



BIRD IN HAND BESPOKE EVENTS

Royal Tasmanian Botanical Gardens



Bird in Hand brings a high-end hospitality offering to the Royal Tasmanian Botanical Gardens, offering unique and charming bespoke private events.

Expect world-class food and wine amongst the picturesque landscape of specialty gardens, heritage architecture and sweeping lawns.

Each variation of the private event menu focuses on local, native and sustainably sourced ingredients. A philosophy that is shared with 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.

tasevents@birdinhand.com.au
Mandy Ward | 0427 650 262



IMAGE: JON GAZZIGNATO



OPTION 1 / CANAPÉ EVENT

\$80 PER PERSON

6 CANAPÉS

2-4 HOURS

All glassware, linen, tableware at an additional cost

SAMPLE CANAPÉ MENU

POTATO BLINIS WITH CREME FRAICHE, CHIVE & SALMON ROE

KINGFISH SASHIMI, PUFFED RICE & AVOCADO

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 & CHILLI

GRILLED DUCK LEG, PICKLED GRAPE LEAF & ONION FLOWERS

CHICKPEA PANISSE, WITH GARDEN MINT YOGHURT BAKED BEETROOT TART WITH ASHED GOAT CHEESE

ADDITIONAL EXTRAS PER PERSON

ARTISAN BREAD + WHIPPED SALTBUSH BUTTER \$8

ENTRÉE \$18

DESSERT / CHEESE \$14

GRAZING TABLE \$14

LATE NIGHT SNACK \$12

PLATED WEDDING CAKE \$5

OPTION 2 / GRAZING EVENT

\$450 MIN SPEND OR
\$35 PP > 8 GUESTS

SEASONAL
GRAZING TABLE

2-4 HOURS

All glassware, linen, tableware at an additional cost

OUR GRAZING TABLES ARE MADE UP OF LOCALLY GROWN AND SOURCED INGREDIENTS WHEREVER POSSIBLE, ENSURING EXCEPTIONAL FLAVOUR AND ENVIRONMENTAL SUSTAINABILITY.

THOUGHTFULLY DESIGNED TO BALANCE COLOUR, TEXTURE AND TASTE, OUR GRAZING TABLES CREATE A VISUALLY STUNNING CENTREPIECE FOR YOUR WEDDING OR EVENT.

INCURS A MINIMUM SPEND OF \$450 FOR UP TO 8 GUESTS. FOR GROUPS LARGER THAN 8, AN ADDITIONAL \$35 PER PERSON APPLIES.

DIETARIES CAN BE CATERED FOR SEPARATELY.

ADDITIONAL EXTRAS PER PERSON

ARTISAN BREAD + WHIPPED SALTBUSH BUTTER \$8

ENTRÉE \$18

DESSERT / CHEESE \$14

GRAZING TABLE \$14

LATE NIGHT SNACK \$12

PLATED WEDDING CAKE \$5

OPTION 3 / SIGNATURE EVENT

\$90 PER PERSON

SNACKS
2 SHARED ENTRÉES
2 SHARED MAINS

4 HOURS

All glassware, linen, tableware at an additional cost

SAMPLE MENU

SOURDOUGH AND OLIVE OIL

SNACKS

HOUSE MARINATED OLIVES

ARTISAN CHARCUTERIE, GARDEN PICKLES & SOURDOUGH

PITTWATER OYSTERS, SHIMA WASABI, CHIVE

TWO ENTRÉES (SHARED)

LOCAL FISH CRUDO, BUSH TOMATO HARISSA, CAPERS

GRANDVEWE GOATS CURD, ROAST BABY BEETROOT, FRESH FIG, SHISO, SHERRY VINEGAR

TWO MAINS (SHARED)

SLOW COOKED LAMB SHOULDER, PEARL BARLEY, SALSA VERDE

CHICKEN BALLONTINE, LOCAL MUSHROOMS, TARRAGON

GARDEN SALAD

SELECTION OF CHEESES FROM BRUNY ISLAND & GRANDVEWE CHEESE WITH BISCUITS & CONDIMENTS

ADDITIONAL EXTRAS PER PERSON

ARTISAN BREAD + WHIPPED SALTBUSH BUTTER \$8

ENTRÉE \$18

DESSERT / CHEESE \$14

GRAZING TABLE \$14

LATE NIGHT SNACK \$12

PLATED WEDDING CAKE \$5

OPTION 4 / BANQUET EVENT

\$130 PER PERSON

3 SHARED ENTRÉES
2 SHARED MAINS
3 SIDES

4 HOURS

All glassware, linen, tableware at an additional cost

SAMPLE MENU

SOURDOUGH, BUTTER AND OLIVE OIL

THREE ENTRÉES (SHARED)

STRACCIATELLA, ARTICHOKES, ASPARAGUS, BROAD BEANS, LEMON MYRTLE

LOCAL FISH CRUDO, FENNEL, CAPERS, SOURDOUGH

FLINDERS ISLAND WALLABY, MACADAMIA, PICKLED MUNTRIES

TWO MAINS (SHARED)

CAPE GRIM BEEF SHORT RIB, GRILLED GREENS, BEEF GARUM, ROASTED GARLIC

MARKET FISH, ROASTED PEPPERS, OREGANO

THREE SIDES

SUGARLOAF CABBAGE, SALTBUSH FURIKAKE

ROAST POTATOES, UMAMI SALT

GARDEN SALAD, SHERRY VINAIGRETTE

SELECTION OF CHEESES FROM BRUNY ISLAND & GRANDVEWE CHEESE WITH BISCUITS & CONDIMENTS

ADDITIONAL EXTRAS PER PERSON

ARTISAN BREAD + WHIPPED SALTBUSH BUTTER \$8

ENTRÉE \$18

DESSERT / CHEESE \$14

GRAZING TABLE \$14

LATE NIGHT SNACK \$12

PLATED WEDDING CAKE \$5

OPTION 5 / TASTING EXPERIENCE

\$170 PER PERSON

A RANGE OF SMALL
TASTING PLATES

4 HOURS

All glassware, linen, tableware at an additional cost

SAMPLE MENU

SNACKS

FLINDERS ISLAND WALLABY TART, TASMANIAN TRUFFLE
RAW SCALLOP, YUZU, GERALDTON WAX
ABALONE, LARDO, FERMENTED CHILLI
FREYCINET MUSSELS, TASMANIAN SAFFRON, FENNEL

TUNA, SHIMA WASABI, CUCUMBER
MARKET FISH, LOBSTER, ANISE MYRTLE
SOURDOUGH, CULTURED BUTTER
AGED DUCK, TURNIP, THE BIRD WHISKEY

YOGHURT SORBET, SORREL GRANITA, LEMON MYRTLE
ARTICHOKE, APPLE, HAZELNUT, DARK MALT

SWEETS TO FINISH

ADDITIONAL EXTRAS PER PERSON

ARTISAN BREAD + WHIPPED SALTBUSH BUTTER \$8
ENTRÉE \$18
DESSERT / CHEESE \$14
GRAZING TABLE \$14
LATE NIGHT SNACK \$12
PLATED WEDDING CAKE \$5

BIRD IN HAND BEVERAGE PACKAGES



SPARKLING PACKAGE



Bird in Hand Sparkling
Selection of beer and soft drinks
Still/sparkling water

2 hours - \$36 per person
Additional hour(s) - \$14 per person

Still wine selections can be added for an extra fee per person on request

BUSH PACKAGE



Bird in Hand Sparkling
Bird in Hand Sauvignon Blanc
Bird in Hand Pinot Rosé
Bush Chardonnay
Bush Shiraz
Bird in Hand Cabernet Sauvignon
Selection of beer and soft drinks
Still/sparkling water

4 hours \$65 per person
Additional hour(s) - \$15 per person

Add on The Bird Whiskey - \$20 per person
‘Tribute’ Series and ‘Nest Egg’ Series wines available upon request

*Bird in Hand reserves the right to offer alternatives
to original selection subject to availability*

BIRD IN HAND PACKAGE



Bird in Hand Sparkling
Bird in Hand Sauvignon Blanc
Bird in Hand Pinot Rosé
Bird in Hand Syrah
Bird in Hand Tasmanian Reserve Series Pinot Noir
Selection of beer and soft drinks
Still/sparkling water

4 hours - \$90 per person
Additional hour(s) - \$20 per person

Add on The Bird Whiskey - \$20 per person
‘Tribute’ Series and ‘Nest Egg’ Series wines available upon request

*Bird in Hand reserves the right to offer alternatives
to original selection subject to availability*

EXPRESSION OF INTEREST FORM /

EVENT DATE:_____ START TIME:_____FINISH TIME: _____

ESTIMATED NUMBER OF GUESTS: _____

OCCASION:

- ☐ Corporate
- ☐ Birthday
- ☐ Wedding
- ☐ Other: please specify_____

EVENT:

- ☐ Option 1 / Canapé Event
- ☐ Option 2 / Grazing Event
- ☐ Option 3 / Signature Event
- ☐ Option 4 / Banquet Event
- ☐ Option 5 / Tasting Event

BEVERAGE PACKAGE:

- ☐ Sparkling Package
- ☐ Bush Package
- ☐ Bird in Hand Package

ADD ONS:

- ☐ Whiskey
- ☐ Nest Egg Series Wines
- ☐ Tribute Series Wines
- ☐ Other: please specify_____

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 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 and 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 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. 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 / 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.

8. 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 leave 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.

9. 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.

10. Basis of Agreement / Performance of this agreement is subject to labour troubles, disputes, strikes or pickets, accidents, government (Federal, State, Local), restrictions upon travel, 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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