



BIRD IN HAND BESPOKE EVENTS

The Bird in Hand Woodside Estate offers unique, charming spaces for bespoke private events.

Expect world-class food and wine amongst contemporary art, feature gardens and Adelaide Hills vineyard views.

Each variation of the private event menu is overseen by Executive Chef Jacob Davey and focuses on local, native and sustainably sourced ingredients.

This is an echo of Bird in Hand's ecological commitment, and deep respect of First Nations' history and culture.

From planning through to completion, our adept team will ensure every detail of your occasion is seamless and memorable.

We look forward to celebrating with you.

Please note weddings at Bird in Hand are upon special request only.

Please enquire with admin@birdinhand.com.au.



SPACE 1 / LVN RESTAURANT

LVN is a warm and welcoming dining room backdropped by a striking collection of contemporary art. The space celebrates Australian vernacular and possesses a warm, earthy and textural palette.

Seated Capacity
32

Standing Capacity
60

GALLERY



As LVN is an operational restaurant, private hire will incur a minimum spend (incl. food & beverage) regardless of guest numbers. Bookings will need to be made 3+ months in advance to guarantee private hire.

Mon - Thurs
*\$4000 min. spend**

Fri - Sun
*\$8000 min. spend**

**Please note the final invoice will incur a 5% service charge.*

LVN / SIT DOWN EVENT & MENU

SAMPLE

SIT DOWN EVENT / Seven course Tasting Menu for \$195 per person, with an optional \$95 wine pairing. To cover the minimum spend, we recommend hosting 14+ guests for both the food & wine pairing.

SAMPLE TASTING MENU & WINE PAIRING

WALLABY TART, FONTINA, TRUFFLE
RADISH, SEA LETTUCE

GRILLED OYSTER, WARRIGAL, HORSERADISH
PEARL MEAT, YUZU, GERALDTON WAX
ABALONE, LIVER XO, ROCKET BLOSSOMS
MUSSEL, KOHLRABI, CITRUS KOSHO
2021 Bird in Hand Sparkling 'O'

BLUE FIN TUNA CHU TORO, CAPSICUM, CHILLI, FRAGRANT HERBS
2022 Bird in Hand Riesling

NANNYGAI, LEMON MYRTLE, SHELLFISH
SMOKED NANNYGAI TAIL, CHIVE FLOWER
CROISSANT, FERMENTED GARDEN BUTTER
2021 Nest Egg Chardonnay

AGED DUCK, TURNIP, MIZUNA, WHISKEY
DUCK LEG, YEAST GARUM, RADISH LEAF
2022 Bird in Hand Syrah

WILD VENSION, CELERIAC, MUNTRIES, BUNYA
2016 Nest Egg Cabernet Sauvignon

SUNRISE LIME, HONEY, SAFFRON, MARIGOLD

ARTICHOKE, APPLE, HAZELNUT
BARLEY KOJI ICE CREAM, NATIVE THYME
She Oak Vermouth, Apple Berry

SHE OAK SALTED CARAMEL
SWEET POTATO, BAY LEAF, QUANDONG
QUINCE, VERBENA



LVN / CANAPÉ EVENT & MENU

SAMPLE

CANAPÉ EVENT / \$165 per person including 9 canapés and a 2.5 hour Bird in Hand beverage package. We recommend hosting at least 25 guests to cover the minimum spend. Canapé events can extend onto our Garden Terrace pictured below.

SAMPLE CANAPÉ MENU

POTATO BLINIS WITH CREME FRAICHE, CHIVE & SALMON ROE

KINGFISH SASHIMI, PUFFED RICE & OCADO

GRILLED PRAWNS, WITH XO SAUCE & CORIANDER

SMOKED SALMON SANDWICH WITH CUCUMBER & DILL

ROAST BEEF ON SOURDOUGH WITH HORSERADISH

HEIRLOOM TOMATO ON SOURDOUGH WITH GARDEN BASIL

POTATO PANCAKE, WITH SMOKED COD & SAMPHIRE

GRILLED KANGAROO SKEWER WITH ROASTED MACADAMIA & CHILI

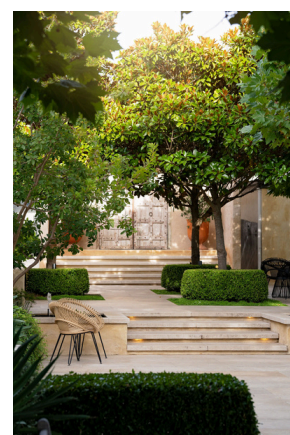
GRILLED DUCK LEG, PICKLED GRAPE LEAF & ONION FLOWERS

CHICKPEA PANISSE, WITH GARDEN MINT YOGHURT

BAKED BEETROOT TART WITH ASHED GOAT CHEESE

WATTLE SEED ICE CREAM SANDWICH

CARROT CAKE, CREAM CHEESE ICING





BIRD IN HAND
Sparkling

SPACE 2 / BARREL HALL

The Barrel Hall is a unique, versatile space framed by wine barrels, drop down lighting and contemporary art. Untouched in parts from it's former dairy farm use, the space possesses a undeniable sense of character. The Barrel Hall floor plan can be easily altered by shifting the barrels, which pose as walls.

Seated Capacity
200*

Standing Capacity
300*

**Barrel Hall capacity is dependent on the intended floor plan. E.g. round tables, long tables, stage. Please discuss the desired type and style of your event to determine the appropriate amount of guests for the space.*

GALLERY



As The Barrel Hall serves as our Cellar Door, private hire will incur a minimum spend (incl. food & beverage) regardless of guest numbers. Bookings will need to be made 3+ months in advance to guarantee private hire. Small group Barrel Hall events (up to 40 guests) will not incur a minimum spend in operational Cellar Door hours.

Mon - Thurs
*\$10000 min. spend**

Fri - Sun
*\$15000 min. spend**

**Please note the final invoice will incur a 5% service charge.*

BARREL HALL / SMALL GROUP EVENT & MENU SAMPLE

SMALL GROUP EVENT / \$155 per person including shared style food and a 2.5 hour Bird in Hand beverage package.

Small Group Barrel Hall events (up to 40 guests) can run in operational Cellar Door hours and will not incur a minimum spend.

After hours private Small Group events in the Barrel Hall will incur a \$4000 minimum spend.

SAMPLE SMALL GROUP MENU

SOURDOUGH AND OLIVE OIL

SNACKS

HOUSE MARINATED OLIVES

CHARCUTERIE: BRESAOLA, SOPRESSA, PATE, GARDEN PICKLES AND SOURDOUGH
SMOKEY BAY OYSTERS, FINGER LIME, HORSERADISH

TWO ENTREES (SHARED)

RAW TUNA, BUSH TOMATO HARISSA, CAPERS

STRACCIATELLA, ROAST BABY BEETROOT, WILD RICE, PERILLA, SHERRY VINEGAR

TWO MAINS (SHARED)

FALAFEL, SMOKED YOGHURT, GREEN GODDESS DRESSING

BAKED GNOCCHI, LAMB RAGU, SAN MARZANO TOMATO, PARMESAN MINT

GARDEN SALAD

CHEESE WITH BISCUITS AND CONDIMENTS



BARREL HALL / LARGE GROUP EVENT & MENU SAMPLE

LARGE GROUP EVENT / \$255 per person including a shared style menu and 2.5 hour Bird in Hand beverage package.

Large Group events (40 - 200 guests) require closure of the Cellar Door and LVN Restaurant and hence will incur a minimum spend of \$10,000 Monday - Thursday and \$15,000 Friday - Sunday.

SAMPLE LARGE GROUP MENU

SOURDOUGH, BUTTER AND OLIVE OIL

THREE ENTREES (SHARED)

STRACCIATELLA, ARTICHOKE, ASPARAGUS, BROAD BEANS, LEMON MYRTLE
BLUEFIN TUNA, BUSH TOMATO HARISSA, SOURDOUGH
KANGAROO, MACADAMIA, PICKLED MUNTARIS

TWO MAINS (SHARED)

GRILLED RIB EYE, BEEF GARUM, ROASTED GARLIC
MURRAY COD, LEEK, PORCINI, WATTLESEED

THREE SIDES

SUGARLOAF CABBAGE, SALTBUSH FURIKAKE
ROAST POTATOES, UMAMI SALT
KITCHEN GARDEN SALAD, SHERRY VINAIGRETTE

CHEESE AND LAVOSH





B10034

B16042

B16079

B09256

B10194

B09179

HH9

Pioneer Dj

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BEVERAGE PACKAGES /

The Bird in Hand Beverage Package

The Bird in Hand Series is a limited release of premium quality wines created from the best parcels of fruit from every vintage. These wines present the character to age impeccably whilst delivering qualities that can be enjoyed today.

- Bird in Hand Sparkling
- Bird in Hand Sauvignon Blanc
- Bird in Hand Pinot Rosé
- Bird in Hand Syrah
- Bird in Hand Cabernet Sauvignon
- Bird in Hand Shiraz

2.5 hours \$65pp

Additional hour \$15pp

Please note Bird in Hand reserves the right to offer alternatives to original selection in the event of vintage change over or stock depletion from the time of booking to the event.

The Nest Egg Beverage Package

The Nest Egg Series is an elite group of Bird in Hand wines that have been specifically chosen by the winemaking team to receive the utmost care and attention. Produced only off the back of exceptional vintages, these very small fruit parcels produce outstanding wines. Each bottle is individually numbered and beautifully presented.

- Bird in Hand 'O' Sparkling
- Bird in Hand Pinot Grigio
- Nest Egg Chardonnay
- Bird in Hand Syrah
- Nest Egg Shiraz
- Nest Egg Cabernet Sauvignon

2.5 hours \$85pp

Additional hour \$20pp

Please note Bird in Hand reserves the right to offer alternatives to original selection in the event of vintage change over or stock depletion from the time of booking to the event.

The Bird whiskey may be added to either of the above Beverage Packages for an additional \$20pp. Tribute Series wines available upon special request.



SYRAH

2021



EXPRESSION OF INTEREST FORM /

EVENT DATE: _____ START TIME: _____ FINISH TIME: _____

ESTIMATED NUMBER OF GUESTS: _____

OCCASION:

- Corporate
- Birthday
- Engagement
- Other: please specify _____

EVENT:

- LVN Restaurant - Sit Down w/ Tasting Menu
- LVN Restaurant/Garden Terrace - Standing w/ Canapés
- Barrel Hall - Small Group Sit Down w/ Shared Menu
- Barrel Hall - Large Group Sit Down w/Shared Menu

BEVERAGE PACKAGE:

- Bird in Hand Series
- Nest Egg Series

ADD ONS:

- Whiskey
- Dance Floor
- Stage & Podium
- Welcome to Country
- Smoking Ceremony
- Other: _____

Prices for the above are available upon request.

*A surcharge will occur based on lighting, sound system, and AV requirements. Expenses including, but not limited to, table and chair hire, crockery, glassware, cutlery, linen and décor will be applied on deposit and final invoices. Prices are subject to change depending on final guest count. For further information, please see T&C's and contact Bird in Hand directly.



TERMS AND CONDITIONS /

1. Confirmation and Deposit

A 50% deposit of venue hire, catering and beverage package costs is required to secure the booking which is deemed to be tentative until confirmed by deposit. Bird in Hand reserves the right to cancel a tentative booking where no payment has been received within 7 days of placing that booking. The deposit is nonrefundable.

2. Guest Attendance

Following the venue capacity, desired event and table configurations, final guest numbers need to be confirmed 14 days prior to the event. This is the minimum number to be catered and charged for. If the number has increased Bird in Hand requires notification 7 days prior to the event. The account will be billed accordingly and due **prior** to the event. In the event that within the week prior to the event, the expected attendance figure is reduced, Bird in Hand reserves the right to charge for the initial amount that was quoted.

3. Payment Conditions

An invoice for the balance of the venue hire, catering, beverage package costs, and add-on's will be issued a minimum of 30 days prior to the booking and payment is required 14 days prior to the booking. Any additional charges will be payable on the day. Bird in Hand accepts payment via business cheque, credit card (surcharge up to 2% applies), cash or direct deposit.

4. Pricing and Menu changes

Prices contained within this information are inclusive of GST and are current at the time of issue. The menus provided are for sample purposes only and may change due to seasonality and availability. You must notify us of any dietary requirements a minimum of 14 days prior to the event. While we make every effort to accommodate dietaries, we cannot guarantee that any product served will be free of allergens. If you or your guests experience anaphylaxis, please bring your own EPI Pen.

5. Venue Hire

Exclusive use of the venue is available to the client from 5pm daily - unless specifically determined between Bird in Hand and the client, in which additional costs apply. All events are required to be completed prior to 12:00AM. Bird in Hand will cease food and beverage service a minimum of 30 minutes prior to an agreed finish time.

6. Cancellation

All cancellations are required to be made in writing, addressed to the Bird in Hand representative. In the event a cancellation is made within 30 days of the confirmed event date, all payment paid shall be forfeited. Bird in Hand reserves the right to charge for the initial amount that was quoted.

7. Entertainment

Bird in Hand requires all entertainment to be disclosed to management 30 days prior to the event. The Musician's Award stipulates that all entertainers must be provided with a meal. These are provided at a charge of \$50 per person to the client and will be applied to the final invoice. Management reserves the right to control volume levels of entertainment at all times. Management has final say on all entertainment and may cancel an act or performance if it is deemed to be offensive, unlawful or not of suitable character. Smoke machines, dry ice machines and pyrotechnics are not permitted in any area of the venue.

8. Deliveries, Building Access and Storage

All deliveries and their expected times are required to be arranged with the Bird in Hand representative. Access to the venue prior to the event must be arranged with the Bird in Hand representative. Bird in Hand accepts no responsibility for any goods left on premises following the event. All external suppliers must be advised of these Terms & Conditions.

TERMS AND CONDITIONS CONT. /

9. Laws & Regulations

At no time will the client commit any act or permit its employees, agents or invitees to commit any act that is unlawful, illegal, offensive, or is in breach of the venue's rules. Nor can any such act breach any statutes bylaw, orders, regulations or other provisions hing the force of the law including but not limited to the venue's Liquor License. Fire exits must be accessible at all times. Bird in Hand is strictly non-smoking, and it is the client's responsibility to communicate this fact to all guests attending their event. Bird in Hand does not allow for bucks or bachelorette celebrations to take place on the estate, unless previously agreed upon by Bird in Hand and client/company. Bird in Hand has strict policies on dress code and indecent paraphernalia will not be tolerated under any circumstances.

10. Liability

Bird in Hand does not permit the use of confetti, rice or similar items. An acceptable alternative would be rose petals. The client/company shall be responsible in full for costs and charges as a result of the agreed upon booking. The client/company is liable for any damage sustained to Bird in Hand by the client/company and guests, agents for, or any other persons associated with the event, whether in the room allocated for the event or any other area of Bird in Hand. Bird in Hand and its employees or agents will not be liable for any injury, damage or loss of any nature, however caused (through negligence or not) suffered by the client/company or guests, agents for or other persons associated with the event, whether before, during, or after the event.

11. Service of Alcohol

Bird in Hand has a strict no BYO policy. Bird in Hand reserves the right pursuant to section 125 of the Liquor Licensing Act 1997 to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to lee the premises. Bird in Hand has the duty of care for staff and the patrons and we therefore act accordingly, including the refusal of service to persons under 18 years of age.

12. Event Steward

An Event Steward must be nominated by the client/company prior to the event. It is the responsibility of the Event Steward in association with Bird in Hand staff to ensure the orderly and timely departure of all guests at the close of the agreed upon time. Where an Event Steward is not nominated Bird in Hand reserves the right to appoint security guards at the exclusive cost of the client.

13. Basis of Agreement

Performance of this agreement is subject to labour troubles, disputes, strikes or pickets, accidents, government (Federal, State, Local), restrictions upon trel, transportation, food, beverage or supplies, equipment failure and other causes whether stated herein or not, that are beyond the control of the venue. In no event shall Bird in Hand be liable for the loss or profit or consequential damages suffered by the client. In no event shall Bird in Hand's liability exceed the event cost.

FOR MORE INFORMATION OR WEDDING ENQUIRIES

admin@birdinhand.com.au

8 8389 9488

