



**B** three  
blue  
ducks

**SMALL EVENTS**

---

(02) 6190 8966 | [THREEBLUEDUCKS.COM](http://THREEBLUEDUCKS.COM) | [ENQUIRIES@THREEBLUEDUCKS.COM](mailto:ENQUIRIES@THREEBLUEDUCKS.COM)

# WELCOME



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

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.

## 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.



A photograph of a dining table set for an event. The table is covered with a light-colored, textured runner. In the foreground, there is a large, lush floral centerpiece featuring white roses, white daisies, and greenery. Several place settings are visible, each consisting of a white plate, a glass, and a menu card. The background shows a large window with a geometric pattern, and the overall atmosphere is warm and elegant.

EVENT  
PACKAGES

# BREAKFAST & BRUNCH

Stand up buffet menu - \$40pp  
Sit down set menu - \$32pp  
Sit down full set menu - \$40pp

## ADDITIONAL OPTIONS

Champagne hour - \$32pp  
Breakfast cocktail hour - \$35pp  
Fruit platter to share - \$8pp  
Pastries to share - \$8pp  
Glass of Sparkling wine or Bloody Mary - \$10pp



### STAND UP BUFFET MENU \$40PP

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

### SIT DOWN FULL SET MENU \$40PP

Juice & Tea or coffee

#### SHARE TABLE

Selection of fresh fruit & freshly baked pastries

#### CHOOSE ONE

Local free-range bacon & fried egg, cheddar, apple & herb slaw, bacon jam, aioli, pickled chili, panini roll

Coconut chia bircher, apple, burnt pineapple, lime (gf, df, v, vg)

Venison chorizo, potato hash, roasted cherry tomatoes, farm greens, fried egg, sourdough toast (gf, df)

Avocado hummus, shaved zucchini, charred green beans, chickpeas, cumin, tahini, almonds (gf, df, n, v, vg)

### ADD ONS (AVAILABLE FROM 10AM)

Glass of Sparkling wine or Bloody Mary - \$10pp

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

# LUNCH & DINNER

## SET MENUS

Lunch feast menu (up to 25 people)

– Share table \$80pp

Lunch ultimate feast menu (up to 25 people)

– Share table \$120pp

Dinner ultimate feast menu (up to 25 people)

– Share table \$120pp



### LUNCH FEAST

The Bread Social sourdough, cultured hand made butter (v)

Grumpy Grandma's olives, chilli, lemon, garlic & bay leaves (gf, df, v, vg)

Stracciatella, pickled melon, Davidson plum & fennel crunch (v)

Seared kingfish, fish bone glaze, avocado, seaweed, sesame, radish (gf, df)

Venison & pork terrine, charred leek, farm pickles, mustard, lavosh (df)

Caramelised carrots, sunflower, chickpea, sprouts (gf, df, v, vg)

Chargrilled piri-piri glazed king fish, radish, cucumber salsa tarator, sumac (df, n)

Cauliflower, salted lime, spring onion, pickled grapes, cashew cream (gf, df, v, vg, n)

Slow roast pork, sweet and sour pineapple, lemon grass, roasting juices (gf, df)

Rosemary & garlic potatoes, spring onion, sour cream (gf, v)

Chocolate mud cake, vanilla ice cream, chocolate sauce, almonds (gf, n)

### LUNCH ULTIMATE FEAST

The Bread Social sourdough, cultured hand made butter (v)

Grumpy Grandma's olives, chilli, lemon, garlic & bay leaves (gf, df, v, vg)

Stracciatella, pickled melon, Davidson plum and fennel crunch (v)

Seared kingfish, fish bone glaze, avocado, seaweed, sesame, radish (gf, df)

Venison & pork terrine, charred leek, farm pickles, mustard, lavosh (df)

Local king prawns Yellow curry oil, coconut greens, crispy curry leaves (gf, df)

Caramelised carrots, sunflower, chickpea, sprouts (gf, df, v, vg)

Chargrilled piri-piri glazed king fish, radish, cucumber salsa tarator, sumac (df, n)

Sirloin, mushroom XO, crispy mushrooms, pickles (gf, df)

Cauliflower, salted lime, spring onion, pickled grapes, cashew cream (gf, df, v, vg, n)

Slow roast pork, sweet & sour pineapple, lemon grass, roasting juices (gf, df)

Rosemary & garlic potatoes, spring onion, sour cream (gf, v)

Chocolate mud cake, vanilla ice cream, chocolate sauce, almonds (gf, n)

### DINNER ULTIMATE FEAST

The Bread Social sourdough, cultured hand made butter (v)

Grumpy Grandma's olives, chilli, lemon, garlic & bay leaves (gf, df, v, vg)

Stracciatella, pickled melon, Davidson plum & fennel crunch (v)

Spanner crab, stinging nettle pancake, macadamia, finger lime, crème fraiche (n)

Venison & pork terrine, charred leek, farm pickles, mustard, lavosh (df)

Caramelised carrots, sunflower, chickpea, sprouts (gf, df, v, vg)

Chargrilled piri-piri glazed king fish, radish, cucumber salsa tarator, sumac (df, n)

Cauliflower, salted lime, spring onion, pickled grapes, cashew cream (gf, df, v, vg)

400g sirloin, mushroom XO, crispy mushrooms, pickles (gf, df)

Farm-raised spit roast pork, apple & plum sauce, roasting juices, crackling (gf, df)

Rosemary & garlic potatoes, spring onion, sour cream (gf, v)

Chocolate mud cake, vanilla ice cream, chocolate sauce, almonds (gf, n)

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

# LUNCH & DINNER

## BUFFET STYLE

1 meat, 2 sides - \$40pp

2 meats, 3 sides - \$50pp

4 meats, 3 sides - \$70pp



## MEATS

Lamb shoulder cumin, coriander and yogurt (gf,)

Pork shoulder, lemongrass, kaffir lime, turmeric, coriander, chili, coconut (gf, df)

Miso and orange glazed chicken (gf, df)

Rosemary and garlic marinated beef rump cap, chimichurri (gf, df)

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

Pumpkin cumin, coriander, pepitas, pickled currants (gf, df, v, vg)

Eggplant, lemongrass, kaffir lime, turmeric, coriander, chili, coconut (gf, df, v, vg)

Miso and orange glazed eggplant (gf, df, v, vg)

Rosemary and garlic marinated zucchini, chimichurri (gf, df, v, vg)

## SIDES

Raw vegetable salad with kale, cucumber, red onion, parsley, cabbage, nuts and seeds (vg, gf, n)

Cucumber, chilli, coriander, cashews, nam jim (v, df, gf, n)

Roasted potatoes (v, gf)

Charred corn, jalapeno and crème fraiche (v, gf)

Chickpeas, raisins, almonds, parsley, mint (v, df, gf, n)

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

# LUNCH & DINNER

## 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/pp  
Half Reuben sandwich - \$4/pp

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

# DRINKS PACKAGES

---

## STANDARD \$58PP

### 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 \$70PP

### 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 \$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 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 River, WA

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

# DRINKS PACKAGES

## ADDITIONAL OPTIONS

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



## ON ARRIVAL OPTIONS

Brookies dry gin & Capi native tonic \$15pp

Clover Hill Vintage Release sparkling wine \$20pp

Blind Corner petillant naturel (natural & organic) \$15pp

## AROUND THE GRAZING STATION OPTIONS

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

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

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

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

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

#### (CHOOSE TWO)

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

### CHAMPAGNE \$38PP (P/H)

Palmer & Co, Champagne, FR

## AFTER DINNER DRINKS/ DIGESTIF \$12PP

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

Starward 'Two Fold' whiskey

Brix spiced rum

Brookies 'Mac' wattleseed & macadamia liqueur

Woodford Reserve double barrel bourbon

Cold-brew old fashioned

# DRINKS PACKAGES

## ADDITIONAL OPTIONS

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

A photograph of a dining table set for a meal. The table is covered with a light-colored, possibly white, tablecloth. In the center, there is a long, vibrant centerpiece of red and pink flowers, including roses and smaller blossoms, interspersed with greenery. Several lit white candles are placed around the table, some in tall, thin holders and others in shorter, wider ones. The table is set with white plates, glassware, and folded light-colored napkins. The overall atmosphere is warm and elegant.

**STYLING  
& PLANNING**

# STYLING AND PLANNING



We are here to help you create the event of your dreams and make the most of your celebration. From the concept through to 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 &  
CONDITIONS**

# TERMS AND CONDITIONS

---

## MENU & BEVERAGES

As our menus are seasonal and regularly changing, you can select your menu just a month before your event, unless otherwise agreed.

## CONFIRMATION OF GUESTS

Guest numbers and dietary requirements are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met.

## 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 non-refundable 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.