



PRIVATE DINING
& EVENTS
PACKAGE
2024



BLACKBIRD BAR & DINING

Blackbird bar and restaurant stands out in the landscape of premium restaurants in Brisbane CBD. Boasting breathtaking decor, first-rate service and sweeping riverside views, Blackbird is far more than a restaurant and bar. No matter the occasion, big or small, be it a private dinner, elegant wedding, corporate event, or if you're on the hunt for the best steak restaurant, Blackbird is the place to be.



PRIVATE DINING

CHAMPAGNE ROOM



DECO ROOM



CHANDELIER TABLE SEMI PRIVATE



CELLAR ROOM



COCKTAIL SPACES

GATSBY TERRACE



GATSBY BOOTHS



SPEAKEASY TERRACE



FULL VENUE HIRE



SET MENU | SIGNATURE FEASTING

Blackbird restaurant offers 3 different set menus for groups of 14 and over, take your pick from our signature feasting menu, our signature steak feasting menu or our guest choice menu.

Our signature feasting menu is a shared menu served family style to the centre of the table.

85 PER GUEST
Three courses

ENTRÉE

Cauliflower a few ways, parmesan, black truffle cream, toasted hazelnuts

Marinated albacore tuna, white kimchi, sesame, shiso ^{GF, DF}

Chicken and duck liver pâté, jaboticaba, brazil nut praline, brioche ^{GFO}

MAIN

Red harissa BBQ chicken, chorizo, sweetcorn date and macadamia ^{GF, DF}

Moroccan spiced lamb shoulder, pomegranate, pine nuts, raisins, tahini yoghurt ^{GF, DFO}

Wood grilled Õra king salmon steak, warrigal greens, horseradish, sorrel sauce ^{GF, DFO}

Chefs selection of sides

DESSERT

Strawberry and yoghurt sablé, rhubarb and strawberry gum compote, yoghurt mousse, pistachio ^{GFO}

Poached apricot and fromage frais, orange and almond cake, lime curd, puffed grains ^{GF}

Dark chocolate, cherry and coconut parfait, coconut sorbet, cherry compôte

**Seasonal changes may apply*

+ **TOMAHAWK STEAK 55^{PP}** **Minimum 2 week lead time requirement*

+ **OYSTERS 12^{PP}** (2 OYSTERS PER PERSON)

+ **SHARED CHEESES 15^{PP}**



SET MENU | GUEST CHOICE

Blackbird restaurant offers 3 different set menus for groups of 14 and over, take your pick from our signature feasting menu, our signature steak feasting menu or our guest choice menu.

Guest's selection from our set group choice menu

95 PER GUEST
Three courses

ENTRÉE

Cauliflower a few ways, parmesan, black truffle cream, toasted hazelnuts

Marinated albacore tuna, white kimchi, sesame, shiso ^{GF, DF}

Chicken and duck liver pâté, jaboticaba, brazil nut praline, brioche ^{GFO}

MAIN

Bean sprout, almond and fregola risotto, zucchini ribbons, red quinoa, toasted almonds ^V

Grilled market fish, seaweed tartare sauce, fresh lemon ^{GF, DF}

Wood grilled pork cutlet, dill pickled zucchini, caperberries, fire roasted red pepper & orange jus ^{GF, DF}

Wood grilled 1000 Guineas beef sirloin, Blackbird coleslaw, red wine jus ^{GF}

Chefs selection of sides

DESSERT

Strawberry and yoghurt sablé, rhubarb and strawberry gum compote, yoghurt mousse, pistachio ^{GFO}

Dark chocolate, cherry and coconut parfait, coconut sorbet, cherry compôte

Local and imported cheese, lavosh, housemade condiments ^{GFO, V}

**Seasonal changes may apply*

+ **TOMAHAWK STEAK 55^{PP}** **Minimum 2 week lead time requirement*

+ **OYSTERS 12^{PP}** (2 OYSTERS PER PERSON)

+ **SHARED CHEESES 15^{PP}**





SET MENU | SIGNATURE STEAK

Blackbird restaurant offers 3 different set menus for groups of 14 and over, take your pick from our signature feasting menu, our signature steak feasting menu or our guest choice menu.

Our signature steak feasting menu is a shared menu served family style to the centre of the table.

150 PER GUEST
Three courses

STARTERS

Blackbird's Signature Shellfish Platter ^{GF, DF}

SHARED MAINS

350g King River Wagyu Rump MBS 9 ^{GF, DFO}

1000 Guineas Australian Shorthorn, 300g Sirloin ^{GF, DFO}

Grasslands Angus, 400g Rib Eye on the bone ^{GF, DFO}

SERVED WITH

Blackbird coleslaw

Shoestring fries, Saltbush salt, lemon myrtle aioli ^{GF, DF}

Steamed broccolini, salted ricotta, garlic, pangrattato ^V

Selection of mustards & sauces

TO FINISH

Chef's selection of cheeses served with accompaniments ^{GFO}

+ **OYSTERS 12^{PP}** (2 OYSTERS PER PERSON)

+ **TOMAHAWK STEAK 55^{PP}** **Minimum 2 week lead time requirement*

COCKTAIL PACKAGES | OUR MENU

2 HOUR COCKTAIL PACKAGE

45 PER GUEST

6 Canapé items

3 HOUR COCKTAIL PACKAGE

59 PER GUEST

8 Canapé items
2 Substantial items

4 HOUR COCKTAIL PACKAGE

70 PER GUEST

10 Canapé items
2 Substantial items
1 Bowl items

HOT CANAPÉS



Pumpkin and provolone arancini, lemon aioli ^(V)
Zucchini, mint and feta quiche ^(V)
Salted cod croquette, lemon aioli, chive ^(GF)
Chicken, sweetcorn, truffle and chive vol au vent
Steamed chicken and water chestnut sui mai, avruga ^(DF)
Spice crusted pork kromesnies, caper and herb mayonnaise ^(DF)
Pork and sage sausage rolls, house made tomato relish
Mini wagyu beef pies with creamed potato

COLD CANAPÉS



Cherry tomato, basil and feta tartlet ^(V)
Pickled watermelon, labneh and mint ^(GF, V)
Caramelised fig tart, creamed blue cheese, truffle honey
Prawn and avocado cocktail, heirloom tomato, avocado ^(GF, DF)
Million dollar devilled egg, crispy bacon, salmon caviar ^(GF)
Smoked salmon, herb mayonnaise, dill bread, avruga ^(DF)
Serrano jamon grissini, extra virgin olive oil ^(DF)
Chicken and duck liver pâté on toast, seasonal fruit relish

SUBSTANTIAL ITEMS



Grilled Mediterranean vegetables and goat's cheese tart ^(V)
Mini beef cheeseburger with pickled green tomatoes
Moreton Bay bug slider, gem lettuce
Fried fish taco w chipotle aioli, cabbage slaw ^(GF, DF)
Chinese style char sui pork bun ^{DF}
Toasted smoked ham and cheese sandwich

BOWL ITEMS



Green pea and herb risotto with truffled pecorino ^V
Salt and pepper calamari, shallot and lemon ^{GF, DF}
Crispy fried chicken, peanut and chili caramel ^{GF, DF}
Stout braised oyster blade, grain mustard potato puree ^{GF}
Moroccan spiced BBQ chicken, jeweled couscous, tahini yoghurt ^{GF}
Sticky braised pork, fragrant green mango and vietnamese mint ^{GF, DF}





COCKTAIL PACKAGES

UPGRADE YOUR EXPERIENCE

CHEESE & CHARCUTERIE TABLE

24 PER GUEST (MINIMUM NUMBERS APPLY)

A selection of local & imported cheeses served with garnishes & breads.

OYSTER STATION

26 PER GUEST (MINIMUM NUMBERS APPLY)

Freshly shucked oysters, house made mignonette and accompaniments.

DESSERT CANAPÉS

5 PER ITEM

Lemon meringue pies

Assorted macarons ^{GF}

Strawberry and rhubarb, yoghurt mousse, pistachio ^{GF}

Apricot, fromage frais, lime curd, orange and almond cake, puffed grains ^{GF}

Fromage frais filled doughnuts with burnt lime syrup

Frozen chocolate and salted caramel ice cream cups ^{GF}

BEVERAGE PACKAGES

Minimum of 20 guests apply

BLACKBIRD BEVERAGE PACKAGE

2HRS / 45^{PP} 3HRS / 55^{PP} 4HRS / 65^{PP}

SPARKLING

NV Até Sparkling SA

WHITE

Até Pinot Grigio SA

ROSÉ

Até Rosé SA

RED

Até Shiraz SA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

PREMIUM BEVERAGE PACKAGE

2HRS / 55^{PP} 3HRS / 65^{PP} 4HRS / 75^{PP}

SPARKLING

Dal Zotto Prosecco VIC

WHITE

Breganze 'Savardo' Pinot Grigio ITA

ROSÉ

Alkoomi Rosé, WA

RED

Credaro 'Kinship' Shiraz WA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Soft drinks & juice

DELUXE BEVERAGE PACKAGE

2HRS / 75^{5P} 3HRS / 85^{PP} 4HRS / 95^{PP}

SPARKLING

NV Quartz Reef 'Méthode Traditionelle' Brut NZ

WHITE

Craggy Range 'Te Muna Road' Sauvignon Blanc NZ
Murdoch Hill Chardonnay, SA

ROSÉ

Rameau d'Or 'Petit Amour' Rosé FRA

RED

Craggy Range 'Appellation' Pinot Noir NZ
Henschke 'Five Shillings' Shiraz/Mataro, Barossa SA

**Selection of premium beers & ciders,
non-alcoholic soft drinks & juices.**



CONSUMPTION BEVERAGE

For a flexible beverage option, opt for a consumption bar tab. Choose your desired beers, wines, spirits and cocktails from our extensive beverage list.



COCKTAILS ON ARRIVAL | MENU

OUR FUNCTION COCKTAILS ARE A GREAT WAY TO WELCOME YOUR GUESTS TO BLACKBIRD.

17 PER DRINK

MINIMUM OF 15 PER FLAVOUR

APEROL SPRITZ

An aperitif cocktail consisting of prosecco, Aperol + soda water

MOLLS MARTINI

Our house favorite. A mixture of vodka, elderflower liqueur, passionfruit + apple

PEACHY 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

Custom cocktails **20** PER DRINK

Tailor your own custom arrival cocktail to suit your preferred flavours, corporate colours and event theme.



ADDITIONAL INFO

MINIMUM SPENDS

Our minimum spends 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 as room hire.

CONFIRMATION OF BOOKING & PAYMENT REQUIREMENTS

25% of your agreed upon minimum spend is required as a non-refundable deposit to secure your booking.

PUBLIC HOLIDAY

Events will incur a surcharge of 15% if held on a public holiday.

DIETARY REQUIREMENTS

We cater to all special dietary requirements, and require a list of any dietary requirements prior to your event.

PARKING

In partnership with Wilsons Riverside Carpark located on Eagle Street, we offer \$9 validated undercover car parking after 5pm on weekdays and all day on weekends.

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 event coordinator.

VENUE ACCESS

The venue will be made available for bump in 2 hours prior to your event start time. Should you require additional time please discuss with your event coordinator and depending on availability we will work with you on achieving this. Bump out should also be arranged prior with your event coordinator.

ACCOMMODATION

Please request a list of hotels with discounted rates for your guests from your event coordinator.



CATERER OF THE
YEAR 2023



WEDDING CATERER
OF THE YEAR 2023