



CELEBRATION
Package

2022

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 lamb shoulder w leatherwood honey glaze, green onion relish and yoghurt
- ♦ Whole barbecue chicken, sweet corn, lime + pancetta
- ♦ Grilled Cone Bay Barramundi w macadamia romesco, grilled lemon + leek

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 cucumber gazpacho, zucchini + black olive
Yellowtail Kingfish w nashi pear, yuzu + macadamia oil
Buttermilk fried quail w celeriac remoulade + mustard fruit dressing

MAIN

Slow Cooked Lamb Shoulder with leatherwood honey glaze, green onion relish and yoghurt
Whole barbecue chicken, sweet corn, lime + pancetta
Grilled Cone Bay Barramundi w macadamia romesco, grilled lemon + leek
Chefs selection of sides

DESSERT

Strawberry Pavlova w rhubarb, rosella + creme brulee mousse
Valrhona Jivara milk chocolate parfait w passionfruit, wattleseed + salted caramel
Banoffee pie w peanut brittle + 70% dark chocolate

MENU CHANGES SEASONALLY

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

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 ^(DF,GF)

Heirloom Tomatoes w Casa Mota stracciatella + pickled sea vegetables

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

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

Yellowtail Kingfish w nashi pear, yuzu + macadamia oil ^(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)

Buttermilk fried quail w celeriac remoulade + mustard caramel ^(GF AVAILABLE)

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FINE-DINE MENU

MAINS

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

Hand rolled potato gnocchi w butternut squash, wild garlic + aged pecorino ^(V, VG AVAILABLE)

Grilled Cone Bay Barramundi w macadamia romesco, preserved lemon + pickled red onion ^(GF)

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

Free range roast chicken w baby carrots + pancetta ^(GF)

Roasted lamb rump w white bean hummus, baby eggplant + wattle seed ^(GF, DF)

Wood grilled beef tenderloin w Kampot pepper + confit onion ^(GF, DF)

Sticky braised oyster blade w grain mustard mash + creamed leek ^(GF)

DESSERTS

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

Strawberry pavlova w rhubarb, rosella + creme brulee mousse

Salted caramel ice cream w chocolate sauce + caramelised popcorn ^(GF)

Tintenbar triple cream brie w truffled honey, baguette + butter

Banoffee Pie w peanut brittle + 70% dark chocolate

Valrhona jivara milk chocolate parfait w passionfruit, wattleseed + salted caramel

Add cheese \$13pp

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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

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 + 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)

SUBSTANTIAL ITEMS

Three cheese, parsley + chive fried pastries w garlic parmesan aioli ^(V)
Chickpea fritter w green olive + basil emulsion ^(VG, GF)
Buttermilk fried chicken w spicy garlic parmesan dressing
Yorkshire pudding w rare roast beef + horseradish cream
Mini cheeseburger w pickles + bbq sauce
Tempura mushroom steam bun w caramelised onion ^(VG)
Garlic confit mushroom bruschetta ^(VG)

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CANAPÉ MENU

BOWL ITEMS

Calamari Fritti w parsley, lemon + aioli
Grilled chicken w rice noodle salad + Vietnamese mint
Cumin spiced lamb shoulder w sweet potato + chimmi churri
Casarecce / Pomodoro + baby bocconcini (V, VG AVAILABLE)
Popcorn cauliflower, cucumber ranch (VG)

DESSERT CANAPÉS

Deep fried churros w spiced rum caramel dipping sauce
Salted caramel ice cream cups w caramelized popcorn (GF)
Mini banoffee pie w single origin dark chocolate
Meyer lemon trifle with desert lime + regal rogue
Baked custard tartlet with Tahitian vanilla
Valrhona milk chocolate mousse with seasonal berries (GF,DF,VG)



MENU CHANGES SEASONALLY

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

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

- ♦ Até Sparkling (SA)
- ♦ Até Pinot Grigio (SA)

Red and Rose Wine

- ♦ Até Rose (SA)
- ♦ Até Shiraz (SA)

Beer and Cider

Ask your Event Coordinator
for our current list

Non-Alcoholic

- ♦ Soft Drinks
- ♦ Juice

PREMIUM BEVERAGE PACKAGE

2 HRS \$60/pp

3 HRS \$70/pp

4 HRS \$80/pp

5 HRS \$90/pp

Sparkling (Select one)

- ♦ 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

Ask your Event Coordinator
for our current list

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

Non-Alcoholic

- ♦ Soft Drinks
- ♦ Juice

BEVERAGE PACKAGES

DELUXE BEVERAGE PACKAGE

2 HRS \$75/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

Ask your Event Coordinator
for our current list

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)

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: \$15/pp, per hour
and arrival cocktail: \$15/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

COCKTAIL MENU

COCKTAILS ON ARRIVAL \$15 EACH (MIN 15 PER COCKTAIL)

At \$15 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 + soda

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