

Celebrations 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.

COMPLIMENTARY FACILITIES & SERVICES

Berth offers high quality function equipment at no additional charge including:

- In-built audio system with mp3 & laptop connectivity
- 116 inch inbuilt projection screen & projector
- One handheld microphones
- Outdoor fireplaces on the balcony
- White linen tablecloths & napkins
- Tea light candles & holders
- An easel to add welcome signage or a seating chart

CAPACITY

We cater for events of all styles and can adjust the space to suit your needs. The maximum capacity for a cocktail function is 180. Maximum capacity for a sit down function is 84.

FUNCTION DURATION

Day functions are based on a four or five hour period concluding by 5pm. Night functions are based on a four or five hour period between 6pm -12am. The venue is licensed until midnight. The balcony is licensed until 11pm due to residential restrictions.

MINIMUM SPEND

There is no room hire fee, however, minimum spends on food and beverages apply. Please speak to our event coordinator to discuss minimum spends as they vary throughout the year.

LIFT ACCESS

Lift access is available to the upstairs function room.

Dimensions are 1.4m length x 0.8m width x 1.95m height

SECURITY

For the safety & security of all patrons, Berth requires security guards to be present at any events with amplified entertainment. Security is charged in addition to the minimum spend. Our event coordinator will advise of the cost at the time of the booking.

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.

GETTING THERE & AWAY

Numerous New Quay car parks are only a minutes' walk from Berth. Public transport facilities are also available within walking distance.

MUSIC

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

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 or book these on your behalf.

ACCOMMODATION

Berth can arrange accommodation at nearby apartments. Please speak to the Events team for more information.

CAPTURING THE MOMENT

Berth can offer assistance in ensuring memories are never forgotten. A variety of options including photographers, photo booths, video booths or a Polaroid camera can be set up for your event at an additional fee.

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COCKTAIL STYLE

Guests are offered a wonderful variety of finger food & by incorporating the delightful handheld mini meals, guests are guaranteed to be well fed! Adding a cheese or dessert station provides a decadent end to the meal.

PACKAGE 1

16 pieces pp (choice of 8 items)
1 mini meal pp (choice of 1 items)
Your cake, served grazing style
4 hour house beverage package

PACKAGE 2

20 pieces pp (choice of 10 items)
2 mini meals pp (choice of 2 items)
1 mini desserts pp (choice of 2 items)
Your cake, served grazing style
5 hour house beverage package

PACKAGE 3

Cocktails on arrival for first hour
24 pieces pp (choice of 12 items)
2 mini meals pp (choice of 2 items)
2 mini desserts pp (choice of 2 items)
Your cake, served grazing style
5 hour house beverage package
5 hour basic spirits

KIDS MENU (12 & UNDER)

Platter of: chicken, calamari and battered fish
all served with chips

SEAFOOD ITEMS

Freshly shucked oysters served natural or kilpatrick	cold/hot
Chive & cheddar scones topped with smoked salmon & dill	cold
Crab & prawn nori rolls	cold
Crispy cajan prawns with saffron aioli	hot
Prawn & avocado cocktail	cold
Herbed crab cakes with tzatziki	hot
Beer battered fish goujons	hot
Crumbed calamari with homemade tartare sauce	hot

MEAT ITEMS

Rare beef toast with celery, apple & beetroot remoulade	cold
Housemade lamb, feta & mint pies	hot
Crispy wonton cups with asian duck salad	cold
Southern style chicken, smoked bbq sauce & mayonnaise	hot
Harissa spiced chicken skewers	hot
Chorizo sausage rolls with spicy tomato relish	hot
Porchetta pork & fennel sausage, zucchini, spicy salami & mozzarella pizza on a san marzano tomato base	hot
Rosemary & leek meatballs with napolli sugo	hot
Chorizo & corn croquettes served with spicy tomato relish	hot
Traditional beef sausage rolls served with ketchup	hot

VEGETERIAN ITEMS

Vegetarian nori rolls	cold
Curry samosas with sweet chili dipping sauce	hot
Spring rolls with soy sauce	hot
Wild mushroom arancini with balsamic reduction	hot
Melanzane eggplant, cherry tomatoes, artichoke, caramelised onion, mozzarella & balsamic reduction pizza on a san marzano tomato base	hot
Potato & capsicum croquettes with spicy tomato relish	hot
Pomegranate, lentil & grain salad with honey cumin yoghurt	cold

MINI MEALS

Fish & chips with homemade tartare sauce & lemon
Pumpkin, pinenut & burnt butter gnocchi
Gnocchi ragu in a rich beef & thyme sauce
Chicken tikka burgers with mint yoghurt
Beef burgers with cheddar cheese, onion jam & relish
Homemade gnocchi with capsicum, eggplant, zucchini in a
romesco sauce

MINI DESSERTS

Chocolate & orange truffle tart
Pavlova with lemon curd, strawberries & passion fruit
White chocolate brulée
Chocolate mousse
Seasonal fruit salad
Berth Sundaes
Banana split with chocolate fudge, nuts & chantilly cream
Cookies'n'cream with honeycomb & belgium chocolate topping
Rockyroad, marshmallow, turkish delight, nuts, cream & a cherry
on top

ADDITIONAL ITEMS

Cheese & fruit station of local & imported cheeses
Dessert station of house made mini sweets
Additional mini meal

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SITDOWN STYLE

A traditional style dining experience offering the elegance of a formal occasion with the option to welcome guests with canapés on arrival or add shared table starters.

PACKAGE 1

Mediterranean antipasto served on arrival
1 or 2 mains served alternatively
Green salad served with main course
Your cake, served individually with fresh cream & berries
4 hour house beverage package

PACKAGE 2

Turkish bread with extra virgin olive oil & balsamic reduction served on arrival
1 or 2 entrées served alternatively
1 or 2 mains served alternatively
Green salad served with main course
Your cake, served individually with fresh cream & berries
5 hour house beverage package

PACKAGE 3

Mediterranean antipasto served on arrival
1 or 2 entrées served alternatively
1 or 2 mains served alternatively
1 or 2 desserts served alternatively
Green salad served with main course
Your cake, served individually with fresh cream & berries
5 hour house beverage package
5 hour basic spirits

ADDITIONAL ITEMS

Mezze board
Mediterranean antipasto platters of house marinated delicacies
Seafood platters of hot & cold fresh local seafood
Pre-dinner canapés, your choice of 3 pieces per person
Cheese & fruit selections of local & imported cheese

ENTRÉE

Crumbed calamari with rocket, capers, red onion & tartare sauce
Oysters half dozen served kilpatrick
Hervey bay scallops in the half shell with cauliflower puree & macadamia crumble
Wild mushroom arancini with truffle aioli & sticky balsamic (v)
Meatballs served in a rich napoli sugo with housemade grissini
Asian beef salad green leaf, carrots, cucumber, bean shoots, red onion, capsicum & cashews in an asian inspired dressing

MAINS

Atlantic salmon fillet with seasonal vegies, cauliflower puree & saffron aioli
Homemade gnocchi with capsicum, eggplant, zucchini in a romesco saucesauce (v)
Lamb shank braised with a creamy garlic mash potato
Fish pie with leek, dill, truffle cream & a citrus herbed crust
Eye fillet steak served medium on garlic mash potato & a rich red wine jus
Harissa spiced chicken on crushed potatoes with a pomegranate, herb salad & aioli
Vanilla braised beef cheek whipped cauliflower & roasted sesame brussel sprouts
Queensland king prawns chargrilled with a nicoise salad, tarragon & pernod vinaigrette

DESSERTS

Lemon tart served with freshly whipped cream & citrus sauce
White chocolate brulee served with mixed berry compote
Hot chocolate cake topped with belgium chocolate sauce & vanilla bean ice cream
Sticky date pudding topped with warm butterscotch sauce & vanilla bean ice cream
Cookies'n'cream ice cream in choc chip cookies, honeycomb & hot chocolate sauce

KIDS MENU (12 & UNDER)

Entrée: Spaghetti Meatballs

Main choice of:
Chicken & chips, calamari & chips or battered fish & chips

Dessert:
Vanilla ice cream

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BEVERAGES

Berth prides itself on supplying four premium beers on tap & a high quality wine list. As our list changes seasonally, we recommend you check our current listings with our events coordinator closer to the date of your event.

HOUSE PACKAGE

All 4 tap beers
1 bottled light beer
1 house white wine
1 house red wine
1 house sparkling wine
Soft drinks & sparkling mineral water
Juices
Espresso tea & coffee

PREMIUM PACKAGE

All 4 tap beers
1 bottled light beer
2 premium white wines
2 premium red wines
1 premium sparkling wine
Soft drinks & sparkling mineral water
Juices
Espresso tea & coffee

ADDITIONAL BEVERAGES

Fortified wine to finish your evening
Cocktail tower on arrival
Basic spirits (no shots) 5 hour duration
Premium spirit package
Upgrade to premium package

DIETARY REQUIREMENTS

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

MENU TASTING

If you're unsure of which meals & beverages you'd like to select for your event, we welcome you to enjoy a food & beverage menu tasting in the restaurant. This must be booked with reasonable notice and coordinated through our Events team.