



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 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.

B three
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ducks



THE LAYOUT





Spaces

THE RESTAURANT

Three Blue Ducks is located on an 80-acre farm and macadamia orchard, boasting stunning views of the hinterland and Byron's famous lighthouse. It provides a picturesque setting for various special events. The venue is meticulously crafted to blend the rustic allure of a farm barn with a contemporary touch, ideal for hosting unique styled gatherings and celebrations.

THE RESTAURANT

COCKTAIL: 220PAX

SEATED: 180PAX

Book out: Three Blue Ducks Byron for exclusive use which includes the use of the courtyard, BBQ area, deck, and indoor space.

Packages: We have a variety of shared table feast menus for seated events and canapé menus for cocktail events.

Add on: Grazing tables, champagne & oysters, arrival cocktails for something extra special!

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Spaces

THE DECK

With views over the working farm, vegetable garden 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 several styling options to make your event even more special. The deck is also a full proof wet weather option.

ENTIRE SPACE

COCKTAIL: 65PAX

SEATED: 50PAX

Book out: The Deck for exclusive use

Packages: We have a variety of shared table feast menus for seated events and canapé menus for cocktail events to suit this very special outdoor area.

Add on: Arrival cocktails, canapés, champagne & oysters are a sample of the add ons available.

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Spaces

THE FRONT DECK

Our front deck is the perfect spot for informal working lunches or special occasions. The front deck is surrounded by a floristry and organic seedling nursery, with views of The Farm and Byron hinterland. You will have exclusive use of the space along with your own server, plus several styling options to make your event even more special.

ENTIRE SPACE

COCKTAIL: 65PAX

SEATED: 30PAX

Book out: The Front Deck for exclusive use

Packages: We have a variety of shared table feast menus for seated events and canapé menus for cocktail events to suit this very special outdoor area.

Add on: Arrival cocktails, canapés, champagne & oysters are a sample of the add ons available.

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Spaces

THE BBQ AREA

Our BBQ area is the perfect casual dining option located next to the grassy space near the Farmhouse. The space comes with picnic tables, and barrels & stools & you are welcome to style the area to your own desires.

ENTIRE SPACE

COCKTAIL: 100PAX

SEATED: 40PAX

Book out: The BBQ Area for exclusive use.

Package: We have a variety of shared table feast menus for seated events and canapé menus for cocktail events to suit this very special outdoor area.

Add on: Arrival cocktails, canapés, roast meat & grazing tables are a sample of the add ons available



Looking to elevate your event?

EXPERIENCES

We offer a range of add-ons that bring a little extra magic to your celebration.

ANIMAL FEEDING - \$10 PER PERSON

Meet our muddy mates! Our farmers will share fun facts about our friends and family while we feed the farm animals.

PRIVATE FARM TOURS - \$30 PER PERSON

Our popular guided tours are a great way to experience The Farm and gain firsthand knowledge on how our farm community works together to live our ethos. Take a behind the scenes tour with one of our farmers and learn how we aim to grow, feed, educate and give back in everything we do here at The Farm.

GIFT BOXES - FROM \$50 PER PERSON

Our customisable gift boxes are a beautiful way to share a little Three Blue Ducks flavour with your guests. Choose from our house-made condiments, signature salts and spices, loose-leaf teas, chopping boards and more—mix and match to suit your style and make it uniquely yours.

OPEN FIELD FLOWER PICKING - \$85 PER PERSON

Jess will lead you on a tour of the flower farm where you will get an up-close and personal look at which flowers we have in season and how we grow them. You will leave with a beautiful selection of un-arranged seasonal flowers chosen and harvested by yourself.



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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 Northern Rivers, 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

CLASSIC - \$70/PP

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

+ NON ALCOHOLICS

COLD PRESSED JUICE

- Original Orange
- Cloudy Apple
- Ruby Tuesday- watermelon, rhubarb & pear
- Super Greens- kale, spinach, celery, lemon & cucumber

SOFTER DRINKS

- House-made soda
- North Wall kombucha
- Capi fruit soda
- Iced tea

TEA & COFFEE

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

NON-ALC BEER

- Heaps Normal ‘Quiet XPA’

NON-ALC COCKTAILS

- Brookie’s Grapefruit G&T – Aussie rainforest gin botanicals & premium tonic
- Brookie’s Blood Orange Spritz

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

SIGNATURE - \$80/PP

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW*
- Tyrrell’s, Chardonnay, Hunter Valley, NSW*

ROSÉ

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

RED

- MEREDITH, Pinot Noir, Tumbarumba, NSW*
- Oakvale, Shiraz, Hunter Valley, NSW*

BEER

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

+ NON ALCOHOLICS

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

DELUXE - \$90/PP

SPARKLING

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

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW*
- Quealy, Pinot Grigio, Mildura, VIC*
- Tyrrell’s, Chardonnay, Hunter Valley, NSW*

ROSÉ

- M&J Becker, Merlot, Shiraz, Hunter Valley, NSW*
- Thousand Candles, Pinot Noir, Yarra Valley, VIC*

RED

- M&J Becker, Nebbiolo, Hilltops, NSW*
- MEREDITH, Pinot Noir, Tumbarumba, NSW
- Oakvale, Shiraz, Hunter Valley, NSW*

BEER

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

+ NON ALCOHOLICS

4 HOUR SERVICE | ADDITIONAL HOURS AT \$15PP (P/H).

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.



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GET IN TOUCH

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