



WEDDINGS

BATHERS' PAVILION • 2021/22

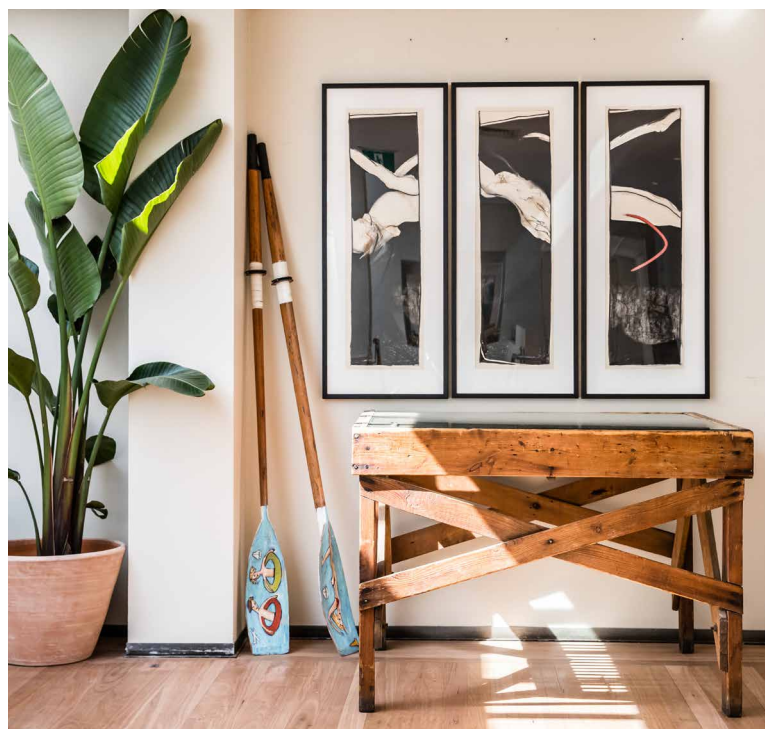




Bathers' Pavilion
has over 20 years'
experience creating
memorable weddings
on the Balmoral
beachfront



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 our
unique space.



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, 2 glasses of Louis Roederer on arrival

Tea and coffee

Signing table and chairs / Seating for ceremony

All linen, cutlery, crockery and glassware

Cake knife and table

Cake cutting to accompany tea and coffee

Tea light candles on tables

Access to our preferred supplier contacts

Menu printing

Alternate serve menu

Wishing well and sign *(on request)*

Microphone and lectern

Full sound system with bluetooth connectivity

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 space and they perfectly frame our candles in the evening.

The Balmoral Room is wheelchair accessible.



CAPACITY

Minimum sit down 30

Maximum sit down 100

Cocktails 30–170

(minimum spends apply)

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 31st December 2021

THE TERRACE



You and your guests can enjoy the view from The Terrace overlooking Balmoral Beach 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 Art 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.

The Terrace is always hired in conjunction with The Balmoral Room.

A little more encapsulates a great deal of Bathers' philosophy. Emphasis is placed on creating a unique and memorable experience.

WINTER SPECIAL

MAY – AUGUST

\$175 per person to include

- 2 canapés on arrival
- 3 course set or alternate menu with tea and coffee
- 5.5 hour drinks package – upgrades available
- 6 hour room hire

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 Four Seasons, Sydney for the Bride and Groom in a Deluxe Partial Harbour View (*room upgrades are available*)
- Transfer from Bathers' to The Four Seasons, Sydney
- Bottle of Australian sparkling wine and raspberry cake in your room on arrival
- Breakfast at Mode restaurant or in room dining based on "Big Brekkie"
- Late check out at 2pm
- 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. A similar hotel will be suggested if required.

Available for weddings held May to August only.

10% service fee added to the total bill.

Public holidays a 15% service fee added to the total bill.



FOOD PACKAGES

LUNCH

\$125 per person inclusive of:

- 3 canapés on arrival
- 3 course set or your choice of 2 alternating dishes per course
- 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

Mixed petits fours (*three pieces*) \$5 per person



STAND UP COCKTAIL PARTY-LUNCH

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

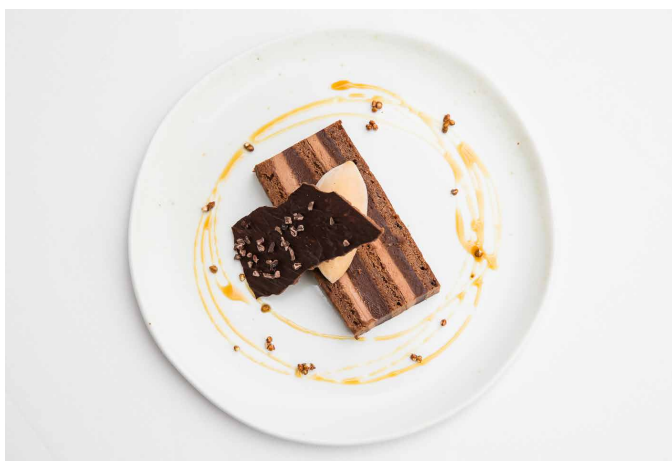
- 5 canapés from hot and cold list
- 3 substantial canapés
- 2 standing desserts
- Room hire from midday to 4pm

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
A 10% service fee added to the total bill
Public Holidays a 15% service fee added to the total bill



CANAPÉS

COLD

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

SUSTANTIAL CANAPÉS

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

HOT

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

DESSERT

Lemon meringue tart *NF*
 Cacao brownie gateau *NF*
 Milk chocolate mousse, hazelnut cream *GF*
 Warm cinnamon churros, chocolate fudge *NF*
 Tiramisu, coffee powder *GF*
 Ice cream and sorbet in mini cones *NF*
 Mini berry crumbles
 Mini pavlova *GFNF*
 Vanilla Choux

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

MAIN

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

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M E N U

DESSERT (SEATED)

Vanilla panna cotta, strawberries, tea consommé, berry sorbet *GFNF*

Bombe Alaska, chocolate flourless sponge, ice cream and sorbet, toasted meringue *GFNF*

Tiramisu, Frangelico and espresso jelly, almond biscotti *GF*

Caramelised lemon tart, citrus tuile, white chocolate Chantilly *NF*

Dark chocolate terrine, fudge sauce, salted milk gelato *GF*

Warm chocolate pudding, spiced pear, praline ice cream

Strawberry parfait, prosecco jelly, raspberry gel, pistachio tuile

Pavlova, seasonal fruit, passionfruit sorbet *GFNF*

Warm sticky date pudding, butterscotch sauce, milk sherbet

Crème Caramel, macadamia tuile, orange cream

DESSERT CANAPÉS (AS A SEATED DESSERT REPLACEMENT)

Lemon meringue tart *NF*

Cacao brownie gateau *NF*

Milk chocolate mousse, hazelnut cream *GF*

Warm cinnamon churros, chocolate fudge *NF*

Tiramisu, coffee powder *GF*

Ice cream and sorbet in mini cones *NF*

Mini berry crumbles

Mini pavlova *GFNF*

Vanilla Choux

ADDITIONAL OPTIONS

Selected farmhouse, local and imported cheese \$15 per person

Mixed petits fours, 3 pieces \$5 per person

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A selection of carefully
curated beverages
to complement your
perfect day

DRINKS PACKAGES

THE GROVE

Lunch: \$55 / Dinner: \$65

Bandini Prosecco NV
Veneto, Italy

Petal & Stem Sauvignon Blanc 2020
Marlborough, NZ

Rockbare 'The Clare', Pinot Grigio 2019
Clare Valley, SA

Robert Stein Farm Series Merlot 2020
Mudgee, NSW

Keith Tulloch Shiraz/Viognier 2017
Hunter Valley, NSW

Your Bathers' all-inclusive drinks packages includes a sparkling wine, one white and one red wine, for a \$5 per person supplement you can select two whites (and a rosé) and for a further \$5 per person you can select two reds.

Sparkling wine or Champagne toasts available on a consumption basis.

All packages also include The Sydney Beer Company Lager, Three Sheets Pale Ale, Coopers Light, soft drinks, orange juice and Purezza water.

This wine list is subject to possible vintage changes as advised by our suppliers..

THE RAGLAN

Lunch: \$65 / Dinner: \$75

Tar & Roses Prosecco NV
King Valley, VIC

Mitchell Watervale Riesling 2020
Clare Valley, SA

Penny's Hill The Agreement Sauvignon Blanc 2020
Adelaide Hills, SA

Ashbrook Estate Chardonnay 2019
Margaret River, WA

Mountadam Pinot Gris 2019
Eden Valley, SA

The Pawn El Desperado Rosé 2019
Adelaide, SA

Cullen Dancing in the Moonlight Rosé 2020
Margaret River, WA

Rising Pinot Noir 2020
Yarra Valley, VIC

Oliver's Taranga Mencia 2020
McLaren Vale, SA

Amelia Park Cabernet / Merlot 2018
Margaret River, WA

Two Hands Gnarly Dudes Shiraz 2019
Barossa Valley, SA

DRINKS PACKAGES

THE WOLSELEY

Lunch: \$80 / Dinner: \$90

Pipers Brook Sparkling NV
Pipers River, TAS

Loimer Lois Grüner Veltliner 2019
Kamptal, Austria

Christian Salmon Sauvignon Blanc 2019
Sancerre, Loire Valley, France

Dog Point Chardonnay 2018
Marlborough, NZ

Quartz Reef Pinot Gris 2019
Central Otago, NZ

AIX Rosé 2019
Aix En Provence, France

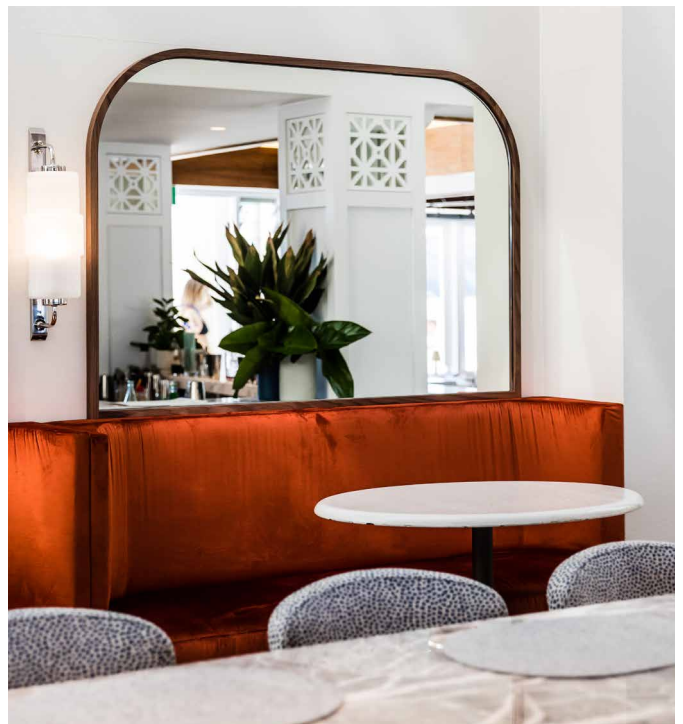
Oliver's Taranga, Chica Mencia Rosé 2020
McLaren Vale, SA

Frogmore Creek Pinot Noir 2018
Coal River, TAS

Mitchell Cabernet Sauvignon 2013
Clare Valley, SA

Yangarra Shiraz 2018
McLaren Vale, SA

Poliziano Chianti Sangiovese 2019
Tuscany, Italy



BEVERAGE LIST

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



Cocktails

Pre-ordered cocktails (available on request) from \$19

Cocktail bartender \$250
(required if you would like cocktails)

Spirits

All spirits available, 30ml (pre-arranged) from \$10

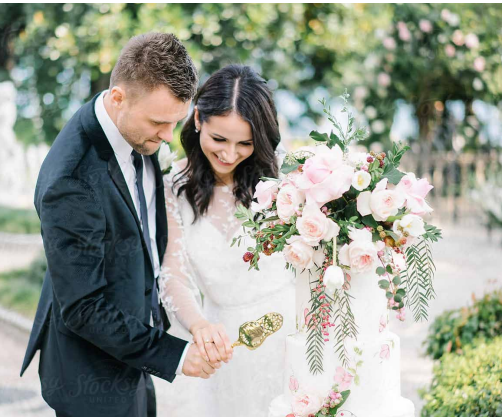
Open Bar

Cocktail Bartender (1 per 30 guests) \$250

Bartender (1 per 35 guests) \$250



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)

'It was an absolute pleasure to work with you and your team on Nicky and Jono's wedding.'

The food and service was spectacular and I know the client was beyond happy!!'

Emma Hunter - MG Events
(February 2020)

'Best way to describe this venue is classy. We recently held our wedding celebration at this beautiful venue overlooking 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)



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 16 tables are used then a few will be discreetly 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 or one block table (up to 40 guests).

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 beverage selection and then final numbers a week before.

What can be delivered prior to our event?

We can take delivery of your 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. your place cards, bonbonnière, centrepieces, seating plans, wedding cakes etc.

Do you provide menu tastings?

In lieu of a menu tasting we invite you to dine in our Restaurant for a complimentary 3 course lunch / dinner prior to your wedding so that you can experience our menu. This is available Sunday through to Friday.

What time can suppliers gain access to the venue?

Usually 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, two mains and two desserts are served to your guests as an alternative drop. When you select a set menu all guests eat the same entrée, main and dessert.

How can I accommodate my guests with special dietary requirements?

We are able to accommodate most 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 also accommodate an electric wheelchair (up to 300kg).

Can I use my own florist?

We have a contact list of recommended suppliers who have worked with us previously which we are happy to share with you once you confirm your wedding; if you prefer, you are welcome to use your usual suppliers.

What if I need to cancel due to a COVID-19 related reason?

If you need to reschedule or cancel your event because of a restriction in place due to COVID-19 you may reschedule with no penalty.

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 along with dietary requirements are 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

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 sharp unless a prior arrangement has been made.

Minimum spends

The minimum spend does not include service charge or any items from outside suppliers or contractors.

Drinks on consumption

If you have opted to have your drinks charged on consumption, an estimation will be added to the invoice which will be payable prior to your event. The difference will be calculated on the day and either charged or refunded. Please note that the consumption estimate and the actual consumption may vary.

Entertainment

Many clients have engaged groups or solo musicians 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.

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.

Responsible service or alcohol

Bathers' Pavilion is committed to 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.

Event Cancellation

6 months or more prior to your event date:

A \$750 administration fee will be retained

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

30 days prior to your event date:

100% of total estimated food and beverage revenue (based on contracted spend) will be charged

Additional charges

Should your event period extend outside our package time specified, room rental or labour costs will be charged

Should access times be required outside the times agreed and specified, room rental or labour costs may be charged



WEDDINGS

AT BATHERS' PAVILION

www.batherspavilion.com.au
4 The Esplanade, Mosman NSW 2088
(02) 9968 2938 | events@batherspavilion.com.au