



The Garden Party

Available Monday – Friday, 7 am – 4 pm

This 4-hour wedding ceremony and celebration package for up to 48 people extends to the following:

- Ceremony and celebration space in the lush gardens of The Other Bird
- Authorised Marriage Celebrant – our award-winning Celebrant will deliver a warm and memorable ceremony
- Two-hour photography package – the magic of your day will be captured by our talented professional wedding photographer
- Bridal bouquet – your beautiful bridal bouquet will be created by a top local Florist
- Catering – a number of options are available depending on your preferred style:

Option 1. Brunch in the Garden (available until 11 am)

1 to 20 guests \$1100

Up to 48 guests \$55 per person

Brunch buffet consisting of breakfast wraps, granola & acai cups, seasonal fruit, savoury tarts, pancakes, bacon, scrambled eggs, hash browns, house relish, freshly baked croissants, Scones with whipped cream & strawberry jam. Served with barista made Fonzie Abbott coffees & tea along with fruit juices.

Option 2. Pizzas in the Garden (available from 11 am)

1 to 20 guests \$1100

Up to 48 guests \$44 per person

Hand stretched pizzas are Neapolitan in style and baked on stone in a traditional pizza oven. GF bases are available. See below for available toppings.

Option 3. Two Course Dining in the Garden

1 to 10 guests \$1100

Up to 48 guests \$110 per person

See menu options below.

- Beverages - The Other Bird is a licenced venue with bar facilities available from 10am. Normal beverage

prices apply with the tab to be settled at the conclusion of your event. See the drinks list below.

- Paperless wedding invitation – this convenient and eco-friendly option will be emailed to you detailing all of the information that your guests will require

Enhance your Celebration:

Live Musician: Although not mandatory, we recommend enhancing the atmosphere of your celebration by including a live musician in your plans. We have negotiated packages with some of the best local talent with prices starting at \$495 up to \$900 for a 3-hour set; pricing will be dependent on the artist and time of celebration, please enquire for further information.





Pizza Toppings

MARGHERITA | tomato base, fresh mozzarella, basil (v)

LAUREL BANK | olive tapenade, eggplant, zucchini, cherry tomatoes, capsicum, fetta. (v)

HAWAIIAN | tomato base, fresh mozzarella, pineapple, ham off the bone, basil.

PEPPERONI | tomato base, fresh mozzarella, basil, mild sopressa.

MEATLOVERS | BBQ sauce base, ham off the bone, Italian pork, hot sopressa, basil, fresh mozzarella.

PROSCIUTTO, ROCKET, PARMESAN | tomato base, rocket, shaved parmesan, prosciutto, olive oil.

PESTO CHICKEN | roast chicken, basil pesto, red onion, rocket, mozzarella & parmesan.

SMOKED SALMON | Hot smoked salmon with capers, rocket, cream cheese on a roast garlic base.

THE OTHER BIRD | fresh mozzarella, gorgonzola, prosciutto, pear, walnut, olive oil.

TOOWOOMBA
ELOPEMENTS &
MICRO-WEDDINGS



Two Course Dining

(alternate drop)

ENTRÉE |

Prawn and crab ravioli, seafood bisque, Pernod swirl.

Confit ocean trout, pickle vegetable, toasted seaweed chilli dressing, (GF, DF)

Karaage chicken taco, sesame kewpie, spinach, pickled ginger, shallots and namh jim

Baked QLD blue pumpkin, ancient grain salad, hummus, rice crackers. (Vegan)

Charred cauliflower, whipped jalapeno cream with herbs, seeds and nuts. (gf, v)

MAINS |

House potato gnocchi served with a slow cooked lamb ragu

Mooloolaba prawn spaghetti with garlic, chilli, herbs, white wine & olive oil

Bistro chicken Maryland, creamy mustard & tarragon sauce, bacon, herbs & broccolini

Crispy skin market fish with fennel puree, sauteed greens, micro salad & orange butter sauce.

Braised short rib in chianti with pomme puree, gremolata

Char grilled 250g eye fillet of beef, potato cake, sauté asparagus, merlot jus. (Add 12)

DESSERT |

Lisbon lemon meringue tart, orange candy, citrus sorbet.

Chocolate torte, coffee gelato, raspberries.

Baked New York cheesecake, mixed berry coulis, snow sugar.



THE
OTHER BIRD

HOT DRINKS

ESPRESSO 4.5

FLAT WHITE 5

LONG BLACK 5

CAPPUCINO 5

HOT CHOCOLATE 5

CHAI LATTE 5

MATCH LATTE 5

MOCHA 5.5

DIRTY CHAI 6

STICKY CHAI TEA 7

BABYCINO 3

POT OF TEA | English breakfast / jasmine / earl grey / lemongrass & ginger / peppermint 5

EXTRA SHOT add 1

ALTERNATIVE MILKS | oat / almond / lactose free / soy add 0.5

SYRUPS | vanilla / caramel / hazelnut add 1

MUG | add 0.5

DECAF | add 0.5

TAKE AWAY COFFEE

CUP | 6 oz / single shot as priced above

SMALL | 8oz / single shot add 0.5

MEDIUM | 12oz / double shot add 1

LARGE | 16oz / double shot add 2

FONZIE ABBOTT COFFEE BEANS – HIGHSIDE BLEND**250g** 19**500g** 33**1kg** 60**WINE****BUBBLES**

	150ml	250ml	Bottle
MATHO prosecco D.O.C brut, organic & vegan, Italy	13.5	21.75	60

WHITE**PETE’S PURE** | moscato, Murray Darling, NSW, 2021

11 16.75 40

ANT MOORE A+ | sauvignon Blanc, Marlborough, New Zealand 2021

13 20 55

MITCHELL | riesling, Clare Valley, SA, 2022

15 23.5 65

PETE’S PURE | pinot gregio, Murray Darling, NSW, 2021

12.5 19 50

SAINT & SCHOLAR | pinot gris, Adelaide Hills

14 21.75 60

PEPPERTREE | chardonnay, Hunter Valley, NSW, 2021

13 20 55

WARRAMATE | chardonnay, Yarra Valley, VIC, 2021

18 27 75

MITCHELL | botrytis Riesling, Clare Valley, SA, 2018

375ml bottle

45

ROSE**DOMINIQUE PORTET** | Fontaine Rose, Yarra Valley 2022

16 23.5 65

RED

SAVE OUR SOULS | pinot noir, Mornington Peninsula, VIC 2020

16 23.5 65

LLOYDS | GSM (Grenache, Shiraz, Mourvèdre), McClaren Vale, SA 2021

16 23.5 65

BARTOLI | Rosso di rosso di Montalcino, Italy, 2018

80

Lovely, fresh, vibrant, easy-drinking Sangiovese, with all the classic sour cherries and herbs. This is a perfect pizza wine.

REVERDITO | Barolo, La Morra, Italy, 2015

100

Reverido Barolo has a nose of cherry, raspberry, mocha and floral notes. It is full bodied with bright acidity, lean tannins and rich flavours of raspberries, cherries, aniseed, oak and spice.

LENTON BRAE | cabernet sauvignon, Margaret River, WA, 2021

15 21.75 60

KAESLER | The Bogan, Barossa Valley, SA 2020

100

Outstanding limited release Barossa Shiraz - highly rated by industry experts. This is a medium bodied wine with black current and spice notes with a vanilla oak finish.

STONEHORSE | shiraz, Barossa Valley, SA, 2020

15 21.75 60

ELOQUESTA | shiraz petit verdot, Mudgee, NSW, 2017

85

BEER / CIDER

GREAT NORTHERN | zero. 7

GREAT NORTHERN | super crisp. 9

GOLD | 9

PERONI LEGGERA | 9

ROGERS | 11

STONE & WOOD | pacific. 12

BROOKVALE UNION | ginger beer. 13

BAROSSA CIDER CO | pear cider. 12

BAROSSA CIDER CO | apple cider. 12



COCKTAILS

MIMOSA | Matho prosecco, orange juice. 15

APEROL SPRITZ | Matho prosecco, Aperol, soda. 20

ESPRESSO MARTINI | Fonzie Abbott Highside cold brew, Kahlua, Smirnoff. 20

PINA COLADA | Barcardi white rum, pineapple juice, coconut cream. 20

MARGARITA | Espolon blanco, Cointreau, lime. 20

MOJITO | Barcardi, mint, fresh lime juice. 20

GIN MARTINI | Tanqueray, Cinzano Bianco, olives. 20

SOUTHSIDE | Tanqueray, lime juice, simple syrup, mint. 20

COSMOPOLITAN | Smirnoff, Cointreau, lime, cranberry. 20

SPIRITS

Pricing includes mixer

SMIRNOFF | vodka 13

GREY GOOSE | vodka 16

TANQUAERAY | gin 14

HENDRICKS | gin 17

FOUR PILLARS | rare gin 17

FOUR PILLARS | bloody shiraz gin 17

BUNDABERG | rum 14

SAILOR JERRYS | rum 14

DEADMAN'S FINGERS | rum 14

MALIBU | rum 14

BACARDI | rum 14

PIMMS | liqueur 14

COINTREAU | orange liquor. 15

CHIVAS | 12 year old scotch 14

MACALLAN | 12 year old single malt 20

JIM BEAM | bourbon 13

JACK DANIELS | bourbon 15

JAMIESONS | whiskey 13

CANADIAN CLUB | whiskey 13

SOUTHERN COMFORT | whiskey 13

gf | gluten free gfo | gluten free option v | vegetarian vo | vegetarian option vg | vegan

A surcharge equal to the merchant fee for your card type will be dynamically applied to each card transaction.

A surcharge of 25% applies on public holidays & 10% on Saturdays, 15% on Sundays to cover penalty rates.