



2025 PACKAGE  
MEETINGS+EVENTS







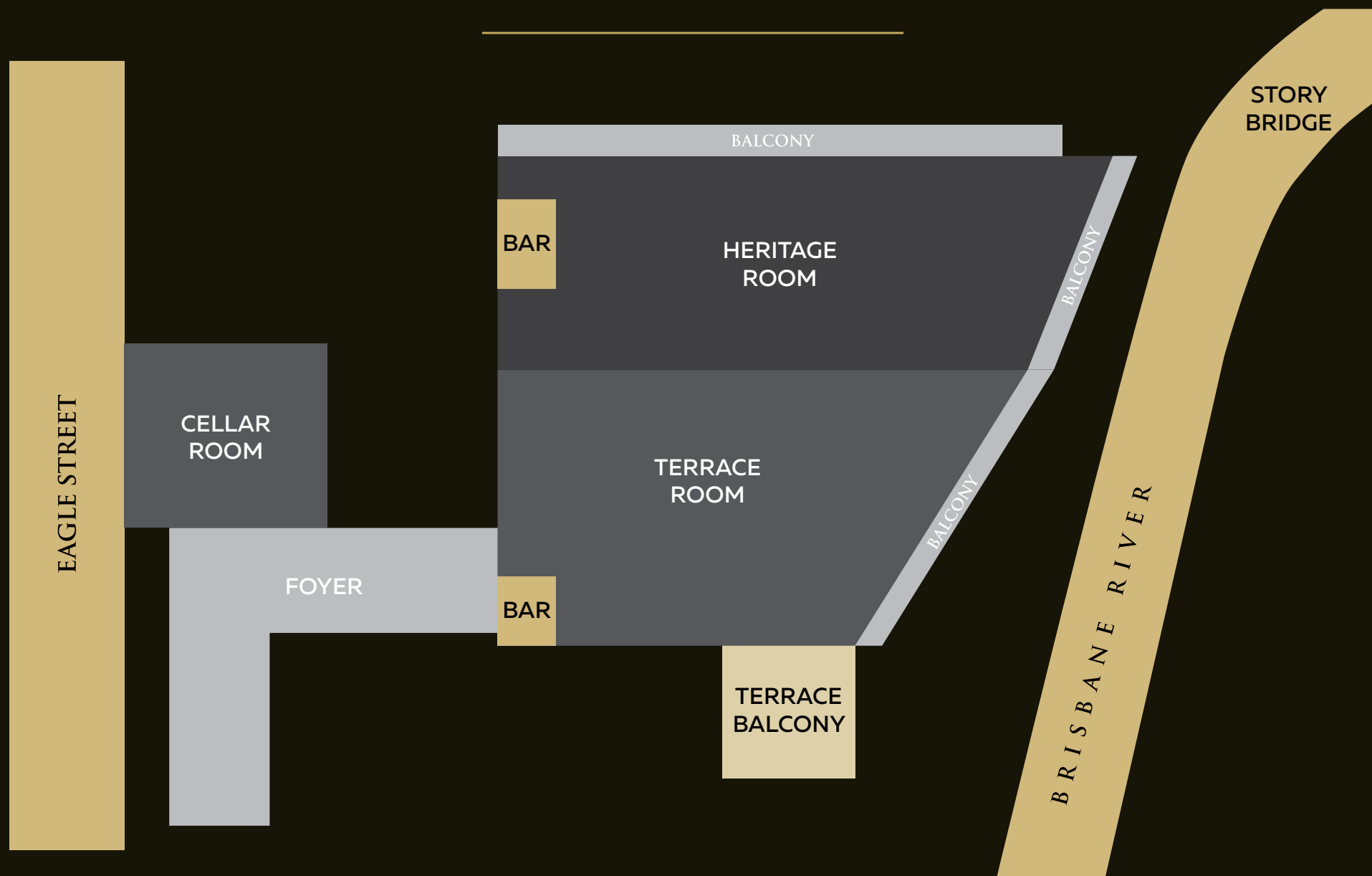
# BLACKBIRD EVENT CENTRE

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

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# 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.

### 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

### 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

### 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

#### 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

#### 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



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



# CONFERENCING WITH BLACKBIRD

## RESTAURANT LUNCH UPGRADES

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

## GOURMET BUFFET HOT LUNCH UPGRADE

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 <sup>V</sup>  
Grilled vegetable salad <sup>V</sup>

## 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.

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O - OPTION AVAILABLE





# CANAPÉ PACKAGES | OUR MENU

## 2 HOUR PACKAGE

4 Canapé items  
3 Substantial items

## 3 HOUR PACKAGE

5 Canapé items  
2 Substantial items  
2 Bowl items

## 4 HOUR PACKAGE

6 Canapé items  
3 Substantial items  
2 Bowl items

### HOT CANAPÉS



Tomato and mozzarella arancini, spicy tomato sugo <sup>(V,GF)</sup>  
Baby jacket potato, mushroom and truffle duxelle <sup>(VG,GF)</sup>  
Green pea and mint croquette, coriander and coconut yoghurt <sup>(VG)</sup>  
Smoked chicken, caramelised onion and thyme quiche <sup>(GFO)</sup>  
Takoyaki octopus beignets, seaweed teriyaki, bonito mayo <sup>(DF)</sup>  
Pork and sage sausage rolls with house made tomato relish

### COLD CANAPÉS



Roasted cherry tomato, basil and cashew cheese tartlet <sup>(VG,GF)</sup>  
Devilled egg and chive finger sandwich, smoked paprika <sup>(V,DF)</sup>  
Potato scallop with smoked salmon and creme fraiche  
King prawn skewer, avocado and wasabi mayo <sup>(GF,DF)</sup>  
Grilled cornbread with Nduja and lemon olive oil  
Chicken liver pate tartlet, brazil nut brittle, cherry jam <sup>(GFO)</sup>

### BOWL ITEMS



Cauliflower popcorn, coriander and coconut yoghurt, pomegranate, almonds <sup>(VG,GF)</sup>  
Salt and pepper squid, lemon aioli, crispy shallots and chilli <sup>(GF,DF)</sup>  
Coal grilled chicken, jewelled couscous, tahini yogurt, parsley, pine nuts and currants  
Mushroom and truffle risotto, mascarpone, Grana Padano <sup>(V,GF)</sup>  
Smoked beef brisket, tangy barbeque sauce, soft polenta, pickled red onion <sup>(GF)</sup>

### SUBSTANTIAL ITEMS



Gruyère and spinach vol-au-vent <sup>(V)</sup>  
Mini beef cheeseburger, caramelised onion, sweet and spicy pickle  
Fried fish sandwich, caper, lemon and herb tartare <sup>(DF)</sup>  
Pulled pork taco, pickled red onion, chipotle aioli, queso fresco <sup>(GFO)</sup>  
Korean style fried chicken bao bun, kimchi slaw, kewpie <sup>(DF)</sup>  
S Kidman Wagyu beef party pie with creamed potato

### DESSERT CANAPÉS (+\$5<sup>EA</sup>)



Tropical meringue pies <sup>(GF)</sup>  
Assorted macarons <sup>(GF)</sup>  
Pistachio cream cannoli  
Amatika chocolate mousse cups <sup>(VG,GF)</sup>  
Mixed berry coconut sago pudding <sup>(VG,GF)</sup>  
Mini Churros, cinnamon sugar, chocolate sauce <sup>(VGO)</sup>



## STATIONS

### CHEESE & CHARCUTERIE STATION <sup>GFO</sup>

(MINIMUM NUMBERS APPLY)

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

### OYSTER STATION <sup>GF, DF</sup>

(MINIMUM NUMBERS APPLY)

Freshly shucked oysters, house made mignonette and accompaniments.

## PLATTERS

### GRAZING PLATTER

(MINIMUM 10 GUESTS)

Sliced house meats, Relish, Marinated vegetables, Mixed Australian olives, Selection of cheeses, Quince paste Danny's sourdough.

### DELUXE GRAZING PLATTER

EA (MINIMUM 10 GUESTS)

90 platter +

Tomato and mozzarella arancini, spicy tomato sugo <sup>(V,GF)</sup>

Mac and cheese croquettes, truffle mayo,

Pork and sage sausage rolls, tomato relish.

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

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

Chef's selection of canapes  
Three courses

## ENTRÉE

Cauliflower a few ways, parmesan, black truffle cream, toasted hazelnuts<sup>V, GF</sup>

Öra King salmon, ajo blanco, pickled grapes, cucumber, squid ink cracker<sup>GF, DFO</sup>

Hand stretched burrata, grilled broccolini, caper, raisin and basil dressing<sup>GF, V</sup>

## MAIN

Coal roasted BBQ chicken, tarragon beurre blanc, garden peas, asparagus, pearl onion<sup>GF</sup>

Moroccan spiced lamb shoulder, pomegranate, pine nuts, raisins, tahini yoghurt<sup>GF, DFO</sup>

Butterflied squire snapper, confit fennel, fire roasted red pepper, smoked skordalia<sup>GF</sup>

Chefs selection of sides

## DESSERT

Strawberry and yoghurt sablé tart, rhubarb and strawberry gum compote, yoghurt mousse, pistachio<sup>GFO</sup>

Coconut rum lamington, mango gel, black sesame ice cream, vanilla floss

Dark chocolate, cherry and coconut parfait, coconut sorbet, cherry compôte<sup>GFO</sup>

**+ TOMAHAWK STEAK** *\*Minimum 2 week lead time requirement*

**+ OYSTERS** (2 OYSTERS PER PERSON)

**+ SHARED CHEESE COURSE**

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

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O - OPTION AVAILABLE





## 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.

Three courses

### STARTERS

Blackbird's Signature Shellfish Platter <sup>GF, DF</sup>

### SHARED MAINS

350g King River Wagyu Rump MBS 9 <sup>GF, DFO</sup>

300g Bachelor Black Angus Sirloin <sup>GF, DFO</sup>

450g Yardstick British Bred Rib Eye MBS2+ <sup>GF, DFO</sup>

### SERVED WITH

Blackbird coleslaw

Shoestring fries, Saltbush salt, lemon myrtle aioli <sup>GF, DF</sup>

Steamed broccolini, salted ricotta, garlic, pangrattato <sup>V</sup>

Selection of mustards & sauces

### TO FINISH

Chef's selection of cheeses served with accompaniments <sup>GFO</sup>

+ OYSTERS (2 OYSTERS PER PERSON)

+ TOMAHAWK STEAK <sup>\*Minimum 2 week lead time requirement</sup>

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

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O - 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.

Chef's selection of canapés  
Two courses

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.

Chef's selection of canapés  
Two courses

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)

Ôra King salmon, ajo blanco, pickled grapes, cucumber, squid ink cracker (GF, DF)

Bay bug and prawn cocktail with heirloom tomatoes avocado, avruga (DF, GF)

Shaved Serrano jamon with Tête de Moine, rocket, pickled rockmelon (GF)

Beef carpaccio, exotic mushrooms, parmesan and black garlic aioli (GF)

Hand stretched burrata, grilled broccolini, caper, raisin and basil dressing (GF, V)

Chicken & duck pâté, jaboticaba, brazil nut praline, brioche (GFO)

## MAINS

Maple glazed pumpkin, cauliflower tabbouleh, chickpea, pomegranate, sumac (VG, GF)

Spring risotto, young vegetables, lemon, soft herbs, Parmigiano Reggiano (GF, VVO)

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, sumac (GF, DF)

Wood grilled pork cutlet, dill pickled zucchini, caperberries, fire roasted red pepper and 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)

Coconut rum lamington, mango gel, black sesame ice cream, vanilla floss

Salted caramel ice cream, chocolate sauce, caramelised popcorn (GF)

Dark chocolate, cherry and coconut parfait, coconut sorbet, cherry compôte (GFO)

Tintenbar triple cream brie, truffled honey, fresh baguette, butter

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



# BEVERAGE PACKAGES

## BLACKBIRD BEVERAGE PACKAGE

2HRS / 3HRS / 4HRS /

### 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 / 3HRS / 4HRS /

### SPARKLING

Dal Zotto *Prosecco* VIC

### WHITE

Breganze 'Savardo' Pinot Grigio ITA

### ROSÉ

Alkoomi Rosé, WA

### RED

Credaro 'Five Tales' Shiraz WA

### BEER AND CIDER

Selection of premium beer & ciders

### NON-ALCOHOLIC

Soft drinks & juice

## DELUXE BEVERAGE PACKAGE

2HRS / 3HRS / 4HRS /

### 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.

*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

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### Custom cocktails

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



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

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## 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.



QUEENSLAND  
CATERER OF THE YEAR



NATIONAL  
CATERER OF THE YEAR



QUEENSLAND  
CATERER OF THE YEAR  
+ WEDDING CATERED





2025 PACKAGE  
PRIVATE DINING+EVENTS







# 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.

Three courses

## ENTRÉE

Cauliflower a few ways, parmesan, black truffle cream, toasted hazelnuts <sup>V, GF</sup>

Ōra King salmon, ajo blanco, pickled grapes, cucumber, squid ink cracker <sup>GF, DF</sup>

Hand stretched burrata, grilled broccolini, caper, raisin and basil dressing <sup>GF, V</sup>

## MAIN

Coal roasted BBQ chicken, tarragon beurre blanc, garden peas, asparagus, pearl onion <sup>GF</sup>

Moroccan spiced lamb shoulder, pomegranate, pine nuts, raisins, tahini yoghurt <sup>GF, DFO</sup>

Butterflied squire snapper, confit fennel, fire roasted red pepper, smoked skordalia <sup>GF</sup>

Chefs selection of sides

## DESSERT

Strawberry and yoghurt sablé tart, rhubarb and strawberry gum compote, yoghurt mousse, pistachio <sup>GFO</sup>

Coconut rum lamington, mango gel, black sesame ice cream, vanilla floss

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

+ **TOMAHAWK STEAK** <sup>\*Minimum 2 week lead time requirement</sup>

+ **OYSTERS** (2 OYSTERS PER PERSON)

+ **SHARED CHEESES**

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

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



## 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

Three courses

### ENTREÉ

Cauliflower a few ways, parmesan, black truffle cream, toasted hazelnuts <sup>V, GF</sup>

Õra King salmon, ajo blanco, pickled grapes, cucumber, squid ink cracker <sup>GF, DF</sup>

Hand stretched burrata, grilled broccolini, caper, raisin and basil dressing <sup>GF, V</sup>

### MAIN

Spring risotto, young vegetables, lemon, soft herbs, Parmigiano Reggiano <sup>GF, VVO</sup>

Coal roasted market fish, seaweed butter, dill oil, tosaka salad <sup>GF, DFO</sup>

Wood grilled pork cutlet, dill pickled zucchini, caperberries, fire roasted red pepper & orange jus <sup>GF, DF</sup>

Bachelor Black Angus beef sirloin, Blackbird coleslaw, red wine jus <sup>GF</sup>

Chefs selection of sides

### DESSERT

Strawberry and yoghurt sablé, rhubarb and strawberry gum compote, yoghurt mousse, pistachio <sup>GFO</sup>

Dark chocolate, cherry and coconut parfait, coconut sorbet, cherry compôte <sup>GFO</sup>

Local and imported cheese, lavosh, housemade condiments <sup>GFO, V</sup>

**+ TOMAHAWK STEAK** <sup>\*Minimum 2 week lead time requirement</sup>

**+ OYSTERS** (2 OYSTERS PER PERSON)

**+ SHARED CHEESES**

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

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## 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.

Three courses

### STARTERS

Blackbird's Signature Shellfish Platter <sup>GF, DF</sup>

### SHARED MAINS

350g King River Wagyu Rump MBS 9 <sup>GF, DFO</sup>

300g Bachelor Black Angus Sirloin <sup>GF, DFO</sup>

450g Yardstick British Bred Rib Eye MBS2+ <sup>GF, DFO</sup>

### SERVED WITH

Blackbird coleslaw

Shoestring fries, Saltbush salt, lemon myrtle aioli <sup>GF, DF</sup>

Steamed broccolini, salted ricotta, garlic, pangrattato <sup>V</sup>

Selection of mustards & sauces

### TO FINISH

Chef's selection of cheeses served with accompaniments <sup>GFO</sup>

**+ OYSTERS** (2 OYSTERS PER PERSON)

**+ TOMAHAWK STEAK** <sup>\*Minimum 2 week lead time requirement</sup>

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

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN |  
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# CANAPÉ PACKAGES | OUR MENU

## 2 HOUR PACKAGE

4 Canapé items  
3 Substantial items

## 3 HOUR PACKAGE

5 Canapé items  
2 Substantial items  
2 Bowl items

## 4 HOUR PACKAGE

6 Canapé items  
3 Substantial items  
2 Bowl items

### HOT CANAPÉS



Tomato and mozzarella arancini, spicy tomato sugo <sup>(V,GF)</sup>

Baby jacket potato, mushroom and truffle duxelle <sup>(VG,GF)</sup>

Green pea and mint croquette, coriander and coconut yoghurt <sup>(VG)</sup>

Smoked chicken, caramelised onion and thyme quiche <sup>(GFO)</sup>

Takoyaki octopus beignets, seaweed teriyaki, bonito mayo <sup>(DF)</sup>

Pork and sage sausage rolls with house made tomato relish

### COLD CANAPÉS



Roasted cherry tomato, basil and cashew cheese tartlet <sup>(VG,GF)</sup>

Devilled egg and chive finger sandwich, smoked paprika <sup>(V,DF)</sup>

Potato scallop with smoked salmon and creme fraiche

King prawn skewer, avocado and wasabi mayo <sup>(GF,DF)</sup>

Grilled cornbread with Nduja and lemon olive oil

Chicken liver pate tartlet, brazil nut brittle, cherry jam <sup>(GFO)</sup>

### BOWL ITEMS



Cauliflower popcorn, coriander and coconut yoghurt, pomegranate, almonds <sup>(VG,GF)</sup>

Salt and pepper squid, lemon aioli, crispy shallots and chilli <sup>(GF,DF)</sup>

Coal grilled chicken, jewelled couscous, tahini yogurt, parsley, pine nuts and currants

Mushroom and truffle risotto, mascarpone, Grana Padano <sup>(V,GF)</sup>

Smoked beef brisket, tangy barbeque sauce, soft polenta, pickled red onion <sup>(GF)</sup>

### SUBSTANTIAL ITEMS



Gruyère and spinach vol-au-vent <sup>(V)</sup>

Mini beef cheeseburger, caramelised onion, sweet and spicy pickle

Fried fish sandwich, caper, lemon and herb tartare <sup>(DF)</sup>

Pulled pork taco, pickled red onion, chipotle aioli, queso fresco <sup>(GFO)</sup>

Korean style fried chicken bao bun, kimchi slaw, kewpie <sup>(DF)</sup>

S Kidman Wagyu beef party pie with creamed potato

### DESSERT CANAPÉS (+\$5<sup>EA</sup>)



Tropical meringue pies <sup>(GF)</sup>

Assorted macarons <sup>(GF)</sup>

Pistachio cream cannoli

Amatika chocolate mousse cups <sup>(VG,GF)</sup>

Mixed berry coconut sago pudding <sup>(VG,GF)</sup>

Mini Churros, cinnamon sugar, chocolate sauce <sup>(VGO)</sup>





## STATIONS

### CHEESE & CHARCUTERIE STATION <sup>GFO</sup>

(MINIMUM NUMBERS APPLY)

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

### OYSTER STATION <sup>GF, DF</sup>

(MINIMUM NUMBERS APPLY)

Freshly shucked oysters, house made mignonette and accompaniments.

## PLATTERS

### GRAZING PLATTER

(MINIMUM 10 GUESTS)

Sliced house meats, Relish, Marinated vegetables, Mixed Australian olives, Selection of cheeses, Quince paste Danny's sourdough.

### DELUXE GRAZING PLATTER

(MINIMUM 10 GUESTS)

Tomato and mozzarella arancini, spicy tomato sugo <sup>(V,GF)</sup>  
Mac and cheese croquettes, truffle mayo,  
Pork and sage sausage rolls, tomato relish.

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

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

# BEVERAGE PACKAGES

Minimum of 20 guests apply

## BLACKBIRD BEVERAGE PACKAGE

2HRS / 3HRS / 4HRS /

### 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 / 3HRS / 4HRS /

### SPARKLING

Dal Zotto Prosecco VIC

### WHITE

Breganze 'Savardo' Pinot Grigio ITA

### ROSÉ

Alkoomi Rosé, WA

### RED

Credaro 'Five Tales' Shiraz WA

### BEER AND CIDER

Selection of premium beer & ciders

### NON-ALCOHOLIC

Soft drinks & juice

## DELUXE BEVERAGE PACKAGE

2HRS / 3HRS / 4HRS /

### 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.

*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

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### **Custom cocktails**

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

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\*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.



QUEENSLAND  
CATERER OF THE YEAR



NATIONAL  
CATERER OF THE YEAR



QUEENSLAND  
CATERER OF THE YEAR  
+ WEDDING CATERED



*Black Bird*  
*Bar, Dining, Events.*

*Wedding*  
PACKAGES

—  —  
2025

# Event Spaces



## RIVERVIEW ROOM



COCKTAIL:  
350



SEATED:  
220



# Event Spaces



## HERITAGE ROOM

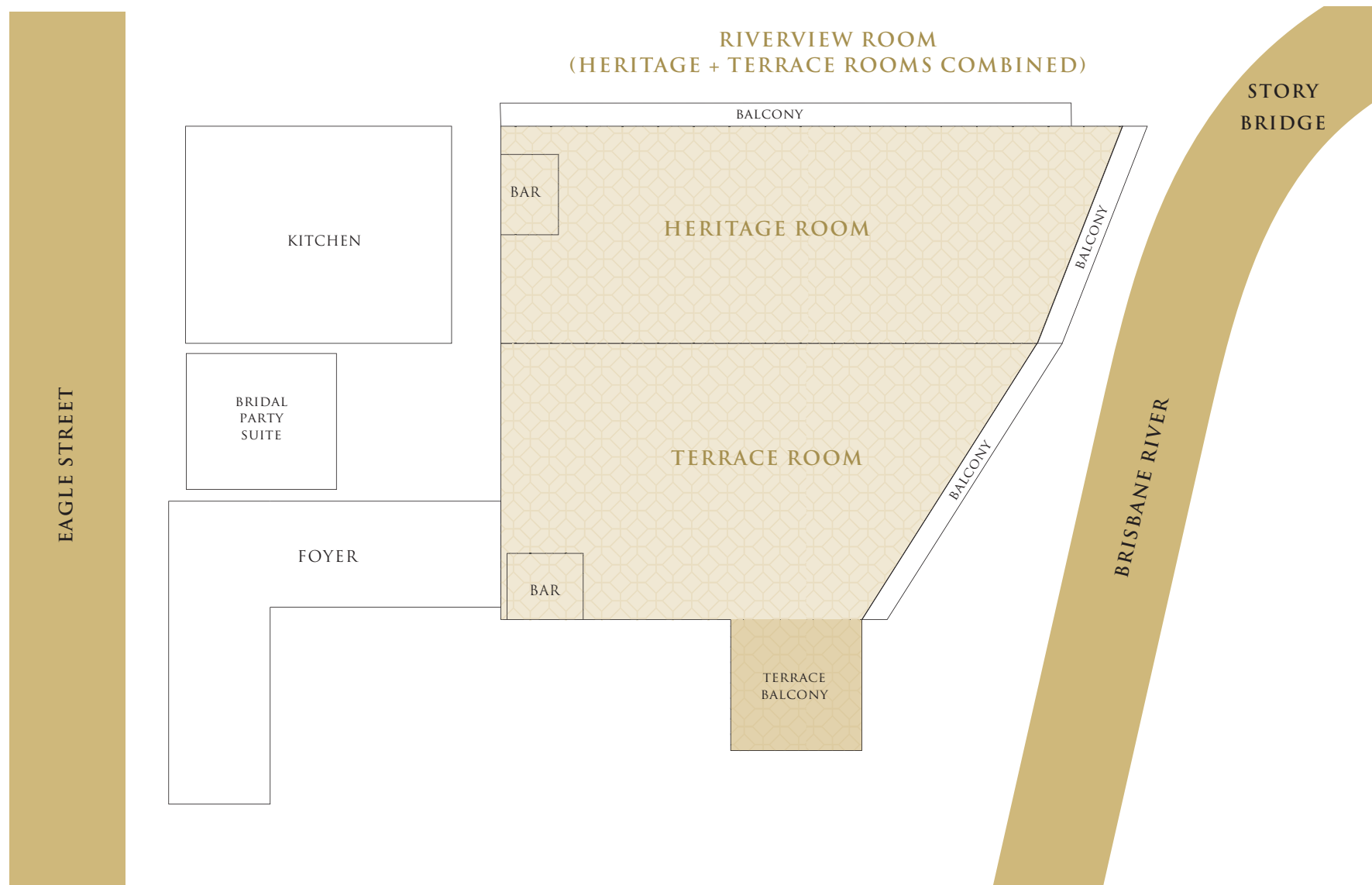
🍸 COCKTAIL: 120    🍴 SEATED: 80



## 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

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- 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

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Cheese & Charcuterie Station

Oyster Bar

4 Hot/Cold Canapés

6 Hot/Cold Canapés

Additional Canapés

Antipasto Platters To Share

## BEVERAGE OPTIONS

---

Arrival Cocktail

Custom Bespoke Cocktail

Bar-Tab

Cash Bar



# Seated Receptions

## FEASTING |

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 |

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 |

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 |

### 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 <sup>(V, GF)</sup>

Õra King salmon, ajo blanco, pickled grapes, cucumber, squid ink cracker <sup>(GF, DFO)</sup>

Hand stretched burrata, grilled broccolini, caper, raisin and basil dressing <sup>GF, V</sup>

## MAIN

Coal roasted BBQ chicken, tarragon beurre blanc, garden peas, asparagus, pearl onion <sup>GF</sup>

Moroccan spiced lamb shoulder, pomegranate, pine nuts, raisins, tahini yoghurt <sup>GF, DFO</sup>

Butterflied squire snapper, confit fennel, fire roasted red pepper, smoked skordalia <sup>GF</sup>

Chefs selection of sides

## DESSERT

\*ADDITIONAL FOR EXTRA COURSE

Strawberry and yoghurt sablé tart, rhubarb and strawberry gum compote,  
yoghurt mousse, pistachio <sup>GFO</sup>

Coconut rum lamington, mango gel, black sesame ice cream, vanilla floss

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<sup>(V)</sup>  
Heirloom tomatoes, stracciatella, baby basil, tomato
- Ōra King salmon, ajo blanco, pickled grapes, cucumber, squid ink cracker<sup>(GF, DF)</sup>
- Bay bug and prawn cocktail, heirloom tomatoes, avocado, avruga<sup>(DF, GF)</sup>
- Shaved Serrano jamon, Tête de Moine, rocket, pickled rockmelon<sup>(GF)</sup>
- Beef carpaccio, exotic mushrooms, parmesan, black garlic aioli<sup>(GF)</sup>
- Hand stretched burrata, grilled broccolini, caper, raisin, basil dressing<sup>(GF, V)</sup>
- Chicken & duck pâté, jaboticaba, brazil nut praline, brioche<sup>(GF)</sup>

## MAINS

- Maple glazed pumpkin, cauliflower tabbouleh, chickpea, pomegranate, sumac<sup>(VG, GF)</sup>
- Spring risotto, young vegetables, lemon, soft herbs, Parmigiano Reggiano<sup>(GF, VVO)</sup>
- Simply grilled Coral Coast barramundi, seaweed tartare sauce, fresh lemon<sup>(GF, DF)</sup>
- Roasted chicken breast, smoked bacon, mushrooms, caramelised onions<sup>(GF, DF)</sup>
- Australian white lamb rump, cauliflower tabbouleh, chickpea, pomegranate, sumac<sup>(GF, DF)</sup>
- Wood grilled pork cutlet, dill pickled zucchini, caperberries, fire roasted red pepper and orange jus<sup>(GF, DF)</sup>
- Stout braised sticky oyster blade, creamed leek, green peppercorn sauce<sup>(GF)</sup>
- Wood grilled beef tenderloin, Blackbird coleslaw, red wine jus<sup>(GF)</sup>

## DESSERTS

- Strawberry and yoghurt sablé, rhubarb and strawberry gum compote, yoghurt mousse, pistachio<sup>(GF)</sup>
- Coconut rum lamington, mango gel, black sesame ice cream, vanilla floss
- Salted caramel ice cream, chocolate sauce, caramelised popcorn<sup>(GF)</sup>
- Dark chocolate, cherry and coconut parfait, coconut sorbet, cherry compôte
- Tintenbar triple cream brie, truffled honey, fresh baguette, butter



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

# Cocktail Menu

## COLD CANAPÉS

Roasted cherry tomato, basil and cashew cheese tartlet <sup>(VV,GF)</sup>  
Devilled egg and chive finger sandwich, smoked paprika <sup>(V,DF)</sup>  
Potato scallop with smoked salmon and creme fraiche <sup>(GF)</sup>  
King prawn skewer, avocado and wasabi mayo <sup>(GF,DF)</sup>  
Grilled cornbread with Nduja and lemon olive oil <sup>(DF)</sup>  
Chicken liver pate tartlet, brazil nut brittle, cherry jam <sup>(GF)</sup>

## HOT CANAPÉS

Tomato and mozzarella arancini, spicy tomato sugo <sup>(V,GF)</sup>  
Baby jacket potato, mushroom and truffle duxelle <sup>(VV,GF)</sup>  
Green pea and mint croquette, coriander and coconut yoghurt <sup>(VV)</sup>  
Smoked chicken, caramelised onion and thyme quiche <sup>(GF)</sup>  
Takoyaki octopus beignets, seaweed teriyaki, bonito mayo <sup>(DF)</sup>  
Pork and sage sausage rolls with house made tomato relish

## SUBSTANTIAL ITEM

Gruyère and spinach vol-au-vent <sup>(V)</sup>  
Mini beef cheeseburger, caramelised onion, sweet and spicy pickle  
Fried fish sandwich, caper, lemon and herb tartare <sup>(DF)</sup>  
Pulled pork taco, pickled red onion, chipotle aioli, queso fresco <sup>(GFO)</sup>  
Korean style fried chicken bao bun, kimchi slaw, kewpie <sup>(DF)</sup>  
S Kidman Wagyu beef party pie with creamed potato

## BOWL ITEMS

Green pea and soft herb risotto with truffled pecorino <sup>(V)</sup>  
Salt and pepper calamari, shallot and lemon <sup>(GF,DF)</sup>  
Crispy fried chicken, peanut and chili caramel <sup>(GF,DF)</sup>  
Stout braised oyster blade, grain mustard potato puree <sup>(GF)</sup>  
Moroccan spiced BBQ chicken, jeweled couscous, tahini yoghurt <sup>(GF)</sup>  
Sticky braised pork, fragrant green mango and Vietnamese mint <sup>(GF,DF)</sup>

## DESSERT

Tropical meringue pies <sup>(GF)</sup>  
Assorted macarons <sup>(GF)</sup>  
Pistachio cream cannoli  
Amatika chocolate mousse cups <sup>(VV,GF)</sup>  
Mixed berry coconut sago pudding <sup>(VV,GF)</sup>  
Mini Churros, cinnamon sugar, chocolate sauce <sup>(VVO)</sup>

# Grazing Platters

## 90 GRAZING PLATTER FOR 10 GUESTS

Sliced house meats, relish, marinated vegetables, mixed Australian olives  
Selection of cheeses, quince paste  
Danny's sourdough



## 120 DELUXE GRAZING PLATTER FOR 10 GUESTS

*90 platter +*

Pumpkin and provolone arancini, lemon aioli  
Mac and cheese croquettes, truffle mayo  
Pork and sage sausage rolls, tomato relish

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

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





# 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

### 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'

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

## INDUSTRY PROFESSIONALS

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.