



— THE —
**BERRY
HOTEL**

EST ————— 1863

Functions & Events





WELCOME TO THE BERRY HOTEL

The perfect venue for your next special occasion!
The Berry Hotel is perfectly located in the heart of Berry, offering charming country ambience. Whether it's a work gathering, a christening, birthday celebration or a pre or post wedding catch up we have you covered. We have catering options to suit all your needs. So you can sit back relax and make the most of your special occasion.



CANAPÉ MENU

MINIMUM 30 GUESTS

\$20 PER GUEST

CHOICE OF TWO COLD, THREE HOT

\$25 PER GUEST

CHOICE OF TWO COLD, THREE HOT & ONE SUBSTANTIAL

\$30 PER GUEST

CHOICE OF TWO COLD, THREE HOT & TWO SUBSTANTIAL

Cold

Almond & goat cheese truffles V GF

Caramelised onion & feta tart V NF

Mini avo bruschetta, salsa, sesame dukkah GFR DF

Smoked salmon rilette, crostini, horseradish cream, dill NF GFR

Sydney rock oyster, lemon GF NF DF

BBQ pork pancake, shallots, hoisin sauce NF DF

Roast beef roll, chimichurri, red onion, aioli NF DF

Hot

Pumpkin & smoked provolone arancini V NF

Zucchini fritters, cumin labneh NF

Fried calamari, parsley salt, aioli, lemon DF NF

Tempura prawns, ginger soy, sesame DF NF

Peri peri chicken skewer, coriander dressing GF NF DF

Lamb kofta, romesco, coriander GF DF

Shepherd's pie sausage rolls, gravy NF

Substantial

Teriyaki salmon poke bowl, rice, cabbage, edamame, carrot, ponzu, sesame mayo VER DF NF GF

Fish & chips, tartare sauce DF NF

Mini cheeseburger, pickles, ketchup, mustard NF

Pork sausages, mash, onion gravy NF GF

Orecchiette pasta, charred tomato pesto, sugar snap peas, pangrattato VE DF

SHARED SET MENU

Enjoy our Shared set menu which includes your choice of the below options & menu.
Your menu selections are served to your table by our staff where they are enjoyed shared amongst guests.

\$50PP PACKAGE

Choice of one entrée
Choice of two mains
Choice of two sides

\$55PP PACKAGE

Choice of one entrée
Choice of three mains
Choice of two sides

\$60PP PACKAGE

Choice of two entrées
Choice of three mains
Choice of three sides

ADD DESSERT \$5

Entrée

Huon hot smoked salmon rillette, sourdough, witlof, pickles, cucumber, dill, horseradish (gfr/nf)
Fried calamari, parsley salt, aioli, lemon (df/nf)
Bang bang chicken skewers, wombok slaw, peanut, lime, sesame flatbread (df)
The Berry mixed plate, zucchini & chickpea fritters, hummus, tabouli, feta, flatbread (v)

Main

Roasted chermoula chicken, toum, pickled peppers (gf/df/nf)
Slow cooked lamb shoulder, rosemary gravy (gf/df/nf)
Pan fried Huon salmon, romesco sauce, charred tomato, salsa verde (gf/df)
Crispy pork shoulder, celeriac remoulade, red wine jus (gf/df/nf)
Baharat spiced pumpkin, ancient grain tabouli, cashew cream (ve/gf/df)
Roast beef sirloin, chimichurri (served medium) (gf/df/nf)
Baked barramundi, garlic butter (gf/nf)

Sides

Garden salad, house dressing (ve/gf/df/nf)
Steamed vegetables, lemon, olive oil (ve/gf/df/nf)
Creamy mash potato (v/gf/nf)
Crispy chat potatoes, garlic, lemon, parsley (v/gf/df)
Hot chips, sea salt (df/ve/nf)

Desserts

Churros, salted caramel (v/nf)
Toasted almond pannacotta, raspberry, lemon balm, berry gel (v/gf)
Sticky date pudding, vanilla gelato, butterscotch (gf/v)



GROUP BOOKINGS

We also offer group bookings for up to 50 guests, simply ordering from our à la carte menu at the bistro. Available in our Courtyard or indoor dining spaces, you are welcome to bring in decorations for your table along with a cake to celebrate. Guests can pay individually for drinks or we offer a bar tab facility, should you wish to pay for guests. Let us do the cooking and cleaning for you, whilst you sit back, relax and enjoy your special occasion at The Berry Hotel with a cake to celebrate (with no fee)!

GET IN TOUCH

reservations@ferosgroup.com.au
(02) 4464 2294

BOOK ONLINE

For groups up to 40 guests
theberryhotel.com.au/eat-drink





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ENQUIRE NOW

TEL: (02) 4464 2294
BERRYHOTEL@FEROSGROUP.COM.AU
WWW.THEBERRYHOTEL.COM.AU