

(02) 6190 8966 | THREEBLUEDUCKS.COM | ENQUIRIES@THREEBLUEDUCKS.COM

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!













CANAPES 3 smalls, 3 bigs, 1 sweet \$50/pp 4 smalls, 3 bigs, 2 sweets \$65/pp 5 smalls, 4 bigs, 2 sweets \$85/pp



SMALLS

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

Tempura egaplant fingers, spiced mayo (df, v)

Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)

Smoked fish rillettes, quinoa cracker, beetroot relish, salmon roe (qf)

Beef tartare, black garlic, soy, buckwheat crisp (gf, df, n)

Spanner crab, betel leaf, cucumber, kaffir lime (gf, df, n)

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

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

BIGS

Heirloom tomatoes, stracciatella, pangrattato, basil oil, focaccia (v, gf)

Charred octopus, corn puree, smoked paprika, citrus (gf, df)

Hay smoked kingfish, witlof, crème fraiche, chives (af) Spicy pork belly brioche roll, pickled vegetables, plum ketchup, coriander

Free range buttermilk fried chicken, hot sauce (gf) Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)

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

Ducks's arancini, mozzarella, charred peppers & citrus (n)

SWEETS

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v)

Chocolate parfait, almond streusel, pickled blueberries, matcha (v)

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

Tiramisu, Brookies Macadamia liqueur (v)

Local blue cheese, fresh honeycomb, fruit loaf (v, n)

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

SHARE TABLE

3 small canapes, 2 shared mains, 3 sides, BYO cake \$90/pp

3 small canapes, 2 shared mains, 3 sides, alternate drop of 2 desserts \$100/pp

Grazing table, 2 shared mains, 3 sides, alternate drop of 2 desserts \$105/pp

2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts \$120/pp

3 small canapes, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts \$135/pp

*All packages include sourdough bread & butter



SHARED ENTREES

Kingfish pastrami, quinoa salad, avocado, quinoa cracker (gf, df)

Charred prawns, chilli, garlic, avocado (gf) +\$2/head

Charred octopus, corn puree, smoked paprika, citrus (gf, df)

Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)

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

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

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

SHARED MAINS

Hay hot smoked kingfish, tartare sauce (gf, df)

Porchetta, apple, roasted beetroot, herbs (qf, df)

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

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

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

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

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



SHARED SIDES

Citrus salad, mixed leaves, pickled chilli, shaved fennel, orange, grapefruit (gf, df, vg)

Wood roasted broccoli, pickled chilli, preserved lemon, almond cream (qf, df, vq, n) Crispy potatoes, rosemary & garlic (v)

Whole wood roasted cauliflower, anchovy, mustard butter (gf)

Honey glazed pumpkin, goat's cheese, chilli oil, pangrattato (gf, v)

Roasted Dutch carrots, carrot top pesto, beetroot yoghurt, hazelnuts (gf, df, vg)

Ducks' potato salad, charred greens, lemon, capers, mustard, herbs (gf, df, v)

Green beans, orange, buckwheat, tarragon vinegar (qf, df, vg)

DESSERT ALTERNATE DROP

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (n)

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v)

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

Tiramisu, Brookies Macadamia liqueur (v)

Local blue cheese, fresh honeycomb, fruit loaf (v, n)

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

ALTERNATE DROP

Alternate drop entrée, main, seasonal sides & desserts \$105/pp

3 small canapes, alternate drop entrée, main, seasonal sides & desserts \$120/pp

Grazing table, alternate drop entrée, main, seasonal sides & desserts \$125/pp

*All packages include sourdough bread & butter



ENTREES (CHOOSE 2)

Kingfish pastrami, quinoa salad, avocado & quinoa cracker (qf, df)

BBQ rump cap, roasted mushrooms, bagna cauda, horseradish (gf, df)

Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)

Honey glazed pumpkin, tabouli goats cheese, puffed wild rice (qf, v)

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

Crumbed pork terrine, pickled onion puree, gribiche, parsley, preserved lemon (df)

MAINS (CHOOSE 2)

Porcini risotto, smoked ricotta, pickled oyster mushrooms, basil oil (v)

Porchetta, apple, roasted beetroot, herbs (gf, df) Coffee rubbed brisket, chimichurri, smoked potato puree, cabbage, remoulade (gf)

Lamb shoulder, baba ghanoush, roasted veg, green sauce, pepita dukkah (gf, df)

Barramundi, shaved fennel, grapefruit, almond cream (gf, df, n)

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

DESSERTS (CHOOSE 2)

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (n)

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v)

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

Tiramisu, Brookies Macadamia liqueur (v) Local blue cheese, fresh honeycomb, fruit loaf (v, n) Sea salt meringue, lemon curd, whipped coconut, berries (af, va)

ADDITIONAL OPTIONS Champagne & oysters - \$35pp Farm style grazing station - \$22pp Cheese grazing station - \$25pp 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 baguette, sourdough, lavosh (v)

Cultured handmade butter (v)

Farm crudites (vg)

Local marinated olives (gf, vg)

Salumi cured meats (gf, df)

Suckling pig rillettes (gf, df)

Selection of house-made

pickles (gf, vg)

Selection of Nimbin Valley Dairy

cheeses: Blue, White Cow Brie, Monte Nardi (semi hard) (gf, v)

Dry & fresh fruits (gf, df, vg)

Nuts & seeds (gf, df, vg, n)

CHEESE GRAZING STATION \$25PP

Bread Social baguette, sourdough, lavosh (v)

Cultured handmade butter (v)

Selection of Nimbin Valley Dairy cheeses: Blue, White Cow Brie, Monte Nardi (semi hard) (gf, v)

Straciatella, basil, herb oil (gf, v)

Ballina Honeycomb (gf, df, v)

Poached fruits (gf, vg)

Dried & fresh fruits (gf, vg)

House-made quince paste (gf, df)

Nuts & seeds (gf, df, n)

DESSERT GRAZING STATION \$20PP

Chocolate ganache (gf, v)

Ballina Honeycomb (gf, df, v)

Lemon meringue tarts (v)

Charred pineapple & lemongrass caramel (gf, df, v)

Strawberries & passionfruit cream (v, gf)

Dried & fresh fruits (gf, vg)

Nuts & seeds (gf, df, n)

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 - \$4.50/pp Chicken curry pies - \$5/pp Vegan roll with greens & chickpeas (gf, vg) - \$5/ppHalf Reuben sandwich - \$4/pp



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 voghurt dressing (gf, v, n)

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

DRINKS PACKAGES

STANDARD \$75PP

SPARKLING

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

WHITE

Blind Corner, Blanc, Chenin Blanc, Sauvignon Blanc, Margaret River, WA

Mac Forbes, 'Yarra', Chardonnay, Yarra Valley, VIC

RED

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

BEER

Young Henrys Natural Lager, 4.2%, Newtown NSW

CIDER

Willie Smiths Organic Apple, 5.4%, Huon Valley TAS

ESSENTIALS \$85PP

SPARKLING

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

WHITE

Blind Corner Blanc, Chenin Blanc, Sauvignon Blanc, Margaret River, WA

Mac Forbes, 'Yarra', Chardonnay, Yarra Valley, VIC Konpira Maru, Riesling, Gewürtztraminer, Multi-Regional, VIC

RED

Thousand Candles, Light Red, Yarra Valley, VIC Mandi, Sangiovese, Mildura, VIC Cape Jaffa, 'Wrattonbully' Shiraz, Limestone Coast, SA

ROSÉ

Thousand Candles, 'Gathering Fields', Shiraz, Pinot Noir, Yarra Valley, VIC

BEER

Young Henrys Natural Lager, 4.2%, Newtown NSW Young Henrys Stayer, 3.5%, Newtown, NSW

CIDER

Willie Smiths Organic Apple, 5.4%, Huon Valley, 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 Meunier, Pipers River, TAS

WHITE

Marq '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

Hermit Ram, Sauvignon Blanc, Canterbury, NZ

RED

Stoney Rise, Pinot Noir, Tamar Valley, TAS Blind Corner, Cabernet Sauvignon, Merlot, Shiraz, Margaret

Goon Tycoons, Tereldego, Margaret River, WA

ROSÉ

Gemtree 'Luna Fresca', Tempranillo, Grenache, McLaren Vale, SA

BEER

Young Henrys Natural Lager, 4.2%, Newtown, NSW Young Henrys Stayer, 3.5%, Newtown, 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



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

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

Margarita, Negroni, Daiquiri, Old Fashioned, Spritz seasonal variations

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

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.



NATURAL WINE \$12PP (CHOOSE 2)

Sparkling

Orange

Rose

Chilled red

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)

Heaps Normal 'Quiet XPA' non-alcoholic beer

NON-ALCOHOLIC COCKTAILS

Noperol Spritz - Lyres Italian spritz, orange, lemon, soda Ambrosia Fizz - grapefruit shrub, vanilla, orange blossom, lemon, soda

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







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.







frankandjoy

"We absolutely love the creative process we go through with each of our clients. There are so many resources available today for inspiration with the rise of Pinterest and the hundreds of blogs out there however the real art is being able to translate all of those 'likes' into an event brief that is fresh, original and unique to each client."











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



@allumeweddings











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 VIDEOGRAPHY

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!





anchoredcinema











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



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.