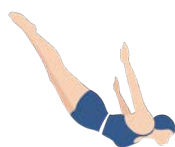




WEDDINGS



BATHERS' PAVILION • 2022/23

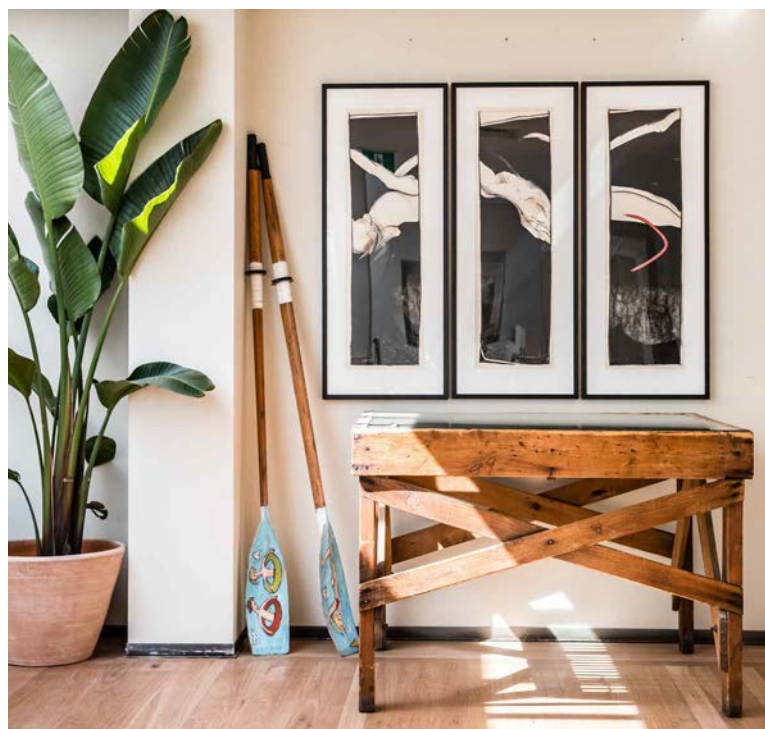




Bathers Pavilion has over 20 years' experience creating memorable weddings on the Balmoral beachfront.



We're here to help you plan your elegant, dream beachside wedding whether that's a large celebration with up to 200 guests, 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.



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 pre-lunch or dinner drinks and can also be used for your official ceremony.*

We have a number of wet weather alternatives.

A range of music options are available on The Terrace. Many of our couples 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 wedding 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.

*There is an additional fee of \$950 to use the terrace for your ceremony, which is only available for exclusive weddings only

THE BALMORAL ROOM & TERRACE

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

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

The unique box windows in The Balmoral Room add an extra charm to the space and they 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 and incur additional costs.

Pricing valid for bookings made and held up until 31st August 2023

TERRACE WEDDINGS

The Terrace is available to be hired exclusively and is booked for a four hour period. This works best for up to 35 guests for a seated Thai banquet lunch / dinner or up to 60 for a standing cocktail wedding celebration.*

THAI BANQUET MENU: \$89 per person

CANAPÉ MENU: \$89 per person

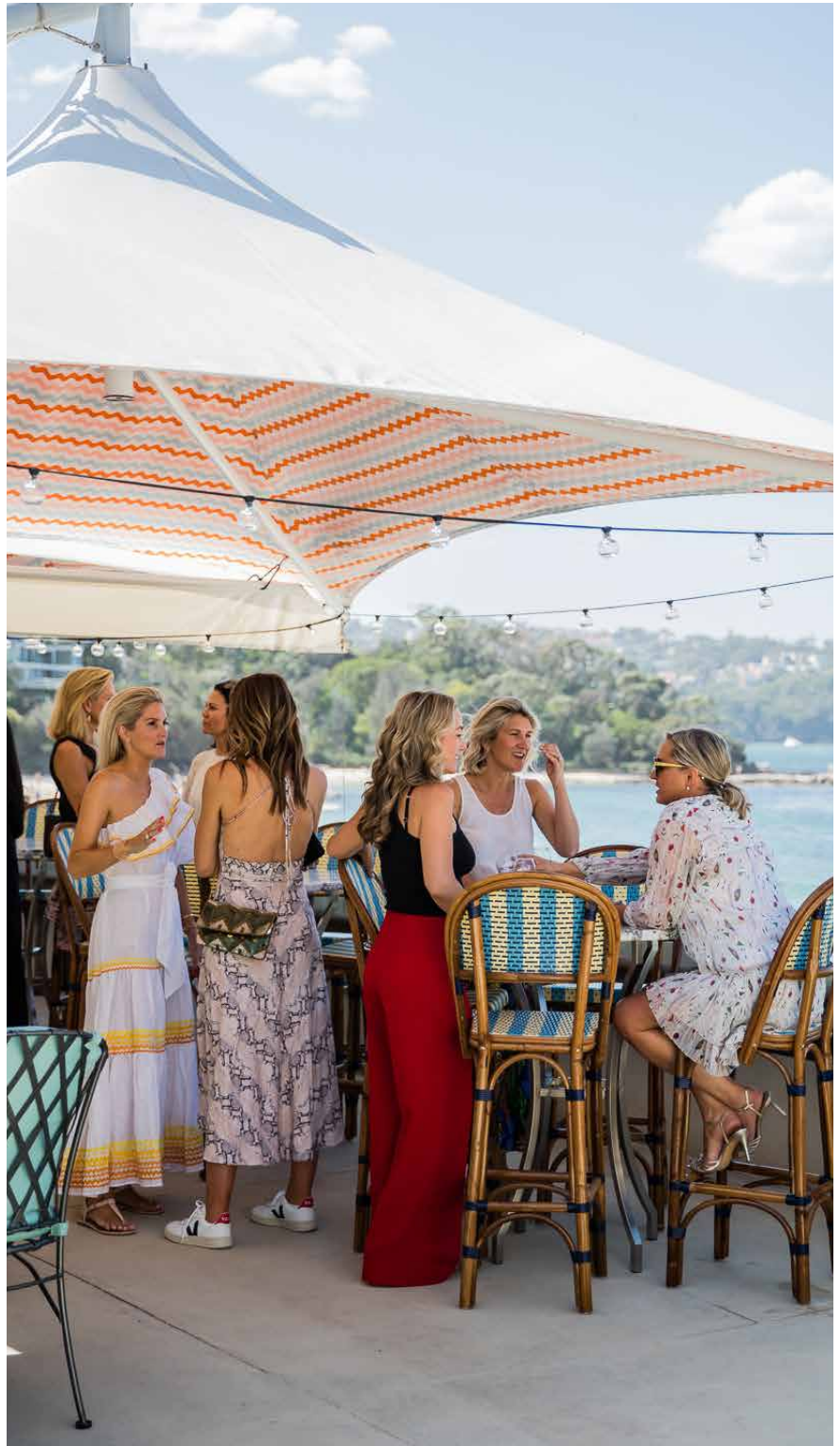
Drinks are charged on consumption
Drinks packages are available for parties of 40 or more.

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

There is no room hire, 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



WINTER WEDDING 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
- \$250 gift voucher to use in any of our world class restaurants

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*)
- Car 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

Minimum spends apply, date dependant (a fee of \$950 will apply for the use of The Terrace for your ceremony)

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

Available for exclusive use weddings (Terrace and Balmoral Room) 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:

- 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 *

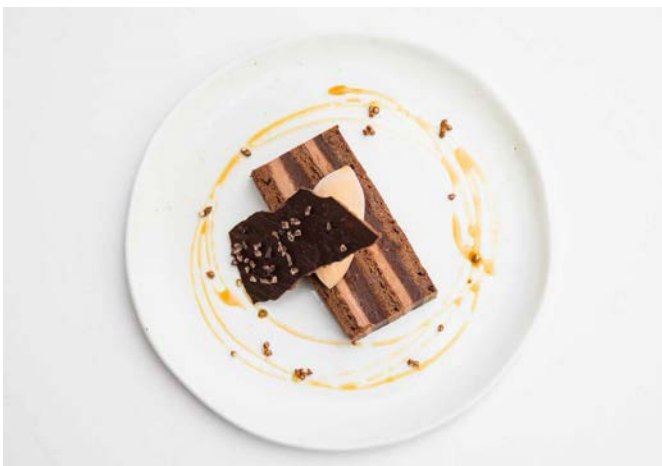
\$115 per person:

- 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 WEDDINGS 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 WEDDINGS 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 WEDDINGS

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 day.

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 rose 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

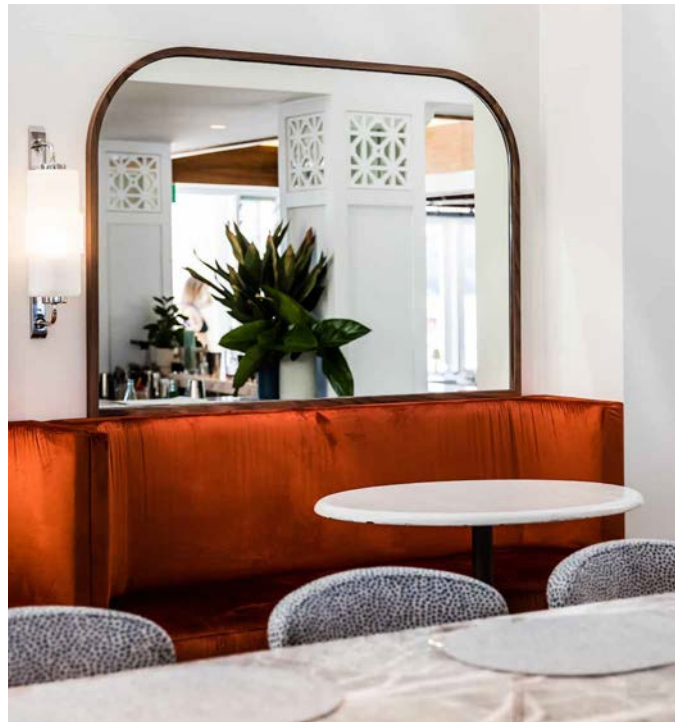
Craggy Range Gimblett Gravels Rosé 2021
Hawkes Bay, NZ

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



Sparkling wine or Champagne toasts available on a consumption basis
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 EXTRAS

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 wedding:*

Event Manager

to help plan and coordinate your special day

Complimentary \$250 food and beverage voucher**

to use in any of our three world class restaurants

Tea and coffee

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

Set or alternate serve menu

Microphone and lectern

Full sound system with bluetooth connectivity

Table set up

including setting your place cards, bonbonniere etc

Dedicated floor manager

and wait staff with a 1:15 ratio



*Exclusive hire weddings are those that book the Balmoral Room and Terrace exclusively

** Please be aware that the food and beverage you will enjoy with this complimentary gift voucher will vary from what you have organised for your event. It is intended as an experience, not a tasting

THE GOOD ROOM

For more intimate wedding 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 charged on a consumption basis, no room hire.

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 weddings 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



'Pasha and I just wanted to say a very big thank you to you and your team for Saturday night. Everything from the cocktails to the timing of the food was perfect. We've had so many guests complement the food and say it was the best night they'd had in years!

We know that a huge amount of effort goes into having a big event run so smoothly and we very much appreciate it.'

Yvette & Pasha (March 2022)

'Just want to say firstly the staff were just wonderful throughout the event. I had multiple compliments from our guests saying they were impressed.

Steve and I had a wonderful day all round and couldn't ask for more, so thank you so much to you and your team!

Steve and I can't wait to come back for a meal soon, you guys have customers for life!

Shanae & Steve (March 2022)

'Our evening was so much fun! We had a great time and everyone was raving about the food and the lychee cocktails. As we anticipated!'

Georgia & Will (February 2022)

'Trevor and I want to say how wonderful our wedding was at Bathers Pavilion. Everything exceeded our expectations. Your staff are simply fantastic, from the manager down - they could not have been more attentive, friendly, responsive and on top of everything. They made sure the food was well distributed and took extra care of our guests with particular needs.

I can't speak highly enough of them. The food was all delicious and there was an abundance of everything.'

Helen & Trevor (February 2022)



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 seven days before.

What can be delivered prior to our event?

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

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). This applies to Terrace & Balmoral Room exclusive hire weddings only.

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

An exclusive wedding is one where The Terrace and Balmoral Room are hired exclusively. A non exclusive wedding 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 bonbonnière, centrepieces, seating plans, wedding cake etc.

Do you provide menu tastings?

We are not able to offer menu tastings, but we provide a complimentary \$250 gift voucher to be used in any of our three world class restaurants. Please be aware that the food and beverage you will enjoy will vary from what you have organised for your event. It is intended as an experience, not a tasting.

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 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 own suppliers.

Am I able to use confetti?

You are able to use pale coloured rose petals (white, pale yellow, pale pink), unfortunately we do not allow confetti.

How do I confirm my wedding at Bathers Pavilion?

In order to confirm your wedding 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 evening 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.



WEDDINGS

AT BATHERS' PAVILION

Scan the QR code for a fly through of our spaces



www.batherspavilion.com.au

4 The Esplanade, Mosman NSW 2088

(02) 9968 2938 | events@batherspavilion.com.au