three blue ducks

SMALLER CELEBRATIONS | FOOD & DRINKS PACKAGES

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FOOD & DRINKS

Our menus are seasonal, produce-driven and designed to suit a range of event styles.

We offer:

- Canapés and grazing options
- Shared feasting menus
- Customised beverage options
- Catering for dietary requirements

Example menu options and inclusions are outlined in the following pages, or we can tailor a package to suit your needs.

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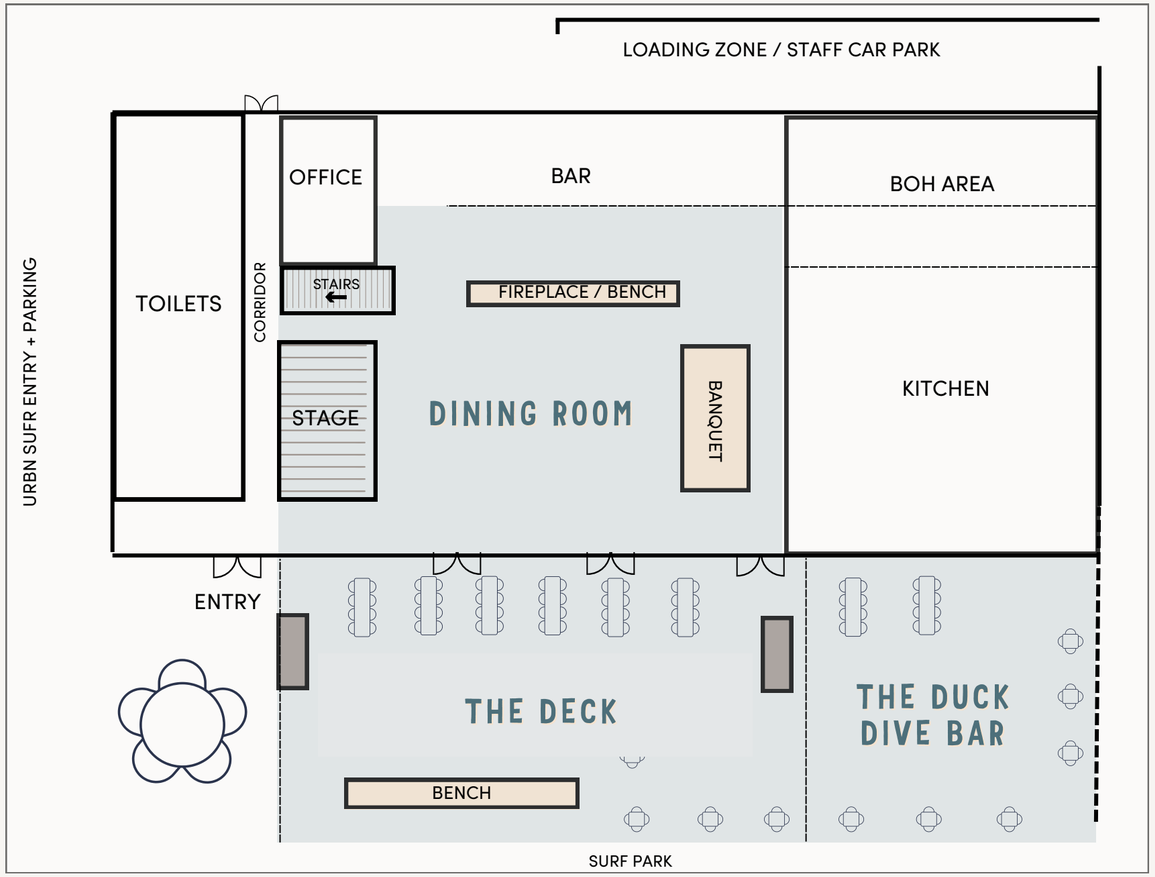
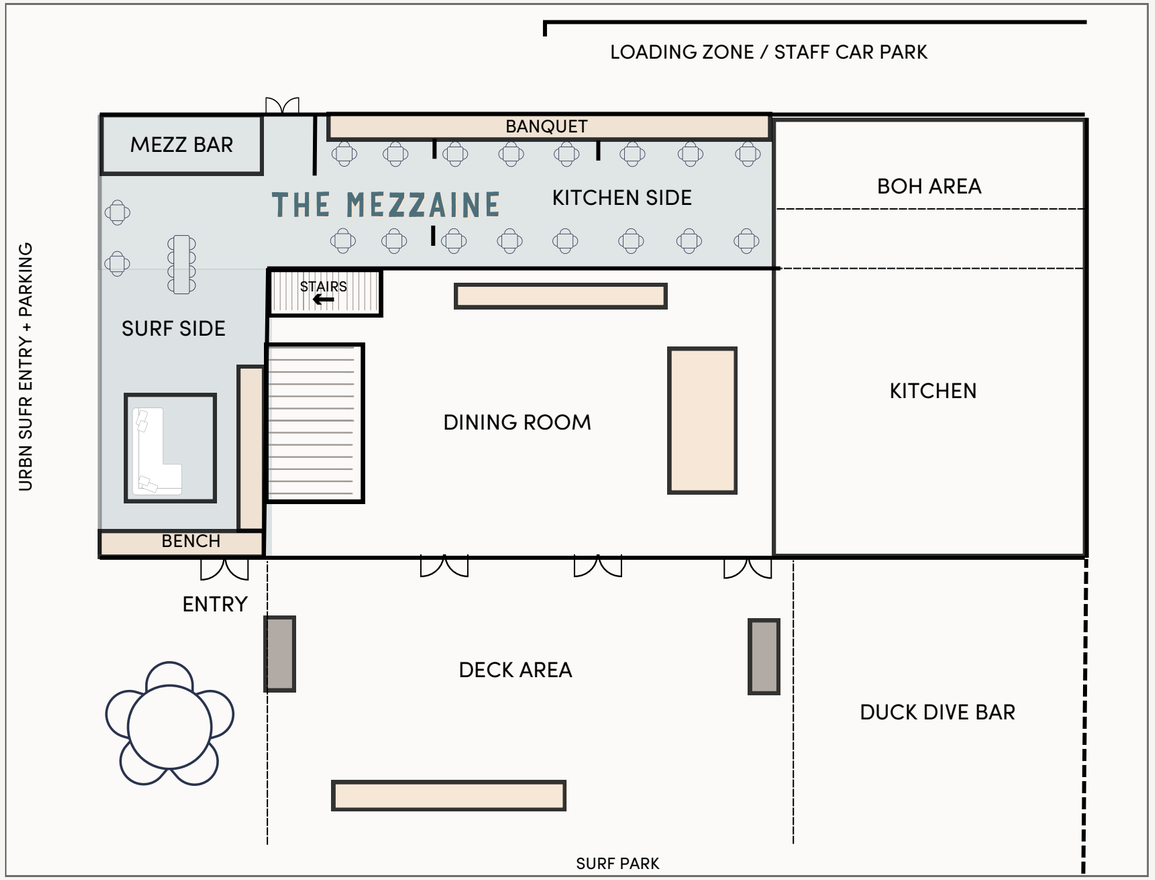
THE LAYOUT

We can offer you exclusive use of one of our semi-private areas, where you can enjoy an intimate celebration with your colleagues, friends or family.

GROUND LEVEL



UPPER LEVEL



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BREAKFAST

SET MENU | 32pp

1 tea or coffee

Freshly baked pastries for the table

Choose 1 main from 4 options

FULL BREAKFAST SET MENU | 40pp

1 juice, tea or coffee

Fruit & freshly baked pastries for the table

Choose 1 main from 4 options

EXAMPLE MENU

MAIN OPTIONS

Mushroom Benedict, poached eggs, roasted field mushrooms, sourdough, pepita pesto, hollandaise sauce | v, gf* option, df* option

Smashed avocado, coriander, lemon, pickled chilli, toasted sourdough | df, vg, gf* option

Red curry scramble, papaya, peanuts, herbs, toasted sourdough| df, n, gf* option

Free-range bacon & fried egg roll, cheddar, apple & herb slaw, bacon jam, aioli, pickled chilli | gf* option

Haloumi & free-range fried egg roll, slaw, house-made spicy mayo | v, gf* option

BREAKFAST COCKTAILS

Lavender Mimosa | 14
Lavender, orange, Prosecco

Bloody Mary | 20
Wyborowa vodka, Duck's hot sauce, tomato, lemon, chilli, black pepper

Virgin Mary | 14
Duck's hot sauce, tomato juice, lemon, chilli, black pepper

gf: gluten free df: dairy free v: vegetarian v*: can also be vegan vg: vegan n: contains nuts cf: caffeine free. As our menus are ever changing, your menu can be selected a month before your event, unless otherwise stated. Per piece items available to add to packages

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GRAZING STATION

Morning & afternoon tea

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-ON OPTIONS

Seasonal fruit platters | 7pp

Half day Batch brew coffee & tea station | 7pp

Full day Batch brew coffee & tea station | 14pp

*only available for 30 guests and over

SMALLS | 7

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 | 11

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, 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

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SHARE TABLE OR BUFFET STYLE

Ocotober 1 - October 31

Feed Me | Entrees, main & sides | 59pp

Feast | Bread, entrées, mains, sides, dessert | 85pp

November 1 - January 31

Festive Feed Me | Entrees, main & sides | 64pp

Festive Feast | Bread, entrées, mains, sides, dessert | 89pp

*Contact events team for Festive menus.

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EXAMPLE MENUS

FEED ME

SHARED ENTREES

Mozzarella & parmesan arancini, almond romesco sauce | v, n
Baked fetta, Main Ridge goats cheese, burnt honey, pickled shallots | gf
Salt & Szechuan pepper squid, roast chilli, lime, fried shallot, coriander | a, gf, df

SHARED MAINS

Slow cooked lamb shoulder, tahini yoghurt, quinoa, tabouli, red pepper chimichurri, herbs | gf

SHARED SEASONAL SIDES

Spud sister chats, herb butter, rosemary salt | gf, vg.* option
Cos, salted ricotta, ranch dressing | gf, v, vg.* option

FEAST

SHARED ENTREES

House made sourdough focaccia, roast chicken skin butter or salted butter
Mozzarella & parmesan arancini, almond romesco sauce | v, n
Baked fetta, Main Ridge goats cheese, burnt honey, pickled shallots | gf
Salt & Szechuan pepper squid, roast chilli, lime, fried shallot, coriander | a, gf, df
Skull Island tiger prawn, roast chilli, lime, fried shallot, herb | a, gf, df

SHARED MAINS

Slow cooked lamb shoulder, tahini yoghurt, quinoa, tabouli, red pepper chimichurri, herbs | gf

SHARED SEASONAL SIDES

Spud sister chats, herb butter, rosemary salt | gf, vg.* option
Cos, salted ricotta, ranch dressing | gf, v, vg.* option

DESSERT

Sticky date pudding, butterscotch , vanilla ice cream | v

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CANAPÉ STYLE

2 classic, 2 signature, 1 substantial, 1 sweet | 55pp

3 classic, 3 signature, 1 substantial, 1 sweet | 70pp

4 classic, 3 signature, 2 substantial, 1 sweets | 90pp

ADD ON OPTIONS

Add-on canapés - per piece

Oyster bar | 14pp

On arrival grazing | 25pp

Extended grazing | 42pp

Skin on chips, Ducks' salt, aioli | gf, df, vg | 10pp

CLASSIC | 8 EA

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

SIGNATURE | 10EA

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

SUBSTANTIAL & LATE NIGHT BITES | 14EA

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

SWEETS | 8EA

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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ADD-ONS

Oyster Bar | 14pp
On arrival grazing | 25pp
Extended grazing | 42pp
Late night snacks | 14 per item
BYO plated cake service | 5pp
BYO buffet cake service | 2.5pp
Ducklings Menu, choice of main, dessert, and drink | 35pp
Crew meal | 35pp

OYSTER BAR

Includes 2 x oysters per person, served with condiments of lemon, lime, tabasco, and mignonette

GRAZING STATION

On arrival 25pp | Extended 42pp

Local sourdough and lavosh
Selection of cured meats and salami
Soft and hard cheeses | brie, cheddar, and blue
Selection of dips, including hummus, fava bean and baba ganoush
Seasonal crudités

LATE NIGHT SNACKS

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

DUCKLINGS EVENT MENU

Fish, chips, tomato sauce | df
Pasta, Napoli sauce, parmesan cheese | v
Crumbed chicken tenders, chips, tomato sauce | df
Cheeseburger, cheese, brioche bun, tomato sauce, chips | *gf bun available
Chocolate brownie, vanilla ice-cream | v

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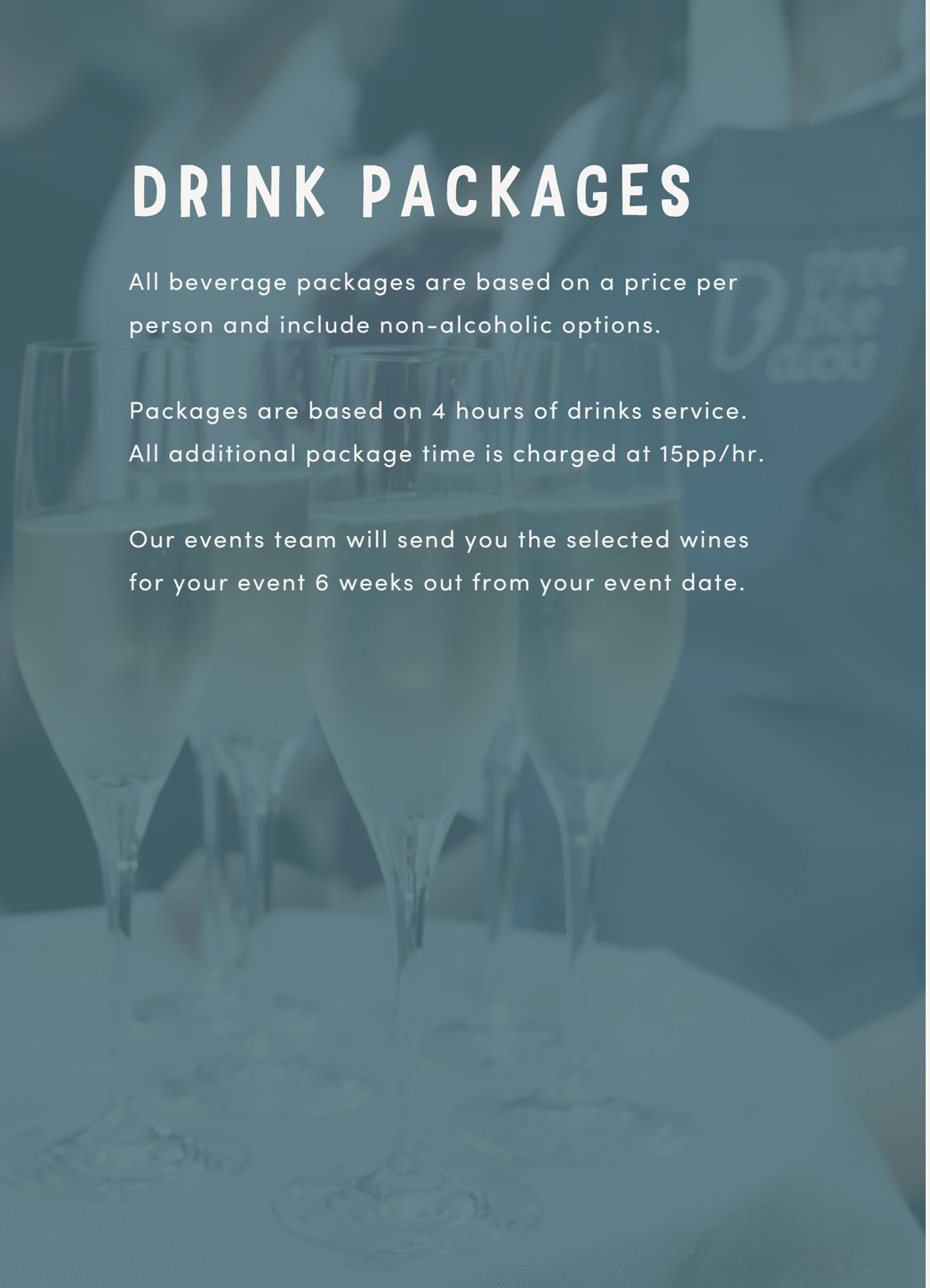

DRINK PACKAGES

All beverage packages are based on a price per person and include non-alcoholic options.

Packages are based on 4 hours of drinks service. All additional package time is charged at 15pp/hr.

Our events team will send you the selected wines for your event 6 weeks out from your event date.

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CLASSIC | 65PP

Selection of 3 wines & 1 beer chosen by venue. Includes non-alcoholic drinks package.

SIGNATURE | 75PP

Selection of 2 beers, 5 wines from below selection.

SPARKLING: Motley Cru, Prosecco (King Valley, VIC)
WHITE: Ablington Vineyard, Semillon, (Hunter Valley, NSW)*, Tyrell's, Chardonnay, (Hunter Valley, NSW)*
ROSÉ: M & J Becker Rosé, (Hunter Valley, NSW)*
RED: Tyrrells, Shiraz (Hunter Valley, NSW), Mountadam 'fifty five', Cabernet Sauvignon, (Eden Valley, SA)
BEER: Travla 'Australia's Lager' 4.2%*, Travla Lager, Mid-strength 3.5%*

DELUXE | 90PP

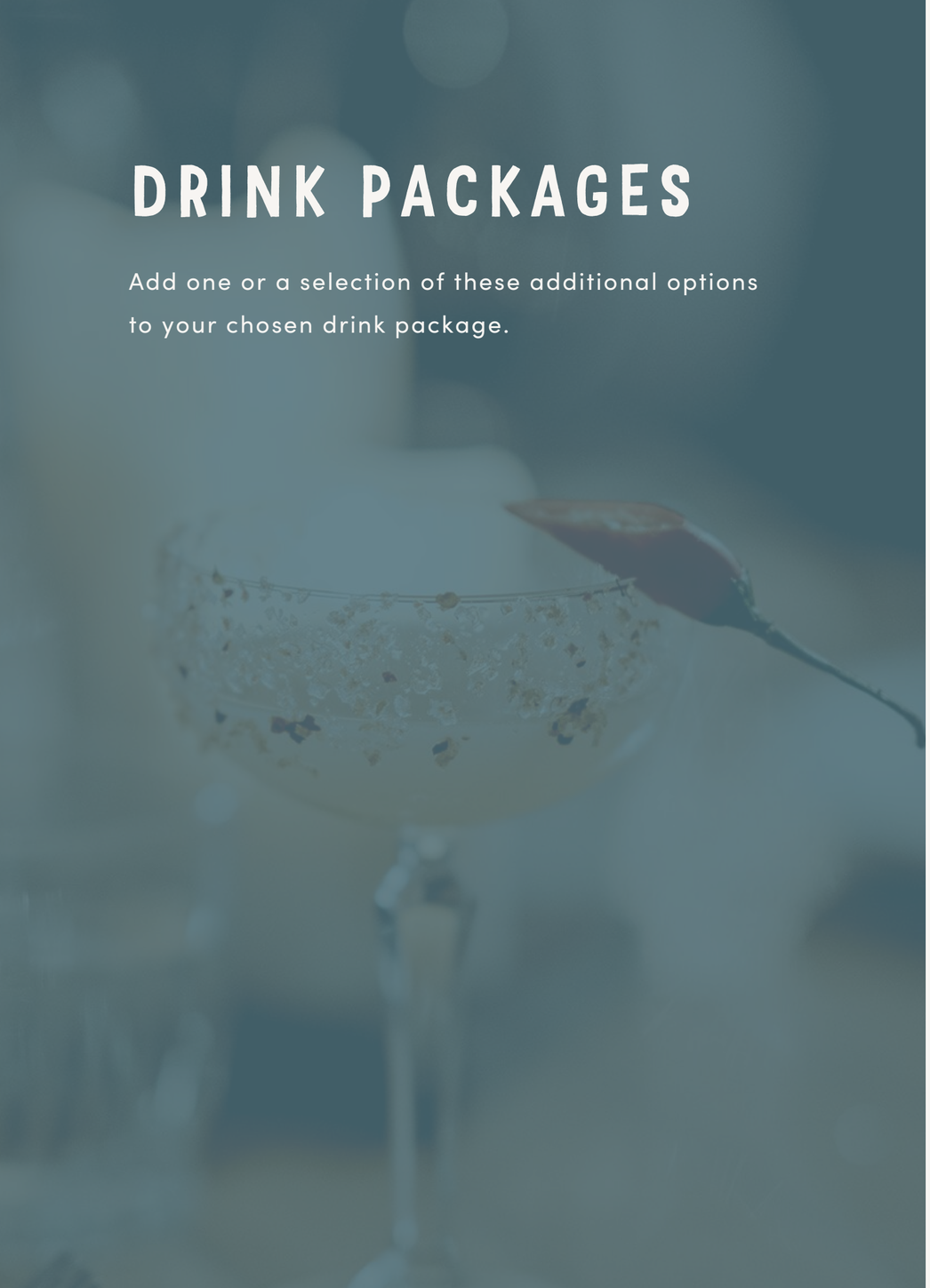
Selection of 2 beers, 6 wines from below options & house spirits for the final two hours. Includes non-alc drinks package.

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)*, Tyrell's, Chardonnay, (Hunter Valley, NSW)*, Quealy, Pinot Grigio, (Mildura, VIC)
ROSÉ: M & J Becker Rosé, (Hunter Valley, NSW)*
RED: Tyrrells, Shiraz (Hunter Valley, NSW), Mountadam 'fifty five', Cabernet Sauvignon, (Eden Valley, SA), Sticks, Pinot Noir, (Yarra Valley, VIC)
BEER: Travla 'Australia's Lager' 4.2%*, Travla Lager, Mid-strength 3.5%*
SPIRITS: Brookie's gin, Brookie's vodka, Havana Club Anejo 3 Anos rum, Jameson Irish whiskey, Jefferson bourbon, Altos Plata tequila

NON-ALC DRINKS INCLUDED IN ALL PACKAGES ABOVE

COLD-PRESSED JUICE: Original Orange, Cloudy Apple, Ruby Tuesday- watermelon, rhubarb & pear, super greens - kale, spinach, celery, lemon & cucumber
SOFTER DRINKS: House-made lemonade, cola, zero sugar cola, lemonade, raspberry, ginger ale, lemon lime & bitters
TEA & COFFEE: Cold brew or iced coffee, certified organic tea by Three Blue Ducks
NON-ALC BEER: Heaps Normal 'Quiet XPA'

*All tap products



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DRINK PACKAGES

Add one or a selection of these additional options to your chosen drink package.

NON ALCOHOLIC PACKAGE | 20PP (2HRS) + 10PP/PH ONWARDS

COLD-PRESSED JUICE: Original Orange, Cloudy Apple, Ruby Tuesday- watermelon, rhubarb & pear, Super Greens- kale, spinach, celery, lemon & cucumber
SOFTER DRINKS: House-made lemonade, cola, zero sugar cola, lemonade, raspberry, ginger ale, lemon lime & bitters
TEA & COFFEE: Cold brew or iced coffee, certified organic tea by Three Blue Ducks
NON-ALC BEER: Heaps Normal 'Quiet XPA'

CHAMPAGNE | 180 PER BOTTLE

NV Taittinger 'Brut Reserve' , Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR

DUCKS COCKTAIL BAR | 16 (1PP) OR 32PP/HR (UNLIMITED)

CHOOSE TWO: Aperol Spritz, Seasonal Spritz, Gin & Tonic, Pimm's Cup, Negroni, Classic Margarita, Spicy Margarita

ADD-ON HOUSE SPIRITS | 25PP

Add house spirits to the classic or essential drinks package (4hrs package)

SPIRITS: Brookie's gin, Brookie's vodka, Havana Club Anejo 3 Anos rum, Jameson Irish whiskey, Jefferson bourbon, Altos Plata tequila

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THE NEXT STEP

Get in touch with our team to discuss your event details, and we'll create a tailored proposal based on your location, guest numbers and vision.

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