



CORPORATE PACKAGES & MENU

————— 2026 —————







Corporate Events at Berth

Situated in New Quay Docklands, Berth offers a unique purpose built event space that boasts style & sophistication and is within walking distance from Melbourne's CBD.

With floor to ceiling windows & breathtaking panoramic water views, our private function room is equipped with multiple AV features to help simplify your event planning.

We offer restaurant quality food backed by a professional team that will provide the highest level of service to make your corporate event a truly memorable one. Whether that is a launch party, an intimate bespoke dinner or christmas party, we have you covered.

Complimentary AV features:

- an integrated audio system with audio and laptop connectivity
- a projector
- a 116-inch built-in screen
- wireless microphone
- lectern
- easel

Cocktail Event Packages



PACKAGE ONE

\$65pp

- Choice of 6 canape items (12 pieces pp)
- 1 mini meal pp (choice of 1 item)

PACKAGE TWO

\$85pp

- Berth's signature grazing station
- Choice of 7 canape items (14 pieces pp)
- 2 mini meal pp (choice of 2 items)

PACKAGE THREE

\$105pp

- Berth's signature grazing station
- Choice of 8 canape items (16 pieces pp)
- 2 mini meal pp (choice of 2 item)
- 1 mini dessert pp (choice of 1 item)

ENHANCEMENTS

Additional canape/mini dessert	<i>\$8pp</i>
Additional mini meal	<i>\$12pp</i>
Grazing station of local & imported cheeses	<i>\$18pp</i>
Freshly shucked oyster platters on arrival	<i>P.O.A</i>

Cocktail Menu Items

CANAPES

COLD

Freshly shucked oysters *natural*
Anchovy toast focaccia *whipped ricotta, anchovy, pickled fennel*
Bruschetta *stracciatella, tomatoes, basil, shallot, balsamic*
Smoked salmon pate *buckwheat cracker*
Goat's cheese tart *caramelised shallot*
Prawn, avocado & mango tostada
Charred corn & jalapeno tostada
Beef tartare *potato chip*

HOT

Samosas *sweet chilli*
Spring rolls *soy sauce*
Bolognese arancini *aioli*
Hot honey haloumi *dukkah*
Potato rosti *relish, ricotta salata*
Mushroom medley tart *ricotta*
Chilli con carne empanada
Crispy cajun prawns *chipotle*
Chicken skewers *choice of honey soy or satay*
Korean fried chicken *aioli*
Meatballs
Beef & red wine pies
Cauliflower & cheese pithivier

MINI MEALS

Beef ragu gnocchi *pecorino*
Tomato & basil risotto *parmesan*
Prawn roll *red onion & tarragon dressing*
Beef burger *cheddar cheese, lettuce, tomato, relish, aioli*
Korean fried chicken slider *lettuce, aioli*
Slow cooked lamb wrap *pickled onion, tzatziki*
Meatball roll *rocket, red onion, aioli*



MINI DESSERTS

White chocolate brulée
Cannoli *ricotta filling*
Lemon meringue tart
Chocolate caramel tart
Strawberries & cream tart



Sit-down Event Packages

PACKAGE ONE (3 COURSES)

\$99pp

- Mezze boards
- 1 or 2 mains served alternate drop
- 1 or 2 desserts served alternate drop

PACKAGE TWO (4 COURSES)

\$119pp

- Canapes on arrival (choice of 2 items)
- 1 or 2 entrées served alternate drop
- 1 or 2 mains served alternate drop
- 1 or 2 desserts served alternate drop

PACKAGE THREE (5 COURSES)

\$149pp

- Canapes on arrival (choice of 3 items)
- Seafood platters
- 1 or 2 entrées served alternate drop
- 1 or 2 mains served alternate drop
- 1 or 2 desserts served alternate

ENHANCEMENTS

Additional canape on arrival (choice of 1 item)

\$8pp

Freshly shucked oyster platters on arrival

P.O.A



Sit-down Menu Items



ENTRÉES

Burrata *blistered tomato relish, evoo, focaccia*
Calamari *salsa verde, leaf & aioli*
Tomato & basil risotto *parmesan*
Beef ragu gnocchi *pecorino, pangrattato*
Fish tartare *escabeche, shallot, aioli, lemon balm*

MAINS

Barramundi *leek, asparagus, cauliflower puree*
Confit duck *broccoli slaw, fennel jam, orange jus*
Eye fillet steak *250g grass fed, served pink, mash potato, red wine jus*
Chicken saltimbocca *pancetta, mash, sage jus*
Lamb backstrap *roast potatoes, tzatziki, herbs, jus*
Roasted cauliflower *cashew cream, lemon, capers, dukkah*



DESSERTS

Pistachio basque cheesecake *white chocolate chantilly cream, roasted pistachio*
Tiramisu *mascarpone, espresso, sponge cake, chocolate*
White chocolate brulee
Sticky date pudding *cinnamon ice cream*

Alternative menu items are available on request. Please enquire with your Events Manager to find out more.

Beverage Packages

BERTH HOUSE BEVERAGE PACKAGE

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

2 hours \$45pp | 3 hours \$55pp | 4 hours \$65pp | 5 hours \$75pp

PREMIUM BEVERAGE PACKAGE

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

2 hours \$55pp | 3 hours \$65pp | 4 hours \$75pp | 5 hours \$85pp

ENHANCEMENTS (must be in conjunction with a beverage package)

House spirits for the duration (no shots)	\$20pp
Premium spirits for the duration (no shots)	\$40pp
Cocktail served on arrival	P.O.A
Mocktail served on arrival	P.O.A

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. We can accommodate up to 80 guests for sit-down style events and up to 150 guests for cocktail style events.

EVENT TYPE	PAX
Cocktail Celebration	30 - 150
Sit down (Round tables)	20-60
Sit down (Rectangular tables)	20-80

MINIMUM SPEND

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

Function durations are based off the drinks package you choose. Day functions must conclude by 4.30pm. Night functions must conclude by 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.

GETTING THERE & AWAY

For your guests, there are numerous New Quay car parks only a couple minutes' walk from Berth. We recommend parking in the Secure Parking: 401 Docklands Drive Car Park, 401 Docklands Drive, Docklands. We can also organise prepaid parking tickets, please speak to the events team for further information.

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.

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 hotels. Please speak to the events team for more information.

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.

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.

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.