

## WELCOME



The Ducks is a great story of food, born in the surf! It all started with three good mates traveling the world, cultivating ideas around a better, more sustainable approach to living. Somewhere there, in a shared belief in good ethical food - Three Blue Ducks were hatched.

We encourage you to grow what you can, buy food mindfully, buy it locally, cook it thoughtfully and waste nothing where you can. At Three Blue Ducks, we stand by a set of principles that encourage us to continuously reinvent the wheel and ensure that we implement ethical and sustainable business practices on all levels. We work with honest suppliers we like who have the best quality produce.

We are committed to creating interesting dishes, banging with flavour that is simple and a bit rough around the edges. We are less white tablecloth dining and more come-as-you-are kind of vibe. It's a Duck thing!

The Ducks take great price in catering to all needs and exceeding expectations. Let us bring our team to your next event. For any occasion from intimate dinners in your home to coal-fired spit roasts in a field, wedding, birthday parties, product launches, corporate dinners or any kind of shindig let us take the stress away and do the hard work for you. Speak to us about planning and catering your next occasion, wherever it is!













## CANAPES

2 smalls, 2 bigs & 1 sweet - \$55/head 3 smalls, 2 bigs & 2 sweets - \$70/head 4 smalls, 3 bigs & 2 sweets - \$85/head



### **SMALLS**

Oysters & finger lime dressing (df, gf)

Smoked potato chips, seaweed salt & vinegar (v, gf)

Radishes on cultured, salted butter & spiced almonds (gf, v, n)

Smoked eggplant, sumac, shallot, spiced labneh & lavosh (v)

Smoked fish brandade, preserved lemon & sourdough (n)

Cured kingfish, beets & pepperberries (gf, df)

#### BIGS

Chargrilled tiger prawns & confit chili with garlic (gf, df)

Tomato, stracciatella, basil & fennel salt (v, gf)

Chicken skins, parfait, davidson plums & seeds on lavosh (n)

Octopus & olives (gf, df)

Pork rilletes & crackle, mustard seeds & shaved pear (gf, df)

Beef brisket & marmalade on toast (df)

#### **SWEETS**

Blue cheese, fresh honeycomb & fruit loaf (v, n)

Chocolate, honeycomb & seaweed sherbet (v)

Sea salt meringue, lemon curd, chantilly & berries (gf)

Roasted fruit crumble, burnt citrus cream (n, v, gf)

Lemon tart, crème fraiche (v, n)

V=vegetarian, GF=gluten free, DF=dairy free, 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.

### SHARE TABLE

3 small canapés, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$95/head

Grazing table, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$110/head

2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$120/head

6 small canapés, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$150/head



#### SHARED ENTREES

Burrata, tomato, basil, balsamic (v, gf)

Smoked eggplant, shallot, sumac, spiced labneh (v, gf)

Citrus ceviche, paw paw, red onion (gf, df)

Smoked fish brandade, preserved lemon & sourdough (n)

Charred prawns, chilli, garlic, avocado (df, gf)

Marinated Octopus, preserved lemon, cherry tomatoes and potatoes (df, gf)

Chicken skins, parfait, jam, nuts and seeds (n, af)

Kangaroo tartare, horseradish, olive crisp bread (df)

Pork rillettes, shaved pear, crackle (n, af)

#### SHARED MAINS

Smoked eggplant, mixed grain dahl, yoghurt (v, gf)

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

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

Roast pork loin rack, jus & beer mustard (df)

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

Lamb shanks, tomato, oregano, basil (qf, df)

Sri Lankan beef curry, coconut sambal, yoghurt, naan (n, gf)

Coffee rubbed brisket, chimmichurri (gf, df)

Beef rib eye, mustard, lemon (\$10 extra pp) (gf, df)

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## SHARE TABLE CONTINUED

3 small canapés, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$95/head

Grazing table, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$110/head

2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$120/head

6 small canapés, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts - \$150/head



#### SHARED SIDES

Bitter leaf salad (vg, df, gf)

Roasted dutch carrots, carrot top pesto, tahini, yoghurt, puffed wild rice (v, gf)

Roasted broccoli, pickled chilli, almonds, bread sauce (v, n)

Fennel, watercress, dill, grapefruit, nuts and seeds (vg, gf, df, n)

Raw veg salad with kale, cucumber, red onion, parsley, cabbage, nuts and seeds (vg, gf, n)

Herb and apple slaw, beets, citrus (vg, qf, df)

Cucumber, chilli, coriander, cashews, nam jim (v, df, gd, n)

Shaved zucchini, peas, mint, eschallots (v, df, gf)

Tomatoes, mozarrella, parsley, eschallots, sumac, preserved lemon (v, gf)

Mixed grain, watermelon, coriander, mixed leaves (vg, df, gf)

Mixed grains, red cabbage, currants, parsley (vg, gf, df)

Chickpeas, pearl buckwheat, raisins, almonds, parsley, mint (v, df, n)

Charred corn, jalapeno and creme fraiche (v, gf)

Roasted eggplant, shallot, sumac, spiced yoghurt (v, gf)

Roasted Potatoes (v, qf)

Maple roasted pumpkin, feta, pomegranate (v, af)

Mashed potato or polenta, herbs (v, gf)

### DESSERT ALTERNATE DROP

Sea salt meringue, lemon curd, chantilly, berries (v, gf)

Choc-ganache, brownie, anglaise, hazelnuts, orange (v, n)

Charred pineapple, ginger panna cotta, cashews (v, gf, n)

Chocolate Bread & butter pudding, cream (v)

Chocolate, honeycomb, seaweed sherbet (v, gf)

Lemon tart, crème fraiche (v)

Roasted fruit crumble, burnt citrus cream (v, n, gf)

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## ALTERNATE DROP

Sit down 3 course alternate drop - \$100/head

Sit down 3 course alternate drop, shared cheese plate - \$120/head

Grazing table to start, 3 course alternate drop - \$120/head



### **ENTREES (CHOOSE 2)**

Burrata, tomato, basil, balsamic (v)

Fermented carrots, labneh, dukkah (v)

Smoked brandade, preserved lemon, sweet potato

Citrus ceviche, paw paw, red onion (gf, df)

Chicken skins, parfait, jam, nuts & seeds (n)

Kangaroo tartare, horseradish, olive crispbread

### MAINS (CHOOSE 2)

Smoked eggplant, mixed grain dahl, yoghurt (v, gf)

Hay smoked salmon, shaved fennel, bitter greens, grapefruit (gf, df, n)

Glazed chicken, watermelon, spelt, radish (df)

Porchetta, baked apples, mustard seeds, parsnips (gf)

Coffee rubbed brisket, chimichurri, shaved white cabbage (gf, df)

Lamb shoulder, roasted veg, green sauce (gf, df)

### **DESSERTS (CHOOSE 2)**

Sea salt meringue, lemon curd, chantilly, berries (gf)

Choc-ganache, brownie, anglaise, hazelnuts, orange (v, n)

Charred pineapple, ginger panna cotta, cashews (gf, n)

Chocolate Bread & butter pudding, cream (v)

Lemon tart, crème fraiche (v, n)

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### BUFFET STYLE

Pulled meat, herbs, apple slaw on a Bread Social Roll with 2 seasonnal sides - \$40/head

Roast meat and whole fish with seasonnal sides - \$50/head

Roast meat, whole fish, prawns and oysters with seasonnal sides - \$70/head



#### FIRST OPTION

Pulled pork

Herb and apple slaw, beets, citrus (vg, gf, df)

**Bread Social Roll** 

#### (Choose 2 sides)

Raw veg salad with kale, cucumber, red onion, parsley, cabbage, nuts and seeds (vg, gf, n)

Cucumber, chilli, coriander, cashews, nam jim (v, df, gd, n)

Roasted Potatoes (v, gf)

Charred corn, jalapeno and creme fraiche (v, gf)

#### SECOND OPTION

Roast pork

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

#### (Choose 3 sides)

Raw veg salad with kale, cucumber, red onion, parsley, cabbage, nuts and seeds (vg, gf, n)

Cucumber, chilli, coriander, cashews, nam jim (v, df, gd, n)

Roasted Potatoes (v, gf)

Charred corn, jalapeno and creme fraiche (v, gf)

Chickpeas, raisins, almonds, parsley, mint (v, df, gf, n)

#### THIRD OPTION

Roast pork

Whole snapper, chilli, ginger, lemon grass (gf, df) Chargrilled tiger prawns & confit chili with garlic (gf, df) Oysters & finger lime dressing (df,gf)

#### (Choose 3 sides)

Raw veg salad with kale, cucumber, red onion, parsley, cabbage, nuts and seeds (vg, gf, n)

Cucumber, chilli, coriander, cashews, nam jim (v, df, gd, n)

Roasted Potatoes (v, gf)

Charred corn, jalapeno and creme fraiche (v, gf)

Chickpeas, raisins, almonds, parsley, mint (v, df, gf, n)

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## ADDITIONAL OPTIONS

Champagne and oysters - \$35 pp Grazing Station - \$22 pp Seafood Grazing Station - \$65 pp Cheese Grazing Station - \$25 pp Dessert Grazing Station \$20 pp BYO Cake Service - \$5 pp



## CHAMPAGNE AND OYSTERS \$35PP

One glass of champagne and 3 oysters per person

## **GRAZING STATION** \$22PP

Artisan cured meats

Dip and crudité selection

Selection of pickles

Farmhouse cheeses

Citrus ceviche, paw paw,

red onion (gf, df)

Bread Social sourdough & cultured butter

## **SEAFOOD GRAZING STATION** \$65PP

Oysters & ginger fingerlime (df, gf) Prawns on ice, preserved lemon & aioli (gf)

Smoked fish brandade & herb salad Braised octopus, olives & rosemary (df, gf) School prawns & chili salt (df, gf, n) Buttermilk and lime raw fish, pickled ginger & cucumber (gf)

Bread Social sourdough & cultured butter

## CHEESE GRAZING STATION \$25PP

Selection of cheeses (v, gf)

Flatbread, lavosh, Bread Social sourdough & cultured butter (vg)

Honeycomb (df, gf)

Pecans, walnut & almonds (n)

Grapes & muscatels (vg, df, gf)

Dried figs, apricots & apples (vg, df, gf)

## DESSERT GRAZING STATION \$20PP

Chocolate ganache (v, gf)

Honeycomb (df, gf)

Lemon meringue tarts (v)

Charred pineapple & lemongrass

caramel (v, df, gf)

Strawberries & passionfruit cream (v, gf)

Dried fruits & nuts (vg, df, gf)

Fresh fruits (vg, df, gf)

Macadamia praline (vg, df, gf, n)

Chocolate brownies (v, n)

Upside down pear cake (v, n)

## BYO CAKE SERVICE \$5PP

Cake plated with fruits and ice cream

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## DRINKS PACKAGES

### STANDARD - \$70PP

#### White wine

2017 Raidis Estate Riesling - Coonawarra, SA 2017 Brash Higgins Chenin Blanc - McLaren Vale, SA

#### Red wine

2016 Brash Higgins Mataro - McLaren Vale, SA 2016 Tamburlaine Cabernet Sauvignon - Orange, NSW

#### **Beers**

Stomping Ground 'Laneway' lager Young Henry's 'Newtowner' Ale 'Granite Belt' Treehouse Apple Cider

## Sparkling wine

2012 Topper's Mountain - New England, NSW

## DELUXE - \$85PP

#### White wine

2017 Tamburlaine Sauvignon Blanc - Orange, NSW 2017 Raidis Estate Riesling - Coonawarra, SA 2017 Brash Higgins Chenin Blanc - McLaren Vale, SA

#### Rosé

2017 Jilly Wines Nebbiolo Rosé - New England, NSW

#### Red wine

2016 Quealy Pinot Noir - Mornington Peninsula, VIC 2016 Brash Higgins Mataro - McLaren Vale, SA 2016 Tamburlaine Cabernet Sauvignon - Orange, NSW

#### **Beers**

Stone & Wood Pacific Ale Stone & Wood Lager Stomping Ground IPA Willie Smiths Organic Apple Cider

## Sparkling wine

2012 Clover Hill - Pipers River, TAS

## Premium spirits

Tanqueray Gin Ketel One Vodka Buffalo Trace Bourbon Pampero Rum Arette Tequila

## RESERVE - \$100PP

#### White wine

2016 Sevenhill Riesling - Clare Valley, SA 2016 Ocean Eight Pinot Gris - Mornington Peninsula, VIC 2014 Si Vinters Semillon, Chardonnay - Margaret river, WA 2015 Ochota Barrels Gewürztraminer - Basket Range, SA

#### Rosé

2016 DownThe Rabbit Hole Sangiovese - McLaren Vale, SA

#### Red wine

2014 Ngeringa Pinot Noir - Adelaide Hills, SA 2014 Starlane Nebbiolo - Beechworth, VIC 2016 Jilly Field Blend - New England, NSW 2014 Turkey Flat Shiraz - Barossa Valley, SA

#### Beers

Choose any two beers from our current list of Australian craft brewers. Willie Smith organic Apple Cider

## Sparkling wine (reserve)

NV Palmer - Champagne, France NV Howard Park 'Jete' Rosé - Great Southern, WA

## Premium spirits

Nuestra Soledad (Mezcal) Hennessy VS (Cognac) Monkey shoulder (Whiskey) Cape Byron Distillery 'Brookies' (Gin) Tito's Copper Still (Vodka) Buffalo Trace (Bourbon) Diplomatico Reserva (Rum) Arette (Tequila)

## DRINKS PACKAGES

### OPTIONS TO ADD

Gin & Tonic Bar - \$20 pp/hr Champagne Hour - \$27 pp/hr Aperitif & Digestif - \$8pp/hr Classic Cocktails - \$30pp/hr Custom Cocktails - \$35pp/hr International Premium wines - \$30pp\*



### GIN & TONIC BAR - \$20PP/HR

A selection of 4 premium Australian Gins, tonics & natives Australian botanicals.

### CHAMPAGNE HOUR - \$27PP/HR

NV Palmer - Champagne, France

## APERITIF & DIGESTIF - \$8PP/HR

Choose 1 drink:

- Amaro Montenegro
- Amaro Averna
- Fernet Branca

### CLASSIC COCKTAILS - \$30PP/HR

Choose 2 cocktails:

- Amaretto Sour
- Margarita
- Aperol Spritz
- Negroni
- Old Fashioned

### CUSTOM COCKTAILS - \$35PP/HR

Let our bartenders create a unique cocktail on your special day.

### INTERNATIONAL PREMIUM WINES - \$30PP\*

#### Whites

Sato Riesling - Central Otago, New Zealand

Ronco Dei Tassi Pinot Grigio - Friuli, Italy

Robert Cantin 'Les Pierblancs' Sauvignon Blanc

- Sancerre, France

Fasoli Gino Soave Borgoletto - Verona Italy

#### Rosé

Château de Brique '83' - Côtes de Provence, France

### Reds

I Fabbri Lamole Chiantui Classico Sangiovese

- Tuscany, Italy

Conde de Valdemar 'Gran Reserva' Tempranillo

- Rioja, Spain

Renato Corino Nebbiolo d'Alba DOC - Piedmont, Italy

La Chapelle de Calon Cab Sauv, Merlot, Petit Verdot

- Bordeaux, France

<sup>\*</sup>Add on to a standard, premium or reserve drinks package





## THE EARTH HOUSE

EarthHouse is situated on a 110 acre farm in the heart of the Byron Bay hinterland; 10–15 minutes from the historical village of Bangalow and 25 minutes to Byron Bay and its world-class beaches. The property boasts a unique rural setting with spectacular mountain and valley views.

The wedding pavilion is constructed from rammedearth, a material which we have chosen for its unique aesthetic and its exceptional thermal qualities. The EarthHouse philosophy is tasteful

simplicity, inspired by and sympathetic to the natural environment. Every care has been made to ensure the comfort of guests, whilst being sensitive to the earth from which it was built.

EarthHouse is council approved and entirely purpose built.









### GURRAGAWEE

The Gurragawee eco venue is located at Teven, just 15 minutes from the picturesque village of Bangalow and 25 minutes from Byron Bay and 15 minutes from Ballina.

Gurragawee eco venue can accommodate beautifully up to 100 guests for a sit down dinner and dancing in TheCurrawongStudio lending itself perfectly to a gorgeous intimate wedding or elopement ceremony.

The Currawong Studio is a creative designed shed to give you a space to imagine your own artistic inspired dreams, overlooking the glorious natural pristine Maguires Creek. Set in a lush landscaped open space of gorgeous green lawns this secluded location offers a myriad of choices for a beautiful unique ceremony and provides a wonderful day-time outdoor wedding venue.









## THE BEACH HOUSE

The Beach House have a fresh natural look portraying a sophisticated yet casual beach vibe. The space aim to accentuate the natural beauty of the surrounds by using natural timbers for awning and furniture, white washed walls, natural linen materials and muted earthy tones.

The venue can cater for events of up to 250 people and is a blank canvas for you to create your ultimate experience.

Hiring the venue starts from \$10 000 and includes the exclusive use of the 2 acres including ceremony location overlooking Angles Beach, the cocktail alfresco area and reception dining hall.

The venue is operating as a dry hire space allowing for you to work with your stylists / planner / caterer to create your desired experience.









### FORGET ME NOT

Best of the Byron Bay Hinterland. Featuring country acreage, rolling hills, a picturesque lake, awardwinning gardens and the wedding of your dreams!

Forget Me Not Weddings is the ultimate country destination situated in the Byron Bay hinterland, 10 minutes from Byron Bay and 5 minutes to boutique Bangalow.

On a scenic hundred acre working cattle farm, it is very private and tranquil. Overlooking a large lake with water lilies and a little row boat beside an old wooden jetty. Surrounded by prizewinning gardens and rainforest plantings. Turn a corner and find another secret spot, relax and listen to the running water of the natural little waterfalls amongst the rainforest.









## STYLING AND PLANNING



We are here to help you create the event of your dreams and make the most of your celebration. From the concept through to your big day, we can offer styling advice, handle the preparations and deal with all suppliers and other parties involved.

We work closely with you to work out the details for realising your vision, with expert suggestions in themes, flowers, music, gift bags, furniture and décor. We can also manage the planning and logistics, coordinating all the suppliers involved

from quotation through to delivery and set-up. For weddings, we can offer a wedding planner to help organise everything on the day. You can simply relax and enjoy the beautiful memory-making experience.

We can do the lot or in part, and will provide a tailored quote for styling and planning services, following a discussion with you about your needs.











## **FLORIST**

## THE FRENCH PETAL

The French Petal is a floral studio based in the industrial estate in Byron Bay, a little bee hive with a nice creative buzz. In Byron we get all of the inspiration we need to create fresh and unique floral arrangement for your wedding, corporate events or any kind of celebration.

A Love of of flowers is the heart of The French Petal. Our workshop burst with flowers, pods, textural foliage to create something special and bring a bit more magic to your event.

Give us an idea and we will run with it.





f thefrenchpetal







## **ANAMUNDI**

### ANAMUNDI STUDIO

Bespoke wedding flowers & styling for Bohemian lovers and restless romantics

From the bush to the beach, The Anamundi studio specialises in floristry and botanical styling for weddings, events, celebrations and creative collaborations.

Inspired by all things wild and beautiful, there is nothing we love more than creating something unique and expressive through the language of flowers.

In a commitment towards ethical and sustainable events; we do our very best to choose only the most beautiful and seasonal flowers available, inspired by the season and the beautiful Byron Bay Hinterland.

The Anamundi studio proudly supports local farmers and growers in the sourcing of its material.

Anamundi is committed to 100% floral foam-free weddings!

Web: anamundistudio.com





anamundistudio











### THE WILDERNESS FLOWERS

Wilderness Flowers is a boutique wedding florist based in the Byron bay hinterland. Our style is rambling and romantic with a focus on luxurious seasonal blooms. Inspired by the natural beauty of Byron bay and its eclectic and creative vibe, we approach every wedding with an artful eye and enjoy creating stunning arrangements and installations for loved up couples.

Backed by an awesome team we pride ourselves on our ability to source the finest blooms and deliver weddings florals that are both unique and timeless

Wilderness Flowers has been featured in Vogue, Cosmopolitan, Hello May, White, Real Weddings, The Lane, Nouba, The Knot, Wedded Wonderland, Bride To Be and Modern Weddings.



wildernessflowers\_







## STYLING



## FRANK AND JOY

The Frank and Joy team are passionate about creating breathtaking and seamless events. With backgrounds in styling and interior transformations, event and hospitality management as well as the music and entertainment industries, it has been a natural progression to turn their attention to styling. They also have a collection of gorgeous hire items to create incredible weddings and events!

Attention to detail and an innate sense of balance and style have led to their work being featured in numerous magazines and online blogs.

"We absolutely love the creative process we go through with each of our clients. There are so many resources available today for inspiration with the rise of Pinterest and the hundreds of blogs out there however the real art is being able to translate all of those 'likes' into an event brief that is fresh, original and unique to each client."







frankandjoy











LUCAS & CO. **PHOTOGRAPHY** 

### LUCAS & CO. PHOTOGRAHPY

Our approach to wedding photography & videography is simple, capture the day as it happens. We're all about telling your story. The real version, no fake or staged moments. We want your experience with wedding photography to be memorable for all the right reasons. We work in closely with you to understand your wedding and your story to be sure we reflect you as a couple on camera. We approach each wedding with fresh eyes as every couple is unique and no generic approach can ever be applied.

#### SARAH LUCAS

Email: contact@lucasandcophotography.com

Web: lucasandcophotography.com

Mobile: 0490 077 996





f lucasandcophotography











## **PHOTOGRAPHY**

# JANNEKE STØRM

#### **JANNEKE STORM**

Raw, photojournalistic, authentic, fun, rad!

I love stories. And I'm intrinsically drawn to the moments that reveal; the most beautiful love stories ever, weddings.

When it comes to the day, I can't help but fully immerse myself. Capturing those unguarded moments whether it's a feeling, a touch, a laugh or a tear, is my passion. And more often then not, while I look down my lens and witness those precious, fleeting moments unfold I can't help but tear up.

I also love blending in with the guests and sometimes having a bit of a dance on the d-floor too, if you're lucky. Most importantly I want to make sure the experience is fun, hassle-free and pleasant to all.

The end result is unique collection of natural, real moments of the best day of your life. Something beautiful that I hope will last long after the memory of the day.

I prefer to meet with couples in person or over Skype so we can get to know one another and make sure they're comfortable with me before booking. Photographers are such a huge part of a couple's day so it's important to me that we're a good match. Once the date is locked in, I keep in contact and make sure they know I'm there if they need me for anything from the booking to image delivery.

On the day I shoot a photojournalist style so capture the real moments as they happen in an unobtrusive and organic way. During portraits, I usually give couples a bit of guidance, where to stand, where to put hands etc. I encourage couples to make the day their own, be themselves and have some fun, that way their photos are special and unique.











## VIDEOGRAPHY



## LYNDEN FOSS

Lynden is a Byron Bay based Photographer and Cinematographer. With a passion for all things outdoors and an eye for detail Lynden has built an impressive body of work that takes the viewer from picturesque coastlines and surf culture to strong branded content and campaigns.

Lynden has created an in-demand aesthetic that is diverse yet uniquely his own that pushes away from traditional wedding and event videos to create engaging and emotive pieces. With a layback approach to capturing the day and focusing on candid real moments his work ensures that those feelings and emotions from your special day will live on forever.













## **VIDEOGRAPHY**



## ANCHORED CINEMA

Anchored Cinema is a collective of wedding cinematographers based on the East Coast of Australia - servicing both Australia and destinations all around the world. Anchored Cinema aims to provide our couples with unique, candid and cinematic memories that will last a lifetime. As well as an experience that is personable and fun. Catch us on the dance floor at your wedding!





**f** anchoredcinema











## **ACCOMMODATION**



### 28 DEGREES

28 Degrees is a luxury guesthouse located in the heart of Byron Bay. The rooms are beautifully designed to provide 5-star accomodation steps away from town and one of the worlds' best beaches.

The perfect place for a bridal party or the wedding family to stay- all rooms offer private ensuites with the option for adjoining common spaces.

Email: info@28byronbay.com.au

Web: 28byronbay.com.au Phone: 02 6685 7775

28degreesbyronbay

### PRIVATE ROOMS

## Private Lighthouse x1:

Claw foot bath + views

### Private Garden x3:

Private plunge pool + deck

\*When you book all 4x private rooms you have exclusive access to the atrium for canapés, drinks and photos.

## MAIN HOUSE

#### Main Master x1:

Claw foot bath + large deck

## Main Classic x2:

Standard suites

\*When you book all 3x main house rooms you have exclusive access to the kitchen, lounge room, deck and lap pool.











## CELEBRANT

## SKAI DALY

## Marriage Celebrant. Byron Bay.

Designing a ceremony that is unique, reflective of you, and transforms your wedding day vision into an experience to remember can be a daunting prospect.

Skai Daly has a relaxed, genuine personality and years of experience to deliver a highly personalised ceremony that captures who you are in a ceremonial, celebratory space.

Your wedding ceremony is a true reflection of you as a couple and a wonderful celebration of your journey together. Skai's relaxed, professional approach naturally engages and captivates guests and creates a sense of love, reverence, joy and authenticity.

By truly getting to know you, Skai creates a ceremony journey and builds a sense of delight on your wedding day.

Skai's skill is creating a sense of calm when nerves are running high; from the very start of planning your ceremony to the moment you say 'I do'.

Love stories with intent and delight

Email: skai@skaiceremonies.com.au

Web: skaiceremonies.com.au

Mobile: 0412 529 066

skaiceremonies

Skai.Byron.Bay.Celebrant













## CELEBRANT



### BRENDAN ANNING

If you're looking for a professional, charming and relaxed celebrant that understands how to create a stress-free, fun, and meaningful vibe, then Brendan Anning is your perfect match.

With many years of experience in tailoring the perfect wedding day to suit any couple, Brendan is always striving to fulfill any and all requests. Brendan loves performing ceremonies that capture and celebrate your love by creating a fun and relaxed atmosphere for you and your guests.

With a friendly, approachable nature and passion to serve, Brendan always delivers the highest quality ceremonies with an entertaining and loving vibe that will last for the rest of your special day. If you want the perfect professional to help you celebrate your perfect day, then say "I do", to Brendan Anning.

Email: hello@brendananning.wedding



brendananning.wedding









## TERMS AND CONDITIONS

## Menu & beverages

As our menus are seasonal and regularly changing, you can select your menu just a month before your event, unless otherwise agreed.

## Confirmation of guests

Guest numbers and dietary requirements are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met. Dietary requirements need to be confirmed no later than 7 days prior to the event.

## Setup and styling

Suppliers can deliver flowers, decorations and furniture up to 2 hours prior to the event. Should your event require substantial decoration, a stylist is available to help you, for an additional cost. All larger items like furnishings for styling or from hire companies must be collected at the end of the event. With a night-time event, the allocated collection time is 11:30pm.

## Payment details & terms

To confirm your booking, we require an initial security deposit of 20% of total account. Full payment must be made on confirmation of final numbers 2 weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day.

Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (Amex).

## Cancellation policy

All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend. All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to Three Blue Ducks in writing. In case of unforeseen circumstances, extreme weather conditions or accidents. Three Blue Ducks reserves the right to cancel any booking and refund any deposit payments made.

## Public liability insurance

Three Blue Ducks holds public liability insurance, however all external suppliers will be required to have their own as the Three Blue Ducks' public liability insurance is very specific to our business. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods are covered by Three Blue Ducks.

### Cleaning fee

A cleaning fee will be charged, at the discretion of Management and venue owner, should the venue premises be left in an unacceptable state.

### **Tastings**

We offer menu tasting to help you decide on the right menu for your event (starting from \$150).

## Gratuity

Gratuities are discretional and are appreciated by the Three Blue Ducks staff.

## Food allergies

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.