



PRIVATE FUNCTIONS | SPECIAL EVENTS | PARTIES

(03) 8774 969 | THREEBLUEDUCKS.COM

EVENTSMELBOURNE@THREEBLUEDUCKS.COM | MELBOURNE





WE CAN OFFER YOU EXCLUSIVE USE OF ONE OF OUR SEMI-PRIVATE AREAS, WHERE YOU CAN ENJOY AN INTIMATE CELEBRATION WITH YOUR CLOSE FRIENDS AND FAMILY.

MEZZANINE FULL LEVEL

L- shaped open upstairs level
Up to 80 seated, 100 standing

The mezzanine level is perfect for any event, corporate gatherings, a special celebration, a corporate cocktail night or an intimate birthday gathering. Take over both sides and have your own private bar for mingling before being seated for your meal.

MEZZANINE HALF LEVEL

Choose one side of our L- shaped open upstairs level
Up to 60 seated, 50 standing

Perfect for an after surf lunch, an office dinner, a family celebration, a fundraising function or a boardriders presentation. Choose which side suits your celebration best, with an option for stand up canapes or grazing tables or a seated meal.

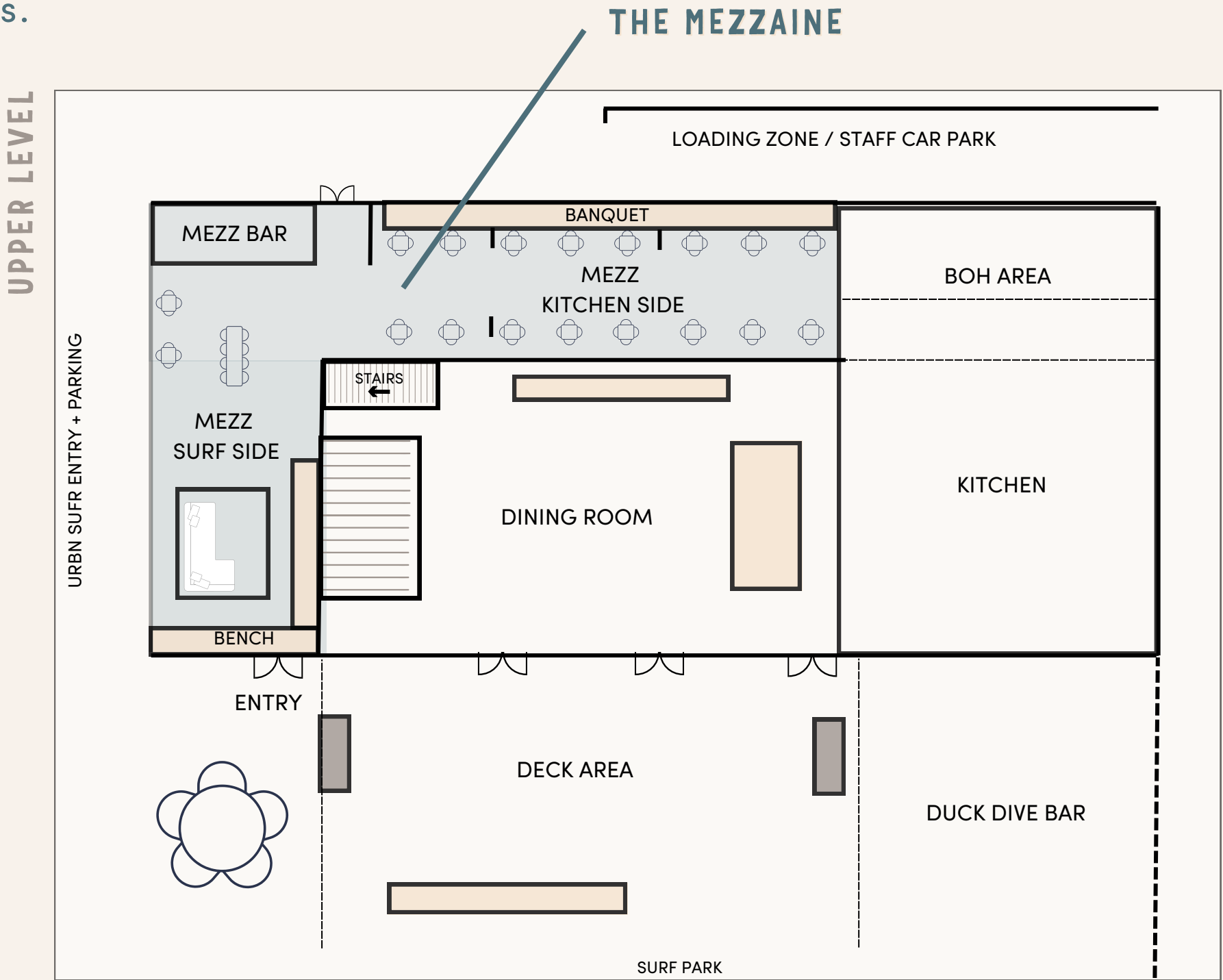
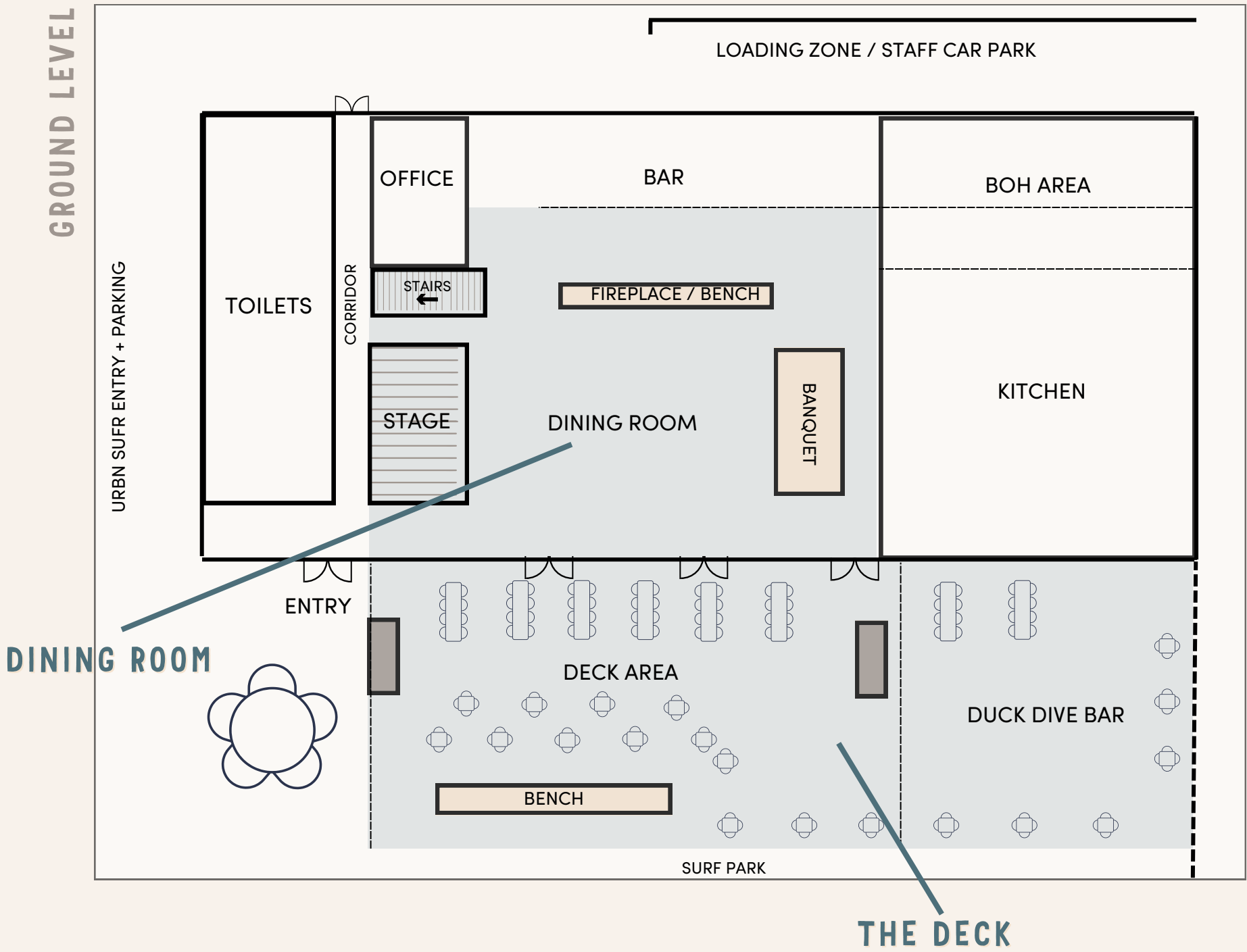
THE DECK

Semi-covered area – 50 seated, 60 standing

Our beautiful sun-drenched deck is a great outdoor space to enjoy a stand-up or sit-down function and look over the crystal clear lagoon

THE LAYOUT

The entire restaurant can be booked exclusively for weddings, events and parties.
Catering up to 200 seated guests, and 350 standing guests.



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

*Please note a pre-order is required for groups over 40 guests

OPTIONS TO ADD

Bloody Mary | 20

Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli, black pepper

Lavender mimosa | 12

House-made lavender syrup, 100% Australian orange juice, prosecco

A Touch of Floral | 22

Brookie's gin, sparkling wine, lavender syrup, lemon, elderflower, soda

gf: gluten free df: dairy free v: vegetarian v*: can also be vegan vg: vegan n: contains nuts.

As our menus are ever-changing your menu can be selected just a month before your event unless otherwise stated.

MORNING/AFTERNOON TEA GRAZING STATION

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 ons:

Seasonal fruit platter – \$7pp

Batch brew coffee & tea station – \$7pp half day

or \$14pp full day

*Only available for section bookouts



SMALLS

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

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 with fresh 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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LUNCH & DINNER



JULY - OCTOBER

FEED ME MENU \$59P (2+ GUESTS)

Bread, shared entrees, main & sides

DUCKS FEAST MENU \$85PP (4+ GUESTS)

Bread, shared entrées, shared mains, sides and shared dessert

NOVEMBER - FEBRUARY

FESTIVE FEED ME PACKAGE \$109PP (2+ GUESTS)

Bread, shared entrees, main & sides

Includes 2 hour classic beverage package

FESTIVE FEAST PACKAGE \$155PP (4+ GUESTS)

Bread, shared entrées, shared mains, sides and shared dessert

Includes 2 hour classic beverage package

EXAMPLE DUCKS FEAST MENU

Bread, shared entrées, shared mains, sides and shared dessert

SHARED ENTRÉES

Sourdough, roast chicken skin butter or cultured butter, smoked salt (v)

Fire roasted eggplant, harissa, Dukkah, vegetable chips (gf, vg)

Market fish crudo, plum, cucumber, radish, chilli (gf, df)

Baked haloumi, honey, pear, zaatar (gf, v)

SHARED MAINS & SIDES

Coal roasted Market fish, red curry sauce, fennel, bottarga (gf, df)

Slow roasted lamb shoulder, red chimichurri, jus (gf, df)

Mixed leaf salad, citrus, fennel, pickled chili (gf, df, vg)

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

SHARED DESSERT

Passionfruit curd, finger lime, meringue, almond (v, n)

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CANAPÉS

\$55 PP

2 classic, 2 signature, 1 substantial, 1 sweet

\$70 PP

3 classic, 3 signature, 1 substantial, 1 sweet

\$90 PP

4 classic, 3 signature, 2 substantial, 1 sweets

ADD ON OPTIONS

Add per piece canapés to packages

\$14pp | Oyster bar - page 8

\$25pp | Essentials grazing table - page 8

\$10pp | Skin on chips, Ducks salt, aioli (gf, df, vg)



CLASSIC - \$8 per item

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)

SUBSTANTIAL or LATE NIGHT BITE - \$14 per item

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

SIGNATURE - \$10 per item

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

SWEETS - \$8 per item

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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GRAZING OPTIONS (30+ GUESTS)

\$14pp | Oyster bar
\$42pp | Essentials grazing table
\$75pp | Brisket & chicken grazing table
\$35pp | Ducklings event menu



OYSTER BAR \$14PP

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

ESSENTIALS GRAZING TABLE \$42PP

Selection of cured meats (gf, df)
Selection of cheese - blue, brie, cheddar (gf, v)
Beetroot hummus, almond dukkha, vegetable crisps (vg, n)
Fava bean dip, pepita dukkah, charred peppers (gf, df, v)
Baba ghanoush, sumac, toasted almonds, pomegranate (gf, df, vg, n)
Crudités (vg, df, gf)
Sourdough & lavosh (v)

BRISKET & CHICKEN GRAZING TABLE \$75PP

Slow cooked beef brisket, chimichurri, pickles, herbs (gf, df)
Honey & thyme glazed roasted chicken, jus (gf, df)
Pasta salad, pickled red onion, cherry tomato, black olives, cucumber, lemon dressing (df, vg)
Potatoes, rosemary salt, aioli (gf, df, v)
Cos lettuce, salted ricotta, ranch dressing (gf, df, vg*)
Sourdough bread & butter (v)

DUCKLINGS EVENT MENU \$35PP

Includes choice of main, dessert and soft drink

MAIN

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 *gluten free bun available

DESSERT

Chocolate brownie, vanilla ice-cream (v)

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BEVERAGE PACKAGES

At Three Blue Ducks, we work with naturally made, organically grown wines. Due to the limited nature of the small independent craft producers we work with, we are unable to guarantee that the wines listed here will be the wines available for your event.

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

All beverage packages are based on a price per person and include the non-alcoholic package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.

*Tap products.

CLASSIC \$60PP

Selection of 3 wines and 1 beer chosen by venue. Includes non-alc drinks package

NON-ALC DRINKS (INCLUDED IN ALCOHOLIC PACKAGE)

\$20/pp (2hrs), \$30/pp (3hrs), \$40/pp (4hrs)

- Cloudy Apple – 100% Australian Apples
- Ruby Tuesday – watermelon, rhubarb, Pink Lady apple, pear & lime
- Little Green – kale, cucumber, spinach, celery, lemon, pear, ginger & spirulina
- Original Orange– 100% Australian Valencia oranges
- House-made lemonade – fresh lemon juice, raw sugar, soda
- Heaps Normal ‘Quiet XPA’ non-alc beer
- Cola, zero sugar cola, lemonade, raspberry, ginger ale, lemon lime & bitters
- Cold brew or iced coffee
- Coffee & Three Blue Ducks Tea Co – on request

SIGNATURE \$70PP

Choose 5 wines from any category below, incl. 2 beers & non-alc. package

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW *
- Tyrrells, Chardonnay, Hunter Valley, NSW *

ROSÉ

- Thousand Candles, Pinot Noir, Yarra Valley, VIC*

RED

- Head Wines 'Heart & Home', Shiraz, Barossa Valley, SA
- Mount Adam ‘fifty five’, Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla mid strength 3.5% *
- Travla ‘Australia’s Lager’ 4.2% *

DELUXE \$90PP

Choose 6 wines from any category below, incl. 2 beers, non-alc package

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC
- Mountadam, Pinot Noir, Chardonnay, Eden Valley, SA

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW *
- Quealy, Pinot Grigio, Mildura, VIC *
- Totara, Sauvignon Blanc, Marlborough, NZ
- Tyrrells, Chardonnay, Hunter Valley, NSW *

ROSÉ

- Thousand Candles, Pinot Noir, Yarra Valley, VIC*

RED

- Sticks, Pinot Noir, Yarra Valley, VIC
- Head Wines 'Heart & Home', Shiraz, Barossa Valley, SA
- Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla mid strength 3.5% *
- Travla ‘Australia’s Lager’ 4.2% *

INCLUDES HOUSE SPIRITS FOR FINAL TWO HOURS

- Wyborowa Vodka
- Brookies Byron Bay Dry Gin
- Altos Plata Tequila
- Havana Club Añejo 3 Años Rum
- Jameson Irish Whiskey
- Jefferson Bourbon

ADDITIONAL OPTIONS

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



NON ALCOHOLIC PACKAGE \$20PP

\$20/PP (2HRS), \$30/PP (3HRS), \$40/PP (4HRS)

- Ruby Tuesday - watermelon, rhubarb, Pink Lady apple, pear & lime
- Little Green - kale, cucumber, spinach, celery, lemon, pear, ginger & spirulina
- Original Orange- 100% Australian Valencia oranges
- Cloudy Apple - 100% Australian apples
- House-made lemonade - fresh lemon juice, raw sugar, soda
- Heaps Normal 'Quiet XPA'
- Cola, zero sugar cola, lemonade, raspberry, ginger ale, lemon lime & bitters
- Cold brew or iced coffee Coffee & Three Blue Ducks Tea Co - on request

ADDITIONAL OPTIONS

CHAMPAGNE BY THE BOTTLE

- NV Taittinger 'Brut Reserve', Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR | 180

DUCKS COCKTAILS

\$16 (1 PP) OR \$32 (P/H)

CHOOSE TWO

- Aperol Spritz
- Seasonal Spritz
- Gin & Tonic
- Pimm's Cup
- Negroni
- Classic Margarita
- Spicy Margarita

HOUSE SPIRITS \$25PP

Add house spirits to the classic or signature drinks 4hr packages:

- Wyborowa Vodka
- Brookies Byron Bay Dry Gin
- Altos Plata Tequila
- Havana Club Añejo 3 Años Rum
- Jameson Irish Whiskey
- Jefferson Bourbon



EXTRAS

VENDORS

If you need any recommendations for photographers, videographers, stylists, florists, furniture hire, celebrants, live musicians, DJs or cakes, please refer to our recommended vendors package.

GIFTS

Ducks wine glasses – \$24 (2 glasses)

Ducks socks \$12 each

Ducks salts (assorted varieties) from \$16 each

Ducks jams (assorted varieties) from \$16 each

Ducks hot sauce (assorted varieties) from \$12 each

Ducks tea (assorted varieties) from \$21.5 each

ADD ONS

White linen napkins – \$2pp

White linen napkin & tablecloths – \$4pp

Printed paper menus – \$2pp

Printed paper name tags – \$2pp





GET IN TOUCH

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