

Black Bird
Bar, Dining, Events.

Wedding
PACKAGES

—  —
2025

Event Spaces



RIVERVIEW ROOM

 COCKTAIL: 350  SEATED: 220

Event Spaces



HERITAGE ROOM

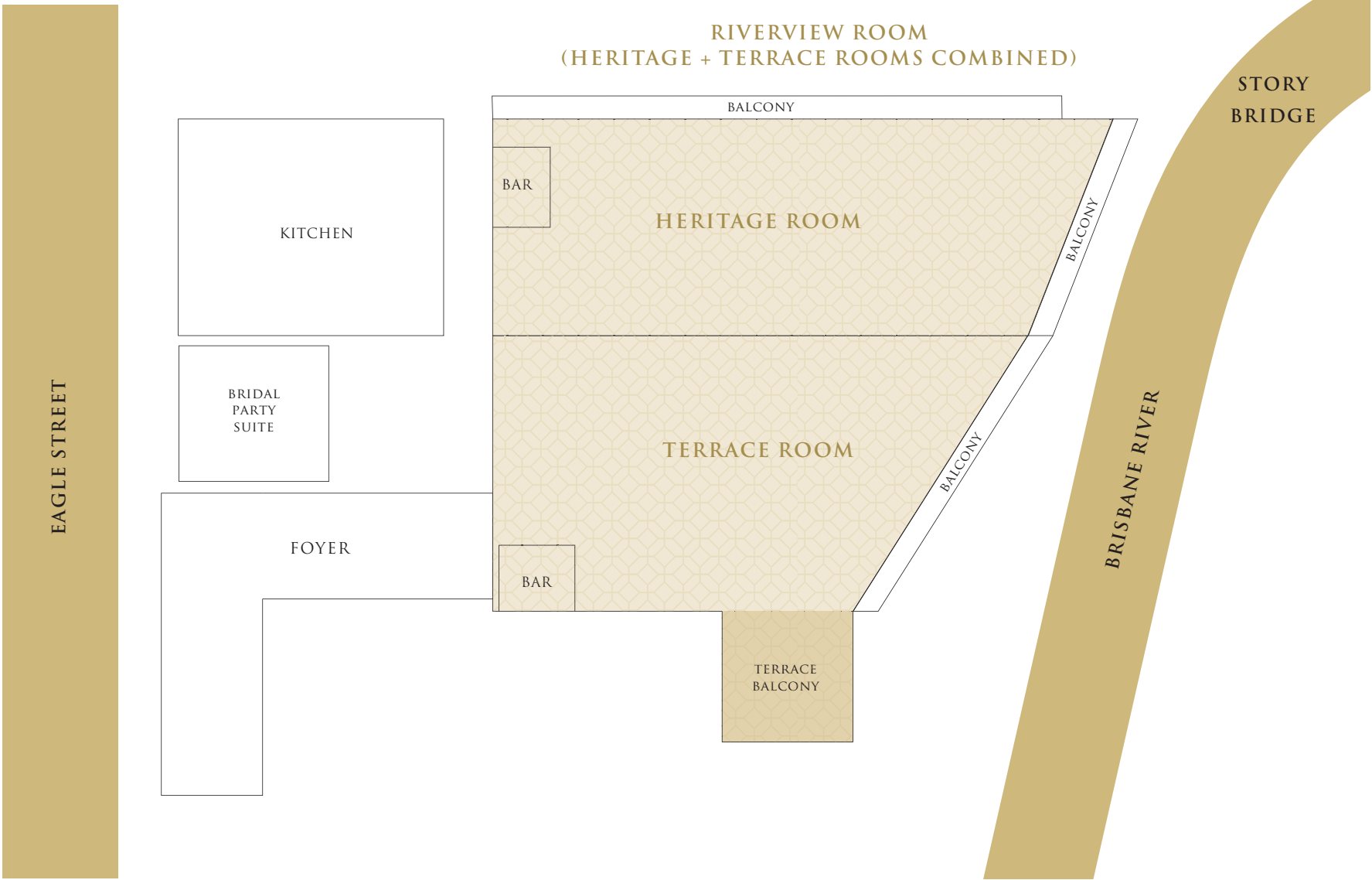
🍸 COCKTAIL: 120 🍴 SEATED: 80



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)

Õra King salmon, ajo blanco, pickled grapes, cucumber, squid ink cracker ^(GF, DFO)

Hand stretched burrata, grilled broccolini, caper, raisin and basil dressing ^{GF, V}

MAIN

Coal roasted BBQ chicken, tarragon beurre blanc, garden peas, asparagus, pearl onion ^{GF}

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

Butterflied squire snapper, confit fennel, fire roasted red pepper, smoked skordalia ^{GF}

Chefs selection of sides

DESSERT

*ADDITIONAL \$15PP FOR EXTRA COURSE

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

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

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)

DESSERTS

- Strawberry and yoghurt sablé, rhubarb and strawberry gum compote, yoghurt mousse, pistachio^(GF)
- 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
- 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 ^(VV,GF)
Devilled egg and chive finger sandwich, smoked paprika ^(V,DF)
Potato scallop with smoked salmon and creme fraiche ^(GF)
King prawn skewer, avocado and wasabi mayo ^(GF,DF)
Grilled cornbread with Nduja and lemon olive oil ^(DF)
Chicken liver pate tartlet, brazil nut brittle, cherry jam ^(GF)

HOT CANAPÉS

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

SUBSTANTIAL ITEM

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

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

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

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

(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.