

# WELCOME



Thank you for considering Three Blue Ducks Byron Bay for your special event.

Three Blue Ducks at The Farm Byron Bay is seton 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.











# SPACE







#### THE FRONT DECK

Perfect for an intimate gathering the Front Deck is a private space that comes with your own server and the ability to style the table and area to your own desires.

#### THE RESTAURANT DECK

With views over the working farm and stunning hinterland, this area is perfect for private dining or a special event. You will have exclusive use of the space along with your own server, plus a number of styling options to make your event even more special.

### **BBQ AREA**

Our BBQ area is the perfect casual dining option located next to the grassy space near the Farm House. We have four picnic tables in the courtyard, as well as some wine barrels if needed. You are also welcome to bring in any additional furniture or picnic blankets to create a relaxing lounge area for your guests.













# **BREAKFAST & BRUNCH**

Let us know your menu style preference and we will send you our current menu.

### OPTIONAL EXTRAS

Champagne hour - \$32pp Breakfast cocktail hour - \$25pp Breakfast cocktail hour - \$30pp Fruit platter to share - \$8pp Pastries to share - \$8pp



### **BUFFET STYLE**

#### \$40PP

Fruit & pastry platters Egg & bacon rolls Orange juice Filtered coffee

### SET MENU

#### \$32PP

Tea or coffee A selection of freshly baked pastries One main selection

### **FULL SET MENU**

### \$40PP

Juice & tea or coffee A selection of fruits & freshly baked pastries One main selection

# LUNCH & DINNER

## FEAST MENU

### \$75PP

Up to 25 people (See current menu attached in email)

# SET MENU

2 COURSE \$57PP 3 COURSE \$70PP

Up to 19 people (See current menu attached in email)

## **FUNCTIONS MENU**

Available for groups over 30 (See current menu attached in email)

# DRINKS PACKAGES

### STANDARD \$58PP

#### 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 \$70PP

#### 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 \$88PP

#### 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

Mara "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 3 hours of drinks service. All additional package time is charged at \$15/pp/hour.

# DRINKS PACKAGES



### 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 Sobah 'Finger Lime Cerveza' non alcoholic beer

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.



# 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 the event 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.













# 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.