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MELBOURNE 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 the CBD, Greater Melbourne 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:

Offsite 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
- Accommodation 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, 2 bigs | 28pp

3 smalls, 2 bigs | 38pp

4 smalls, 3 bigs | 48pp

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, n

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

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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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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, 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

SHARED SEASONAL SIDES (Example)

Crispy potatoes, rosemary & garlic | gf, v

Mixed leaves, pickled vegetables, citrus dressing | gf, vg , df

Wood roasted broccoli, romesco, dukkah | gf, df, vg, n

DESSERT

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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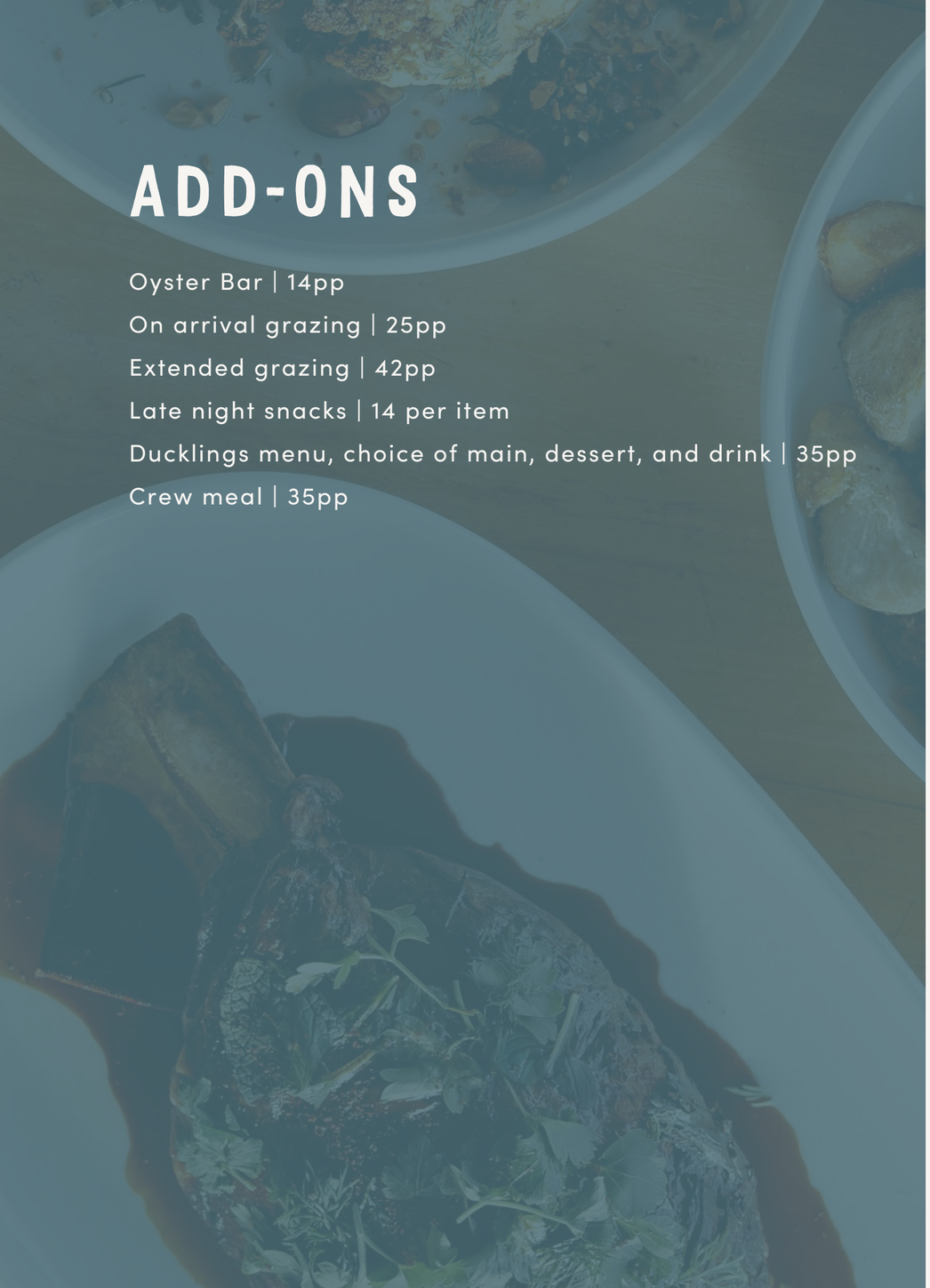

ADD-ONS

Oyster Bar | 14pp

On arrival grazing | 25pp

Extended grazing | 42pp

Late night snacks | 14 per item

Ducklings menu, choice of main, dessert, and drink | 35pp

Crew meal | 35pp

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OYSTER BAR | 14PP

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

LATE NIGHT SNACKS | 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

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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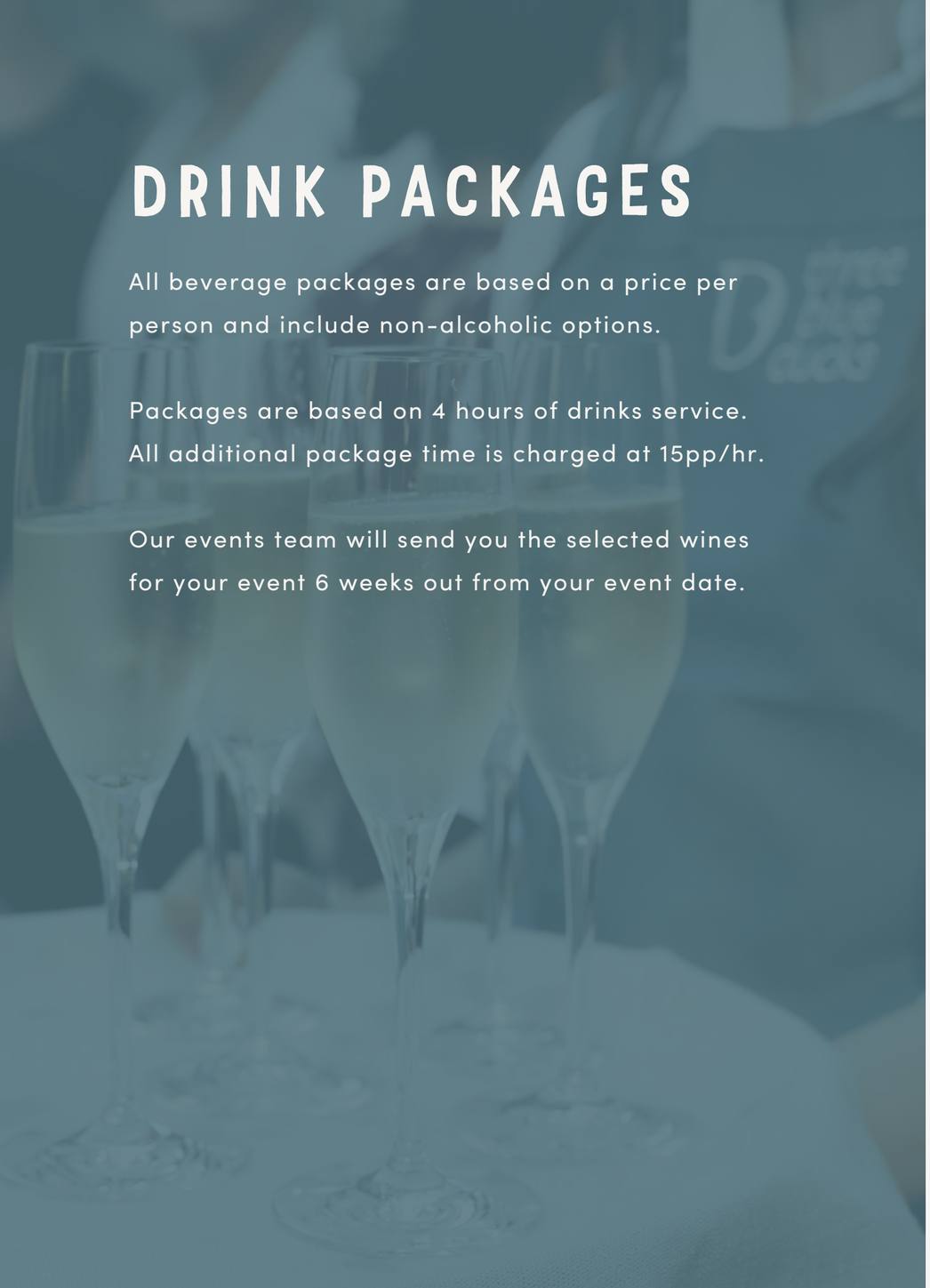

DRINK PACKAGES

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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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%

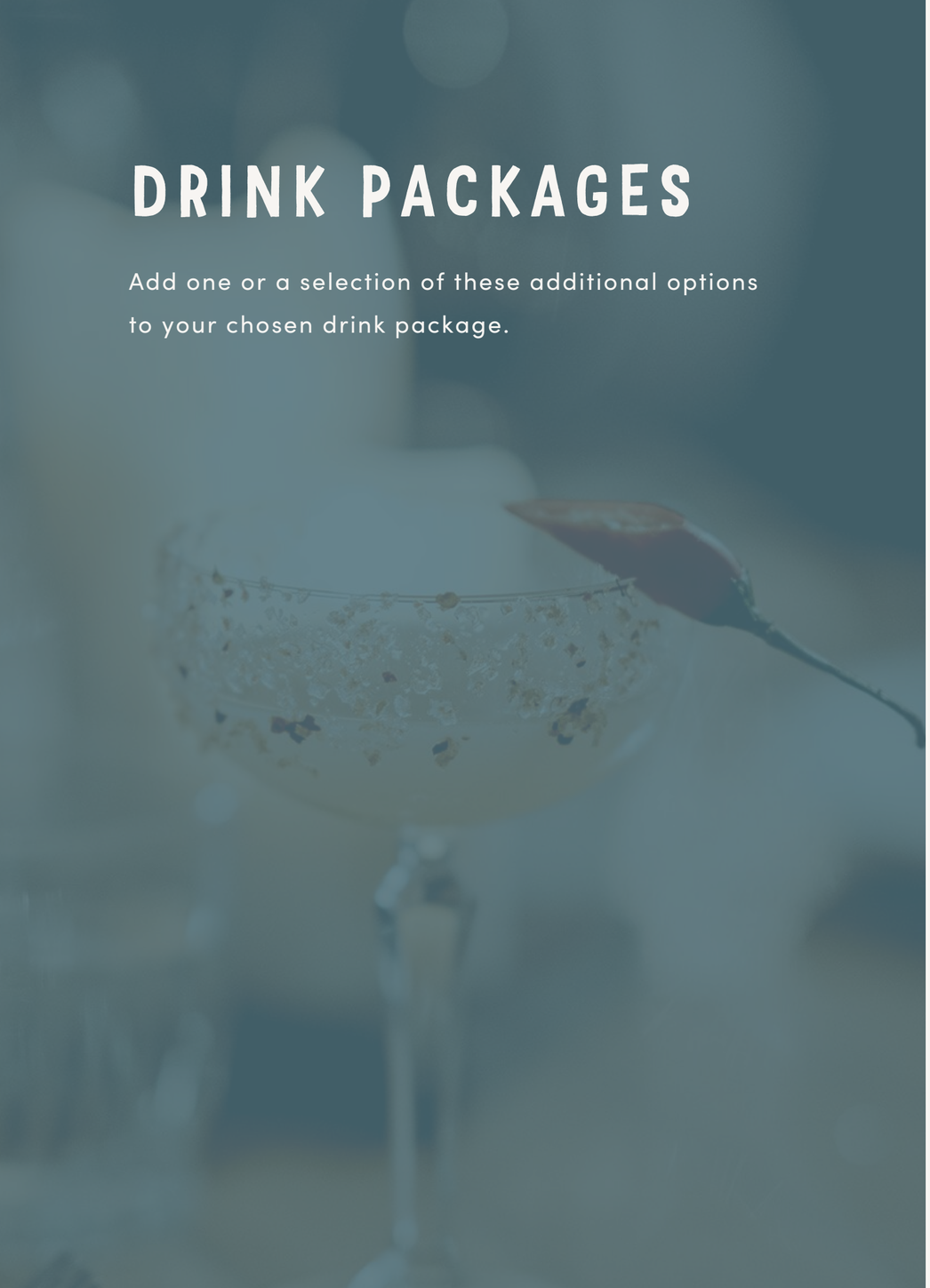
DELUXE | 90PP

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'



DRINK PACKAGES

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

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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 soda, Capi sodas,
TEA & COFFEE: Cold brew or iced coffee, certified organic tea by Three Blue Ducks
NON-ALCS: Sobah 'Pepper berry IPA' non-alcoholic beer , Brookie's Blood Orange Spritz

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 | 25 PP

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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WHAT'S INCLUDED

Your Three Blue Ducks catering quote includes:

- All food
- 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, tableclothes 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 the CBD, Greater Melbourne and surrounds.

Where we work:

- Private homes
- Farms and hinterland 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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