



**B** three  
blue  
ducks

**WEDDINGS | EVENTS | PARTIES**

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(02) 6684 7795 | [THREEBLUEDUCKS.COM](http://THREEBLUEDUCKS.COM) | [ENQUIRIES@THREEBLUEDUCKS.COM](mailto:ENQUIRIES@THREEBLUEDUCKS.COM)



# WELCOME

three  
blue  
ducks



Three Blue Ducks at The Farm 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 any special occasion. We have a choice of rustic farm-style locations, both indoor and outdoor, with garden planters and festoon lighting, a shaded terrace, cosy Produce Store and magical Macadamia Orchard a short stroll away, we can tailor a package and styling to your specific needs and ensure an event to remember.

## THE RESTAURANT

The restaurant has been carefully designed to reflect the rustic charm of a farm barn with a modern twist that perfectly caters to signature styled weddings, parties and corporate events.

## THE ORCHARD

A short wander from the restaurant is a beautifully manicured organic Macadamia Orchard offering a stunning backdrop for a farm ceremony.

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 is 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! We work with honest suppliers we like who have the best quality produce.



# LOCATED AT THE FARM



The Farm is principally a working farm with a collection of micro-businesses sharing a common goal: to support the environment and contribute to a healthier lifestyle.

"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."

– Tom Lane, owner of The Farm







EVENT  
PACKAGES

# FOOD PACKAGES

## CANAPES

2 smalls, 2 bigs, 1 sweet for \$55pp

3 smalls, 2 bigs, 2 sweets for \$70pp

4 smalls, 3 bigs, 2 sweets for \$85pp



## SMALLS

Oysters & lemon (gf, df, vg)

Oysters & finger lime dressing (gf, df, vg)

Oysters & mignonette (gf, df, vg)

Oysters & Nahm Jim dressing (gf, df, vg)

Potato chips, smoked potato mayo, seaweed salt (gf, df, v)

Smoked bacon & Davidson plum scrolls

Beetroot cured kingfish, crème fraîche, pepperberries (gf)

Chicken skins, parfait, Davidson plum, nuts & seeds (gf, v)

Pickled Farm vegetable bruschetta, preserved lemon whipped ricotta (v, v\*)

Kingfish karaage, charred lime mayo, furikake (gf)

Smoked eggplant, lavosh, sumac, spring onion (gf, v, v\*)

## BIGS

Southern fried popcorn cauliflower (gf, df, vg)

Smoked fish rillettes, preserved lemon, sourdough

Free range buttermilk fried chicken, hot sauce (gf)

Pork rillettes & crackling, mustard seeds, shaved pear (gf, df)

Sourdough crostini, guanciale, charred capsicum (df)

Spent bread cracker, venison tataki, macadamia cream, kelp salt (df, n)

## SWEETS

Morto's tiramisu & coffee kombucha (v, n)

Nimbin Valley Dairy blue cheese, fresh honeycomb, fruit loaf (v, n)

Chocolate, honeycomb, seaweed sherbet (v)

Sea salt meringue, lemon curd, chantilly, 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 just a month before your event unless otherwise stated.

# FOOD PACKAGES

## SHARE TABLE

3 small canapés, 2 shared mains, 3 shared sides, alternate drop of 2 desserts for \$95pp

Grazing table, 2 shared mains, 3 shared sides, alternate drop of 2 desserts for \$110pp

2 shared entrées, 2 shared mains, 3 shared sides, alternate drop of 2 desserts for \$120pp

6 small canapés, 2 shared entrées, 2 shared mains, 3 sides, alternate drop of 2 desserts for \$150pp



## SHARED ENTREES

Smoked eggplant, shallot, sumac, spiced labneh (gf, v, v\*)

Kingfish karaage, charred lime mayonnaise, furikake (gf, df)

Charred prawns, chili, avocado puree (gf, df)

Chicken skins, parfait, Davidson plum, nuts & seeds (gf, n)

Grass fed beef tartare, house sriracha, pickled Farm radish, sesame (gf, df)

Pork rillettes & crackling, mustard seed, shaved pear (gf, n)

Heirloom tomato, stracciatella, pangrattato, basil oil (gf, v, v\*)

BBQ octopus, adobo, pickled chili, corn, herbs (gf, df)

Kingfish ceviche, tiger's milk, sweet potato, coriander (gf, df)

Roasted beetroot, whipped ricotta, preserved citrus, macadamia crunch (gf, v\*)

Harissa roasted zucchini, sunflower cream, sprouts, Farm herbs (gf, df, vg, n)

## SHARED MAINS

Porchetta, smoked apple, roast beetroot, Farm leaves & herbs (gf, df)

Harrisa lamb shoulder, cumin yoghurt, mint (gf)

Miso glazed Brooklet Springs chicken, pickled greens, corn, citrus (gf, df)

Smoked eggplant dahl, cucumber raita, pickled mango, naan (v, v\*)

Whole snapper, chili, ginger, lemon grass (gf, df)

Portuguese chicken, peppers, paprika, lemon (gf, df)

Pea & whey risotto, house-made ricotta, mint, lemon & smoked olive oil (gf, v)

Lamb shoulder, olives, rosemary, preserved lemon (gf, df)

Coffee rubbed brisket, chimichurri, smoked potato mayo (gf, df)

Grass fed beef rib eye, mustard, Farm greens, lemon (gf, df) for \$10 extra pp

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# FOOD PACKAGES

## SHARE TABLE CONTINUED



### SHARED SIDES

- Roasted potatoes, smoked garlic, crème fraîche (gf, v, v\*)
- Roasted Dutch carrots, carrot top pesto, tahini, yoghurt, puffed wild rice (gf, v, v\*)
- Charred corn, jalapeño, crème fraîche (gf, v)
- Maple roasted pumpkin, feta, pomegranate (gf, v)
- Roasted broccoli, pickled chili, almond cream (gf, df, v, n, )
- Roots & all slow, green goddess, pickled currants, apple, radish (gf, df, vg)
- Cucumber, chili, coriander, cashews, Nahm Jim (gf, df, v, n)
- Shaved zucchini, peas, mint, shallots (gf, df, vg)
- Mixed grain, watermelon, coriander, Farm mixed leaves (gf, df, vg)
- Ducks' potato salad, Farm charred greens, lemon, capers, mustard, herbs (gf, df, v)
- Tomato, mozzarella, radish, olive, rosemary dressing (gf)
- Josh & Lynette's mixed leaf salad, house apple cider & herb vinaigrette, hemp seed crunch (vg)

### DESSERT ALTERNATE DROP

- Malt chocolate parfait, almond streusel, honeycomb, Davidson plum (gf, n)
- Lemon & yoghurt ice cream, strawberries, macadamia, cacao nibs (n)
- Sea salt meringue, lemon curd, Chantilly, berries (gf, vg)
- Chocolate ganache, brownie, anglaise, hazelnuts, orange (v, gf, n)
- Charred pineapple, ginger panna cotta, cashews (gf, v, n)
- Corn cob ice cream, banana cream, macadamia crumb, honeycomb (gf, n)
- Morto's tiramisu & coffee kombucha (v)

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# FOOD PACKAGES

## ALTERNATE DROP

Sit down 3 course alternate drop for \$100pp

Sit down 3 course alternate drop, shared cheese plate for \$120pp

Grazing table to start, 3 course alternate drop for \$120pp



## ENTREES (CHOOSE 2)

Burrata, tomato, basil, rosemary (gf, v)

Roasted carrots, labneh, dukkah (gf, v, n)

Smoked fish rilette, preserved lemon, potato chips

Citrus ceviche, paw paw, coconut, chili, red onion (gf, df)

Chicken skins, parfait, Davidson plum, nuts & seeds (gf, n)

Hemp fed beef tartare, house sriracha, Farm pickled radish, sesame (gf, df)

## MAINS (CHOOSE 2)

Grilled fish of the day, shaved fennel, grapefruit, almond cream (gf, df, n)

Coffee rubbed brisket, chimichurri, white cabbage (gf, df)

Porchetta, smoked apple, roast beetroots, Farm leaves & herbs (gf, df)

Lamb shoulder, eggplant, harissa labneh & chard herb salsa (gf)

Miso glazed Brooklet Springs chicken, Farm pickled greens corn, citrus (gf, df)

Smoked eggplant dahl, cucumber raita, pickled mango, naan (v, v\*)

## DESSERTS (CHOOSE 2)

Sea salt meringue, lemon curd, Chantilly, seasonal berries (gf, vg)

Seasonal fruit, Davidson plum ripple ice cream (v)

Morto's tiramisu & coffee kombucha (v)

Chocolate mousse, brownie ice cream, strawberries (gf, n)

Corn cob ice cream, banana cream, macadamia crumb, honeycomb (gf, n)

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# FOOD PACKAGES

## ADDITIONAL OPTIONS

Champagne and oysters - \$35pp  
Farm Style Grazing Station - \$22pp  
Seafood Grazing Station - \$45pp  
Cheese Grazing Station - \$25pp  
Dessert Grazing Station - \$20pp  
Donut Wall - \$4.50pp  
Late Night Snacks - From \$4pp  
BYO Cake Service - \$5pp



### FARM STYLE GRAZING STATION \$22PP

Dips: whipped greens hummus, baba ghanoush, smoked garlic & white bean dip (gf, vg)  
Bread Social baguette, sourdough, cultured handmade butter (v)  
Lavosh (v)  
Farm crudités (vg)  
Local marinated olives (vg)  
Salumi cured meats (gf, df)  
Suckling pig rillettes (gf,df)  
Selection of house-made pickles  
Selection of Nimbin Valley Dairy cheeses: Nimbin Blue, White Cow Brie, Monte Nardi (semi hard) (gf)  
Dry & fresh fruits (gf, df, vg)  
Nuts & seeds (gf, df, vg, n)

### SEAFOOD GRAZING STATION \$45PP

Oysters & finger lime dressing (gf, df)  
Prawns on ice, preserved lemon aioli (gf)  
Smoked fish rillettes, herb salad (gf)  
Marinated octopus, olives, chili, rosemary (gf, df, )  
Kingfish karaage, charred lime mayo, furikake (gf, df)  
Buttermilk & lime sashimi, pickled ginger, cucumber (gf)

### CHEESE GRAZING STATION \$25PP

Bread Social baguette, sourdough, cultured handmade butter (v)  
Lavosh (v)  
Selection of Nimbin Valley Dairy cheeses: Nimbin Blue, White Cow Brie,

Monte Nardi (semi hard)  
Ballina honeycomb (gf, df, v)  
Dried fruits (gf, df, vg)  
Nuts & seeds (gf, df)  
House-made quince paste (gf, df)

### DESSERT GRAZING STATION \$20PP

Chocolate ganache (v, gf)  
Honeycomb (gf, df)  
Lemon meringue tarts (v)  
Charred pineapple & lemongrass caramel (gf, df, v)  
Strawberries & passionfruit cream (v, gf)  
Dried fruits & nuts (gf, df, vg)  
Fresh fruits (gf, df, vg)  
Macadamia praline (gf, df, vg)

Chocolate brownies (gf, v, n)  
Upside down pear cake (v, n)

### DONUT WALL \$4.50PP (CHOOSE 1)

Lemon myrtle (v)  
Orange chocolate glaze (v)  
Cinnamon (v)  
Chocolate glaze (v)

### LATE NIGHT SNACKS

Pork & fennel sausage rolls for \$4.50pp  
Chicken curry pies for \$5pp  
Farm greens & ricotta pie for \$5pp  
Chicken shawarmas, chili, yoghurt dressing & pickled cabbage for \$6pp  
Half Reuben sandwich for \$4pp

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# DRINKS PACKAGES

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## STANDARD \$75PP

### WHITE WINE

2019 Earth Chardonnay - Riverlands, SA  
2019 Miami Sauvignon Blanc - New England, NSW

### RED WINE

2018 Becker Sangiovese - Hunter Valley, NSW  
2018 Happy Days Shiraz Cabernet - McLaren Vale, SA

### BEERS

Wandana 'Roadie' Australian Pale Ale - Mullumbimby, NSW - 4.5%  
Stone & Wood 'Greencoast' Lager - Byron Bay, NSW - 4.7%

### CIDER

Willie Smith's Organic Apple Cider - Huon Valley, TAS - 5.4%

### SPARKLING WINE

NV Cape Jaffa Pinot noir, Chardonnay - Limestone Coast, SA

## ESSENTIALS \$85PP

### WHITE WINE

2019 Earth Chardonnay - Riverlands, SA  
2019 Miami Sauvignon Blanc - New England, NSW  
2017 Raidis Estate Riesling - Coonawarra, SA

### ROSÉ WINE

2019 Konpira Maru 'I Dream of Tangerine', Sangiovese - Stanthorpe, NSW

### RED WINE

2018 Becker Sangiovese - Hunter Valley, NSW  
2018 Happy Days Shiraz Cabernet - McLaren Vale, SA  
2018 Athletes of Wine, Pinot Noir - Macedon Ranges, VIC

### BEERS

Wandana 'Roadie' Australian Pale Ale - Mullumbimby, NSW - 4.5%  
Stone & Wood 'Greencoast' Lager - Byron Bay, NSW - 4.7%  
Young Henry's 'Stayer' - Newtown, NSW - 3.5%

### CIDER

Willie Smith's Organic Apple Cider - Huon Valley, TAS - 5.4%

### SPARKLING WINE

NV Cape Jaffa Pinot noir, Chardonnay - Limestone Coast, SA  
NV Clover Hill 'Tasmanian Cuvee', Pinot Noir, Chardonnay, Pinot Meunier - Pipers River, TAS (1 glass/pp)

## PREMIUM \$105PP

### ON ARRIVAL

NV Palmer, Pinot Noir, Chardonnay, Pinot Meunier, Champagne - FR (1 glass/pp)

### RESERVE WINE (CHOOSE 6 FROM BELOW)

#### SPARKLING WINE

NV Cape Jaffa, Pinot Noir, Chardonnay - Limestone Coast, SA  
NV Clover Hill 'Tasmanian Cuvee', Pinot Noir, Chardonnay, Pinot Meunier - Pipers River, TAS

#### WHITE WINE

'18 Marq 'Wild & Worked', Semillon, Sauvignon Blanc - Margaret River, WA  
Inkwell, Viognier - McLaren Vale, SA  
Sassafras, Fiano - Hilltops, NSW  
Kerri Green, Chardonnay - Mornington Peninsula, VIC

#### ORANGE WINE

Quealy 'LinaLool', Blend - Mornington Peninsula, VIC

#### ROSÉ WINE

Thousand Candles, Pinot Noir - Yarra Valley, VIC

#### RED WINE

Stoney Rise, Pinot Noir - Tamar Valley, TAS  
Inkwell, Shiraz, Primitivo - McLaren Vale, SA  
Blind Corner, Cabernet Sauvignon, Merlot - Margaret River, WA

#### BEERS (CHOOSE 2)

Wandana 'Roadie' Australian Pale Ale - Mullumbimby, NSW - 4.5%  
Stone & Wood 'Greencoast' Lager - Byron Bay, NSW - 4.7%  
Young Henry's 'Stayer' - Newtown, NSW - 3.5%

All beverage packages price pp includes total non-alcoholics package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.



# DRINKS PACKAGES

## ADDITIONAL OPTIONS

Add one or a selection of these additional options to your chosen drink package.



## ON ARRIVAL OPTIONS

Brookies dry gin & Capi native tonic \$15pp  
Clover Hill Vintage Release sparkling wine \$20pp  
Blind Corner petillant naturel (natural & organic) \$15pp

## AROUND THE GRAZING STATION OPTIONS

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

Brookies dry gin w/ Capi native tonic & Brookie's slow gin w/ Capi fiery ginger beer & lime

### SPARKLING WINE BAR \$30PP (P/H)

NV Clover Hill sparkling wine, Soumah 'Brachetto Frizzante', Blind Corner pet nat, Howard Park sparkling rosé

### CLASSIC COCKTAIL BAR \$35PP (P/H)

#### (CHOOSE TWO)

Aperol spritz, Tommy's margarita, negroni, cold brew old fashioned, espresso martini

### CHAMPAGNE \$38PP (P/H)

Palmer & Co, Champagne, FR

## AFTER DINNER DRINKS/ DIGESTIF \$12PP

(choose two & alternate drop) or (half guest option available)

Starward 'Two Fold' whiskey  
Brix spiced rum  
Brookies 'Mac' wattleseed & macadamia liqueur  
Woodford Reserve double barrel bourbon  
Cold-brew old fashioned

All beverage packages price pp includes total non-alcoholics package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.

# DRINKS PACKAGES

## ADDITIONAL OPTIONS

Add one or a selection of these additional options to your chosen drink package.



## NATURAL WINE \$12PP (CHOOSE 2)

Sparkling wine  
Orange wine  
Rose wine  
Chilled red wine

## HOUSE SPIRITS \$20PP

## NON ALCOHOLIC PACKAGE \$20PP

Cold pressed cloudy apple juice or watermelon, apple, strawberry, pomegranate & lime  
House-made lemonade - fresh lemon juice, raw sugar syrup, soda  
House-made ginger beer - fresh ginger, lime, raw sugar syrup & soda  
Capi cola, lemonade or dry tonic  
House-made ginger hibiscus iced tea  
Hibiscus, elderflower, ginger, turmeric kombucha  
Cold brew or Iced coffee  
Tea - By Three Blue Ducks (all our teas are certified organic)

## NON-ALCOHOLIC COCKTAILS

Noperol Spritz - Lyres Italian spritz, orange, lemon, soda  
Peas & Love - ALTD 'Green Grocer', tonic, sugar snap peas

All beverage packages price pp includes total non-alcoholics package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.



# RECEPTION



## THREE BLUE DUCKS RESTAURANT

A \$2500 venue fee is charged for any event or wedding held at Three Blue Ducks with exclusive use of the restaurant.

This includes the Three Blue Ducks team and the following:

- 6 hours package with use of the deck  
The Produce Store space and the terrace
- Lemonade station for the ceremony
- Cocktail furniture like barrels and stools
- Wooden trestle tables and oak cross back chairs for the reception
- Festoon lights
- Tropical plants
- Signage
- Three Blue Ducks' signature style and setting
- Cake and gift tables



# CEREMONY



## THE ORCHARD AT THE FARM

For any ceremonies held in the Macadamia Orchard at The Farm, a \$1100 venue fee is charged.

This includes exclusive use of the Orchard and the ground preparation. If you'd like assistance organising an arbour, seating or other decorations, please let us know.





# OFFSITE CATERING



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 was hatched.

We encourage you to grow what you can, buy food mindfully, buy it locally, cook it thoughtfully and waste nothing where you can. At Three Blue Ducks, we stand by a set of principles that encourage us to

continuously reinvent the wheel and ensure that we implement ethical and sustainable business practices on all levels. We work with honest suppliers we like who have the best quality produce.

We are committed to creating interesting dishes, banging with flavour that is 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!



A romantic dining table set for a meal. The table is covered with a light-colored, textured tablecloth. In the center, there is a lush centerpiece of red and pink flowers, including roses and ranunculus, interspersed with greenery. Several lit white candles are placed around the table, some in tall holders and others in smaller containers. The table is set with white plates, glassware, and folded napkins. The overall atmosphere is warm and elegant.

**STYLING  
& PLANNING**



# STYLING AND PLANNING



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.

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.



# FLORISTS

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# ANAMUNDI

## ANAMUNDI STUDIO

Bespoke wedding flowers & styling for Bohemian lovers and restless romantics.

From the bush to the beach, The Anamundi studio specialises in floristry and botanical styling for weddings, events, celebrations and creative collaborations.

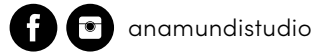
Inspired by all things wild and beautiful, there is nothing we love more than creating something unique and expressive through the language of flowers.

In a commitment towards ethical and sustainable events; we do our very best to choose only the most beautiful and seasonal flowers available, inspired by the season and the beautiful Byron Bay Hinterland.

The Anamundi studio proudly supports local farmers and growers in the sourcing of its material.

Anamundi is committed to 100% floral foam-free weddings!

Web: [anamundistudio.com](http://anamundistudio.com)





# FLORISTS

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## THE FRENCH PETAL

The French Petal is a floral studio based in the industrial estate in Byron Bay, a little bee hive with a nice creative buzz. In Byron we get all of the inspiration we need to create fresh and unique floral arrangement for your wedding, corporate events or any kind of celebration.

A Love of flowers is the heart of The French Petal. Our workshop burst with flowers, pods, textural foliage to create something special and bring a bit more magic to your event.

Give us an idea and we will run with it.



# FLORISTS

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W I L D E R N E S S   F L O W E R S

## WILDERNESS FLOWERS

Wilderness Flowers is a boutique wedding florist based in the Byron bay hinterland. Our style is rambling and romantic with a focus on luxurious seasonal blooms. Inspired by the natural beauty of Byron bay and its eclectic and creative vibe, we approach every wedding with an artful eye and enjoy creating stunning arrangements and installations for loved-up couples.

Backed by an awesome team we pride ourselves on our ability to source the finest blooms and deliver weddings florals that are both unique and timeless

Wilderness Flowers has been featured in Vogue, Cosmopolitan, Hello May, White, Real Weddings, The Lane, Nouba, The Knot, Wedded Wonderland, Bride To Be and Modern Weddings.





# FLORISTS

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## BEAUTIFLORA

Beautiflora is an inspired, professional and friendly wedding & corporate events florist & botanical styling studio, with stores located in Byron Bay & nearby Newrybar. Lovingly creating wedding florals in Byron for 20 years, Britte, Lhasa & the Beautiflora team adore crafting unique wedding botanicals for their couples. From tropical luxe to a boho beachy vibe, through to rustic beauty and classic understated elegance, beautiflora would love to work with you to create your dream wedding at The Farm.

Whether you're having an intimate gathering or a big celebration, we work closely with The Farm team to ensure your wedding, and it's beautiful botanicals, is all you've envisioned.



# STYLING

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## FRANK AND JOY

The Frank and Joy team are passionate about creating breathtaking and seamless events. With backgrounds in styling and interior transformations, event and hospitality management as well as the music and entertainment industries, it has been a natural progression to turn their attention to styling. They also have a collection of gorgeous hire items to create incredible weddings and events!

Attention to detail and an innate sense of balance and style have led to their work being featured in numerous magazines and online blogs.

“We absolutely love the creative process we go through with each of our clients. There are so many resources available today for inspiration with the rise of Pinterest and the hundreds of blogs out there however the real art is being able to translate all of those ‘likes’ into an event brief that is fresh, original and unique to each client.”





# HAIR

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## HEARTFIRE COLLECTIVE

Based in Byron Bay, Jay and Amy along with their team of creative enthusiasts are able to create the perfect look for you on your wedding day. They are renowned for their passion for hair, offering all aspects of hair design.

They also pride themselves on creating the good vibes with their relaxed and calming attitude. So you can enjoy peaceful and stress-free preparations for your celebration.



# ACCOMMODATION



## 28 DEGREES

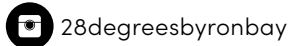
28 Degrees is a luxury guesthouse located in the heart of Byron Bay. The rooms are beautifully designed to provide 5-star accommodation steps away from town and one of the worlds' best beaches.

The perfect place for a bridal party or the wedding family to stay - all rooms offer private ensuites with the option for adjoining common spaces.

Email: [info@28byronbay.com.au](mailto:info@28byronbay.com.au)

Web: [28byronbay.com.au](http://28byronbay.com.au)

Phone: 02 6685 7775



## PRIVATE ROOMS

### Private Lighthouse x1:

Claw foot bath + views

### Private Garden x3:

Private plunge pool + deck

\*When you book all 4x private rooms you have exclusive access to the atrium for canapés, drinks and photos.

## MAIN HOUSE

### Main Master x1:

Claw foot bath + large deck

### Main Classic x2:

Standard suites

\*When you book all 3x main house rooms you have exclusive access to the kitchen, lounge room, deck and lap pool.





# PHOTOGRAPHY

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LUCAS & CO.

## LUCAS AND CO.

Our approach to wedding photography & videography is simple, capture the day as it happens. We're all about telling your story. The real version, no fake or staged moments. We want your experience with wedding photography to be memorable for all the right reasons. We work in closely with you to understand your wedding and your story to be sure we reflect you as a couple on camera. We approach each wedding with fresh eyes as every couple is unique and no generic approach can ever be applied.

## SARAH LUCAS

Email: [contact@lucasandcophotography.com](mailto:contact@lucasandcophotography.com)

Web: [lucasandcophotography.com](http://lucasandcophotography.com)

Mobile: 0490 077 996



# VIDEOGRAPHY

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## ANCHORED CINEMA

Anchored Cinema is a collective of wedding cinematographers based on the East Coast of Australia - servicing both Australia and destinations all around the world. Anchored Cinema aims to provide our couples with unique, candid and cinematic memories that will last a lifetime. As well as an experience that is personable and fun. Catch us on the dance floor at your wedding!





# CELEBRANT

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## SKAI DALY

### Marriage Celebrant, Byron Bay

Designing a ceremony that is unique, reflective of you, and transforms your wedding day vision into an experience to remember can be a daunting prospect.

Skai Daly has a relaxed, genuine personality and years of experience to deliver a highly personalised ceremony that captures who you are in a ceremonial, celebratory space.

Your wedding ceremony is a true reflection of you as a couple and a wonderful celebration of your journey together. Skai's relaxed, professional approach naturally engages and captivates guests and creates a sense of love, reverence, joy and authenticity.

By truly getting to know you, Skai creates a ceremony journey and builds a sense of delight on your wedding day.

Skai's skill is creating a sense of calm when nerves are running high; from the very start of planning your ceremony to the moment you say 'I do'.

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[Skai.Byron.Bay.Celebrant](#)





**TERMS &  
CONDITIONS**



# TERMS AND CONDITIONS

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## Menu & beverages

As our menus are seasonal and regularly changing, you can select your menu just a month before your event, unless otherwise agreed.

## Confirmation of guests

Guest numbers and dietary requirements are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met.

## Setup and styling

Suppliers can deliver flowers, decorations and furniture up to 2 hours prior to the event. Should your event require substantial decoration, a stylist is available to help you, for an additional cost. All larger items like furnishings for styling or from hire companies must be collected at the end of the event. With a night-time event, the allocated collection time is 11:30pm.

## License

The restaurant currently has a 10pm license. All drinks will be served until 9.30pm, and amplified music permitted until 10pm. Guests are to depart by 10.30pm.

## Payment details & terms

To confirm your booking, we require an initial security deposit of 20% of total account. Full payment must be made on confirmation of final numbers 4 weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day.

Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (Amex).

## Cancellation policy

All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend. All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to Three Blue Ducks in writing. In case of unforeseen circumstances, extreme weather conditions or accidents, Three Blue Ducks reserves the right to cancel any booking and refund any deposit payments made.

## Alcohol and decorum

Three Blue Ducks is a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. Beverages are subject to seasonal change, but you'll be notified of any alterations.

## Public liability insurance

Three Blue Ducks holds public liability insurance, however all external suppliers will be required to have their own as the Three Blue Ducks' public liability insurance is very specific to our venue and fit-out. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods are covered by Three Blue Ducks.

## Cleaning fee

A cleaning fee will be charged, at the discretion of Management, should the restaurant premises be left in an unacceptable state.

## Tastings

We offer menu tasting to help you decide on the right menu for your event (starting from \$150).

## Gratuities

Gratuities are discretionary and are appreciated by the Three Blue Ducks staff.

## Food allergies

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.