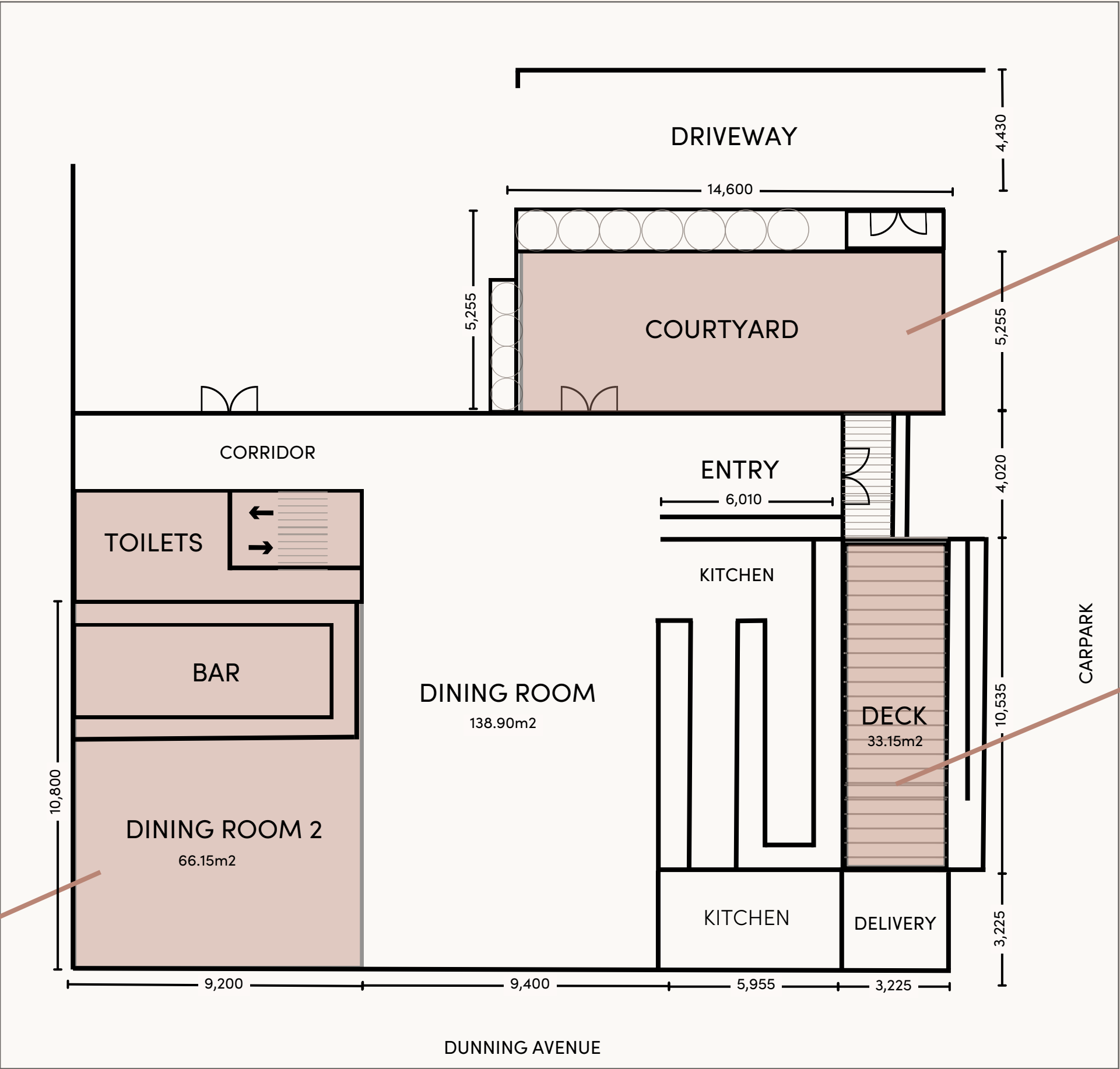
Whether you want to transform the venue with your unique style or prefer our simple rustic look, our warehouse is the perfect venue for a wedding celebration.

THE LAYOUT

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

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

ROSELLA ROOM
(MEZZANINE LEVEL)



THE COURTYARD

THE DECK



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 for exclusive use, including indoor restaurant, the courtyard, the deck with an option to add the Rosella Room



three blue ducks



Spaces

THE COURTYARD

Brimming with olive trees and grape vines, the popular sun-drenched garden courtyard is the perfect spot for your wedding ceremony.

The courtyard is also available for intimate weddings and private events.

We have a set fee for ceremonies or a minimum spend for exclusive use events.

DETAILS:

Ceremony: 120 pax (including 20 seated)

Courtyard exclusive use seated capacity: 36 pax



Spaces

THE ROSELLA ROOM

This private event space is located above the existing restaurant. The Rosella Room is the perfect space for an intimate wedding or private event, or for your indoor wedding ceremony. The room has a private bar, luscious indoor plants and natural light to bring out warmer elements to the industrial space.

DETAILS:

Cocktail Ceremony: 120pax

Cocktail: 100pax

Seated: 80pax

Book out The Rosella Room for exclusive use, or book out the entire venue and add the Rosella Room for your ceremony or cocktail hour.



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

SIGNATURE CANAPÉS

Beef tartare, roasted garlic, soy, buckwheat crisp (gf, df, n)
Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)
Lamb kofta, romesco, preserved lemon, parsley (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
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 & lime mignonette (gf, df)
- Ducks’ arancini, mozzarella, charred peppers & citrus (gf, v, n)
- Turmeric & ginger spiced chicken skewer, roasted peanuts & charred lime (gf, df, n)

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.

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, 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)

ADDITIONAL OPTIONS AVAILABLE. OUR MENUS ARE EVER-CHANGING, PLEASE SEE OUR FULL FOOD & DRINKS PACKAGE FOR CURRENT MENU OPTIONS.





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 plans, and floor plans to organising your menu tasting 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.



three blue ducks





GET IN TOUCH

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EVENT ENQUIRIES

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