



Wedding
PACKAGES



2021

TWO BLUSHING PILGRIMS PHOTOGRAPHY

PROUDLY A GHANEM GROUP VENUE



Ghanem Group

EVENT SPACES



VENUE EXCLUSIVE



COCKTAIL:
140-350



SEATED:
80-180

EVENT SPACES



HERITAGE ROOM



COCKTAIL:
50-120



SEATED:
40-80



TERRACE ROOM

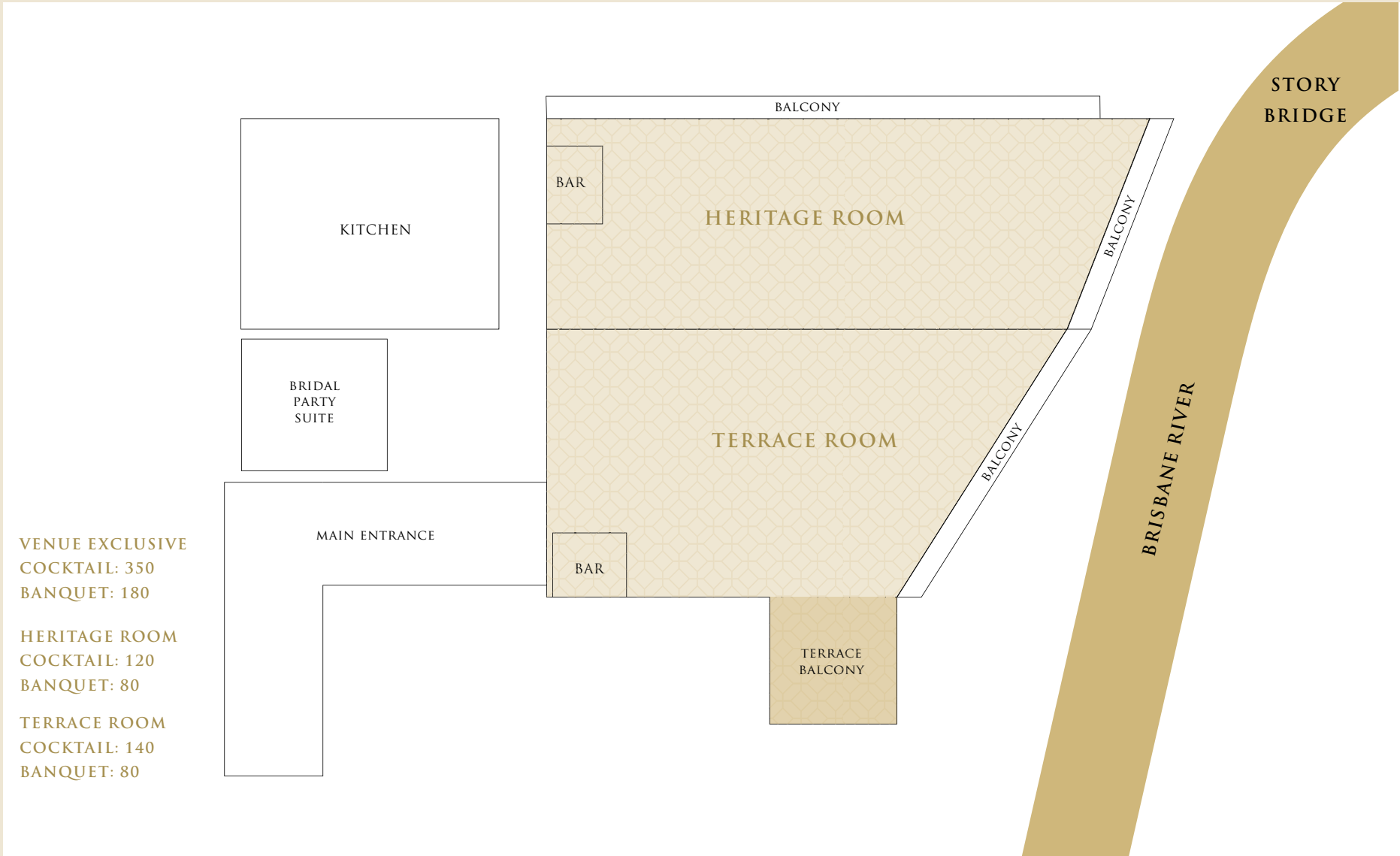


COCKTAIL:
50-140



SEATED:
40-80

FLOOR PLAN



VENUE EXCLUSIVE
COCKTAIL: 350
BANQUET: 180

HERITAGE ROOM
COCKTAIL: 120
BANQUET: 80

TERRACE ROOM
COCKTAIL: 140
BANQUET: 80

CONGRATULATIONS



Our Gift to You

THE DEDICATED TEAM AT BLACKBIRD PRIVATE DINING AND EVENTS LOOK FORWARD TO WORKING WITH YOU TO BRING YOUR DREAM WEDDING TO LIFE.

FOR ALL WEDDINGS HELD IN 2021, THE FOLLOWING ARE OUR GIFT TO YOU!



ONE NIGHTS ACCOMMODATION

At the Adina Hotel, George Street followed by

BREAKFAST FOR 2

At our sister restaurant Donna Chang.

MENU TRIAL FOR 2

Enjoy the Blackbird food and beverage experience.

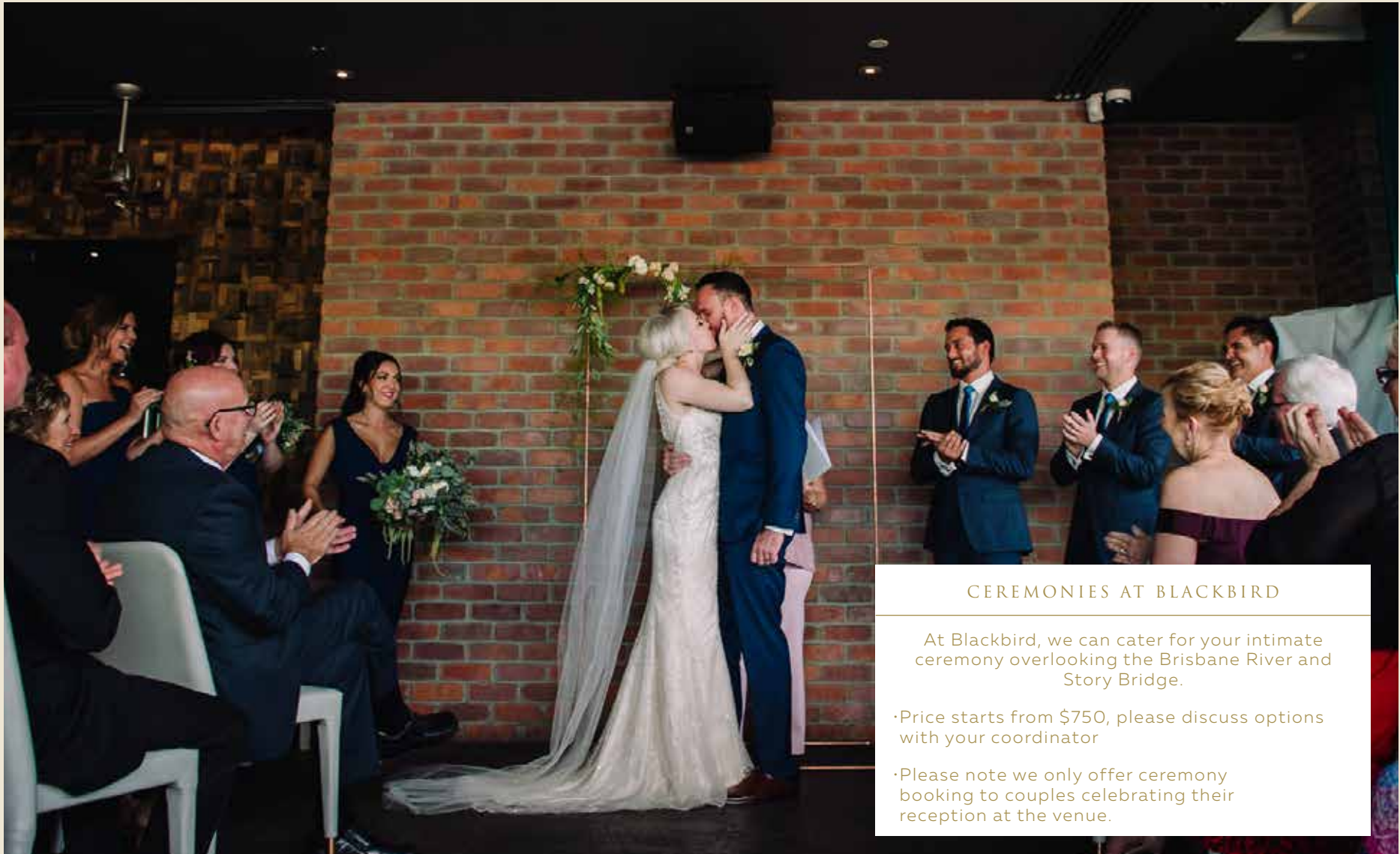
BOTTLE OF MOËT AND CHEESE BOARD

To enjoy in your private Bridal Suite prior to your formal entry.

VALUED AT OVER \$700



CEREMONIES



CEREMONIES AT BLACKBIRD

At Blackbird, we can cater for your intimate ceremony overlooking the Brisbane River and Story Bridge.

- Price starts from \$750, please discuss options with your coordinator
- Please note we only offer ceremony booking to couples celebrating their reception at the venue.

FEASTING PACKAGE

\$133PP | SUNDAY - THURSDAY

\$145PP | FRIDAY & SATURDAY

FOOD

Chef's selection of 3 canapés on arrival
2 Course Feasting Menu

Your wedding cake served as dessert with accompaniments

BEVERAGE

Chandon 'S' cocktail on arrival for all guests

5 hour Blackbird beverage package

Inclusive of sparkling, white & red wine, selection of bottled beers & cider

Soft drinks & juices

Tea & coffee

INCLUSIONS

6 hours venue hire

Bridal table and designated bridal party wait staffs

Leather dining chairs and hardwood tables

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 and microphone for speeches

Table numbers and custom menus

Vases for bridal bouquets

Cake table, gift table and cake knife

Tea light votives for all tables

Personalised event signage, framed and displayed on easel

Seating plan printed A3, framed and displayed on easel

Dedicated wedding coordinator in the lead up to your wedding day

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



ALTERNATE DROP PACKAGE



\$145PP | SUNDAY - THURSDAY

\$159PP | FRIDAY & SATURDAY

FOOD

Chef's selection of 3 canapés on arrival
2 Course Alternate Drop Menu
Your wedding cake served as dessert with accompaniments

BEVERAGE

Chandon 'S' cocktail on arrival for all guests
5 hour Blackbird beverage package
Inclusive of sparkling, white & red wine, selection of bottled beers & cider
Soft drinks & juices
Tea & coffee

INCLUSIONS

6 hours venue hire
Bridal table and designated bridal party wait staff
Leather dining chairs and hardwood tables
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 and microphone for speeches
Table numbers and custom menus
Vases for bridal bouquets
Cake table, gift table and cake knife
Tea light votives for all tables
Personalised event signage, framed and displayed on easel
Seating plan printed A3, framed and displayed on easel
Dedicated wedding coordinator in the lead up to your wedding day
\$9 Validated undercover car parking after 5pm on weekdays and all day on weekends

BLACKBIRD'S SIGNATURE GUEST CHOICE PACKAGE

\$155PP | SUNDAY - THURSDAY

\$170PP | FRIDAY & SATURDAY

FOOD

Chef's selection of 3 canapés on arrival
2 Course Guest Choice Menu
Your selection of 3 dishes per course for guests to choose from on the day
Your wedding cake served as dessert with accompaniments

BEVERAGE

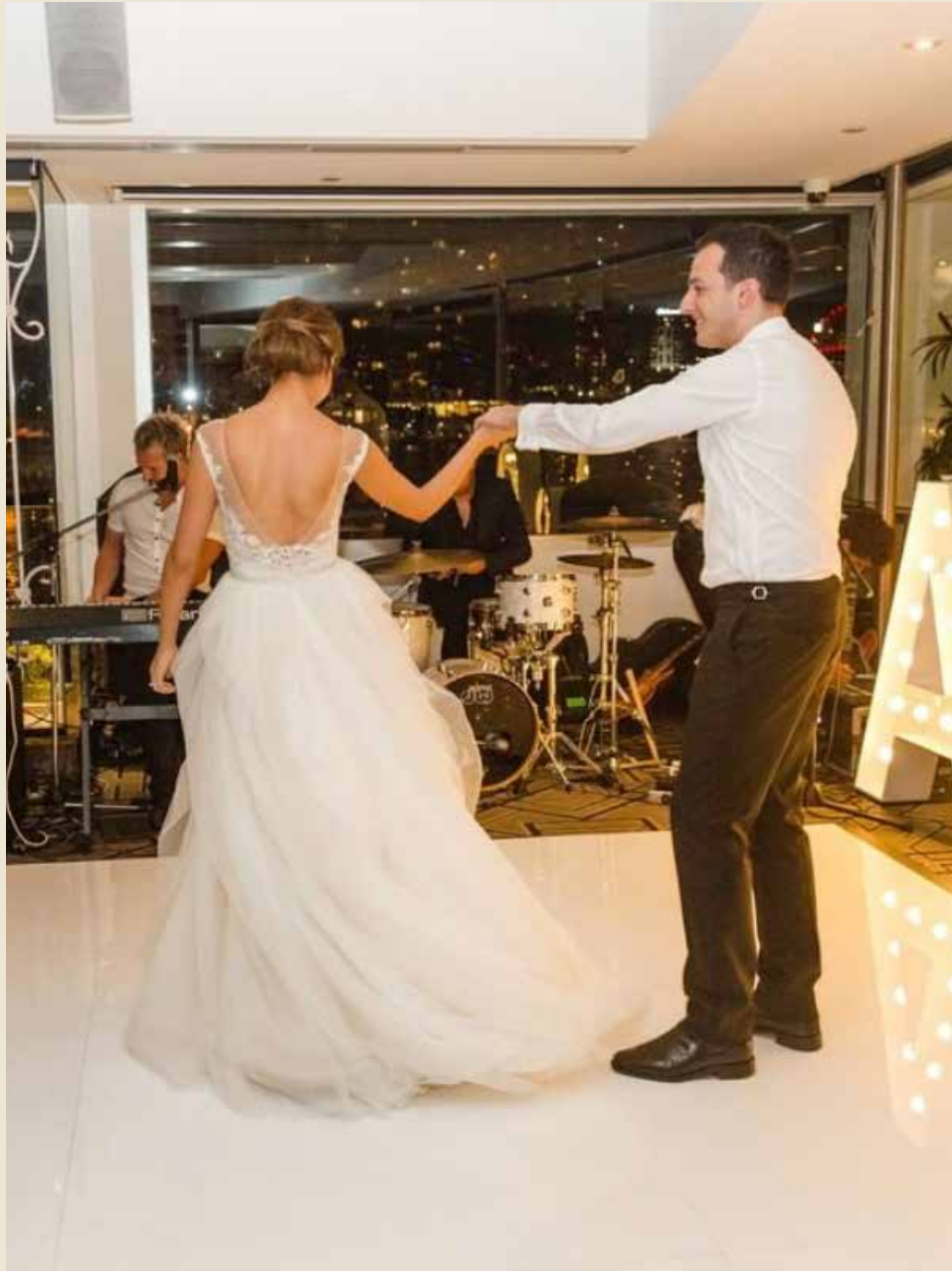
Chandon 'S' cocktail on arrival for all guests
5 hour Blackbird beverage package
Inclusive of sparkling, white & red wine, selection of bottled beers & cider
Soft drinks & juices
Tea & coffee

INCLUSIONS

6 hours venue hire
Bridal table and designated bridal party wait staff
Leather dining chairs and hardwood tables
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 and microphone for speeches
Table numbers and custom menus
Vases for bridal bouquets
Cake table, gift table and cake knife
Tea light votives for all tables
Personalised event signage, framed and displayed on easel
Seating plan printed A3, framed and displayed on easel
Dedicated wedding coordinator in the lead up to your wedding day
\$9 Validated undercover car parking after 5pm on weekdays and all day on weekends



COCKTAIL PACKAGE



\$135PP | SUNDAY - THURSDAY

\$149PP | FRIDAY & SATURDAY

FOOD

Your selection of the following from our seasonal cocktail menu:

10 Canapés

1 Substantial item

2 Bowl items

Your wedding cake served cocktail style

BEVERAGE

Chandon 'S' cocktail on arrival for all guests

5 hour Blackbird beverage package

Inclusive of sparkling, white & red wine, selection of bottled beers & cider

Soft drinks & juices

Tea & coffee

INCLUSIONS

Private bridal suite for you and your bridal party to enjoy with

Complimentary cheese board and bottle of Moët

6 Hours venue hire

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 and microphone for speeches

Custom scattered menus

Vases for bridal bouquets

Cake table, gift table and cake knife

Tea light votives for all tables

Personalised event signage, framed and displayed on easel

Dedicated wedding coordinator in the lead up to your day

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

YOUR DAY, YOUR WAY

BESPOKE

For something special, let us tailor a wedding package for you by handpicking your preferred menu style, beverage selection and optional upgrades.

CHEFS STATIONS

Select from one of our interactive station options to really add that special touch to your day!

CHARCUTERIE AND CHEESE \$28PP

A selection of local + imported cheese and cured meats served with fresh bread, house pickles and condiments

POKE BOWL \$26PP

Miso marinated King Ora salmon, fresh Yellow Fin tuna, brown rice, edamame, cucumber, pickled carrot, pickled daikon, bean shoots, radish, avocado, cos lettuce, pickled locally grown bamboo shoots and a variety of dressings and seasonings.

TACO STATION \$18PP

Authentic wheat or white corn tortillas with:

Marinated grilled Al Pastor style pork, Achiote marinated chicken, Carne Asada steak, frijole negro, pineapple salsa, pickled jalapenos, shredded lettuce, queso fresco, salsa picante and guacamole.

ROCKY ROAD \$18PP

A dessert truck - chocolate mousse, sauces, jellies, sponges, lollies, fairy floss, marshmallows, waffle cones, poached fruits and candied nuts.

GELATO \$18PP

A selection of fresh local Gelato, waffle cones and toppings

ADDITIONAL CANAPÉS \$6EA

ADD A CHEESE COURSE

A selection of local cheese w fresh bread + condiments
\$11pp share style | \$14pp individually plated

LATE NIGHT BITES \$7PP

Mini pizzas - tomato, basil and mozzarella.
Popcorn chicken with kewpie mayo.
Mortadella and cheese toasties.
Mini hotdogs with American mustard.
French fries with truffled aioli.
Pork with sage sausage roll with tomato relish.

CHILDREN 2-12 YO \$35PP

Please select one of the below options to be served to all children on the evening along with soft drinks and ice cream
Grilled chicken + Chips | Battered fish n' Chips
Cheeseburger + Chips | Steak + steamed vegetables
Spaghetti w tomato sugo, basil + parmesan

TEENAGERS 13-17YO

Feasting \$105pp | Alternate drop \$120pp
Guest choice \$130pp | Cocktail \$110pp

INDUSTRY PROFESSIONALS \$35PP

We cant forget those working behind the scenes!
Includes main meal and non alcoholic beverages

FEASTING MENU

INDULGE IN OUR FEASTING MENU DESIGNED FOR ALL DISHES TO BE SHARED AMONGST YOUR GUESTS.

ENTRÉE

- Pressed Bundaberg fig w hand pulled burrata, sliced jamon + vin cotto (GF)
- Smoked spanish mackerel w roasted carrots, walnuts + ginger beer dressing (GF)
- Ora King salmon tartare w big heart bamboo, wasabi leaf + seaweed (GFO)
- Foie gras pate w madeira jelly, white mulberries, golden raisins + toasted brioche (GFO)



MAIN

- Slow cooked BBQ lamb shoulder w gentleman's relish (GF, DF)
- Achiote spiced BBQ chicken w pineapple, coriander + young coconut salsa (GF, DF)
- Cone Bay barramundi w diamond shell clams, dessert limes, curry leaves + green peppercorns (GF)
- Chef's selection of sides



DESSERT

- Whipped cheesecake w sliced mango, finger lime + passionfruit
- Valrhona chocolate delice w rum caramel + chocolate pudding fruit gelato (GFO)
- Coconut tapioca pudding w tropical fruits, pandan jellies + guava sorbet (GF, DF)



MENU CHANGES SEASONALLY

GFO - Gluten Free option | GF- Gluten Free | DF - Dairy Free



ALTERNATE DROP & CHOICE MENU



Please select two options for alternate drop or three options for guest choice.

ENTRÉE

- Shaved Parma ham with Tete de Moine, rocket and pickled rockmelon (GF)
- Beetroot cured salmon gravalax with pickled bamboo and vodka crème fraiche (GF)
- Handmade burrata with fresh local figs and smoked Marcona almonds (GF)
- Country style pork and duck terrine with toasted sourdough and red onion jam
- Roasted chestnut and mushroom soup with truffle cream (V)
- Quail Kiev with Finnish mustard, apple and radish slaw
- Moreton Bay bugs with green and yellow mango and crispy shallots (GF, DF)
- Mushroom and creamed leek tart with rocket and pine nut pesto (V)
- Fraser Isle Spanner Crab and angel hair capellini with caviar dressing (DF)

MAINS

- Wood grilled Scotch fillet steak with Blackbird coleslaw and bearnaise sauce (GF)
- Eye fillet steak with caramelised onion and red pepper marmalade and Yorkshire pudding
- MSC Swordfish with seaweed butter and grilled lemon (GF)
- Grilled barramundi with French lentils, bacon vinaigrette and garlic skordalia (GF)
- Organic chicken breast with spiced bread sauce and a stuffed roasted onion
- Roasted lamb rump with garden peas, braised lettuce and bacon (GF, DF)
- Parmesan and thyme crusted free range pork cutlet with citrus gremolata and brown butter
- Crispy daikon cake with black garlic, fried zucchini flower and salted plum (V+, GF)
- Sweet 'n sour braised goat neck with soft polenta, parsley and white anchovy (GF)
- Globe artichoke and potato boudin with broad beans, garden peas and caper and raisin dressing (V)

DESSERTS

- Dark chocolate delice with hazelnut praline and raspberry sorbet (GF)
- Salted caramel ice cream with caramelised popcorn and hot chocolate fudge (GF)
- Steamed orange marmalade pudding with citrus fruits and mascarpone ice cream
- Pineapple carpaccio with yoghurt mousse and passionfruit sorbet
- Deep fried churros with spiced rum caramel and raisin ice cream
- Frozen mango ice cream sandwich with toasted coconut and tropical fruits
- Wattle seed and Italian crème cheese trifle with shaved chocolate
- Burdekin Coast honey panna cotta with pistachio baklava



MENU CHANGES SEASONALLY

COCKTAIL MENU

COLD CANAPÉS

- Soft goats cheese tartlets with caramelised red onion jam (V)
- Roasted cherry tomato and basil pesto tartlets (V)
- Grilled Bundaberg fig, blue cheese and truffled honey tartlet (V)
- Gougères filled with smoked sesame cheese (V)
- Freshly shucked natural oysters yuzu caviar and white soy (GF,DF)
- Betel leaf 'wrap and roll' with smoked salmon and spicy prawn dressing (GF,DF)
- Hickory wood smoked salmon mousse on dill scones with dill pickles
- Blinis with Yarra Valley salmon caviar and crème fraiche
- Whipped salt cod bacalao on crostini
- Confit duck rilette with mustard fruits on crostini (DF)
- Lamb kebbi nayeh with pickles, mint and chilli oil (DF)
- Chicken liver pâté with black pepper and thyme sables
- Shiso marinated tuna with avocado, sesame and wakame crackers (DF+GF)
- Parma ham and pickled rockmelon skewers with fresh basil (DF+GF)

WARM CANAPÉS

- Crispy chickpea chips with beetroot hommos (V, GF)
- Porcini mushroom and fontina arancini with truffle aioli (V, GF)
- Crispy scallop and prawn dumplings with bonito mayonnaise and teriyaki (GF,DF)
- Pork and sage sausage rolls with house made tomato relish
- Chicken tikka skewers with coriander yoghurt (GF)
- Yorkshire puddings with rare roast beef and horseradish cream
- Mini Jack Daniels pork rib pies
- Golden spice crumbed Wagyu beef short rib with tarragon aioli (DF)
- Wagyu meatballs with spicy tomato relish and smoked mozzarella
- Grilled beef and frijolé negro on blue corn tostadas with tomatillo verde (GF)
- Mooloolaba king prawn and potato croustillant with wasabi mayonnaise (DF+GF)
- Duck and Kampot pepper crispy Vietnamese roll with nuoc cham (DF)

SUBSTANTIAL ITEM

- Four cheese and garlic calzone
- Prawn and chicken larb iceberg lettuce cups (GF,DF)
- Moreton Bay Bug 'club sandwich' with tomato, lettuce and Parma ham
- Pork schnitzel slider with coleslaw and Finnish mustard
- Spicy pork Al Pastor taco, guacamole and pineapple salsa (GF,DF)
- Parmesan crumbed lamb cutlet with rosemary salt
- Steamed buns with karaage chicken, lettuce and Kewpie mayonnaise
- Mini cheese burgers with pickles and BBQ sauce
- Chicken and sweetcorn quesadilla with jalapeño crema
- Mini dagwood dogs with american mustard and tomato sauce

BOWL ITEMS

- Satay tofu 'Gado Gado' bowl (V,GF,DF)
- Troffie pasta carbonara with peas and bacon
- Calamari fritti with parsley, lemon and aioli (DF)
- Red curry of swordfish with fragrant herbs and steamed rice (GF,DF)
- Beef rendang with basmati rice and fried shallots (GF,DF)
- Sweet 'n sour braised goat neck with soft polenta, parsley and white anchovy (GF)
- Cone Bay barramundi laksa with local fresh bamboo shoots and fragrant herbs (DF, GF)
- Spicy beef Dan Dan noodles with chilli oil, spring onion and crispy shallots (DF)
- Wild mushroom and truffle risotto with warm soft brie (GF)
- Cumin spiced BBQ lamb shoulder with Moroccan pickled eggplant (DF+GF)



MENU CHANGES SEASONALLY

BEVERAGES

BLACKBIRD BEVERAGE PACKAGE

Cocktail

- Chandon 'S' Cocktail

Sparkling

- Tar & Roses Prosecco (VIC)

White Wine

- Tar & Roses Pinot Grigio (VIC)

Rosé

- Tar & Roses Nebbiolo Rosé (VIC)

Red Wine

- Tar & Roses Shiraz (VIC)

Beer+cider

- Asahi Super Dry
- Peroni Leggera
- James Squire 150 lashes
- Hills Apple Cider

Soft Drinks and Juices

PREMIUM BEVERAGE PACKAGE (ADDITIONAL \$20PP)

Select the following

1 X Sparkling | 2 X White Wines | 1 X Rose | 2 X Red Wines | 4 X Beer/Cider

Cocktail

- Chandon 'S' Cocktail

Sparkling

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

White Wine

- Leeuwin Estate Art Series Riesling (WA)
- Pewsey Vale 1961 Block Riesling (SA)
- Craggy Range Te Muna Road Sauvignon Blanc (NZ)
- Cape Mentelle Sauvignon Blanc Semillon (WA)
- Quartz Reef Pinot Gris (NZ)
- Freycinet Vineyards Louis Chardonnay (TAS)
- Kooyong Estate Chardonnay (VIC)

Rosé

- Rameau d'Or (France)
- La Maschera (SA)
- Craggy Range Gimblett Gravels (NZ)

Red Wine

- Craggy Range Pinot Noir (NZ)
- Giant Steps Pinot Noir (VIC)
- Bleasdale Second Innings Malbec (SA)
- La Linea Mencia (SA)
- Two Hands Gnarly Dudes Shiraz (SA)
- O'Leary Walker Cabernet Sauvignon (SA)
- Poderi de Paradiso Chianti (Italy)
- Nick Spencer Shiraz blend (NSW)
- Cape Mentelle Trinders Cabernet Merlot (WA)

Beer+cider

- Asahi Super dry
- Corona
- Peroni Leggera
- James Squire 150 Lashes Pale Ale
- Stone and Wood Pacific Ale
- Balter XPA Pale Ale
- Hills Apple Cider

Soft Drinks and Juices

YOUR DAY, YOUR WAY

Additional hour: Add \$10 per person | French Champagne toasts: \$10 ½ glass
Additional cocktails \$14pp | Spirits included in your beverage package \$12pp / per hour
Upgrade to French Champagne from \$88 per bottle

BEVERAGES ON CONSUMPTION

For a flexible beverage option you can opt for a consumption bar tab.
Choose your desired beers and wines from our extensive beverage list.
Minimum spend required.

COCKTAILS & SPIRITS

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

Our cocktails are comprised of:

- Martini - Espresso martini
- Martini - Molls martini
- Martini / Rocks - Margarita
- Spritz - Aperol spritz
- Spritz - Elderflower spritz
- Tall - Lychee rose rickey
- Tall - Eagle street hold up
- Tall - Mojito
- Rocks - Amaretto sour
- Rocks - Whisk(e)y sour

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

FAQS

Minimum Spends

Our minimum spends do vary depending on the date and time of your proposed event. Please note that should your minimum spend not be met the remaining balance will be charged in room hire

Venue Hire

Our minimum spend is inclusive of the hire of space for up to 6 hours. Functions cannot run past 12am.

Confirmation of booking

A \$2,000 deposit is required to secure your booking.
Progress payments are required with full pre-payment required 7 days prior to wedding.

Express bar access

Should you wish to carry on the celebrations post reception upstairs at Blackbird Bar your Wedding Coordinator can arrange for express access for you your guests.

Public holiday

Weddings will incur a surcharge of 15% if held on a public holiday

Dietary requirements

We can cater to any specific special dietary requirement, we recommend a list of guests and any dietary requirements are advised to your Wedding Coordinator at your finer details meeting.

Menu tasting

As part of your package, once the deposit has been finalised, you are invited to dine at Blackbird Bar and Grill for a complimentary lunch or dinner. This is inclusive of 2 courses and a selection of wines for up to 2 guests. Additional guests can be catered to at a small fee. This dining experience is designed to allow Blackbird to showcase our award winning hospitality, quality of service and the style of food and beverage that can be served at your wedding reception. This will be coordinated with yourself and your wedding coordinator once the deposit has been paid and ideally prior to your finer details meeting.

Parking

In partnership with Wilsons Carpark located on Eagle Street, we offer \$9 validated undercover car parking after 5pm on weekdays and all day on weekends.

Music and Entertainment

In house music can be arranged, alternatively you are welcome to bring in a DJ or band at your own cost. Please note that noise limits and operating hours apply. All external entertainment must be approved by your Wedding Coordinator

Venue Access

The venue will be made available for bump in 2 hours prior to your reception start time. Should you require additional time please discuss with your Wedding Coordinator and depending on availability we will work with you on achieving this. Bump out should also be arranged prior with your Wedding Coordinator.

Licence

Our venue is licenced up until 12am, all events must conclude at this time. As we are fully licenced BYO is not available. You are welcome to continue upstairs at Blackbird Bar.

Accommodation

Please request a list of Hotels with discounted rates for your guests from your coordinator.