

Black Bird
Bar, Dining, Events.

Wedding
PACKAGES

— ◆ ◆ ◆ —
2025

Event Spaces



RIVERVIEW ROOM

 COCKTAIL: 350  SEATED: 220

Event Spaces



HERITAGE ROOM

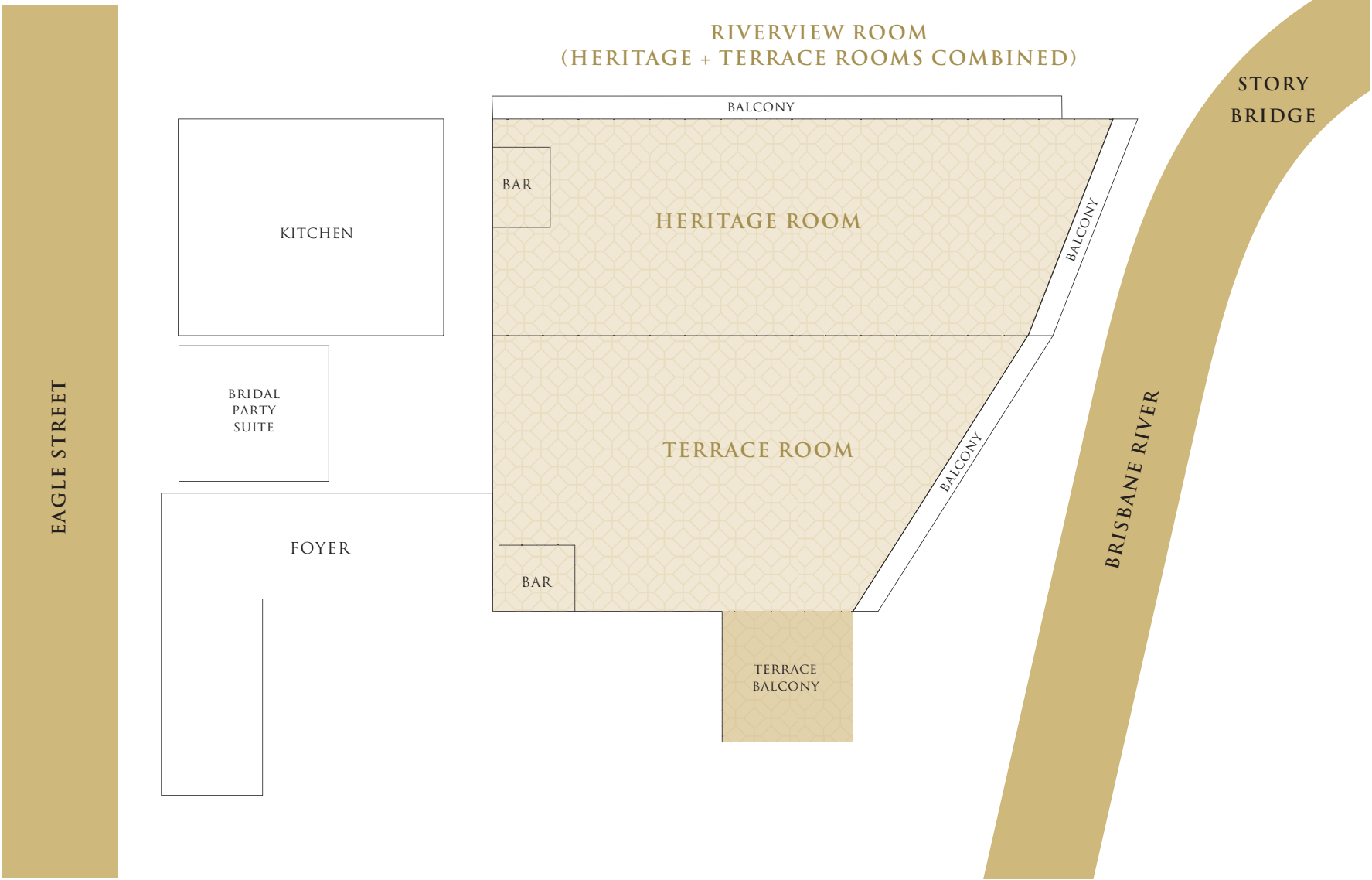
🍸 COCKTAIL: 120 🍴 SEATED: 80



TERRACE ROOM

🍸 COCKTAIL: 140 🍴 SEATED: 80

Floor Plan



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 2025, THE FOLLOWING ARE OUR GIFT TO YOU!



DINING EXPERIENCE FOR 2

Enjoy a complimentary romantic dining experience for two in Blackbird's restaurant to celebrate the special occasion!

BOTTLE OF CHAMPAGNE AND CHEESE BOARD

For your Bridal party to enjoy in your private Bridal Suite prior to your formal entry.





Say I Do.....

CEREMONIES AT BLACKBIRD

- Leather chairs
- Sound system
- Water station
- Signing table
- Package starts from \$1000
- Dedicated coordinator to assist throughout the ceremony
- Please note, we only offer a ceremony booking to couples celebrating their reception at Blackbird.

Contact your dedicated Wedding Coordinator for a personalised quote.

PRE DINNER DRINKS & CANAPÉS

LET US ENTERTAIN YOUR GUESTS BETWEEN THE CEREMONY AND RECEPTION.
WITH PLENTY OF FOOD AND BEVERAGE OPTIONS TO CHOOSE FROM,
YOUR GUESTS WILL BE "WOWED" FROM START TO FINISH.

FOOD OPTIONS

Cheese & Charcuterie Station	\$25pp
Oyster Bar	Quoted
4 Hot/Cold Canapés	\$22pp
6 Hot/Cold Canapés	\$30pp
Additional Canapés	\$6ea
Antipasto Platters To Share	Quoted

PRICING

BEVERAGE OPTIONS

Arrival Cocktail	\$17pp
Custom Bespoke Cocktail	\$20pp
Bar-Tab	As consumed
Cash Bar	As consumed

PRICING



Seated Receptions

FEASTING | \$190PP

Blackbird's 3 course 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 3 shared entrées, 3 shared mains and 3 shared desserts. Accompanied by chef's selection of side dishes.

ALTERNATE DROP | \$200PP

Your selection of 2 entrées, 2 mains and 2 desserts to be served alternately around the table. A beautiful way to choose a complimentary flavour profile. Accompanied by chef's selection of side dishes.

GUEST CHOICE | \$220PP

The menu option that will leave your guests in awe! Allow your guests to select their preferred meal on the evening from your selection of 3 entrées, 3 mains and 3 desserts. Accompanied by chef's selection of side dishes.

FOOD

3 course menu of your choice - entrée, main & dessert
Your wedding cake cut and served

BEVERAGE

Spritz cocktail on arrival
4 hour Blackbird beverage package
Inclusive of sparkling, white & red wine, selection of bottled beers & cider
Soft drink & juices
Barista coffee & tea

INCLUSIONS

6 hour venue hire
Your choice of black or white linen
Bridal table and designated bridal party wait staff
Long or round 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 printed 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*
*Please note: Seasonal changes may apply. Sample menu only.



Cocktail Reception

COCKTAIL PACKAGE | \$180PP

FOOD

Your selection of the following from our seasonal cocktail menu:

10 canapés

2 substantial items

2 bowl items

Your wedding cake served cocktail style

BEVERAGE

Spritz cocktail on arrival

4 hour Blackbird beverage package

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

Soft drink & juices

Barista coffee & tea

INCLUSIONS

6 hour venue hire

Your choice of black or white linen

Wedding cake cut and served

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*

**Please note: Seasonal changes may apply. Sample menu only.*

FEASTING MENU

STARTERS

Cauliflower a few ways, parmesan, black truffle cream, toasted hazelnuts ^(V, GF)

Marinated albacore tuna, white kimchi, sesame, shiso ^(GF, DF)

Chicken & duck foie gras pâté, jaboticaba, brazil nut praline, brioche ^{GF0}

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 Ōra king salmon steak, warrigal greens, horseradish, sorrel
sauce ^(GF, DFO)

Chefs selection of sides

DESSERT

*ADDITIONAL \$15PP FOR EXTRA COURSE

Strawberry and yoghurt sablé, rhubarb and strawberry gum compote, yoghurt
mousse, pistachio ^{GF0}

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

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



PLEASE NOTE: SEASONAL CHANGES MAY APPLY. SAMPLE MENU ONLY.





ALTERNATE DROP & GUEST CHOICE MENU

STARTERS

- Heritage baby beetroot, sheeps milk labneh, seven seed brittle ^(V)
Heirloom tomatoes, stracciatella, baby basil, tomato
Marinated albacore tuna, white kimchi, sesame, shiso ^(GF, DF)
Bay bug and prawn cocktail with heirloom tomatoes avocado and avruga ^(DF, GF)
Shaved Serrano jamon with Tête de Moine, rocket and pickled rockmelon ^(GF)
Beef carpaccio, exotic mushrooms, parmesan and black garlic aioli ^(GF)
Pressed Bundaberg figs, fresh burrata, shaved jamon, pine nuts, vincotto ^(GF, V+O)
Chicken & duck foie gras pâté, jaboticaba, brazil nut praline, brioche ^{GFO}

MAINS

- Maple glazed pumpkin, cauliflower tabbouleh, chickpea, pomegranate and sumac ^(VG, GF)
Bean sprout, almond and fregola risotto, zucchini flowers, red quinoa, toasted almonds ^(V, VGO, DFO)
Simply grilled Coral Coast barramundi, seaweed tartare sauce, fresh lemon ^(GF, DF)
Roasted chicken breast, smoked bacon, mushrooms, caramelised onions ^(GF, DF)
Australian white lamb rump, cauliflower tabbouleh, chickpea, pomegranate and sumac ^(GF, DF)
Wood grilled pork cutlet, dill pickled zucchini, caperberries, fire roasted red pepper & orange jus ^(GF, DF)
Stout braised sticky oyster blade, creamed leek, green peppercorn sauce ^(GF)
Wood grilled beef tenderloin, Blackbird coleslaw, red wine jus ^(GF)

DESSERT

*ADDITIONAL \$20PP FOR EXTRA COURSE

- 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}
Coconut, mango and lime, mango parfait, coconut mousse, lime sorbet
Salted caramel ice cream, chocolate sauce, caramelised popcorn ^{GF}
Dark chocolate, cherry and coconut parfait, coconut sorbet, cherry compôte
Tintenbar triple cream brie, truffled honey, fresh baguette and butter



PLEASE NOTE: SEASONAL CHANGES MAY APPLY. SAMPLE MENU ONLY.

Cocktail Menu

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 seafood 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

HOT CANAPÉS

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



PLEASE NOTE: SEASONAL CHANGES MAY APPLY. SAMPLE MENU ONLY.

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

SUBSTANTIAL ITEM

Grilled Mediterranean vegetables and goat's cheese tart ^(V)
Mini beef cheese burger w 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 soft 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)

DESSERT

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}



Beverages

BLACKBIRD BEVERAGE PACKAGE

Sparkling

- ♦ NV Até Sparkling, SA

White Wine

- ♦ Até *Pinot Grigio*, SA

Rosé

- ♦ Até *Rosé*, SA

Red Wine

- ♦ Até *Shiraz*, SA

Beer and Cider

- ♦ Selection of premium beer & ciders

Non-Alcoholic

- ♦ Soft Drinks & Juices

DELUXE BEVERAGE PACKAGE

(ADDITIONAL \$25PP)

Sparkling

- ♦ NV Quartz Reef 'Méthode Traditionelle' *Brut* NZ

White Wine

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

Rosé

- ♦ Rameau d'Or 'Petit Amour' *Rosé* FRA

Red Wine

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

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

CHAMPAGNE UPGRADE

Ask your coordinator for a quote to upgrade to a French Champagne as part of your package.

BEVERAGES ON CONSUMPTION

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



A Tailored Touch

FOR SOMETHING SPECIAL,
LET US TAILOR A WEDDING PACKAGE FOR YOU
BY HANDPICKING YOUR PREFERRED MENU STYLE,
BEVERAGE SELECTION AND OPTIONAL UPGRADES.

LATE NIGHT BITES

Talk to your coordinator about selection.

CHILDREN 2-12YO' \$45PP

Children's main meal and dessert with soft drink and juices.

INDUSTRY PROFESSIONALS \$45PP

We cant forget those working behind the scenes!
Includes main meal and non alcoholic beverages.

PERSONALISED WEDDING FAVOURS

Custom take-home cocktails for your guests *P.O.A.*

Personalised Premium Scented Soy Wax Candle by LÂPACH Gifting - \$9.95

Personalised Artisan Chocolates (Mini pack of 3) by LÂPACH Gifting - \$9.95

EXTRAS

Your choice of white gloss or black 4x4 dancefloor,
Ask your coordinator for a quote.



FAQ'S

Minimum Spends

Our minimum spends vary depending on the date and time of your proposed wedding. Please note that should your minimum spend not be met, the remaining balance will be charged as room hire. Every possible effort is taken to maintain package prices, but these are subject to change at management's discretion to allow for market cost variations and the introduction of any statutory taxes.

Venue Hire

Our minimum spend is inclusive of the hire of space for up to 6 hours. Functions cannot run past 12 am.

Confirmation of Booking & Payment Requirements

25% of your agreed upon minimum spend is required as a non-refundable deposit to secure your booking. Full pre-payment of your wedding is required 7 days prior to your wedding day. 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 and 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 cater to all special dietary requirements, and require a list of any dietary requirements prior to your wedding day.

Dining Experience

As part of your package, once the deposit has been finalised, you are invited to dine at Blackbird 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 Riverside Carpark located on Eagle Street, we offer \$9 validated undercover car parking after 5 pm 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 12 am, all events must conclude at this time. No external beverages are to be brought onto the premises under Blackbird's liquor licensing.

Accommodation

Please request a list of Hotels with discounted rates for your guests from your Wedding Coordinator.