



Wedding
PACKAGES



2023

LOVELENSCAPES PHOTOGRAPHY

PROUDLY A GHANEM GROUP VENUE



EVENT SPACES



RIVERVIEW ROOM



COCKTAIL:
350



SEATED:
180

EVENT SPACES



HERITAGE ROOM

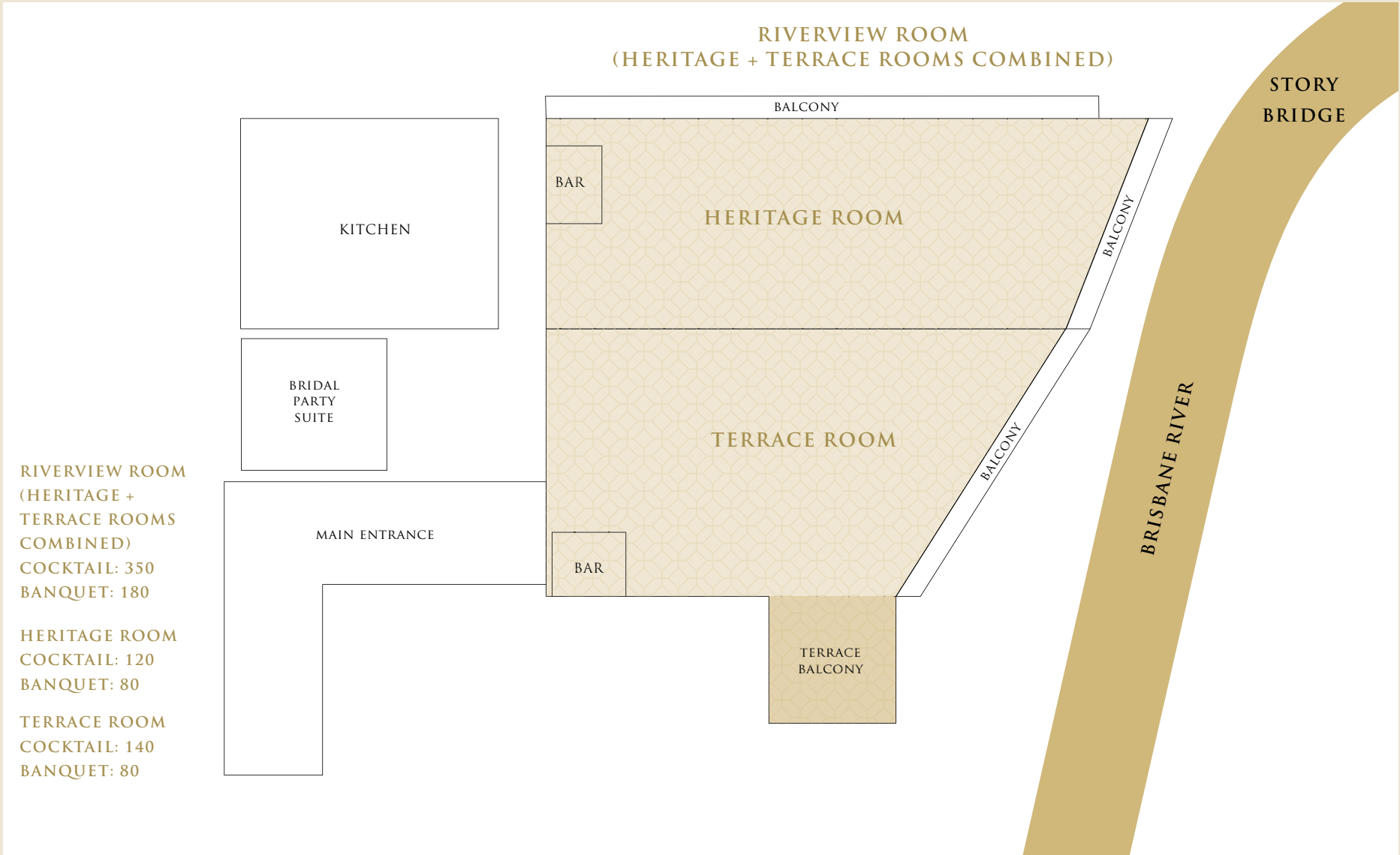
COCKTAIL: 120 SEATED: 80



TERRACE ROOM

COCKTAIL: 140 SEATED: 80

FLOOR PLAN



RIVERVIEW ROOM
(HERITAGE +
TERRACE ROOMS
COMBINED)
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 2022, THE FOLLOWING ARE OUR GIFT TO YOU!



DINING EXPERIENCE FOR 2

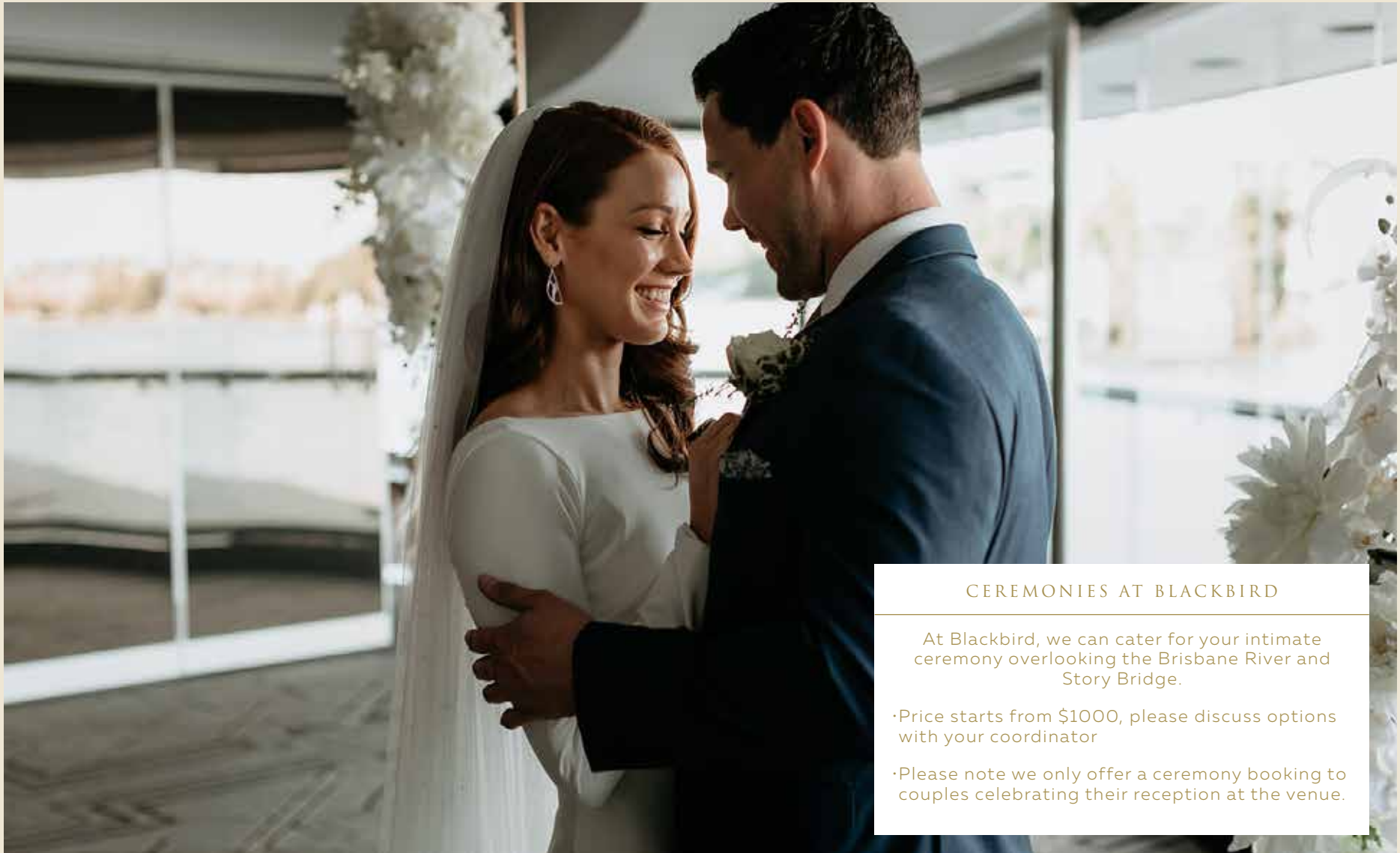
Enjoy the Blackbird food and beverage experience.

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 \$1000, please discuss options with your coordinator
- Please note we only offer a ceremony booking to couples celebrating their reception at the venue.

FEASTING PACKAGE

\$160PP | FRIDAY & SATURDAY

\$150PP | SUNDAY - THURSDAY

TEENAGER \$112 (13YO-17YO) | CHILDREN \$45 (2YO-12YO)

FOOD

Your selection of 3 canapés on arrival
2 course feasting menu
Your wedding cake served as dessert

BEVERAGE

5 hour Blackbird beverage package
Inclusive of sparkling, white & red wine, selection of bottled beers & cider
Soft drink & juices
Barista Coffee + Tea

INCLUSIONS

6 hours venue hire
Bridal table and designated bridal party wait staff
Long or round 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
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



\$170PP | FRIDAY & SATURDAY

\$160PP | SUNDAY - THURSDAY

TEENAGER \$127 (13YO-17YO) | CHILDREN \$45 (2YO-12YO)

FOOD

Your selection of 3 canapés on arrival

2 course alternate drop menu

Your wedding cake served as dessert with accompaniments

BEVERAGE

5 hour Blackbird beverage package

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

Soft drink & juices

Barista Coffee + Tea

INCLUSIONS

6 hours venue hire

Bridal table and designated bridal party wait staff

Long or round 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

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

\$185PP | FRIDAY & SATURDAY
\$175PP | SUNDAY - THURSDAY

TEENAGER \$139 (13YO-17YO) | CHILDREN \$45 (2YO-12YO)

FOOD

Your 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

Barista Coffee + Tea

INCLUSIONS

6 hours venue hire

Bridal table and designated bridal party wait staff

Long or round 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

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



\$160PP | FRIDAY & SATURDAY

\$150PP | SUNDAY - THURSDAY

TEENAGER \$116 (13YO-17YO) | CHILDREN \$45 (2YO-12YO)

FOOD

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

5 hour Blackbird beverage package

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

Soft drink & juices

Barista Coffee + Tea

INCLUSIONS

Private bridal suite for you and your bridal party

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.

ADDITIONAL CANAPÉS \$7EA

ADD A CHEESE COURSE

A selection of local cheese w fresh bread + condiments
\$12pp share style | \$15pp individually plated

ADD CHEESE & CHARCUTERIE COURSE

\$30pp share style | \$25pp individually plated

LATE NIGHT BITES \$8PP

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)

INDUSTRY PROFESSIONALS \$45PP

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 cucumber gazpacho, zucchini + black olive ^(GF, V)
Yellowtail Kingfish w nashi pear, yuzu + macadamia oil
Buttermilk fried quail w celeriac remoulade + mustard fruit caramel ^(DF)



MAIN

Slow Cooked Lamb Shoulder with leatherwood honey glaze, green onion relish + yoghurt
Whole barbecue chicken w sweet corn, lime + pancetta
Grilled Cone Bay Barramundi w Macadamia Romesco, grilled lemon + leek
Chef's selection of sides



DESSERT

* ADDITIONAL \$15PP FOR EXTRA COURSE

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

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

- 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)

MAINS

- 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)

DESSERT

* ADDITIONAL \$20PP FOR EXTRA COURSE

- Strawberry pavlova w rhubarb, rosella + creme brulee mousse ^(GF)
- 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



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

SUBSTANTIAL ITEM

- Three cheese, parsley + chive filo pastries w cocktail sauce ^(V)
- Chick pea fritters w green olive + basil emulsion ^(VG)
- 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

- 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 puree + lime pickle ^(GF, DF)
- Roasted pumpkin pasta w toasted pine nuts, brown butter + cashew cheese ^(V)

DESSERT

- Deep fried churros w spiced rum caramel dipping sauce
- Salted caramel ice cream cups w caramelised popcorn ^(GF)
- Whipped cocunt mousse + passion fruit curd cups
- Assorted Macarons ^(GF)



MENU CHANGES SEASONALLY

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



BEVERAGES

BLACKBIRD BEVERAGE PACKAGE

Sparkling

- Até Sparkling (SA)

White Wine

- Até Pinot Grigio (SA) •

Rosé

- Até Rose (SA)

Red Wine

- Até Shiraz (SA)

Beer + cider

- Peroni
- Peroni Leggera
- James Squire 150 Lashes
- Gage Roads Hello Sunshine

Soft Drinks and Juices

Barista tea and coffee

PREMIUM BEVERAGE PACKAGE (ADDITIONAL \$15PP)

Select the following

1 X Sparkling | 2 X White Wines | 1 X Rose | 2 X Red Wines | 4 X Beer/Cider

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
- Gage Roads Hello Sunshine

Soft Drinks and Juices

Barista tea and coffee

YOUR DAY, YOUR WAY

Additional hour: Add \$12 per person | French Champagne toasts: \$12 ½ glass
Cocktail on arrival \$15pp | Spirits included in your beverage package \$15pp / per hour
Upgrade to French Champagne from \$90 per bottle

BEVERAGES ON CONSUMPTION

For a flexible beverage option you can opt for a consumption bar tab.
Choose your desired beers, wines and spirits 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(e)ly 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 as a deposit 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.

Dining Experience

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 charged on consumption. 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 Wedding Coordinator.