



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
8 canapés

\$52/pp
8 canapés
+ 2 substantial

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

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

CANAPÉS

- Roasted cherry tomato + basil pesto tartlets ^(V)
- Broad bean falafel, chilli and shallot emulsion ^(VG, GF)
- Pickled watermelon, whipped mint ricotta ^(V, GF)
- Wild mushroom + truffle tartlet ^(V, GF)
- Pumpkin arancini w bacon mayonnaise ^(GF, DF, VG AVAILABLE)
- Beetroot dumpling w coconut yoghurt ^(VG, DF)
- Chicken tikka skewers w coriander yoghurt ^(GF)
- 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 ^(DF)
- Chicken, sweet corn + tarragon vol au vent
- Half shell scallop w pea puree + pancetta ^(GF, DF)
- Oysters w native finger lime mignonette ^(GF, DF)
- King Prawn + potato croustillant w wasabi mayonnaise ^(DF, GF)
- Preserved Bundaberg fig tartlet w cashew cheese ^(VG)
- Pyengana cheddar croquette w smoked tomato sauce ^(V)



MENU CHANGES SEASONALLY

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

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 cucumber gazpacho, zucchini + black olive

Yellowtail Kingfish w nashi pear, yuzu + macadamia oil

Buttermilk fried quail w celeriac remoulade + mustard fruit dressing

MAINS

Slow Cooked Lamb Shoulder with leatherwood honey glaze, green onion relish and yoghurt

Free range BBQ chicken w brussel sprouts, finger lime + pancetta

Grilled Cone Bay Barramundi w macadamia romesco, preserved lemon + pickled red onion

Chefs selection of sides

DESSERTS

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

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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

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

Yellowtail Kingfish w nashi pear, yuzu + macadamia oil

Buttermilk fried quail w celeriac remoulade + mustard fruit dressing

MAINS

Grilled Cone Bay Barramundi w macadamia romesco, preserved lemon

+ pickled red onion

Hand rolled potato gnocchi w butternut squash, wild garlic + aged pecorino

"1000" Guinea's Sirloin w kampot pepper sauce + confit onion

Chefs selection of sides

DESSERTS

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

Local cheeses w lavosh and housemade condiments

Valrhona Jivara Milk Chocolate Parfait w passionfruit, wattleseed + salted caramel

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 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
- ♦ 4 Pines Pacific Ale
- ♦ 150 Lashes Pale Ale
- ♦ 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 Gris (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
- ♦ Furphy
- ♦ 4 Pines Pacific Ale
- ♦ Balter XPA
- ♦ 150 Lashes Pale Ale
- ♦ James Squire Ginger Beer
- ♦ 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

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)
- ♦ 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)

- ♦ Asahi
- ♦ Peroni
- ♦ Peroni Leggera
- ♦ Furphy
- ♦ 4 Pines Pacific Ale
- ♦ Balter XPA
- ♦ 150 Lashes Pale Ale
- ♦ James Squire Ginger Beer
- ♦ 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 + 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: \$14 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 \$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



YOUR DAY
Your Way



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