



# 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.

---

*Seated Capacity*  
32

*Standing Capacity*  
60

---

## GALLERY



---

***Mon & Thurs***  
*\$4000 min. spend\**  
*\$4000 exclusive venue hire*

***Fri - Sun***  
*\$4000 min. spend\**  
*\$6000 exclusive venue hire*

---

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

# LVN / SIT DOWN EVENT

---

**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 / COCKTAIL EVENT

---

**COCKTAIL EVENT** / \$99 per person including 9 canapés. We recommend hosting at least 30 guests with a beverage package add on 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

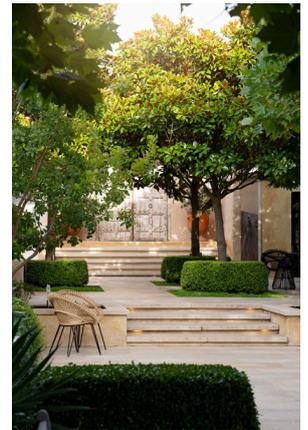
GRILLED DUCK LEG, PICKLED GRAPE LEAF & ONION FLOWERS

CHICKPEA PANISSE, WITH GARDEN MINT YOGHURT

BAKED BEETROOT TART WITH ASHED GOAT CHEESE

WATTLE SEED ICE CREAM SANDWICH

CARROT CAKE, CREAM CHEESE ICING





# 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

---

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

---

***Mon - Thurs***

*\$12000 min. spend\**  
*\$6000 exclusive venue hire*

***Fri - Sun***

*\$15000 min. spend\**  
*\$6000 exclusive venue hire*

---

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

**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**

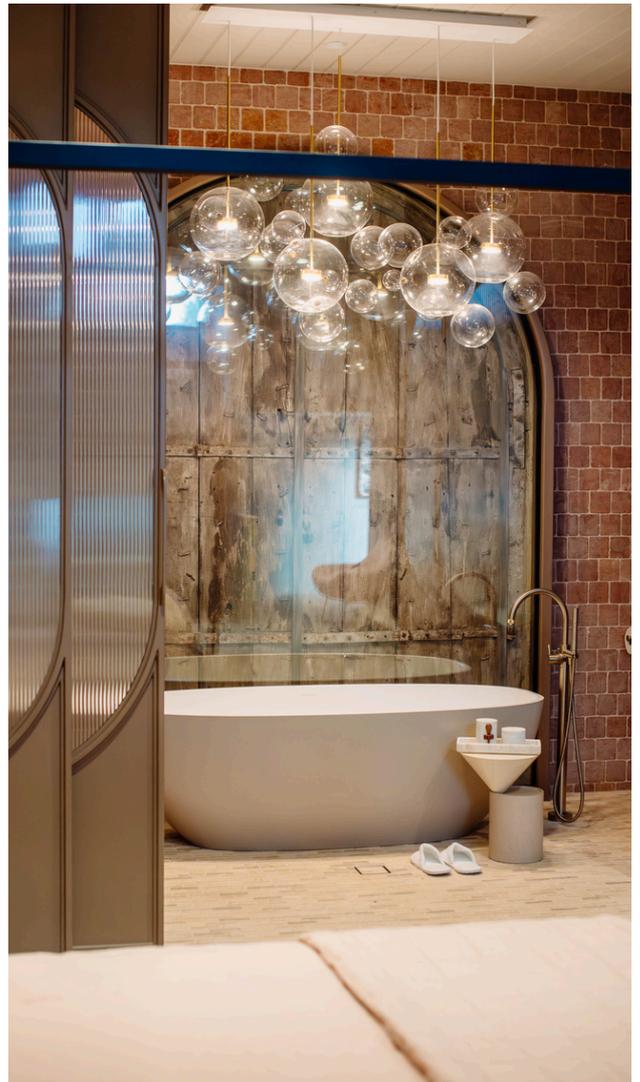
Cocktail menu available on request at **\$17 per unit**. Minimum order 50 units.

Tribute Series wines availability and price upon request.

# ‘O’ QUARTERS ACCOMMODATION

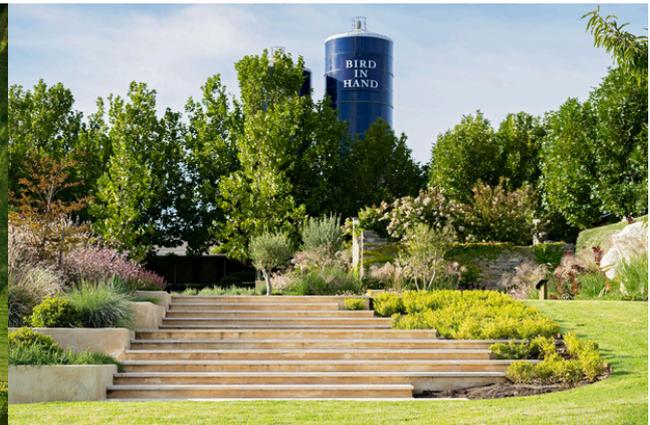
The Bird in Hand Estate is home to a 3-bedroom luxury accommodation space, known as the ‘O’ Quarters. This can be reserved for your event pending availability.

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.



## CONTACT

[woodsideevents@birdinhand.com.au](mailto:woodsideevents@birdinhand.com.au)

8 8389 9488

