
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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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

* Minimum spends apply

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EXAMPLE MENU

MAIN OPTIONS

Bacon & free-range fried egg roll, cheddar, apple & herb slaw, bacon jam, aioli, chilli

King prawn & sambal folded eggs, beansprouts, radish, cucumber, coriander, sourdough

Avocado, coriander, lime, pickled chilli, toasted sourdough

Corn fritters, guacamole, poached eggs, fermented cabbage, jalapeño, labneh

BREAKFAST COCKTAILS

Mimosa | 12
Orange juice, prosecco

Badass Bloody Mary | 14
Wyborowa vodka, Three Blue Duck's hot sauce, tomato, lemon, chilli

The Smokin' Mary | 15
Wyborowa Vodka, pepper berry smoked tomato juice, lemon, chilli, olives

Virgin Mimosa | 12
Orange juice, Lyre's non-alcoholic sparkling

Virgin Mary | 14
Three Blue Duck's hot sauce, tomato juice, lemon, chilli

Ambrosia Fizz | 14
Grapefruit, vanilla, orange blossom, lemon, soda

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

2 smalls, 1 big | 23pp
3 smalls, 2 bigs | 32pp
3 smalls, 3 bigs | 50pp

Build your own (min 3) - price per peice

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
Strawberry friand | gf, v
Choc caramel brownie | v
Mini fruit salad bowls | gf, df, vg
Peanut butter & protein bliss ball | vg, df, gf, n

BIGS | 11

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

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

Feed Me | Bread, entrées, main, sides | 80pp

Feast | Bread, entrées, mains, sides, dessert | 95pp

Ultimate | Bread, entrées, mains, sides, dessert | 115pp

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EXAMPLE MENU

FEED ME

SHARED ENTREES

Sourdough, chicken skin butter, smoked salt

Whipped ricotta, heirloom tomato, stone fruit, hazelnuts | v, gf, n

Smoked beef tartare, anchovy aioli, crispy potato | df

Tiger prawn, green mango, shiso, chilli | a, gf, df

SHARED MAINS

Fire-roasted chicken, charred corn, jalapeño, grilled spring onion, burnt lime | gf, df

SHARED SEASONAL SIDES

Crispy potatoes, confit garlic butter, rosemary salt | gf

Summer salad, burnt citrus dressing | gf, df, vg

FEAST

SHARED ENTREES

Sourdough, chicken skin butter, smoked salt

Whipped ricotta, heirloom tomato, stone fruit, hazelnuts | v, gf, n

Smoked beef tartare, anchovy aioli, crispy potato | df

Tiger prawn, green mango, shiso, chilli | a, gf, df

SHARED MAINS

Roast market fish, green olive, preserved lemon butter | a

Grass-fed scotch fillet, beer mustard, smoked tallow jus | gf, df **(Upgrade to rib eye for Ultimate Feast)**

SHARED SEASONAL SIDES

Crispy potatoes, confit garlic butter, rosemary salt | gf

Summer salad, burnt citrus dressing | gf, df, vg

DESSERT

Berry clafoutis, vanilla bean 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 sweet | 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

* Minimum spends apply

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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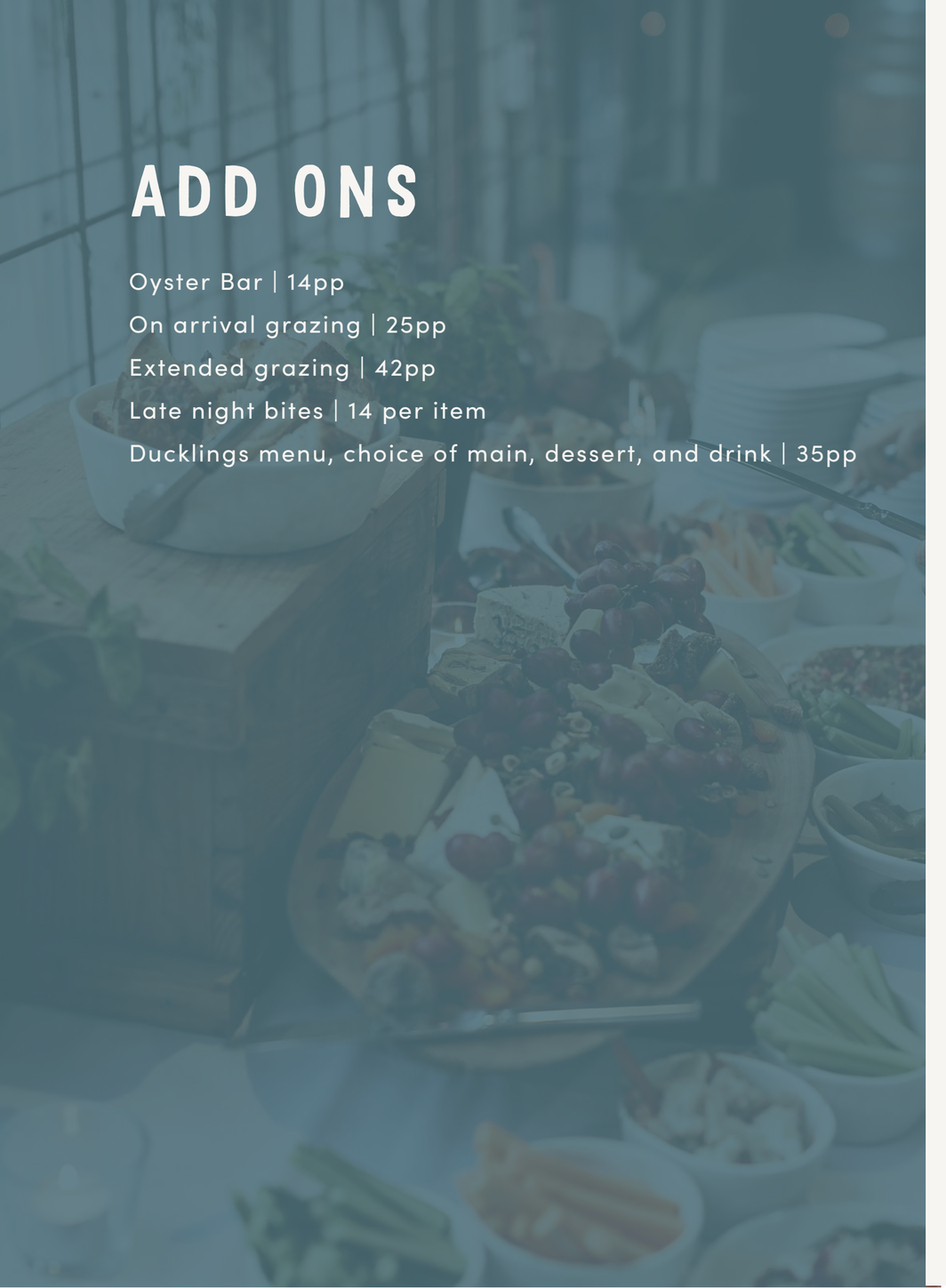

ADD ONS

Oyster Bar | 14pp
On arrival grazing | 25pp
Extended grazing | 42pp
Late night bites | 14 per item
Ducklings menu, choice of main, dessert, and drink | 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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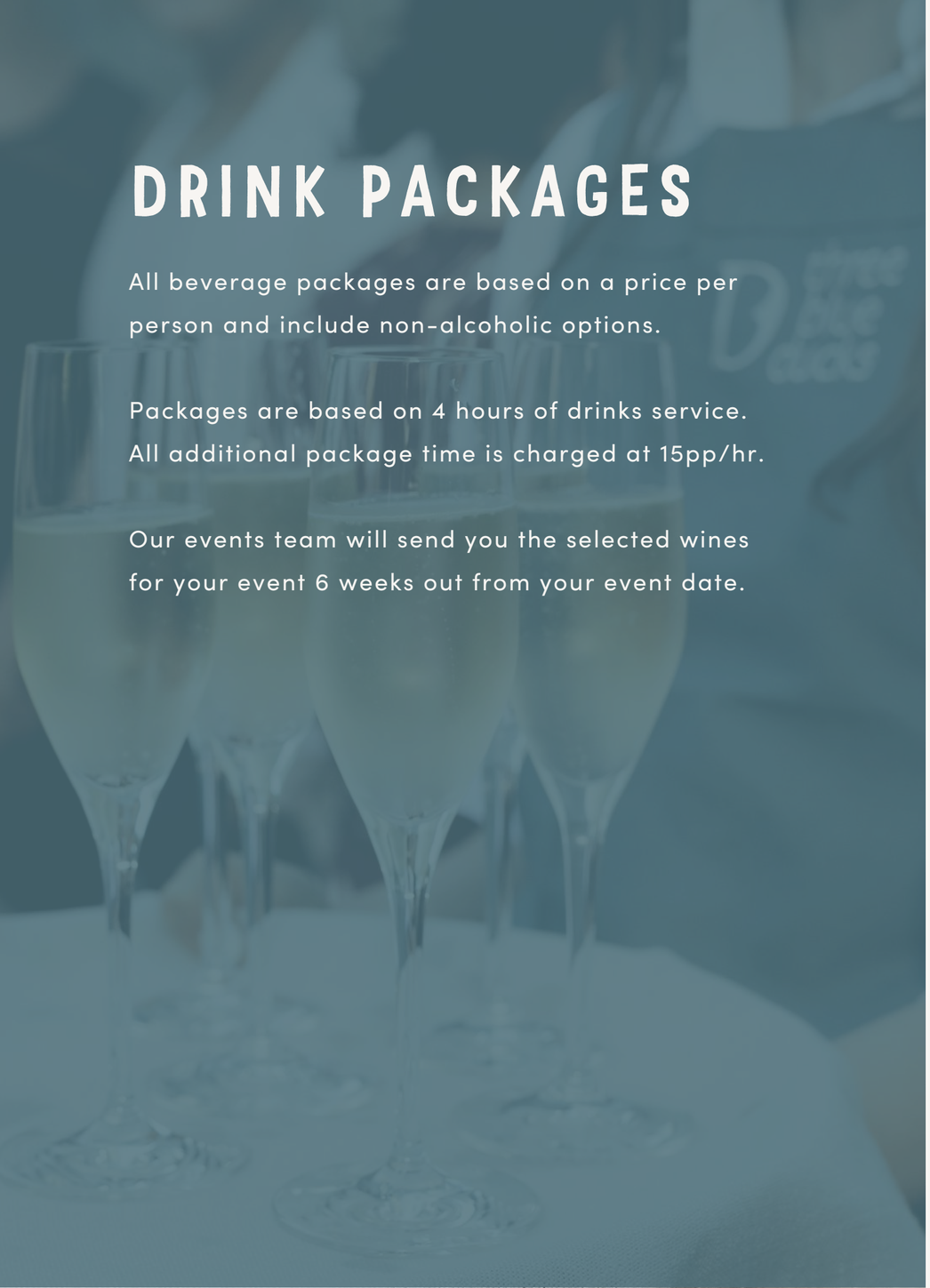

DRINK PACKAGES

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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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: 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 & CIDER: Travla 'Australia's Lager' 4.2%*, Travla Lager, Mid-strength 3.5%*, The Apple Thief 'Pink Lady" Cider 4.5 %
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 'Another Lager' 0.5%

*All tap products (tap products not available in the Rosella Room)

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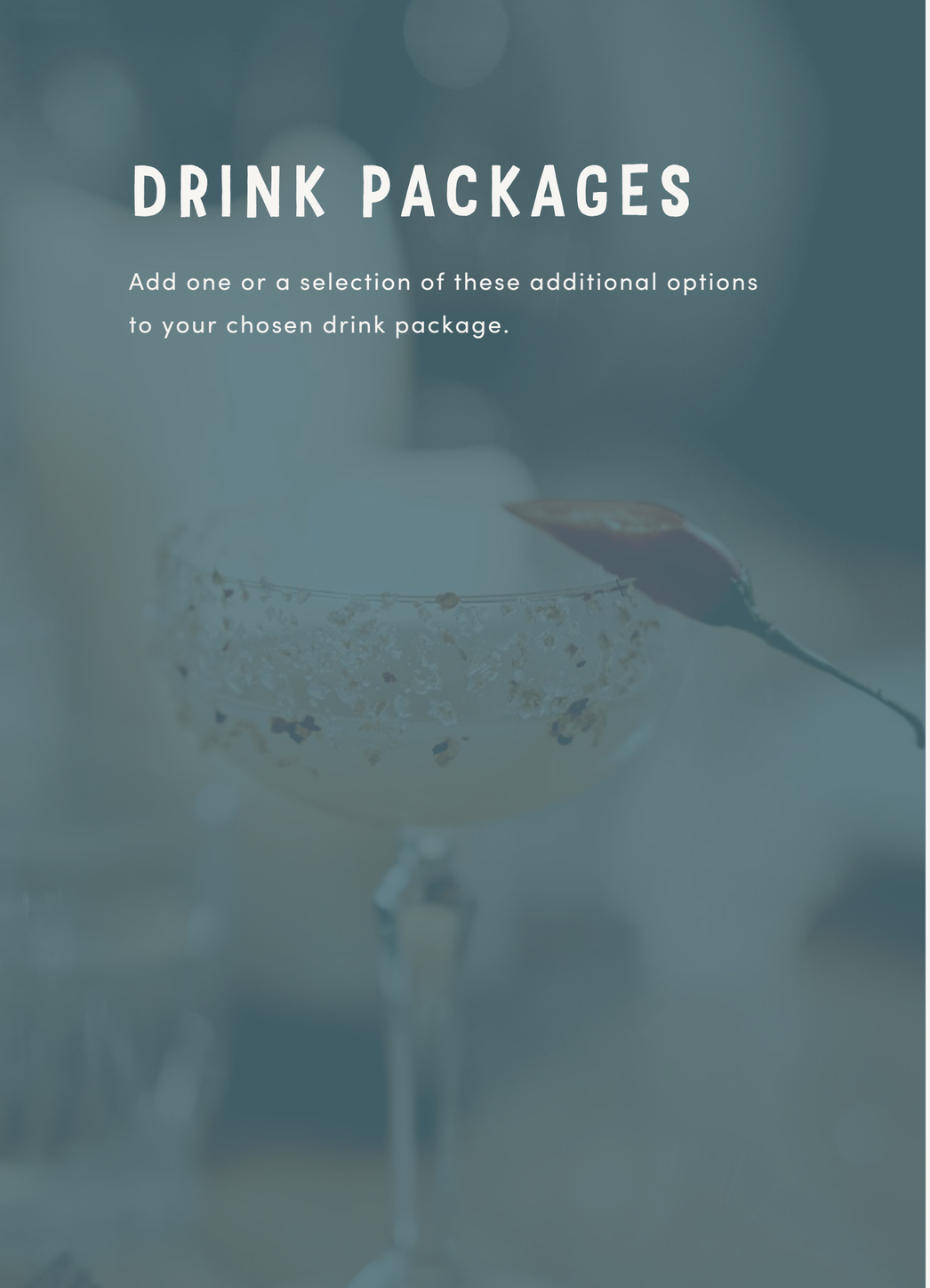
DRINK PACKAGES

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 ALC BEER: Heaps Normal 'Another Lager' 0.5%

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, Pimm's & Lemonade, Gin & Tonic, Negroni, Classic Margarita, Spicy Margarita

ADD-ON HOUSE SPIRITS | 25 PP

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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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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