



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' 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

DRINKS MENU

STANDARD - \$70/PP

SPARKLING

Baba-Rumba, Prosecco, Multi-Regional, NSW

WHITE

Ablington Vineyard, Semillon, Hunter Valley, NSW *

RED

Mercer, Tempranillo, Hilltops, NSW

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)

ESSENTIALS - \$80/PP

SPARKLING

Mercer, Chardonnay, Central Ranges, NSW

WHITE

Ablington Vineyard, Semillon, Hunter Valley, NSW *

Quealy, Pinot Grigio, Mildura, VIC *

ROSÉ

Thousand Candles, Pinot Noir, Yarra Valley, VIC *

RED

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)

PREMIUM - \$90/PP

SPARKLING

NV Arras 'Blanc de Blanc', Chardonnay, TAS

WHITE

Quealy, Pinot Grigio, Mildura, VIC *

Oakvale, Chardonnay, Hunter Valley, NSW *

ROSÉ

Thousand Candles, Pinot Noir, Yarra Valley, VIC *

RED

Mountadam, Cabernet Sauvignon, Eden Valley, SA

Tyrrells, Shiraz, Hunter Valley, NSW

BEER

Travla 'Australia's Lager' 4.2% *

Woolgoolga pale ale 5.1% *

SPIRIT

House spirits for final two hours of event

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
BELLINGEN

GET IN TOUCH

(02) 6190 8966

1381 Waterfall Way, Bellingen, NSW 2454

enquiries@threeblueducks.com

CONTACT

STEPHANIE BRODEUR

Senior Event Manager

stephanie@threeblueducks.com

ACCOMMODATION

THE LODGE BELLINGEN

contact@thelodgebellingen.com.au

(02) 6655 1599 | thelodgebellingen.com.au