



Celebrations at



45 NEW QUAY PROMENADE
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 Berth Restaurant & Events, Docklands

 berth_restaurantevents



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.

cocktail style food + beverage package

PACKAGE 1

- 8 canapes pp (choice of 4 items)
- 1 mini meal pp (choice of 1 item)
- Your cake, served grazing style
- 4 hour Berth beverage package

\$140 pp

PACKAGE 2

- Berth's signature grazing station
- 10 canapes pp (choice of 5 items)
- 2 mini meals pp (choice of 2 items)
- Your cake, served grazing style
- 4 hour Berth beverage package

\$160 pp

PACKAGE 3

- Berth's signature grazing station
- 12 canapes pp (choice of 6 items)
- 1 mini meal pp (choice of 1 item)
- 1 mini dessert pp (choice of 1 item)
- Your cake, served grazing style
- 4 hour Berth beverage package

\$180 pp

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

Additional 1 hour to any package duration (inclusive of beverages)	\$10pp
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Please note menu items & prices are subject to change without notice.





cocktail style food menu items

CANAPES

Freshly shucked oysters served natural	cold
Barra & avo cocktails w citrus cured barramundi, avocado, shallots, coriander, chilli & coconut milk	cold
Nori rolls (v)	cold
Supercharged salad freekeh, seeds, lentils, pomegranate & almond in a miso dressing (v)	cold
Falafel cakes w beetroot hommus (v)	hot
Beef sausage rolls w tomato relish	hot
Samosa w sweet chilli sauce	hot
Spring rolls w soy sauce (v)	hot
Wild mushroom arancini w aioli (v)	hot
Potato & capsicum croquettes w chipotle (v)	hot
Zucchini chips w parmesan & chipotle mayo (v)	hot
Chorizo & corn croquettes w tomato relish	hot
Crispy cajun prawns w chipotle	hot
Battered fish goujons w tartare	hot
Morrocan lamb sausage rolls w smoked yoghurt	hot
Southern style chicken w smoked bbq sauce & aioli	hot
Harissa spiced chicken w aioli	hot
Crumbed calamari rings w tartare	hot

MINI MEALS

Gnocchi bolognese rich slow-cooked beef sugo, thyme, parmesan	hot
Mushroom Gnocchi mushroom ragu, caramelised shallot, truffled pecorino	hot
Fish & chips tartare	hot
Beef burger cheddar cheese, lettuce, tomato, relish & aioli	hot
Chicken tikka burger smoked yoghurt	hot
Falafel burger beetroot hommus & rocket	hot

MINI DESSERTS

Cookies n cream vanilla bean ice cream rolled in cookie crumble with hot chocolate sauce
Coconut Panna Cotta raspberry coulis (gf)
White chocolate brulée
Chocolate honey pot chocolate mousse, caramel pearls & a raspberry compote

sitdown style food + beverage package

PACKAGE 1 (3 COURSE)

- Mezze boards
- 2 mains served alternate drop
- Green salad served with main course
- 2 desserts served alternate drop
- Your cake, served on platters to each table
- 4 hour Berth beverage package

\$160 pp

PACKAGE 2 (4 COURSE)

- Canapes on arrival (choice of 2 items)
- 2 entrées served alternate drop
- 2 mains served alternate drop
- Green salad served with main course
- 2 desserts served alternate drop
- Your cake, served on platters to each table
- 4 hour Berth beverage package

\$180 pp

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
- Green salad served with main course
- Your cake, served on platters to each table
- 4 hour Berth beverage package

\$230 pp

ADDITIONAL ITEMS

Additional canape (choice of 1 item) \$6pp

Oyster station freshly shucked & serviced by our chef \$24pp

Additional 1 hour to any package duration
(inclusive of beverages) \$10pp

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sitdown style food menu items

ENTRÉES

Wild mushroom arancini aioli & sticky balsamic (v)

Calamari salsa verde, leaf & aioli

Asian beef salad capsicum, carrot, cucumber, spring onions, cashews, asian dressing, coriander, rocket, sprouts

Gin cured salmon horseradish cream, radish, green olive tapenade, pickled daikon, sesame seeds & miso

MAINS

Barramundi chickpea yogurt salad, salsa verde

House made gnocchi mushroom ragu, caramelised shallot, truffled pecorino (v)

Eye fillet steak 250g grass fed, black angus, served medium on mash potato & red wine jus

Harissa spiced chicken crushed potatoes, pomegranate, herb salad & smoked yoghurt

Queensland king prawns nicoise salad, tarragon & pernod vinaigrette

DESSERTS

Cookies n cream vanilla bean ice cream rolled in cookie crumble with hot chocolate sauce

White chocolate brulee w crumb & seasonal fruit (v)

Sticky date pudding w butterscotch & vanilla bean ice cream (v)

Coconut Panna Cotta raspberry coulis (gf)

beverages

BERTH PACKAGE

All tap beers	1 bottled light beer
1 house white wine	Soft drinks & juices
1 house red wine	Sparkling mineral water
1 house sparkling wine	Coffee & tea

PREMIUM PACKAGE (UPGRADE) \$15 pp

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

ADDITIONAL BEVERAGES

House spirits	\$15pp
Cocktail served on arrival	\$15pp
Upgrade to french sparkling	\$15pp
Fortified wine to finish your event	\$10pp

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.





CAPACITY

We cater for cocktail and seated style events and can adjust the space to suit your needs. We can accommodate 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)	40 - 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

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.

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.

ACCOMMODATION

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, 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 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.

MENU TASTING

\$50 pp

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. Menu tastings are available Monday - Thursday only.

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 for your event.

