



*The Clyde
Room*
FUNCTIONS

Host your next event at the Berwick Springs Hotel, Berwick's premier venue for unforgettable functions and celebrations.

Whether it's a birthday party, corporate event, or casual gathering, our versatile function space can accommodate groups of all sizes.

Located in Melbourne's southeast and the City of Casey, we offer tailored catering menus, full bar service, and dedicated event staff to ensure your occasion runs smoothly.

With modern facilities and a welcoming atmosphere, Berwick Springs Hotel is the ideal choice for your next function in Berwick.

We look forward to creating memorable moments with you

Cheers!
The Berwick Springs Hotel Team



The Clyde Room

The Clyde Room offer 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.

**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 - THURSDAY: **\$310**

FRIDAY - SUNDAY: **\$510**

**This figure is not removed from your final total*

MINIMUM SPEND

MONDAY - THURSDAY: **\$1,550**

FRIDAY - SUNDAY: **\$2,550**

EVENT TIMINGS

ALL EVENTS HAVE A 5-HOUR

MAXIMUM RUNNING TIME

**Please speak with our Functions Coordinator regarding package extension*

MONDAY - THURSDAY: Events must end no later than 11pm

FRIDAY - SUNDAY: Events must end no later than 12am (service from the bar must conclude by 11:30pm)



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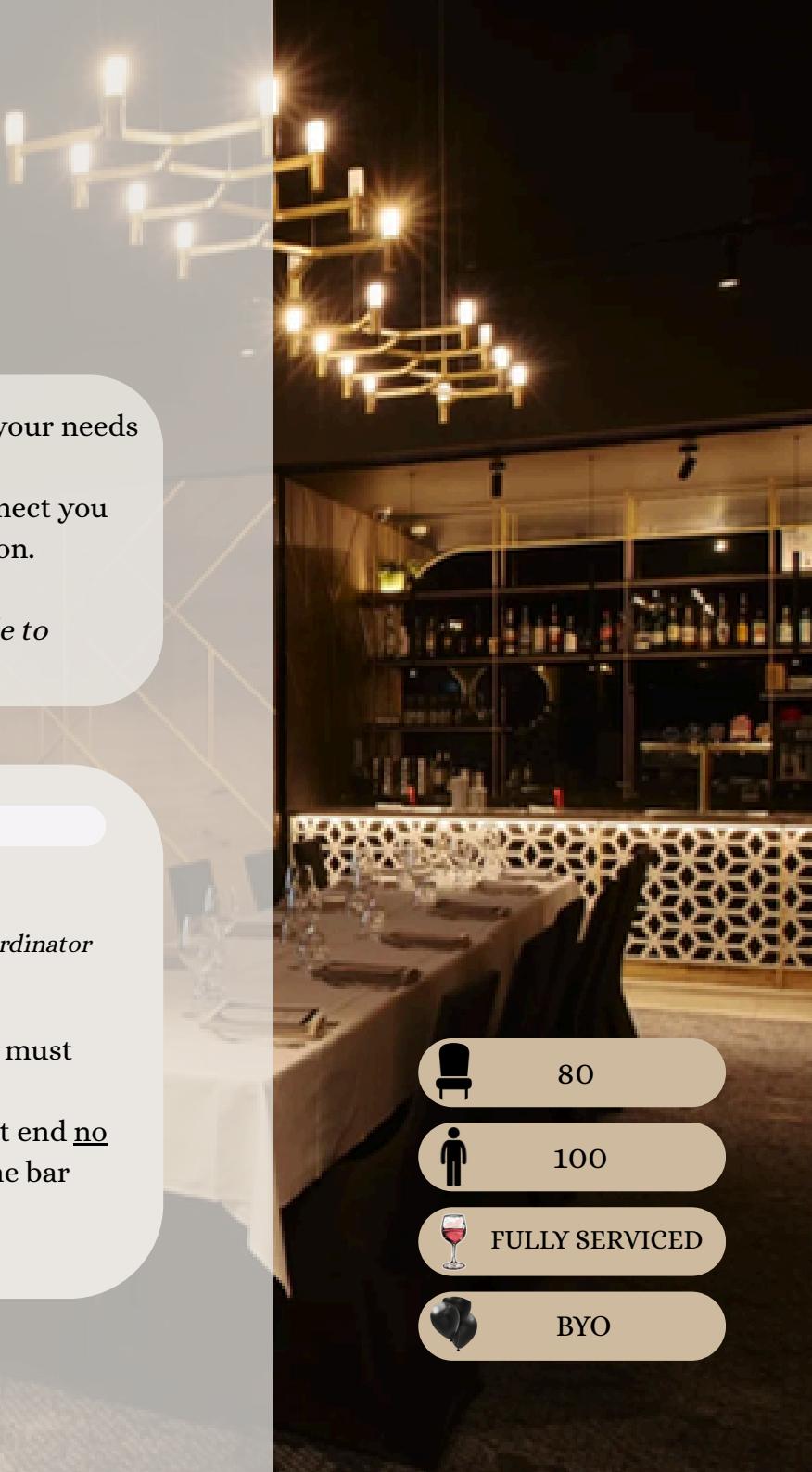
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FULLY SERVICED



BYO



Food &

Beverage

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, offered graciously to your guests throughout the event

Package 1 \$35pp - 3 canapés + 1 substantial.

Package 2 \$43pp - 4 canapés + 2 substantial

**All packages choose minimum 1 cold canapé*

COLD CANAPE SELECTION

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

HOT CANAPE SELECTION

Chicken satays, peanut dipping sauce (lgo)
Peking duck spring rolls, ponzu dressing
Mushroom arancini, tomato relish (v)
Gourmet mini pies traditional beef
Crispy panko prawns, sweet chilli dressing

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

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

LGO low gluten option, V vegetarian, VG vegan, NF nut free, DF dairy free



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.

\$60 per adult (12+) | \$30 per child (12yrs under)

Select 1 salad option, 2 mains, 2 side options, 2 staples and 2 desserts

**Min 20pax and max 80pax*

SALADS

- Quinoa and vegetable salad (lgo, vg)
- Chickpea and vegetable salad (lgo, vg)
- Roasted pumpkin & kale salad (lgo, vg)
- Caesar salad (lgo)
- Potato salad with bacon (lgo)

MAINS

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

COMPLIMENTARY

- Oven baked dinner Rolls
- Mesclun lettuce with house dressing

SIDES

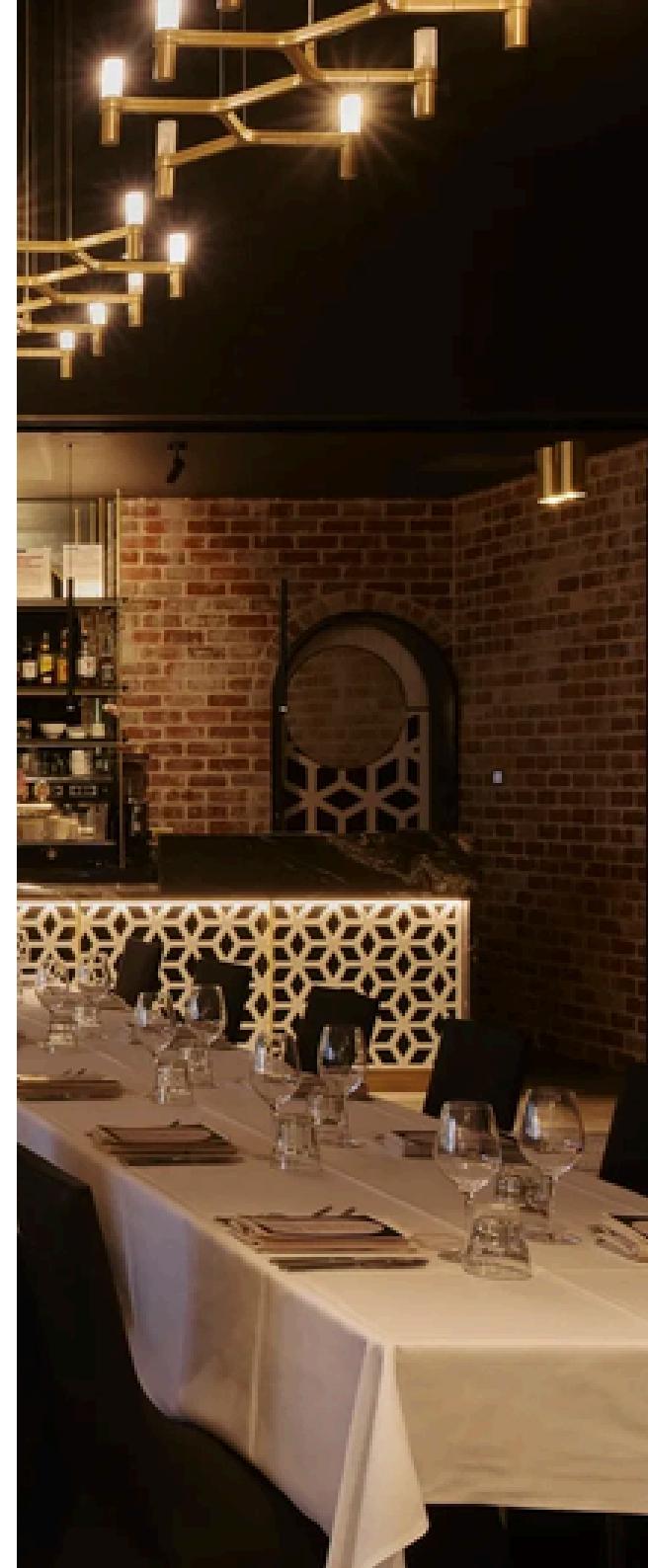
- Baked vegetables (lgo, vg)
- Roasted potatoes (lgo, vg)
- Potato gratin (lgo, v)
- Steamed vegetables (lgo, vg)

STAPLES

- Steamed rice (lgo, v, vg)
- Pasta with carbonara sauce
- Stir fried noodles with vegetables (v)
- Fried rice with chicken
- Saffron rice (lgo, v, vg)

DESSERTS

- Chocolate or mango mousse
- Pannacotta (lgo)



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.

\$60pp 2 course | main & dessert

\$65pp 2 course | entrée & main

\$70pp 3 course | entrée, main & dessert

A Kids Banquet menu is available for \$29pp (Ages 12 and under)

Choose 2 from your selected courses to serve **alternatively (50/50 drop)*

ENTREE

Soup, olive oil, chives (v, lgo)

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

Crispy panko prawns, Asian salad, chilli aioli

Prawn ginger dumplings, beansprouts, ponzu dressing

LGO low gluten option, V vegetarian, VG vegan, NF nut free, DF dairy free



Seated Banquet

Choose 2 from your selected courses to serve **alternatively*

MAINS

- Roasted barramundi fillet, broccolini, potato mash, honey butter jus (lgo)
- Slow cooked lamb shoulder, roast pumpkin, Dutch carrots, garlic yoghurt, caramel jus (lgo)
- Oven baked chicken Maryland bone in, potato gratin, broccolini, creamy garlic sauce (lgo)
- Crispy skin tasmanian salmon, potato mash, fennel & orange salad creamy garlic and dill sauce (lgo)
- Red gum creek porterhouse, broccolini, roast potatoes, BBQ onions, red wine jus (lgo)

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

LGO low gluten option, V vegetarian, VG vegan, NF nut free, DF dairy free



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*

TAB BEER

Great Northern Super Crisp
Carlton Draught
Victorian Bitter
Carlton Dry
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 Rum
Bundaberg Silver Rum
Johnnie Walker Red Scotch
Jim Beam White Bourbon
Casamigos Tequila

NON-ALCOHOLIC

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

COCKTAILS

Cosmopolitan
Fruit Tingle
Pina Colada
Espresso Martini
*Mocktails available on request



Corporate Events

Conference 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

- 2 Break Package \$48pp** | Lunch with either morning or afternoon tea
- 3 Break Package \$55pp** | Morning tea, lunch & 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 | 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

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



Conference 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

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

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





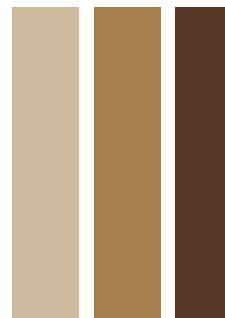
Wedding

WEDDINGS

Weddings

To find out more information regarding hosting your special day at the Clyde Room. Please reach out to our friendly functions and events team. Through

functions@berwickspringshotel.com.au





Contact Us

functions@berwickspringshotel.com.au

(03) 9702 6223

www.info@berwickspringshotel.com.au

288-296 Clyde Road, Berwick Victoria 3806

TERMS & CONDITIONS

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. Following payment, 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 a minimum of 7 days prior to the 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 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 & 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.
- 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.