

A wedding couple in formal attire are kissing in a lush green field. The bride is wearing a white gown with a long train and a veil. The groom is in a dark suit. They are surrounded by large, white, cylindrical planters filled with white roses and orchids. In the background, there are trees and a clear sky.

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!”**

We have a choice of rustic farm-style locations, both indoor and outdoor, with garden planters and festoon lighting, a shaded terrace, a cosy Produce Store and a magical Macadamia Orchard a short stroll away. So, whether you want the entire venue or any 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!

**B** three  
blue  
ducks





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!



Three Blue Ducks | Byron Bay

# THE LAYOUT



CEREMONY LOCATION

RECEPTION LOCATION





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.





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!”





Spaces

## THE MACA ORCHARD

An 80-acre farm and macadamia orchard that serves as a working farm, hosting a variety of micro-businesses all working towards a shared objective. It provides a picturesque setting for weddings and special occasions.

### VENUE FEE:

For ceremonies held in the Macadamia Orchard at The Farm, there is a \$1320 venue fee. This fee covers exclusive use of the Orchard and ground preparation.

If you require help with furniture, seating, or styling arrangements, please inform us.





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

Freshly shucked oyster's, mignonette | gf, df  
Crispy eggplant, spicy tahini | gf, df, v, vg  
Caramel pork belly, sweet n sour, seed crunch | gf, df  
Sashimi Market fish, avocado, Ooray plum ponzu, rice cracker | gf, df

### BIG CANAPÉS

Smoked brisket, pickles, spicy mayo, brioche  
Crispy pork belly, pineapple jam, hot sauce, brioche  
Southern Fried chicken thigh, sriracha

### SWEET CANAPÉS

Lemon meringue tart, short crust pastry, myrtle  
Sea salt meringue, passionfruit, whipped coconut, berries | gf, vg

## ESSENTIALS - \$105/PP

### FARM STYLE GRAZING TABLE

Seasonal selection of dips, cheese, cured meats, breads, seasonal fruit and vegetables, olives, & nuts

### SHARED MAINS

Slow cooked brisket, charred herb salsa, mustard, roasting juices | gf, df  
Chermoula chicken, parsley, peppers, lemon | gf, df

### SHARED SIDES

Mixed farm leaves, shaved fennel, citrus dressing  
Crispy potatoes, rosemary, garlic | v, vg, gf  
Roasted carrots, hot honey, seeds | gf, df

### ALT DROP DESSERT

Dark chocolate mousse, caramel, pecans | v, n  
Tiramisu, Brookies Macadamia liqueur | v

## PREMIUM - \$135/PP

### SMALL CANAPÉS

Freshly shucked oyster's, mignonette | gf, df  
Crispy eggplant, spicy tahini | gf, df, v, vg  
Caramel pork belly, sweet n sour, seed crunch | gf, df  
Sashimi Market fish, avocado, Ooray plum ponzu, rice cracker | gf, df

### SHARED ENTREE

Heirloom tomato carpaccio, salsa Verde, toasted seeds, smoked salt | gf, df, v, vg  
Lamb and rosemary kofta, mint yogurt, pita bread

### SHARED MAINS

Slow cooked brisket, charred herb salsa, mustard, roasting juices | gf, df  
Chermoula chicken, parsley, peppers, lemon | gf, df

### SHARED SIDES

Mixed farm leaves, shaved fennel, citrus dressing  
Crispy potatoes, rosemary, garlic | v, vg, gf  
Roasted carrots, hot honey, seeds | gf, df

### ALT DROP DESSERT

Dark chocolate mousse, caramel, pecans | v, n  
Tiramisu, Brookies Macadamia liqueur | v

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

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-alcoholic drinks package.

### NON-ALC DRINKS (INCLUDED IN ALCOHOLIC PACKAGES)

- House-made soda
- North Wall kombucha
- Capi fruit soda
- Iced tea
- 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. Includes non-alcoholic drinks package.

### SPARKLING

- Motley Cru, Prosecco, King Valley, VIC

### WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW\*
- Tyrell'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%\*

## DELUXE \$90PP

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

### SPIRITS

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

### 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%\*

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.









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.









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

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## CONTACTS

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