

The background of the image shows a rustic dining table with several dishes. In the foreground, a grey ceramic plate holds three scallops, each topped with a green herb butter and a sprinkle of black and white sesame seeds. To the right, a white bowl contains a green vegetable medley with red chili peppers. In the top left, another plate shows a dish with red and white ingredients. A grey cloth napkin and a silver fork are also visible on the right side of the frame. The overall lighting is warm and natural, suggesting an outdoor or semi-outdoor setting.

B three
blue
ducks

FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

(02) 6190 8966 | threeblueducks.com/byron
enquiries@threeblueducks.com



CANAPÉS

2 classic, 2 signature, 1 substantial, 1 sweet | \$55pp

3 classic, 3 signature, 1 substantial, 1 sweet | \$70pp

4 classic, 3 signature, 2 substantial, 1 sweets | \$90pp

Bthree
blue
ducks

CLASSIC | \$7 PER ITEM

Freshly shucked oyster's, mignonette | gf, df

Sashimi Market fish, avocado, Ooray plum ponzu, rice cracker | gf, df

Spanner crab, betel leaf, chili macadamia, coconut, finger lime | gf, df, n

Caramel pork belly, sweet n sour, seed crunch | gf, df

Beef tartare, radish, ducks hot sauce, sesame crisp | gf, df

Crispy eggplant, spicy tahini | gf, df, v, vg

Southern fried popcorn chicken, sriracha | gf

SIGNATURE | \$10 PER ITEM

Seaweed roasted beetroot, brookies marmalade, macadamia | gf, df, v, vg, n

Free range chicken breast skewer, honey, garlic, rosemary, yogurt | gf

Chargrilled octopus, salami glaze, green olive | gf, df

Mozzarella, cherry tomato pesto, toasted pepita seeds | gf

SUBSTANTIAL & LATE NIGHT BITES | | \$14 PER ITEM

Smoked brisket, pickles, spicy mayo, brioche

Crispy pork belly, pineapple jam, hot sauce, brioche

Southern Fried chicken thigh, sriracha

Lamb kofta, romesco, hazelnuts, parsley, pita bread | n

SWEETS | \$8 PER ITEM

Lemon meringue tart, short crust pastry, myrtle

Dark chocolate mousse, caramel, pecans | v, n

Tiramisu, Brookies Macadamia liqueur | v

Local brie, fruit paste, fruit loaf | v, n

Sea salt meringue, passionfruit, 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 a month before your event, unless otherwise stated. Per piece items available to add to packages

SHARE TABLE

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 sides + BYO cake | \$95pp

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 sides, alternate drop of 2 desserts | \$110pp

Sourdough bread & butter, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts | \$125pp

ADD ON OPTIONS

Add on canapés - see page 1

Essentials grazing table | \$25pp

Additional shared entree | \$18pp

Additional shared main | \$30pp

Additional seasonal shared side | \$7pp

Alternate drop dessert or 2 dessert canapés | \$16pp



SHARED ENTREES

Stracciatella, roasted pear, walnuts | gf, v

Heirloom tomato carpaccio, salsa Verde, toasted seeds, smoked salt | gf, df, v, vg

Charred prawns, chili lime butter, burnt lemon | gf

Beef tartare, Olivers hen yolk, capers, pickles, charred bread | df

Crispy pork belly, Ooray plum ponzu, apple, chilli oil | gf, df

Lamb and rosemary kofta, mint yogurt, pita bread

SHARED MAINS

Whole fish, chilli, lemon grass, turmeric, coconut, coriander | gf, df

Lamb shoulder, olive, rosemary, white wine jus, toasted almonds | gf, df, n

Slow cooked brisket, charred herb salsa, mustard, roasting juices | gf, df

Chermoula chicken, parsley, peppers, lemon | gf, df

Smoked pork collar, pineapple, watermelon, sumac onions | gf, df

Seasonal risotto, preserved lemon, parsley, pepitas | gf, df, v, vg

SHARED SEASONAL SIDES | SPRING 2025

Mixed leaves, shaved fennel, citrus dressing | gf, df, vg

Crispy potatoes, rosemary, garlic | v, vg, gf

Roasted carrots, hot honey, seeds | gf, df

DESSERT

Lemon meringue tart, short crust pastry, myrtle

Dark chocolate mousse, caramel, pecans | v, n

Tiramisu, Brookies Macadamia liqueur | v

Local brie, fruit paste, fruit loaf | v, n

Sea salt meringue, passionfruit, 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 a month before your event, unless otherwise stated. Per piece items available to add to packages



ALTERNATE DROP

Sourdough bread & butter, alternate drop entrée, main, seasonal sides & desserts | \$125pp

ADD ON OPTIONS

Add on canapés - see page 1

Essentials grazing table | \$25pp

Additional seasonal shared side | \$7pp

Bthree
blue
ducks

ENTRÉES | CHOOSE 2

Stracciatella, roasted pear, walnuts | gf, v

Heirloom tomato carpaccio, salsa Verde, toasted seeds, smoked salt | gf, df, v, vg

Charred prawns, chili lime butter, burnt lemon | gf

Beef tartare, Olivers hen yolk, capers, pickles, charred bread | df

Crispy pork belly, Davidson's plum ponzu, apple, chilli oil | gf, df

Lamb and rosemary kofta, mint yogurt, pita bread

MAINS | CHOOSE 2

Market fish, chili, greens, lemon grass, turmeric, coconut, coriander | gf, df

Lamb shoulder, roast carrot, olive, rosemary, jus, toasted almonds | gf, df, n

Slow cooked brisket, charred herb salsa, mustard, roasting juices | gf, df

Chermoula chicken, parsley, peppers, lemon | gf, df

Smoked pork collar, pineapple, watermelon, sumac onions | gf, df

Seasonal risotto, preserved lemon, parsley, pepitas | gf, df, v, vg

DESSERTS | CHOOSE 2

Lemon meringue tart, short crust pastry, myrtle

Dark chocolate mousse, caramel, pecans | v, n

Tiramisu, Brookies Macadamia liqueur | v

Local brie, fruit paste, fruit loaf | v, n

Sea salt meringue, passionfruit, 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 a month before your event, unless otherwise stated. Per piece items available to add to packages

BUFFET MENU

Pulled pork, milk buns, and 3 seasonal sides | \$40pp

Brisket, pork shoulder, whole fish, with 3 seasonal sides | \$55pp

Roast meat, whole snapper, chargrilled prawns, oysters, and 3 seasonal sides | \$70pp

Bthree
blue
ducks

BUFFET ONE | \$40PP

Pulled pork with BBQ sauce and herbs, served with milk buns

Cabbage, apple and herb slaw

Mixed leaves, with citrus dressing

Roasted potatoes, with sour cream

BUFFET TWO | \$55PP

Slow cooked brisket charred herb salsa, served with roasting juices

Achiote pork shoulder with BBQ sauce

Whole fish, Ducks curry paste, coconut and lime

Cabbage, apple and herb slaw

Roasted potatoes, sour cream

Macaroni and three cheese, pangratatto

BUFFET THREE | \$70PP

Slow cooked brisket charred herb salsa, served with roasting juices

Achiote pork shoulder with BBQ sauce

Whole fish, Ducks curry paste, coconut and lime

Chargrilled tiger prawns & confit chilli with garlic | gf, df

Oysters & finger lime dressing | df, gf

Cabbage, apple and herb slaw

Roasted potatoes, sour cream

Macaroni and three cheese, pangratatto

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 a month before your event, unless otherwise stated. Per piece items available to add to packages

ADDITIONAL OPTIONS

Oyster Bar | \$14pp

Essentials grazing table | \$25pp

Late night snacks | \$14 per item

Donut Station | \$5.50pp

BYO plated cake service | \$5pp

Kids meal, choice of main, dessert, and non-alc drink | \$35pp

Crew meal | \$35pp



OYSTER BAR

Includes 2 x oysters per person, served with condiments of lemon, lime, tabasco, and mignonette

ESSENTIALS GRAZING STATION

Local sourdoughs and breads, with cultured handmade butter

Local marinated olives

Selection of local salami's and other cured meats

Soft and hard cheeses | brie, pecorino, and blue

Selection of dips, including hummus, baba ganoush, and red pepper

Seasonal marinated vegetables

Seasonal fruit, including grapes, figs, stone fruits, and berries

DONUT STATION | CHOOSE 1

Caramelised chocolate | v

Anise myrtle custard | v

Cinnamon sugar | v

LATE NIGHT SNACKS | CHOOSE 1

Smoked brisket, pickles, spicy mayo, brioche

Crispy pork belly, pineapple jam, hot sauce, brioche

Southern Fried chicken thigh, sriracha

Lamb kofta, romesco, hazelnuts, parsley, pita bread | n

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 a month before your event, unless otherwise stated. Per piece items available to add to packages



DRINK PACKAGES

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.

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%*

*All tap products

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

- 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 OPTIONS

CHAMPAGNE, \$165 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