



B three
blue
ducks

OFFSITE CATERING

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

WELCOME

three
blue
ducks



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 pride 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!



A rustic dining table set for a meal. The table is white with dark wood chairs. It is set with plates of food, glasses of red wine, and lit candles. A wooden sideboard holds more food. The background is a white wall with a decorative hanging. The floor is concrete with some scattered petals. A large white circle with text is centered over the table.

OFFSITE
CATERING
PACKAGES

FOOD PACKAGES

CANAPES

2 smalls, 2 bigs, 1 sweet for \$55pp
3 smalls, 2 bigs, 2 sweets for \$70pp
4 smalls, 3 bigs, 2 sweets for \$85pp



SMALLS

Oysters & lemon (gf, df, vg)
Oysters & finger lime dressing (gf, df, vg)
Oysters & mignonette (gf, df, vg)
Oysters & Nahm Jim dressing (gf, df, vg)
Smoked bacon & Davidson plum scrolls
Beetroot cured kingfish, crème fraîche, pepperberries (gf)
Chicken skins, parfait, Davidson plum, nuts & seeds (gf, v)
Pickled Farm vegetable bruschetta, preserved lemon whipped ricotta (v, v*)
Smoked eggplant, lavosh, sumac, spring onion (gf, v, v*)

BIGS

Smoked fish rillettes, preserved lemon, sourdough
Pork rillettes & crackling, mustard seeds, shaved pear (gf, df)
Sourdough crostini, guanciale, charred capsicum (df)
Spent bread cracker, venison tataki, macadamia cream, kelp salt (df, n)

SWEETS

Morto's tiramisu & coffee kombucha (v, n)
Nimbin Valley Dairy blue cheese, fresh honeycomb, fruit loaf (v, n)
Chocolate, honeycomb, seaweed sherbet (v)
Sea salt meringue, lemon curd, chantilly, berries (gf, vg)

gf: gluten free df: dairy free v: vegetarian v*: can also be vegan vg: vegan n: contains nuts cf: caffeine free. As our menus are ever changing your menu can be selected just a month before your event unless otherwise stated.

FOOD PACKAGES

SHARE TABLE

3 small canapés, 2 shared mains, 3 shared sides,
alternate drop of 2 desserts for \$95pp

Grazing table, 2 shared mains, 3 shared sides,
alternate drop of 2 desserts for \$110pp

2 shared entrées, 2 shared mains, 3 shared sides,
alternate drop of 2 desserts for \$120pp

6 small canapés, 2 shared entrées, 2 shared mains,
3 sides, alternate drop of 2 desserts for \$150pp



SHARED ENTREES

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

Charred prawns, chili, avocado puree (gf, df)

Chicken skins, parfait, Davidson plum, nuts & seeds (gf, n)

Grass fed beef tartare, house sriracha, pickled Farm radish, sesame (gf, df)

Pork rillettes & crackling, mustard seed, shaved pear (gf, n)

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

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

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

Roasted beetroot, whipped ricotta, preserved citrus, macadamia crunch (gf, v*)

Harissa roasted zucchini, sunflower cream, sprouts, Farm herbs (gf, df, vg, n)

SHARED MAINS

Porchetta, smoked apple, roast beetroot, Farm leaves & herbs (gf, df)

Harrisa lamb shoulder, cumin yoghurt, mint (gf)

Miso glazed Brooklet Springs chicken, pickled greens, corn, citrus (gf, df)

Smoked eggplant dahl, cucumber raita, pickled mango, naan (v, v*)

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

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

Pea & whey risotto, house-made ricotta, mint, lemon & smoked olive oil (gf, v)

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

Coffee rubbed brisket, chimichurri, smoked potato mayo (gf, df)

Grass fed beef rib eye, mustard, Farm greens, lemon (gf, df) for \$10 extra pp

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FOOD PACKAGES

SHARE TABLE CONTINUED



SHARED SIDES

Roasted potatoes, smoked garlic, crème fraîche (gf, v, v*)
Roasted Dutch carrots, carrot top pesto, tahini, yoghurt, puffed wild rice (gf, v, v*)
Charred corn, jalapeño, crème fraîche (gf, v)
Maple roasted pumpkin, feta, pomegranate (gf, v)
Roasted broccoli, pickled chili, almond cream (gf, df, v, n,)
Roots & all slaw, green goddess, pickled currants, apple, radish (gf, df, vg)
Cucumber, chili, coriander, cashews, Nahm Jim (gf, df, v, n)
Shaved zucchini, peas, mint, shallots (gf, df, vg)
Mixed grain, watermelon, coriander, Farm mixed leaves (gf, df, vg)
Ducks' potato salad, Farm charred greens, lemon, capers, mustard, herbs (gf, df, v)
Tomato, mozzarella, radish, olive, rosemary dressing (gf)
Josh & Lynette's mixed leaf salad, house apple cider & herb vinaigrette, hemp seed crunch (vg)

DESSERT ALTERNATE DROP

Malt chocolate parfait, almond streusel, honeycomb, Davidson plum (gf, n)
Lemon & yoghurt ice cream, strawberries, macadamia, cacao nibs (n)
Sea salt meringue, lemon curd, Chantilly, berries (gf, vg)
Chocolate ganache, brownie, anglaise, hazelnuts, orange (v, gf, n)
Charred pineapple, ginger panna cotta, cashews (gf, v, n)
Corn cob ice cream, banana cream, macadamia crumb, honeycomb (gf, n)
Morto's tiramisu & coffee kombucha (v)

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FOOD PACKAGES

ALTERNATE DROP

Sit down 3 course alternate drop for \$100pp

Sit down 3 course alternate drop, shared cheese plate for \$120pp

Grazing table to start, 3 course alternate drop for \$120pp



ENTREES (CHOOSE 2)

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

Roasted carrots, labneh, dukkah (gf, v, n)

Smoked fish rillette, preserved lemon, potato chips

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

Chicken skins, parfait, Davidson plum, nuts & seeds (gf, n)

Hemp fed beef tartare, house sriracha, Farm pickled radish, sesame (gf, df)

MAINS (CHOOSE 2)

Grilled fish of the day, shaved fennel, grapefruit, almond cream (gf, df, n)

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

Porchetta, smoked apple, roast beetroots, Farm leaves & herbs (gf, df)

Lamb shoulder, eggplant, harissa labneh & chard herb salsa (gf)

Miso glazed Brooklet Springs chicken, Farm pickled greens corn, citrus (gf, df)

Smoked eggplant dahl, cucumber raita, pickled mango, naan (v, v*)

DESSERTS (CHOOSE 2)

Sea salt meringue, lemon curd, Chantilly, seasonal berries (gf, vg)

Seasonal fruit, Davidson plum ripple ice cream (v)

Morto's tiramisu & coffee kombucha (v)

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

Corn cob ice cream, banana cream, macadamia crumb, honeycomb (gf, n)

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FOOD PACKAGES

ADDITIONAL OPTIONS

Champagne and oysters - \$35pp
Farm Style Grazing Station - \$22pp
Seafood Grazing Station - \$45pp
Cheese Grazing Station - \$25pp
Dessert Grazing Station - \$20pp
Donut Wall - \$4.50pp
Late Night Snacks - From \$4pp
BYO Cake Service - \$5pp



FARM STYLE GRAZING STATION \$22PP

Dips: whipped greens hummus, baba ghanoush, smoked garlic & white bean dip (gf, vg)
Bread Social baguette, sourdough, cultured handmade butter (v)
Lavosh (v)
Farm crudités (vg)
Local marinated olives (vg)
Salumi cured meats (gf, df)
Suckling pig rillettes (gf,df)
Selection of house-made pickles
Selection of Nimbin Valley Dairy cheeses: Nimbin Blue, White Cow Brie, Monte Nardi (semi hard) (gf)
Dry & fresh fruits (gf, df, vg)
Nuts & seeds (gf, df, vg, n)

SEAFOOD GRAZING STATION \$45PP

Oysters & finger lime dressing (gf, df)
Prawns on ice, preserved lemon aioli (gf)
Smoked fish rillettes, herb salad (gf)
Marinated octopus, olives, chili, rosemary (gf, df,)
Kingfish karaage, charred lime mayo, furikake (gf, df)
Buttermilk & lime sashimi, pickled ginger, cucumber (gf)

CHEESE GRAZING STATION \$25PP

Bread Social baguette, sourdough, cultured handmade butter (v)
Lavosh (v)
Selection of Nimbin Valley Dairy cheeses: Nimbin Blue, White Cow Brie,

Monte Nardi (semi hard)
Ballina honeycomb (gf, df, v)
Dried fruits (gf, df, vg)
Nuts & seeds (gf, df)
House-made quince paste (gf, df)

DESSERT GRAZING STATION \$20PP

Chocolate ganache (v, gf)
Honeycomb (gf, df)
Lemon meringue tarts (v)
Charred pineapple & lemongrass caramel (gf, df, v)
Strawberries & passionfruit cream (v, gf)
Dried fruits & nuts (gf, df, vg)
Fresh fruits (gf, df, vg)
Macadamia praline (gf, df, vg)

Chocolate brownies (gf, v, n)
Upside down pear cake (v, n)

DONUT WALL \$4.50PP (CHOOSE 1)

Lemon myrtle (v)
Orange chocolate glaze (v)
Cinnamon (v)
Chocolate glaze (v)

LATE NIGHT SNACKS

Pork & fennel sausage rolls for \$4.50pp
Chicken curry pies for \$5pp
Farm greens & ricotta pie for \$5pp
Chicken shawarmas, chili, yoghurt dressing & pickled cabbage for \$6pp
Half Reuben sandwich for \$4pp

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FOOD PACKAGES

BUFFET STYLE

Pulled meat, herbs, apple slaw on a Bread Social Roll with 2 seasonal sides for \$40pp

Roast meat and whole fish with seasonal sides for \$50pp

Roast meat, whole fish, prawns and oysters with seasonal sides for \$70pp



FIRST OPTION

Pulled pork or spit roast pork

Bread Social roll

(CHOOSE 2 SIDES)

Whole coal roasted spuds, smoked butter, crispy onions (gf, v)

Duck's slaw, apple, citrus, cabbage, green goddess, Farm herbs, nuts and seeds (gf, df, n)

BBQ'd marinated capsicum, house made ricotta, preserved lemon (gf, v)

BBQ corn, salsa verde, pickled chili, (gf, v)

Mixed beans and grains, charred cabbage, smoked almonds, chipotle yoghurt dressing (gf, v, n)

Josh & Lynette's Farm leaves, lemon dressing, hemp seed crunch (gf, df vg)

SECOND OPTION

Spit roast pork

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

(CHOOSE 3 SIDES)

Whole coal roasted spuds, smoked butter, crispy onions (gf, v)

Duck's slaw, apple, citrus, cabbage, green goddess, Farm herbs, nuts and seeds (gf, df, n)

BBQ'd marinated capsicum, house made ricotta, preserved lemon (gf, v)

BBQ corn, salsa verde, pickled chili, (gf, v)

Mixed beans and grains, charred cabbage, smoked almonds, chipotle yoghurt dressing (gf, v, n)

Josh & Lynette's Farm leaves, lemon dressing, hemp seed crunch (gf, df vg)

THIRD OPTION

Spit 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)

Whole coal roasted spuds, smoked butter, crispy onions (gf, v)

Duck's slaw, apple, citrus, cabbage, green goddess, Farm herbs, nuts and seeds (gf, df, n)

BBQ'd marinated capsicum, house made ricotta, preserved lemon (gf, v)

BBQ corn, salsa verde, pickled chili, (gf, v)

Mixed beans and grains, charred cabbage, smoked almonds, chipotle yoghurt dressing (gf, v, n)

Josh & Lynette's Farm leaves, lemon dressing, hemp seed crunch (gf, df vg)

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DRINKS PACKAGES

STANDARD \$75PP

WHITE WINE

2019 Earth Chardonnay - Riverlands, SA
2019 Miami Sauvignon Blanc - New England, NSW

RED WINE

2018 Becker Sangiovese - Hunter Valley, NSW
2018 Happy Days Shiraz Cabernet - McLaren Vale, SA

BEERS

Wandana 'Roadie' Australian Pale Ale - Mullumbimby, NSW - 4.5%
Stone & Wood 'Greencoast' Lager - Byron Bay, NSW - 4.7%

CIDER

Willie Smith's Organic Apple Cider - Huon Valley, TAS - 5.4%

SPARKLING WINE

NV Cape Jaffa Pinot noir, Chardonnay - Limestone Coast, SA

ESSENTIALS \$85PP

WHITE WINE

2019 Earth Chardonnay - Riverlands, SA
2019 Miami Sauvignon Blanc - New England, NSW
2017 Raidis Estate Riesling - Coonawarra, SA

ROSÉ WINE

2019 Konpira Maru 'I Dream of Tangerine', Sangiovese
- Stanthorpe, NSW

RED WINE

2018 Becker Sangiovese - Hunter Valley, NSW
2018 Happy Days Shiraz Cabernet - McLaren Vale, SA
2018 Athletes of Wine, Pinot Noir - Macedon Ranges, VIC

BEERS

Wandana 'Roadie' Australian Pale Ale - Mullumbimby, NSW - 4.5%
Stone & Wood 'Greencoast' Lager - Byron Bay, NSW - 4.7%
Young Henry's 'Stayer' - Newtown, NSW - 3.5%

CIDER

Willie Smith's Organic Apple Cider - Huon Valley, TAS - 5.4%

SPARKLING WINE

NV Cape Jaffa Pinot noir, Chardonnay - Limestone Coast, SA
NV Clover Hill 'Tasmanian Cuvee', Pinot Noir, Chardonnay,
Pinot Meunier - Pipers River, TAS (1 glass/pp)

PREMIUM \$105PP

ON ARRIVAL

NV Palmer, Pinot Noir, Chardonnay, Pinot Meunier,
Champagne - FR (1 glass/pp)

RESERVE WINE (CHOOSE 6 FROM BELOW)

SPARKLING WINE

NV Cape Jaffa, Pinot Noir, Chardonnay - Limestone Coast, SA
NV Clover Hill 'Tasmanian Cuvee', Pinot Noir, Chardonnay,
Pinot Meunier - Pipers River, TAS

WHITE WINE

'18 Marq 'Wild & Worked', Semillon, Sauvignon Blanc
- Margaret River, WA
Inkwell, Viognier - McLaren Vale, SA
Sassafras, Fiano - Hilltops, NSW
Kerri Green, Chardonnay - Mornington Peninsula, VIC

ORANGE WINE

Quealy 'LinaLool', Blend - Mornington Peninsula, VIC

ROSÉ WINE

Thousand Candles, Pinot Noir - Yarra Valley, VIC

RED WINE

Stoney Rise, Pinot Noir - Tamar Valley, TAS
Inkwell, Shiraz, Primitivo - McLaren Vale, SA
Blind Corner, Cabernet Sauvignon, Merlot - Margaret River, WA

BEERS (CHOOSE 2)

Wandana 'Roadie' Australian Pale Ale - Mullumbimby, NSW - 4.5%
Stone & Wood 'Greencoast' Lager - Byron Bay, NSW - 4.7%
Young Henry's 'Stayer' - Newtown, NSW - 3.5%

All beverage packages price pp includes total non-alcoholics package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.

DRINKS PACKAGES

ADDITIONAL OPTIONS

Add one or a selection of these additional options to your chosen drink package.



ON ARRIVAL OPTIONS

Brookies dry gin & Capi native tonic \$15pp
Clover Hill Vintage Release sparkling wine \$20pp
Blind Corner petillant naturel (natural & organic) \$15pp

AROUND THE GRAZING STATION OPTIONS

BROOKIES GIN BAR \$35PP (P/H)

Brookies dry gin w/ Capi native tonic & Brookie's slow gin
w/ Capi fiery ginger beer & lime

SPARKLING WINE BAR \$30PP (P/H)

NV Clover Hill sparkling wine, Soumah 'Brachetto Frizzante',
Blind Corner pet nat, Howard Park sparkling rosé

CLASSIC COCKTAIL BAR \$35PP (P/H) (CHOOSE TWO)

Aperol spritz, Tommy's margarita, negroni, cold brew old
fashioned, espresso martini

CHAMPAGNE \$38PP (P/H)

Palmer & Co, Champagne, FR

AFTER DINNER DRINKS/ DIGESTIF \$12PP

(choose two & alternate drop) or (half guest option available)

Starward 'Two Fold' whiskey

Brix spiced rum

Brookies 'Mac' wattleseed & macadamia liqueur

Woodford Reserve double barrel bourbon

Cold-brew old fashioned

All beverage packages price pp includes total non-alcoholics package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.

DRINKS PACKAGES

ADDITIONAL OPTIONS

Add one or a selection of these additional options to your chosen drink package.



NATURAL WINE \$12PP (CHOOSE 2)

Sparkling wine
Orange wine
Rose wine
Chilled red wine

HOUSE SPIRITS \$20PP

NON ALCOHOLIC PACKAGE \$20PP

Cold pressed cloudy apple juice or watermelon, apple, strawberry, pomegranate & lime
House-made lemonade - fresh lemon juice, raw sugar syrup, soda
House-made ginger beer - fresh ginger, lime, raw sugar syrup & soda
Capi cola, lemonade or dry tonic
House-made ginger hibiscus iced tea
Hibiscus, elderflower, ginger, turmeric kombucha
Cold brew or Iced coffee
Tea - By Three Blue Ducks (all our teas are certified organic)

NON-ALCOHOLIC COCKTAILS

Noperol Spritz - Lyres Italian spritz, orange, lemon, soda
Peas & Love - ALTD 'Green Grocer', tonic, sugar snap peas

All beverage packages price pp includes total non-alcoholics package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.



VENUES

VENUES



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 rammed-earth, 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.



VENUES



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.



VENUES



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.



VENUES



FORGET ME NOT

Best of the Byron Bay Hinterland. Featuring country acreage, rolling hills, a picturesque lake, award-winning 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.



VENUES



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.



VENUES



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.



A romantic dinner table setting on a light-colored wooden plank table. The centerpiece is a lush arrangement of red and pink flowers, including roses and ranunculus, interspersed with greenery. Several white candles are lit, providing a warm glow. The table is set with white plates, glassware, and folded pink napkins. A circular graphic with the text "STYLING & PLANNING" is overlaid on the center of the image.

—
**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.



FLORIST

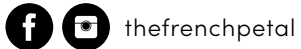


THE FRENCH PETAL

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.



FLORIST

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



FLORIST

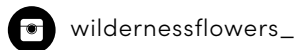
W I L D E R N E S S F L O W E R S

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.



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."



PHOTOGRAPHY

LUCAS & CO.

LUCAS & CO. PHOTOGRAPHY

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



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 than 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



VIDEOGRAPHY

LYNDEN FOSS

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!



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
Marriage 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



A close-up photograph of a couple in formal wedding attire. The woman on the left is wearing a white lace dress and has her hand on the man's arm. The man on the right is wearing a grey suit and is holding both hands of the woman. The background is a soft-focus outdoor setting with greenery. A white circular graphic is centered over the couple's hands.

**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 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.