



CELEBRATION  
*Package*

2021

# EVENT SPACES

## HERITAGE ROOM



Our Heritage Room features stunning views of the Brisbane River and Story Bridge.

**COCKTAIL: 150**

**BANQUET: 100**

**CABARET: 70**

**THEATRE: 140**

## TERRACE ROOM



Our Terrace Room features its own private undercover terrace area with river and Kangaroo Point views.

**COCKTAIL: 180**

**BANQUET: 96**

**CABARET: 70**

**THEATRE: 140**

## HERITAGE & TERRACE ROOMS COMBINED



For larger events we can open up our whole venue for 180 degree views.

**COCKTAIL: 450**

**BANQUET: 220**

**CABARET: 160**

**THEATRE: 140**

# EXPERIENCE

AT BLACKBIRD WE ARE COMMITTED  
TO OFFERING YOU THE BEST POSSIBLE  
EXPERIENCE FOR YOUR EVENT.

**For all our events we offer:**

Leather dining chairs & hardwood tables

Your choice of round or banquet style seating

Ample cocktail furniture including dry bars, stools,  
Chesterfield lounges, marble coffee tables and ottomans

In house music or bring your own device/band/DJ

Lectern & microphone

Complimentary menus

Complimentary tea light candles

Personalised event signage

Dedicated event manager

\$9 validated undercover car parking after 5pm  
on weekdays and all day on weekends



# SEATED EVENTS

## BREAKFAST PACKAGE • \$45/PP

Freshly brewed coffee and selection of teas served on arrival  
Tea, coffee, orange juice and chilled water served at the table

Fresh fruit and pastries pre-set on tables

**Your selection of 2 dishes from the list below,  
to be chosen by the individual on the day:**

House made coconut muesli, fresh mango and strawberries

French toast brioche with bacon and maple syrup

Smoked salmon and cream cheese croque monsieur

3 seed and oat porridge, poached seasonal fruit and honey yoghurt

Scrambled free-range eggs, avocado, truss tomatoes,  
pancetta on sourdough toast

Smoked ocean trout on warm potato pancake  
with poached eggs and hollandaise

Chermoula – Eggs baked in braised Moroccan tomato  
and kale, served with dukkah crème fraiche and baguette

## BLACKBIRD CONFERENCE PACKAGE

### HALF DAY: \$65/PP • FULL DAY: \$75/PP

A half day includes arrival beverages, lunch and your choice of morning tea OR afternoon tea. A full day includes entire offering.

#### ARRIVAL

- ♦ Freshly brewed coffee and selection of teas
- ♦ Fruit basket

#### MORNING TEA

- ♦ Your selection morning tea item (1.5 pieces per person)
- ♦ Freshly brewed coffee and selection of teas

#### LUNCH

- ♦ Your selection of 2 sandwiches and wraps
- ♦ Your selection of 2 salads
- ♦ Soft drinks and juices

#### AFTERNOON TEA

- ♦ Your selection afternoon tea item (1.5 pieces per person)
- ♦ Freshly brewed coffee and selection of teas



# OPTIONS

## MORNING TEA

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**Served on platters for guest self-service.  
Please select 1 option:**

- ♦ Tomato, spinach and fetta quiche (V)
- ♦ Smoked ocean trout bagel with crème fraiche and caper berries
- ♦ Ham and cheese croissants
- ♦ Natural vanilla yoghurt cups with fruit compote and nut granola blend (GF,V)
- ♦ White chocolate and macadamia biscuits
- ♦ Raw almond, coconut and apricot truffles (GF)
- ♦ Freshly baked scones with jam and whipped cream

## AFTERNOON TEA

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**Served on platters for guest self-service.  
Please select 1 option:**

- ♦ A selection of house made finger sandwiches
- ♦ Chicken and sweetcorn vol au vents
- ♦ Roast beef and horseradish rolls
- ♦ Orange and almond tea cake (GF)
- ♦ Raspberry and coconut friands (GF)
- ♦ Cheese platter – local and imported cheeses served with lavoche and rice crackers (GF)

## WORKING LUNCH

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**Please select 2 options:**

- ♦ Smoked trout bagel with watercress and beetroot relish
- ♦ Grilled Mediterranean vegetables with pesto on panini
- ♦ Roast chicken breast and Caesar salad wrap
- ♦ Smoked leg ham, avocado, lettuce and relish on white roll
- ♦ Rare roasted beef, rocket and horseradish on wholemeal roll
- ♦ Salami, cheese and tomato chutney sandwich

## SALAD

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**Please select 2 options:**

- ♦ Potato salad with crème fraiche and spring onion (GF)
- ♦ Mixed garden leaves with lemon vinaigrette (GF) (DF)
- ♦ Heritage tomatoes with baby mozzarella and basil (GF)
- ♦ Roasted cauliflower, spinach and toasted chickpea salad (GF) (DF)
- ♦ Organic grains with labneh and apricot (GF)
- ♦ Glazed carrot salad with honey and almond dressing (GF) (DF)
- ♦ Pumpkin, feta and rocket with toasted pinenuts (GF)

## FEASTING LUNCH OPTION (ADDITIONAL \$10/PP)

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**Please select 2 hot dish options and 2 salads:**

- ♦ Slow cooked lamb shoulder w leatherwood honey glaze, green onion relish and yoghurt
- ♦ Free range roast chicken w tarragon, sweetcorn and green salsa
- ♦ Grilled Cone Bay Barramundi w macadamia romesco, preserved lemon + pickled onion

# FEASTING MENU

## PACKAGE OPTIONS

\$75 PER PERSON  
2 COURSE AND CHEF'S  
SELECTION OF CANAPÉS

\$85 PER PERSON  
3 COURSE AND CHEF'S  
SELECTION OF CANAPÉS

## ENTRÉE

Hand pulled burrata w grilled cucumber gazpacho, zucchini + black olive  
Yellowtail Kingfish w nashi pear, yuzu + macadamia oil  
Buttermilk fried quail w celeriac remoulade + mustard fruit dressing

## MAIN

Slow Cooked Lamb Shoulder with leatherwood honey glaze, green onion relish and yoghurt  
Free range roast chicken w tarragon, sweetcorn and green salsa  
Grilled Cone Bay Barramundi w macadamia romesco, preserved lemon + pickled onion  
Chefs selection of sides

## DESSERT

Citrus Trifle w myer lemon, regal rogue, tahitian lime + sheep's yoghurt sorbet  
Valrhona Jivara milk chocolate parfait w passionfruit, wattleseed + salted caramel  
Banoffee pie w peanut brittle + 70% dark chocolate

MENU CHANGES SEASONALLY

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN

# FINE-DINE MENU

## ALTERNATE DROP OPTIONS

\$85 PER PERSON  
2 COURSE AND CHEF'S  
SELECTION OF CANAPÉS

\$90 PER PERSON  
3 COURSE AND CHEF'S  
SELECTION OF CANAPÉS

## GUEST CHOICE OPTIONS

\$100 PER PERSON  
2 COURSE AND CHEF'S  
SELECTION OF CANAPÉS

\$110 PER PERSON  
3 COURSE AND CHEF'S  
SELECTION OF CANAPÉS

## ENTRÉE

**Please select 2 options for alternate drop OR 3 options for guest choice**

½ DOZ Freshly shucked oysters w fingerlime mignonette <sup>(DF,GF)</sup>

Heirloom Tomatoes w Casa Mota stracciatella + pickled sea vegetables

Jack's Creek Wagyu Tartare w red pepper, pickled celery + seeded crisps

Smoked King Salmon w dill mayonnaise, pickled red onion + caper berries <sup>(DF,GF)</sup>

Yellowtail Kingfish w nashi pear, yuzu + macadamia oil <sup>(DF,GF)</sup>

Moreton Bay Bug + avocado prawn cocktail w heirloom tomatoes + avruga <sup>(DF,GF)</sup>

Beef carpaccio w exotic mushrooms, parmesan + black garlic puree <sup>(DF,GF)</sup>

Buttermilk fried quail w celeriac remulade + mustard caramel <sup>(GF AVAILABLE)</sup>

MENU CHANGES SEASONALLY

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN

# FINE-DINE MENU

## MAINS

**Please select 2 options for alternate drop OR 3 options for guest choice**

Hand rolled potato gnocchi w butternut squash, wild garlic + aged pecorino <sup>(V, VG AVAILABLE)</sup>

Grilled Cone Bay Barramundi w macadamia romesco, preserved lemon + pickled red onion <sup>(GF)</sup>

Free range pork w crushed kohlrabi, toasted sunflower seed emulsion + salsa verde <sup>(GF, DF)</sup>

Free range roast chicken w baby carrots + pancetta <sup>(GF)</sup>

Roasted lamb rump w white bean hummus, baby eggplant + wattle seed <sup>(GF,DF)</sup>

Wood grilled beef tenderloin w Kampot pepper + confit onion <sup>(GF,DF)</sup>

Sticky braised oyster blade w grain mustard mash + creamed leek <sup>(GF)</sup>

## DESSERTS

**Please select 2 options for alternate drop OR 3 options for guest choice**

Citrus trifle w myer lemon, regal rogue, tahitian lime + sheep's yoghurt sorbet

Salted caramel ice cream w chocolate sauce + caramelised popcorn <sup>(GF)</sup>

Tintenbar triple cream brie w truffled honey, baguette + butter

Banoffee Pie w peanut brittle + 70% dark chocolate

Valrhona jivara milk chocolate parfait w passionfruit, wattleseed + salted caramel

**Add cheese \$13pp**

MENU CHANGES SEASONALLY

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# CANAPÉ MENU

## HOURLY PACKAGE OPTIONS

**2 HRS \$38/pp**  
8 canapés

**3 HRS \$52/pp**  
8 canapés  
+ 2 substantial

**4 HRS \$70/pp**  
10 canapés  
+ 2 substantial  
+ 1 bowl item

**5 HRS \$80/pp**  
10 canapés  
+ 1 substantial  
+ 2 bowl items  
+ 1 dessert canapé

## CANAPÉS (\$5 EACH)

Roasted cherry tomato + basil pesto tartlets <sup>(V)</sup>  
Broad bean falafel, chilli and shallot emulsion <sup>(VG, GF)</sup>  
Pickled watermelon, whipped mint ricotta <sup>(V, GF)</sup>  
Wild mushroom + truffle tartlet <sup>(V, GF)</sup>  
Pumpkin Arancini w Bacon Mayonnaise <sup>(GF, DF VG VAILABLE)</sup>  
Beetroot dumpling w coconut yoghurt <sup>(VG, DF)</sup>  
Chicken tikka skewers w coriander yoghurt <sup>(GF)</sup>  
Wagyu meatballs w spicy tomato relish + smoked mozzarella  
Beef, bacon and cheese sausage rolls house tomato relish  
Sesame marinated kingfish w avocado + squid ink cracker <sup>(DF)</sup>  
Chicken, sweet corn + tarragon vol au vent  
Half shell scallop w pea puree + pancetta <sup>(GF, DF)</sup>  
Oysters w native finger lime mignonette <sup>(GF, DF)</sup>  
King Prawn + potato croustillant w wasabi mayonnaise <sup>(DF, GF)</sup>  
Preserved Bundaberg fig tartlet w cashew cheese <sup>(VG)</sup>  
Pyengana cheddar croquette w smoked tomato sauce <sup>(V)</sup>

## SUBSTANTIAL ITEMS (\$7 EACH)

Three cheese, parsley + chive fried pastries w garlic parmesan aioli <sup>(V)</sup>  
Chickpea fritter w green olive + basil emulsion <sup>(VG, GF)</sup>  
Buttermilk fried chicken w spicy garlic parmesan dressing  
Yorkshire pudding w rare roast beef + horseradish cream  
Mini cheese burger w pickles + bbq sauce  
Tempura mushroom steam bun w caramelised onion <sup>(VG)</sup>  
Garlic confit mushroom bruschetta <sup>(VG)</sup>

MENU CHANGES SEASONALLY

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN

# CANAPÉ MENU

## BOWL ITEMS (\$12 EACH)

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Calamari Frito w parsley, lemon + aioli  
Grilled chicken w rice noodle salad + Vietnamese mint  
Cumin Spiced Lamb shoulder w sweet potato + chimmi churri  
Casarecci w pomodoro + baby bocconcini <sup>(V, VG AVAILABLE)</sup>  
Popcorn cauliflower, cucumber ranch <sup>(VG)</sup>

## DESSERT CANAPÉS (\$5 EACH)

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Deep fried churros w spiced rum caramel dipping sauce  
Salted caramel ice cream cups w caramelized popcorn <sup>(GF)</sup>  
Mini banoffee pie w single origin dark chocolate  
Myer lemon trifle with desert lime + regal rogue  
Baked custard tartlet with Tahitian vanilla  
Valrhona milk chocolate mousse with seasonal berries <sup>(GF,DF,VG)</sup>

  
MENU CHANGES SEASONALLY

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN

# BEVERAGE PACKAGES

## BLACKBIRD BEVERAGE PACKAGE

2 HRS \$40/pp

3 HRS \$50/pp

4 HRS \$60/pp

5 HRS \$70/pp

### Sparkling and White Wine

- ♦ Dal Zotto Prosecco (VIC)
- ♦ Dal Zotto Pinot Grigio (VIC)

### Red and Rose Wine

- ♦ Dal Zotto Rosato (VIC)
- ♦ Dal Zotto Sangiovese/Cabernet (VIC)

### Beer and Cider (Select up to four)

- ♦ Peroni
- ♦ Peroni Leggera
- ♦ James Squire 150 Lashes Pale Ale
- ♦ James Boags Light
- ♦ Treehouse Apple Cider

### Cocktail

- ♦ Chandon 'S', Sparkling wine infused with orange bitters served as a spritz

### Non-Alcoholic

- ♦ Soft Drinks
- ♦ Juice

## PREMIUM BEVERAGE PACKAGE

2 HRS \$45/pp

3 HRS \$55/pp

4 HRS \$65/pp

5 HRS \$75/pp

### Sparkling

- ♦ NV Cloudy Bay Pelorus NV (NZ)
- ♦ Chandon Blanc de Blancs Vintage (VIC)

### White Wine (Select two)

- ♦ Jim Barry Lodge Hill Riesling (SA)
- ♦ Urlar Pinot Gri (NZ)
- ♦ Fattori Gregoris Pinot Grigio (IT)
- ♦ Forest Hill 'Highbury Field' Chardonnay (WA)
- ♦ Craggy Range 'Te Muna' Sauvignon Blanc (NZ)

### Beer and Cider (Select up to four)

- ♦ Peroni
- ♦ Peroni Leggera
- ♦ Asahi
- ♦ James Squire 150 Lashes
- ♦ Stone & Wood Pacific Ale
- ♦ Treehouse Apple Cider

### Red Wine (Select two)

- ♦ Rameau d'Or Rose (FRA)
- ♦ Craggy Range Pinot Noir (NZ)
- ♦ Seppeltsfield Grenache (SA)
- ♦ Two Hands 'Gnarly Dudes' Shiraz (SA)
- ♦ Lenton Brae Cabernet Sauvignon (WA)

### Cocktail

- ♦ Chandon 'S', Sparkling wine infused with orange bitters served as a spritz

### Non-Alcoholic

- ♦ Soft Drinks
- ♦ Juice

# BEVERAGE PACKAGES

## DELUXE BEVERAGE PACKAGE

2 HRS \$70/pp

3 HRS \$85/pp

4 HRS \$100/pp

5 HRS \$115/pp

### French Champagne

- ♦ NV Moët & Chandon Brut, (FRA)

### White Wine (Select two)

- ♦ Pewsey Vale '1961 Block' Riesling, (SA)
- ♦ Shaw & Smith Sauvignon Blanc, (SA)
- ♦ Quartz Reef Pinot Gris, (NZ)
- ♦ Yangarra Roussanne, (SA)
- ♦ Voyager Estate Chardonnay, (WA)
- ♦ Cape Mentelle Sauvignon Blanc/Semillon, (WA)

### Beer and Cider (Select up to four)

- ♦ Peroni
- ♦ Peroni Leggera
- ♦ Asahi
- ♦ James Squire 150 Lashes
- ♦ Stone & Wood Pacific Ale
- ♦ Treehouse Apple Cider

### Red Wine (Select two)

- ♦ Nanny Goat Pinot Noir, (NZ)
- ♦ Joseph Faively Bourgogne, (FRA)
- ♦ Kalleske Shiraz, (SA)
- ♦ Cape Mentelle Cabernet Shiraz, (WA)
- ♦ Bowen Estate Cabernet Sauvignon, (SA)
- ♦ Terrazas Reserva Malbec, (ARG)

### Rose

- ♦ Maison AIX Rose, (FRA)

### Cocktail

- ♦ Chandon 'S', Sparkling wine infused with orange bitters served as a spritz

### Non-Alcoholic

- ♦ Soft Drinks
- ♦ Juice

## CONSUMPTION BAR TAB

For a flexible beverage option you can opt for a consumption bar tab. Choose your desired beers and wines from our extensive beverage list. Your minimum spend must be met.

## COCKTAILS AND SPIRITS

For more variety in your beverages, we offer the option of adding basic spirits or cocktails to your package.

and house spirits: \$10/pp, per hour  
and arrival cocktail: \$14/pp

Our House Spirits are comprised of:

- ♦ Belvedere Vodka
- ♦ Bombay Sapphire Gin
- ♦ Herradura Plata Tequila
- ♦ Bacardi Carta Blanca White Rum
- ♦ Bacardi 8yr Rum
- ♦ Woodford Reserve Bourbon
- ♦ Sailor Jerry Spiced Rum
- ♦ Naked Grouse Scotch

# COCKTAIL MENU

COCKTAILS ON ARRIVAL \$14 EACH (MIN 15 PER COCKTAIL)

At \$14 each, our function cocktails are a great way to welcome your guests to Blackbird.

**Choose from:**

**Aperol Spritz**

An aperitif cocktail consisting of Prosecco, Aperol + soda water

**Molls Martini**

Our house favourite. A mixture of vodka, elderflower liqueur, passion fruit + apple

**Tom Collins**

A classic made from gin, lemon juice, sugar + carbonated water

**Lychee Rose Rickey**

This rickey is a highball drink made from gin, lime juice, rose syrup + topped w soda

**Tommy's Margarita**

A twist on the classic, tequila, lime juice + agave nectar

**Cosmopolitan**

The 'Cosmo' is a cocktail made w vodka, triple sec, cranberry juice + freshly squeezed lime juice

**Trader Vic Mai Tai**

A Caribbean inspired cocktail made w Bacardi 8yo rum, Cointreau, lime, orgeat + bitters



MENU CHANGES SEASONALLY