

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!

















SMALLS

Oysters & lemon (gf, df, vg)

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

Oysters & Nahm | im dressing (gf, df, vg)

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*)

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

Smoked fish rillettes, preserved lemon, sourdough (n)

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

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

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

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 (gf, vg)

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 (qf, 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 (gf, df, va, 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 (qf, df)

Smoked egaplant 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, 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 (af, 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 (qf, 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 (qf)

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 (gf, 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 (gf, df, n)

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

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

Lamb shoulder, roasted eggplant, harissa labneh (gf)

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

Smoked egaplant 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 (gf, vg)

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

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 (gf, vg)

Bread Social baquette, sourdough, cultured handmade butter (v)

Lavosh (v)

Farm crudités (vg)

Local marinated olives (vg)

Salumi cured meats (af, 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 (af, df)

House-made quince paste (qf, df)

DESSERT GRAZING STATION \$20PP

Chocolate ganache (v, gf)

Honeycomb (qf, 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 (af, df, va)

Macadamia praline (gf, df, vg)

Chocolate brownies (af, 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

Half Reuben sandwich for \$4pp

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 (qf, df vq)

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 (qf, 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 (qf, 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 (af, v)

BBQ corn, salsa verde, pickled chili, (qf, 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)

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.





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_







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."







frankandjoy











PHOTOGRAPHY



ALLUME

We are Allumé

A specific & carefully curated team. We are consistent, like-minded and share the same creative vibe and we are all so grateful that we get to do what we love - to tell you stories through images & motion.

Allumé is all about capturing feel good moments, nothing cheesy about it.

Our approach is to capture the day as it's happening. We're non invasive, we like to blend in - no awkward posing for hours on end. Most importantly, we believe that your priority is to enjoy your special day with your family & friends. We want you to remember your time with us for all the right reasons.

If you'd love our team to tell your story, shoot us an email for more information.

Email: hello@allumeweddings.com Web: allumeweddings.com













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











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

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 & 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 a nonrefundable 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.