



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

**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

**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

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

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)

Please select 2 hot dish options and 2 salads:

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

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 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

MAIN

Slow cooked BBQ lamb shoulder w gentlemans relish
Free range roast chicken w tarragon, sweetcorn, and Kyogle garlic scapes
Cone Bay Barramundi fillet w desert limes, curry leaves
+ green peppercorns
Chefs selection of sides

DESSERT

Tropical Eton Mess w coconut cream + brown sugar meringue
Valrhona Manjari 64% Crème w blackberries + sour cream sorbet
Macadamia + Blood plum tart

MENU CHANGES SEASONALLY

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

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 King Salmon w dill mayonnaise, pickled red onion + caper berries (DF,GF)

Yellow fin Tuna + pickled big heart bamboo salad w green chilli dressing (DF,GF)

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

Beef carpaccio w exotic mushrooms, parmesan + black garlic puree (DF,GF)

Crispy duck + glass noodle salad w Asian herbs + spiced peanuts (DF,GF)



MENU CHANGES SEASONALLY

FINE-DINE MENU

MAINS

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

Pumpkin, date + kale kebbi w pickled turnips + cashew cheese (VV)

MSC swordfish grilled over coals w seaweed butter + grilled lemon (GF)

Roasted barramundi w desert limes, curry leaves + green peppercorns (GF)

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

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

Roasted lamb rump w sweet potato mash + caramelized onion + red pepper jam (GF)

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

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

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

Add cheese \$13pp

MENU CHANGES SEASONALLY

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 (V) ^{COLD}
Broad bean falafels w quince aioli (VEGAN) ^{HOT}
Pickled watermelon w fresh mint + whipped ricotta (V) ^{COLD}
Eggplant + mushroom miso tartlets (VEGAN, GF) ^{COLD}
Porcini mushroom + fontina arancini w truffle aioli (V,GF) ^{HOT}
Bundaberg fig w vincotto + cashew cheese (VEGAN) ^{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 (DF+GF) ^{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 (DF+GF) ^{HOT}

SUBSTANTIAL ITEMS (\$7 EACH)

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

MENU CHANGES SEASONALLY

CANAPÉ MENU

BOWL ITEMS (\$12 EACH)

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

DESSERT CANAPÉS (\$5 EACH)

- White coconut lamington w red fruits + double cream
- Whipped cheesecake + passion fruit curd cups
- Roasted pineapple w coconut sago, desert limes + lemongrass jellies (VV, DF, GF)
- 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 caramelized popcorn (GF)
- Assorted Macarons (GF)


MENU CHANGES SEASONALLY

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
- ♦ XXXX Gold
- ♦ Furphy
- ♦ Green Beacon Wayfarer Tropical Pale Ale
- ♦ GOAT Lager
- ♦ 150 Lashes Pale Ale
- ♦ Young Henrys Pale Ale

Cocktail

- ♦ Chandon 'S' Cocktail: 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)
- ♦ 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)

- ♦ Rameau d'Or Rose
- ♦ Craggy Range Pinot Noir
- ♦ La Linea Mencia
- ♦ Two Hands 'Gnarly Dudes' Shiraz
- ♦ O'Leary Walker Cabernet Sauvignon

Cocktail

- ♦ Chandon 'S' Cocktail: 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)
- ♦ 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 four)

- ♦ Asahi
- ♦ Peroni
- ♦ XXXX Gold
- ♦ Furphy
- ♦ Green Beacon Wayfarer Tropical Pale Ale
- ♦ GOAT Lager
- ♦ 150 Lashes Pale Ale
- ♦ James Squire Ginger Beer

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)

Cocktail

- ♦ Chandon 'S' Cocktail: 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: \$10/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



Make it Yours

Boasting 180-degree views of the Brisbane River, Blackbird Bar & Grill is the perfect setting for any occasion. Functions available from 2 to 1000 people.



 /blackbirdbrisbane

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TRUSTED SUPPLIERS

Recommended to ensure your wedding is as effortless as possible.

RUSH

