
three blue ducks
ROSEBERY OFFSITE CATERING


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REAL FOOD.
WHEREVER YOU NEED IT.

From weddings and private celebrations to corporate events and at-home gatherings, Three Blue Ducks offers thoughtful, produce-led catering across greater Sydney and surrounds.

Whether we're cooking on-site at a private property, partnering with a local venue, or preparing food for pick-up, our catering is designed to feel generous, relaxed and well executed, with the same care and flavour you'd expect from our restaurant.



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OUR CATERING OFFERING

We cater a wide range of events and formats, including:

Event Catering
For weddings, celebrations, corporate events and large gatherings held at private properties or partner venues.

Private Catering
In-home dining experiences, long lunches or intimate celebrations, with our team handling everything from prep to service.

Pick-Up Catering
Perfect for casual events, parties and corporate functions where you want the convenience of high-quality, ready-to-serve food.



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FOOD & DRINKS

Our catering menus reflect the same philosophy as our restaurant offering: seasonal, produce-driven and designed for sharing.

We offer:

- Canapés and grazing
- Shared feasting menus
- Customised beverage options
- Consideration 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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EXAMPLE FOOD & DRINK PACKAGES



MORNING AND AFTERNOON TEA

Build your own or:

2 smalls, 1 big | 23pp

3 smalls, 2 bigs | 32pp

3 smalls, 3 bigs | 50pp

Seasonal fruit platters | 7pp

Batch brew coffee & tea station - 7pp half day or 14pp full day

* Minimum spends apply

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SMALLS | 7EA

Mini croissant | v

Mini danish | v

Strawberry friand | gf, v

Choc caramel brownie | v

Mini fruit salad bowls | gf, df, vg

Peanut butter & protein bliss ball | vg, df, gf,

BIGS | 11EA

Granola, yoghurt, compote, seasonal fruit | gf, v, n

Black rice & coconut porridge, mandarin, macadamia & bird seed crunch | gf, df, vg, n

Mini bacon & egg brioche roll

Seasonal vegetable and herb frittata | gf, v

Ham & cheese croissant

COFFEE & TEA | 14EA

Batch brew coffee

Hot water urn with milk, sugar & tea bag station

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



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

* Minimum spends apply

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

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CLASSIC | 8EA

Oysters & lime mignonette | gf, df

Tempura eggplant fingers, spiced mayo | gf, df, vg

Pickled vegetable bruschetta, preserved lemon, whipped ricotta | v, vg*

Pork rillettes, crackling, mustard seeds, shaved pear | df

Smoked salmon rillettes, quinoa cracker, beetroot relish | gf, n

Mozzarella & parmesan arancini, almond romesco | gf, v, n

Chicken & tarragon terrine, roasted garlic aioli, crispy chicken skin, crostini | df

Broad bean falafel, pickles, tahini yoghurt, sumac | gf, df, vg

SIGNATURE | 10EA

Beef tartare, roasted garlic, soy, buckwheat crisp | gf, df, n

Raw kingfish, charred corn, buttermilk, buckwheat, cassava cracker | gf

Hay smoked salmon, betel leaf, fennel, radish, chilli lime salt | gf, df

Seared beef tostada, avocado, smoked onion, chilli relish | gf, df

Charred octopus, corn puree, smoked paprika, citrus | gf, df

Lamb kofta, romesco, preserved lemon, parsley | gf, df, n

Turmeric & ginger spiced chicken skewer, roasted peanuts & charred lime | gf, df, n

SUBSTANTIAL & LATE NIGHT BITES | 14EA

Spicy pulled pork roll, pickles, plum ketchup, coriander

Southern fried buttermilk chicken slider, lettuce, chilli mayo

Tempura eggplant bun, cos, tomato chutney | df, vg

Smoked brisket slider, pickled carrots, roast garlic aioli

Free-range buttermilk fried chicken, hot sauce | gf

Prawn roll, sriracha mayo, iceberg, chives +3pp

SWEETS | 8EA

Scorched brown sugar meringue, berries, wattle seed cream | gf, v

Dark chocolate mousse, hazelnut crunch, passionfruit sherbet | gf, n

Sticky date pudding, butterscotch, vanilla cream | v

Mini doughnuts, lemon myrtle & strawberry jam, apple caramel | df, vg

Tiramisu, Brookie's macadamia liqueur | v, n

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SHARE TABLE

135pp

Sourdough bread & cultured butter

Choice of 3 courses:

1 signature + 2 classic canapés

2 shared mains + 3 seasonal shared sides

2 shared desserts

1 late night bite

+15pp for all four courses above

+35pp to add on 2 shared entrees

* Minimum spends apply

ADD-ON OPTIONS

Add-on canapés - see previous page

On arrival grazing table | 25pp

Extended grazing | 42pp

Additional shared entree | 18pp

Additional shared main | 30pp

Additional seasonal shared side | 7pp

Alternate drop dessert or 2 dessert canapés | 16pp

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SHARED ENTREES

Salmon pastrami, quinoa salad, avocado, cucumber | gf, df

Charred octopus, corn puree, smoked paprika, citrus | gf, df

Lamb kofta, romesco, preserved lemon, parsley, flat bread | n

Heirloom tomato, stracciatella, basil oil | gf, v, vg*

Kingfish ceviche, lime & jalapeño dressing, sweet potato, coriander | gf, df

Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch | gf, vg, n

BBQ rump cap, roasted mushrooms, celeriac, horseradish | gf, df

SHARED MAINS

Hay 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 | 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, smoked potato mayo | gf, df

SHARED SEASONAL SIDES (Summer 2026)

Crispy potatoes, rosemary & garlic | gf, v

Mixed leaves, greens, herbs | gf, df, vg

Wood roasted broccolini, almond cream, chilli crunch, smoked almonds | gf, df, vg, n

DESSERT

Scorched brown sugar meringue, berries, wattle seed cream | gf, v

Dark chocolate mousse, hazelnut crunch, passionfruit sherbet | gf, v, n

Sticky date pudding, butterscotch, vanilla cream | v

Mini doughnuts, lemon myrtle & strawberry jam, apple caramel | df, vg

Tiramisu, Brookies macadamia liqueur | v, n

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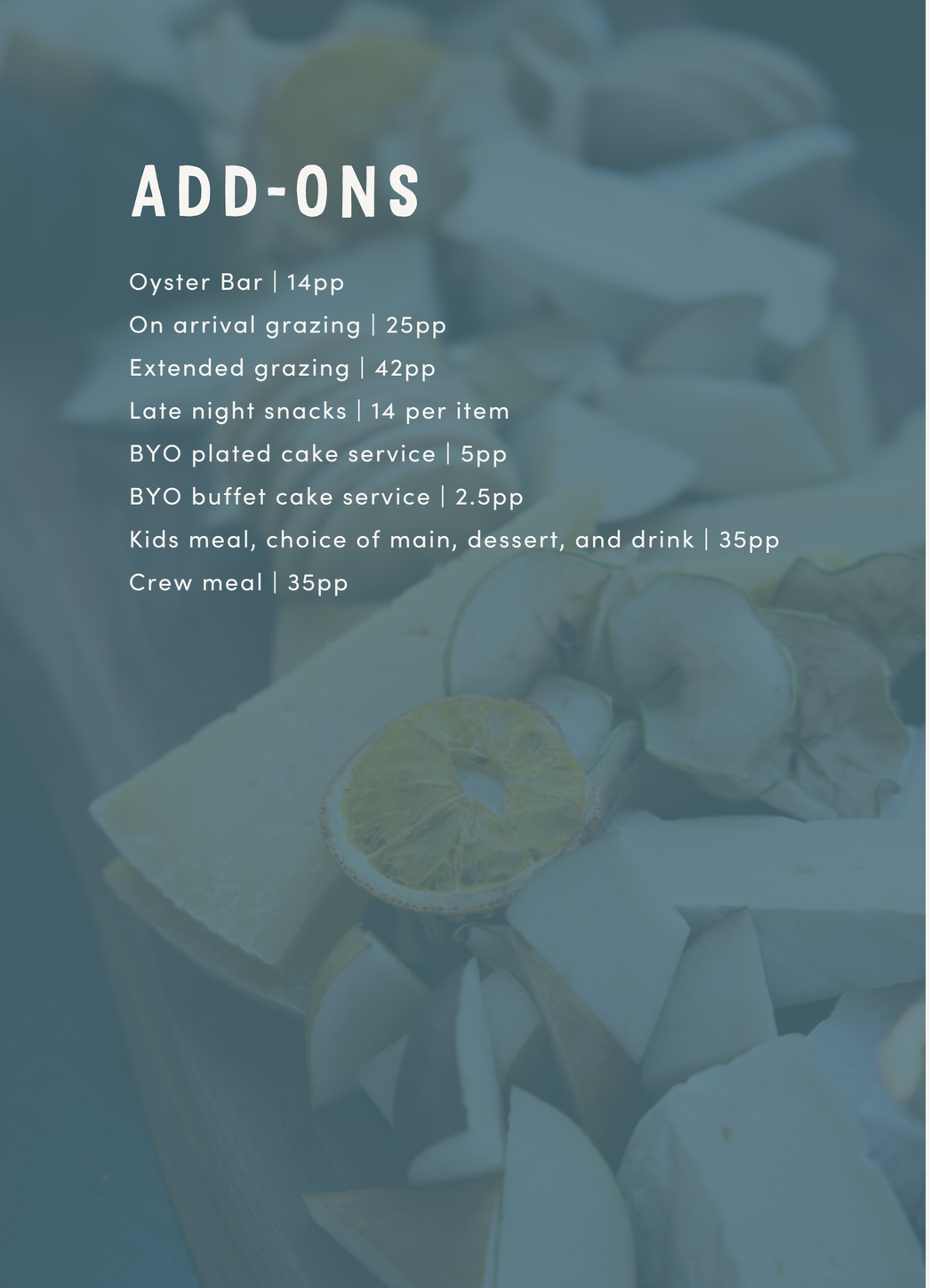

ADD-ONS

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
Kids meal, choice of main, dessert, and drink | 35pp
Crew meal | 35pp

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OYSTER BAR

Includes 2 x Sydney rock oysters per person
Served with fresh lemon, lime, tabasco & shallot mignonette

GRAZING TABLE

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

DUCKLINGS EVENT MENU

Pasta, butter, cheese | v
Pasta Bolognese
Beef sausages, potatoes, mixed salad | gf, df
Cheeseburger, tomato sauce, potatoes
Vanilla ice cream, hot chocolate sauce, popcorn | v

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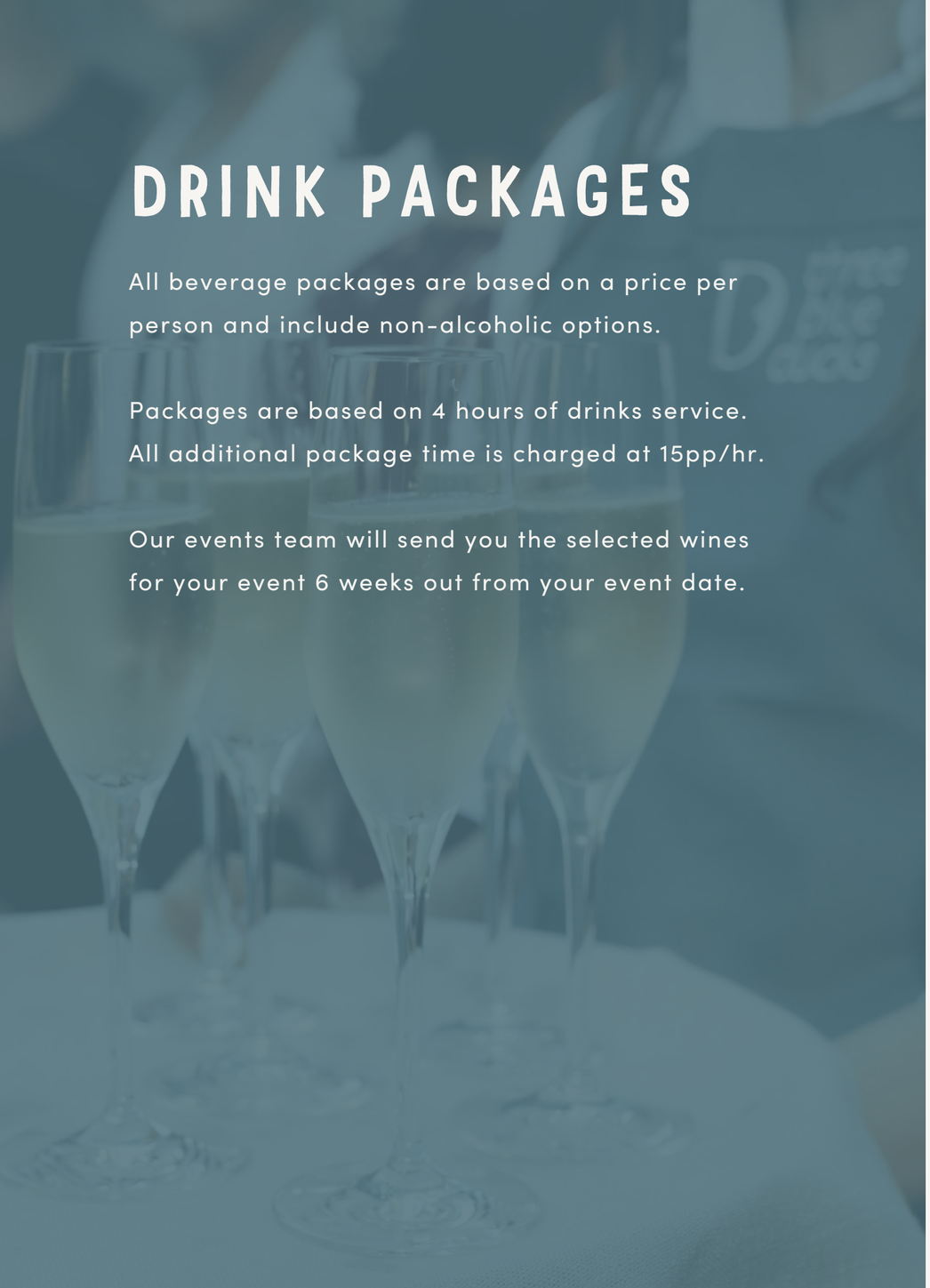

DRINK PACKAGES

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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SIGNATURE | 75PP

Selection of 2 beers, 5 wines from below selection.

SPARKLING: Motley Cru, Prosecco (King Valley, VIC)
WHITE: Alkoomi, Reisling (Frankland River, WA), Tyrell's, Chardonnay, (Hunter Valley, NSW)
ROSÉ: M & J Becker Rosé, (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 'Australia's Lager' 4.2%, Young Henry's pale ale 4.8%

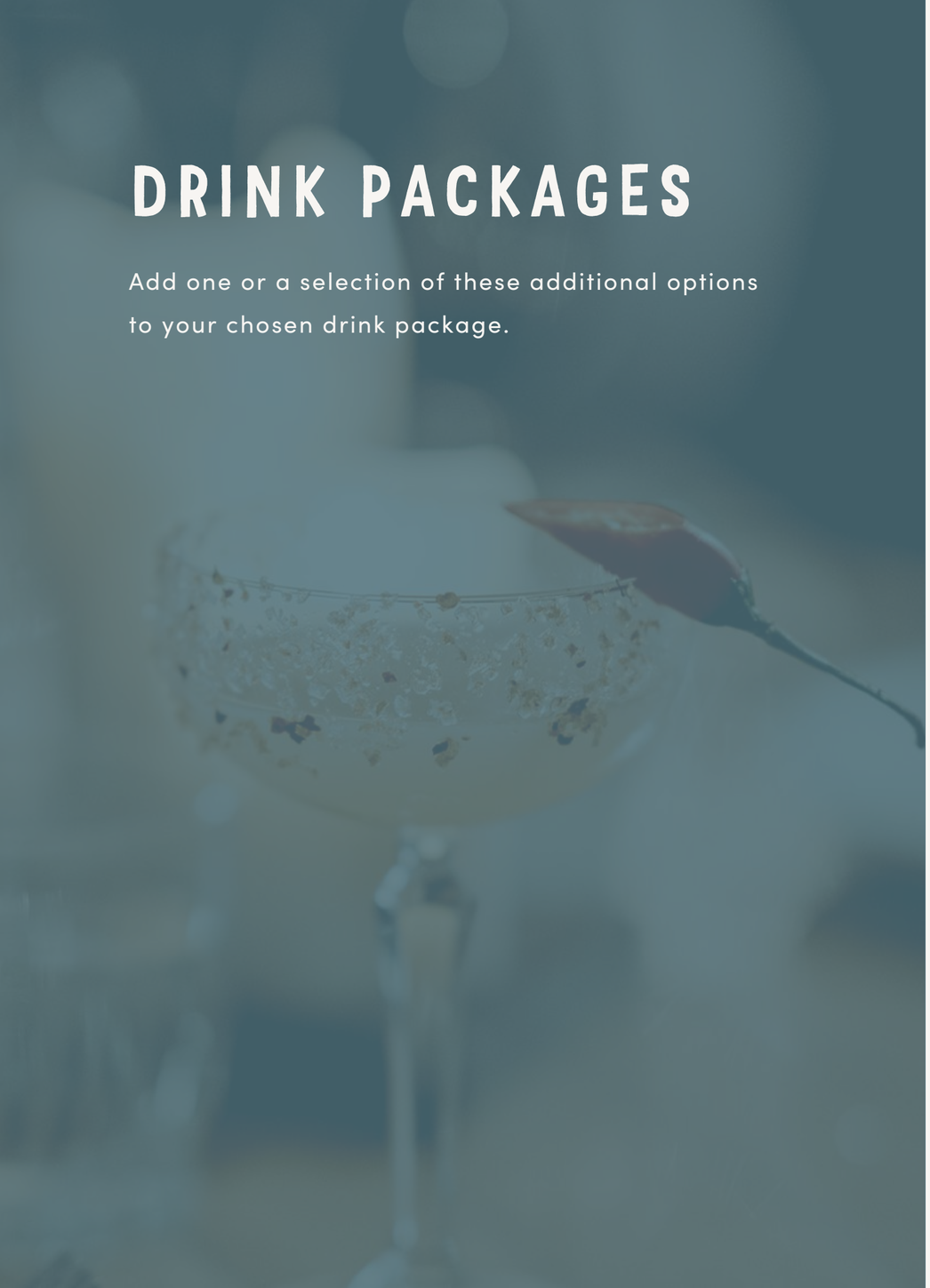
DELUXE | 90PP

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: Alkoomi, Reisling, (Frankland River, WA), Henschke 'Peggy's Hill', Riesling, (Eden Valley, SA), Totara, Sauvignon Blanc, (Marlborough, NZ), Tyrrells, Chardonnay, (Hunter Valley, NSW)
ROSÉ: M & J Becker Rosé, (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 'Australia's Lager' 4.2%, Travla Lager, Mid-strength 3.5%
SPIRITS: Brookies Vodka, Brookies Byron Bay Dry Gin, Altos Plata Tequlia, Havana Club Añejo 3 Años Rum, Jameson Irish Whiskey, Jefferson Bourbon

NON-ALC DRINKS INCLUDED IN ALL PACKAGES ABOVE

COLD-PRESSED JUICE: Original Orange, Cloudy Apple, Ruby Tuesday - watermelon, rhubarb, pink lady apple, pear & lime
SOFTER DRINKS: House-made lemonade, natural cola, ginger-ale, lemonade or dry tonic
TEA & COFFEE: Cold brew or iced coffee, coffee, certified organic tea by Three Blue Ducks
NON ALC BEER: Heaps Normal 'Quiet XPA'



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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, pink lady apple, pear & lime
SOFTER DRINKS: House-made lemonade, natural cola, ginger-ale, lemonade or dry tonic
TEA & COFFEE: Cold brew or iced coffee, coffee, certified organic tea by Three Blue Ducks
NON-ALCS: Heaps Normal 'Quiet XPA'

CHAMPAGNE | 180 PER BOTTLE

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

ADD-ON DUCKS COCKTAILS | 16 (1PP) OR 32PP/HR (UNLIMITED)

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

ADD-ON HOUSE SPIRITS | 25PP

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

SPIRITS: Brookies Vodka, Brookies Byron Bay Dry Gin, Altos Plata Tequlia, Havana Club Añejo 3 Años Rum, Jameson Irish Whiskey, Jefferson Bourbon


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WHAT'S INCLUDED

Your Three Blue Ducks catering quote includes:

- All food and beverage
- Chefs, waitstaff, bar staff and kitchen hands
- Bar accessories
- Kitchen utensils and service equipment
- Transport to and from your event location
- Accommodation if required
- Linen napkins, tablecloths and printed menus (can be organised at an additional cost between $2-6pp)

Items such as furniture, glassware, crockery, kitchen equipment (ovens, cooktops, bbq etc), refrigeration, styling, lighting and florals are either supplied by the host, or can be arranged separately through external suppliers if required.



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EVENT SUPPORT

For weddings and larger events, we offer more than just catering.

From helping to shape the overall concept through to managing suppliers, timelines and on-the-day details, our experienced events team can work closely with you to bring your vision to life while taking the pressure off in the lead-up and during the event.

Our event support can include:

- Supplier sourcing and coordination
- Furniture, florals, lighting and décor vendor recommendations
- Run sheet creation and logistics planning
- On-the-day coordination and styling vendor management

We offer on-the-day coordination and partial planning support, depending on what level of assistance you're looking for.
If you're interested in event support, our team can talk you through the options that best suit your event



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SERVICES

We cater across greater Sydney and surrounds.

Where we work:

- Private homes
- Farms and properties
- Coastal and regional venues
- Partner venues we regularly collaborate with

If you need recommendations for photographers, videographers, stylists, florists, furniture hire, celebrants, live musicians, DJs or cakes, our team can provide a recommended list of vendors.

We also offer a selection of Ducks gifts as an optional add-on, including wine glasses, socks, house-made salts and aprons - perfect for guest favours or a thoughtful takeaway.



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THE NEXT STEP

If you’re planning an event and looking for catering that feels considered, generous and easy to work with, we’d love to help.

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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