



BAR & PRIVATE DINING

# Package

2022

# 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 14 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 14 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

FOR SOMETHING SPECIAL, WORK WITH YOUR  
EVENT COORDINATOR TO TAILOR YOUR DESIRED PACKAGE

## COLD CANAPÉS

Roasted cherry tomato and basil tartlet <sup>(GF/DF)</sup>  
Pickled watermelon, Woombye Persian feta <sup>(GF)</sup>  
Hiramasa Kingfish, nashi pear, yuzu <sup>(GF/DF)</sup>  
Seared wagyu, bullhorn pepper, potato crisp <sup>(GF/DF)</sup>  
Oysters with native finger lime <sup>(GF/DF)</sup>  
Prawn cocktail, avocado, tobiko <sup>(GF/DF)</sup>  
Golden beetroot, coconut yoghurt, tarragon <sup>(GF/DF/VG)</sup>  
Garden pea tartlet, chive, balsamic caviar <sup>(GF/DF/VG)</sup>  
Smoked chicken finger sandwich, hens egg, watercress, brown butter

## HOT CANAPÉS

Pumpkin arancini, truffle mayonnaise <sup>(GF/DF/VG)</sup>  
Honey soy chicken skewers, sesame mayo, crispy shallot <sup>(GF/DF)</sup>  
Wagyu meatballs, smoked mozzarella, dill aioli <sup>(GF)</sup>  
Spanner crab and corn croquette, baby gem, Japanese mayonnaise <sup>(DF)</sup>  
King Prawn and potato croustillant, wasabi crema, shiso <sup>(GF/DF)</sup>  
Beef, bacon and cheese sausage roll, tomato and mustard relish, candied bacon <sup>(DF)</sup>  
Pyengana cheddar croquette, smoked tomato ketchup <sup>(V)</sup>  
Beetroot, cashew and blood orange pastilla, cinnamon, witlof <sup>(VG)</sup>

MENU CHANGES SEASONALLY

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

# CANAPÉ MENU

## SUBSTANTIAL ITEMS

Chickpea chips, beetroot hummus <sup>(GF/DF/VG)</sup>  
Mini cheeseburger, dill pickle, mustard <sup>(DF)</sup>  
Buttermilk fried chicken, chilli caramel, parmesan mayonnaise  
Barramundi and potato fritter, gribiche <sup>(GF/DF)</sup>  
Slow cooked lamb ribs, macadamia, harissa <sup>(GF/DF)</sup>  
Pulled pork taco, fennel slaw, chipotle aioli <sup>(GF/DF)</sup>  
Curried cauliflower beignet golden raisin caramel, pistachio crumb <sup>(GF VG)</sup>

## BOWL ITEMS

Cumin spiced lamb shoulder, mount zero grain salad, pomegranate  
Confit duck leg and rice noodle salad, fragrant herbs, peanut <sup>(GF/DF)</sup>  
Orecchiette pasta, zucchini, basil pesto, cashew parmesan <sup>(DF VG)</sup>  
Baked Salmon, couscous, red pepper, cucumber yoghurt  
Chinese style marinated beef noodles, Sichuan pickles, green onion

## DESSERT CANAPÉS

Mini banoffee pie, single origin dark chocolate  
Tropical fruit pavlova cup, finger lime caviar <sup>(GF)</sup>  
Vegan milk chocolate mousse, raspberry <sup>(GF, DF, V)</sup>  
Warm cinnamon churros, spiced salted caramel



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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

## STARTERS

Heritage baby beetroot, sheep's milk labneh, seven seed brittle  
Tuna and cobia crudo, big heart bamboo, cucumber, finger lime  
Chicken and duck liver pâté, jaboticaba, brazil nut praline, brioche

## MAINS

Slow cooked lamb shoulder, leatherwood honey, green onion relish, yoghurt  
Coal roasted chicken, smoked bacon lardons, baby onions, jerusalem artichoke  
Wood grilled barramundi, Jervis Bay mussels, desert limes, green peppercorns  
Chef's selection of sides

## DESSERTS

Strawberries and cream, champagne, lemon verbena  
Banoffee trifle, peanut brittle, banana, caramel  
Valrhona chocolate parfait, passionfruit curd, hazelnut

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

## STARTERS

Heritage baby beetroot, sheep's milk labneh, seven seed brittle  
Tuna and cobia crudo, big heart bamboo, cucumber, finger lime  
Chicken and duck liver pâté, jaboticaba, brazil nut praline, brioche

## MAINS

Pan fried potato gnocchi zucchini, squash, persian feta, caper and raisin  
Coal roasted market fish, seaweed tartare sauce, fresh lemon  
Free range pork belly, pig kromeski, cavolo nero, butternut pumpkin  
'1000' Guineas Australian shorthorn sirloin steak, Blackbird coleslaw, red wine jus  
Chefs selection of sides

## DESSERTS

Strawberries and cream, champagne, lemon verbena  
Banoffee pie, peanut brittle, 70% Dark chocolate  
Local cheese, lavosh, housemade condiments

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

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

### Red and Rosé 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)

### 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

### Beer and Cider

Ask your Event Coordinator for our current list



# BEVERAGES

## 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 + 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:** \$15 per person, per hour

**Add arrival cocktail:** \$15 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 \$15 EACH (MIN 15 PER COCKTAIL)

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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



YOUR DAY  
*Your Way*



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