

Byron Bay

REAL FOOD, GOOD COMPANY

“THREE BLUE DUCKS 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 YOUR WEDDING DAY!”

B three
blue
ducks

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. So, whether you want the entire venue, or any one of our smaller spaces, there is the option to have exclusive use, to style it up as you choose, and of course we have an awesome array of food and beverage options... it's what we're famous for.

We look forward to tailoring a package and styling to your specific needs and ensure an event to remember.



Weddings

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 were hatched.

We are committed to creating interesting dishes, banging with flavour that are 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!

B three
blue
ducks



The Layout

THREE BLUE DUCKS | BYRON BAY





Spaces

THE RESTAURANT

Three Blue Ducks Byron at The Farm 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. The venue has been carefully designed to reflect the rustic charm of a farm barn with a modern twist that perfectly caters to signature styled events and parties.

ENTIRE SPACE

Cocktail: 220pax

Seated: 180pax

Book out the restaurant for exclusive use which includes the use of the courtyard, BBQ area, deck, and indoor spaces.

B three
blue
ducks



Spaces

THE FARM

The Farm is principally a working farm, housing a collection of micro-businesses all sharing in a common goal.

Our motto “Grow, Feed, Educate” inspires all that we do, here and for the community at large. We believe that it is first-hand experience of seeing how food is grown and produced that makes the eating of it so much more pleasurable. From this simple pleasure sprouts a curiosity and desire to learn more.

“Our 80-acre farm and macadamia orchard are the perfect backdrop for weddings and special occasions. We work closely with Three Blue Ducks to ensure each event is unforgettable!”

B three
blue
ducks





B three
blue
ducks



Spaces

THE MACA ORCHARD

A 80-acre farm and macadamia orchard which is principally a working farm, housing a collection of micro-businesses all sharing in a common goal. It's the best backdrop for weddings and special occasions.

Venue fee: For any ceremonies held in the Macadamia Orchard at The Farm, a \$1320 venue fee is charged. This includes exclusive use of the Orchard and the ground preparation.

If you'd like assistance organising furniture, seating, or styling, please let us know.

B three
blue
ducks





D three
blue
ducks



Planning & Styling

PLANNER & STYLIST

We are here to help you create the event of your dreams and make the most of your celebrations. From the concept to your big day, our in-house wedding planners 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 visions with expert suggestions in themes, flowers, music, gift bags, furniture & décor. Our wedding planners will also help organise everything on the day for you to 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.

Package: Starts from \$1500

B three
blue
ducks





B three
blue
ducks

OFFSITE CATERING

The Ducks take great pride in catering to all needs and exceeding expectations. Let us bring our team to your next event.

For any occasions, from intimate elopements to weddings and parties. Let us take the stress away and do the hard work for you.

Speak to us about planning and catering your wedding, wherever it is!

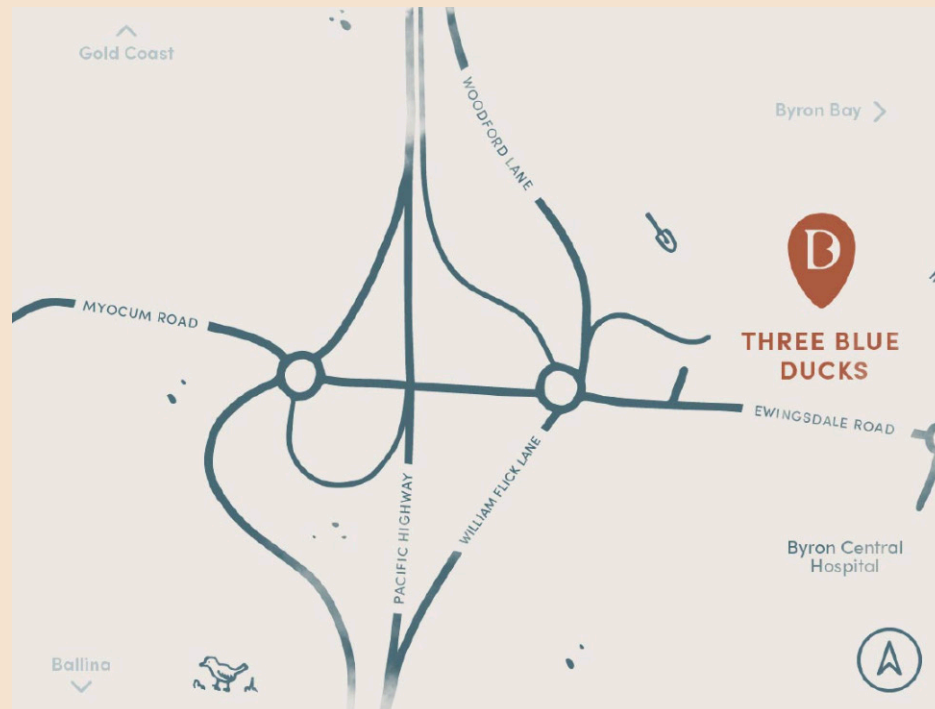
Our offsite catering menu changes throughout the year, based on the best seasonal produce, meats and seafood.





B three
blue
ducks

Contact Information



GET IN TOUCH

(02) 6190 8966
11 Ewingsdale Rd, Ewingsdale, NSW, 2481
enquiries@threeblueducks.com

STEPHANIE BRODEUR

Senior Event Manager
Email: stephanie@threeblueducks.com
Phone: (02) 6190 8966

JULIE ARENTZ

Event Manager
Email: julie@threeblueducks.com
Phone: (02) 6190 8966

