

WELCOME



Three Blue Ducks at The Farm Byron Bay is set on an 80 acre farm and macadamia orchard with views of both the hinterland and Byron's iconic lighthouse offering a beautiful backdrop for any special occasion. We have a choice of rustic farm-style locations, both indoor and outdoor, with garden planters and festoon lighting, a shaded terrace, cosy Produce Store and magical Macadamia Orchard a short stroll away, we can tailor a package and styling to your specific needs and ensure an event to remember.

THE RESTAURANT

The restaurant has been carefully designed to reflect the rustic charm of a farm barn with a modern twist that perfectly caters to signature styled weddings, parties and corporate events.

THE ORCHARD

A short wander from the restaurant is a beautifully manicured organic Macadamia Orchard offering a stunning backdrop for a farm ceremony.

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 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! We work with honest suppliers we like who have the best quality produce.











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













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 (qf, n)

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

BIGS

Tomato, stracciatella, basil & fennel salt (gf, v) Free-range buttermilk fried chicken & hot sauce (gf)

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 (gf)

Lemon meringue tarts (v)

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

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

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 rillettes, shaved pear, crackle (af, n)

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

Kingfish ceviche, tigers milk, sweet potato & coriander (qf)

Roasted beets, whipped ricotta, pickled lentils, preserved

citrus & macadamia crunch (gf, v)

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

SHARED MAINS

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

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)

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

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

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

Coffee rubbed brisket, chimmichurri (gf, df)

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

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



SHARED SIDES

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

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

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

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

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

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

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

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

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

Roasted potatoes (gf, v)

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

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

Roasted cabbage & seaweed butter (v)

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

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

Tomato, watermelon, radish & pickled chilli (gf, df)

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

DESSERT (ALTERNATE DROP)

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

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

Chocolate, honeycomb, seaweed sherbet (qf, v)

Lemon tart, crème fraîche (v)

Malt 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)

Morto's tiramisu & coffee kombucha (v)

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ENTREES (CHOOSE 2)

Burrata, tomato, basil, balsamic (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 (n) Beef tartare, horseradish, olive crispbread

MAINS (CHOOSE 2)

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

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

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

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

Lamb shoulder eggplant labneh, Harissa, lemon garlic & charred herb salsa (df, gf) Miso-glazed chicken, pickled radicchio, corn & citrus (qf, df)

DESSERTS (CHOOSE 2)

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

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

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

Morto's tiramisu & coffee kombucha (v) Lemon tart, crème fraîche (v, 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



GRAZING STATION \$22PP

Artisan cured meats

Farmhouse cheeses

Sweet potato hummus &

Bread Social focaccia

Bread Social Baguette & baba

ganoush

Cured cobia, citrus pepper &

crème fraîche

Lavosh & whipped beets

Selection of house made pickles

Bread Social sourdough &

cultured butter

SEAFOOD GRAZING STATION \$65PP

Oysters & ginger fingerlime (gf, df)

Prawns on ice, preserved lemon & aioli (gf)

Smoked mackerel 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 \$25PP

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 \$20PP

Chocolate ganache (gf, v)

Honeycomb (df, gf)

Lemon meringue tarts (v)

Charred pineapple & lemongrass

caramel (gf, df, v)

Strawberries & passionfruit cream (gf, 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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DRINKS PACKAGES

STANDARD - \$75PP

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-alcoholic drinks

House-made soft drinks (ginger beer, lemonade, lemon lime & bitters, iced tea) Sparkling water

Coffee & tea

ESSENTIALS - \$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

PREMIUM - \$105PP

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 two beers from our list of Aussie craft brewers. Willie Smith's Organic Apple Cider -Huon Valley, TAS

Sparkling wine (reserve)

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 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.

MARGARITA BAR - \$20PP/HR

TIKI BAR - \$20PP/HR

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

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
- Espresso Martini
- Daiquiri

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

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

RECEPTION



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 hours package with use of the deck The Produce Store space and the terrace
- Lemonade station for the ceremony
- Cocktail furniture like barrels and stools
- Wooden trestle tables and oak cross back chairs for the reception

- Festoon lights
- Tropical plants
- Signage
- Three Blue Ducks' signature style and setting
- Cake and gift tables











CEREMONY



THE ORCHARD AT THE FARM

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



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!













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 memorymaking 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.











FLORISTS

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











FLORISTS

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 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







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.









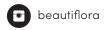
FLORISTS

beautiflora

BEAUTIFLORA

Beautiflora is an inspired, professional and friendly wedding & corporate events florist & botanical styling studio, with stores located in Byron Bay & nearby Newrybar. Lovingly creating wedding florals in Byron for 20 years, Britte, Lhasa & the Beautiflora team adore crafting unique wedding botanicals for their couples. From tropical luxe to a boho beachy vibe, through to rustic beauty and classic understated elegance, beautiflora would love to work with you to create your dream wedding at The Farm.

Whether you're having an intimate gathering or a big celebration, we work closely with The Farm team to ensure your wedding, and it's beautiful botanicals, is all you've envisioned.













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.







f p frankandjoy

"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."











HAIR



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.







f p heartfirecollective











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.











PHOTOGRAPHY

LUCAS & CO.

LUCAS AND 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

Email: contact@lucasandcophotography.com Web: lucasandcophotography.com Mobile: 0490 077 996





f lucasandcophotography











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











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













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.

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 fit-out. 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).

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 quarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.