



The Ryde Room

FUNCTIONS AT **BERWICK SPRINGS HOTEL**

The Clyde Room

Nestled in Melbourne's vibrant Southeast, The Clyde Room stands as an impressive hidden gem for your next gathering. 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 supply partners to elevate the events space in line with your style and vision.

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

CONFERENCE ROOM HIRE FEE

MONDAY-FRIDAY: \$410

ROOM HIRE FEE

MONDAY-FRIDAY AFTERNOON: \$310

FRIDAY NIGHT-SUNDAY: \$510

MINIMUM SPEND

MONDAY-THURSDAY: \$1,550

FRIDAY-SUNDAY: \$2,550



STANDING: 100PAX
SEATED: 80PAX



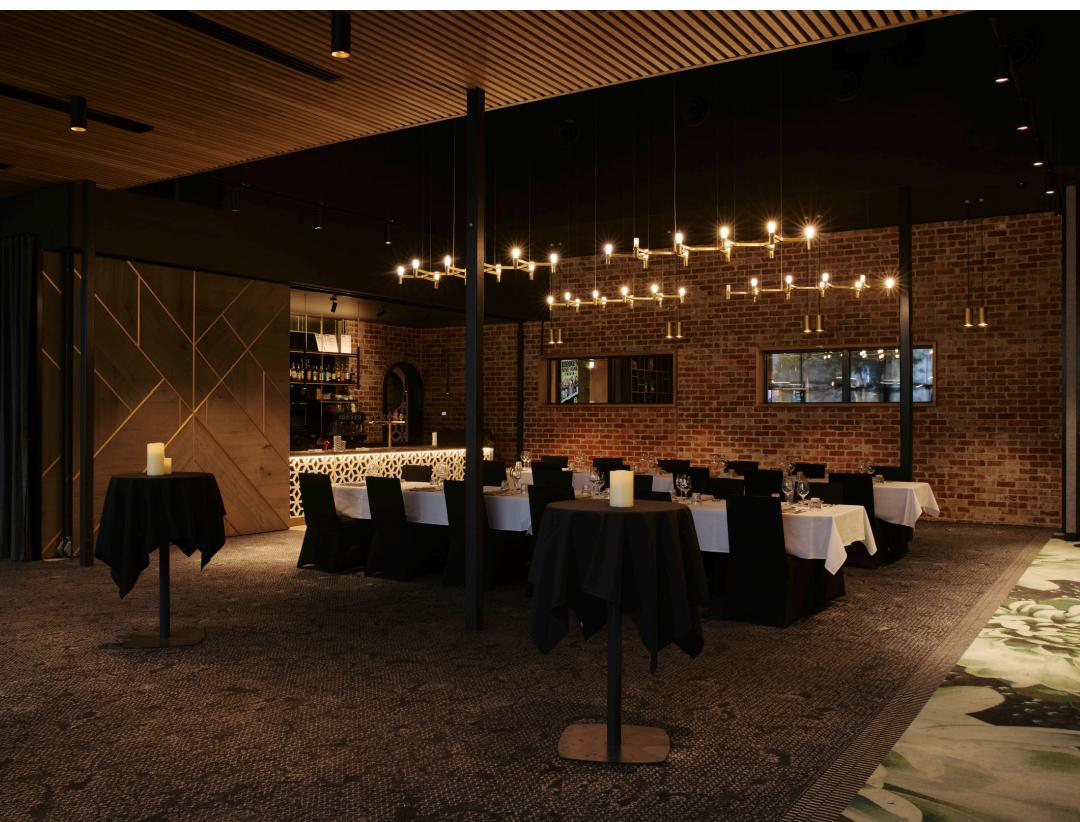
AV EQUIPMENT
YES



BAR
FULLY SERVICED



DECORATIONS
BYO



Food & Beverage



Canapés

Our canapé style catering offers a selection of finger food that will roam around the event, offered graciously to your guests.

Low gluten (lg), vegetarian (v) and vegan (ve) options are available on request.

PACKAGE 1 \$35 PP | 3 CANAPÉS + 1 SUBSTANTIAL

PACKAGE 2 \$43 PP | 4 CANAPÉS + 2 SUBSTANTIAL

All packages choose minimum 1 cold canapé.

COLD CANAPÉ SELECTION

Smoked salmon blinis, tarragon cream (lg)
Caesar salad, crostini, crispy bacon, romaine, parmesan
Avocado toast, diced tomato, sumac (v)
Pulled beef tartlet, slaw, bbq sauce

HOT CANAPÉ 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 (lg)

SUBSTANTIAL CANAPÉ 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 (lg)
Spiced roasted cauliflower, pumpkin hummus, harissa (ve) (v)
Crispy fried lemon pepper calamari, chips, lime aioli
Spicy chicken wings, blue cheese dipping sauce (lg)
Wok noodle, Asian veg, char sui sauce (v)

Buffet

Indulge in a range of dishes and flavours, designed for everyone to enjoy. Please note our buffet catering option is only available for minimum 20 pax and a maximum of 80 pax.

\$56 PER ADULT | \$29 PER CHILD 12 YEARS AND UNDER

CHOOSE: 1 SALAD + 2 MAINS + 2 SIDES + 2 STAPLES + 2 DESSERTS

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

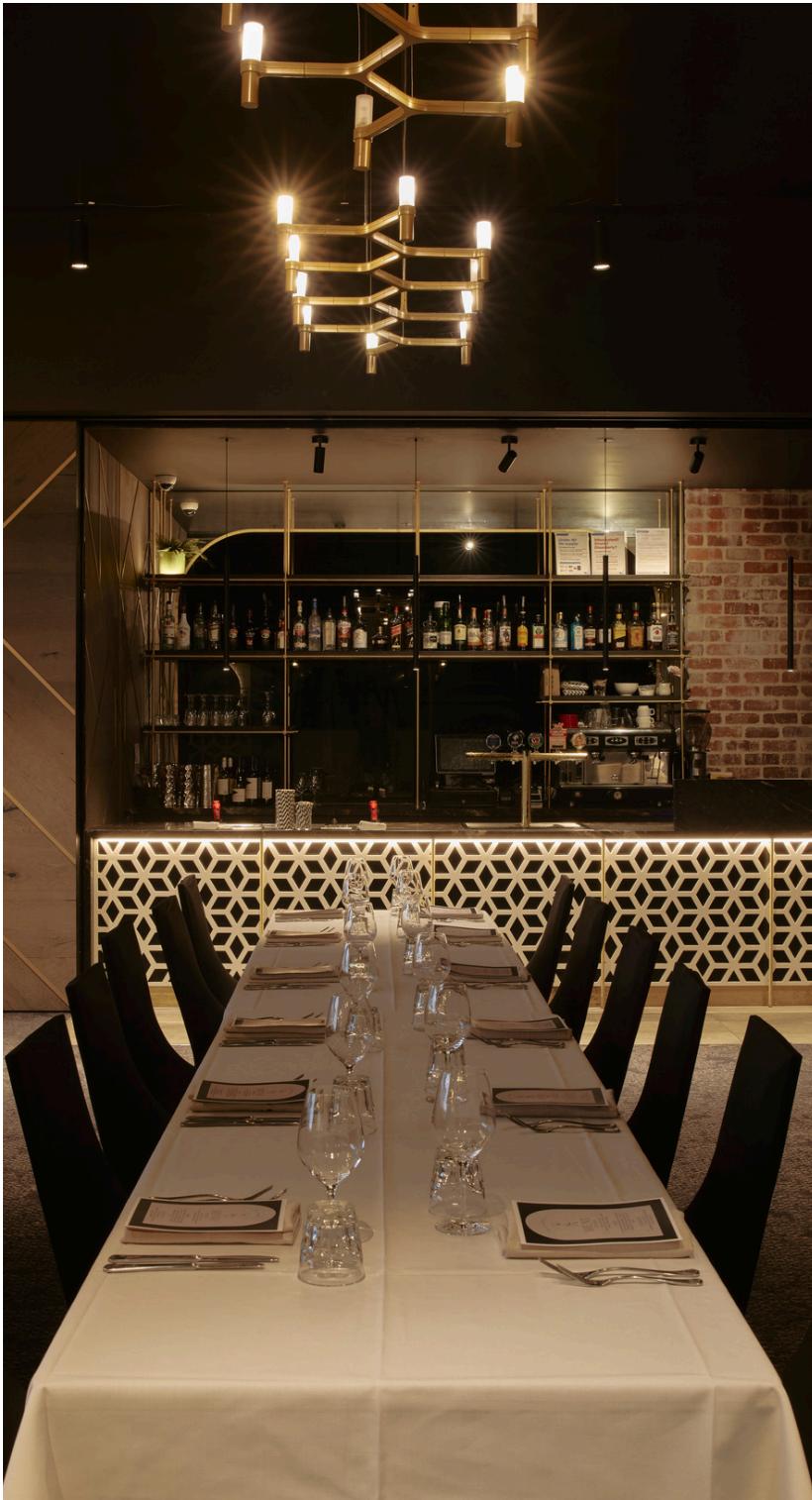
DESSERTS

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. Indulge your guests in a culinary experience like no other with our alternating drop plate banquet, a sophisticated and seamless way to elevate your event.

\$60PP 2 COURSE: MAIN AND DESSERT | \$65PP 2 COURSE: ENTRÉE AND MAIN

\$70PP 3 COURSE: ENTRÉE, MAIN AND DESSERT | KIDS 12 YEARS AND UNDER: \$29PP

ENTREE

Soup, olive oil, chives (v) (lg)

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

Crispy panko prawns, Asian salad, chilli aioli

Prawn ginger dumplings, beansprouts, ponzu dressing (lg)

MAINS

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

Slow cooked lamb shoulder, roast pumpkin, Dutch carrots, garlic yogurt, caramel juice (lg)

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

Crispy skin Tasmanian salmon, potato mash, fennel and orange salad, creamy garlic and dill sauce (lg)

Red Gum Creek porterhouse, broccolini, roast potatoes, BBQ onions, red wine jus (lg)

DESSERT

Mango mousse tart

Sticky date pudding with ice cream

Profiteroles, vanilla cream filled with chocolate sauce and strawberries

KIDS MENU

Fish and chips

Cheeseburger and chips

Schnitzel, vegetables and chips

Vegetarian pizza

Kids dessert: Vanilla ice cream, chocolate sauce and sprinkles

The Bar

Our bar operates on a running tab system. You can set a spend limit and choose whether to offer guests full access to the bar or select specific beverage options to suit your budget. Please note we do not offer beverage packages, all beverage consumption acts on a running tab basis only.

TAB BEER

Victoria Bitter
Carlton Draught
Carlton Dry
Great Northern
Hahn Super Dry
Stone & Wood

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

SPIRITS

Smirnoff Vodka
Gordons Dry Gin
Bundaberg
Bundaberg Sliver
Johnnie Walker Red
Jim Bean White bourbon
Casamigos tequila

NON-ALCOHOLIC

Soft drinks
Juice (orange, apple, pineapple)
Lemon lime and bitters
Tea
Coffee

COCKTAILS AND MOCKTAILS

Cosmopolitan
Fruit Tingle
Pina Colada
Espresso Martini



Corporate Events



Delegate 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.

Low gluten (lg), vegetarian (v) and vegan (ve) options are available on request.

2 BREAK PACKAGE \$48PP | LUNCH WITH EITHER MORNING OR AFTERNOON TEA

3 BREAK PACKAGE \$55PP | LUNCH WITH MORNING AND AFTERNOON TEA

TEA, COFFEE, JUICE AND SOFT DRINKS SERVED WITH ALL BREAKS

MORNING AND AFTERNOON TEA SELECTIONS (SELECT ONE TO SERVE)

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

Cake selection (traditional carrot cake or macadamia slice)

Donut selection (jam or custard filling)

Scones with cream and jam

LUNCH SELECTION (SELECT ONE TO SERVE)

Gourmet sandwiches (wholemeal and white)

Gourmet rolls (ciabatta, Turkish and rustic)

Gourmet pita wraps

Above selections all 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

ENHANCE YOUR EVENT *Priced per platter*

Seasonal fresh fruit platter (approx. 10pax) \$85.00

Choice of roasted vegetable, pesto pasta, garden or greek salad (approx. 25-30pax as side) \$85.00

Asian platter (approx. 15pax) \$85.00

Pie & sausage rolls (approx. 15pax) \$85.00

Antipasto platter (approx. 10pax) \$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

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 and delicious catering to bring your dream day to life.

PRICING

2 course main and dessert: \$62.00 per person

2 course entrée and main: \$67 per person

3 course entrée, main and dessert: \$72 per person.

Please choose two options from the next page to serve alternatively.

Kids banquet menu is available for \$31 per person for 12 years and under.

EXTRAS

Cheese boards: \$18.00 per person

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

Antipasto platter includes: Assorted cheeses, crackers and lavish, traditional antipasto cured meats, dips, olives, roasted vegetables and toasted breads.



Wedding Menu

ENTREE

Thyme cauliflower soup, olive oil, chives, toasted almonds (v) (lg)

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

Crispy crumbed prawns, radish salad, harissa aioli smoked chicken & roasted beetroot salad, orange, cashew, olive oil (lg)

Prawn ginger dumplings, beansprouts, ponzu dressing (lg)

Risotto of chicken, spinach, mushroom, parmesan

MAIN

Roasted barramundi fillet, asparagus, potato puree, bacon jus (lg)

Slow cooked lamb shoulder, potato pommes, dutch carrots, raita, lamb jus (lg)

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 (lg)

Angus grass fed porterhouse, broccolini, potato pommes, caramelised onions, red wine jus (lg)

DESSERT

Double chocolate tart, clotted cream (lg)

Vanilla & orange panna cotta, berries, raspberry sauce (lg)

Lemon meringue tart, berries profiteroles vanilla cream filled, chocolate sauce, strawberries

PLEASE CHOOSE TWO OPTIONS TO SERVE ALTERNATIVELY.

TERMS & CONDITIONS

BOOKING CONFIRMATION, PAYMENT, DEPOSITS & CANCELLATION POLICY

- A room hire fee is required for a deposit. Deposit amount is \$300, Monday- Thursday. The deposit will count towards the final spend due before the event.
- Booking dates will be held for 48hrs to allow for the deposit. 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.
- Conference bookings are not subjected to peak time fees.
- 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.

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.

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.
- 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: Monday-Thursday - \$1,500. Friday-Sunday - \$2,500. Peak period minimum spend is \$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.

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.

I, _____

above by Berwick Springs Hotel. Signed: _____

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

DAMAGES & CLEANING

- If it is found that the function and/or its 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 & NO-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

have read, understood and agree to the terms and conditions as laid out

Dated: _____