

A long, white wooden dining table is set outdoors on a grassy area. The table is covered with a light blue tablecloth and is set with white plates, silverware, and ornate glassware. Several large, vibrant floral centerpieces are placed along the table, featuring a mix of pink, yellow, and white flowers. 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 & DRINK PACKAGES

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



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, vg

Southern fried popcorn chicken, sriracha | gf

SIGNATURE | \$10 PER ITEM

Seaweed roasted beetroot, brookies marmalade, macadamia | gf, df, 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, 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



ENTRÉES | CHOOSE 2

Stracciatella, roasted pear, walnuts | gf, v

Heirloom tomato carpaccio, salsa Verde, toasted seeds, smoked salt | gf, df, 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, 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 | \$50pp

Brisket, pork shoulder, whole fish, with 3 seasonal sides | \$65pp

Roast meat, whole snapper, chargrilled prawns, oysters, and 3 seasonal sides | \$80pp



BUFFET ONE | \$50PP

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 | \$65PP

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 | \$80PP

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
- Karma Cola
- Cold brew or iced coffee
- Tea by Three Blue Ducks (certified organic)
- Krinklewood, non-alcoholic sparkling Rosé, Hunter Valley, NSW
- 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

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

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

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 package's price per person include the non-alcoholic package. Packages are based on 4 hours of drinks service.

All additional package time is charged at \$15/pp/hour (per person / per 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
- Karma Cola

TEA & COFFEE

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

NON-ALC BEER

- Heaps Normal 'Quiet XPA'

NON-ALC COCKTAIL

- Brookie's Blood Orange Spritz

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/ Fevertree tonic
- Brookie's slow gin w/ house made ginger beer

ADD-ON HOUSE SPIRITS | \$25 PP

Add house spirits to the classic or essential drinks package (4hrs package)

SPIRITS

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

A close-up photograph of a bouquet of poppies. The flowers are in various colors: light pink, peach, white, and a vibrant red. The petals are delicate and layered, with prominent stamens in the center. To the left, a white ceramic vase with a fluted, ribbed design is partially visible. The background is softly blurred, showing hints of green foliage and a bright, natural light source.

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

(02) 6190 8966

11 Ewingsdale Rd, Ewingsdale, NSW, 2481

enquiries@threeblueducks.com

CONTACTS

STEPHANIE BRODEUR

Senior Event Manager

stephanie@threeblueducks.com

CHARLOTTE CASSAR

Event Manager

charlotte@threeblueducks.com