

A long, white wooden dining table is set outdoors on a grassy lawn. The table is elegantly decorated with several large, vibrant floral centerpieces featuring orange, pink, and yellow flowers. Each place setting includes a white plate, a glass with a detailed etched pattern, and a folded yellow napkin. The table is surrounded by large, plush, light-brown cushions. The scene is bathed in warm, golden light, suggesting late afternoon or early morning. The background shows a lush green lawn and a tree trunk.

OFFSITE CATERING

EVENTS | WEDDINGS | PARTIES

(02) 6190 8966 | [THREEBLUEDUCKS.COM/BYRON](https://threeblueducks.com/byron) | [ENQUIRIES@THREEBLUEDUCKS.COM](mailto: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 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 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 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!

FOOD AND BEVERAGE





CANAPÉS

3 smalls, 3 bigs, 1 sweet \$50/pp

4 smalls, 3 bigs, 2 sweets \$65/pp

5 smalls, 4 bigs, 2 sweets \$85/pp

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SMALLS

Oysters & finger lime dressing (gf, df)

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

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

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)

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

BIGS

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

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

Hay smoked kingfish, witlof, crème fraiche, chives (gf)

Spicy pork belly brioche roll, pickled vegetables, plum ketchup, coriander

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

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

SWEETS

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

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

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

Tiramisu, Brookies Macadamia liqueur (v, n)

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

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

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.

SHARE TABLE

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

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

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

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

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

*All packages include sourdough bread and butter

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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 (v)

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

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

SHARED MAINS

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

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

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

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)

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SHARE TABLE CONTINUED...



SHARED SIDES

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

Wood roasted broccoli, pickled chilli, preserved lemon, almond cream (gf, df, vg, n)

Crispy potatoes, rosemary & garlic (gf, 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, n)

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

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

DESSERT ALTERNATE DROP

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

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

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

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ALTERNATE DROP

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

3 small canapés, 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 and butter



ENTREES (CHOOSE 2)

- Kingfish pastrami, quinoa salad, avocado & quinoa cracker (gf, df)
- BBQ rump cap, roasted mushrooms, bagna cauda, horseradish (gf, df)
- Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)
- Honey glazed pumpkin, tabouli, goat cheese, puffed wild rice (gf, v)
- Burrata, tomato, basil, rosemary (gf, v)
- Crumbed pork terrine, pickled onion puree, gribiche, parsley, preserved lemon (df)

MAINS (CHOOSE 2)

- Porcini risotto, smoked ricotta, pickled oyster mushrooms, basil oil (gf, 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, n)
- Barramundi, shaved fennel, grapefruit, almond cream (gf, df, n)
- Miso & maple glazed chicken, pickled seaweed, burnt lemon (gf, df)

DESSERTS (CHOOSE 2)

- Milk & honey panna cotta, apple butter, shortbread, honey macadamias (v, 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, n)
- Local blue cheese, fresh honeycomb, fruit loaf (v, n)
- Sea salt meringue, lemon curd, whipped coconut, berries (gf, vg)

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BUFFET STYLE

Pulled meat, herbs, apple slaw on a Bread Social roll with 2 seasonal sides \$40pp

Roast meat and whole fish with seasonal sides \$50pp

Roast meat, whole fish, prawns and oysters with seasonal sides \$70pp

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BUFFET ONE

Pulled pork or spit roast

Bread Social roll

+ choose 3 sides

BUFFET TWO

Spit roast pork

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

+ choose 3 sides

BUFFET THREE

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

SIDE OPTIONS

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)

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ADDITIONAL OPTIONS

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

BYO Cake service \$5pp – includes service with fresh cream and seasonal fruit



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)
Stracciatella, 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)

CHAMPAGNE & OYSTERS \$35PP

Oysters & finger lime dressing (gf, df)
NV Perrier-Jouet, Champagne, FR

DESSERT GRAZING STATION \$20PP

Chocolate ganache (gf, v)
Ballina Honeycomb (gf, df, v)
Lemon meringue tarts (v)
Charred pineapple and lemongrass caramel (gf, df, v, vg)
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 STATION \$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

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DRINKS MENU

All beverage packages are based on a price per person and include the non-alcoholic package. Packages are based on 4 hours of drinks service.

All additional package time is charged at \$15/pp/hour.

Our events team will send you the selected wines for your event 6 weeks out.

*All tap products.

CLASSIC \$70PP

Selection of 3 wines & 1 beer chosen by venue. Includes non-alc drinks package.

NON-ALC DRINKS (INCLUDED IN ALCOHOLIC PACKAGES)

- House-made lemonade
- House-made ginger beer
- Capi cola or dry tonic
- Raspberry & lemon kombucha
- Cold brew or iced coffee
- Tea by Three Blue Ducks (certified organic)
- Heaps Normal 'Quiet XPA' non-alcoholic beer

SIGNATURE \$80PP

Selection of 2 beers, 5 wines from below selection, & non-alc. package.

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC
- Mountadam, Pinot Noir, Chardonnay, Eden Valley, SA

WHITE

- Crowded House, Sauvignon Blanc, Marlborough, NZ

ROSÉ

- M&J Becker, Merlot, Shiraz, Hunter Valley, NSW

RED

- Head Wines 'Heart & Home', Shiraz, Barossa Valley, SA
- Mountadam 'Fifty Five', Cabernet Sauvignon, Eden Valley, SA

BEER

- Young Henry's Pale Ale
- Travla Lager, Mid-strength, 3.5%*

DELUXE \$90PP

Selection of 2 beers, 6 wines from below options, non-alc package, & house spirits for the final two hours.

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC
- Mountadam, Pinot Noir, Chardonnay, Eden Valley, SA

WHITE

- Crowded House, Sauvignon Blanc, Marlborough, NZ
- Tyrrell's, Chardonnay, Hunter Valley, NSW

ROSÉ

- M&J Becker, Merlot, Shiraz, Hunter Valley, NSW

RED

- Sticks, Pinot Noir, Yarra Valley, VIC
- Head Wines 'Heart & Home', Shiraz, Barossa Valley, SA
- Mountadam 'Fifty Five', Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla 'Australia's Lager', 4.2%*
- Travla Lager, Mid-strength, 3.5%*

SPIRITS

- Brookie's gin
- Havana Club Anejo 3 Anos rum
- Ballantines scotch
- Jameson Irish whiskey
- Olmeca Altos Plata tequila
- Wyborowa vodka
- Jefferson bourbon

ADDITIONAL OPTIONS

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

All beverage packages' price pp include the total non-alc package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour



NON ALCOHOLIC PACKAGE \$20PP

\$20/PP (2HRS), \$30/PP (3HRS), \$40/PP (4HRS)

COLD PRESSED JUICE

- HRVST ST Original Orange
- HRVST ST Cloudy Apple
- HRVST ST Ruby Tuesday
- HRVST ST Little Green

SOFTER DRINKS

- House-made lemonade
- House-made ginger beer
- Capi cola or dry tonic
- Hibiscus, elderflower, ginger, turmeric kombucha

TEA & COFFEE

- Cold brew or iced coffee
- Tea by Three Blue Ducks (certified organic)

NON-ALCOHOLIC BEER

- Heaps Normal 'Quiet XPA' non-alcoholic beer

NON-ALCOHOLIC COCKTAILS

- Non-Alc Brookie's Grapefruit G&T:
Aussie rainforest gin botanicals & premium tonic

- Non-Alc Brookie's Blood Orange Spritz:
Aussie rainforest botanical distillate and blood orange

ADDITIONAL OPTIONS

CHAMPAGNE \$126 PER BOTTLE

- NV Perrier-Jouet, Champagne, FR

DUCKS COCKTAIL BAR \$16 (1 PP) OR \$32 (P/H)

CHOOSE TWO

- Aperol Spritz
- Seasonal Spritz
- Pimm's & Lemonade
- Gin & Tonic
- Negroni
- Classic Margarita
- Spicy Margarita

BROOKIES GIN BAR \$15 (1 PP) OR \$35 (P/H)

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

HOUSE SPIRITS \$25PP

- Add house spirits to the classic or essential drinks package



PLANNING AND STYLING



COORDINATION, PLANNING & STYLING SERVICES

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.

DAY OF COORDINATION | \$1500

- Creation of an extensive event run sheet
- Coordination of wedding day
- Management of on-the-day set up and styling
- Coordination of required vendors and suppliers

PARTIAL PLANNING | \$2500

- Assistance in researching required vendors
- Researching, booking and management of 3 key vendors: florist, furniture, lighting
- Assistance in development of wedding theme and styling concept
- Full event planning, inclusive of an extensive event run sheet
- Coordination of wedding day
- Management of on-the-day set up and styling

FULL SERVICE | \$4500

- Research, booking & management of required vendors (florist, photographers, videographers, hair & makeup, transport, accomodation, etc.)
- Curation of bespoke wedding theme and styling concept
- Full event planning, inclusive of an extensive event run sheet
- Coordination of event rehearsal, wedding day & recovery event (if applicable)
- Management of on-the-day set up & styling



WEDDING AND EVENT VENUES

We are so lucky to be surrounded by such beautiful venues in the Byron Shire. Whether you have your heart set on another local event venue, or want us to come to your private property for a special event – we can be there!

If you are still on the hunt for the perfect venue, please see listed below some of our local recommendations.

VILLA RIAD

W. byronbayluxuryhomes.com/properties/villa-riad/

EARTH HOUSE

W. theearthhouse.com.au

TIDES ESTATE

W. tides-byronestate.com

NUTTING HILL VILLA

W. nuttinghillvilla.com

THE HACIENDA BYRON BAY

W. thehaciendabyronbay.com

EWINGSDALE HALL

W. ewingsdale.org.au

CASA CAMPANA

W. casacampana.com.au

THE RANGE ESTATES

W. therangeestates.com.au

COORABELL ESTATE

W. coorabellestate.com.au

THREE MEADOWS

W. threemeadows.com.au

FORGET ME NOT

W. forgetmenotweddings.com.au

NIGHTCAP RIDGE

W. nightcapridge.com.au



GET IN TOUCH

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