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ROSEBERY CORPORATE FUNCTIONS

BORG GIN

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REAL FOOD.
GOOD COMPANY.
A SPACE TO GATHER.

Set within a heritage-listed warehouse in Sydney's inner south, Three Blue Ducks Rosebery offers a vibrant, flexible setting for corporate events of all sizes.

With high ceilings, warm interiors and a menu centred around fire and seasonal produce, Rosebery is ideal for team celebrations, client events, product launches and end-of-year gatherings.

Relaxed yet refined, it's a space that feels considered yet effortless, offering a versatile backdrop for any level of styling

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YOUR FUNCTION AT THREE BLUE DUCKS

Corporate events at Three Blue Ducks are designed to balance professionalism with ease.

What sets us apart:

- A unique warehouse setting with character and flexibility
- Menus built around seasonal produce and open-fire cooking
- Versatile layouts for seated or cocktail-style events
- Experienced event coordination from enquiry to delivery
- A trusted hospitality brand known for genuine service
- A location that’s accessible yet feels distinct from the CBD

Whether you’re hosting clients, celebrating your team or launching something new, we create events that feel thoughtful, memorable and true to your brand.

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TYPES OF EVENTS WE HOST

We work with a wide range of businesses and organisations to deliver events of all shapes and sizes, including:

- Corporate dinners and gala evenings
- Team days and strategy sessions
- Christmas parties and end-of-year celebrations
- Product launches and brand activations
- Client entertaining and long lunches
- Workshops, panels and creative off-sites

If you have something specific in mind, our team can help tailor the format to suit your goals.

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THE LAYOUT & SPACES

Three Blue Ducks Rosebery offers several distinct spaces that can be booked individually or combined depending on your guest numbers and event style.

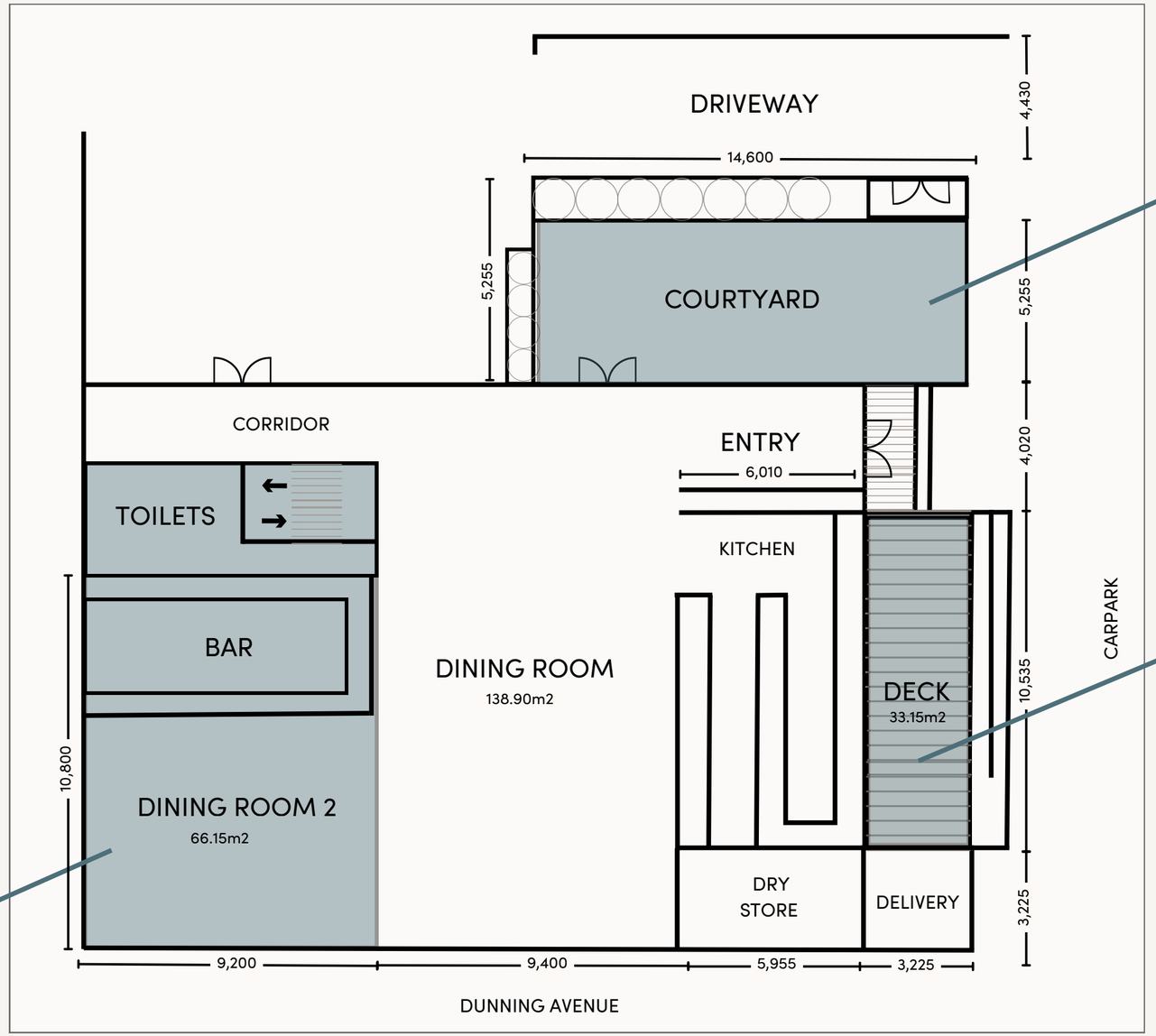
Available spaces include:

- The Restaurant
- The Rosella Room
- The Courtyard
- The Deck

Each space offers a different atmosphere, with flexibility for seated dining, cocktail events or a mix of both.

THE LAYOUT

The entire venue can be booked exclusively, including the deck, courtyard and main dining area. The Rosella Room located upstairs can be added for an additional hire fee.



THE COURTYARD

THE DECK

ROSELLA ROOM
(MEZZANINE LEVEL)

DELIVERY

[SCALE 1:200 AT A4]

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THE RESTAURANT

The Restaurant is our largest and most versatile space, ideal for large corporate dinners, end-of-year celebrations and brand activations.

With soaring ceilings, exposed beams, whitewashed brickwork and an open kitchen centred around fire, it offers a dynamic backdrop for corporate gatherings.

Booking the restaurant provides exclusive use of the entire ground level venue, including the courtyard and deck.

CAPACITY
Cocktail: up to 220 guests | Seated: up to 200 guests

Shared feasting menus work beautifully in this space, with optional add-ons such as grazing tables, arrival cocktails, champagne or an oyster bar to elevate the experience.

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THE ROSELLA ROOM

The Rosella Room is a private space located upstairs, offering a more intimate setting for small to medium sized functions.

With high ceilings, natural light, and its own dedicated bar area, this room allows your guests to enjoy a seamless experience and complete exclusivity.

Ideal for team dinners, workshops, brand launches and celebrations, flexibility within the space means the room can be configured to suit everything from presentations to seated feasts.

CAPACITY
Cocktail: up to 100 guests | Seated: up to 80 guests

Exclusive use includes dedicated service staff and flexible furniture styling options to suit the tone of your event. Shared feasting menus and canapé-style events both work well in this space, with optional add-ons available.

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THE COURTYARD

Our sun-drenched courtyard offers a relaxed outdoor setting, nestled amongst olive trees and grapevines.

Ideal for stand-up cocktail events, seated lunches or arrival drinks before moving indoors, the courtyard brings a vibrant, open-air energy to your function while remaining seamlessly connected to the venue.

CAPACITY
Cocktail: up to 50 guests | Seated: up to 36 guests

The Courtyard includes exclusive use, dedicated service staff and a range of styling options to elevate the space if desired. Shared feasting menus and canapé-style events both work well in this space, with optional add-ons available.

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THE DECK

The Deck is a versatile semi-private space within the venue, ideal for intimate gatherings and smaller corporate events.

It works beautifully for team lunches, promotion dinners and corporate brunches, particularly during spring and summer when the space feels light and open. The Deck can also be used as an entry feature for larger functions, or as a dedicated beverage station for arrival drinks during roaming events.

CAPACITY
Cocktail: up to 40 guests | Seated: up to 36 guests

The Deck includes exclusive use, dedicated service staff and can be arranged in a variety of layouts. Shared feasting menus and canapé-style events both work well in this space, with optional add-ons available.

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FOOD & DRINKS

Food is at the heart of every event at the Ducks.

Our menus are designed around seasonal produce sourced from local farmers and producers, with a focus on shared dining that encourages connection and conversation.

We offer:

- Shared table feasts for seated events
- Canapés and grazing for cocktail-style events
- Thoughtfully curated beverage packages
- Accommodation for dietary requirements

Menus are tailored to your event style, season and guest preferences, with our chefs and events team guiding the process.

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EXPERIENCES & ADD-ONS

Looking to add something extra? We offer a range of optional experiences that will make your event even more memorable.

Available options include:

- Archie Rose Gin Tasting or Blending experiences
- Customisable gift bags featuring Ducks products
- Chef-led experiences, hosting and demonstrations (schedule dependant)

These experiences are particularly popular for team days, off-sites and client events looking for something a little different.

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INVESTMENT

Corporate events at Three Blue Ducks typically operate on a minimum spend basis with spends varying depending on:

- Date and time of year
- Day of the week
- Bump in requirements and event run time
- Guest numbers
- Event format and space selection

As a guide, corporate events generally include a per-guest food and beverage spend, with tailored proposals provided following an initial enquiry.

Our events team will work with you to design an experience that aligns with your budget and objectives.

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WHAT'S INCLUDED

All events at Three Blue Ducks Rosebery include:

- Menu and beverage consultation
- Restaurant setup and pack-down
- Service staff
- Standard furniture, tableware and glassware
- On-the-day event coordination

Optional styling, entertainment, AV and additional experiences can be arranged on request.

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THE NEXT STEP

We'd love to help bring your event to life.

To start planning your corporate function at Three Blue Ducks, get in touch with our events team and share a few details about your vision, preferred dates and guest numbers.

Our team will be in touch to discuss your event and prepare a personalised proposal.

Our **Food & Beverage Package** is also available for download.

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