blackbird

BANQUET MENUS

At Blackbird its all about YOU and YOUR guests

Blackbird's banquet menu offers a feast of starters followed by a banquet of stone oven pizzas, pasta, risotto and salad for you and your guests.

Three course menus offer shared entrees on arrival, followed by a range of mains which your guests may select on the day then finished with a mouth watering dessert.

PLUS

A complimentary glass of sparkling wine awaits for the host on arrival when you select a banquet or buffet menu.

CONTACT US
www.blackbirdcafe.com.au
eat@blackbirdcafe.com.au
02 9283 7385

$40PP | BANQUET MENU

STARTERS
Shared down the middle of the table

TOMATO BRUSCHETTA
Roma tomatoes, fetta cheese, Spanish onion, basil & balsamic glaze

WEDGES
Seasoned wedges served with sour cream & sweet chilli dipping sauce

CLASSIC CAESAR SALAD
Crispy bacon, egg, garlic croutons, cos lettuce, parmesan cheese w. homemade Caesar dressing

MAINS
Shared down the middle of the table

FETTUCCINI PALERMO
Chicken, bacon, pesto, mushroom & snow peas tossed w a light cream sauce & parmesan cheese

SPAGHETTI BOLOGNESE
Minced beef, bocconcini & basil in an authentic napolitana sauce & parmesan cheese

CHICKEN AND MUSHROOM RISOTTO
Chicken, mushroom tossed with Arborio rice in a creamy pesto sauce

CHILLI CHICKEN PIZZA
Tomato, watercress & chilli BBQ sauce

SUPREME PIZZA
Ham, pepperoni, capsicum, caramelized onion, olives & oregano

VEGIE DELIGHT PIZZA
Spinach, capsicum, Spanish onions, mushroom, fresh tomato & feta cheese

MARGHERITA PIZZA
Roma tomatoes, buffalo mozzarella & shaved parmesan cheese

THIS MENU IS SPERFECT TO SHARE - MIN 8 PEOPLE REQUIRED

$45PP
THREE COURSE SET MENU

STARTER
Shared down the middle of the table

CLASSIC CAESAR SALAD
Crispy bacon, egg, garlic croutons, cos lettuce, parmesan cheese w. homemade Caesar dressing

GARLIC AND HERB BREAD
Oven baked Italian spread spread w. garlic & herb butter

MAINS
Selected by the guest on the day

SALMON
Pan fried crispy skin salmon cooked medium w. mashed potato, asparagus, citrus hollandaise sauce & salsa verde

CORNFED CHICKEN BREAST
Chargrilled, rested on green beans & creamy mashed potato w. garlic sauce

FETTUCCINI PALERMO
Chicken, bacon, pesto, mushroom & snow peas tossed w a light cream sauce & parmesan cheese

GRILLED LAMB SALAD
W. roasted pumpkin, beetroot, cous cous, baby spinach, walnuts w. mint & coriander dressing

SPAGHETTI BOLOGNESE
Minced beef, bocconcini & basil in an authentic napoletana sauce & parmesan cheese

FISH AND CHIPS
Beer battered flathead fillets, chips, garnish salad w. tartare sauce

CHIMICHURRI FETTUCCINE (VEGAN)
Mushroom, chimichurri, sundried tomatoes, roasted walnuts and olive oil

CHILLI CHICKEN PIZZA
Tomato, watercress & chilli BBQ sauce

SUPREME PIZZA
Ham, pepperoni, capsicum, caramelized onion, olive & oregano

VEGIE DELIGHT PIZZA
Spinach, capsicum, Spanish onions, mushroom, fresh tomato & feta cheese

DESSERT
Alternate Serve
Chef's Selection

$55PP
THREE COURSE SET MENU

STARTER
Shared down the middle of the table

CLASSIC CAESAR SALAD
Crispy bacon, egg, garlic croutons, cos lettuce, parmesan cheese w. homemade Caesar dressing

TOMATO BRUSCHETTA
Roma tomatoes, fetta cheese, Spanish onion, basil and balsamic glaze

SALT AND PEPPER SQUID
w. aioli

MAINS
Selected by the guest on the day

RIB EYE STEAK
Cooked medium (boneless)
Chargrilled with mashed potato and pepper sauce

SALMON
Pan fried crispy skin salmon cooked medium w. mashed potato, asparagus, citrus hollandaise sauce & salsa verde

CORNFED CHICKEN BREAST
Chargrilled, rested on green beans & creamy mashed potato w. garlic sauce

GRILLED LAMB SALAD
W. roasted pumpkin, beetroot, cous cous, baby spinach, walnuts w. mint & coriander dressing

CHIMICHURRI FETTUCCINE (VEGAN)
Mushroom, chimichurri, sundried tomatoes, roasted walnuts and olive oil

FETTUCCINI PALERMO
Chicken, bacon, pesto, mushroom & snow peas tossed w a light cream sauce & parmesan cheese

VEGIE DELIGHT PIZZA
Spinach, capsicum, Spanish onions, mushroom, fresh tomato & feta cheese

CHILLI CHICKEN PIZZA
Tomato, watercress & chilli BBQ sauce

PRAWN SWEET CHILLI PIZZA
Spinach, fresh tomato, zesty prawns and chilli mayo

CLASSIC PROSCIUTTO PIZZA
Tomato sauce, mozzarella cheese, topped w. rocket leaves, grana padana cheese finished w. balsamic glaze

DESSERT
Alternate served
Chef's selection

BEVERAGE PACKAGES

ADD ON A BEVERAGE PACAKGE WITH ONE OF OUR FUNCTION PACAKGES

Beverage packages are available for a 2 OR 3 hour duration of unlimited service

STANDARD
2 Hours $45pp | 3 Hours $50pp

Draught Beer
Pure Blonde & Great Northern

Bottled Beer
Corona

Sparkling
Markview NV Brut

White Wine
Under & Over Pinot Gris OR Markview Sauvignon Blanc

Red Wine
Markview Shiraz

Non-Alcoholic
Selected beverages

PREMIUM
2 Hours $50 | 3 Hours $60pp

Draught Beer
Lazy Yak & Pure Blonde & Carlton Draught

Bottled Beer
Corona

Cider
Three oaks

Sparkling
Morgan's Bay Brut

White Wine
McW 480 Sauvignon Blanc

Red Wine
McW 660 Reserve Cabernet Sauvignon

Non-Alcoholic
Selected beverages

Please note our packages are subject to seasonal change

ON-CONSUMPTION BAR TAB
A bar tab can be set up for the duration of your event with your preferred selection of beverages and specified limit. Our staff will keep you informed of the balance throughout the event.

ENJOY RESPONSIBLY

Celebrating a birthday or special occasion?
We make cakes to order

Enquire today with our friendly bookings team today
on
02 9283 7385
or
email eat@blackbirdcafe.com.au

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BOOKING TERMS AND CONDITIONS

ALL BOOKINGS 10 GUESTS AND OVER WILL REQUIRE THE BOOKING FORM TO BE COMPLETED AND EMAILED BACK TO SECURE THE BOOKING.

HOLDING DEPOSIT IS $200 for ALL bookings 10 guests and over.

PLEASE NOTE THAT THE DEPOSIT IS ONLY A HOLDING DEPOSIT AND THE AMOUNT WILL ONLY BE DEDUCTED IF THE BOOKING IS CANCELLED WITHIN 7 DAYS PROR TO THE BOOKING/EVENT

A two hour time period for all bookings on Fruday and Saturday and during December.
10% surcharge applies to all bookings on Sunday and Public Holidays