



three
blue
ducks

WEDDINGS | EVENTS | PARTIES

(02) 6684 7795 | THREEBLUEDUCKS.COM | ENQUIRIES@THREEBLUEDUCKS.COM

WELCOME

three
blue
ducks



Thank you for considering Three Blue Ducks Byron Bay for your special event.

Located on The Farm Byron Bay, an 86-acre biological farm in Ewingsdale, the Ducks is a place for lovers of real and innovative food in a relaxed beautiful setting, where service is king.

With years of cooking experience in world-class restaurants, head chefs Darren Robertson and Mark LaBrooy use the best local produce to create unique dishes with bags of flavour.

Many of the ingredients are sourced from the sustainable farm on-site, including fruit and vegetables, herbs and salads, organic eggs and a wide range of livestock. We also draw upon the region's best edible goods from local and ethical producers. We aim to source fresh and seasonal produce from around Australia - chemical-free, organic, and grass-fed and grass finished.

Sun-kissed and surrounded by lush fields, the Ducks is the perfect place for a celebration. We offer rustic indoor and outdoor spaces; the large open deck with garden planters and festoon lighting, the shaded Terrace, cosy Produce Store and magical Macadamia Orchard nearby.

Three Blue Ducks Byron was awarded Gourmet Traveller Regional Restaurant of the Year 2015.



LOCATED AT THE FARM



The Farm is principally a working farm with a collection of micro-businesses sharing a common goal: to support the environment and contribute to a healthier lifestyle.

“Our motto ‘Grow, Feed, Educate’ inspires all that we do, here and for the community at large. We believe that it is first-hand experience of seeing how food is grown and produced that makes the eating of it so much more pleasurable. From this simple pleasure sprouts a curiosity and desire to learn more.”

– Tom Lane, owner of The Farm





**EVENT
PACKAGES**

FOOD PACKAGES



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 (vg, gf)

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

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

Smoked leather jacket brandade, preserved lemon & sourdough (n)

School prawns & chilli salt (df, gf)

Cured kingfish, beets & pepperberries (gf,df)

Bigs

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

Chicken skins, parfait, davidson plums & seeds (n, gf)

Octopus & olives (gf,df)

Free range buttermilk fried chicken & hot sauce (gf)

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 ice 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.

FOOD PACKAGES



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)

School prawns, chilli salt, sriracha mayo (df, gf)

Smoked leather jacket 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, gf)

Kangaroo tartare, horseradish, olive crisp bread (df)

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

Bone marrow & sourdough (df)

Shared mains

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

Teriyaki glazed fish of the day (gf, df, n)

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

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

Roast pork loin rack, cider braised cos, celeriac cream, roasted apples
& pickled lentils (gf)

Lamb shoulder & green sauce (gf, df)

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

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

Coffee rubbed brisket, chimmichurri (gf, df)

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

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FOOD PACKAGES



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, gf, df)

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

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

Tomatoes, mozzarella, 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, gf)

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

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, gf, n)

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

Chocolate Bread & butter pudding, marmalade ice cream (v)

Chocolate, honeycomb, seaweed sherbet (v, gf)

Lemon tart, crème fraiche (v)

Roasted fruit crumble, burnt citrus ice 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 leatherjacket 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 (gf, n)

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

Chocolate Bread & butter pudding, marmalade
ice cream (v)

Lemon tart, crème fraiche (v, n)

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FOOD PACKAGES



ADDITIONAL OPTIONS



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
Chicken liver parfait
Bread Social sourdough & cultured
butter

Seafood Grazing Station

\$65pp

Oysters & ginger fingerlime (df, gf)
Prawns on ice, preserved lemon
& aioli (gf)
Smoked mackerel 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)
Macademia 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 'Newtownner' 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 - \$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 Borgoleto - Verona Italy

Rosé

Château de Brigue '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

*Add on to a standard, premium or reserve drinks package

VENUES



THREE BLUE DUCKS RESTAURANT

A \$2500 venue fee is charged for any event or wedding held at Three Blue Ducks with exclusive use of the restaurant.

This includes the Three Blue Ducks team and the following:

- 6 hour package with use of the deck, The Produce Store space and the terrace
- Three Blue Ducks' signature style and setting
- Cake and gift tables



VENUES



THE ORCHARD

For any ceremonies held in the Macadamia Orchard at The Farm, a \$1100 venue fee is charged.

This includes exclusive use of the Orchard and the ground preparation. If you'd like assistance organising an arbour, seating or other decorations, please let us know.



OFFSITE CATERING



Looking for the perfect meal in your dream location? Three Blue Ducks are available for all types of events at offsite locations - from an intimate dinner party in a beachside home in Wategos to a coal fired spit roast in a field in the hinterland we can take care of all your food and drink needs... and if you'd like the venue styled then we can help with that too.



A long dining table is elegantly set for a formal dinner. The centerpiece is a lush arrangement of red and pink flowers, including roses and ranunculus, interspersed with greenery and lit white candles. The table is set with white plates, glassware, and folded pink napkins. The overall atmosphere is warm and sophisticated.

**STYLING
& PLANNING**

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.



FLOWERS AT THE FARM

flowers at the farm

Flowers at the Farm is a top quality florist located at The Farm, right next door to Three Blue Ducks. They apply the utmost care in their exceptional service to all wedding couples and corporate clients, working with their individual themes, styles and budgets.

The most sought-after florist in the Byron Bay area for more than 10 years, they are now the exclusive florist at The Farm, always producing the highest standard of wedding and corporate flowers.

Flowers at the Farm have been featured in magazines such as Bride to Be, Coastal Brides, Cosmopolitan Bride, Real Weddings, Country Style, Women's Weekly, Vogue Living, Inside Out, Bell Magazine, Brisbane Times, and Home Beautiful.



PACKAGES

Seasonal floral arrangements for two long tables in your choice of colour:

- Simple \$395 (8-10 arrangements)
- Lux \$650 (10-15 larger arrangements)

Seasonal floral arrangements for two long tables plus cocktail furniture floral arrangements

- Simple \$550
- Lux \$800

Extras

- Arbour/archway flowers starting at \$350
- Cake flowers \$55
- Bridal bouquets starting at \$125
- Lapels \$12ea

Please enquire for all other prices and services.
We'd be very happy to help you plan your special day.



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.”

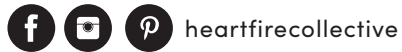


HEARTFIRE COLLECTIVE



Based in Byron Bay, Jay and Amy along with their team of creative enthusiasts are able to create the perfect look for you on your wedding day. They are renowned for their passion for hair, offering all aspects of hair design.

They also pride themselves on creating the good vibes with their relaxed and calming attitude. So you can enjoy peaceful and stress-free preparations for your celebration.



ACCOMMODATION



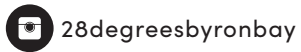
28 Degrees is a private, luxury guesthouse located in the heart of Byron Bay. The rooms are beautifully designed to provide 5 accommodation steps away from town and one of the worlds best beaches.

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

Email: info@28byronbay.com.au

Web: 28byronbay.com.au

Phone: 02 6685 7775



ROOM OPTIONS

Lighthouse room x1:

Claw foot bath + views

*When you book the lighthouse and all 3x garden rooms you have private access to the atrium for canapes, drinks and photos.

Garden room x3:

Private plunge pool + deck

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



PHOTOGRAPHY

LUCAS & CO.

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 | Lucas & Co Photography

Email: contact@lucasandcophotography.com

Web: lucasandcophotography.com

Mobile: 0490 077 996



CELEBRANT



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'.

Skai Daly. Marriage Celebrant. Byron Bay.

Love stories with intent and delight

Email: skai@skaiceremonies.com.au

Web: skaiceremonies.com.au

Mobile: 0412 529 066

 @skaiceremonies

 /Skai.Byron.Bay.Celebrant





**TERMS &
CONDITIONS**

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 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.

License

The restaurant currently has a 10pm license. All drinks will be served until 9.30pm, and amplified music permitted until 10pm. Guests are to depart by 10.30pm.

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 4 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.

Alcohol and decorum

Three Blue Ducks is a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. Beverages are subject to seasonal change, but you'll be notified of any alterations.

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 venue and fitout. 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, should the restaurant 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).

Gratuities

Gratuities are discretionary 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.