



# CELEBRATIONS

# AT



berth

45 NEW QUAY PROMENADE  
DOCKLANDS VIC 3008

03 9670 0199

events@berth.com.au

berth.com.au

facebook Berth Restaurant & Events, Docklands

instagram berth\_restaurantevents





## celebrate at berth

With floor to ceiling windows & breathtaking panoramic views over Victoria Harbour and the city skyline, Berth offers a unique purpose built event space that boasts style & sophistication.

We specialise in birthdays, engagements, christenings and anything that gives reason to celebrate! We understand the importance of celebrating special occasions to make it truly memorable. Our team will ensure they go above and beyond to provide exceptional service & first class food to suit your needs.



# cocktail food + beverage packages

## PACKAGE 1

- Choice of 6 canape items
  - 1 mini meal pp (choice of 1 item)
  - Your cake, served grazing style
  - 4 hour Berth beverage package
- \$ 140 pp

## PACKAGE 2

- Berth's signature grazing station
  - Choice of 7 canape items
  - 2 mini meals pp (choice of 2 items)
  - Your cake, served grazing style
  - 4 hour Berth beverage package
- \$ 160 pp

## PACKAGE 3

- Berth's signature grazing station
  - Choice of 8 canape items
  - 2 mini meals pp (choice of 2 items)
  - 1 mini dessert pp (choice of 1 item)
  - Your cake, served grazing style
  - 4 hour premium beverage package with spirits
- \$ 180 pp

## ADDITIONAL ITEMS

- |   |        |
|---|--------|
| Additional mini meal  | \$12pp |
| Additional mini dessert   | \$12pp |
| Grazing station of local & imported cheeses                           | \$18pp |
| Oyster station freshly shucked & serviced by our chef                 | \$24pp |
| Additional 1 hour to any package duration<br>(inclusive of beverages) | \$10pp |

*Please note menu items & prices are subject to change without notice.*





## cocktail menu items

### CANAPES

Freshly shucked oysters served natural  
Anchovy toast focaccia, stracciatella, anchovy, pickled fennel  
Bruschetta stracciatella, tomatoes, basil, shallot & balsamic  
Salmon crudo tart w horseradish cream  
Charred mandarin & stracciatella toast w olive crumb  
Samosa w sweet chilli sauce  
Spring rolls w soy sauce  
Wild mushroom arancini w aioli  
Gruyere cheese puffs  
Chicken tika pie  
Crispy cajun prawns w chipotle  
Southern style chicken w smoked bbq sauce & aioli  
Korean fried chicken w aioli  
Meatballs  
Beef & red wine pie  
Cauliflower & cheese pithivier

### MINI MEALS

cold Gnocchi bolognese slow-cooked beef sugo, thyme, parmesan hot  
cold Pumpkin gnocchi, burnt butter, basil, pinenuts hot  
cold Prawn roll w red onion & tarragon dressing hot  
cold Beef burger cheddar cheese, lettuce, tomato, relish & aioli hot  
cold Korean fried chicken sliders w lettuce & aioli hot  
hot Meatball roll w rocket, red onion, aioli hot

### MINI DESSERTS

hot Cookies n cream vanilla bean ice cream rolled in cookie crumble & hot  
chocolate sauce  
hot White chocolate brulée  
hot Cannoli w ricotta filling

*Vegan options available please talk to your event coordinator for more information*



# sitdown food + beverage packages

## PACKAGE 1 (3 COURSE)

- Mezze boards
- 2 mains served alternate drop
- Green salad served with main course
- 2 desserts served alternate drop
- Your cake, served on platters to each table
- 4 hour Berth beverage package

\$160 pp

## PACKAGE 2 (4 COURSE)

- Canapes on arrival (choice of 2 items)
- 2 entrées served alternate drop
- 2 mains served alternate drop
- Green salad served with main course
- 2 desserts served alternate drop
- Your cake, served on platters to each table
- 4 hour Berth beverage package

\$180 pp

## PACKAGE 3 (5 COURSE)

- Canapes on arrival (choice of 3 items)
- Seafood platters
- 2 entrées served alternate drop
- 2 mains served alternate drop
- 2 desserts served alternate drop
- Green salad served with main course
- Your cake, served on platters to each table
- 4 hour Berth beverage package

\$230 pp

## ADDITIONAL ITEMS

Additional canape (choice of 1 item) \$6pp

Oyster station freshly shucked & serviced by our chef \$24pp

Additional 1 hour to any package duration (inclusive of beverages) \$10pp

*Please note menu items & prices are subject to change without notice.*







## sitdown menu items

### ENTRÉES

Stracciatella tomatoes, basil, bottarga, pickled shallots, grilled focaccia

Calamari salsa verde, leaf & aioli

Mediterranean beef salad lemon pepper beef, olives, romesco, feta, lemon dressing, cucumber, rocket

Fish tartare chives, caviar, pedro ximenez grapes, mussel cream & shallot oil

### MAINS

Barramundi chickpea yogurt salad, salsa verde

Pumpkin gnocchi whipped ricotta, burnt butter, basil, pinenuts

Eye fillet steak *250g grass fed, black angus, served medium* on mash potato & red wine jus

Sicilian grilled chicken couscous, roast vegetables, frisee

Queensland king prawns nicoise salad, tarragon & pernod vinaigrette

### DESSERTS

Cookies n cream vanilla bean ice cream rolled in cookie crumble with hot chocolate sauce

White chocolate brulee w crumb & seasonal fruit

Sticky date pudding w butterscotch & vanilla bean ice cream



# beverages

## BERTH PACKAGE

All tap beers	1 bottled light beer
1 house white wine	Soft drinks & juices
1 house red wine	Sparkling mineral water
1 house sparkling wine	Coffee & tea

## PREMIUM PACKAGE (UPGRADE) \$15pp

All tap beers	1 bottled light beer
2 premium white wine	Soft drinks & juices
2 premium red wine	Sparkling mineral water
1 premium sparkling wine	Coffee & tea

## ADDITIONAL BEVERAGES

House spirits	\$15pp
Cocktail served on arrival	\$15pp

## BEVERAGE LISTS

As our list changes seasonally, we recommend you check our current listings with the events team closer to the date of your event.





## CAPACITY

We cater for cocktail and seated style events and can adjust the space to suit your needs. We can accommodate up to 60 guests for sit-down style events and up to 150 guests for cocktail style events.

EVENT TYPE	CAPACITY
Cocktail Celebration	80 - 150
Sit down Celebration (Round tables)	30 - 60

## MINIMUM

Please note that a venue hire fee may apply if your numbers don't meet the minimum guest capacities. Please speak to the events team to discuss minimums as they vary throughout the year.

## FUNCTION DURATION

Day functions are based on a four hour period concluding by 4pm. Night functions are based on a four hour period between 6pm -12am. The venue is licensed until midnight. The balcony is licensed until 11pm due to residential restrictions.

## LIFT ACCESS

Lift access is available to the upstairs function room. Dimensions are 1.4m length x 0.8m width x 1.95m height

## DECORATIONS

For additional styling requirements, such as table decorations, balloons and floral arrangements, please speak to your events coordinator who can recommend preferred and trusted suppliers.

**DELIVERIES** Please advise Berth of any incoming deliveries such as decorations, cakes etc. Every precaution will be taken to handle and store your goods with care, however Berth will not be held liable for any damaged or lost items pre or post event.

## ACCOMMODATION

Berth can assist with accommodation at nearby apartments. Please speak to the events team for more information.

## GETTING THERE & AWAY

Arrive or depart in style aboard a stylish yacht via water taxi – in full view of your guests on the balcony.

For your guests, there are numerous New Quay car parks only a minutes' walk from Berth. The District Docklands East Car Park is secure, multi-level undercover parking with multiple auto-pay options. No pre-booking is required. EAST CAR PARK, 90 Waterfront Way, Docklands, 3008 (Opposite Melbourne Star)

Public transport facilities are also accessible within walking distance. Yarra Trams (City Circle, #70 or #86) run into Docklands Drive in the Free Tram Zone.

## MUSIC

Berth is equipped with an in-house audio system complete with surround sound & subwoofer. You may bring your own compatible mp3 device to connect to the audio system. It is important that all AV is tested prior to your event to avoid technical issues on the day. If you intend to organise and book live entertainment yourself, Berth management must approve acts and equipment prior to your event.

## DIETARY REQUIREMENTS

While Berth endeavors to accommodate requests for special meals for customers with food allergies or intolerances, we cannot guarantee complete allergy-free meals due to potential of trace allergens in the working environment and supplied ingredients.

## CAPTURING THE MOMENT

Berth can offer assistance in ensuring memories are never forgotten. A variety of options including photographers, photo booths and video booths can be set up for your event.

