

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 was 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 (gf, df)

Potato chips, smoked potato mayo & seaweed salt (af, df, v)

Smoked bacon & Davidson plum palmier (df)

Smoked fish brandade, preserved lemon & sourdough (n)

Cured kingfish, beets & pepperberries (gf, df)

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

Pickled Farm veggie bruschetta & preserved lemon whipped ricotta (v)

BIGS

Tomato, stracciatella, basil & fennel salt (gf, v) Pork rillette & crackle, mustard seeds & shaved

pear (gf, df) Sourdough, smoked herb oil & guanciale (df)

Spent bread cracker, smoked kangaroo, macadamia cream & kelp salt (df, n)

SWEETS

Morto's tiramisu & coffee kombucha

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

Chocolate, honeycomb & seaweed sherbet (v)

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

Lemon tart & crème fraîche (v, n)

gf = gluten free, df = dairy free, v = vegetarian, 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

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

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

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

Beef tartare, horseradish, olive crisp bread (df)

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

Heirloom tomato, stracciatella, pangrattato & basil oil (gf, v)

BBQ octopus, adobo, pickled chili, corn & herbs (gf, df)

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

Roasted beets, whipped ricotta, pickled lentils, preserved

citrus & macadamia crunch (gf, v, n)

Roasted cauliflower, pickled grapes, hazelnuts, parsley, shallots & fermented stems (gf, vg, n)

SHARED MAINS

Porchetta, apples, beets, Davidson plum vinegar & farm leaves (gf, df)

Lamb shoulder, smoked onions, lemon, garlic & charred herb salsa (gf, df)

Miso-glazed chicken, pickled radicchio, corn & citrus (gf, df)

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

Whole snapper, chilli, ginger, lemongrass (gf, df)

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

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

Coffee rubbed brisket, chimmichurri (gf, df)

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

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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

Roasted potatoes (gf, v)

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

Carrots, honeycomb, citrus butter & ricotta (gf, v)

Charred corn, jalapeño and crème fraîche (gf, v)

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

Roasted cabbage & seaweed butter (v)

Roasted broccoli, pickled chilli, almond cream (gf, df, v, n)

Raw veggie salad, kale, cucumber, red onion, parsley, cabbage, nuts & seeds (gf, vg, n)

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

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

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

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

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

Iceberg lettuce, celery, grapes & green goddess (gf, v)

Ducks potato salad, charred greens, lemon, capers, mustard & herbs (gf, df, v)

Tomato, watermelon, radish & pickled chilis (af, df)

Farm mixed leaf salad, lilly's vinegar & herb vinaigrette (vg)

DESSERT (ALTERNATE DROP)

Malt chocolate chocolate parfait, almond streusel, honeycomb & Davidson plum (n)

Strawberries, yogurt ice-cream, macadamia & coco nibs (n)

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

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

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

Chocolate, honeycomb, seaweed sherbet (gf, v)

Lemon tart, crème fraîche (v)

Morto's tiramisu & coffee kombucha (v)

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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 (gf, v) Roasted carrots, labneh, dukkah (gf, v, n) Smoked fish brandade, preserved lemon, sweet potato

Citrus ceviche, paw paw, red onion (gf, df) Chicken skins, parfait, jam, nuts & seeds (gf, n) Beef tartare, horseradish, olive crisp bread (df)

MAINS (CHOOSE 2)

Roasted eggplant, mixed grain dahl, yoghurt (gf, v) Grilled fish of the day, shaved fennel, grapefruit & almond cream (gf, df)

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

Pork belly, apples, beets, Davidson plum vinegar & Farm leaves (gf, df)

Lamb shoulder, eggplant labneh, Harissa, lemon, garlic & charred herb salsa (qf, df)

Miso-glazed chicken, pickled radicchio, corn & citrus (gf, df)

DESSERTS (CHOOSE 2)

Sea salt meringue, lemon curd, chantilly, berries (gf) Chocolate bread & butter pudding, marmalade ice-cream (v)

Morto's tiramisu & coffee kombucha (v)

Chocolate mousse, brownie ice-cream & strawberries (gf, n)

Lemon tart, crème fraîche (v, n)

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BUFFET STYLE

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

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

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



FIRST OPTION

Pulled pork

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

Bread Social roll

(CHOOSE 2 SIDES)

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

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

Roasted potatoes (gf, v)

Charred corn, jalapeño & crème fraîche (gf, v)

SECOND OPTION

Roast pork

Whole snapper, chilli, ginger, lemongrass (gf, df)

(CHOOSE 3 SIDES)

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

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

Roasted potatoes (gf, v)

Charred corn, jalapeño & crème fraîche (gf, v)

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

THIRD OPTION

Roast pork

Whole snapper, chilli, ginger, lemongrass (gf, df) Chargrilled tiger prawns & confit chili, garlic (gf, df) Oysters & fingerlime dressing (gf, df)

(CHOOSE 3 SIDES)

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

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

Roasted potatoes (gf, v)

Charred corn, jalapeño & crème fraîche (gf, v)

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

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GRAZING STATION \$22 PP

Sweet potato hummus & Bread Social focaccia

Bread Social baguette & baba ganoush

Cured king fish, citrus pepper & crème fraîche

Spent bread crackers & whipped beets

Artisan cured meats

Selection of house made pickles

Farmhouse cheeses

Bread Social sourdough & cultured butter

SEAFOOD GRAZING STATION \$65 PP

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

Smoked fish brandade & herb salad Braised octopus, olives & rosemary (qf, df)

Buttermilk and lime raw fish, pickled ginger & cucumber (gf)

Bread Social sourdough & cultured butter

CHEESE GRAZING STATION \$25 PP

Selection of cheeses (gf, v)

Bread Social baguette, lavosh, sourdough & cultured butter (vg) Honeycomb (gf, df) Pecans, walnut & almonds (n) Grapes & muscatels (gf, df, vg) Dried figs, apricots & apples (gf, df, vg)

DESSERT GRAZING STATION \$20 PP

Chocolate ganache (gf, v)

Honeycomb (gf, df)

Lemon meringue tarts (v)

Charred pineapple & lemongrass caramel (gf, df, v)

Strawberries & passionfruit cream (qf, v)

Dried fruits & nuts (gf, df, vg)

Fresh fruits (gf, df, vg)

Macadamia praline (gf, df, vg, n)

Chocolate brownies (v, n)

Upside down pear cake (v, n)

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LATE-NIGHT SNACKS

Pork and fennel sausage rolls Chicken curry pie Chicken shawarmas, chilli, yogurt dressing & pickled cabbage Farm greens & ricotta pie Reuben sandwich

NAUGHTY DOUGHNUT WALL \$4.5/DOUGHNUT

Choose your flavour...

- Lemon mytle
- Davidson plum jam
- Chocolate & fennel sherbet

BYO CAKE SERVICE \$5PP

Cake plated with fruits & ice-cream

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DRINKS PACKAGES

STANDARD - \$70PP

White wine

2018 Riot Wine Co. Chardonnay - Adelaide Hills, SA 2018 Riot Wine Co. Sauvignon Blanc - Adelaide Hills, SA

Red wine

2017 Wallington "Dreaded Friend" (BD) Grenache -Canowindra, NSW

2018 Happy Days Shiraz Cabernet - McLaren Vale, SA

Beer & cider

Stone & Wood Pacific Ale - Byron Bay, NSW

New England Lager - New England, NSW

Willie Smith's Organic Apple Cider - Huon Valley, TAS

Sparkling wine

SOS Bubbles & Co Chardonnay Vermentino - Yarra Valley, VIC

Non-alcholic drinks

House made soft drinks (ginger beer, lemonade, LLB, iced tea)

Sparkling water

Coffee & teas

DELUXE - \$85PP

White wine

2018 Riot Wine Co. Sauvignon Blanc - Adelaide Hills, SA 2017 Raidis Estate Riesling - Coonawarra, SA 2016 Jilly Chardonnay - New England, NSW

Rosé

2018 Sparrow & Vine Sangiovese - King Valley, NSW

Red wine

2017 Wallington 'Dreaded Friend' (BD) Grenache -Canowindra, NSW

2018 Happy Days Shiraz Cabernet - McLaren Vale, SA 2018 Quealy Pinot Noir - Mornington Peninsula, VIC

Beer & cider

Stone & Wood Pacific Ale - Byron Bay, NSW New England Lager - New England, NSW

Newstead 3 Quarter Time Session Ale - Newstead, QLD Willie Smith's Organic Apple Cider - Huon Valley, TAS

Sparkling wine

2012 Clover Hill - Pipers River, TAS

SOS Bubbles & Co Chardonnay Vermentino - Yarra Valley, VIC

Premium spirits

Wyborowa vodka

Beefeater dry gin

Chivas Regal 12 year old blended whisky

Old Forester bourbon

El limador tequila

Havana Club Añejo Especial rum

RESERVE - \$100PP

White wine

2016 Sevenhill Riesling - Clare Valley, SA

2015 Ronco Dei Tassie 'Collio' Pinot Grigio, Friuli - Italy

2012 Meerea Park 'Alexander Munro' Semillon -

Hunter Valley, NSW

2016 Singlefile Single Vineyard Family Reserve Chardonnay - Denmark, Great Southern, WA

Red wine

2014 Ngeringa Pinot Noir - Adelaide Hills, SA

2014 Starlane Nebbiolo - Beechworth, VIC

2016 SC Pannell Tempranillo, Touriga - McLaren Vale, SA

2014 Turkey Flat Shiraz - Barossa Valley, SA

Beer & cider

Choose any two beers from our current list of Australian craft brewers.

Willie Smith's Organic Apple Cider - Huon Valley, TAS

Sparkling wine

NV Palmer - Champagne, France

NV Howard Park 'Jete' Rosé - Great Southern, WA

Premium spirits

Nuestra Soledad mezcal

Hennessy VS cognac

Johnnie Walker Black blended whiskey

Cape Byron Distillery 'Brookies' gin

Tito's Copper Still vodka

Buffalo Trace bourbon

Diplomático Reserva rum

Arette tequila

DRINKS PACKAGES

OPTIONS TO ADD

Gin & tonic bar - \$20 pp/hr Margarita bar - \$20 pp/hr Tiki bar - \$20 pp/hr Champagne hour - \$27 pp/hr Aperitif & digestif - \$8 pp/hr Classic cocktails - \$30 pp/hr Custom cocktails - \$35 pp/hr



GIN & TONIC BAR - \$20 PP/HR

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

MARGARITA BAR - \$20 PP/HR

TIKI BAR - \$20 PP/HR

A selection of 4 premium gin, tequila or rum with the appropriate mixers.

CHAMPAGNE HOUR - \$27 PP/HR

NV Palmer - Champagne, France

APERITIF & DIGESTIF - \$8 PP/HR

Choose 1 drink:

- Amaro Montenegro
- Amaro Averna
- Fernet Branca

CLASSIC COCKTAILS - \$30 PP/HR

Choose 2 cocktails:

- Amaretto Sour
- Margarita
- Aperol Spritz
- Negroni
- Old Fashioned
- Espresso Martini
- Daiquiri

CUSTOM COCKTAILS - \$35 PP/HR

Let our bartenders create a unique cocktail on your special day

^{*}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 The Currawong Studio 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.









ALTITUDE 261

Where the rugged mountain ranges of the NSW far north coast meet the Pacific Ocean.

Surrounded by national parkland, escarpment and rainforest, Altitude 261 is the perfect place to forget it all and just enjoy the peacefulness of a mountain setting. The property is situated 20 minutes from Mullumbimby and 35 minutes from Byron bay.

Altitude 261 can host 70 guests either in a cocktail formation or sitting at our beautiful bespoke dining tables made from local hardwood. The property has its own ceremony decking with stunning views of Mount Chincogan and the Pacific Ocean. Once the party is over, the property can accommodate 20 guests sleeping in the main house and in our own glamping tents.

We encourage guests to create a magical and romantic experience for their special day and as such, we allow their choice of creative contractors.









THE BORROWED NURSERY

Housed in an old mechanic workshop The Borrowed Nursery contrasts lush greenery against the industrial features of its surroundings. The light filled 270sqm factory space features white painted brick walls and a concrete floor with hints of turquoise, providing a unique setting for your next celebration.









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.

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."

"We absolutely love the creative process we go







f p 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.











PHOTOGRAPHY

KATE HOLMES PHOTOGRAPHER

Kate is an award winning freelance photographer from Bangalow, in New South Wales.

With a successful career spanning the performing arts, returning to the Northern Rivers offered her the opportunity to foster and refine her life long love of photography.

Having now run a successful full time photography business for several years, with work published internationally, Kate covers a diverse range of photographic genres ranging from stills for film and documentary, dance, theatre and the performing arts, portraiture, food, fashion and lifestyle photography as well as architecture, weddings and corporate events.

Email: kateholmesphotographer@gmail.com

Web: kateholmesphotographer.com.au





f kateholmesphotographer











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 laidback 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 dancefloor at your wedding!





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 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 - 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'.

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 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.