

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!”

B three
blue
ducks

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!



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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 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.



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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

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' 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

STANDARD - \$60/PP

SPARKLING

Baba-Rumba Prosecco, Multi-Regional, NSW

WHITE

Ablington Semillon, Hunter Valley, NSW*

ROSÉ

Thousand Candles Rosé, Pinor Noir, Yarra Valley VIC*

RED

Balmy Nights, Shiraz, Hunter Valley, NSW*

BEER

Travla Mid Strength 3.5%, AUS*

NON ALCOHOLICS

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

ESSENTIALS - \$70/PP

SPARKLING

Cape Jaffa, Chardonnay, Pinot Noir, Limestone Coast,
SA

WHITE

Ablington Semillon, Hunter Valley, NSW*
Quealy, Pinot Grigio, Mildura, VIC*

ROSÉ

Thousand Candles Rosé, Pinor Noir, Yarra Valley VIC*

RED

Thousand Candles Merlot, Shiraz, Yarra Valley, VIC*

BEER

Travla Mid Strength 3.5%, AUS*
Travla 'Australia's Lager' 4.2%, AUS*

NON ALCOHOLICS

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

PREMIUM - \$90/PP

SPARKLING

NV Arras, Chardonnay, TAS

WHITE

Ablington Semillon, Hunter Valley, NSW*
Oakvale Chardonnay, Hunter Valley, NSW*

ROSÉ

M & J Becker Rosé, Hunter Valley, NSW*

RED

Clark Pinot Noir, Tumbarumba, NSW*
Balmy Nights, Shiraz, Hunter Valley, NSW*

BEER

Travla Mid Strength 3.5%, AUS*
Travla 'Australia's Lager' 4.2%, AUS*

SPIRIT

House spirits for final two hours of event

NON ALCOHOLICS

+ ADDITIONAL NV PERRIER-JOUET, CHAMPAGNE
\$126 (P/B)





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.



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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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