

 BIRD IN HAND

BESPOKE EVENTS PACKAGE

Woodside Estate, Adelaide Hills



The Woodside Estate offers distinctive, character filled spaces designed for bespoke private events.

Named after the historic Bird in Hand gold mine on Bird in Hand Road, the estate sits within the Adelaide Hills, a region once rich with gold mining activity throughout the 1800s. Nearby, within 10 kilometres of the estate, former mines such as ‘Two in the Bush’ and ‘Nest Egg’ also operated, inspiring the names of other wines in the Bird in Hand portfolio.

Set across an 80-acre estate, guests can enjoy world-class food and wine, landscaped gardens, and sweeping vineyard views of the Adelaide Hills. With a strong focus on sustainable, cool-climate winemaking, Bird in Hand is dedicated to delivering bespoke experiences that celebrate social advocacy and contemporary arts.

Private event menus, curated under the guidance of Executive Chef Jacob Davey, highlight local, native, and sustainably sourced ingredients.

From initial planning through to the final moments of your event, our experienced team ensures every detail is seamlessly delivered and truly memorable.

We look forward to celebrating with you.

Please note that all prices in this package are subject to change. Final pricing for future events will be confirmed closer to the approval of your event date.



BIRD IN HAND

EVENT SPACES



LVN RESTAURANT



BARREL HALL



THE GARDENS





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 an earthy and textural palette. Helmed by Executive Chef Jacob Davey, the world-class food offering is inspired by place and culture.



‘DEGUSTATION’

\$225 per person | Seated

20-32 ppl | approx. 3 hour duration

MENU

Curated dining experience/ Seven course degustation.

This offering is seasonal, current sample menu is available [here](#).



Please note, we are unable to cater for vegan or egg-free dietary requirements for the degustation menu.

COCKTAIL EVENT

\$115 per person | Standing

30-200 ppl | approx. 3 hr duration

MENU

9 selected canapés per guest (refer to menu)

Canapé events can extend onto our Garden Terrace, Lawns or Barrel Hall (season dependent).



VENUE DETAILS

LVN CAPACITY

Minimum 20 ppl

- 32 seated
- 60 standing

MINIMUM SPEND

Mon - Thurs

\$8,500 food & beverage min. spend*

Fri - Sun

\$10,000 food & beverage min. spend*

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

**As LVN is an operational restaurant, private hire will incur a minimum spend (incl. food & beverage) regardless of guest numbers.*



BARREL HALL

The Barrel Hall is a unique, versatile space framed by wine barrels, drop down lighting and contemporary art. With a semi-private area option, this space is available for small and exclusive space hire or large events and weddings.



CELLAR DOOR STYLE

\$100 per person | Seated
20-40 ppl | approx. 3hrs duration

MENU

Shared style (set menu)

- Sourdough, olive oil & butter
- 2 x Entrées
- 2 x Mains
- 1 x Sides
- Platter of cheese and crackers



VENUE DETAILS

VENUE HIRE

- 40 seated
- 50 standing

MONDAY- SUNDAY

Included room hire, available from 11am-4pm during cellar door hours.

SEMI PRIVATE SPACE

A designated area surrounded by barrel wall in the Cellar Door.

Booking this space is essential
**Public holidays incur a 15% surcharge*





TERRACED LAWNS & GARDEN

The Bird in Hand Estate's award winning gardens are a testament to the many years of love and dedication from Bird in Hand Co-Founder and Garden Designer, Susie Nugent. The show piece Mediterranean terrace garden boasts a mix of solid shapes, colour and grasses with a unique style in each season.



CEREMONY

MONKEY LAWN OR UPPER LAWNS

VENUE HIRE

\$1,500

Seated 100 ppl | Standing 150+ ppl

CEREMONY INCLUSIONS

- Dedicated ceremony space (5pm) on Monkey Lawns or Upper Lawns for 2 hours
- 16 Bentwood Chairs (black or white) *option for additional chair hire is available*
- Use of up to 4 x outdoor umbrellas
- Signing table and 2 x chairs
- 2 x complimentary glasses of Bird in Hand Sparkling for couple (*on signing of wedding certificate or on first walk back down aisle*)
- Rehearsal time prior to your occasion – in consultation with our Event Manager
- Pre-look photo opportunity at ceremony space and wedding couple pre-ceremony photos onsite if required
- Water station for guests on arrival (*on request*)

These ceremony spaces are exclusive upon booking a reception package

CANAPÉ HOUR

UPPER LAWNS OR GARDEN TERRACE

Enjoy a golden hour gathering with canapés, where guests can mingle over standing canapés and beverages. This can be served on the Upper Lawns and Garden Terrace during the warmer months.

Canapé Add-Ons | *Additional*

\$30 per person for a choice of 3 x canapés*



**Refer to menu in the back for canapé and beverage selections*





RECEPTION OPTIONS

BARREL HALL | INDOOR

\$199 per person | Seated

MENU

Shared style | Three courses

- Sourdough, olive oil & butter
- 3 x Entrées
- 2 x Mains
- 3 x Sides
- Platter of cheese and crackers

UPPER LAWNS | OUTDOOR

\$210 per person | Seated
Max 130ppl

MENU

Shared style | Three courses

- Sourdough, olive oil & butter
- 3 x Entrées
- 2 x Mains
- 3 x Sides
- Platter of cheese and crackers

VENUE HIRE

OFF-PEAK SEASON (MAY-SEPT)

\$6,000

PEAK SEASON (OCT-APR)

\$8,000

Venue hire is in addition to the minimum spend on food and beverage.

Includes:

- Exclusive venue access for occasion
- Tables & chairs
- Linen & crockery
- Cutlery & glassware
- Furniture
- Set up/pack down
- Onsite coordination
- Use of vineyards/gardens for photography

Please ask us about our lighting packages



MINIMUM SPEND

CAPACITY

Barrel Hall

Seated 200* | Standing 300*

Outdoor

Seated 130 | Standing 200

MINIMUM SPEND (Food & Beverage)

Peak Season (Oct-Apr)

Fri - Sun	Mon-Thurs
<i>\$15,000</i>	<i>\$12,000</i>

Off Peak Season (May-Sept)

Flat rate
\$6,000

Large group events that require earlier closure of the Cellar Door, may incur an early access venue hire fee.

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



BIRD IN HAND

BEVERAGE PACKAGES



WINE PACKAGES

THE BIRD IN HAND

\$95 per person

4hr duration | additional hour at \$25pp

Bird in Hand Sparkling
Bird in Hand Sauvignon Blanc
Bird in Hand Pinot Rose
Bird in Hand Syrah
Tasmanian Nouveau Pinot Noir
Soft Drinks
Juice

THE NEST EGG

\$115 per person

4hr duration | additional hour at \$35pp

Bird in Hand 'O' Sparkling
Bird in Hand Pinot Gris
Nest Egg Chardonnay
Bird in Hand Pinot Rose
Nest Egg Syrah
Nest Egg Cabernet Sauvignon
Soft Drinks
Juice

BYO is not available. 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.



ADD ON OPTIONS

SPIRITS PACKAGE

\$30 per person

2hr duration

The Bird Whiskey
Vodka
Gin
Rum
Mixers (Tonic, Coke,
Lemonade, etc.)

*Served from 9pm at events / weddings
with food component being purchased.
No “shots” or double pours available.*

BEER PACKAGE

\$30 per person

4hr duration | Select two

Coopers Pale
Coopers Lager
Corona
Great Northern Super Crisp
Hahn Super Dry
Hahn Lite
Peroni Red

COCKTAIL PACKAGE

\$20 per glass

Minimum 50 units per cocktail selection

Aperol Spritz
Limoncello Spritz
Cosmopolitan

BYO is not available



FOOD PACKAGES



CELLAR DOOR STYLE

Barrel Hall

\$100 per person | Seated

20-40 ppl | Semi-Private Space

MENU

Shared style

STARTERS

- Marinated olives
- Smoked almonds
- Sourdough, olive oil, butter
- Cantabrian anchovies, olive oil oregano
- Prosciutto, guindillas

ENTRÉE

- Scotts chicken liver pate, Garden pickles
- Raw tuna, green olive, capers, lemon and chives

MAIN

- Wild mushroom arancini, parmesan aioli
- Roast duck leg, lentils, bitter leaves

SIDE

- Heirloom tomato salad, buffalo feta, basil, chilli & garlic dressing

OR

- Garden salad with sherry vinegar dressing

TO FINISH

- Cheese and lavosh

Regular Cellar Door bookings will not be accepted over 20 ppl, Semi-Private Space is required. Highly seasonal offering and availability. Dietaries are catered for and served individually or with dedicated plating.



CANAPÉS/STANDING

\$115 per person

Minimum 30 ppl | approx. 3 hr duration

9 x Canapés per person in total

Select from the below

- Puffed rice cracker, kingfish tuna, chilli, avocado
- Oyster, sunrise lime and chive
- Pumpkin seed cracker, Woodside goats curd, zucchini
- Cured salmon on sourdough, horseradish cream or Rare beef, sourdough, horseradish
- Chicken and walnut sandwich
- Marinated tomato on sourdough
- Scotts pate, toasted brioche*
- Baked beetroot tart with ashed goat cheese

Substantial options (choose up to x 2)

- Grilled pork skewer, macadamia
- Grilled chicken, Geraldton Wax, ginger
- Wild mushroom & parmesan arancini
- Lamb kofta, spiced mint yoghurt
- Pork and fennel sausage roll
- Beef sliders
- Prosciutto croquette
- Grilled kangaroo skewer with roasted macadamia & chilli

(* = seasonal availability)

Dietaries are catered for and served individually or with dedicated plating.



SEATED RECEPTION

\$199 per person

40 ppl minimum | 3 x Courses | Shared Style

STARTERS

Sourdough, olive oil & butter

ENTRÉE *(choose x 3)*

- Tuna tartare, chilli, saltbush, futikake
- Bresola, roasted beetroot, horshradish
- Heirloom tomato buffalo feta, garlic oil, basil
- Prosciutto, vincotto, hazelnuts, ricotta, figs*
- Raw tuna, green olive, capers, lemon and chives
- Grilled kangaroo, macadamia salsa, oregano

MAIN *(choose x 2)*

- Chicken ballotine, lentils, porcini or Chicken ballontine, tarragon jus and cannellini beans
- Lamb shoulder dutch carrots, salsa verde
- Beef short rib with charred spring onions and garden gremolata or Beef short rib, horseradish remoulade
- Barramundi, tomato sugo, olives, capers garlic croutons

SIDES *(choose x 2)*

- Roasted potato, umami salt
- Fries, umami salt
- Roasted & glazed carrots
- Kitchen garden salad, sherry vinaigrette
- Chickpea tabouli
- Sugarloaf cabbage, saltbush furikake
- Fennel salad
- Rocket, pear, parmesan salad

TO FINISH *(choose x 1)*

- Cheese & lavosh
- Strawberries & cream

All menu items are subject to seasonal availability. Dietaries are catered for and served individually



ACCOMMODATION





‘O’ QUARTERS

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

3 Bedrooms | 3 Bath w ensuites | Sleeps 6

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



‘BANKSIA HOUSE’

The Bird in Hand extended accommodation offering is ‘Banksia House’. This is a rammed-earth large home with recently upgraded interiors is perfect for groups or families.

4 Bedrooms | 2 Bath | Sleeps 8

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



Kindly note: No children under the age of 12 or pets allowed, We recommend contacting your Event Manager for booking these spaces.

GARDENS

The Bird in Hand Estate was awarded South Australian ‘Garden of the Year’.
Our gardens are available for ceremonies and open air events.



Garden spaces are exclusively available upon booking an event package



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.

Hygge Studio (Event & Styling Planners)

JAKS Hire and Design (Event Hire, Design & Styling)

Kate Muller (Celebrant)

Hannah Jane (Celebrant)

Adelaide Flower House (Florals)

Woodhouse Flowers (Florals)

Sebastian Paynter Photography (Wedding Photographer)

Katherine Shultz Photography (Wedding Photographer)

Novotech (AV, Sound, Lighting & Staging)

CASO Light N Sound (AV, Lighting & Staging)

White Marquee (Furniture Hire)

Olympic Party Hire (Furniture Hire)

Wasabi Entertainment (DJs, Bands, Singers)

Him & Her (Acoustic, DJ, Strings and Bands)

Adelaide Luxury Car Hire (Private transport)

24K Luxury events (Private travel and experiences)

Kanga Coachlines (Buses)





CONTACT

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