



The Clyde Room FUNCTIONS



THE CLYDE ROOM

Nestled in Melbourne's vibrant Southeast, Clyde's Room stands as a hidden gem beckoning for your next unforgettable gathering! Be it a wedding, a significant milestone, or a corporate affair, our venue warmly welcomes you. Accommodating up to 100 guests, The Clyde Room offers top-notch AV equipment and a range of catering options to suit your needs.

Personalise your event with BYO decorations, or allow our friendly events team to connect you with our supplier partners to elevate the events space in line with your style and vision.

While every effort is taken to accommodate your requests, we are unable to provide USB-C adapters.

CONFERENCE ROOM HIRE FEE

Monday - Friday

\$400

ROOM HIRE FEE

Monday - Friday Afternoon	\$300
Friday Night - Sunday	\$500

MINIMUM SPEND

Monday - Thursday	\$1,500
Friday - Sunday	\$2,500



STANDING: 100PAX



SEATED: 80PAX



AV EQUIPMENT: YES



BAR: FULLY SERVICED



DECORATIONS: BYO

Food & Beverage
F O O D & B E V E R A G E

CANAPÉS

Roaming Canapés, perfect for adding that level of sophistication to your cocktail style event. Our canapé style catering offers a selection of finger food that will roam around the event, offered graciously to your guests.

Gluten Free, Vegetarian and Vegan Options are available on request.

Package 1 \$34pp - 3 canapes + 1 substantial

Package 2 \$42pp - 4 canapes + 2 substantials

All packages choose minimum 1 cold canape

COLD CANAPE SELECTION

Smoked salmon blinis, tarragon cream (gf)

Caesar salad, crostini, crispy bacon, romaine, parmesan

Avocado toast, diced tomato, sumac (vg)

Pulled beef tartlet, slaw, bbq sauce

HOT CANAPE SELECTION

Chicken satays, peanut dipping sauce

Peking duck spring rolls, ponzu dressing

Mushroom arancini, tomato relish (V)

Gourmet mini pies traditional beef

Crispy panko prawns, sweet chilli dressing (GF)

SUBSTANTIAL CANAPE SELECTION

Beer battered fish, chips, lemon, tartare sauce

Beef slider, slaw, cheddar, burger sauce

Southern fried crispy chicken slider, slaw, chipotle mayo

Bao buns choice of prawn | beef | pork belly with kimchi & hoisin sauce

Meatballs, Napoli sauce, parmesan (GF)

Spiced roasted cauliflower, pumpkin hummus, harissa (V) (VG)

Crispy fried lemon pepper calamari, chips, lime aioli

Spicy chicken wings, blue cheese dipping sauce (GF)

Wok noodle, Asian veg, char sui sauce (V)



BUFFET

Our Buffet-Style Catering is an absolute crowd pleaser. Your guests are guaranteed to love every minute of your event.

Indulge in a plethora of dishes and flavours, ensuring nobody leaves with an empty stomach. This option gives you the choice to choose from 1 salad option, 2 mains, 2 side options, 2 staples and 2 desserts.

Min 20pax and max 80pax.

\$55 per adult (12+) and \$28 per child (12yrs under).

SALADS

Quinoa and vegetable salad
Chickpea and vegetable salad
Roasted pumpkin & kale salad
Caesar salad
Potato salad with bacon

MAINS

Grilled Chicken breast with mushroom sauce
Steamed fish with orange beurre blanc sauce
Lamb Korma
Chicken Curry
Sweet and Sour Chicken | Fish | Pork
Fish and Chips
Vegetable Curry
Baked Vegetarian Pasta

SIDES

Baked vegetables
Roasted potatoes
Potato gratin
Steamed vegetables

STAPLES

Steamed rice
Pasta with carbonara sauce
Stir fried noodles with vegetables
Fried rice with chicken
Saffron rice

DESSERTS

Chocolate or mango mousse
Pannacotta

COMPLIMENTARY

Oven baked dinner Rolls
Mesclun lettuce with house dressing



SEATED BANQUET

For those seeking to host a more traditional, event with seated dining, look no further than our banquet catering option. Indulge your guests in a culinary experience like no other with our Alternating Drop Plate Banquet Style catering, a sophisticated and seamless way to elevate your event.

Immerse your attendees in a feast for the senses as they savour a carefully curated menu, thoughtfully designed to showcase a variety of flavours and textures.

Please speak with your events coordinator about any dietary requirements. Gluten Free, Vegetarian and Vegan options are available on request.

\$59pp 2 course main & dessert

\$64pp 2 course entrée & main

\$69pp 3 course entrée, main & dessert

Choose 2 to serve alternatively

A Kids Banquet menu is available for \$28pp (Ages 12 and under)

ENTREE

Soup, olive oil, chives (V) (GF)

Spinach ricotta cannelloni, tomato bisque, shaved parmesan (V)

Crispy panko prawns, Asian salad, chilli aioli

Prawn ginger dumplings, beansprouts, ponzu dressing (GF)



SEATED BANQUET

MAINS

Roasted barramundi fillet, broccolini, potato mash, honey butter jus (GF)

Slow cooked lamb shoulder, roast pumpkin, Dutch carrots, garlic yoghurt, caramel jus (GF)

Oven baked chicken Maryland bone in, potato gratin, broccolini, creamy garlic sauce

Crispy skin tasmanian salmon, potato mash, fennel & orange salad creamy garlic and dill sauce (GF)

Red gum creek porterhouse, broccolini, roast potatoes, BBQ onions, red wine jus (GF)

DESSERT

Mango mousse tart

Sticky date pudding with ice cream

Profiteroles vanilla cream filled, chocolate sauce, strawberries.

KIDS MENU - MAINS

Fish & chips

Cheeseburger & chips

Schnitzel, veg & chips

Vegetarian pizza

KIDS MENU - DESSERT

Vanilla ice cream, chocolate sauce, sprinkles



THE BAR

Our bar gives you the opportunity where you can set a spend limit for your tab. You can be the talk of the town and allow your guests free reign, being able to order exactly what their hearts desire, or stretch your tab that little bit further, you can limit beverage options available at the bar.

We currently do not offer beverage packages, all beverage consumption acts on a running tab basis.

TAP BEER

Victoria Bitter
Carlton Draught
Great Northern
Furphy
Asahi

WINE

Giesen Estate Sauvignon Blanc
Mitolo Pinot Grigio
Robert Oatley Chardonnay
Brown Brothers Moscato
Mio Capello Prosecco

Robert Oatley Pinot Noir
Mitolo Shiraz
Robert Oatley Cabernet Sauvignon

COCKTAILS & MOCKTAILS

Cosmopolitan
Fruit Tingle
Pina Colada
Espresso Martini

SPIRITS

78 Australian Vodka
Bati White rum
Bati Dark rum
78 Classic Gin
Johnnie Walker Red
Jim Beam White bourbon
Jack Daniels

NON-ALCOHOLIC

Soft Drink
Juice - Orange, Apple, Pineapple
Lemon lime and bitters
Tea
Coffee



C O R P O R A T E E V E N T S

Corporate Events

CONFERENCE DAY DELEGATE CATERING

Partner productivity with palates through our Conference Day catering. Our corporate packages are designed to elevate your events while still working in “on the go” dining, striking the perfect balance between nourishment and efficiency, keeping your guests energised and focused.

Gluten Free, Vegetarian and Vegan Options are available on request.

PACKAGES

2 Break Package \$47pp – Lunch with either morning or afternoon tea

3 Break Package \$54 – Lunch with morning & afternoon tea

Tea & coffee | juice & soft drink served with all breaks

MORNING & AFTERNOON TEA SELECTIONS (SELECT ONE TO SERVE)

Texan muffins (mix of triple chocolate | blueberry | apple & cinnamon)

Cake selection (traditional carrot cake or macadamia slice)

Donut selection (jam or custard filling)

Scones, cream, jam

LUNCH SELECTIONS (SELECT ONE TO SERVE)

Gourmet sandwiches - wholemeal & white

Gourmet rolls – ciabatta, turkish & rustic

Gourmet pita wraps

Above selections served with hot chip buffet

*Filling Choices: poached chicken, aioli, parsley, grain mustard | egg, mayonnaise, cress
| salami, avocado, red pepper salsa | eggplant, zucchini, hummus, spinach | BLT, pesto
mayo | Pulled beef, tomato, cheese, relish*



CONFERENCE DAY DELEGATE CATERING

ENHANCE YOUR BREAK OPTIONS

Seasonal fresh fruit platter, serves approx.: 10 - \$85.00 per platter

Choice of roasted vegetable | pesto pasta | garden | greek

Salad selection, serves approx.: 25 - 30 as a side - \$85.00 per platter

Asian platter, serves approx.: 15 - \$85.00 per platter

Pie & sausage rolls, serves approx.: 15 - \$85.00 per platter

Antipasto platter, serves approx.: 10 - \$100

Please note, while we do everything we can to cater to your event, we are unable to provide USB C Connection Adapters, or any adapters for MacBooks/Apple Products. This responsibility falls to the party hiring the room.



Weddings

WEDDINGS

Celebrate your special day in style with us! Our elegant event spaces, tailored packages, and exceptional service ensure your wedding is unforgettable. From intimate gatherings to grand celebrations, we offer the perfect setting, delicious catering, and expert coordination to bring your dream day to life. Let us make your "I do" moments truly magical.

PRICING

2 course main and dessert: \$61.00 per person

2 course entrée and main: \$66 per person

3 course entrée, main and dessert: \$71

Choose 2 options from the next page to serve alternatively

Kids banquet menu is available for \$30 per person (12 years and under)

ADDITIONAL EXTRAS

Cheese boards: \$18.00 per person

Antipasto platters served platter style to tables: \$12.00 per person

Antipasto platters include assorted cheeses, crackers and lavish traditional antipasto cured meats, dips, olives, roasted vegetables and toasted breads



WEDDINGS MENU

ENTRÉE

Thyme cauliflower soup, olive oil, chives, toasted almonds (V) (GF)
Spinach ricotta cannelloni, tomato bisque, shaved parmesan (V)
Crispy crumbed prawns, radish salad, harissa aioli smoked chicken & roasted beetroot salad, orange, cashew, olive oil (GF)
Prawn ginger dumplings, beansprouts, ponzu dressing (GF)
Risotto of chicken, spinach, mushroom, parmesan

MAIN

Roasted barramundi fillet, asparagus, potato puree, bacon jus (GF)
Slow cooked lamb shoulder, potato pommes, dutch carrots, raita, lamb jus (GF)
Ravioli, goats cheese, spinach and pine nuts with seasonal mushrooms, parmesan (V)
Oven baked chicken breast, potato gratin, broccolini, béarnaise sauce crispy skin
Tasmanian salmon, potato puree, hollandaise sauce (GF)
Angus grass fed porterhouse, broccolini, potato pommes, caramelised onions, red wine jus (GF)

DESSERT

Double chocolate tart, clotted cream (GF)
Vanilla & orange panna cotta, berries, raspberry sauce (GF)
Lemon meringue tart, berries profiteroles vanilla cream filled, chocolate sauce, strawberries



TERMS & CONDITIONS

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BOOKING CONFIRMATION, DEPOSITS & CANCELLATION POLICY

- A deposit of \$500 is required for room hire. The deposit will count towards the final spend due before the event.
- Booking dates will be held for 48hrs to allow for the deposit has been paid. Your date will be secured and a confirmation sent through.
- Cancellations require 28 days notice to the function booking date and must be given to the venue for full deposit refund. If the cancellation notification to the venue occurs under the timeframe of 28 days, the entire deposit will be forfeited.
- We understand plans change, if you need to reschedule your event, we must be notified no earlier than 21 days prior to your booking date.
- Throughout the month of December is a peak period. Any events during December are subject to a higher minimum spend and required deposit. The booking deposit required for events hosted in December is \$1500.
- Conference bookings are not subjected to peak time fees

FINAL NUMBERS

- To assist us in making your function run smoothly, guaranteed numbers will be required two weeks (14 days) prior to the function booking date. Where clients have requested food and/or beverage packages, charges will apply on the final number quoted or the head count, whichever ends up being greater on the day.
- Guest list must be provided 7 days prior to event start date.

PAYMENT

- All function food and beverage accounts are to be finalised one week (7 days) prior to the function. All outstanding beverage payments must be settled in full on the day / night of your function.

MINIMUM SPENDS & PEAK PERIODS

- All functions have a minimum spend. Clients are liable for the difference in the event of the minimum spend not being met at the conclusion of your function. The minimum spend includes any food or beverage purchases being made during the function.
- Throughout the month of December is a peak period. Any events during December are subject to a higher minimum spend and required deposit.

Monday - Thursday - \$1,500

Friday - Sunday - \$2,500

Peak Period Minimum Spend - \$5,000

HIRING OF EQUIPMENT/ADDITIONAL REQUIREMENTS

- The hiring and charge associated with equipment or music and entertainment will be the responsibility of the client.
- We do not supply adapters and connectors for Apple Products such as Macbooks, iMac's, iPhone's and/or iPad's

DAMAGES & CLEANING

- If it is found that the function and/or it's guests have caused damage to the room and/or facilities of the venue, the client will be held liable for the costs involved in restoring the venue back to the state it was in prior to the function's commencement.

MENU CHANGES - SEASONAL & DIETARY

- Menus provided are subject to seasonal changes and product availability. They provide an overview of the style and variety you can expect from the products at Berwick Springs Hotel. Wherever possible Berwick Springs Hotel will endeavour to meet your requests and menus will be confirmed no less than two weeks (14 days) prior to your function. If you or your guests have special dietary requirements, we welcome your suggestions and we can happily alter dishes to suit your needs. Please inform the function coordinator of these in advance.

EXTERNAL CATERING

- External catering is prohibited at Berwick Springs Hotel. Birthday cake by agreement with the function coordinator is the only exception to this.
- If in the case an agreement has been made where catering is provided by a source external to that of Berwick Springs Hotel (including birthday cake), Berwick Springs Hotel assume no liability for any negative outcome caused due to the food provided.

RESPONSIBLE SERVICE OF ALCOHOL & NON-SMOKING POLICY

- Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during a function. Berwick Springs Hotel reserves the right to intervene where necessary and remove from the premises any persons behaving in an irresponsible manner. Responsible service of alcohol, non-smoking and related laws will be enforced during the function.

SECURITY

- Clients are responsible to secure their personal belongings and equipment for the duration of their event. For most functions, the Berwick Springs Hotel may recommend and reserve the right to supply security at cost to the client.
- To ensure the security of larger functions, a guest list or invitations may be required to assist in maintaining the privacy of your function for the general public. In the case this is requested, the client will be required to provide a guest list to the Venue 7 days before the booking commencement.
- It is a requirement for your booking to have security if your event is a 21st birthday. The Berwick Springs Hotel reserves the right to cancel your event if you do not consent to security being provided.
- Security is charged at \$330 for 5-hour event

UNDERAGE PATRONS

- Due to liquor licensing laws, people under the age of 18 years are not permitted in Berwick Springs Hotel unless they are accompanied by a direct legal guardian. If underage patrons are expected to attend, the function coordinator must be advised as soon as it is known.

The Clyde
Room
FUNCTIONS

I, _____
have read, understood and agree to the terms and
conditions as laid out above by Berwick Springs Hotel.

Signed: _____

Dated: _____

By signing, you agree to the terms and condition set out
by the management at Berwick Springs Hotel.