

10<sup>th</sup>  
berardo s

Anniversary Celebrations!



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September

## Moss Wood Wine Dinner

Thursday 24 September - 6.30pm Dinner

For the first time on the Sunshine Coast renowned Moss Wood winemakers Keith & Clare Mugford will be hosting a dinner at berardo s to tee off our tenth year anniversary celebrations.

Widely regarded as one of the best wineries in the Margaret River region, capable of producing "glorious Semillon, unctuous Chardonnay and elegant, gently herbaceous, superfine Cabernet Sauvignon which lives for many years", said James Halliday, Australian Wine Companion 2010.

5 delicious courses matched with a range of the highly acclaimed Moss Wood wines. \$105



## Matt Moran Book Launch "When I Get Home"

Monday 28 September - 12.30pm Lunch

When I've got a day off, the first thing I think about in the morning is what I'm going to eat. I like to keep it simple and to work around what is in season. Good food at home can be so easy to do.

Chef and co-owner of the much lauded Aria, Sydney and now, Brisbane, Matt Moran is also well known as a star on several highly regarded TV Series My Restaurant Rules, The Chopping Block, Heat in the Kitchen and MasterChef. Matt is going to share his simple, easy recipes that he cooks for his friends and family at home.

3 course lunch and a welcome glass of wine. \$70

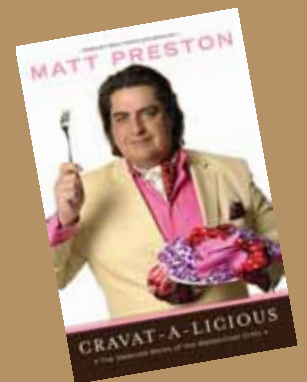


## Matt Preston Book Launch "CRAVAT-A-LICIOUS"

Thursday 8 October - 6.30pm Dinner

Now, who doesn't know who Matt Preston is? Apart from being a much awarded food journalist, restaurant critic, column writer for Epicure section of The Age, food editor of Vogue, Entertaining + Travel and delicious. magazines. he also starred as a judge on MasterChef Australia. Above all else, he is a master raconteur who will entertain you with tales from his new book CRAVAT-A-LICIOUS

4 course dinner and a welcome glass of wine. \$85



## Luke Nguyen – Songs of SA PA, Cooking around Vietnam Book Launch

Friday 16 October - 12.30pm Lunch

Luke has taken Sydney by storm with his exciting and sensational Vietnamese cuisine. You will see Luke in his SBS Television programme, Luke Nguyen's Vietnam starting this month.

Join Luke Nguyen from the award winning Red Lantern Restaurant in Sydney to launch his new cookbook Songs of SA PA.

Lunch 4 Courses and a glass of wine on arrival. \$65\*



## Brad Upton Top U.S Comedian & Nikki Bennett Australian Cabaret Diva

Friday 9 October - 6.30pm Dinner

Don't miss this very special treat when Nikki and Brad are reunited after a special event in the U.S. in February, these two world class, exceptional performers bring you a fantastic evening of laughter, music and dynamic cabaret. Together in a knockout Dinner Show for one night only.

4 course dinner & 2 set performance. \$75



## Rhonda Birchmore... "Big, Red and Saucy!"

Thursday 12 & Friday 13 November - 6:30pm Dinner

Rhonda goes risqué, ribald and a little bit raunchy.

After all it's the sauce that livens up the taste buds and if you have a taste for the songs of Sophie Tucker, Bessie Smith, Mae West, Bette Midler and many other saucy ladies, you can now add Rhonda to the list as she explores her philosophy that you got to use what you got while you've still got it!

An evening of cheekiness combined with the sultry Miss B doing what she does best 'singing up a storm with old songs and new songs guaranteed to keep you smiling.

Big, red and saucy is just what Doctor Long John ordered!

4 course dinner and two set performance. \$110

November

# December



## Mama Claus is coming to town!

Thursday 3 & Friday 4 December - 6:30pm Dinner

Hold on to your Holly!  
Mama Claus is coming to town!

A Christmas Show with Maria Venuti and Trevor Ashley. This will be a whole lot of fun!

A great night out to celebrate the end of the year with this hilarious Christmas show.

3 course dinner and two set performance. \$65



## Christmas Day Lunch & Dinner

Friday 25 December - 12.00pm Lunch

Berardo's restaurant & bar's famous Christmas lunch is back with all the trimmings. Enjoy the spirit of the season with your loved ones. Five course lunch to the sound of Carols played on our baby grand piano. Magic by Sean, and of course presents from Santa!! Limited seats available.

5 courses Lunch. \$165pp

If you prefer you can celebrate Christmas in the cool of evening. Berardo's restaurant & bar offers a three course dinner selected from a special a la carte menu. Bookings are available between 6pm and 7.30pm.

3 courses 3 choose special menu. Adults \$95 Children \$75

## New Years Eve

New Years Eve (Early Dinner 5pm - 8pm)

A three course dinner selected from a special celebration menu.

Adults \$85 Children under 13 \$65

New Years Eve Gala Celebration  
(8.30pm to 2010)

The festivities include a five course dinner, DJ music by Dave Daly and dancing into the morning hours. Experience the glamour and spirit of the night!

Dinner Thursday 31st  
5 courses and music. \$150\*



# January

## Our Celebration Dinner, with Champagne, Champagne and more Champagne!

Friday 15 January - 6.30pm Dinner

Enjoy a spectacular night of everything French. A beautiful eight course degustation matched to vintage and non-vintage, Moët, Veuve, Ruinart, Dom Pérignon and Krug! And to top it off a very special guest to help us celebrate.

8 courses with matching vintage and non-vintage champagne. \$250

Festive  
on.

Valentine's Day

## Simon Tedeschi & Ian Cooper

Thursday 11 & Friday 12 March - 6:30pm Dinner

Introduced by James Morrison to berardos in 2005, Violinist Ian Cooper brings world renowned Piano Virtuoso Simon Tedeschi with him to perform a brilliant and entertaining show of everything from Bach to Brubeck as a part of an Australia wide tour.

*"Putting Tedeschi and Cooper together is like mixing nitro with glycerine, - an explosion of musical virtuosity"*  
— James Morrison

Tedeschi and Cooper perform material from The Classics, Jazz, Gypsy, Cowboy, and more with their trade-mark wit and enthusiasm. Be amazed and entertained as these two instrumental geniuses try to out-do each other. Guaranteed to be a brilliant and fun show.

4 courses and two set performance. \$95

