# Reddings A

# berth

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

Specialising in weddings, Berth understands the importance of your special day, offering restaurant quality food, backed by a professional team that will provide the highest level of service to make your day a truly memorable experience.

Cocktail Food +

# Beverage Packages

#### $P \ A \ C \ K \ A \ G \ E \quad 1$

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

#### 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
- 5 hour Berth beverage package

#### 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
- 5 hour premium beverage package with spirits

#### 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



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

\$150pp

\$170pp

\$190pp



## Cocktail Menu ttems

СA	Ν	А	Р	E	S	

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

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

#### MINI MEALS

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

#### MINI DESSERTS

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

Sitdown Food +

#### PACKAGE 1 (3 COURSE)

- Mezze boards
- 2 mains served alternate drop
- 2 desserts served alternate drop
- Your cake, served on platters to each table
- 5 hour Berth beverage package

\$170pp

#### PACKAGE 2 (4 COURSE)

- Canapes on arrival (choice of 2 items)
- 2 entrées served alternate drop
- 2 mains served alternate drop
- 2 desserts served alternate drop
- Your cake, served on platters to each table
- 5 hour Berth beverage package

\$190pp

#### PACKAGE 3 (5 COURSE)

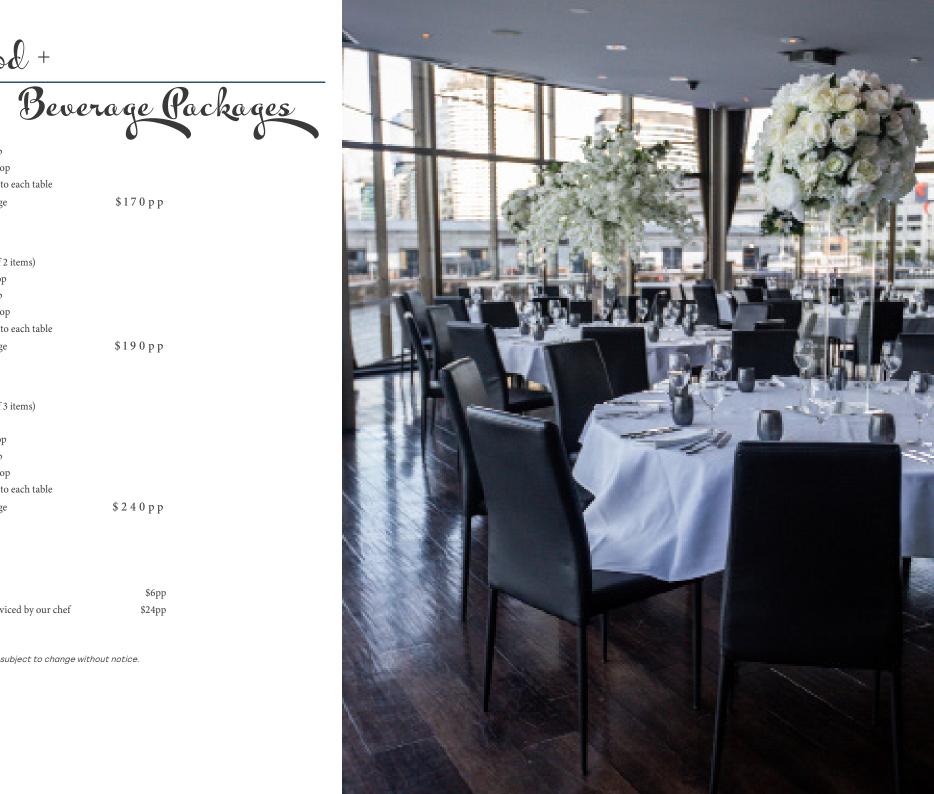
- Canapes on arrival (choice of 3 items)
- Seafood platters •
- 2 entrées served alternate drop
- 2 mains served alternate drop
- 2 desserts served alternate drop
- Your cake, served on platters to each table
- 5 hour Berth beverage package

#### \$240pp

#### ADDITIONAL ITEMS

Additional canape (choice of 1 item)	\$6pp
Oyster station freshly shucked & serviced by our chef	\$24pp

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





### Sitdown Menu ttems

#### 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 vinaigarette

#### 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



#### BERTH PACKAGE

All tap beers
1 house white wine
1 house red wine
1 house sparkling wine

1 bottled light beer Soft drinks & juices Sparkling mineral water Coffee & tea

#### PREMIUM PACKAGE (UPGRADE)

All tap beers 2 premium white wine 2 premium red wine 1 premium sparkling wine 1 bottled light beer Soft drinks & juices Sparkling mineral water Coffee & tea \$15pp

#### ADDITIONAL BEVERAGES

House spirits	\$15pp
Cocktail served on arrival	\$20pp

#### 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.





Berth offers the unique advantage of having your wedding ceremony, reception and accommodation all at the same location.

#### \$2,000

CEREMONY

As an add on to your Wedding reception, we can also host an onsite Wedding ceremony in our upstairs view room.

• Set up of ceremony with approx. 40-50 chairs

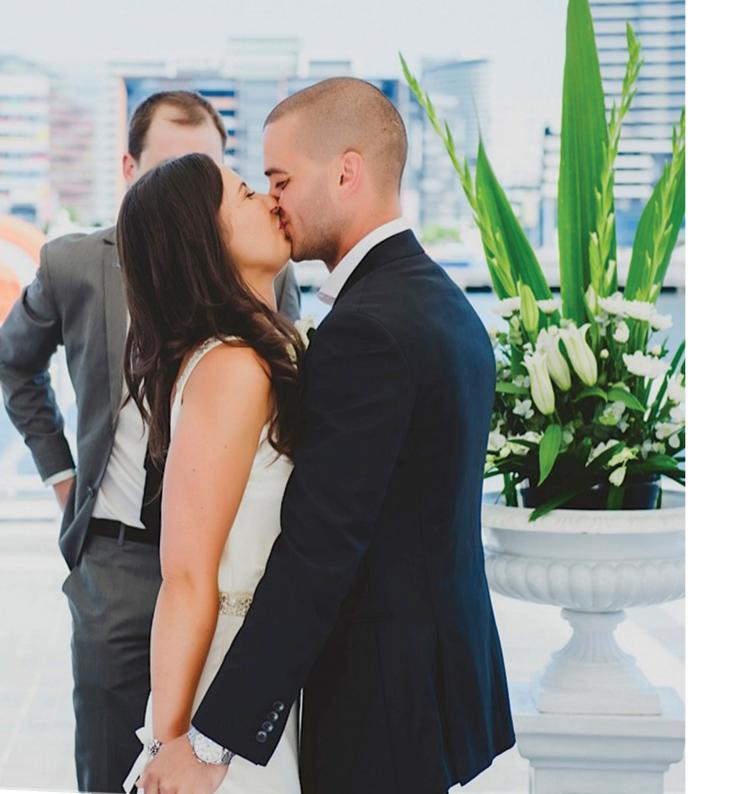
• Chair covers and sashes

• Red or white carpet

• Signing table with white linen

• Use of all audio equipment (view room equipped)

• Room hire



Please note Ceremonies are not included in the minimum spend for the reception.



#### CAPACITY

We cater for cocktail and seated style events and can adjust the space to suit your needs. We can accomodate 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)	25-60

#### 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

#### D E C O R A T I O N S

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. D E L I V E R I E S 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.

#### A C C O M M O D A T I O N

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, multilevel 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 foryour event.

