



**B**three  
blue  
ducks

**FOOD & DRINK PACKAGES**

**PRIVATE FUNCTIONS | CORPORATE EVENTS | PARTIES**

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# THREE BLUE DUCKS AT URBNSURF

## RESTAURANT SPACE

Three Blue Ducks at URBNSURF is a two-story restaurant with a large outdoor area overlooking the surf park. The venue offers a relaxed yet versatile setting, ideal for everything from laid-back celebrations to more formal events.

Take over the entire space and comfortably host up to 350 guests for a stand-up canapé-style event, or seat up to 200 guests across the various indoor and outdoor areas of the restaurant.

### PACKAGES INCLUDE:

Share table from \$95pp

Alternate drop from \$125pp

Canapés from \$55pp

Drinks packages from \$60pp (4 hours)

## MEZZANINE | DECK

Perched above the restaurant, our L-shaped mezzanine is perfect for intimate corporate functions and parties. Book the whole level (up to 120 guests), or just a side (12 – 80 guests) for a seated or standing event that includes a private bar and views of the water (stair access only). If some fresh air and sunshine is more the vibe you are after, our Deck, which overlooks the crystal clear lagoons, can accommodate both stand up and seated events.

### PACKAGES INCLUDE:

Shared feast from \$59pp (up to 80 people)

Canapés from \$55pp

Grazing table from \$42pp

Drinks packages from \$60pp (4 hours)



## MORNING/AFTERNOON TEA GRAZING STATION

Build your own (min 3) – smalls \$7, bigs \$11 per piece  
\$17pp | 1 small, 1 big  
\$28pp | 2 smalls, 2 bigs  
\$34pp | 3 smalls, 2 bigs

### Add ons:

Seasonal fruit platter – \$7pp  
Batch brew coffee & tea station – \$7pp half day  
or \$14pp full day

\*Minimum of 12 people, 48 hour notice period  
Delivery fee of \$75 applies for groups under 50

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## SMALLS

Mini croissant (v)  
Mini danish (v)  
Blueberry & lemon friand (gf, v)  
Chocolate caramel brownie (v)  
Peanut butter & protein bliss ball (vg, df, gf, n)  
Mini spinach & ricotta roll (v)

## BIGS

Granola, yoghurt, compote, seasonal fruit (gf, v, n)  
Mini fruit salad bowls (gf, df, vg)  
Porridge, poached apple & pear, pecan crumble, cinnamon sugar, maple syrup (v)  
Mini bacon & egg brioche roll  
Seasonal vegetable and herb frittata (gf, v)  
Ham & cheese croissant  
Smashed avocado, sourdough, Danish feta, charred corn, spring onion with fresh herbs (v)

## COFFEE & TEA

Batch brew coffee Hot water urn with milk, sugar & tea bag station.  
Barista coffee & tea available via pre order, alternatively you can set up a drinks tab –  
please see à la carte menu for pricing

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.





## GRAZING TABLES (20+ GUESTS)

\$14pp | Oyster bar

\$42pp | Essentials grazing table

\$45pp | Ducks menu \$45pp

\$60pp | Premium menu \$60pp

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### OYSTER BAR \$14PP

Includes 2 x Sydney rock oysters per person

Served with fresh lemon, lime, tabasco & shallot mignonette

### ESSENTIALS GRAZING TABLE \$42PP

Selection of cured meats (gf, df)

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

Beetroot hummus, almond dukkha, vegetable crisps (vg, n)

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)

### DUCKS MENU \$45PP

Spiced pulled brisket rolls, slaw, pickles, spicy mayo

Korean spiced chicken wings, house pickles, herbs, lime (df)

Pasta salad, pickled red onion, cherry tomato, black olives, cucumber, lemon dressing (df, vg)

Duck's potato salad, mustard dressing, rocket, baby capers (gf, df, vg)

### PREMIUM MENU \$60PP

Slow cooked beef brisket, chimichurri, pickles, herbs (gf, df)

Honey & thyme glazed roasted chicken, jus (gf, df)

Risoni pasta salad, pickled red onion, cherry tomato, black olives, cucumber and lemon dressing (df, vg)

Duck's potato salad, mustard dressing, rocket, baby capers (gf, df, vg)

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## SALADS & WRAPS PLATTERS (12+ GUESTS)

WRAP & SALAD PLATTERS- \$26PP

### ADD ON OPTIONS:

\$9pp | Salad protein

\$12pp | Sweets selection

\$7pp | Fruit salad platters

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\$2pp for individual packaging if requested

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## WRAPS & SALAD PLATTERS

Please choose one salad, one wrap and one protein (if adding) for entire group, dietaries catered for separately.

### WRAPS (choose one)

Zucchini falafel wrap, tzatziki, lettuce, tomato, pickled cucumber (df, vg)

Chicken schnitzel wrap, slaw, cheddar, spiced mayo

Haloumi wrap, slaw, pickles , spiced mayo (v)

### SALADS (choose one)

Pasta salad, pickled red onion, cherry tomato, black olives, cucumber and lemon dressing (df, vg)

Cos lettuce, ranch dressing, salted ricotta (gf, v\*)

Asian slaw salad, fresh herbs, nahm jim (df, vg)

### ADD ON OPTIONS:

### SALAD PROTEIN (choose one)

Slow cooked pulled Brisket (gf, df)

Southern fried buttermilk chicken (gf)

### SWEETS (all 3 served)

Blueberry & lemon friand (gf, v, n)

Chocolate caramel brownie

Peanut butter & protein bliss ball (vg, df, gf, n)

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# 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 4

\$25pp | Essentials grazing table - page 4

\*Please note depending on your menu choice, additional charges for equipment & staff may apply. Wait staff charged at hourly rate. Minimum spend applies.

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## 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)

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# 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)

\*Please note depending on your menu choice, additional charges for equipment & staff may apply. Wait staff charged at hourly rate. Minimum spend applies.



## 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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# BEVERAGES & EXTRAS



## BEVERAGES

### WATER | \$7

- Wallaby still water
- Wallaby sparkling water

### COLD PRESSED JUICE | \$10

- 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
- Cloudy Apple - 100% Australian apples

### SOFT STUFF

#### Buchi Kombucha | \$12

- Ginger & citrus
- Blackcurrant & elderberry
- Hibiscus & chamomile

#### Bobby's prebiotic soft drink | \$10

- Creamy soda
- Passionfruit
- Ginger beer

### NON-ALCOHOLIC BEER

- Heaps Normal 'Quiet XPA' | \$12
- Stomping Ground 'Footloose' pale ale | \$12

## 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 \*subject to availability

- Ducks wine glasses | \$24 (2 glasses)
- Ducks socks \$12 each
- Ducks salts (assorted varieties) | from \$16
- Ducks jams (assorted varieties) | from \$16
- Ducks hot sauce (assorted varieties) | from \$12
- 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

**ASK OUR TEAM FOR INFORMATION REGARDING LIQUOR LICENCING FOR LARGE EVENTS**

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## GET IN TOUCH

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