

Weddings 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.

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.

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
- A handheld microphone
- 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.

MINIMUM SPEND

There is no room hire fee, however, minimum spends on food and beverages apply. Please speak to your 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

IDEAS

If you have an idea you would like to see incorporated into your event, please feel free to discuss it with us.

ACCOMMODATION

Berth can arrange the honeymoon suite for your Wedding night at a nearby boutique apartment.

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.

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. Public transport facilities are also available within walking distance.

CEREMONIES

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

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, lighting, balloons and floral arrangements, please speak to your events coordinator who can recommend preferred and trusted suppliers or book these on your behalf.

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 organised for your event. NewQuay Docklands offers one of Melbourne's most iconic photography locations. Modern architecture and sculptures, water scenery and the city skyline backdrops, provide many photographic opportunities.

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.

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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 \$115pp

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

PACKAGE 2 \$125pp

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 \$140pp

Cocktails on arrival 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) \$35pp

Platters of:
Crumbed chicken and battered fish served with chips and tomato sauce

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 hot
& mozzarella pizza on a san marzano tomato base
Rosemary & leek meatballs with napoli 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, hot
caramelised onion, mozzarella & balsamic reduction
pizza on a san marzano tomato base
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 Sundae - Cookies'n'cream with honeycomb & belgium chocolate topping

ADDITIONAL ITEMS

Cheese & fruit station of local & imported cheeses \$10pp
Mediterranean Antipasto grazing station \$12pp
Additional mini meal \$7.5pp

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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

\$135pp

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

PACKAGE 2

\$145pp

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

PACKAGE 3

\$155pp

Mediterranean antipasto & Seafood antipasto
2 entrées served alternatively
2 mains served alternatively
2 desserts served alternatively
Garden salad served with main course
Your cake, served individually with fresh cream & berries
5 hour house beverage package
5 hour basic spirits

KIDS MENU (12 & UNDER)

\$35pp

Entrée: Spaghetti meatballs
Main: Choice of chicken & chips, calamari & chips or battered fish & chips
Dessert: Vanilla Ice-cream

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, 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 sauce (v)
Lamb shank braised with a creamy garlic mash potato
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
Queensland king prawns chargrilled with a nicoise salad, tarragon & pernod vinaigrette

DESSERTS

Lemon tart, macerated strawberries, rosemary, mascarpone and fior di latte ice cream
Yoghurt panna cotta, raspberries, strawberry gel, biscuit & citrus sauce
White chocolate brulee, milk cream & a tuille garden
Sticky date pudding warm butterscotch sauce & vanilla bean ice cream rolled in popcorn praline
Chocolate honey pot, layers of cocoa crumble, honey cream & honeycomb ice cream

ADDITIONAL ITEMS

Turkish bread with extra virgin olive oil & balsamic reduction	\$3pp
Mezze boards	\$6pp
Mediterranean antipasto of house marinated delicacies	\$10pp
Seafood antipasto of hot & cold fresh local seafood	\$18pp
Pre-dinner canapés, your choice of 3 pieces per person	\$15pp
Berths Signature Dessert Platters	\$10pp
Cheese & fruit selections of local & imported cheese	\$10pp

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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 your 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
Nespresso coffee & tea

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
Nespresso coffee & tea

ADDITIONAL BEVERAGES

Fortified wine to finish your evening	\$5pp
Cocktail tower on arrival	\$10pp
Basic spirits (no shots) 5 hour duration	\$10pp
Upgrade to premium wine package	\$8pp
Premium whisky station	Minimum spend \$500

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

\$50pp

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.