

A bride and groom are walking away from the camera on a lush green golf course. The bride is wearing a white wedding dress with a long train and a veil, and the groom is wearing a black suit. They are holding hands. In the background, there are rolling green hills and distant mountains under a clear sky.

Bellingen

REAL FOOD, GOOD COMPANY

“THREE BLUE DUCKS, LOCATED AT THE LODGE BELLINGEN IS SET ON 16 ACRES OF LUSH, MANICURED GARDENS, UNINTERRUPTED MOUNTAIN VIEWS OF DORRIGO NATIONAL PARK OFFERING A BEAUTIFUL BACKDROP FOR YOUR WEDDING DAY!”

We have a choice of lush garden-style locations, both indoor and outdoor, with gardens and festoon lights, a shared terrace, a pool area and magical ceremony ground. 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.

B three
blue
ducks





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!

THE LAYOUT

RECEPTION LOCATION

CEREMONY OPTION:
THE AMPITHEATRE



CEREMONY OPTION:
THE TOP ARBOUR



Spaces

THE RESTAURANT

The venue has been carefully designed to reflect the charm of a lodge restaurant in the hinterland with a modern twist that perfectly caters to signature styled events and parties.

ENTIRE SPACE

Cocktail: 200pax | Seated: 150pax

Book out the restaurant for exclusive use which includes the use of the restaurant, the terrace & the pool area.

All rooms at the lodge will need to be booked in exclusive use for the wedding guests.





Food & Beverage

THE FOOD

We take great pride in offering an incredible array of food and beverage options, from the best regional farmers and producers. Our extensive selection of shared feasts, lavish grazing tables, and canapés is unparalleled in the Coffs Coast, ensuring that we have menus capable of satisfying the appetites and preferences of any gathering, no matter its scale or nature.

Please see our Chefs Selection Menus. We can also curate a personalised package tailored precisely to your unique requirements, guaranteeing an extraordinary and unforgettable event that will be etched in your memories for years to come.

See our full Food & Drinks Package for further details.

CHEF'S SELECTION MENU

STANDARD - \$65/PP

SMALL CANAPÉS

Oysters & finger lime dressing
Tempura eggplant fingers, spiced mayo
Pickled vegetable bruschetta, whipped ricotta
Pork rillettes & crackling, mustard seeds, shaved pear

BIG CANAPÉS

Spicy pork belly brioche, pickled vegetables, plum ketchup
Free range buttermilk fried chicken, hot sauce
Ducks's arancini, mozzarella, charred peppers

SWEET CANAPÉS

Sticky date pudding, honeycomb, butterscotch, brown sugar cream
Sea salt meringue, lemon curd, whipped coconut, berries

ESSENTIALS - \$105/PP

FARM STYLE GRAZING TABLE

Seasonal selection of dips, cheese, cured meats, breads, farm crudites, fruit & nuts

SHARED MAINS

Portuguese chicken, peppers, paprika, lemon
Porchetta, apple, roasted beetroot, herbs

SHARED SIDES

Crispy potatoes, rosemary & garlic
Honey glazed pumpkin, goat's cheese, chilli oil, pangrattato
Citrus salad, mixed leaves, pickled chilli, shaved fennel, orange, grapefruit

ALT DROP DESSERT

Milk & honey panna cotta, apple butter, shortbread, honey macadamias
Dark chocolate mousse, choc crack, hazelnut crunch, berries

PREMIUM - \$135/PP

SMALL CANAPÉS

Oysters & finger lime dressing
Spanner crab, betel leaf, cucumber, kaffir lime
Pork rillettes & crackling, mustard seeds, shaved pear

SHARED ENTREE

Kingfish ceviche, tiger's milk, sweet potato, coriander
Lamb kofta, romesco, preserved lemon, flat bread

SHARED MAINS

Whole snapper, chilli, ginger, lemon grass
Lamb shoulder, olives, rosemary, preserved lemon

SHARED SIDES

Wood roasted broccoli, pickled chilli, preserved lemon, almond cream
Green beans, orange, buckwheat, tarragon vinegar
Ducks' potato salad, charred greens, lemon, capers

ALT DROP DESSERT

Tiramisu, Brookies Macadamia liqueur
Sticky date pudding, honeycomb, butterscotch, brown sugar cream

WE ALSO HAVE A RANGE OF FOOD PACKAGES AVAILABLE, STARTING FROM \$55/PP. OUR MENUS ARE EVER-CHANGING, PLEASE SEE OUR FULL FOOD & DRINKS PACKAGE FOR CURRENT MENU OPTIONS.

DRINKS MENU

STANDARD - \$70/PP

SPARKLING
Baba-Rumba, Prosecco, Multi-Regional, NSW

WHITE
Ablington Vineyard, Semillon, Hunter Valley, NSW *

RED
Mercer, Tempranillo, Hilltops, NSW

BEER
Travla ‘Australia’s Lager’ 4.2% *

NON ALCOHOLICS

+ ADDITIONAL DUCKS COCKTAIL BAR \$16PP OR \$32PP (P/H)

ESSENTIALS - \$80/PP

SPARKLING
Mercer, Chardonnay, Central Rages, NSW

WHITE
Ablington Vineyard, Semillon, Hunter Valley, NSW *
Quealy, Pinot Grigio, Mildura, VIC *

ROSÉ
Thousand Candles, Pinot Noir, Yarra Valley, VIC *

RED
Mountadam, Cabernet Sauvignon, Eden Valley, SA

BEER
Travla ‘Australia’s Lager’ 4.2% *
Woolgoolga pale ale 5.1% *

NON ALCOHOLICS

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

PREMIUM - \$90/PP

SPARKLING
NV Arras ‘Blanc de Blanc’, Chardonnay, TAS

WHITE
Quealy, Pinot Grigio, Mildura, VIC *
Oakvale, Chardonnay, Hunter Valley, NSW *

ROSÉ
Thousand Candles, Pinot Noir, Yarra Valley, VIC *

RED
Mountadam, Cabernet Sauvignon, Eden Valley, SA
Tyrrells, Shiraz, Hunter Valley, NSW

BEER
Travla ‘Australia’s Lager’ 4.2% *
Woolgoolga pale ale 5.1% *

SPIRIT
House spirits for final two hours of event

NON ALCOHOLICS

+ ADDITIONAL NV PERRIER-JOUET, CHAMPAGNE \$126 (P/B)

WE ALSO HAVE A RANGE OF DRINK PACKAGES, CUSTOM BAR TABS AND ADDITIONAL OPTIONS AVAILABLE. OUR MENUS ARE EVER-CHANGING, PLEASE SEE OUR FULL FOOD & DRINKS PACKAGE FOR CURRENT MENU OPTIONS.



Venue

THE LODGE BELLINGEN

The Lodge offers the ultimate destination venue to provide treasured memories of a lifetime. Guests will enjoy luxury accommodation that brings together the best of Australian food and hospitality.

Nestled between rainforest and surf beaches, guests also revel in day trips exploring some of Australia's most beautiful natural wonders and all that Bellingen has to offer

Guests often refer to The Lodge as one of Australia's best-kept secrets. It promises serenity and beauty and offers all the natural wonders of Byron Bay without the crowds.





Planning & Styling

IN-HOUSE WEDDING PLANNERS

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. Packages starting from \$1500.



three blue ducks





Food & Beverage

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

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

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





GET IN TOUCH

(02) 6190 8966

1381 Waterfall Way Bellingen NSW 2454

enquiries@threeblueducks.com

CONTACTS

STEPHANIE BRODEUR

Senior Event Manager

stephanie@threeblueducks.com

CHARLOTTE CASSAR

Event Manager

charlotte@threeblueducks.com