

Bellinghen

**“THREE BLUE DUCKS, LOCATED AT THE LODGE BELLINGEN IS SET ON 16 ACRES OF LUSH, MANICURED GARDENS, UNINTERRUPTED MOUNTAIN VIEWS OF DORRIGO NATIONAL PARK OFFERING A BEAUTIFUL BACKDROP FOR YOUR WEDDING DAY!”**

**B** three  
blue  
ducks

**REAL FOOD, GOOD COMPANY**

We have a choice of lush garden-style locations, both indoor and outdoor, with gardens and festoon lights, a shared terrace, a pool area and magical ceremony ground. So, 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...it's what we're famous for.

We look forward to tailoring a package and styling to your specific needs and ensure an event to remember.



three blue ducks





# 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

RECEPTION LOCATION

CEREMONY OPTION:  
THE AMPITHEATRE



CEREMONY OPTION:  
THE TOP ARBOUR



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

Book out the restaurant for exclusive use which includes the use of the restaurant, the terrace & the pool area.

All rooms at the lodge will need to be booked in exclusive use for the wedding guests.





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

## 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

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+ 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

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+ 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

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+ 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.



Venue

## THE LODGE BELLINGEN

The Lodge offers the ultimate destination venue to provide treasured memories of a lifetime. Guests will enjoy luxury accommodation that brings together the best of Australian food and hospitality.

Nestled between rainforest and surf beaches, guests also revel in day trips exploring some of Australia's most beautiful natural wonders and all that Bellingen has to offer

Guests often refer to The Lodge as one of Australia's best-kept secrets. It promises serenity and beauty and offers all the natural wonders of Byron Bay without the crowds.

  
THE LODGE  
BELLINGEN

  
three  
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ducks





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.





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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## CONTACTS

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