

THE
**BERWICK
INN**

1857

**FUNCTIONS
& EVENTS**

E: berwickinnhotelfunctions@alhgroup.com.au

T: (03) 9707 1166

1 High St, Berwick, VIC, 3806

WELCOME

Welcome to the Berwick Inn.

Leading the way in hospitality, we provide stylish and comfortable function spaces.

We provide an opportune location for both corporate and social events, offering a range of catering options which can be tailored to suit any event.

Your event's success is our priority, and our focus is on delivering professional and friendly customer service.

Make an appointment to view our facilities and discuss your options today!



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**MENU
OPTIONS**

CANAPE MENU

Minimum of 30 guests

Option 1 **Select 6 Classic items - \$30 p.p**

Option 2 **Select 6 Classic & 2 Gourmet items - \$35 p.p**

Option 3 **Select 8 Classic & 3 Gourmet items - \$45 p.p**

Classic

Mini sausage rolls served with
tomato relish

Vegetarian samosas with Rita (V)

Vegetable spring rolls served with
coriander and lime dipping sauce
(V)

Pumpkin & feta arancini served
with aioli (V)

Mini pies with tomato sauce

Mediterranean chicken skewers
with tzatziki

Spinach & cheese spanakopita (V)

Mac & Cheese croquettes (V)

Gourmet

Mini cheese burger with tomato
sauce on a brioche bun

Pulled pork slider with coleslaw &
smoky BBQ sauce

Chicken tender parma with
Neapolitan sauce & mozzarella

Bloody Mary prawn cocktail

Salt & Vinegar calamari boat
served with chilli & lime dressing

Lamb kofta skewers served with
tzatziki

Caramelized onion & goat cheese
tartlets

Smoked salmon blini served with
vodka crème fresh

Cream cheese & smoked salmon
mousse vol-au-vent

V - Vegetarian

Dietary requirements may be catered for with
prior notice.

ADDITIONAL PLATTERS

Antipasto

\$125

A selection of cured meats, olives, feta, char grilled marinated vegetables, crackers & bread

Victorian Cheese

\$110

Assorted cheeses, fruit & crackers

Trio of Dips

\$75

Trio of Dips with with grissini, carrot & celery sticks

Assorted Sushi Rolls

\$125

A selection of sushi rolls

Gourmet Pizza Board

\$90

A variety of gourmet pizza options

Fruit Platter

\$90

Assorted fresh seasonal fruit

Sandwiches

\$85

Chef's selection of fresh 4 point sandwiches

Assorted Cakes

\$100

Chef's selection of assorted mini cakes and slices

Each platter is designed to cater for 10 people. Dietary requirements may be catered for with prior notice.

SET MENU

Minimum 30 guests, select 2 dishes per course

Served on a 50/50 alternate drop

2 COURSE

Entree & Main OR Main & Dessert

Adults \$50 Per Person

Children \$20 Per Child (Main & Dessert)

3 COURSE

Entree, Main & Dessert

Adults \$60 Per Person

Children \$20 Per Child (Main & Dessert)

Entree

Grilled Halloumi caprese
Peppered tomato torn basil & citrus oil

Lamb Kofta
Tzatziki & chickpea crumble

Vegetable pakora
Minted yoghurt

Pumpkin arancini
Tomato sugo & rocket

Salt & Vinegar Calamari
Chilli Aioli & Lemon

Bruschetta
Crusty bread, Roma tomato, bocconcini, Balsamic

Main

Vine tomato risotto
Arborio, spinach, tomato, shaved parmesan, fresh basil

Chicken Supreme
Mash potato, broccolini, bernaise

Teriyaki Salmon Fillet
Jasmine rice, bok choy, soy furikake

300g Grain Fed Porterhouse
Steak fries, house salad, jus

Pork Belly
Potato hash, green beans, apple relish

Lamb Masala
Rice, green beans, pappadums

Dessert

Chocolate fudge brownies double cream and berries

Lemon meringue pie

Classic Tiramisu

Vanilla panna cotta, berry compote

Sticky Date pudding, butterscotch sauce and vanilla ice cream

Eton mess, berry coulis, mint