




WEDDINGS, CELEBRATIONS, CORPORATE

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 Berth Restaurant & Events, Docklands

 berth_restaurantevents



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:

- A qualified event manager to assist in planning your special day
- A manager to coordinate your day
- In-built audio system with audio & laptop connectivity
- 116 inch inbuilt projection screen & projector
- A handheld microphone
- Outdoor fireplaces on the balcony
- A cake table with cake knife
- A gift table set up
- Linen tablecloths & napkins
- Tea light candles & holders placed around the room
- An easel to add welcome signage or a seating chart



create your own wedding package

Rather than offer a one size fits all, our wedding clients are treated to a personal approach and can choose from a range of options.

Follow the steps below to tailor a package with everything you have imagined for your Wedding Day!

STEP 1.

Select your food package + any additional food items

STEP 2.

Select your drinks package + any additional beverage items

STEP 3.

Contact our events team to begin planning your special day

cocktail style package

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 \$ 65 pp

- 16 pieces pp (choice of 8 items)
- 1 mini meal pp (choice of 1 items)
- Your cake, served grazing style

PACKAGE 2 \$ 75 pp

- 20 pieces pp (choice of 10 items)
- 1 mini meals pp (choice of 1 items)
- 1 mini desserts pp (choice of 2 items)
- Your cake, served grazing style

PACKAGE 3 \$ 85 pp

- 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

KIDS MENU \$ 35 pp

Platters of:

- Crumbed chicken served with chips and tomato sauce
- Battered fish served with chips and tomato sauce

ADDITIONAL ITEMS

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



cocktail style menu

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 cajon prawns with saffron aioli	hot
Prawn & avocado cocktail	cold
Herbed crab cakes with tzatziki	hot
Beer battered fish goujons with homemade tartare sauce	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
Rosemary & leek meatballs with napoli sugo	hot
Chorizo & corn croquettes served with spicy tomato relish	hot
Traditional beef sausage rolls served with ketchup	hot

VEGETARIAN ITEMS

Vegetarian nori rolls	cold
Curry samosas with sweet chilli dipping sauce	hot
Spring rolls with soy sauce	hot
Wild mushroom arancini with balsamic reduction	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 honey pot
Seasonal fruit salad
Berth Sundae Cookies'n'cream with honeycomb & belgium chocolate topping



sitdown style package

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

PACKAGE 1

\$85 pp

- Turkish bread with extra virgin olive oil & balsamic reduction
- 2 entrées served alternatively
- 2 mains served alternatively
- Green salad served with main course
- Your cake, served individually with fresh cream & berries

PACKAGE 2

\$95 pp

- Canapés on arrival
- Mezze boards
- 2 entrées served alternatively
- 2 mains served alternatively
- Green salad served with main course
- Your cake, served individually with fresh cream & berries

PACKAGE 3

\$105 pp

- Mediterranean antipasto & seafood antipasto
- 2 entrées served alternatively
- 2 mains served alternatively
- 2 desserts served alternatively
- Green salad served with main course
- Your cake, served individually with fresh cream & berries

KIDS MENU

\$35 pp

- **Entrée** Spaghetti meatballs
- **Main** Choice of chicken & chips, calamari & chips or battered fish & chips
- **Dessert** Vanilla icecream

ADDITIONAL ITEMS

Turkish bread with extra virgin olive oil & balsamic reduction	\$3pp
Mezze boards housemade dips, lavosh, house marinated olives & pickles	\$8pp
Mediterranean antipasto of house marinated delicacies	\$12pp
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	\$12pp





sitdown style menu

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, beanshoots, 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 strawberries, 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

beverages packages

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.

BERTH PACKAGE

\$ 55 pp

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

DIAMOND PACKAGE

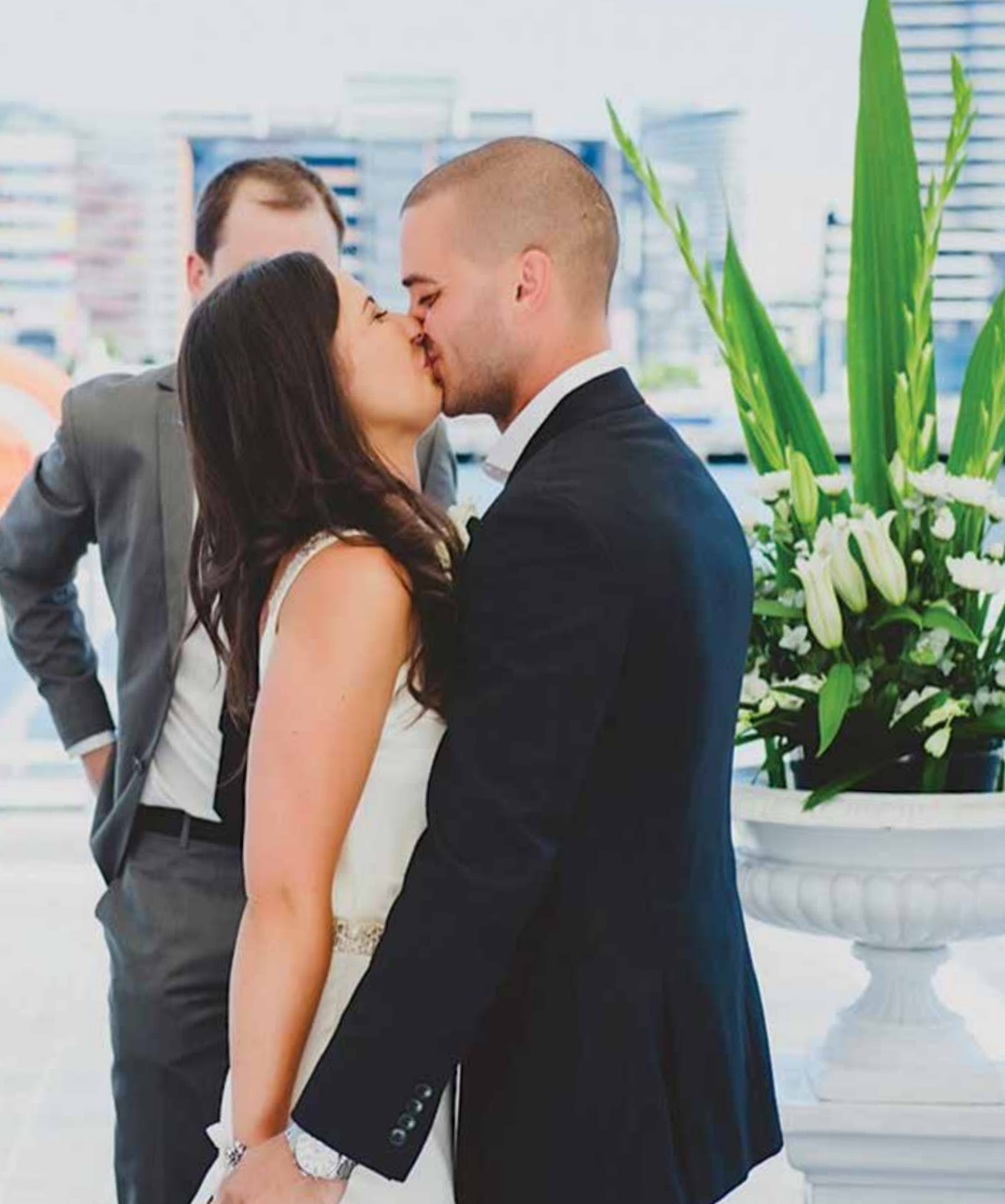
\$ 65 pp

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

ADDITIONAL BEVERAGES

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





ceremonies

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

CEREMONY

\$1,000

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)
- 2 x floor fresh floral arrangements
- Room hire

Please note Ceremonies are not included in the minimum spend for the reception.
Pricing subject to change without notice



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 available within walking distance. Yarra Trams (City Circle, #70 or #86) run into Docklands Drive in the Free Tram Zone

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

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 five hour period concluding by 5pm. Night functions are based on a 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

ACCOMMODATION

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

IDEAS

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

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.

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.

MUSIC

Berth is equipped with an in-house audio system complete with surround sound and subwoofer. You may bring your own compatible audio device to connect to the 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 organise and book live entertainment yourself, Berth management must approve acts and equipment prior to your event.

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.

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.