



WEDDINGS

BATHERS' PAVILION • 2020



FAQS

What tables are available and how many guests can be seated per table?

All tables are 1.2m rounds and can accommodate 6 guests per table comfortably. If the maximum 17 tables are used then a few will be removed after dinner to create a larger dance area. We also have 2 larger rounds that can seat up to 8 guests. We can also offer two long tables, maximum 70 guests to include a dance floor. Also one block table up to 40.

When do we finalise our event?

Our Events Manager will arrange to meet with you at least one month before your wedding. Four weeks prior we request your food and drinks selection and then final numbers a week before.

What can be delivered prior to our event?

We can take delivery of place cards, bonbonnière, wishing wells, guest signing books and additional decorations a day or two before.

Who sets up for our function on the day?

Your Bathers' supervisor along with our experienced function staff will execute all set-up arrangements for your event on the day. This includes set-up of any additional décor and theming items i.e. place cards, bonbonnière, centrepieces, seating plans, wedding cakes etc.

Do you provide menu tastings?

We invite you to dine in our Restaurant for a complimentary 3 course lunch / dinner prior to your wedding. This is available Sunday through to Friday.

What time can suppliers gain access to the venue?

Depending on whether there is another event held the same day, suppliers may gain access from 7am on the day onwards or otherwise 2 hours prior to your event. 1.5 hours if you are holding your ceremony on The Terrace.

What is the difference between a set or alternate menu?

Alternate serve is when two entrées, mains and desserts are served to your guests as an alternative drop. When you select a set menu this means all guests eat the same entrée, main and dessert.

How can I accommodate for those guests with special dietary requirements?

We are able to accommodate dietary requirements. All dietary requests will need to be submitted 7 days prior to your event.

Is the Balmoral Room wheelchair accessible?

We have a chair lift that has a seat and can take wheelchairs.



Bathers' Pavilion has 20 years' experience creating memorable weddings on the Balmoral beachfront.



We're here to help you plan your elegant, dream beachside wedding whether that's a large celebration with up to 170 of your family and friends, or a more intimate dinner with your nearest and dearest. Spoil your guests with award-winning food, wine and service in one of our unique spaces.



INCLUSIONS

Bathers' Pavilion provides the following for your wedding:

Event Manager
to help plan and coordinate your special day.

Complimentary 3 course lunch / dinner
in our fine dining Restaurant in lieu
of a menu tasting for the bride and groom.
Two glasses of Louis Roederer on arrival.

Signing table and chairs

Seating for ceremony

All linen, crockery and glassware

Cake knife and table

Cake cutting to accompany tea and coffee

Tea light candles on tables

Votives on stairs leading to the Gallery

Menu printing

Alternate serve menu

Wishing well and sign (on request)

Signage

Dance floor

Microphone and lectern

Full sound system

Table set up
including setting your place cards, bonbonniere
and additional decorations

Dedicated floor manager
and wait staff with a 1:15 ratio



THE BALMORAL ROOM

Bathers' Pavilion is an historic building sensitively renovated and is perfect for your wedding celebration. It offers a bright space that is contemporary, sophisticated and welcoming. This gives a neutral canvas to work from when designing those important details that create your special day.

The Balmoral Room can be tailored to your specifications whether it be a sit down or stand up reception.

The unique box windows in The Balmoral Room add an extra charm to the overall building and perfectly frame candles in the evening

The Balmoral Room is wheelchair accessible.



CAPACITY

Minimum sit down 30 (or minimum spend)

Maximum sit down 102

Cocktails 30-150

TIMINGS

Lunch 12pm – 4pm

Dinner 6pm – midnight

Additional hours and timings outside of the above are by request only and will incur additional costs.

Pricing valid for bookings made and held up until 29th February, 2020.

THE TERRACE



You and your guests can enjoy the view from The Terrace overlooking Balmoral Beach and towards Sydney Heads.

It's the perfect place for pre lunch or dinner drinks and can be used for your ceremony.

In the event of rain we can move your party indoors to The Balmoral Room or our Gallery Space.

A range of music options are available on The Terrace. Many of our clients have engaged string quartets or a solo musician, a maximum of 5 musicians is recommended.

TIMINGS

Lunch 12pm – 4pm

Dinner 6pm – midnight

Additional hours outside of the above can be negotiated, subject to availability.

Pricing valid for bookings made and held up until 29th February 2021.

WINTER SPECIAL

MAY – AUG 2020

\$175 per person to include

- 2 canapés on arrival
- 3 course set or alternate menu
- 5.5 hour drinks package – upgrades available
- 6 hour room hire – timings flexible

Minimum spends apply, date dependant
(A fee of \$750 will apply for the use of the Terrace for your ceremony)

As part of the above offer we are also including:

- One night's accommodation at The Langham, Sydney for the Bride and Groom in a Deluxe City King Room (room upgrades are available)
- Transfer from Bathers' to The Langham, Sydney
- Bottle of sparkling wine in your room on arrival
- Buffet breakfast
- Early check in/Late check out (subject to availability)
- Complimentary access to The Day Spa
- Valid 7 days a week

Our gift of the hotel and transfer is not compulsory or transferable to any other party. Hotel bookings are subject to availability. Similar hotel will be suggested if required.

Available for weddings held
May to August 2021 only.

Monday to Friday a 5% service
fee added to the total bill.

Saturday and Sunday a 10% service
fee added to total bill.



PACKAGES

LUNCH

\$115 per person inclusive of:

- 3 canapés on arrival
- 2 course lunch—entrée and main
- Your wedding cake served as dessert with coulis and cream
- With a Bathers' dessert—\$10pp supplement
- Room hire from midday to 4pm

DINNER

\$145 per person inclusive of:

- 3 canapés on arrival
- 3 course set or your choice of 2 alternating dishes per course
- Room hire from 6pm to midnight

ADDITIONS

Children's meal (12 years and under) \$55 per child

Crew meal \$55 per person

Additional canapés \$5 per item

Additional substantial canapés \$8.5 per item



STAND UP COCKTAIL PARTY-LUNCH

\$95 per person (stand up) inclusive of:

- 5 canapés from hot and cold list
- 3 substantial canapés
- 2 standing desserts
- Room hire from midday to 4pm

STAND UP COCKTAIL PARTY-DINNER

\$115 per person (stand up) inclusive of:

- 7 canapés from hot and cold list
- 4 substantial canapés
- 2 standing desserts
- Room hire from 6pm to midnight

Minimum spends apply, date dependant.
Monday to Friday a 5% service fee added to the total bill.
Saturday and Sunday a 10% service fee added to total bill.
Public Holidays a 15% service fee added to the total bill.



CANAPÉS

COLD

Chilled oyster, cucumber-miso, flying fish roe GF DF
Yellow fin tuna with sea vegetables GF DF
Cured salmon, grapefruit and avocado tartlet
Smoked salmon pillow on brioche
Eggplant, artichoke and anchovy caviar DF
Lime marinated scallop on cucumber GF DF
Sushi of tuna and salmon with nori maki GF DF
Pork and rabbit terrine with onion balsamic jam
Lacquered duck, spring onion and hoisin pancake DF GF
Beef tartare with beetroot on crisp bread DF
Marinated goat cheese curd with caponata V
Vietnamese noodle and cucumber rolls V GF DF

SUSTANTIAL CANAPES

Roast scallop on shell with pancetta & basil butter GF
Steamed pumpkin ravioli with burnt sage butter V
Battered flathead fillet, gribiche mayonnaise
Moroccan baked filo roll with prawn and scallop
Marinated salmon with snow peas in rice paper GF
Asian vegetable curry with steamed rice V GF
Vegetable salad with Vietnamese dressing V GF
Cucumber, tomato, basil, mint and prawn salad GF
Beef ragoût with mushroom and red wine GF
Crispy salted duck with shallot sambal and noodle
Red chicken curry with lime leaf and jasmine rice GF
Roasted fennel, pumpkin and shallot risotto V GF
Fish and chips

HOT

Warm goat cheese gougère V
Mushroom and foie gras brioche
Warm tofu pouch with Asian mushroom V GF DF
Demi tasse of corn soup with basil oil V GF
Gruyère cheese and caramelised onion tart V
Thai style chicken, lemon grass stick GF DF
Crisp chorizo with white bean on polenta GF
Salt and pepper squid, wasabi mayonnaise GF
Fish cake with crab and basil
Crisp prawn wonton with teriyaki sauce
Prawn, dill and lemon zest stick GF DF
Chicken and cashew in pandan, soy caramel GF
Mini beef pie with tomato and fig jam

DESSERT

Milk chocolate and passionfruit macaroon
Lemon meringue tart
Cacao brownie gateau
Passionfruit crème with coconut tapioca
Milk chocolate mille feuille, hazelnut cream
Warm cinnamon churros, chocolate fudge
Tiramisu with coffee powder
Ice cream and sorbet on stick
Mini berry crumbles
Vanilla crème brûlée

V = Vegetarian GF = Gluten free

We can cater to most dietary requirements with notice. All menus are subject to availability.

M E N U

ENTRÉE

Sugar cured ocean trout with an asparagus and endive salad, Thai pomelo salad GF DF
Prawn tian with avocado, celeriac, cucumber and tomato fondue, saffron dressing
Confit of hiramasa kingfish and tomato with shaved fennel, wild olives and organic lemon oil GF DF
Steamed baby snapper with scallop mousse, fennel and watercress, chardonnay sauce GF
Sashimi of yellow fin tuna with steamed scallop and prawn gow gee, sesame and black vinegar dressing
Salad of duck confit with beetroot, fresh beans and asparagus, verjuice dressing GF
Ballotine of ocean trout with wilted rocket, salt cod brandade, salmon pearl and basil oil GF
Soy glazed quail on laap salad of Chinese cabbage, chilli, coriander, lemon grass and mint DF
Chicken and rabbit terrine with pistachio, asparagus and endive salad, onion and orange marmalade GF
Oxtail agnolotti with field mushroom and asparagus, shallot and braising stock spiked with truffle oil
Lacquered duck and Balmain bug salad, hoisin masterstock and Chinese broccoli (supplement \$10 per person)
Pithivier of mushroom with asparagus and a sauté of wild mushroom, mousseline sauce V
Vegetables Niçoise plate with roast tomato, artichoke, eggplant caviar and olives, thyme grissini V
Goat cheese ravioli with sweet onion, thyme burnt butter V

MAIN

Snapper fillet with tomatoes, cucumber and mushrooms with white polenta & roast pepper hollandaise GF
Barramundi wrapped in pancetta with cauliflower and horseradish purée, shimeji mushroom GF DF
Roasted kingfish fillet with onion tapenade, oven roast tomato, braised fennel and lentils GF DF
Crisp skin ocean trout with lemon émulsion, kipfler potatoes, broccolini and heirloom carrots, lemon oil GF DF
Mulloway with chives, sweet onion & butter served with green vegetables, thyme & oregano potatoes GF
Southern lamb rump crusted with parmesan and shallot, spring vegetables ragoût, lamb jus
Double lamb cutlets with pavé of slow cooked lamb shank in cabbage robe, walnut oil sauce GF
Roast beef tenderloin with shredded beef ragout, potato gnocchi, spinach and red wine sauce
Slow cooked Kiewa Valley beef tenderloin with oxtail and potato macaire, shiraz sauce GF
Roasted loin of veal with mushroom, Lyonnaise potato, French style peas and porcini cream sauce GF
Confit of free range Glenloth chicken with bacon, mushroom and braised leek, sage jus GF
Slow cooked ginger duck with Chinese vegetable omelette and bok choy, bitter orange sauce GF
Sweet pumpkin panzotti with zucchini and grana padano cheese, oregano burnt butter V
Sautéed gnocchi with mushroom, caramelised endive and braised lentils, broccoli and fresh peas V

V = Vegetarian GF = Gluten free DF= Dairy free

We can cater to most dietary requirements with notice. All menus are subject to availability.

M E N U

DESSERT (SEATED)

Vanilla panna cotta with strawberries, olive oil sorbet, champagne consommé GF
Passionfruit mousse with Valrhona Dulcey blond chocolate, turmeric and lemon sauce, passionfruit sorbet GF
Bombe Alaska with chocolate flourless sponge, seasonal ice cream and sorbet, toasted meringue GF
Passionfruit Ile Flottante with sesame orange biscuit, rhubarb sorbet and sauterne Anglaise
Tiramisu trifle, Frangelico and espresso jelly, almond biscotti, coffee powder
Crisp caramelised pineapple and ginger tart, coconut and pineapple sorbet iced terrine
Warm sticky date pudding, butterscotch sauce, milk sherbet
Fig and strawberry compote with vanilla ice cream, glass biscuit, pistachio GF
Raspberry meringue with lychee sorbet, prosecco jelly, raspberry cream GF
Milk chocolate Chantilly, blood orange sorbet, hazelnut praline, puffed rice GF

DESSERT CANAPES (AS A SEATED DESSERT REPLACEMENT)

Lemon meringue tart
Cacao brownie gateau
Passionfruit crème with coconut tapioca GF
Milk chocolate mille feuille, hazelnut cream GF
Warm cinnamon churros, chocolate fudge
Tiramisu with coffee powder
Ice cream and sorbet in a cone
Mini berry crumbles
Vanilla crème brûlée GF

ADDITIONAL OPTIONS

Selected farmhouse, local and imported cheese platters \$16 per person
Mixed petits fours, 3 pieces \$5 per person

V = Vegetarian GF = Gluten free

We can cater to most dietary requirements with notice. All menus are subject to availability.



A selection of carefully curated beverages to compliment your perfect day.

DRINK PACKAGES

THE GROVE

Lunch: \$55 / Dinner: \$65

NV Bandini Prosecco
Veneto, Italy

2019 Petal & Stem Sauvignon Blanc
Central Otago, NZ

2019 Twelve Signs Pinot Grigio
Hilltop, NSW

2019 Plantagenet Three Lions Pinot Noir
Great Southern, WA

2017 Twelve Signs Cabernet Sauvignon
Hilltops, NSW

Your Bathers' all-inclusive package includes a sparkling wine, one white, one rosé and one red from the above Bronze package. For a \$5 per person supplement you can select two whites (and a rosé) and for an further \$5 per person two reds.

The Sparkling wine or Champagne toasts available on a consumption basis.

Sparkling mineral water is available and is charged at \$10 for a litre bottle.

THE RAGLAN

Lunch: \$65 / Dinner: \$75

NV Tar & Roses Prosecco
King Valley, VIC

2019 Adelina Watervale Riesling
Clare Valley, SA

2018 Red Claw Sauvignon Blanc
Mornigton Peninsula, VIC

2018 Rockbare Chardonnay
Adelaide Hills, SA

2019 Catalina Sounds Pinot Gris
Marlborough, NZ

2018 Dal Zotto Rosé
King Valley, VIC

2018 Yangarra Rosé
McLaren Vale, SA

2018 Bouchard Aine & Fils Pinot Noir
Burgundy, France

2017 Snake & Hearing Dirty Boots Cabernet Sauvignon
Margaret River, WA

2018 Tar & Roses Shiraz
Heathcote, VIC

2018 Robert Stein Farm Series Merlot
Mudge, NSW

DRINK PACKAGES

THE WOLSELEY

Lunch: \$80 / Dinner: \$90

2016 Pipers Brook Sparkling
Coal River, TAS

2018 Von Buhl Riesling
Pfalz, Germany

2017 Nozay Sancerre Sauvignon Blanc
Sancerre, France

2018 Ashbrook Estate Chardonnay
Margaret River, WA

2017 Man O'War Exiled Pinot Gris
Waiheke Island, NZ

2018 AIX Rosé
Aix En Provence, France

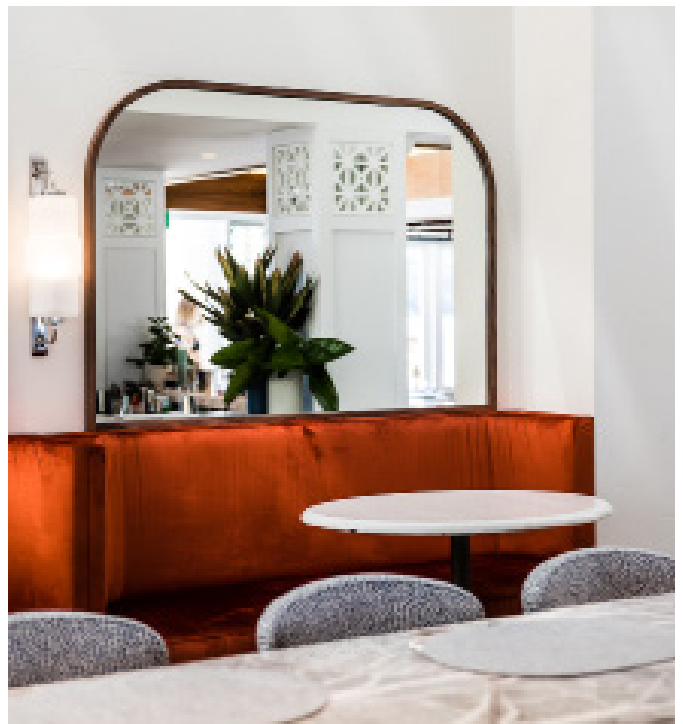
2018 Sinapius Jean Morice Rosé
Pipers River, France

2018 Craggy Range Pinot Noir
Martinborough, NZ

2012 Mitchell Cabernet Sauvignon
Clare Valley, SA

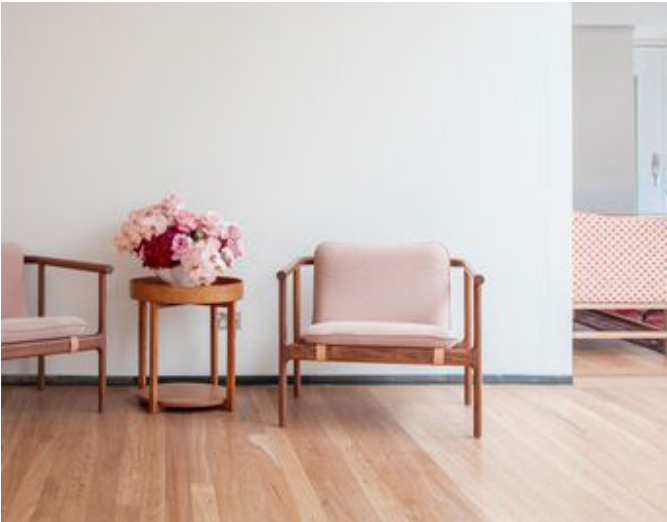
2016 Lake Breeze Shiraz
Langhorne Creek, SA

2018 Poliziano Chianti Sangiovese
Tuscany, Italy



BEVERAGE LIST

If you prefer to have drinks on a consumption basis,
a full menu is available for pre-selection.



Cocktails

Pre-ordered cocktails available on request..... from 19

Cocktail bartender 250
(required if you would like cocktails)

Spirits

All spirits available (must be arranged) 30ml..... from 10

Open Bar

Cocktail Bartender (1 per 20 guests) 250

Bartender (1 per 35 guests) 250



TERMS & CONDITIONS

Booking Deposit

A 25% deposit is required to secure your booking.

Pre payment is required in full 7 days prior to your event. Any additional charges are to be finalised on the day of your function.

Function details 7 working days prior to your event

The guaranteed number of guests attending is required 7 working days prior to your event. Any increases to this number must be confirmed by your event manager and cannot be guaranteed.

Event duration

Extensions outside of booking times agreed, to be negotiated. A lunch or dinner event can not exceed a 6 hour time period unless otherwise arranged. Standard duration for functions is 4 hours for lunch and 6 hours for an evening event. Lunch functions must finish at 4pm unless a prior arrangement has been made.

Entertainment

Many clients have engaged string groups or solo guitarists to play background music on the Terrace. Entertainment with amplification is permitted in The Balmoral Room, a maximum of 5 musicians is recommended. There are some restrictions with amplified music on The Terrace.

Responsible service of alcohol

Bathers' Pavilion is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from licensed premises.

Responsibility

Bathers' Pavilion does not accept responsibility for damage to or loss of, any property left at the venue prior to, during or after a function. Organisers are financially responsible for any damage sustained to the venues fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function.

Event Cancellation

Your deposit less 50% will be refunded if the booking is cancelled 3 months or more prior to the booking date.

If the booking is cancelled less than 3 months prior the full deposit will be retained and if your booking is cancelled within 60 days of the booking date the full minimum spend will be charged.

6-3 months prior to your event date: 50% of your deposit will be retained

3-2 months prior to your event date: Your full deposit will be retained

2-1 Months prior to your event date: The full minimum spend will be charged.

TESTIMONIALS



'Thanks for the well wishes, we had a fantastic wedding on the 1st of March. The venue and staff were absolutely outstanding, thank you.'

Having our ceremony on the deck at that time of the afternoon was just beautiful. The sun was behind the building and the afternoon breeze was just magic.

The cocktail hour we spent out there before coming into dinner was a highlight for me.

I can't complement the back of house enough for the food, the venue, helping to facilitate the music, the flowers and of course the weather. Philippa and I will be sure to say g'day next time we are in for lunch.'

Philippa & Rob (March 2019)

'Thank you so much for your support through the wedding process. We had a memorable night, and everyone commented on how good the wine and champagne was. The food was beautiful and many guests said it was extraordinary to have such wonderful courses at a wedding.'

The staff were great, and Chelsea was so lovely and very helpful on the night, and I'm very glad we got to see you before the event. It actually calmed my nerves just before the ceremony!

Those little things are what made the day perfect.

Thank you again and I look forward to more events with you in future!'

Linhlan & Ben (March 2019)

'Thank you so much for your support on our wedding on June 22nd.

And we really appreciated that you made so much effort to make our first dance music work at the end!!

Luke and Makiko (June 19)

'Best way to describe this venue is classy. We recently held our wedding celebration at this beautiful venue over looking Balmoral Beach and out through the heads.

Everything was perfect! The food was delicious, plentiful and well presented.

They more than catered for our needs having several vegetarian as guests. Thank you Ray and Jordan for making it seem effortless. We will return!'

Robyn & Kevin (January 2019)





WEDDINGS

AT BATHERS' PAVILION

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