

Corporate Conferences at Berth

Situated in New Quay Docklands, Berth is located in one of Melbourne's newest corporate business hubs and is within walking distance from Melbourne's CBD. With floor to ceiling windows & breathtaking panoramic water views, Berth offers a unique purpose built event space that boasts style & sophistication

Offering restaurant quality food backed by a professional team that will provide the highest level of service to make your event a truly memorable one.

Our event room is a completely private space, which can be transformed into a professional boardroom, classroom or theatre. Berth is geared for any event with in house AV & conference equipment. Whether you require a team building workshop, seminar, product launch or you need to organise the office Christmas party, Berth has you covered.

FUNCTION DURATION

Full day conferences are based on an 8 hour period between 9am – 5pm.
Night events are based on a five hour period between 6pm – 12am.

CAPACITY

Conference – banquet	80
Conference – theatre	80
Conference – classroom	55
Conference – boardroom	36
Conference – U shape	30

ROOM INCLUSIONS

- White linen
- Note pads, pens & mints
- Registration table
- Lectern
- Mp3/iPod facilities & sound system

Please note: extra AV equipment available on request, refer to AV Extra's

LIFT ACCESS

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

GETTING THERE AND AWAY

Numerous New Quay car parks are only a minute's walk from Berth. The City Circle, number 30, 70, 75 or 86 tram stops at the end of the promenade and is only a moment's walk away.

ACCOMODATION

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

MUSIC

Berth is equipped with an in-house audio system with complete surround sound and subwoofer. You may bring your own compatible mp3 device to connect to the audio system and have full control of your music throughout your event.

STYLING & DECORATIONS

For additional styling requests, such as table decorations, floral arrangements, and AV equipment, please speak to our event coordinator who can make arrangements on your behalf.

DELIVERIES

Please advise Berth of any incoming deliveries such as AV equipment, decorations 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. This includes items left at the venue prior and post your event. All items are to be collected at the conclusion of your event, otherwise next day collection may be organized with the Events team.

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.

Corporate Conferences at Berth

CORPORATE PACKAGES

BUFFET WORKING LUNCH

\$65pp

On arrival

Freshly baked pastries

Morning tea

A choice of 2 break out food options

Lunch

A selection of focaccias or pizzas or healthy option lunch.

Green salads will accompany lunch

Afternoon tea

A choice of 2 break out food options

Beverages

Nespresso pod coffee machine (self-serve), tea, juice and soft drinks

A LA CARTE

\$75pp

On arrival

Freshly baked pastries

Morning tea

A choice of 2 break out food options

Lunch

2 course lunch. Guests select a main option from our menu. Green salads will accompany lunch. Fruit platters to finish

Afternoon tea

A choice of 2 break out food options

Beverages

Nespresso pod coffee machine (self-serve), tea, juice and soft drinks

BREAKFAST OPTION

\$18pp

Breakfast with bottomless coffee & juice can be added to any all day conference packages.

So why not kick off the day at Berth?

MENU

'Our Benny' double smoked ham, saffron leek & herbed hollandaise on sourdough

Chilli & coconut scrambled eggs with coriander, feta & tomato salsa on 7 seeds toast

Berth's french toast berry compote, seasonal berries, cinnamon sugar & maple syrup

Sautéed mushrooms salsa verde, mushroom puree & crumbed egg on sourdough

Supercharged salad freekeh, seeds, pomegranate, broccolini, avocado, almond, feta, crispy kale, poached egg in a honey & miso dressing

OPTIONAL MENU EXTRAS

All day fruit bowl	\$4pp
Still & sparkling mineral water on the tables	\$4pp
Additional break out food option	\$4pp
Red bull energy drink	\$5pp
Alcoholic beverage package served with lunch	\$12pp

AV EXTRAS

Power boards at tables	\$4pp
Flip chart, paper & pens (3 available)	\$35ea.
Whiteboard & markers (board size: 700mm x 1000mm)	\$50
Lapel Microphone	\$80
Hand held Microphone	\$80
Data projector & screen (116 inch, in-built)	\$180

Berth recommends testing of all AV equipment prior to your event as we do not have AV technicians available unless prior arrangements have been made.

Corporate Conferences at Berth

CORPORATE MENU

MORNING & AFTERNOON TEA OPTIONS (BREAK OUT FOOD)

CHIVE & CHEDDAR SCONES
TRADITIONAL SCONES with cream & jam
FRUIT SALAD CUPS
MUESLI, YOGHURT & BERRY CUPS
BANANA & DATE LOAF
CHOCOLATE SLICE
CHOC CHIP COOKIES
ASSORTED HOMEMADE FUDGE
ASSORTED MUFFINS
ASSORTED DANISH
BACON, LEEK & CHEDDAR QUICHE
SMOKED SALMON & DILL FRITTATA
MUESLI & SEED SLICE
COCOA & DATE PROTEIN BALLS
LEMON, COCONUT, CASHEW & APRICOT BALLS
POMEGRANITE, LENTIL & GRAIN SALADS
WATERMELON, STRAWBERRY, POMEGRANITE & MINT SALADS

BUFFET WORKING & LUNCH MENU

FOCACCIA option

CAPRESE FOCACCIA with tomato, buffalo mozzarella & basil
CHICKEN CAESAR WRAP
H.C.T FOCACCIA – ham, cheese & tomato
PROSCUITTO FOCACCIA with rocket & buffalo mozzarella on sourdough bread
ROASTED SEASONAL VEGIE FOCACCIA on sourdough bread
SMOKED SALMON FOCACCIA with baby spinach, red onion, capers & mayonnaise

PIZZA option

SPICY CHICKEN pork chorizo sausage, red capsicum, jalapeño, mozzarella, on a san marzano tomato base
MELANZANE eggplant, cherry tomatoes, artichoke, caramelised onion, mozzarella & balsamic reduction
PORCHETTA PORK & FENNEL SAUSAGE zucchini, spicy salami & mozzarella on a san marzano tomato base
CAPRICIOSA double smoked ham, black olives, mushrooms, white anchovy & mozzarella on a san marzano tomato base

BUFFET WORKING & LUNCH MENU (continued)

HEALTHY option

BRUSCHETTA OF SWEET POTOTO, BEETROOT, AVOCADO, FETTA & SEEDS
WARM PESTO CHICKEN SALAD WITH GREEN BEANS, RED ONION, BACON BITS & OLIVES
TUNA & CHICKPEA "TABOULI" SALAD
MIXED BEAN & RAW VEG. POWER SALAD
VEGETARIAN RICE PAPER ROLLS
TUNA, DILL & BLACK OLIVE WRAP

A LA CARTE MENU

ASIAN BEEF SALAD green leaf, carrots, cucumber, bean shoots, red onion, capsicum & cashews in an asian inspired dressing
HOMEMADE GNOCCHI with capsicum, eggplant, zucchini in a romesco sauce
HARRISSA SPICED CHICKEN served on crushed potatoes, topped with a pomegranate herb salad & aioli
EYE FILLET STEAK on garlic mash potato topped with a red wine jus
ATLANTIC SALMON FILLET with seasonal vegies, creamed cauliflower & aioli
SUPERCHARGED SALAD freekeh, seeds, pomegranate, broccolini, avocado, almond, fetta, crispy kale, poached egg in a honey & miso dressing
CHICKEN CAESAR salad cos lettuce, glazed bacon, croutons, parmesan, white anchovies & egg in a creamy dressing
PAPPARDELLE DUCK RAGU wild mushrooms, herbs in a tomato sugo

Fresh green salads accompany main course