

Rosebery

REAL FOOD, GOOD COMPANY

**“WITH MULTIPLE EVENT SPACES IN OUR CONVERTED
INNER CITY WAREHOUSE, THREE BLUE DUCKS ROSEBERY
IS THE PERFECT LOCATION FOR YOUR NEXT EVENT.”**

Located in a historic industrial warehouse, Three Blue Ducks Rosebery is a unique venue, which has become a beacon for those wanting to create a unique indoor or outdoor event designed especially for their occasion in the heart of Sydney!

B three
blue
ducks



three blue ducks

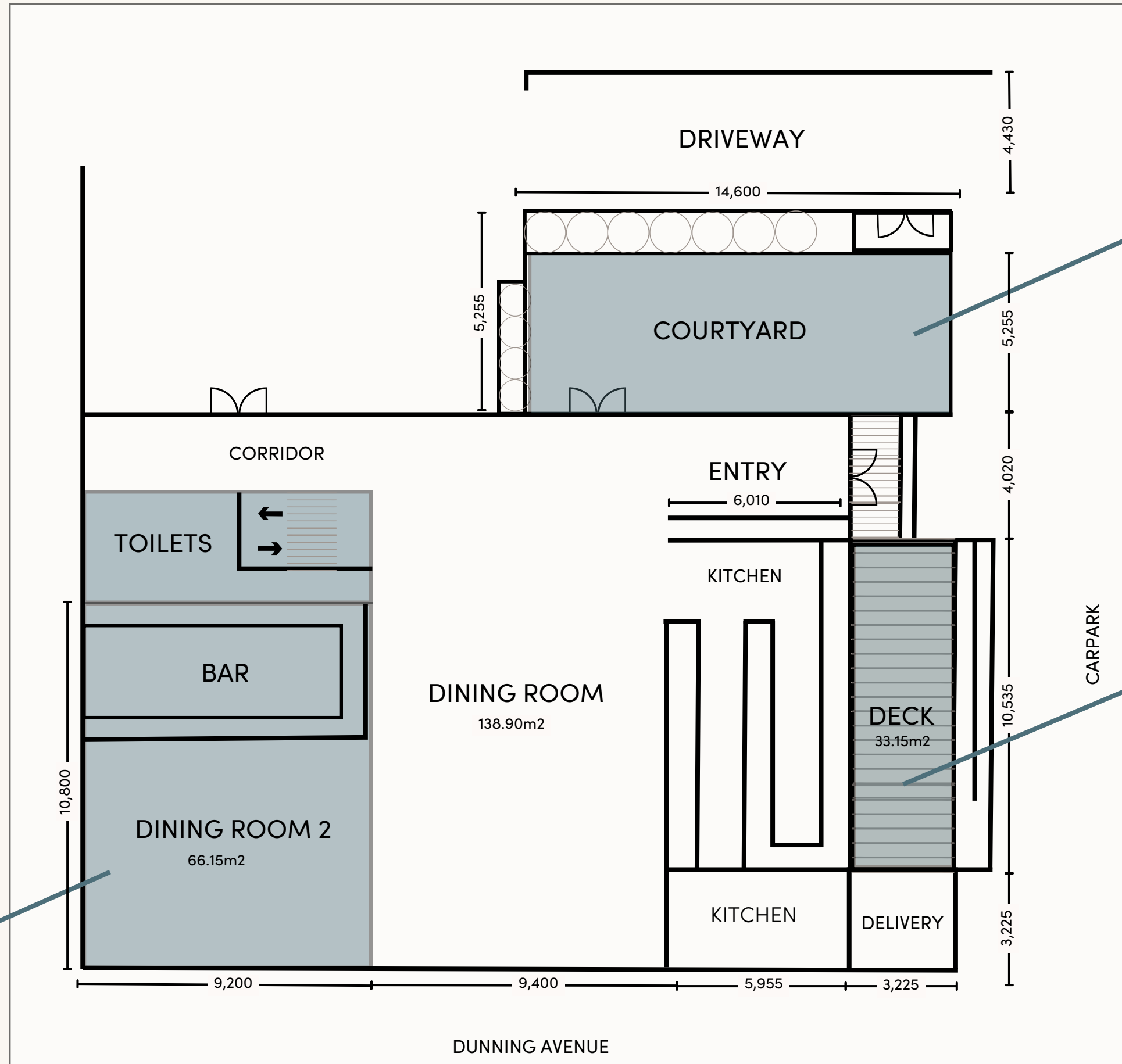


THE LAYOUT

The entire venue can be booked exclusively, including the deck, courtyard and main dining area.

Catering 200 seated guests and 220 standing guests, with the option to add on the upstairs Rosella Room.

ROSELLA ROOM
(MEZZANINE LEVEL)



THE COURTYARD

THE DECK



Spaces

THE RESTAURANT

Three Blue Ducks Rosebery is a unique venue located in a historic industrial warehouse, its true rustic history comes alive in the exposed beams, super high ceilings, stripped-back brick walls and concrete floors, while the white washed walls and hanging chandeliers and plants add colour and warmth to the industrial space.

The venue has been carefully designed to reflect the industrial look of the Cannery with a modern twist that perfectly caters to signature-styled events and parties.

ENTIRE SPACE

COCKTAIL: 220PAX

SEATED: 200PAX

Book out Three Blue Ducks Rosebery ground floor for exclusive use, including indoor restaurant, the courtyard, the deck with an option to add the Rosella Room



Spaces

ROSELLA ROOM

This private event space is located above the existing restaurant. Its true rustic style comes alive with exposed beams, super high ceilings, stripped-back walls and concrete floors. The Rosella Room has a private bar, luscious indoor plants and natural light to bring out warmer elements to the industrial space.

ENTIRE SPACE

COCKTAIL: 100 PAX

SEATED: 80 PAX

Book out The Rosella Room for exclusive use which includes use of private bar.

Packages: We have a variety of share table feast menus for seated events and canapé menus for cocktail events.

Add On: Grazing tables, canapés or arrival cocktails for something extra special!



Spaces

THE COURTYARD

Our beautiful sun-drenched courtyard is a great outdoor space to enjoy a stand-up or sit-down function nestled amongst our olive trees and grape vines, alongside our spit roast BBQ. It's the ultimate post work celebration, arrival drinks or team lunch space.

ENTIRE SPACE

COCKTAIL: 50 PAX

SEATED: 36 PAX

Beer and wine package options, flowing cocktails and delicious food prepared our open plan kitchen.

Packages: With a range of shared feasts, grazing tables, and canapés, we have options to suit your special occasion.

Add On: Arrival cocktails, canapés, grazing stations and more.



Spaces

THE DECK

Join us on the deck for intimate small gatherings such as team lunches, product launches, birthdays or as an entry feature for a larger function, a beverage station for a drink on arrival during roving events. This is also a great space for corporate brunches during spring and summer.

ENTIRE SPACE

COCKTAIL: 40 PAX

SEATED: 36 PAX

Beer and wine package options, flowing cocktails and delicious food prepared our open plan kitchen.

Packages: With a range of shared feasts, grazing tables, and canapés, we have a range of options to suit this special outdoor area.

Add On: Cocktail package, canapés , grazing tables and more



three blue ducks



Food & Beverage

THE FOOD

We take great pride in offering an incredible array of food and beverage options, from the best regional farmers and producers. Our extensive selection of shared feasts, lavish grazing tables, and canapés is unparalleled, ensuring that we have menus capable of satisfying the appetites and preferences of any gathering, no matter its scale or nature.

Please see our Chefs Selection Menus. We can also curate a personalised package tailored precisely to your unique requirements, guaranteeing an extraordinary and unforgettable event that will be etched in your memories for years to come.

See our full Food & Drinks Package for further details.

CHEF'S SELECTION MENU

CLASSIC CANAPES - \$65/PP

SMALL CANAPÉS

Oysters & finger lime dressing (gf, df)

Tempura eggplant fingers, spiced mayo (gf, df, vg)

Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)

Pork rillettes & crackling, mustard seeds, shaved pear

BIG CANAPÉS

Heirloom tomatoes, stracciatella, pangrattato, basil oil (gf, v)

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

Lamb kofta, romesco, preserved lemon, parsley (n)

SWEET CANAPÉS

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

Sea salt meringue, lemon curd, whipped coconut, berries (gf, vg)

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

SIGNATURE SHARED - \$105/PP

ESSENTIALS GRAZING TABLE

Seasonal selection of dips, cheese, cured meats, breads, crudites, fruit & nuts

SHARED MAINS

Portuguese chicken, peppers, paprika, lemon (gf, df)

Porchetta, apple, roasted beetroot, herbs (gf, df)

SHARED SEASONAL SIDES

Citrus salad, mixed leaves, pickled chilli, shaved fennel, orange, grapefruit (gf, df, vg)

Honey glazed pumpkin, ricotta, chilli oil, pangrattato (gf, v)

Crispy potatoes, rosemary & garlic (gf, v)

ALT DROP DESSERT

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (n)

Tiramisu, Brookies macadamia liqueur (v, n)

DELUXE SHARED - \$135/PP

SMALL CANAPÉS

Toasted sourdough, smashed peas, salsa verde, goats cheese (v, gf*)

Salt and Szechuan pepper squid, sweet chilli sauce, coriander

Lamb rib tostada, pickled cabbage, smoked tomato salsa (gf,df)

SHARED ENTRÉES

Kingfish ceviche, tiger's milk, sweet potato, coriander (gf, df)

Lamb kofta, romesco, preserved lemon, flat bread (n)

SHARED MAINS

Whole snapper, chilli, ginger, lemon grass (gf, df)

Lamb shoulder, olives, rosemary, preserved lemon (gf,df)

SHARED SEASONAL SIDES

Citrus salad, mixed leaves, pickled chilli, shaved fennel, orange, grapefruit (gf, df, vg)

Honey glazed pumpkin, ricotta, chilli oil, pangrattato (gf, v)

Crispy potatoes, rosemary & garlic (gf, v)

ALT DROP DESSERT

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v)

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

WE HAVE A RANGE OF FOOD PACKAGES AVAILABLE, STARTING FROM \$55/PP. OUR MENUS ARE EVER-CHANGING, PLEASE SEE OUR FULL FOOD & DRINKS PACKAGE FOR CURRENT MENU OPTIONS.

DRINKS MENU

CLASSIC - \$60/PP

Selection of 3 wines and 1 beer chosen by venue.

SPARKLING

Motley Cru, Prosecco, King Valley, VIC

WHITE

Ablington Vineyard, Semillon, Hunter Valley, NSW *

ROSÉ

M & J Becker, Merlot, Shiraz, Hunter Valley, NSW *

RED

Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

Travla Australian Lager 4.2% *

NON ALCOHOLIC PACKAGE INCLUDED

+ ADDITIONAL DUCKS COCKTAIL ON ARRIVAL \$16PP

SIGNATURE - \$70/PP

Choose 5 wines from any category below, incl. 2 beers

SPARKLING

Motley Cru, Prosecco, King Valley, VIC

WHITE

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

ROSÉ

M & J Becker, Merlot, Shiraz, Hunter Valley, NSW *

ORANGE

Trutta, Pinot Gris, Central Victoria, VIC

RED

Tyrrells, Shiraz, Hunter Valley, NSW
Mercer, Tempranillo, Hilltops, NSW
Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

Travla Australian Lager 4.2% *
Young Henry's pale ale 4.8% *

NON ALCOHOLIC BEVERAGES INCLUDED

+ ADDITIONAL DUCKS COCKTAIL HOUR \$32PP (P/H)

DELUXE - \$90/PP

Choose 6 wines from any category below, incl. 2 beers

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 * Golden
Hour by Mercer, Pinot Gris, Orange, NSW
Totara, Sauvignon Blanc, Marlborough, NZ
Tyrrells, Chardonnay, Hunter Valley, NSW

ROSÉ

M & J Becker, Merlot, Shiraz, 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 Australian Lager 4.2% *
Young Henry's pale ale 4.8%*

SPIRITS

House spirits for final two hours of event

NON ALCOHOLIC BEVERAGES INCLUDED

+ ADDITIONAL NV TAITTINGER 'BRUT RESERVE, CHAMPAGNE,
FR | 165 (P/B)





GET IN TOUCH

(02) 7251 8662

1/85 Dunning Ave, Rosebery, NSW
enquiries@threeblueducks.com

CONTACTS

EVENTS TEAM

eventsrosebery@threeblueducks.com

Phone: (02) 7251 8662

KATY FERGUSON

Senior Event Manager

katy@threeblueducks.com

Phone: (02) 7251 8662