



BIRD IN HAND BESPOKE EVENTS

Woodside Estate, Adelaide Hills

2025/2026



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 | 08 8389 9488

Please note that all prices in this package are subject to change in future years to reflect inflation, changes in supplier costs, and adjustments in line with the Consumer Price Index (CPI) and other relevant economic factors. Final pricing for future events will be confirmed closer to the approval of your event date.

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.

<i>Seated Capacity</i> 32	<i>Standing Capacity</i> 60
<i>Mon - Fri</i> \$8000 min. spend*	<i>Sat & Sun</i> \$10,000 min. spend*

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

GALLERY



LVN / SIT DOWN EVENT

SIT DOWN EVENT / Seven course Tasting Menu for \$195 per person, with an optional \$95 *Standard* Wine Pairing **or** \$195 *Tribute* 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

Please note, we cannot cater to vegan or egg-free dietary requirements for this menu.

LVN / COCKTAIL EVENT

COCKTAIL EVENT / \$99 per person including 9 canapés. Canapé events can extend onto our Garden Terrace or in our gardens.

SAMPLE COCKTAIL 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.

<i>Seated Capacity</i> 200*	<i>Standing Capacity</i> 300*
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**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.

<i>Mon - Thurs</i>	<i>Fri - Sun</i>
<i>\$12000 min. spend*</i> <i>\$6000 exclusive venue hire</i>	<i>\$15000 min. spend*</i> <i>\$6000 exclusive venue hire</i>

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

SAMPLE MENU

SOURDOUGH, BUTTER AND OLIVE OIL

THREE ENTREES (SHARED)

STRACCIATELLA, ARTICHOKES, 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

CANAPÉS CAN BE ADDED ON TO THIS PACKAGE - SEE NEXT PAGE

LARGE GROUP EVENT / CANAPÉ ADD ONS

CANAPÉ ADD ONS / Additional \$25 per person for a choice of x3 canapés.
Canapés can be served on our Garden Terrace or in our gardens.

SAMPLE CANAPÉ MENU

WILD MUSHROOM ARANCINI, PARMESAN AIOLI

PUMPKIN SEED CRACKER, WOODSIDE GOATS CURD
GARDEN HERBS AND BLOSSOMS

PUFFED RICE CRACKER, TUNA, CHILLI, AVOCADO

RARE BEEF ON SOURDOUGH, HORSERADISH CREAM

DUCK LEG SAUSAGE, YUZU KOSHO

***PLEASE NOTE THIS OFFER IS ONLY AVAILABLE IN CONJUNCTION WITH THE LARGE GROUP
EVENT MENU***

BARREL HALL /

SMALL GROUP EVENT

(SEMIPRIVATE SPACE)

SMALL GROUP EVENT (Under 40 guests) / \$155 a head for a shared style menu including food and a choice of x1 sparkling, x1 red and x1 white from the below list. Other Beverage Packages (see page 12) can be added upon request.

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

SAMPLE MENU

TO START

HOUSE MARINATED OLIVES

SMOKED ALMONDS

SOURDOUGH, BUTTER, EXTRA VIRGIN OLIVE OIL

ENTREE

HEIRLOOM TOMATO SALAD, BUFFALO FETA W/ BASIL, CHILLI & GARLIC DRESSING

RAW TUNA, GREEN OLIVE, CAPERS, LEMON & CHIVES

SCOTT'S CHICKEN LIVER PATÉ, GARDEN PICKLES, SOURDOUGH

MAIN

DUCK LEG, LENTILS & RADICCHIO

GARDEN SALAD W/ MIXED GREENS, HERBS, SHERRY VINEGAR DRESSING

TO FINISH

CHEESE

WATTLESEED PEARS, LOCAL HONEYCOMB & BISCUITS

CHOOSE X1 SPARKLING, X1 RED AND X1 WHITE FROM THE BELOW WINE LIST

BIRD IN HAND SPARKLING

BIRD IN HAND RIESLING

BIRD IN HAND SAUVIGNON BLANC

BIRD IN HAND PINOT GRIGIO

BIRD IN HAND PINOT GRIS

BIRD IN HAND SYRAH

BIRD IN HAND SHIRAZ

UPGRADE TO THE *NEST EGG* SERIES WINES FOR \$20 PER PERSON



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](#).

GALLERY



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/marquee events upon request.

GALLERY



Images by Sebastian Paynter
Creative Direction and Styling by Hygge Studio

PREFERRED SUPPLIERS

Bird in Hand has fluid working relationships with a variety of fantastic suppliers who we have worked alongside to bring many of our events to life.

Our preferred suppliers include -

Hygge Studio (Event Planners)

Sebastian Paynter Photography (Preferred Wedding Photographer)

CASO Light N Sound (AV, Lighting, Staging)

White Marquee (Furniture Hire)

Olympic Party Hire (Furniture Hire)

Wasabi Entertainment (DJs, Bands, Singers)

Kanga Coachlines (Busses)



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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
- ☐ Garden dining - Marquee or Open Air

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

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8 8389 9488

