
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.

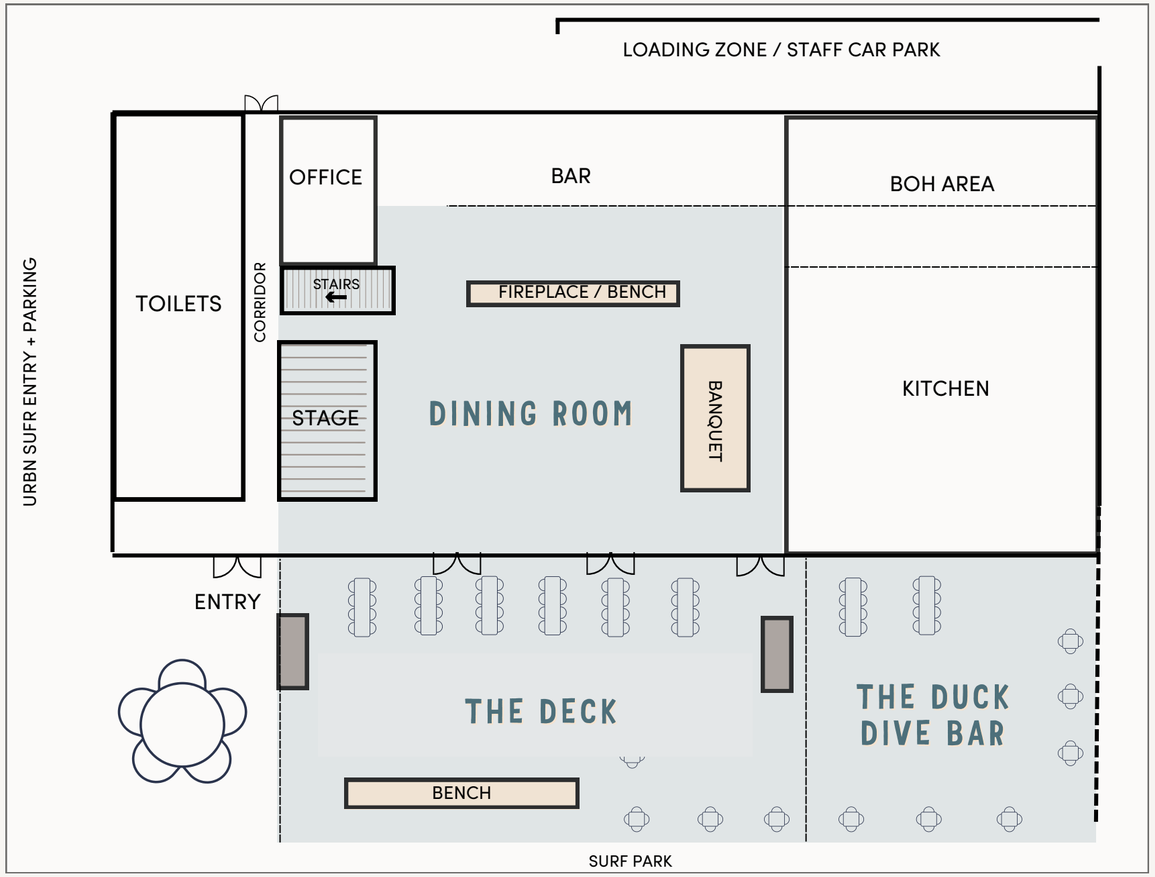

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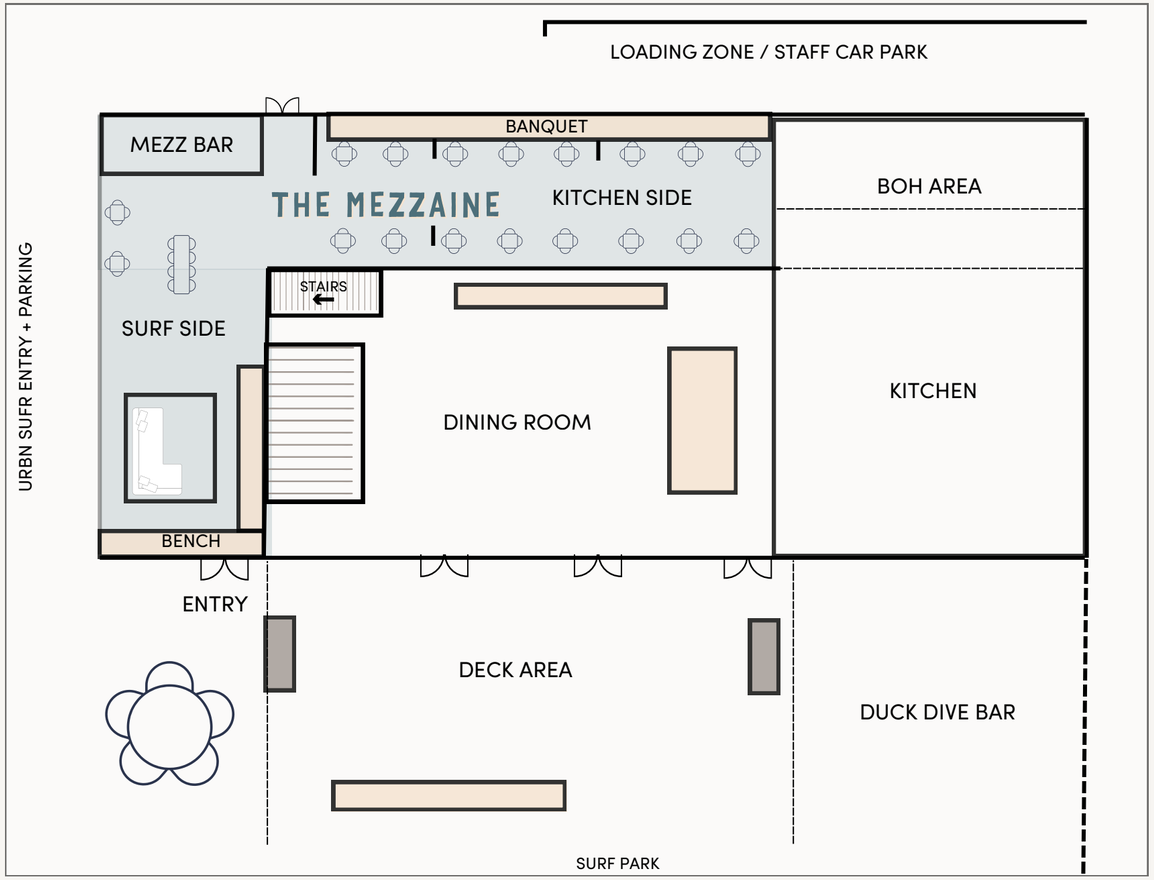
THE LAYOUT

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





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

*only available for 30 guests and over

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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



GRAZING STATION

Morning & afternoon tea

Build your own (min 3) - smalls $7, bigs $11 per piece

1 small, 1 big | 17pp

2 smalls, 2 bigs | 32pp

3 smalls, 3 bigs | 50pp

ADD-ON OPTIONS

Seasonal fruit platters | 7pp

Half day Batch brew coffee & tea station | 7pp

Full day Batch brew coffee & tea station | 14pp

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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

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

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

*minimum spends apply

EXAMPLE MENUS

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FEED ME

SHARED ENTREES

Sourdough focaccia, salted butter | v
Whipped ricotta, heirloom tomato, stone fruit, hazelnuts | v, gf, n
Salt & pepper Szechuan squid, roast chilli, lime | a, gf, df
Mozzarella & parmesan arancini, almond romesco | v, n

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, v
Cos, salted ricotta, ranch | gf, v

DESSERT

Sticky date pudding, butterscotch, vanilla ice cream | v

FEAST

SHARED ENTREES

Sourdough focaccia, salted butter | v
Whipped ricotta, heirloom tomato, stone fruit, hazelnuts | v, gf, n
Salt & pepper Szechuan squid, roast chilli, lime | a, gf, df
Tiger prawn, green mango, shiso, chilli | a, gf, df

SHARED MAINS

Grass-fed rib eye on the bone, beer mustard, jus | df

SHARED SEASONAL SIDES

Crispy potatoes, confit garlic butter, rosemary salt | gf, v
Cos, salted ricotta, ranch | gf, v

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

*minimum spends apply

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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

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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

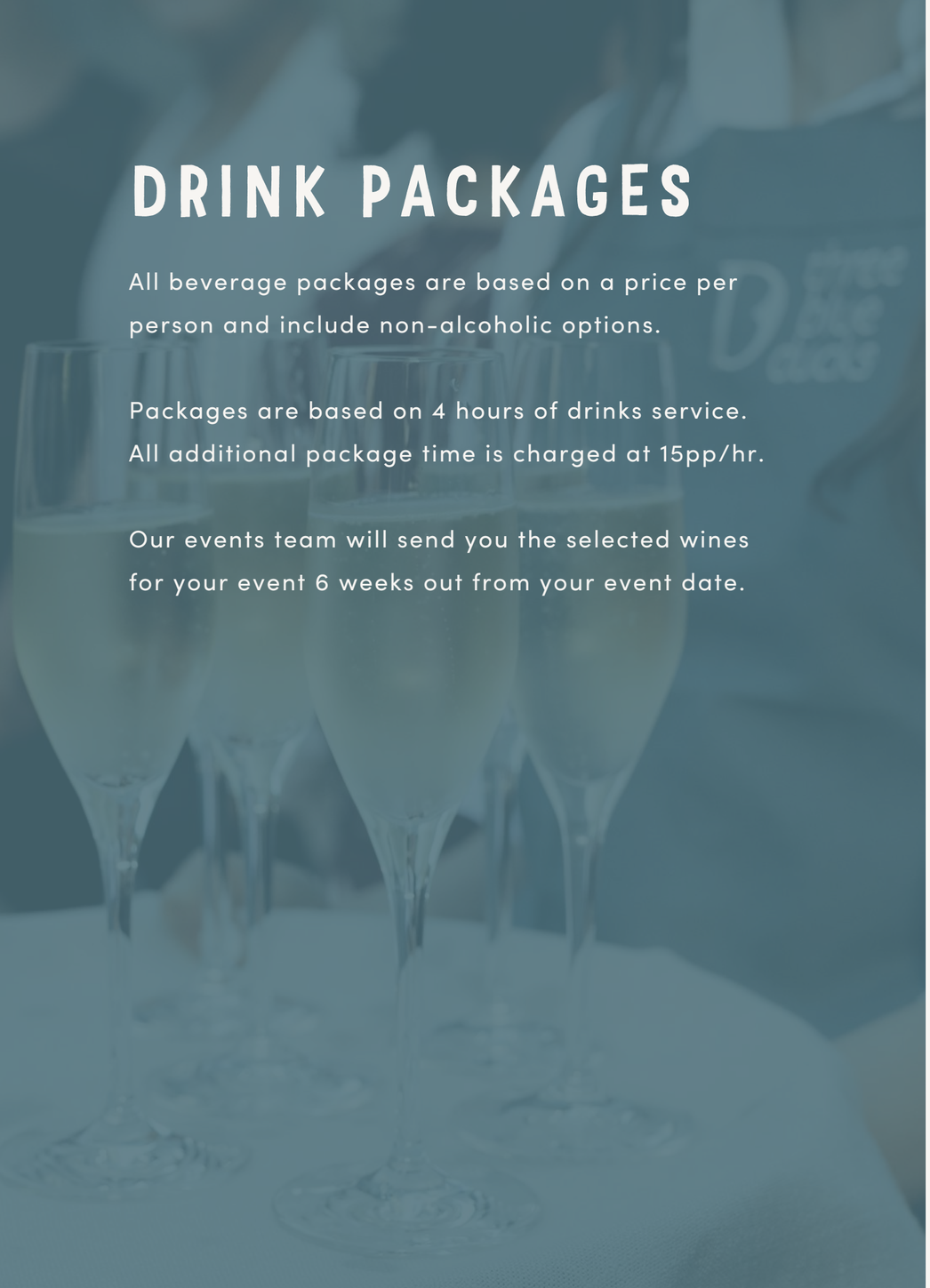
LATE NIGHT SNACKS

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

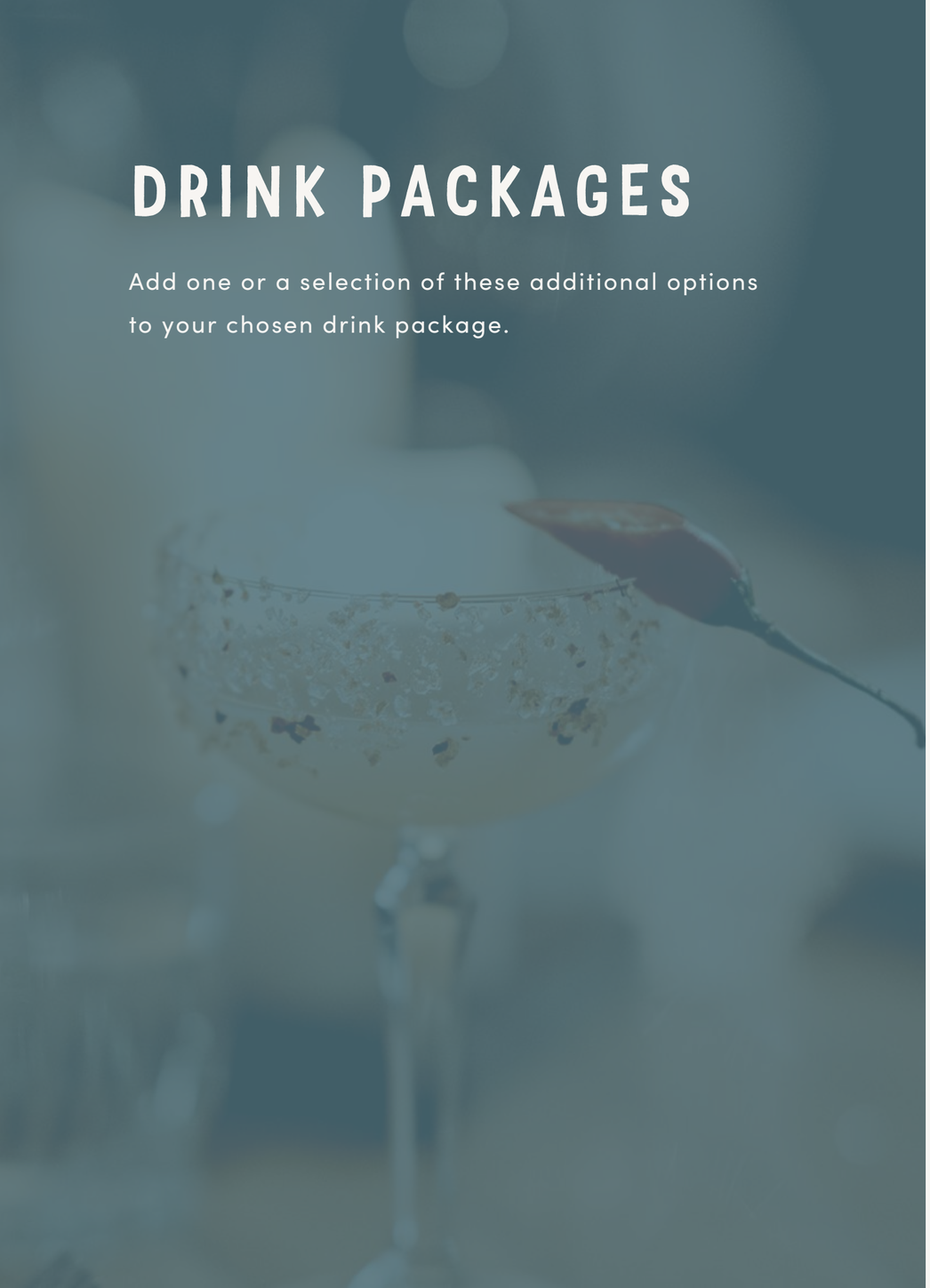
Selection of 2 beers, 6 wines from below options & house spirits for the final two hours. Includes non-alc drinks package.

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, 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



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, Ruby Tuesday- watermelon, rhubarb & pear
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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