



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

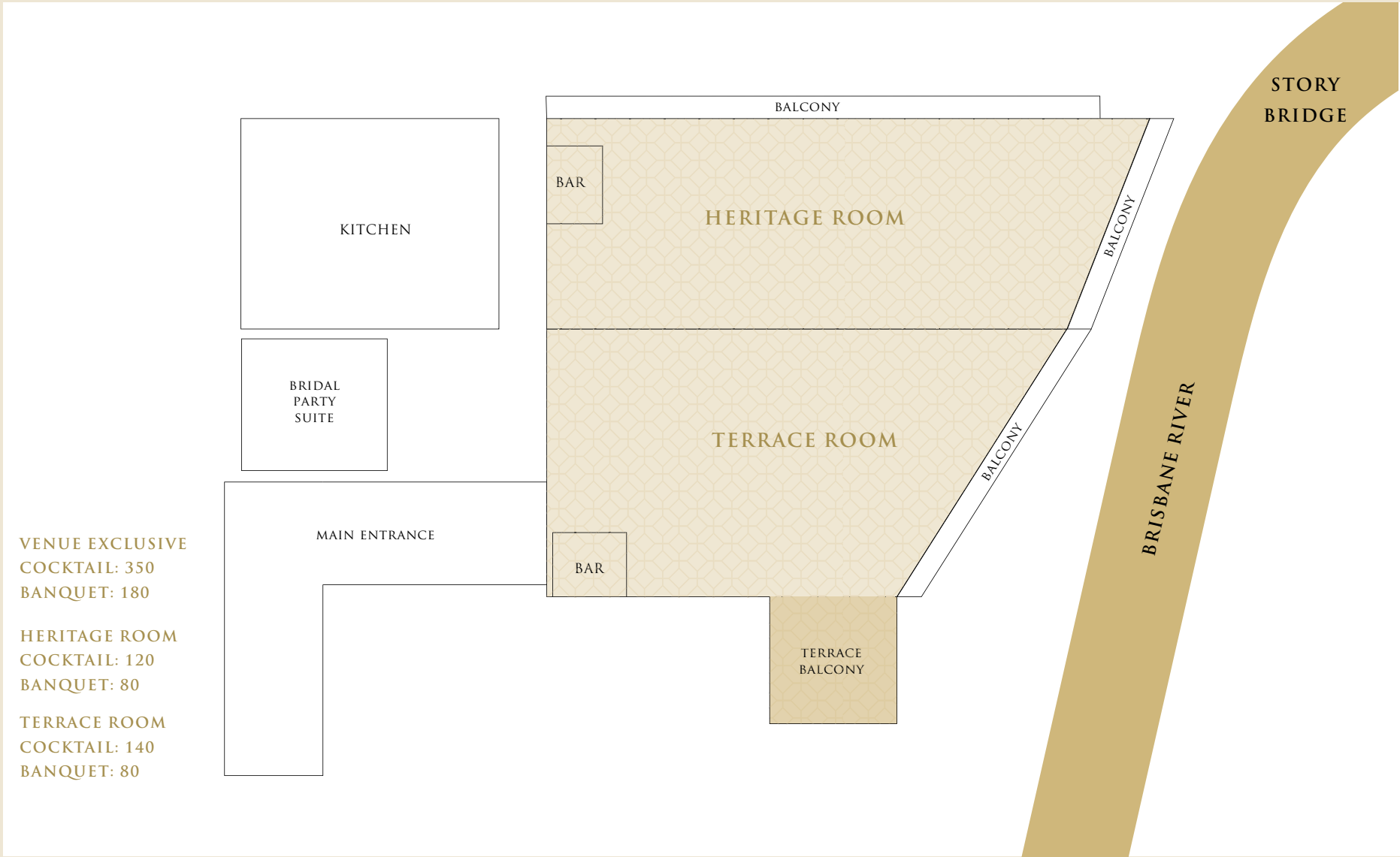


COCKTAIL:  
50-140



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!



DINING EXPERIENCE FOR 2

Enjoy the Blackbird food and beverage experience.

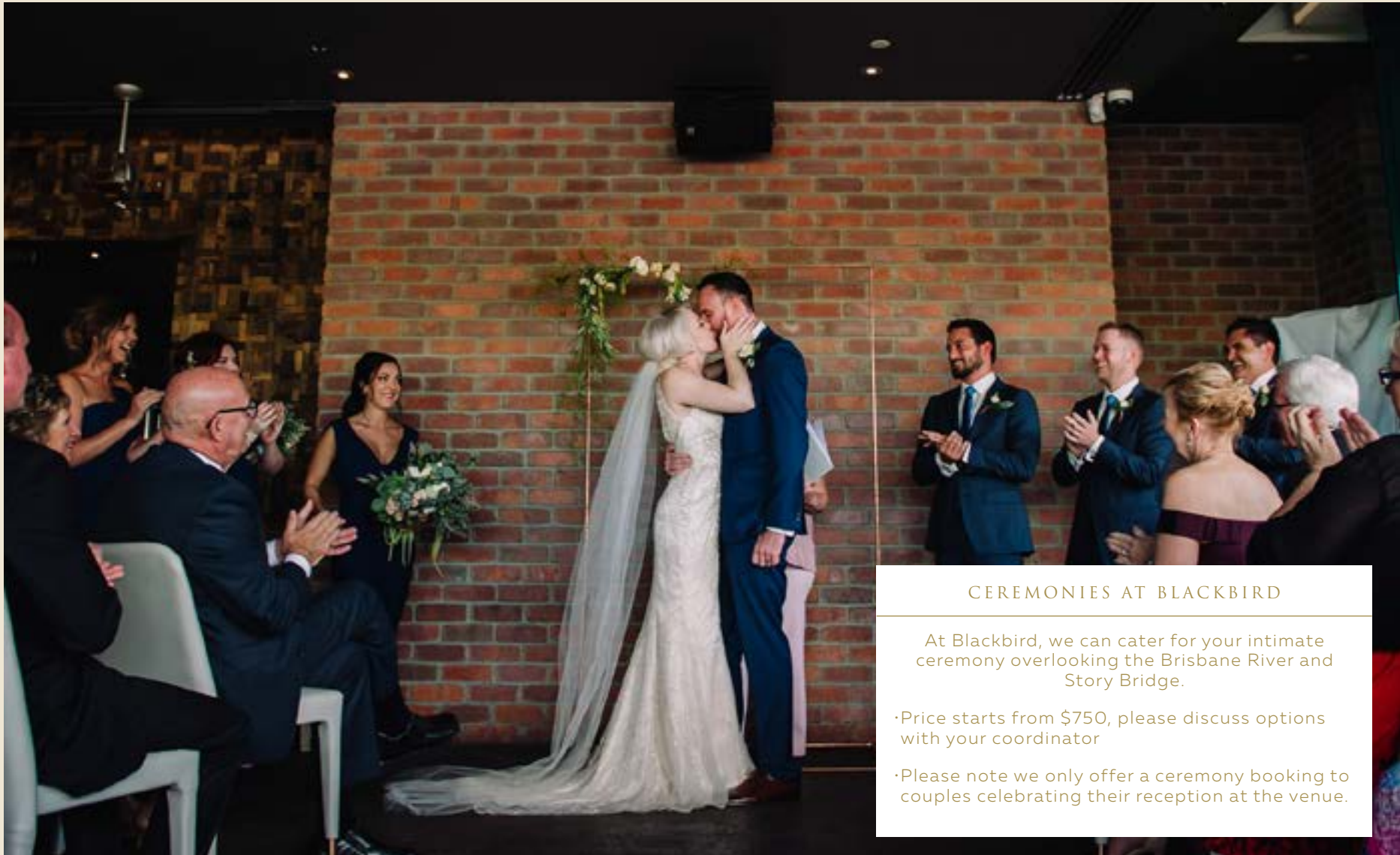
BOTTLE OF CHAMPAGNE AND CHEESE BOARD

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





## 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 a 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' spritz on arrival for all guests  
5 hour Blackbird beverage package  
Inclusive of sparkling, white & red wine, selection of bottled beers & cider  
Soft drink & juices  
Tea & coffee

### INCLUSIONS

6 hours venue hire  
Bridal table and designated bridal party wait staff  
Hardwood tables and leather dining chairs  
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\*

*\*Subject to change.*



## ALTERNATE DROP PACKAGE



\$145PP | SUNDAY - THURSDAY

\$159PP | FRIDAY & SATURDAY

### FOOD

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Chef's selection of 3 canapés on arrival

2 course alternate drop menu

Your wedding cake served as dessert with accompaniments

### BEVERAGE

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Chandon 'S' spritz on arrival for all guests

5 hour Blackbird beverage package

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

Soft drink & juices

Tea & coffee

### INCLUSIONS

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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\*

*\*Subject to change.*



## 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' spritz on arrival for all guests

5 hour Blackbird beverage package

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

Soft drink & 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\*

*\*Subject to change.*



## COCKTAIL PACKAGE



\$135PP | SUNDAY - THURSDAY

\$149PP | FRIDAY & SATURDAY

### FOOD

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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

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Chandon 'S' spritz on arrival for all guests

5 hour Blackbird beverage package

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

Soft drink & juices

Tea & coffee

### INCLUSIONS

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

6 hour 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\*

*\*Subject to change.*

## 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 Yellowfin 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

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

- Hand pulled burrata w grilled squash, white grapes + fried chickpeas <sup>(GF, V)</sup>
- Yellowfin tuna + pickled big heart bamboo salad w green chilli dressing <sup>(GF, DF)</sup>
- Buttermilk fried quail w celeriac remoulade + mustard fruit caramel <sup>(DF)</sup>



## MAIN

- Slow cooked BBQ lamb shoulder w gentlemen relish <sup>(GF, DF)</sup>
- Free range roast chicken w tarragon, sweetcorn, and Kyogle garlic scapes salsa <sup>(GF, DF)</sup>
- Cone Bay Barramundi fillet w desert limes, curry leaves + green peppercorns <sup>(DF)</sup>

Chef's selection of sides



## DESSERT

- Tropical Eton mess w coconut cream + brown sugar meringue
- Valrhona Manjari 64% Crème w blackberries + sour cream sorbet <sup>(GF, DF)</sup>
- Macadamia + Blood plum tart

ADD CHEESE \$13pp



MENU CHANGES SEASONALLY

V - Vegetarian | 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

- Freshly shucked oysters w native fingerlime mignonette (half dozen)
- Heirloom beetroot salad w globe artichokes, broad beans, caper + raisin vinaigrette (V, GF, DF)
- Hand pulled burrata w grilled squash, white grapes + fried chickpeas (GF, V)
- Smoked Ora King salmon w dill mayonnaise, pickled red onion + caper berries (GF, DF)
- Yellowfin tuna + pickled big heart bamboo salad w green chilli dressing (GF, DF)
- Moreton Bay Bug + avocado prawn cocktail w heirloom tomatoes + avruga (GF, DF)
- Beef carpaccio w exotic mushrooms, parmesan + black garlic puree (GF)
- Crispy duck + glass noodle salad w Asian herbs + spiced peanuts (GF, DF)

### MAINS

- Pumpkin, date + kale kebbi w pickled turnips + cashew cheese (VG)
- MSC swordfish grilled over coals w seaweed butter + grilled lemon (GF)
- Roasted barramundi w desert lime, curry leaves + green peppercorns (GF)
- Free range pork w crushed kohlrabi, toasted sunflower seed emulsion + salsa verde (GF, DF)
- Achiote spiced BBQ chicken w pineapple, coriander + young coconut salad (GF, DF)
- Roasted lamb rump w sweet potato mash + caramelised onion + red pepper jam (GF) MR only
- Wood grilled beef tenderloin w Kampot pepper + Blackbird coleslaw (GF) MR or MW only
- Sticky braised beef short rib w grain mustard mash + creamed leek (GF)

### DESSERTS

- Tropical Eton Mess w coconut cream + brown sugar meringue
- Plum pudding parfait w poached cherries + orange brandy cream
- Oat milk creme caramel w oat crumble + raspberry sorbet
- Chocolate + hazelnut mousse w roasted banana + ferrero crunch
- Salted caramel ice cream w chocolate sauce + caramelised popcorn (GF)
- White chocolate + drunken cherry trifle w candied peanuts
- Tintenbar triple cream brie w truffled honey, baguette + butter



### MENU CHANGES SEASONALLY

V - Vegetarian | VG - Vegan | GFO - Gluten Free option | GF - Gluten Free  
DF - Dairy Free | MR/W - Medium Rare/Well

# COCKTAIL MENU

## CANAPÉS

- Roasted cherry tomato + basil pesto tartlets <sup>(V)</sup>
- Broad bean falafels w quince aioli <sup>(VG)</sup>
- Pickled watermelon w fresh mint + whipped ricotta <sup>(V)</sup>
- Eggplant + mushroom miso tartlets <sup>(VG, GF)</sup>
- Porcini mushroom + fontina arancini w truffle aioli <sup>(V, GF)</sup>
- Bundaberg fig w vincotto + cashew cheese <sup>(VG)</sup>
- Chicken tikka skewers w coriander yoghurt <sup>(GF)</sup>
- Wagyu meatballs w spicy tomato relish + smoked mozzarella
- Pork + sage sausage rolls w house made tomato relish
- Shiso marinated tuna w avocado, sesame + wakame crackers <sup>(GF, DF)</sup>
- Chicken, sweet corn + tarragon Vol-au-vent
- Scallop + prawn dumplings w seaweed teriyaki <sup>(DF)</sup>
- Freshly shucked oysters w native fingerlime mignonette <sup>(GF, DF)</sup>
- King prawn + potato croustillant w wasabi mayonnaise <sup>(GF, DF)</sup>

## SUBSTANTIAL ITEM

- Three cheese, parsley + chive filo pastries w cocktail sauce <sup>(V)</sup>
- Chick pea fritters w green olive + basil emulsion <sup>(VG)</sup>
- Devised egg w saffron, chive + salmon roe <sup>(GF, DF)</sup>
- Buttermilk fried chicken w spicy garlic parmesan dressing
- Yorkshire puddings w rare roast beef + horseradish cream
- Mini cheese burgers w pickles + BBQ sauce

## BOWL ITEMS

- Crispy fried eggplant w soy, ginger + green shallot dressing <sup>(VG)</sup>
- Calamari fritti w parsley, lemon + aioli <sup>(GF, DF)</sup>
- Chargrilled chicken w jeweled rice salad + roasted red pepper sauce <sup>(GF, DF)</sup>
- Cumin spiced BBQ lamb shoulder w smoky eggplant puree + lime pickle <sup>(GF, DF)</sup>
- Roasted pumpkin pasta w toasted pine nuts, brown butter + cashew cheese <sup>(V)</sup>

## DESSERT

- White coconut lamington w red fruits + double cream
- Whipped cheesecake + passion fruit curd cups
- Roasted pineapple w coconut sago, desert lime + lemongrass jellies <sup>(VG, GF, DF)</sup>
- Chocolate + hazelnut mousse w roasted banana + ferrero crunch
- White chocolate + drunken cherry trifle w candied peanuts
- Deep fried churros w spiced rum caramel dipping sauce
- Salted caramel ice cream cups w caramelised popcorn <sup>(GF)</sup>
- Assorted Macarons <sup>(GF)</sup>



## MENU CHANGES SEASONALLY

V - Vegetarian | VG - Vegan | GFO - Gluten Free option | GF- Gluten Free | DF - Dairy Free





# BEVERAGES

## BLACKBIRD BEVERAGE PACKAGE

### Cocktail

- Chandon 'S' Spritz

### Sparkling

- Dal Zotto Prosecco (VIC)

### White Wine

- Dal Zotto Pinot Grigio (VIC)

### Rosé

- Dal Zotto Rosato (VIC)

### Red Wine

- Dal Zotto Sangiovese/Cabernet (VIC)

### Beer + cider

- Peroni
- Peroni Leggera
- James Squire 150 Lashes
- Young Henrys Cloudy 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' Spritz

### Sparkling

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

### White Wine

- Jim Barry Lodge Hill Riesling (SA)
- Cape Mentelle Sauvignon Blanc/Semillon (WA)
- Craggy Range 'Te Muna' Sauvignon Blanc (NZ)
- Deviation Road Pinot Gris (SA)
- Fattori Gregoris Pinot Grigio (IT)
- Forest Hill 'Highbury Field' Chardonnay (WA)

### Rosé

- Rameau d'Or Rose (FRA)

### Red Wine

- Craggy Range Pinot Noir (NZ)
- Penny's Hill Merlot (SA)
- Hay Shed Hill 'Vineyard Select' Cabernet Sauvignon (WA)
- Two Hands 'Gnarly Dudes' Shiraz (SA)
- Terrazas Reserva Malbec (ARG)

### Beer+cider

- Asahi
- Peroni
- Peroni Leggera
- Stone and Wood Pacific Ale
- 150 Lashes Pale Ale
- Young Henrys Cloudy 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(ely) 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

20% of your agreed upon minimum spend is required deposit is required to secure your booking.  
Progress payments are required with full pre-payment required 7 days prior to wedding.  
Please note any payments made via credit card incur a 1.3% surcharge

## 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 guest if requested prior & subject to availability.

## 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\*. *Price is subject to change.*

## 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 (subject to availability).

## Accommodation

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