Black Bird

Bar, Dining, Events.

BAR & PRIVATE DINING Package

2021

EVENT SPACES

CHAMPAGNE ROOM **12 GUESTS**

Surrounded and emerged in Blackbird's finest wine collection and with a feature "bath tub" chandelier, our Champagne Room can seat up to 12 guests in opulent luxury.

DECO ROOM **28 GUESTS**

As the largest of our private dining rooms, our Deco Room can seat up to 28 guests across 3 tables or 24 guests seated on 1 table. Overlooking the Riverside Centre precinct, guests will enjoy the comfortable leather dining chairs. The room features a plasma screen TV for presentations and device connectivity.

CELLAR ROOM **24 GUESTS**

Situated on ground level, our Cellar Room can seat up to 24 guests across 3 tables. The room features a plasma screen TV for presentations and device connectivity. This room also houses a selection of Blackbirds signature wines, paired with our feature wall paper and its own private bathroom.

CHANDELIER TABLE **12 GUESTS**

For something special but still part of the action our Chandelier Table is the perfect option. Situated on a raised platform in our restaurant the Chandelier Table offers luminous privacy drapes and can accommodate up to 12 guests.

There is no fee to use our private dining rooms, we just ask for a minimum spend to be met with your food and beverage. Please contact our events team for a quote.

EXPERIENCE

BLACKBIRD OFFERS MANY DIFFERENT OPTIONS FOR CELEBRATIONS AND EVENTS.

Our spaces are versatile and can be hired exclusively, combined with other spaces or roped off to accommodate smaller groups.

GATSBY BAR **20-200 GUESTS**

Featuring stunning views of the Story Bridge & Kangaroo Point Cliffs. Our Gatsby Bar is adorned with gold furnishings and finishes designed to reflect the glamour of the 1920's era. 3 feature booths available, with gold Chesterfield lounges.

SPEAKEASY TERRACE **12-150 GUESTS**

On the left hand side of our bar area we have our Speakeasy Terrace which can be curtained off from the main bar for exclusive celebrations. With sensational views of the river and Story Bridge, the space features vintage wine barrels and exposed brickwork walls in reference to the prohibition era of the 1920's.

BAR EXCLUSIVE **200-400 GUESTS**

For larger events, the Gatsby Bar and Speakeasy Terrace can be combined to offer the Blackbird Bar exclusively and can accommodate up to 400 guests for a cocktail celebration.

CANAPÉ MENU

GROUPS OVER 20 GUESTS

$38/pp	$52/pp	$70/pp	$80/pp
8 canapés	8 canapés + 2 substantial	10 canapés + 2 substantial + 1 bowl item	10 canapés + 1 substantial + 2 bowl items + 1 dessert canapé

CANAPÉS

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

MENU CHANGES SEASONALLY

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

CANAPÉ MENU

SUBSTANTIAL ITEMS

Three cheese, parsley + chive filo pastries w cocktail sauce (V)
Chick pea fritters w green olive + basil emulsion (VG)
Devilled egg w saffron, chive + salmon roe (GF, DF)
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 ($12 EACH)

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

DESSERT CANAPÉS ($5 EACH)

Whipped cheesecake + passion fruit curd cups
White coconut lamington w red fruits + double cream
Salted caramel ice cream cups w caramelised popcorn (GF)
Roasted pineapple w coconut sago, desert lime + lemongrass jellies (GF, DF, VG)
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
Assorted Macarons (GF)

MENU CHANGES SEASONALLY

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SIT-DOWN MENU

SIGNATURE FEASTING MENU

Blackbird's signature feasting menu is designed to showcase the best of the chef's current offerings, served grazing style on the table. This menu is inclusive of shared entrees, shared mains, side dishes + shared desserts.

LUNCH AND DINNER

$75/pp
+ Oysters $10 per person (2 oysters per person)
+ Cheese $13 per person

ENTRÉE

Hand pulled burrata w grilled squash, grapes + green olive dressing

Yellowfin tuna + pickled big heart bamboo salad w green chilli dressing

Buttermilk fried quail w celeriac remoulade + mustard fruit dressing

MAINS

Slow cooked BBQ lamb shoulder w gentlemans relish

Free range roast chicken w tarragon, sweetcorn, and Kyogle garlic scapes

Giant QLD Grouper w diamond shell clams, desert limes, curry leaves
+ green peppercorns

Chefs selection of sides

DESSERTS

Tropical Eton Mess w coconut cream + brown sugar meringue

Plum pudding parfait w poached cherries + orange brandy cream

Dark chocolate mousse w roasted banana, salted caramel ice cream
+ ferrero crunch

MENU CHANGES SEASONALLY

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SIT-DOWN MENU

GROUP CHOICE

With guests choice of:

3 x Entrées | 3 x Mains | 3 x Desserts | Plus Chefs' Selection of 2 x Sides

LUNCH AND DINNER

$85/pp
+ oysters $10 per person (2 oysters per person)
+ cheese $13 per person

ENTRÉE

Hand pulled burrata w grilled squash, grapes + green olive dressing

Smoked mackerel rillette w Oscietra caviar, pickled cucumber + warm blinis

Buttermilk fried quail w celeriac remoulade + mustard fruit dressing

MAINS

Cone Bay Barramundi grilled over coals w seaweed butter + grilled lemon

Pumpkin, date + kale kebbi w pickled turnips + cashew cheese

Beef City Sirloin w + Kampot pepper sauce + Blackbird coleslaw

Schultz Farm roast pork w stuffed artichokes, feta, garlic scapes + pickle

Chefs selection of sides

DESSERTS

Tropical Eton Mess w coconut cream + brown sugar meringue

Local cheeses w lavosh and housemade condiments

Dark chocolate mousse w roasted banana, salted caramel ice cream
+ ferrero crunch

MENU CHANGES SEASONALLY

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

BEVERAGES

Please note: Our beverage packages require a minimum of 20 guests.

BLACKBIRD BEVERAGE PACKAGE

2 HRS $40/pp | **3 HRS** $50/pp | **4 HRS** $60/pp | **5 HRS** $70/pp

Sparkling and White
- Dal Zotto Prosecco (VIC)
- Dal Zotto Pinot Grigio (VIC)

Beer and Cider (Select up to four)
- Peroni
- XXXX Gold
- Furphy
- Green Beacon Wayfarer Tropical Pale Ale
- GOAT Lager
- 150 Lashes Pale Ale
- Young Henrys Cloudy Apple Cider

Red and Rosé
- Dal Zotto Rosato (VIC)
- Dal Zotto Sangiovese/Cabernet (VIC)

Cocktail
- Chandon 'S' Spritz: Sparkling wine infused w 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 (Select one)
- Cloudy Bay Pelorus Brut NV (NZ)
- Chandon Blanc de Blancs Vintage (VIC)

White Wine (Select two)
- Jim Barry Lodge Hill Riesling (SA)
- Craggy Range 'Te Muna' Sauvignon Blanc (NZ)
- Deviation Road Pinot Gris (SA)
- Fattori Gregoris Pinot Grigio (IT)
- Forest Hill 'Highbury Field' Chardonnay (WA)

Beer and Cider (Select up to four)
- Asahi
- Peroni
- XXXX Gold
- Furphy
- Green Beacon Wayfarer Tropical Pale Ale
- GOAT Lager
- 150 Lashes Pale Ale
- James Squire Ginger Beer
- Young Henrys Cloudy Apple Cider

Red Wine (Select two)
- Craggy Range Pinot Noir (NZ)
- Penny's Hill Merlot (SA)
- Hay Shed Hill 'Vineyard Select' Cabernet Sauvignon (WA)
- Two Hands 'Gnarly Dudes' Shiraz (SA)
- Finca Las Moras Malbec (ARG)

Rosé
- Rameau d'Or Rose (FRA)

Cocktail
- Chandon 'S' Spritz: Sparkling wine infused w orange bitters served as a spritz

Non-Alcoholic
- Soft Drinks
- Juice

BEVERAGES

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)
- Cape Mentelle Sauvignon Blanc/Semillon, (WA)
- Quartz Reef Pinot Gris, NZ
- Tiefenbrunner Pinot Grigio, IT
- Terrazas Reserva Chardonnay, ARG
- Voyager Estate Chardonnay, WA

Beer and Cider (Select up to three)
- Asahi
- Peroni
- XXXX Gold
- Furphy
- Green Beacon Wayfarer Tropical Pale Ale
- GOAT Lager
- 150 Lashes Pale Ale
- James Squire Ginger Beer
- Young Henrys Cloudy Apple Cider

Red Wine (Select two)
- Nanny Goat Pinot Noir (NZ)
- Joseph Faively Bourgogne (FRA)
- Yangarra Grenache (SA)
- Kalleske Shiraz (SA)
- Cape Mentelle Cabernet Sauvignon/ Merlot (WA)
- Bowen Estate Cabernet Sauvignon (SA)
- Terrazas Reserva Malbec (ARG)

Rosé
- AIX (FRA)

Cocktail
- Chandon 'S' Spritz: Sparkling wine infused w 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 + wines from our extensive beverage list.
Your minimum spend must be met.

COCKTAILS & SPIRITS

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

Add house spirits: $10 per person, per hour
Add arrival cocktail: $12 per person

Our House Spirits are comprised of:

Spirits
- 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

MENU CHANGES SEASONALLY

COCKTAIL MENU

COCKTAILS ON ARRIVAL (MIN 15 PER COCKTAIL)

At $12 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

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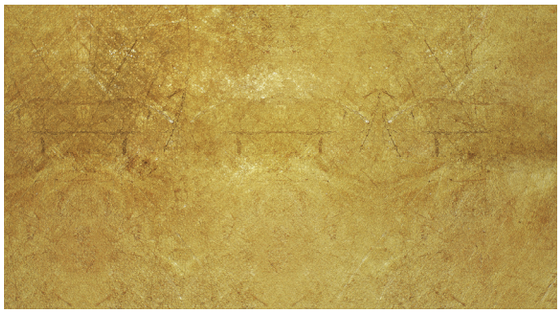
YOUR DAY *Your Way*



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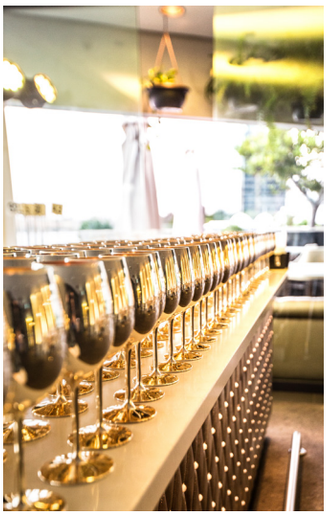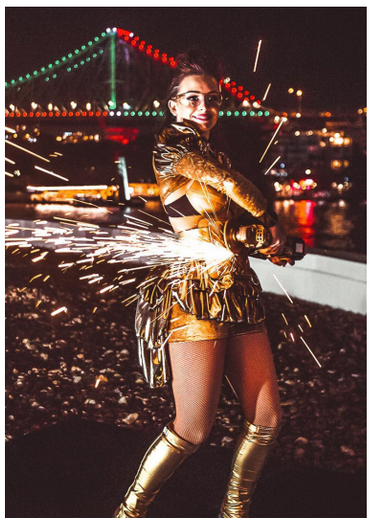
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