



THE LODGE
BELLINGEN

B three
blue
ducks

THE LODGE BELLINGEN AND THREE BLUE DUCKS IS SET ON ACRES OF LUSH,
MANICURED GARDENS, WITH UNINTERRUPTED MOUNTAIN VIEWS OF DORRIGO
NATIONAL PARK OFFERING A BEAUTIFUL BACKDROP FOR CORPORATE AND
BOUTIQUE CONFERRING, MEETINGS AND EVENTS.

Choose from lush garden locations, our boutique retreat space, terrace or restaurant function space. We tailor our venue to suit you...We look forward to tailoring a package and styling to your specific needs. Our team will ensure you have an unforgettable experience!





THE LAYOUT

Three Blue Ducks, Bellingen





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

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...

We can make your event work in any number of spaces.



Spaces

THE TERRACE

The Terrace is a fantastic place to dine, the space can be set for evening dinners, lunches or breakfasts. With a variety of shared table feasts or canapé menus to suits your needs.

With uninterrupted mountain views of the Dorrigo Mountain Range, this area is perfect for conference breakout and workshops.

Whether you're planning a luxe al fresco celebration or a boutique corporate event to remember, our event spaces can be customised with you in mind with resident chefs and event planners on hand to bring your vision to life.

ENTIRE SPACE:

Cocktail: 120 pax

Seated: 80 pax

Packages tailored to suit each specific event.



Spaces

THE POOL BAR

Our stunning poolside space offers the perfect blend of elegance and relaxation, ideal for private gatherings and corporate events alike. Host an unforgettable experience with ambient lighting, customisable setups, and top-tier service that brings your vision to life.

Whether it’s a chic cocktail party, team-building retreat, or exclusive celebration, our on-site heated pool and spa area provides the ideal backdrop for memories that last a lifetime.

Packages tailored to suit each specific event.



Spaces

WHERE YOU'LL STAY

Bringing the best of Australian dining and hospitality together, The Lodge Bellingen and Three Blue Ducks offer the perfect intimate getaway with easy access to the Coffs Harbour Airport.

Up to 60 guests will stay in luxury accommodation at The Lodge Bellingen. Situated on 16 acres just 1km from the centre of Bellingen, The Lodge offers our guests peace and seclusion, ideally supporting our corporate guests with the necessary rest to perform at their best during any conference or retreat.

We very much look forward to discussing your next boutique conference or private event.





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

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

ESSENTIALS - \$105/PP

FARM STYLE GRAZING TABLE

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

SHARED MAINS

Fermented chilli chicken caponata, preserved lemon, rosemary dressing
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
Tiramisu, Brookies Macadamia liqueur

PREMIUM - \$135/PP

SMALL CANAPÉS

Oysters & finger lime dressing
Nori kingfish, rock melon, cucumber & lime
Pork rillettes & crackling, mustard seeds, shaved pear

SHARED ENTREE

Charred squid, corn puree, smoked paprika, citrus
Chicken liver parfait, berries, chicken skin, buckwheat

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
Honey glazed pumpkin, goat's cheese, chilli oil, pangrattato
Whole roasted cauliflower, anchovy, mustard butter

ALT DROP DESSERT

Sea salt meringue, lemon curd, whipped coconut, berries
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

WHITE

- Tyrrell’s, Chardonnay, Hunter Valley, NSW

ROSÉ

- Yetti & The Kokonut, Mataro, Barossa Valley, SA *

RED

- Mountadam, Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla ‘Australia’s Lager’ 4.2%*

+ NON ALCOHOLICS

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

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

SIGNATURE - \$80/PP

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC

WHITE

- MEREDITH, Riesling, Hilltops, NSW *
- Tyrrell’s, Chardonnay, Hunter Valley, NSW

ROSÉ

- Yetti & The Kokonut, Mataro, Barossa Valley, SA *

RED

- Head Wines ‘Heart & Home’, Shiraz, Barossa Valley, SA
- 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)

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

DELUXE - \$90/PP

SPARKLING

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

WHITE

- MEREDITH, Riesling, Hilltops, NSW *
- Tyrrell’s, Chardonnay, Hunter Valley, NSW

ROSÉ

- Yetti & The Kokonut, Mataro, Barossa Valley, SA *

RED

- Head Wines ‘Heart & Home’, Shiraz, Barossa Valley, SA
- Mountadam, Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla ‘Australia’s Lager’ 4.2%*
- Woolgoolga Pale Ale 5.1%*

+ NON ALCOHOLICS

+ ADDITIONAL NV Perrier-Jouet, Champagne \$126 (P/B)

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.





THE LODGE
BELLINGHEN

GET IN TOUCH

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CONTACT

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ACCOMMODATION

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