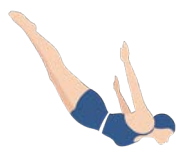




# EVENTS



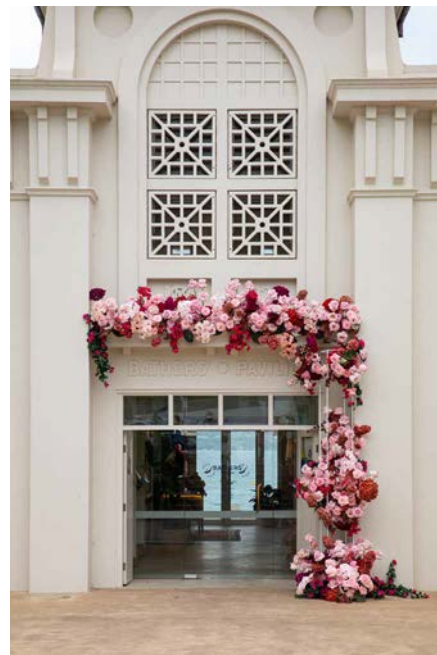
BATHERS' PAVILION • 2022/23



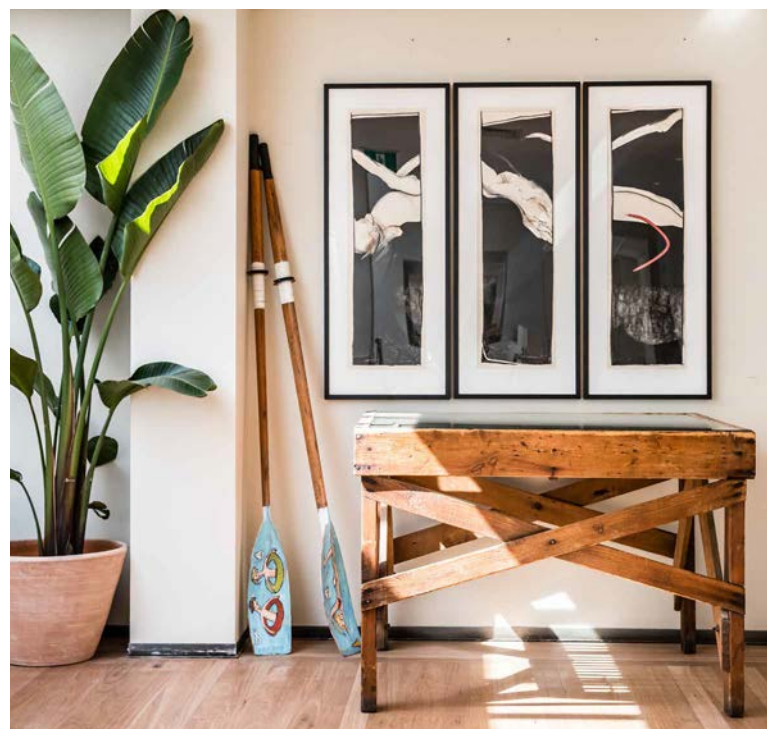




Bathers Pavilion has over 20 years' experience creating memorable events on the Balmoral beachfront.



We're here to help you plan your elegant, beachside event whether that's a large celebration with up to 200 guests, a more intimate dinner or a corporate event. Spoil your guests with award-winning food, wine and service in our unique spaces.



## THE BALMORAL ROOM & TERRACE



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

It's the perfect place for a seated or standing celebration, for lunch or dinner.

We have a number of wet weather alternatives.

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 included in an exclusive Balmoral Room hire.

Emphasis is placed on creating an original and memorable experience. No two events are the same and the Bathers team will ensure your event is one of a kind in every way.



# THE BALMORAL ROOM & TERRACE

Bathers Pavilion, a historic building recently renovated in 2019, is perfect for your event. It offers bright contemporary, sophisticated and welcoming spaces, providing a neutral canvas to work from when designing those important details for your special event.

The Balmoral Room can be tailored to your specifications whether it be a sit down or cocktail event.

The unique box windows in The Balmoral Room add extra charm to the space and perfectly frame candles in the evening.

The Balmoral Room is wheelchair accessible.



## CAPACITY

**Minimum sit down** 30

**Maximum sit down** 100

**Cocktail style** 30–200

*There is no room hire fee, however, 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 31<sup>st</sup> August 2023

# TERRACE EVENTS

The Terrace is available to be hired exclusively or on a non-exclusive basis (for smaller events) and is booked for a four hour period. This works best for up to 30 guests for a seated Thai banquet or up to 60 for a standing cocktail style lunch or dinner.\*

**THAI BANQUET MENU:** \$89 per person  
**CANAPE MENU:** \$89 per person

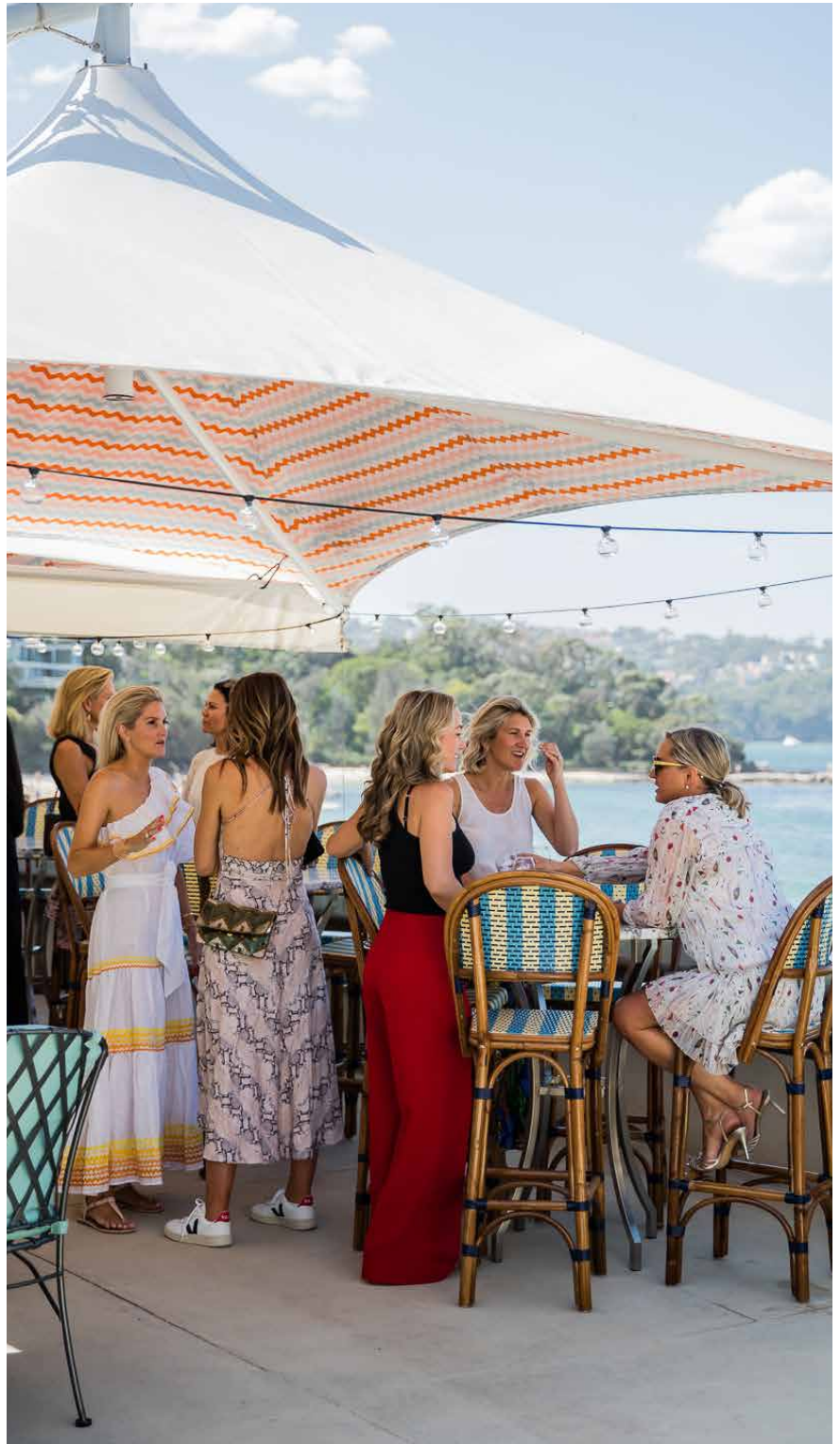
Drinks are charged on consumption  
 Drinks packages are available for parties of 40 or more.

In the event of rain we would relocate your party to the Art Gallery area.

There is no room hire fee, however, minimum spends apply.

The Terrace at Bathers Pavilion competes with the best of any seaside location in the world... it is the quintessential Sydney experience.

\*The only menus available for this option are the Thai banquet or canapé



# FOOD PACKAGES

## LUNCH \*

**\$125 per person:**

- 3 canapés on arrival
- 3 course set or alternate serve menu or 3 course Thai banquet menu
- Tea/coffee
- Room hire from midday to 4pm

## DINNER \*

**\$145 per person:**

- 3 canapés on arrival
- 3 course set or alternate serve menu or 3 course Thai banquet menu
- Tea/coffee
- Room hire from 6pm to midnight

## TERRACE LUNCH / DINNER

**\$89 per person:**

- 3 course Thai banquet menu
- 4 hour room hire

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



## STANDING COCKTAIL LUNCH / 4 HOURS

**\$89 per person:**

- 5 canapés from hot and cold list
- 3 substantial canapés
- 2 dessert canapés, with tea/coffee
- 4 hour room hire

## STANDING COCKTAIL DINNER / 6 HOURS \*

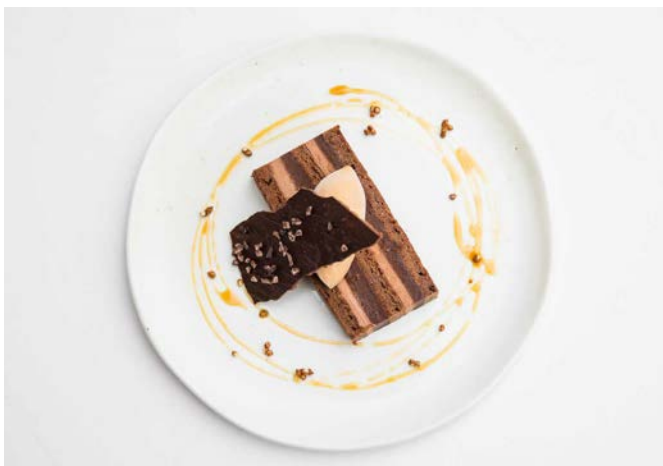
**\$115 per person:**

- 7 canapés from hot and cold list
- 4 substantial canapés
- 2 desserts canapés, with tea/coffee
- Room hire from 6pm to midnight

## ADDITIONS

- Children's meal (12 years and under) \$49 per child
- Crew meal \$49 per person
- Additional canapés \$7 per item
- Additional substantial canapés \$10 per item
- Mixed petits fours (three pieces) \$7 per person

\* For exclusive events only (Terrace and Balmoral Room combined)



# CANAPÉS

## COLD

Freshly shucked oyster, red nahm jim dressing *GFDFNF*  
 King prawn on betel leaf, peanut caramel *GFDF(V)*  
 Sushi of tuna and salmon, nigiri & nori maki *GFDFNF(V)*  
 Cured salmon, grapefruit and avocado tartlet *NF*  
 Smoked salmon on brioche, crème fraîche *NF*  
 Scallop ceviche, cucumber, pickled mushroom *GFDFNF*  
 Marinated goat's cheese, crouton, caponata *VNF*  
 Vietnamese roll, cucumber, noodles *VGFDF*  
 Confit duck roll, spring onion and hoisin sauce *DFNF*  
 Beef tartare, beetroot on crisp bread *DFNF*

## HOT

Goat's cheese gougère *VNF*  
 Vegetarian spring roll, sweet chilli sauce *VGFDFNF*  
 Gruyère cheese tart, caramelised onion *VNF*  
 Salt & pepper squid, wasabi mayonnaise *GFDFNF*  
 Crisp prawn wonton, red vinegar, pickled ginger *DFNF*  
 Prawn toast, sesame, chilli mayonnaise *DFNF*  
 Thai style chicken, lemongrass stick *GFDFNF*  
 Crisp chorizo, white bean on polenta *GFNF*  
 Pandan chicken, Thai whisky sauce *DFNF*  
 Mini beef pie, tomato and fig jam *NF*

## SUBSTANTIAL

Green papaya and cashew salad, marinated salmon, lime and chilli dressing *GFDF*  
 Steamed pumpkin ravioli, burnt sage butter *V*  
 Pad Thai, rice noodles, peanuts, dried shrimp *GFDF*  
 Mushroom risotto, kale, lemon ricotta *VGFNF*  
 Beer battered fish, hand cut chips, tartare sauce *DFNF*  
 Chicken curry, lime leaf and jasmine rice *GFDFNF*  
 Trofie pasta, bolognese ragù, parmigiano *NF*  
 Beef bourguignon, pancetta, shallots, red wine *GF*  
 Red vegetable curry, plantain, eggplant, steamed rice *VGFDF*

## DESSERT

Lemon meringue tart  
 Chocolate hazelnut gâteau  
 Churros, chocolate sauce *NF*  
 Tiramisu  
 Ice cream and sorbet in mini cones  
 Mini pavlova *GFNF(DF)*  
 Pistachio and raspberry choux  
 Earl Grey macarons *GF*

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



# LUNCH & DINNER MENU

## EXCLUSIVE EVENTS ONLY

### ENTRÉE

- Green papaya and cashew salad, marinated salmon, nahm jim *GF DF*  
King prawns, celeriac remoulade, cos lettuce emulsion *NF GF*  
Seared kingfish, shaved fennel, avocado, finger lime dressing *GF DF NF*  
Duck confit salad, beetroot, green beans, asparagus, verjuice *GF DF NF*  
Steamed baby snapper, scallop mousse, fennel, chardonnay sauce *GF NF*  
Confit ocean trout, salt cod brandade, rocket, salmon roe, basil oil *GF NF*  
Goat's cheese ravioli, sweet onion, thyme burnt butter *V NF*  
Soy glazed quail, shredded cabbage, sesame and tamarind dressing *DF GF NF*  
Potato gnocchi, duck ragù, shitake mushroom *NF*  
Mushroom pithivier, asparagus, hollandaise *V NF*

### MAIN

- Steamed snapper in a light red curry, eggplant relish *GF DF NF*  
Barramundi wrapped in pancetta, mushroom, cauliflower and horseradish purée *GF NF*  
Roasted kingfish fillet, olive tapenade, oven roast tomato, fennel, puy lentils *GF DF NF*  
Crisp skin ocean trout, preserved lemon, kipfler potatoes, broccolini, *GF DF NF*  
Confit of free range chicken, bacon, mushroom, beurre noisette *GF NF*  
Roast duck breast, celeriac, braised witlof, orange mustard sauce *GF NF*  
Lamb rump, parmesan and herb crust, spring onions, mint and rosemary jus *GF NF*  
Beef cheek, potato gnocchi, spinach, red wine sauce *GF NF*  
Roast beef fillet, potato gratin, heirloom carrot, green peppercorns *GF NF*  
Heirloom pumpkin pavé, caramelised onion, black barley, cheddar sauce *V*

### SIDES

\$12 PER SERVING - SERVES 4

- Steamed seasonal greens *GF NF V (DF)*  
Potato purée *GF NF V (DF)*  
Mixed green salad *GF NF V (DF)*  
French fries *GF NF V DF*



# LUNCH & DINNER MENU

## EXCLUSIVE EVENTS ONLY

### DESSERT

#### SEATED

Buttermilk panna cotta, berry compote *GF NF*  
Tiramisu, Italian sponge, espresso  
Lemon tart, mascarpone  
Chocolate pudding, praline ice cream, chocolate sauce  
Honey parfait, coconut dacquoise, candied macadamia *GF*  
Pavlova, seasonal fruit, passionfruit gel *GF NF (DF)*  
Crème caramel *NF GF*  
Mille-feuille, vanilla ice cream, strawberry gel  
Pecan tart, Chantilly  
Sticky date pudding, whisky butterscotch sauce *(NF)*

### DESSERT CANAPÉS

#### AS A SEATED DESSERT REPLACEMENT

Lemon meringue tart  
Chocolate hazelnut gâteau  
Churros, chocolate sauce *NF*  
Tiramisu  
Ice cream and sorbet in mini cones  
Mini pavlova *GF NF (DF)*  
Pistachio and raspberry choux  
Earl Grey macarons *GF*

### ADDITIONS

Cheese selection, \$15 per person  
Petits fours, 3 pieces \$7 per person



# BETEL LEAF THAI BANQUET MENU

SHARING STYLE FOR EXCLUSIVE EVENTS

## CANAPÉS

Oysters, red nahm jim dressing *NF*

Vegetarian spring rolls *VNF*

Charcoal grilled prawns, chilli jam, lime *NF*

## ENTRÉE

Poached prawn on betel leaf, caramelised peanut dressing

Chicken and prawn red curry relish, prawn crackers

Pork belly, Thai Whisky sauce *NF*

Chiang Mai duck relish, baby cos lettuce

## MAIN

Green curry of beef shin *NF*

Salmon & papaya salad, crispy fish, green nahm jim *NF*

Slow cooked Tasmanian beef ribs, herbs, chilli, lime *NF*

Crispy barramundi, three flavoured sauce *NF*

## SIDES

Steamed jasmine rice *VNF*

Asian greens, garlic and oyster sauce *VNF*

## DESSERT

Lemon tart, grilled mandarin, Chantilly, ginger and mandarin reduction

Gelato sliders, coconut sugar gelato, compressed papaya, coconut crunch



Most dishes on the Betel Leaf menu are Gluten Free and all dishes are Dairy Free, we can cater to most other dietary requirements with notice.

All menus are subject to availability



A selection of carefully curated beverages to complement your perfect event.



# DRINKS PACKAGES

MINIMUM 40 GUESTS

## THE GROVE

**Lunch: \$55\***  
**Dinner: \$70\*\***

**Bandini Prosecco NV**  
*Veneto, Italy*

**Petal & Stem Sauvignon Blanc 2021**  
*Marlborough, NZ*

**Rockbare 'The Clare', Riesling 2021**  
*Clare Valley, SA*

**Robert Stein Farm Series Merlot 2021**  
*Mudgee, NSW*

**La Boca Malbec 2020**  
*Mendoza, Argentina*

## THE RAGLAN

**Lunch: \$65\***  
**Dinner: \$80\*\***

**Tar & Roses Prosecco NV**  
*King Valley, VIC*

**Shaw + Smith Riesling 2021**  
*Adelaide Hills, SA*

**Black Cottage Sauvignon Blanc 2021**  
*Marlborough, NZ*

**The Other Wine Co Pinot Gris 2021**  
*Adelaide Hills, SA*

**Catalina Sounds "Sound of White" Chardonnay 2019**  
*Eden Valley, SA*

**The Pawn El Desperado Rosé 2021**  
*Adelaide, SA*

**Head H Series Rosé 2021**  
*Barossa Valley, SA*

**Frogmore Creek Pinot Noir 2021**  
*Coal River, TAS*

**La Linea Tempranillo 2019**  
*Adelaide Hills, SA*

**Skillogalee The Cabernets Cabernet / Malbec 2017**  
*Clare Valley, SA*

**Two Hands Gnarly Dudes Shiraz 2021**  
*Barossa Valley, SA*

The Grove and Raglan drinks packages include 1 sparkling wine, 1 white wine and 1 red wine (also 1 rosé wine with the Raglan); for a \$5 per person supplement you can select two whites and two reds.

The Wolseley drinks package includes 1 sparkling wine, 2 white wines, 1 rosé wine and 2 red wines

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

\* Lunch packages are for events of four hours in duration with 3 hours 30 minutes of beverage service

\*\* Dinner packages are for events of six hours in duration with 5 hours 30 minutes of beverage service

# DRINKS PACKAGES

MINIMUM 40 GUESTS

## THE WOLSELEY

**Lunch: \$80\***

**Dinner: \$95\*\***

**Clover Hill "Méthode Traditionnelle"**  
**Tasmanian Cuvée NV**  
*Pipers River, TAS*

**2020 Domaine Christian Salmon Sauvignon Blanc**  
*Sancerre, Loire Valley, France*

**Yabby Lake "Single Vineyard" Pinot Gris 2021**  
*Mornington Peninsula, VIC*

**Loimer Lois Grüner Veltliner 2020**  
*Kamptal, Austria*

**La Crema "Monterey" Chardonnay 2019**  
*California, USA*

**AIX Rosé 2020**  
*Aix En Provence, France*

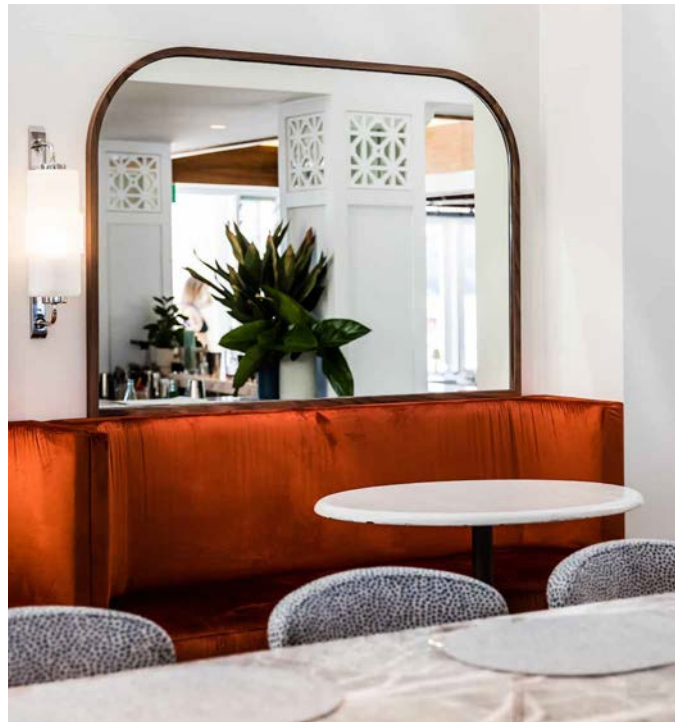
**Craggy Range Gimblett Gravels Rosé 2021**  
*Hawkes Bay, NZ*

**Nanny Goat Pinot Noir 2021**  
*Central Otago, NZ*

**Poliziano Chianti Sangiovese 2020**  
*Tuscany, Italy*

**Yangarra Shiraz 2019**  
*McLaren Vale, SA*

**Silver Palm Cabernet Sauvignon 2018**  
*California, USA*



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

The bar closes 15 minutes before the scheduled event end time

## 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 each  
*required if you would like cocktails*

### Spirits

All spirits available, 30ml *(pre-arranged)* from \$11

### Open Bar

Cocktail Bartender\* *(1 per 40 guests)* \$250 each

Bartender\* *(1 per 50 guests)* \$250 each



*\*These charges are only for exclusive weddings*



# INCLUSIONS

*Bathers Pavilion provides the following for your Exclusive hire\* event:*

**Event Manager**

to help plan and coordinate your special day

**Tea and coffee**

**All linen, cutlery, crockery and glassware**

**Tea light candles** on tables

**Access to our preferred supplier contacts**

**Menu printing**

**Set or alternate serve menu**

**Microphone and lectern**

**Full sound system** with bluetooth connectivity

**Table set up**

including setting your place cards, etc

**Dedicated floor manager**

and wait staff with a 1:15 ratio



\*Exclusive hire events are those that book the Balmoral room and Terrace exclusively

## THE GOOD ROOM

For more intimate lunches or dinners we can offer you The Good Room, a private space which is an extension of our main fine dining Restaurant on the ground level with stunning dishes by acclaimed chef Cameron Johnston.

This space can accommodate up to 20 guests and features floor to ceiling glass windows overlooking Balmoral Beach and out to the heads.

A three course à la carte menu is \$125 per person or our degustation is \$175, drinks are charged on a consumption basis.

There is no room hire fee, however, minimum spends apply.

Elegant fine dining with Balmoral Beach views from every seat.



## THE SUNROOM

For more casual lunches and dinners we have The Sunroom, the private space in our Bistro with menus designed by head chef, Perry Hill.

This space can accommodate up to 22. The Sunroom has high ceilings, full length windows and views over Balmoral Beach and out to the heads.

A three course sharing menu is \$89 per person, with drinks charged on a consumption basis.

There is no room hire fee, however, minimum spends apply.

Bathers Bistro is relaxed all day dining made for long lunches and family dinners.





## TESTIMONIALS



*'I would like to say the BIGGEST thank you to you & your team for hosting our Christmas Dinner, we had the most fantastic time from beginning to end.'*

The food was extraordinary, as usual; The drinks fantastic and I don't think anyone had an empty glass all night! and your team was absolutely fantastic! They were so attentive, their service simply fantastic.

*'We could not have asked for a better night! We had a very happy crew, it's a good thing they were in a private room!'*

**Patricia Panos – Office Manager, RES** (Jan 2021)

*'A super evening was given to us on Saturday night for our guests.'*

From the beginning everything was very organised & well planned. The staff were great & nothing was a problem.

*'The food was fabulous & drinks flowing freely for all to enjoy.'*

*'You were always extremely helpful & happy to help out.'*

*'Thank you all so much for a really great evening, I've had fantastic feedback already from a lot of guests which is always gratifying.'*

**Emma Delaney – Saint Ignatius' College Riverview** (Jun 2022)

*'Sincere thanks to you and all the staff who made our cocktail party a wonderful event.'*

The food and service was outstanding and of course, everyone loved the venue.

*'Your effort in planning and organising the function is greatly appreciated.'*

**Margaret McCauley – Executive Director, Mater Hospital** (Nov 2019)

'It was a fantastic night, the weather was perfect, and everyone has commented on how divine the food was and the endless amounts of drinks! It was so great - we loved it.'

**Deb Burt** (April 2022)

*'There are NO words!!! It was flawless!!!!'*

*'We were blown away!!!'*

*'Cannot thank you enough.'*

*'So eternally grateful.'*

**10/10!!!'**

**Kelly Healey** (Jun 2022)

*'Thanks for the remarkable job that you did in organisation and all the staff who were extraordinary.'*

All the guests have been back to me commenting on the venue and how magnificent the food was.'

**Reuben Rose** (Nov 2019)

# FAQS

## What tables are available in the Balmoral Room and how many guests can be seated per table?

We have tables of various shapes and sizes available which can be positioned in various layouts. If the maximum amount of tables are used then a few will be discreetly removed after dinner to create a larger dance area.

- Round tables (6 guests)
- Round tables (8 guests)
- Rectangular tables (8 guests)
- Rectangular tables (10 guests)
- Block table (40 guests)

## When do we finalise our event?

Four weeks prior we request your food and beverage selection. Final numbers and any dietarys (along with your final payment) seven days before.

## What can be delivered prior to our event?

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

## What time can suppliers gain access to the venue?

Usually 2 hours prior to your event. This applies to Terrace & Balmoral Room exclusive hire events only.

## What is the difference between an EXCLUSIVE EVENT and a NON-EXCLUSIVE EVENT?

An exclusive event is one where The Terrace and Balmoral Room are hired exclusively. A non exclusive event is one where only The Terrace or one of our smaller private rooms are used.

## Who sets up for our event on the day?

Your Bathers supervisor along with our experienced staff will execute all set-up arrangements for your event on the day. This includes set-up of placecards and other items, such as your, centrepieces, seating plans, wedding cake etc.

## What is the difference between a set and an alternate serve menu?

Alternate serve is when two entrées, two mains and two desserts are served to your guests alternatively. 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 accommodate a 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 event; if you prefer, you are welcome to use your own suppliers.

## How do I confirm my event at Bathers Pavilion?

In order to confirm your event you would need to complete pages 2 and 3 of your quote and return that to us along with your deposit (which is detailed on page 3), we accept all major cards and EFT payments.

# TERMS & CONDITIONS

## Booking Deposit

**Exclusive events:** A 25% deposit is required to secure your exclusive 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 event.

**Non-exclusive events:** We require 50% of the minimum spend as a deposit. This will be deducted from your bill on the day.

## Event 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

**Exclusive events:** A lunch or dinner event can not exceed a 6 hour time period unless otherwise arranged. Standard duration for events is 4 hours for lunch and 6 hours for an dinner event. Lunch events must finish at 4pm sharp unless a prior arrangement has been made. All dinner events must conclude at midnight, with the beverage service and music/entertainment concluding at 11.45pm.

**Non-exclusive events:** The duration of non-exclusive events is four hours.

## Minimum spends

The minimum spend does not include service charge or any items or services 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 to the card we have on file. Please note that the consumption estimate and the actual consumption may vary.

## Entertainment

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 an event. Left items must be collected within three days of the event. Organisers are financially responsible for any damage sustained to the venues fittings, property or equipment by clients, guests or outside contractors prior to, during and after an event.

## Responsible service of 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

### Exclusive events:

**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

### Non-exclusive events:

You must cancel more than five days prior to your event to qualify for a full refund of the deposit

## Additional charges

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

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





# EVENTS

AT BATHERS' PAVILION

*Scan the QR code for a fly through our spaces*



[www.batherspavilion.com.au](http://www.batherspavilion.com.au)

4 The Esplanade, Mosman NSW 2088

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