



# BIRD IN HAND BESPOKE EVENTS

*Woodside Estate, Adelaide Hills*



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.

[woodsideevents@birdinhand.com.au](mailto:woodsideevents@birdinhand.com.au) | 08 8389 9488



# 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. Helmed by Executive Chef Jacob Davey, the world-class food offering is inspired by place and culture.

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*Seated Capacity*  
32

*Standing Capacity*  
60

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## GALLERY



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

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

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*Bookings to be made 3+ months in advance to guarantee private hire.*  
*During peak season (November - January), an additional venue hire fee may apply.*

# LVN / SIT DOWN EVENT

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**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.

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## 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*

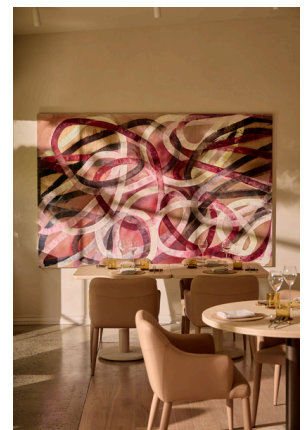
AGED DUCK, TURNIP, MIZUNA, WHISKEY  
DUCK LEG, YEAST GARUM, RADISH LEAF  
*2022 Bird in Hand Syrah*

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 / COCKTAIL EVENT

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**COCKTAIL EVENT** / \$99 per person including 9 canapés. We recommend hosting at least 25 guests with a beverage package add on to cover the minimum spend. Canapé events can extend onto our Garden Terrace pictured below.

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## 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

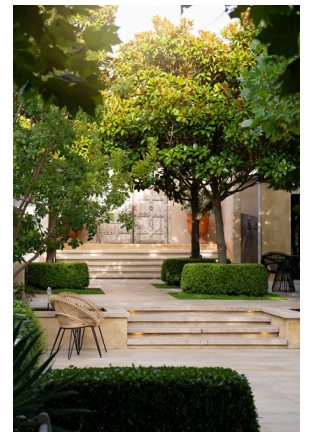
GRILLED DUCK LEG, PICKLED GRAPE LEAF & ONION FLOWERS

CHICKPEA PANISSE, WITH GARDEN MINT YOGHURT

BAKED BEETROOT TART WITH ASHED GOAT CHEESE

WATTLE SEED ICE CREAM SANDWICH

CARROT CAKE, CREAM CHEESE ICING









# SPACE 2 / BARREL HALL

The Barrel Hall is a unique, versatile space framed by wine barrels, drop down lighting and contemporary art.

*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





# BARREL HALL / LARGE GROUP EVENT

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**LARGE GROUP EVENT (Over 40 guests) / \$190 a head for shared style menu.**

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*Mon - Thurs  
\$12000 min. spend\**

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

*Bookings to be made 3+ months in advance to guarantee private hire.*

*During peak season (November - January), an additional venue hire fee may apply.*

## SAMPLE 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









# 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
- Selection of beer, soft drinks, still and sparkling water

**4 hours \$90pp**

**Additional hour \$20pp**

## **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
- Selection of beer, soft drinks, still and sparkling water

**4 hours \$110pp**

**Additional hour \$30pp**

*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.*

*Additions:*

The Bird Whiskey **\$20pp**

Cocktail menu available on request at **\$17 per unit**. Minimum order 50 units.

Tribute Series wines availability and price upon request.



# 'O' QUARTERS ACCOMMODATION

The Bird in Hand Estate is home to a 3-bedroom luxury accommodation space, known as the 'O' Quarters. This can be reserved for your event pending availability.

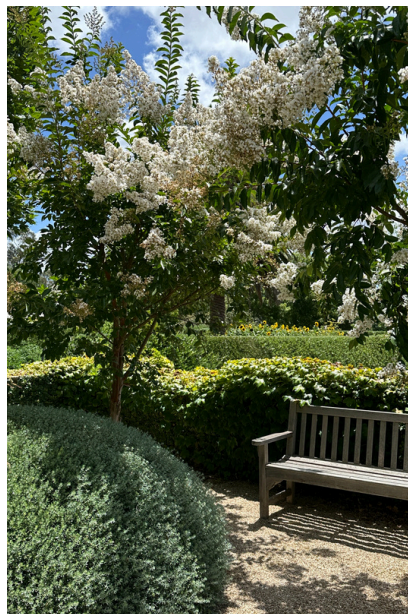
See more information and pricing [here](#).





# GARDENS

The Bird in Hand Estate was awarded South Australian 'Garden of the Year' in 2024. Our gardens are available for wedding ceremonies and open air events upon request.



# EXPRESSION OF INTEREST FORM /

EVENT DATE: \_\_\_\_\_ START TIME: \_\_\_\_\_ FINISH TIME: \_\_\_\_\_

ESTIMATED NUMBER OF GUESTS: \_\_\_\_\_

## OCCASION:

- Corporate
- Birthday
- Wedding
- Other: please specify \_\_\_\_\_

## EVENT:

- LVN Restaurant - Sit Down w/ LVN Menu
- LVN Restaurant/Garden Terrace - Cocktail 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:

- Accommodation
- Garden Ceremony
- Whiskey and/or Cocktails
- 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 due to licensing requirements. 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.





## CONTACT

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