



BERRIMA
VAULT HOUSE

Est. 1844/2021

Berrima Vault House Corporate Events

11
OLD
HUME
HIGHWAY



Nestled in the heart of the Southern Highlands, NSW, Berrima Vault House provides a unique and charming atmosphere for your corporate events. Our versatile spaces are designed to adapt to your requirements, whether you're hosting a conference, seminar, team-building activity or any other corporate gathering.

Enjoy the convenience of our corporate facilities equipped with technology to support your presentations, workshops and meetings. From spacious rooms to outdoor areas, we have the perfect venue to foster productivity, engagement and connection amongst your team.

Indulge in culinary delights created by our talented chefs. Our menu showcases the finest local and seasonal ingredients, offering an amazing hospitality experience that will leave a lasting impression. We are more than happy to cater to any dietary restrictions or preferences, ensuring everyone's satisfaction.

We hope to host your corporate event soon.



Spaces



Boardroom

Step into the Boardroom at Berrima Vault House, a meeting and conference room designed to inspire productivity and foster meaningful discussions. With technology, secure wifi network and our concierge service, this space offers the perfect environment for high-level meetings, executive presentations, and strategic brainstorming sessions.

Max seated capacity: 12



The Lodge

Overlooking the Rose Garden and the Vinery, The Lodge is our main dining area that can transform into a multi functional space with a total seated capacity of 55.



George & Victoria Cells

An intimate underground meeting and dining experience, our reimagined gaol cells offer unique spaces - private dining, wine-tasting or cocktails and canapés, the choice is yours.

Max capacity sitting: 16 (8 per cell)



The Rose Garden

A stunning natural vista for group settings, the Rose Garden boasts an impeccably-presented English garden and courtyard. Also on hand a relaxed lounge seating environment and reclaimed fireplace make for magical sundowners.

Max capacity sitting: 50



The Vinery

Taking its name from the ancient vine in situ, the Vinery presents a secluded yet open-air environment for your team. A versatile space with the option to sit at hightop tables or clear the space for the perfect outdoor team building activity.

Max capacity sitting: 50



Fireplace Lounge

At the very heart of Berrima Vault House sits the largest fireplace in the Southern Highlands. The Fireplace Lounge is surrounded by original sandstone walls, perfect for an intimate sit down dinner and an extension of the main dining room.

Max capacity sitting: 25

The background of the image is a dimly lit room with a rustic, stone-walled interior. In the center, a framed portrait of an elderly man with white hair and a dark coat is mounted on the wall. Below the portrait is a round wooden table surrounded by several upholstered chairs. The room is framed by dark, heavy curtains on either side. The overall atmosphere is quiet and historical.

Complimentary Inclusions



All of our packages offered come with the following:

- Concierge service
- Secure high speed wifi for all guests
- Complimentary room hire for members
- Hospitality credit of \$200 for corporate members
- Menus designed and printed for your guests
- Audiovisual capability
- Whiteboard/markers
- Access to a printer
- Speaker and microphone
- Still/sparkling water



Catering Packages



When it comes to catering at Berrima Vault House, you can expect an extraordinary culinary menu curated by our esteemed head chef, Marian Abeleda. Using only the finest, locally sourced ingredients, Chef Abeleda crafts menus that showcase her culinary mastery and creativity. From lunches to divine sweets, each dish is thoughtfully crafted to impress. Whether you prefer classic meals or daring innovation, Chef Abeleda's expertise ensures that every serving is carefully tailored to your specific preferences.



Morning Tea & Lunch Package

Drinks:

Unlimited barista made hot drinks for each guest, juices & soft drinks

Food: *Choice of 2 / alternate allocation:*

Morning Tea

- Seasonal fruit danish
- Croissant
- White chocolate and raspberry muffins
- Spinach and ricotta quiche
- Pumpkin and spinach frittata

Lunch

- Orreciette pasta with kale, broccolini, garlic, parmesan
- Chermoula chicken, plain biryani rice
- Pan-grilled Barramundi, lemon caper sauce, kipfler potato
- Chicken, mix greens, aji verde, kale and broccoli wrap
- Classic Reuben sandwich, wagyu pastrami, Russian dressing
- Chicken caesar sandwich
- Spiced roasted pumpkin and sweet potato, celeriac puree, feta, hazelnut crumble

Afternoon Tea & Lunch Package

Drinks:

Unlimited barista made hot drinks for each guest, juices & soft drinks

Food: *Choice of 2 / alternate allocation:*

Afternoon Tea

- Scone with jam and cream
- Hazelnut brownie
- Lamington
- Vegetable samosa
- Pork and fennel sausage rolls
- Corn and zucchini scones

Lunch

- Orreciette pasta with kale, broccolini, garlic, parmesan
- Chermoula chicken, plain biryani rice
- Pan-grilled Barramundi, lemon caper sauce, kipfler potato
- Chicken, mix greens, aji verde, kale and broccoli wrap
- Classic Reuben sandwich, wagyu pastrami, Russian dressing
- Chicken caesar sandwich
- Spiced roasted pumpkin and sweet potato, celeriac puree, feta, hazelnut crumble

All Day Package

Drinks:

Unlimited barista made hot drinks for each guest, juices & soft drinks

Food: Choice of 2 / alternate allocation:

Morning Tea

- Seasonal fruit danish
- Croissant
- White chocolate and raspberry muffins
- Spinach and ricotta quiche
- Pumpkin and spinach frittata

Afternoon Tea

- Scone with jam and cream
- Hazelnut brownie
- Lamington
- Vegetable samosa
- Pork and fennel sausage rolls
- Corn and zucchini scones

Lunch

- Orreciette pasta with kale, broccolini, garlic, parmesan
- Chermoula chicken, plain biryani rice
- Pan-grilled Barramundi, lemon caper sauce, kipfler potato
- Chicken, mix greens, aji verde, kale and broccoli wrap
- Classic Reuben sandwich, wagyu pastrami, russian dressing
- Chicken caesar sandwich
- Spiced roasted pumpkin and sweet potato, celeriac puree, feta, hazelnut crumble

All Day Package with Dinner

Drinks:

Unlimited barista made hot drinks for each guest, juices & soft drinks

Food: Choice of 2 / alternate allocation:

Morning Tea

- Seasonal fruit danish
- Croissant
- White chocolate and raspberry muffins
- Spinach and ricotta quiche
- Pumpkin and spinach frittata

Afternoon Tea

- Scone with jam and cream
- Hazelnut brownie
- Lamington
- Vegetable samosa
- Pork and fennel sausage rolls
- Corn and zucchini scones

Lunch

- Orreciette pasta with kale, broccolini, garlic, parmesan
- Chermoula chicken, plain biryani rice
- Pan-grilled Barramundi, lemon caper sauce, kipfler potato
- Chicken, mix greens, aji verde, kale and broccoli wrap
- Classic Reuben sandwich, wagyu pastrami, russian dressing
- Chicken caesar sandwich
- Spiced roasted pumpkin and sweet potato, celeriac puree, feta, hazelnut crumble

Dinner: Choose 2 of each course

Entree

- Stuffed zucchini flowers, aji verde, hazelnut crumble, mandarin oil
- Cured salmon, burnt orange creme fraiche, finger limes, pickled rainbow beets, micro-herbs
- Duck liver pate', Pedro Ximenez glaze, sourdough
- Kombu seaweed tofu

Mains

- Crispy barramundi, whipped feta, zucchini spaghetti, currants, pine nuts
- Soy glazed salmon, english spinach, fried vermicelli
- Seasonal vegetable strudel, spiced pumpkin puree
- 18 hour slow cooked lamb, tzatziki
- Crispy pork belly, celeriac puree, apple and fennel
- Harissa spatchcock, cumin and Yuzu, mint yoghurt sauce
- Musset farm mushroom risotto

Dessert

- Sticky date and walnut pudding, butterscotch sauce, vanilla ice-cream
- Hazelnut, chocolate tart, blood orange sorbet
- Poached pears, crumble, coconut ice-cream
- Baked brie, spiced honey truffle

Options may vary according to season



Team Building Activities

Cocktail making classes

Our cocktail classes are carefully crafted to combine the art of mixology with team building dynamics, creating a unique and memorable activity that encourages teamwork, communication, and a dash of creativity. Led by our skilled mixologists, your team will embark on a journey of discovery, learning the techniques and secrets behind crafting delicious and visually stunning cocktails.



Paint & Sip

Unlock your team's creativity and innovative thinking through the joy of painting. Our expert instructors will guide your employees step-by-step, ensuring everyone creates their artistic masterpiece. Foster a positive and collaborative work environment as your team interacts, shares ideas and encourages each other throughout the painting process.



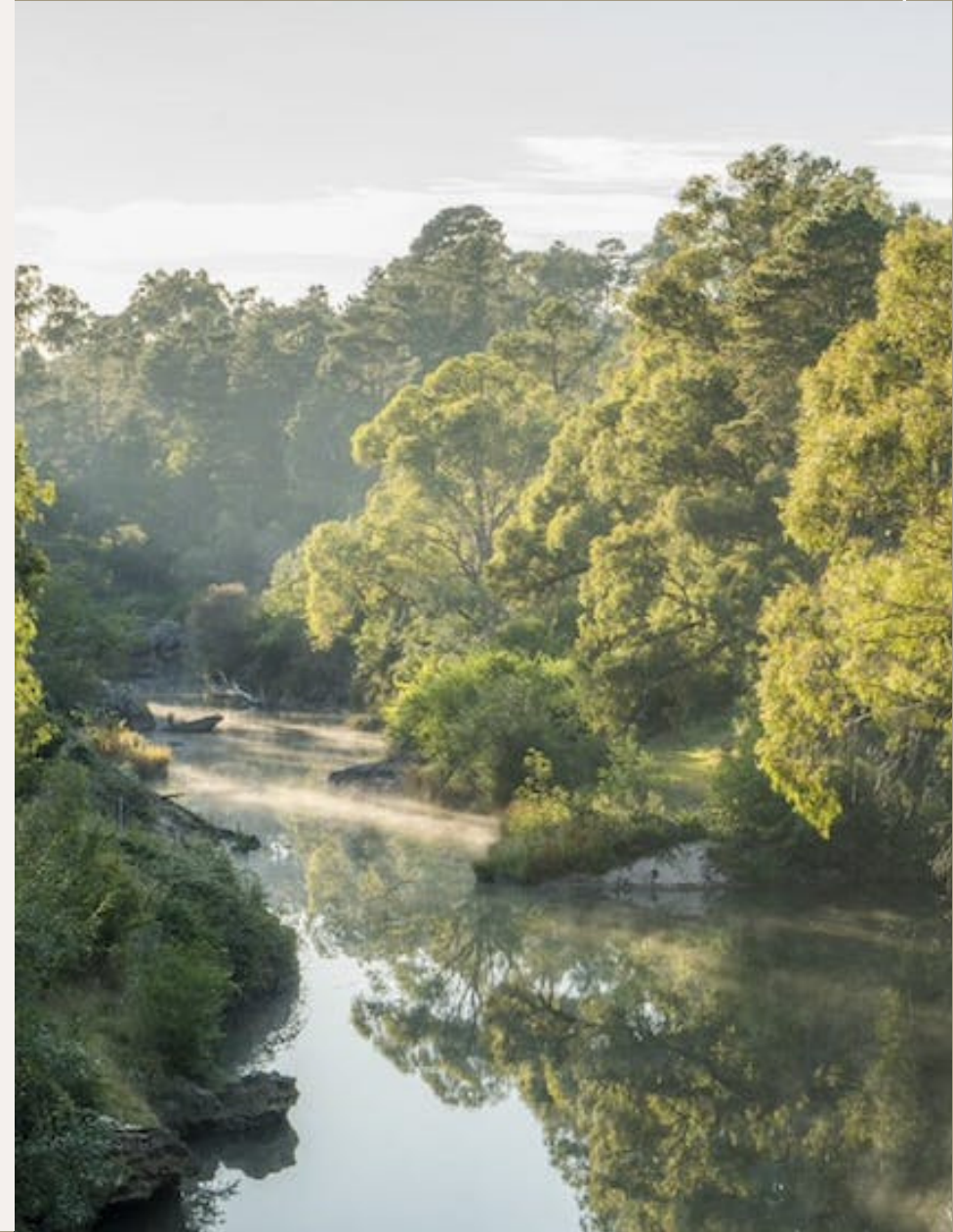
Wine Tasting

Immerse your team in a captivating wine tasting journey through the exquisite Southern Highlands wines, guided by our esteemed sommelier, Linda Lambrechts. At Berrima Vault House, we offer a unique team building experience that combines the art of wine appreciation with the spirit of collaboration and discovery.



River walk

Embark on a memorable river walk at Berrima Vault House. Leave your work behind as you venture along the tranquil riverbank, surrounded by lush greenery. Whether you're discussing business or simply enjoying a breath of fresh air, the river walk at Berrima promises to be a rejuvenating experience for your entire team.



E-bike hire

Why not break away from the traditional meeting setting and venture into the picturesque countryside surrounding Berrima? Hiring e-bikes provide a fantastic opportunity to combine business with pleasure, fostering teamwork and a refreshing change of scenery.





Accommodation



The Residence at Berrima Vault House features a beautifully appointed lounge area and uniquely restored dining room overlooking Berrima High Street and Courthouse. The Residence is completely self-contained, with a private kitchen and amenities.





We can also provide you with other accommodation options and book these at your request.

Contact us at bookings@berrimavaulthouse.com regarding your corporate function to add the option of accommodation if needed.



Pricing



Room Hire Only

(per day)

The Boardroom / \$350

The Lodge / \$650

The Fireplace Lounge / \$450

The Cells / \$250 per cell

The Vinery / \$350

The Rose Garden / \$350



Catering Packages

Includes room hire

Morning Tea & Lunch / Afternoon Tea & Lunch Package
\$65pp / \$55pp (members)

All Day Package
\$90pp / \$80pp (members)

All Day Package and Dinner (2 courses)
\$195pp / \$185pp (members)

All Day Package and Dinner (3 courses)
\$205pp / \$195pp (members)

