



**EVENTS
PACKAGE
2024**

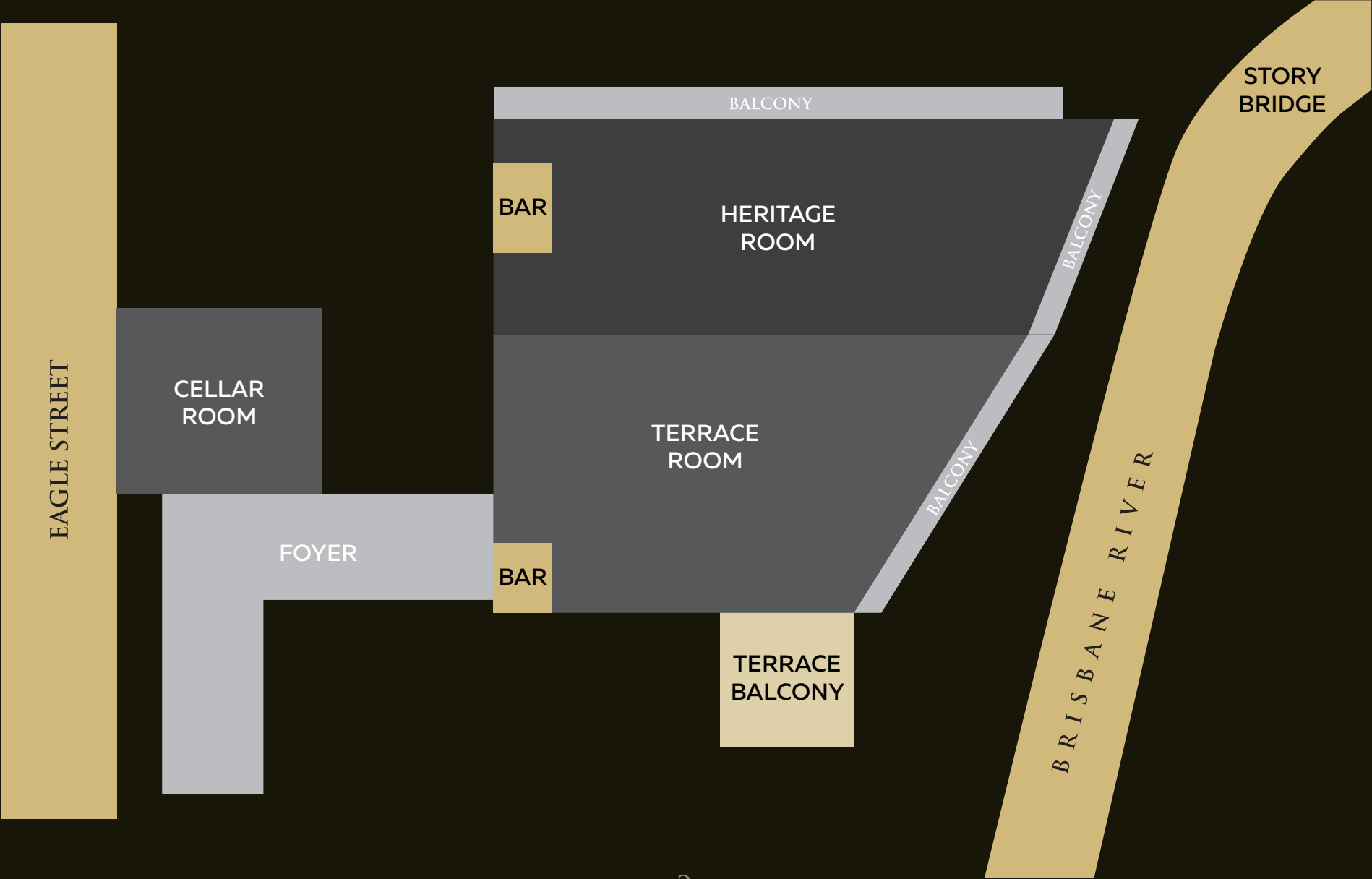


BLACKBIRD EVENT CENTRE

Located on the ground floor of Blackbird, our Event Centre boasts sweeping riverside views, natural light and all inclusive packages.



VENUE OVERVIEW



OUR SPACES

HERITAGE ROOM



Cocktail 150 pax



Classroom 36 pax



Banquet 90 pax



Cabaret 72 pax



Theatre 100 pax



Boardroom 60 pax

TERRACE ROOM



Cocktail 150 pax



Classroom 36 pax



Banquet 100 pax



Cabaret 80 pax



Theatre 120 pax



Boardroom 60 pax

RIVERVIEW ROOM (HERITAGE & TERRACE)



Cocktail 450 pax



Banquet 250 pax



Cabaret 200 pax



Theatre 250 pax

Allow us to elevate your event by upgrading to **exclusive venue hire.**

BREAKFAST

NETWORKING BREAKFAST

Your selection of two dishes from the list below, to be chosen by the individual on the day.

35 PER GUEST

To Start

Freshly brewed coffee and selection of teas
Orange juice and chilled water
Fresh whole seasonal fruit platters + pastries

Items *Served to a station*

Bircher muesli with yoghurt and berries
Smoked salmon, potato rosti, crème fraîche
Croque monsieur, ham, Gruyère and béchamel
Coyo cups with seasonal fruit coulis
Wild mushroom and spinach quiche
Bacon on a soft white roll with HP sauce

GOURMET BUFFET BREAKFAST

Your selection of 5 items served to a station

45 PER GUEST

To Start

Freshly brewed coffee and tea station
Orange juice and chilled water
Sliced fruit platter and pastries

Items

Scrambled and poached eggs
Pork chipolata and bacon
Roast tomato and roast mushrooms
Baked beans
Selection of toasts
Hash browns

PLATED BREAKFAST

Your selection of two items served alternatively to the table

55 PER GUEST

Pre-set

Freshly brewed coffee and tea station
Sliced fruit platter and pastries

Items

House made coconut muesli, fresh mango and strawberries
French brioche toast with bacon and maple syrup
Scrambled free-range eggs, avocado, truss tomatoes, pancetta on sourdough toast
Smoked ocean trout on warm potato pancake with poached eggs and hollandaise
Baked chermoula eggs, braised Moroccan tomato and kale, dukkah crème fraîche and baguette



CONFERENCING WITH BLACKBIRD

OUR INCLUSIONS

HALF DAY DELEGATE PACKAGE

85 PER GUEST

MORNING OR AFTERNOON TEA

Inclusions: Chef's selection of 2 items served to a table, coffee, tea and orange juice

WORKING LUNCH

Inclusions: Chef's selection of gourmet sandwiches, wraps, salads and soft drinks

FULL DAY DELEGATE PACKAGE

95 PER GUEST

MORNING AND AFTERNOON TEA

Inclusions: Chef's selection of 2 items served to a table coffee, tea and orange juice

WORKING LUNCH

Inclusions: Chef's selection of gourmet sandwiches, wraps, salads and soft drinks

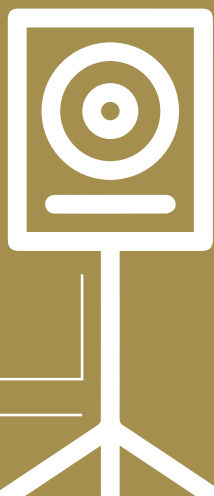
AUDIO VISUAL INCLUSIONS

AV and presentation facilities

2x 110 inch projector and screen

4x wireless handheld microphones

Motorised blinds



CONFERENCING WITH BLACKBIRD

RESTAURANT LUNCH UPGRADES

20 PER GUEST | **30 PER GUEST**
Single Course | Two Courses

Upgrade to dine from Blackbird's signature feasting menu, served with a selection of sides, soft drinks and juices.

GOURMET BUFFET HOT LUNCH UPGRADE

40 PER GUEST

Your choice of 2 protein items
Chef's selection of 3 salads
Soft drinks and juices

HOT LUNCH ITEMS

Served to a station. Your selection of 2 items.
Beef bourguignon and creamy mash
Roasted chicken coq au vin
Vegetable lasagne [∨]
Grilled vegetable salad [∨]

POST DAY DELEGATES COCKTAIL HOUR

CUSTOM

Unwind and enjoy sunset drinks and canapés in one of our cocktail spaces. Speak with your event coordinator to tailor the perfect post-day delegates cocktail hour.



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 arancini, lemon aioli (GF, V, VGO)

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 kromeskiies, 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, blini, 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}

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

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN
GFO - GLUTEN FREE OPTION AVAILABLE

SET MENU | SIGNATURE FEASTING

Blackbird restaurant offers 4 different set menus for groups of 14 and over, take your pick from our signature feasting menu, alternate drop, 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.

95 PER GUEST

Chef's selection of canapes
Three courses

ENTREÉ

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 ^{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 Ōra 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

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

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

+ **SHARED CHEESE COURSE 15^{PP}**

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





SET MENU | SIGNATURE STEAK

Blackbird restaurant offers 4 different set menus for groups of 14 and over, take your pick from our signature feasting menu, alternate drop, 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}

300g Bachelor Black Angus Sirloin ^{GF, DFO}

450g Yardstick British Bred Rib Eye MBS2+ ^{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}

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

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GFO - GLUTEN FREE OPTION AVAILABLE

BLACKBIRD SEATED MENUS

ALTERNATE DROP

Our alternate drop menu is the perfect no fuss option. Select two items from our menu, served alternatively to the table.

85 PER GUEST
Chef's selection of canapés
Two courses

95 PER GUEST
Chef's selection of canapés
Three courses

GUEST CHOICE

Allow your guests to select their meals from a minimised menu made up of your selection of three items per course.

100 PER GUEST
Chef's selection of canapés
Two courses

115 PER GUEST
Chef's selection of canapés
Three courses

ENTREÉS

Heritage baby beetroot, sheeps milk labneh, seven seed brittle ^(V)

Heirloom tomatoes, stracciatella, baby basil ^(GF, DFO, V)

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

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)

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.



BEVERAGE PACKAGES

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 'Appelation' 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.



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



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