
three blue ducks
BYRON CATERING


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REAL FOOD.
WHEREVER YOU NEED IT.

From weddings and private celebrations to corporate events and at-home gatherings, Three Blue Ducks offers thoughtful, produce-led catering across Byron Bay, the Northern Rivers and South East Queensland.

Whether we're cooking on-site at a private property, partnering with a local venue, or preparing food for pick-up, our catering is designed to feel generous, relaxed and well executed, with the same care and flavour you'd expect from our restaurant.



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OUR CATERING OFFERING

We cater a wide range of events and formats, including:

Offsite Catering
For weddings, celebrations, corporate events and large gatherings held at private properties or partner venues.

Private Catering
In-home dining experiences, long lunches or intimate celebrations, with our team handling everything from prep to service.

Pick-Up Catering
Perfect for casual events, parties and corporate functions where you want the convenience of high-quality, ready-to-serve food.



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FOOD & DRINKS

Our catering menus reflect the same philosophy as our restaurant offering: seasonal, produce-driven and designed for sharing.

We offer:

- Canapés and grazing
- Shared feasting menus
- Customised beverage options
- Consideration for dietary requirements

Example menu options and inclusions are outlined in the following pages, or we can tailor a package to suit your needs.


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EXAMPLE FOOD & DRINK PACKAGES



CANAPÉ STYLE

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

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CLASSIC | 7EA

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

SIGNATURE | 10EA

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 | | 14EA

Smoked brisket, pickles, spicy mayo, brioche
Crispy pork belly, pineapple jam, hot sauce, brioche
Lamb kofta, romesco, hazelnuts, parsley, pita bread | n

SWEETS | 8EA

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 previous page
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

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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

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

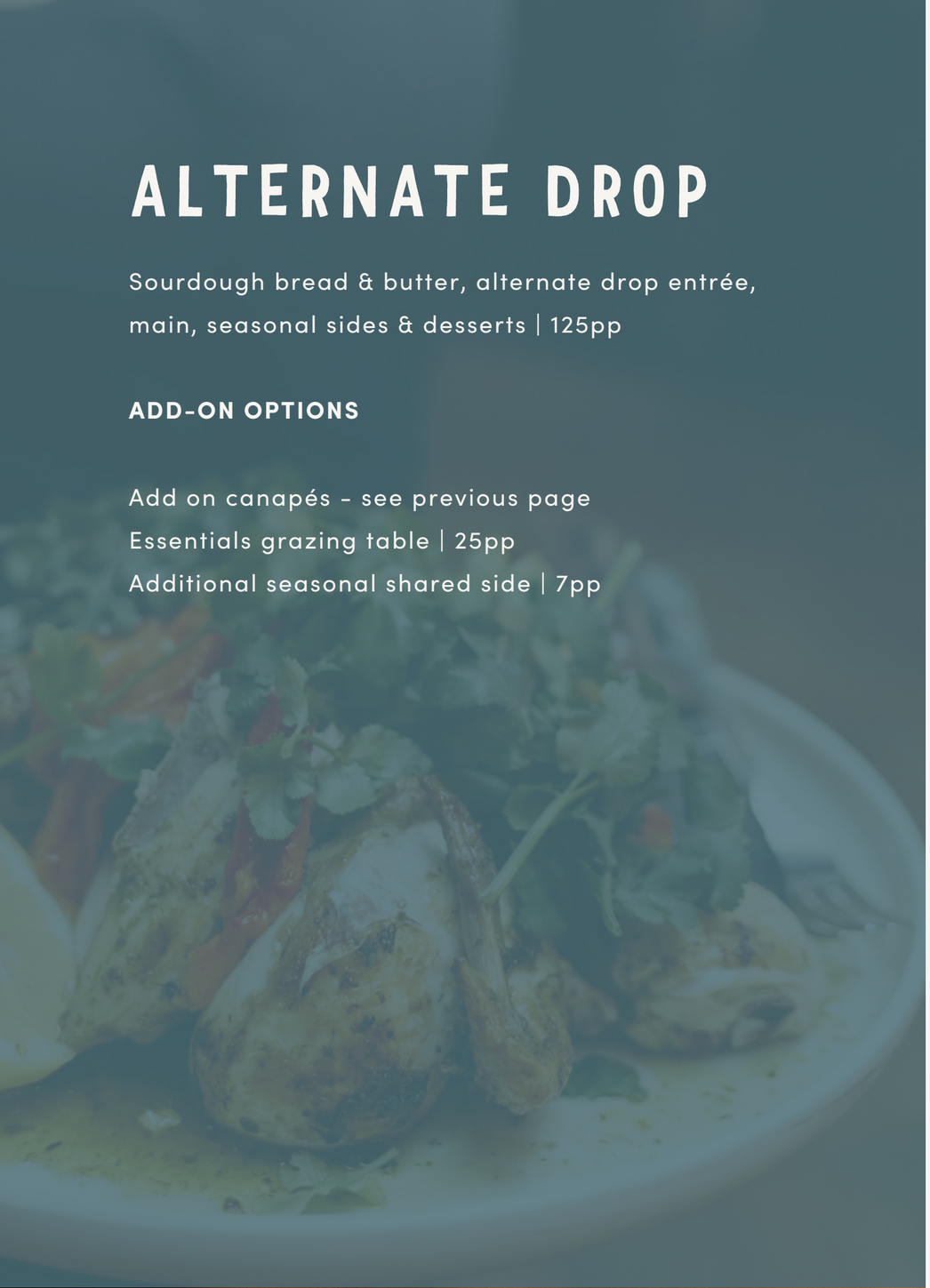
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ALTERNATE DROP

Sourdough bread & butter, alternate drop entrée, main, seasonal sides & desserts | 125pp

ADD-ON OPTIONS

Add on canapés - see previous page
Essentials grazing table | 25pp
Additional seasonal shared side | 7pp



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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

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BUFFET

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

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BUFFET ONE

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

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

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

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ADD-ONS

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 drink | 35pp
Crew meal | 35pp

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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, inclduing grapes, figs, stone fruits, and berries

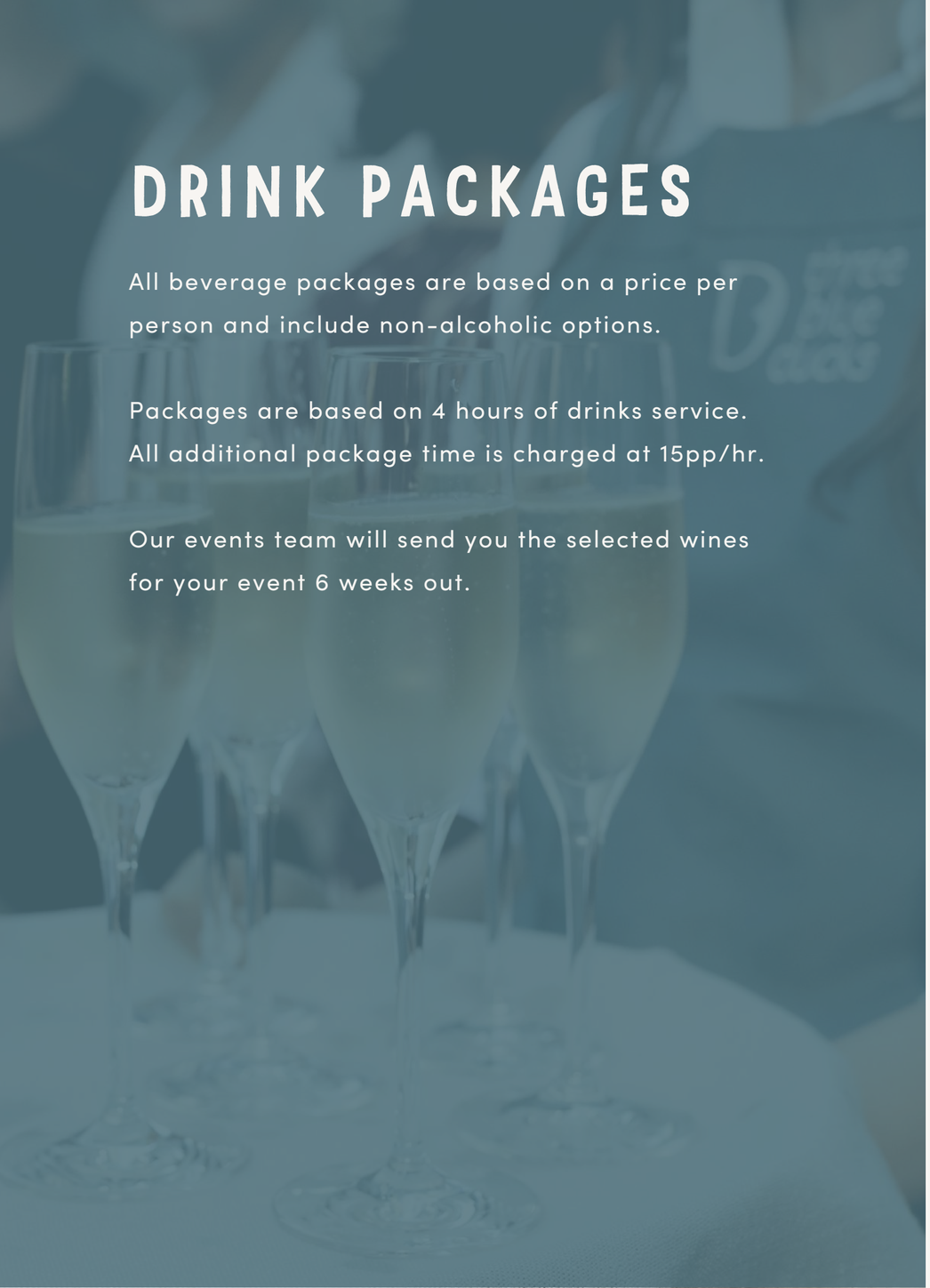
DONUT STATION | CHOOSE 1

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

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DRINK PACKAGES

All beverage packages are based on a price per person and include non-alcoholic options.

Packages are based on 4 hours of drinks service.
All additional package time is charged at 15pp/hr.

Our events team will send you the selected wines for your event 6 weeks out.

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CLASSIC | 70PP

Selection of 3 wines & 1 beer chosen by venue. Includes non-alcoholic drinks package.

SIGNATURE | 80PP

Selection of 2 beers, 5 wines from below selection.

SPARKLING: Motley Cru, Prosecco (King Valley, VIC)
WHITE: Ablington Vineyard, Semillon, (Hunter Valley, NSW)* & Tyrell's, Chardonnay, (Hunter Valley, NSW)*
ROSÉ: M&J Becker, Merlot Shiraz, (Hunter Valley, NSW)*
RED: Balmy Nights Pinot Noir (Multi-regional, NSW)* & Head Wines 'Heart & Home', Shiraz (Barossa Valley, SA)
BEER: Travla 'Australia's Lager' 4.2%* & Travla Lager, Mid-strength 3.5%*

DELUXE | 90PP

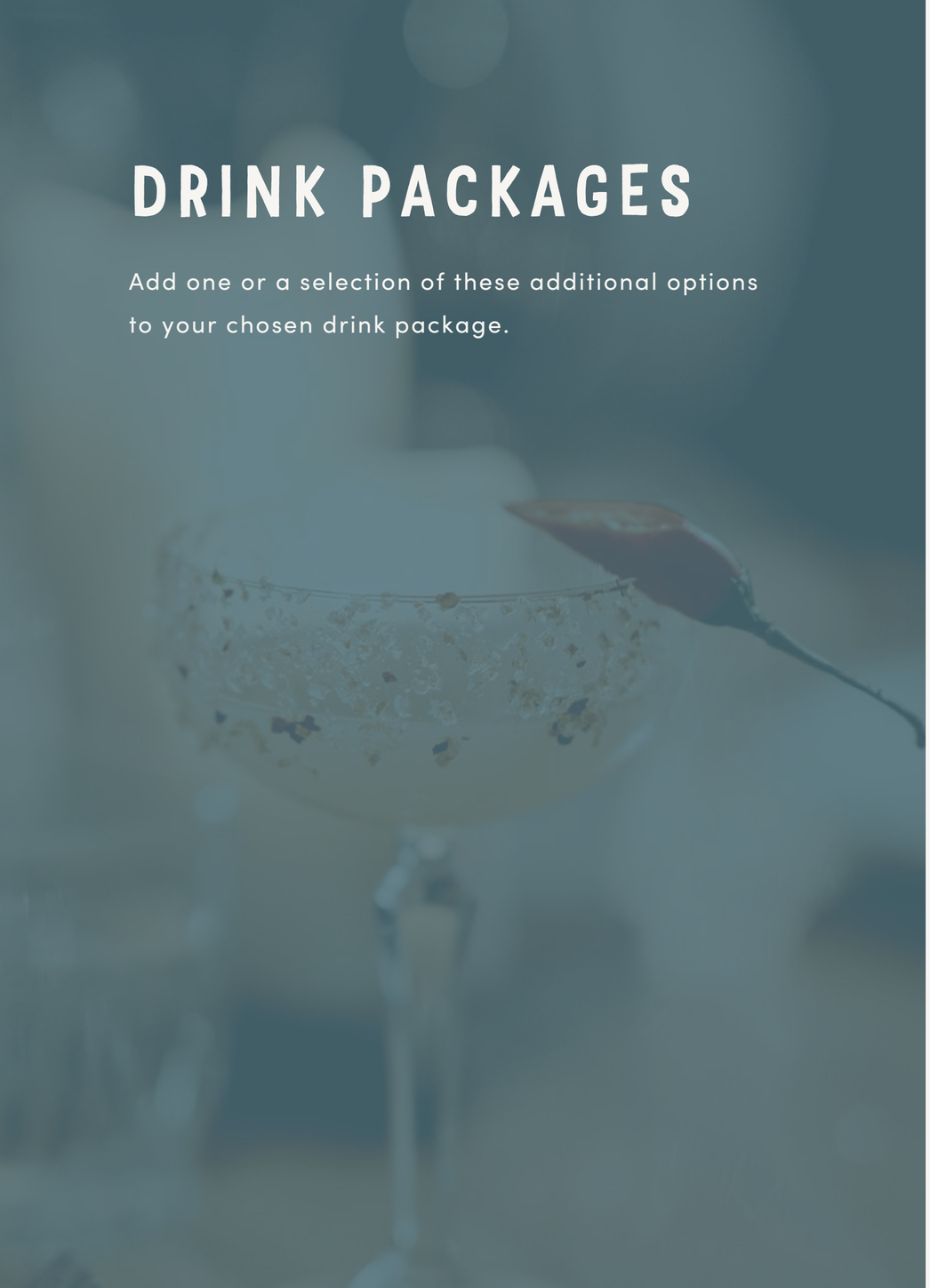
Selection of 2 beers, 6 wines from below options & house spirits for the final two hours. Includes non-alc drinks package.

SPIRITS: Brookie's gin, Havana Club Anejo 3 Anos rum, Ballantines scotch, Jameson Irish whiskey, Olmeca Altos Plata tequila, Brookies 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)* & Tyrell's, Chardonnay, (Hunter Valley, NSW)* & Meredith, Pinot Gris (Orange, NSW)
ROSÉ: M&J Becker, Merlot, Shiraz, Hunter Valley, NSW*
RED: Balmy Nights Pinot Noir (Multi-regional, NSW)* & Head Wines 'Heart & Home', Shiraz (Barossa Valley, SA) & Geyer, Cabernet Franc, (Barossa Valley, SA)*
BEER: Travla 'Australia's Lager' 4.2%* & Travla Lager, Mid-strength 3.5%*

NON-ALC DRINKS INCLUDED IN ALL PACKAGES ABOVE

House-made soda, North Wall Kombucha, cold brew or iced coffee, certified organic tea by Three Blue Ducks, Krinklewood non-alcoholic sparkling Rosé (Hunter Valley, NSW), Heaps Normal 'Quiet XPA' non-alcoholic beer, Brookie's Blood Orange Spritz

*All tap products



DRINK PACKAGES

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

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NON ALCOHOLIC PACKAGE | 10PP/HR

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
TEA & COFFEE: Cold brew or iced coffee, certified organic tea by Three Blue Ducks
NON-ALCS: Heaps Normal 'Quiet XPA', Brookie's Blood Orange Spritz

CHAMPAGNE | 165 PER BOTTLE

NV Taittinger, Champagne, FR

DUCKS COCKTAIL BAR | 20 (1PP) OR 35PP/HR (UNLIMITED)

Choose two:

Aperol Spritz, Seasonal Spritz, Pimm's & Lemonade, Gin & Tonic, Negroni, Classic Margarita, Spicy Margarita

BROOKIES GIN BAR | 15 (1PP) OR 35PP/HR

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, Brookies vodka, Jefferson bourbon

*All tap products


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WHAT'S INCLUDED

Your Three Blue Ducks catering quote includes:

- All food
- Chefs, waitstaff, bar staff and kitchen hands
- Bar accessories
- Kitchen utensils and service equipment
- Transport to and from your event location
- Linen napkins and printed menus (can be organised at a small additional cost)

Items such as furniture, glassware, crockery, kitchen equipment (ovens, cooktops, bbq etc), refrigeration, styling, lighting and florals are either supplied by the host, or can be arranged separately through external suppliers if required.



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EVENT SUPPORT

For weddings and larger events, we offer more than just catering.

From shaping the overall concept through to managing suppliers, timelines and on-the-day details, our experienced events team can work closely with you to bring your vision to life while taking the pressure off in the lead-up and during the event.

Our event support can include:

- Event concept development and styling guidance
- Supplier sourcing and coordination
- Furniture, florals, lighting and décor recommendations
- Run sheet creation and logistics planning
- On-the-day coordination and styling management

Support is tailored to suit your needs, with options for on-the-day coordination, partial planning, or full planning and styling.

If you’re interested in event support, let our team know and we’ll walk you through the options that best suit your event.



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LOCATIONS & VENUES

We cater across Byron Bay, Northern Rivers, and the South East Queensland region.

Where we work:

- Private homes
- Farms and hinterland properties
- Coastal and regional venues
- Partner venues we regularly collaborate with

If you already have a venue secured, we're happy to work with them directly. If you're still deciding, our team also have a great list of recommendations below:

VILLA RIAD	CASA CAMPANA	THE HACIENDA BYRON BAY
EARTH HOUSE	THE RANGE ESTATES	EWINGSDALE HALL
TIDES ESTATE	COORABELL ESTATE	FORGET ME NOT
NIGHTCAP RIDGE	THREE MEADOWS	NUTTING HILL VILLA



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THE NEXT STEP

If you’re planning an event and looking for catering that feels considered, generous and easy to work with, we’d love to help.

Get in touch with our team to discuss your event details, and we’ll create a tailored proposal based on your location, guest numbers and vision.


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