

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.











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

















SMALLS

Oysters & lemon (qf, df, vq)

Oysters & finger lime dressing (gf, df, vg)

Oysters & Nahm Jim dressing (gf, df, vg)

Potato hash brown, red pepper mayo & coriander (qf, df)

Davidson plum & bacon scroll, smoked blueberry jam

Brookie's Gin cured kingfish, crème fraiche, anise myrtle (gf)

Pickled Farm vegetable bruschetta, preserved lemon, whipped ricotta (v, v*)

Kingfish karaage, charred lime mayo, furikake (gf)

Slow roasted beetroot & goat's cheese crostini (v)

Southern fried popcorn cauliflower, ranch dressing (gf, v)

Smoked fish rillettes, preserved lemon, sourdough (n)

Free range buttermilk fried chicken, hot sauce (af)

Pork rillettes & crackling, mustard seeds, shaved pear (qf, df)

Sourdough crostini, spicy salami, charred capsicum (df)

BIGS

Lamb kofta, couscous, pumpkin, currants, almonds, tzatziki (n)

Turmeric and ginger spiced chicken skewer, roasted peanuts, charred lime (af, df, n)

12hr slow roasted brisket, Bread Social toast, chimichurri (df)

BBQ pork collar, burnt miso, noodles, sesame (*gf, *v)

Duck's arancini, Byron Bay Mozzarella, charred peppers & citrus (n)

SWEETS

Sticky date pudding, caramel sauce (v)

Nimbin Valley Dairy blue cheese, fresh honeycomb, fruit loaf (v, n)

Chocolate, honeycomb, seaweed sherbet (v)

Sea salt meringue, lemon curd, whipped coconut, berries (af, va)

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

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

Smoked fish rillette, preserved lemon, herbs (gf, n)

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

Venison 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 chilli, corn, herbs (qf, df)

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

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

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

SHARED MAINS

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

Harissa lamb shoulder, cumin, yogurt, mint (gf)

Miso & maple glazed chicken, pickled seaweed, burnt lemon (gf, df)

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

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

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

Pea & whey risotto, ricotta, mint, lemon & smoked olive oil (qf, 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



SHARED SIDES

Roasted potatoes, rosemary, garlic & crème fraiche (gf, v)

Roasted Dutch carrots, carrot top pesto, macadamia (gf, df, vg)

Maple roasted pumpkin, yogurt, pepitas & pickled currants (gf, n, v)

Roasted broccoli, pickled chilli, almond & seaweed tapenade, herb oil (gf, df, n, v)

Roots & all slaw, green goddess, apple, radish (gf, df, vg)

Cucumber, cashew, sesame & soy (gf, df, v)

Zucchini, chimichurri, smoked almond (gf, df, n, 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

Chocolate mousse, almond streusel, honeycomb, Davidson plum (gf, n)

Sea salt meringue, lemon curd, whipped coconut, berries (gf, vg)

Charred rhubarb, white chocolate panna cotta, sherbet (gf)

Chocolate ganache, brownie, anglaise, hazelnuts, orange (gf, n, v)

Sticky date pudding & caramel sauce (v)

Lemon & yoghurt cake, pistachio & orange (gf)

Cinnamon donut, banana cream, honeycomb

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, sit down 3 course alternate drop for \$120pp



ENTREES (CHOOSE 2)

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

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

Smoked fish rillette, preserved lemon, charred bread (df, n)

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

Venison tartare, house sriracha, Farm pickled radish, sesame (gf, df)

MAINS (CHOOSE 2)

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

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

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

Lamb shoulder, roasted egaplant, harissa labneh (gf)

Miso & maple glazed chicken, pickled seaweed, burnt lemon (qf, df)

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

DESSERTS (CHOOSE 2)

Chocolate mousse, almond streusel, honeycomb, Davidson plum (af, n)

Sea salt meringue, lemon curd, whipped coconut, berries (af, va)

Charred rhubarb, white chocolate panna cotta, sherbet (af)

Chocolate ganache, brownie, anglaise, hazelnuts, orange (v, gf, n)

Sticky date pudding & caramel sauce (v)

Lemon & yoghurt cake, pistachio & orange (gf)

Cinnamon donut, banana cream, honeycomb

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 bean dip (qf, vq)

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 (qf, df,)

Kingfish karaage, charred lime mayo, furikake (qf, 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 (qf, df, v)

Dried fruits (gf, df, vg)

Nuts & seeds (qf, df)

House-made quince paste (gf, df)

DESSERT GRAZING STATION \$20PP

Chocolate ganache (v, gf)

Honeycomb (gf, df)

Lemon merinque 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)

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 Vegan roll with greens & chickpeas (af, va) Half Reuben sandwich for \$4pp

DRINKS PACKAGES

STANDARD \$75PP

WHITE WINE

2019 Blind Corner Blanc, Chenin/Sauv Blanc, Margaret River WA 2020 Mac Forbes 'Yarra", Chardonnay, Yarra Valley, VIC

RED WINE

2021 Thousand Candles, Pinot Noir, Yarra Valley, VIC 2020 Mandi, Sangiovese, Mildura VIC

BEER

Young Henrys Natural Lager, 4.2%, Newtown NSW

CIDER

Willie Smiths Organic Apple, 5.4%, Huon Valley TAS

SPARKLING

NV Cape Jaffa Pinot Noir/Chardonnay, Limestone Coast SA

ESSENTIALS \$85PP

WHITE WINE

2019 Blind Corner Blanc, Chenin/Sauv Blanc, Margaret River WA 2020 Mac Forbes 'Yarra", Chardonnay, Yarra Valley, VIC 2020 Konpira Maru, Riesling/Gewurtztraminer, Multi-Regional VIC

RED WINE

2021 Thousand Candles, Pinot Noir, Yarra Valley, VIC 2020 Mandi, Sangiovese, Mildura VIC Cape Jaffa "Wrattonbully" Shiraz, Limestone Coast SA

ROSÉ WINE

2021 Thousand Candles "Gathering Fields", Shiraz/Pinot Noir, Yarra Valley VIC

BEER

Young Henrys Natural Lager, 4.2%, Newtown NSW Stone and Wood "Garden Ale", 3.5%, Byron Bay NSW

CIDER

Willie Smiths Organic Apple, 5.4%, Huon Valley TAS

SPARKLING

NV Cape Jaffa Pinot Noir/Chardonnay, Limestone Coast SA NV Clover Hill, Pinot Noir/Chardonnay/Pinot Muniere, Pipers River TAS

PREMIUM \$105PP

ON ARRIVAL

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

SPARKLING

NV Cape Jaffa Pinot Noir/Chardonnay, Limestone Coast SA NV Clover Hill, Pinot Noir/Chardonnay/Pinot Muniere, **Pipers River TAS**

WHITE WINE

Marg "Worked and Wild" Semillon/Sauvignon Blanc, Margaret River WA

Sassafras, Fiano, Hilltops NSW

Cape Jaffa "En Soleil", Pinot Gris, Limestone Coast SA Inkwell "Blonde on Blonde", Viognier, McLaren Vale SA

ORANGE WINE

Hermit Ram, Sauvignon Blanc, Canterbury NZ

RED WINE

Stoney Rise, Pinot Noir, Tamar Valley TAS Blind Corner, Cab Sauv/Merlot/Shiraz, Margaret River WA Express Winemakers, Grenache Blend, Great Southern WA

ROSÉ WINE

Gemtree "Luna Fresca", Tempranillo/Grenache, McLaren Vale SA

BEER

Young Henrys Natural Lager, 4.2%, Newtown NSW Stone and Wood "Garden Ale", 3.5%, Byron Bay NSW

CIDER

Willie Smiths Organic Apple, 5.4%, Huon Valley TAS

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



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



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.

DINING



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
- Cocktail furniture like barrels and stools
- Wooden trestle tables and oak cross back chairs
- Festoon lights

- Tropical plants
- Signage
- Three Blue Ducks' signature style and setting











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



BOWER BOTANICALS

Bower Botanicals embody a love for the natural environment to breathe life into distinctive and intuitive botanical creations. A structural modern, organic, romantic aesthetic is at the crux of what Bower creates, unveiling the sculptural beauty of nature – with a contemporary kick.

Bower Botanicals specialise in floral design, consultancy and styling for corporate events, weddings, brand activations & launches/parties.

Web: bowerbotanicals.com.au





f bowerbotanicals











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.









FURNITURE



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

KATE HOLMES PHOTOGRAPHER

Kate is an award winning freelance photographer from Byron Bay, Australia. Returning to the Northern Rivers offered her the opportunity to foster and refine her life long love of photography.

With work published internationally and several exhibitions up her sleeve, Kate specialises in a diverse range of photographic genres, ranging from stills for film, documentary, weddings, fine art portraiture, food, fashion and editorial photography as well as architecture, dance and theatre.

Web: kateholmesphotographer.com.au















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