

three blue ducks

URBNSURF CATERING





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GOOD WAVES. GREAT FOOD.

Whether you're planning a celebration, corporate gathering or private event at URBNSURF, our team is here to make the food and service effortless.

From relaxed long lunches and cocktail-style events to larger celebrations across the surf park, we offer seasonal, produce-driven menus designed for sharing and bringing people together.

With sweeping lagoon views and flexible event spaces, we're here to make your next event memorable, relaxed and easy to enjoy.



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DUCKS OFFERING

We cater a variety of events and formats onsite, including:

Venue Exclusive Use

For larger events, the venue can be booked for exclusive use. Flexible layouts suit long lunches, cocktail-style celebrations or seated dinners, with sweeping lagoon views and a seamless flow between indoor and outdoor areas.

Mezzanine / Deck

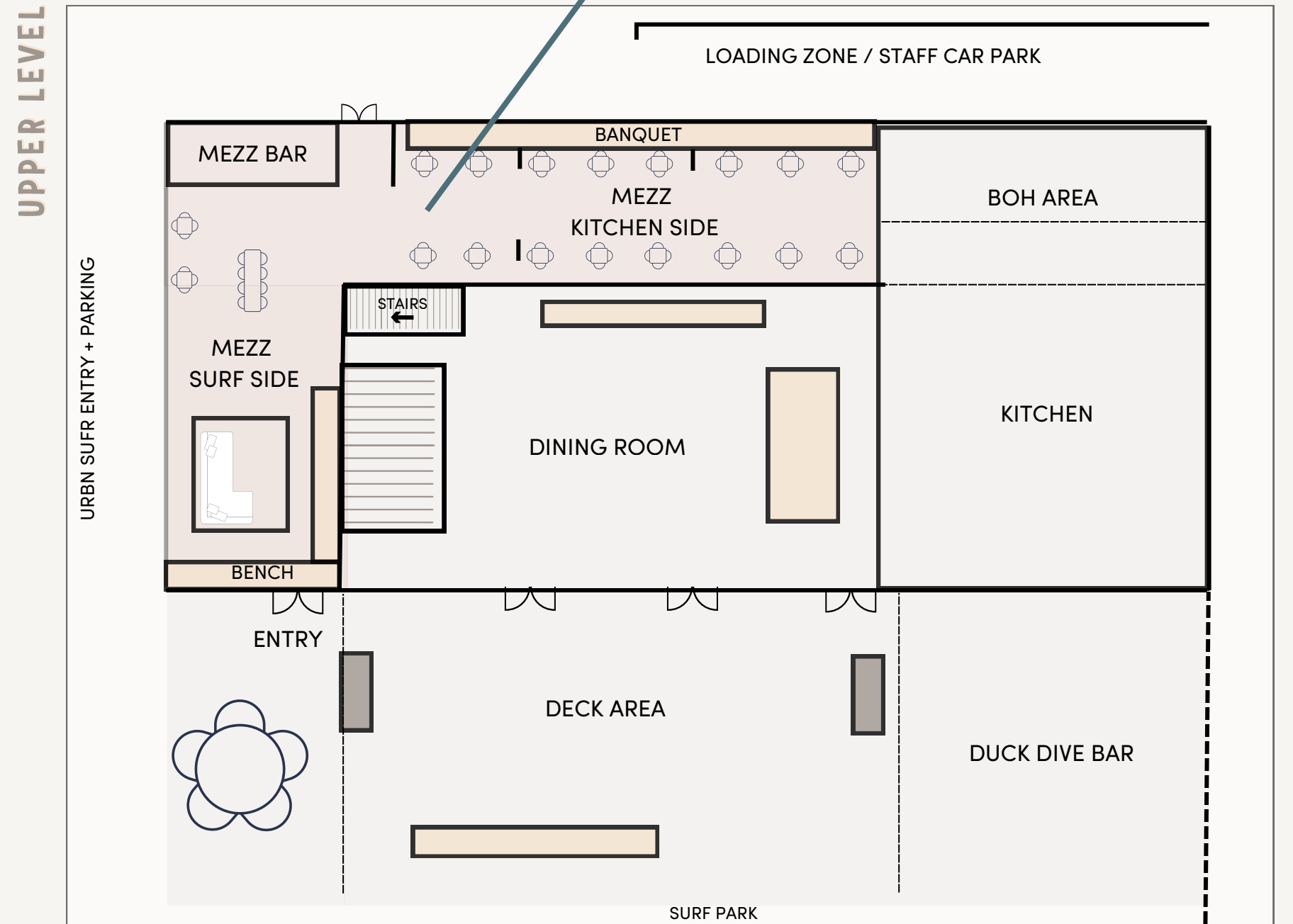
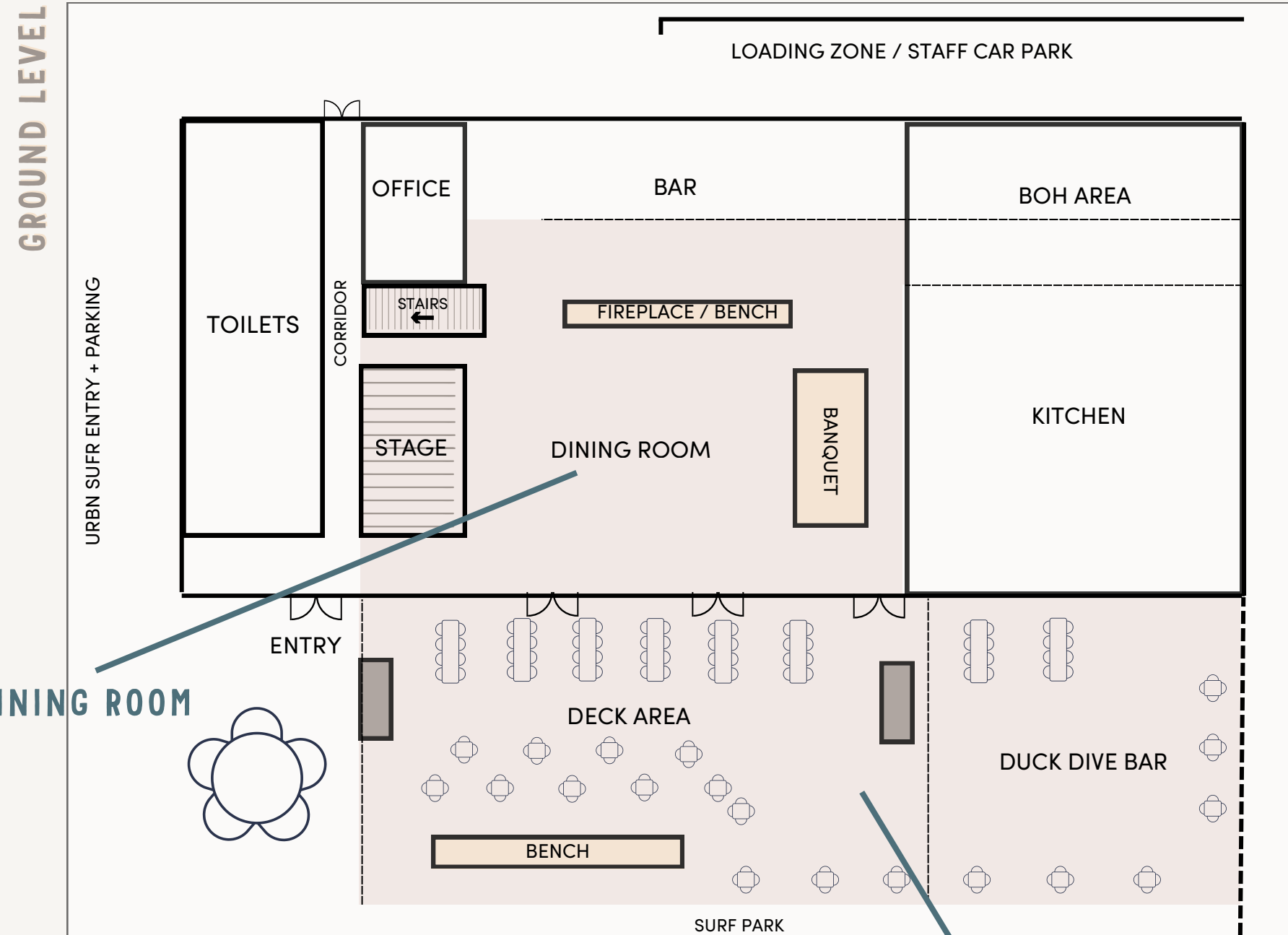
For smaller gatherings, our Mezzanine and Deck areas provide semi-private spaces within the venue. Ideal for long lunches, celebrations or team events, they offer a relaxed setting overlooking the lagoon.

URBNSURF Spaces

For events taking place elsewhere within the URBNSURF precinct, our team can provide catering across the park's event spaces, with menus and service tailored to suit the format of your event.

THE LAYOUT

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



THE MEZZAINE

DINING ROOM

THE DECK

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EXAMPLE FOOD & DRINK PACKAGES



MORNING AND AFTERNOON TEA

Build your own (min 3) or:

1 small, 1 big | 17pp

2 smalls, 2 bigs | 28pp

3 smalls, 2 bigs | 34pp

Seasonal fruit platters | 7pp

Batch brew coffee & tea station - 7pp half day
or 14pp full day

*Minimum of 12 people, 48 hour notice period

Delivery fee of \$75 applies for groups under 50

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SMALLS | 7EA

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 | 11EA

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 | 7PP HALF DAY OR 14PP FULL DAY

Batch brew coffee

Hot water urn with milk, sugar & tea bag station

Pre-ordered barista coffee available with 7 days notice

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 TABLES

Oyster Bar | 14pp

Essentials grazing table | 42pp

Ducks' Menu | 45pp

Premium Menu | 60pp

*Minimum of 20 people, 48 hour notice period

Delivery fee of \$75 applies for groups under 50 people

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OYSTER BAR | 14PP

Includes 2 x Sydney rock oysters per person

Served with fresh lemon, lime, tabasco & shallot mignonette

ESSENTIALS GRAZING TABLE | 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

DUCKS MENU | 45PP

Spiced pulled brisket rolls, slaw, pickles, spicy mayo

Korean spiced chicken wings, house pickles, herbs, lime | df

Pasta salad, pickled red onion, cherry tomato, black olives, cucumber, lemon dressing (df, vg)

Duck's potato salad, mustard dressing, rocket, baby capers | gf, df, vg

PREMIUM MENU | 60PP

Slow cooked beef brisket, chimichurri, pickles, herbs | gf, df

Honey & thyme glazed roasted chicken, jus | gf, df

Risoni pasta salad, pickled red onion, cherry tomato, black olives, cucumber and lemon dressing | df, vg

Duck's potato salad, mustard dressing, rocket, baby capers | gf, df, vg

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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

Essentials grazing table | 42pp

Skin on chips, Ducks' salt, aioli | gf, df, vg | 10pp

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CLASSIC | 8EA

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

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 sides + BYO cake | 95pp

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 sides, alternate drop of 2 desserts | 110pp

Sourdough bread & butter, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts | 125pp

ADD-ON OPTIONS

Add-on canapés - see previous page

Essentials grazing table | 25pp

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 (Autumn 2026)

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

Late night snacks | 14 per item

BYO plated cake service | 5pp

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

Crew meal | 35pp

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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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BEVERAGES

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WATER | 7PP

Wallaby still water, Wallaby sparkling water

COLD-PRESSED JUICE | 10PP

Original Orange, Cloudy Apple, Ruby Tuesday- watermelon, rhubarb & pear, Super Greens- kale, spinach, celery, lemon & cucumber

BUCHI KOMBUCHA | 12PP

Ginger & citrus

Blackcurrant & elderberry

Hibiscus & chamomile

BOBBY'S PREBIOTIC SOFT DRINK | 10PP

Creamy soda

Passionfruit

Ginger beer

TEA & COFFEE | 7PP HALF DAY

Cold brew or iced coffee, certified organic tea by Three Blue Ducks

NON-ALCOHOLIC BEER | 12

Heaps Normal 'Quiet XPA'

Stomping Ground 'Footloose' pale ale

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EXTRAS

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VENDORS

If you need any recommendations for photographers, videographers, stylists, florists, furniture hire, celebrants, live musicians, DJs or cakes, please get in touch with the events team.

GIFTS

Ducks wine glasses | \$24 (2 glasses)

Ducks socks \$12 each

Ducks salts (assorted varieties) | from \$16

Ducks jams (assorted varieties) | from \$16

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

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

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THE NEXT STEP

If you're planning an event at URBNSURF 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 space, guest numbers and vision.



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