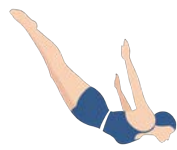




EVENTS



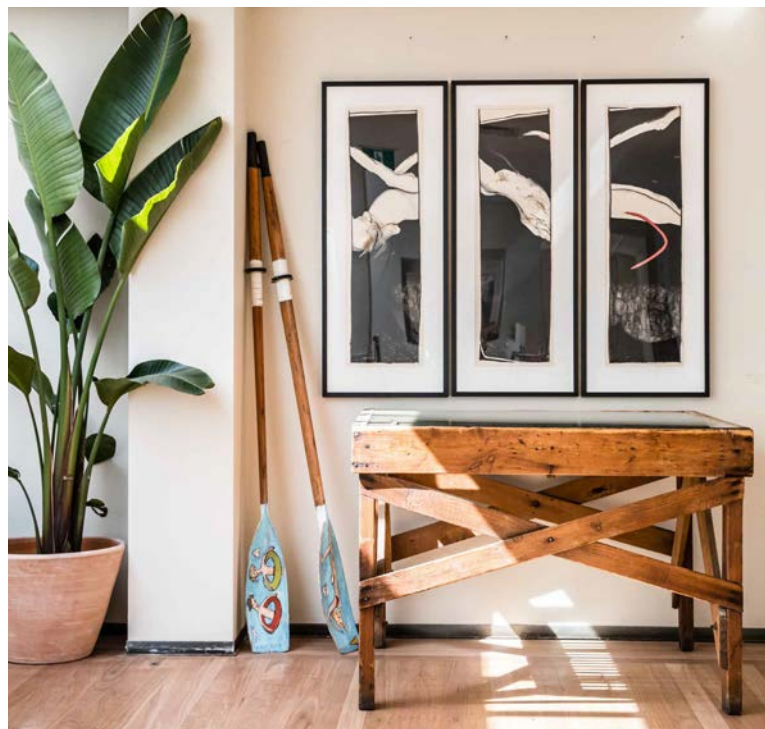
BATHERS' PAVILION • 2024/25



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, 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 and incur additional costs.

TERRACE EVENTS

The Terrace is available to be hired a section or exclusively and is booked for a four hour period for lunch or dinner. This works best for up to 40 guests for a seated Thai banquet or Bistro sharing lunch/dinner or up to 60 for a standing cocktail wedding celebration.

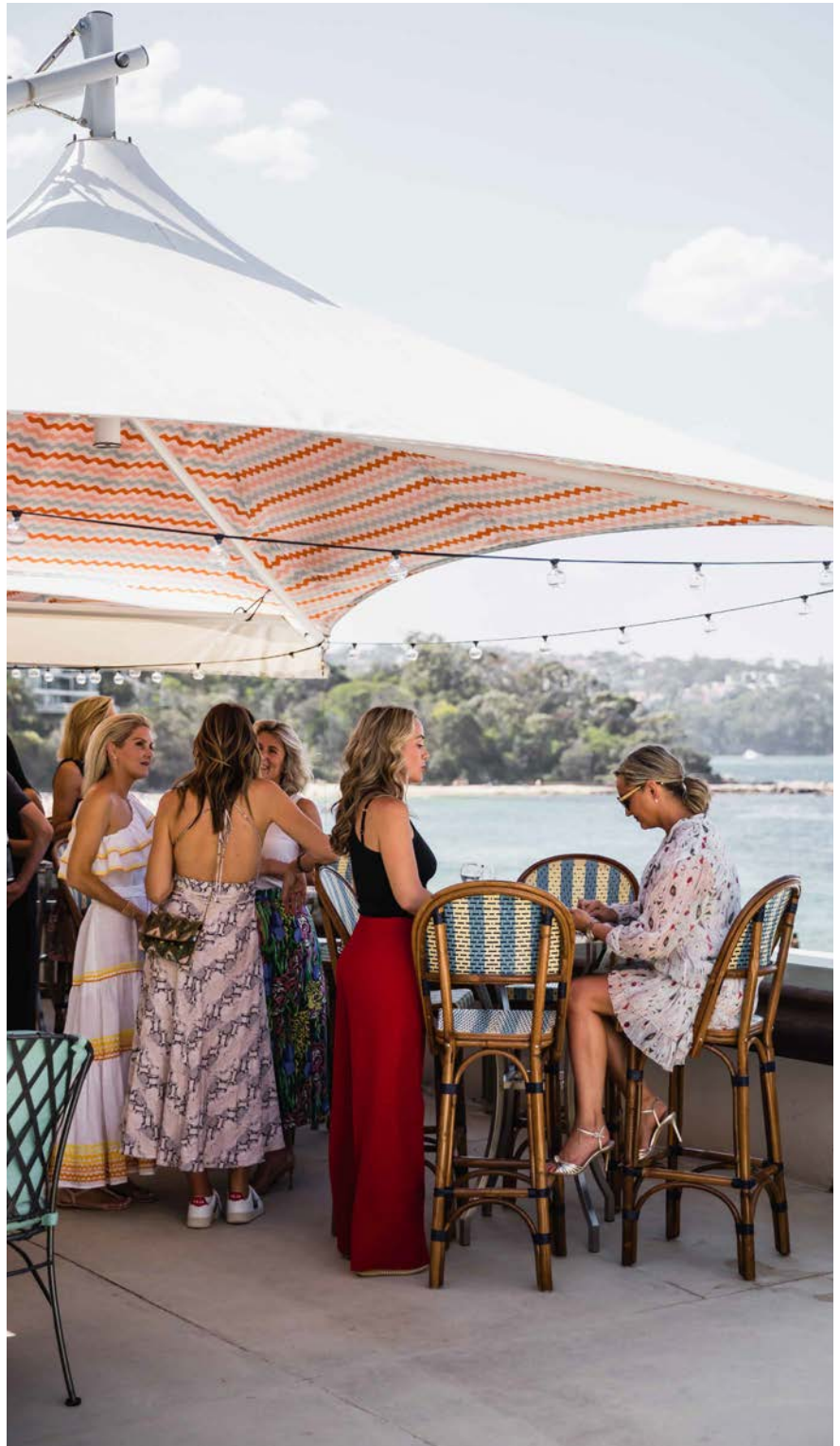
Lunch from midday and dinner from 5.30pm.

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, Bistro Group or our canapé menu

FOOD PACKAGES

LUNCH*

4 HOURS

\$135 per person

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

DINNER*

6 HOURS

\$150 per person

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

CHEESE BUFFET

INCLUDING FRUIT, QUINCE PASTE AND ASSORTED BREADS

- Australian cheese \$15 per person
- French cheese \$20 per person

DESSERT BUFFET

CHOICE OF 4 DESSERTS

- Supplement to menu price of \$14 per person



STANDING COCKTAIL LUNCH

4 HOURS

\$98 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

\$125 per person

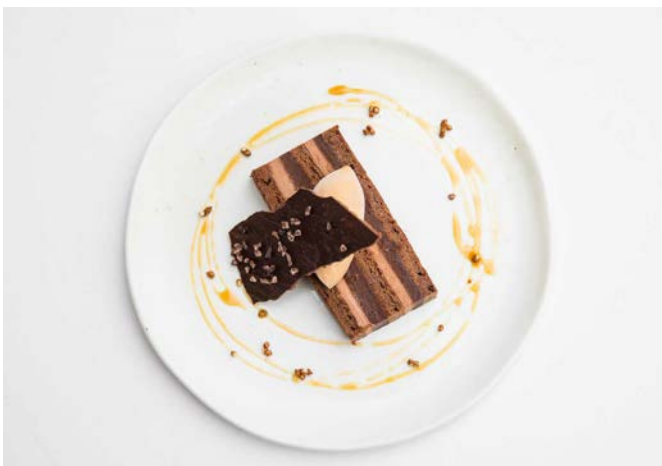
- 7 canapés from hot and cold list
- 4 substantial canapés
- 2 desserts canapés, with tea/coffee
- Room hire from 6pm to midnight

ADDITIONAL ITEMS

- 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)

A 10% service fee (15% on Public holidays) added to the total bill



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 *NFDF*
 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 *DFNFGF*
 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*

WE RECOMMEND 2 X COLD/HOT CANAPES FOR 30 MINUTES /
 4 X COLD/HOT CANAPES FOR 45-60 MINUTES

SUBSTANTIAL

Green papaya and cashew salad, marinated salmon,
 lime and chilli dressing *GFDF(V)*
 Steamed pumpkin ravioli, burnt sage butter *V(NF)*
 Pad Thai, rice noodles, peanuts, dried shrimp *GFDF(NF*
V)
 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 *GFNF*
 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 adjust this dish

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

LUNCH & DINNER MENU

SET OR ALTERNATE SERVE DINING FOR EXCLUSIVE EVENTS

ENTRÉE

CHOICE OF 2

Green papaya and cashew salad, marinated salmon, nahm jim *GF DF (V)*

King prawns, celeriac remoulade, cos lettuce emulsion *NF DF (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 NF (GF)*

Potato gnocchi, duck ragù, shitake mushroom *NF DF*

Mushroom pithivier, asparagus, hollandaise *V NF*

MAIN

CHOICE OF 2

Steamed snapper in a light red curry, eggplant relish *GF DF NF*

Barramundi wrapped in pancetta, mushroom, cauliflower and horseradish purée *GF NF DF*

Roasted kingfish fillet, olive tapenade, oven roast tomato, fennel, puy lentils *GF DF NF*

Crisp skin ocean trout, preserved lemon, kipfler potatoes, broccolini, *GF NF (DF)*

Confit of free range chicken, bacon, mushroom, sage jus *GF NF DF*

Roast duck breast, celeriac, braised witlof, orange mustard sauce *GF NF*

Lamb rump, parmesan and herb crust, spring onions, mint and rosemary jus *NF*

Beef cheek, potato gnocchi, spinach, red wine sauce *NF (DF)*

Roast beef fillet, potato gratin, heirloom carrot, green peppercorns (\$10 supplement per person) *GF NF*

Heirloom pumpkin pavé, caramelised onion, black barley, cheddar sauce *V*

SIDES

WE RECOMMEND A CHOICE OF 2

\$14 PER SERVING - SERVES 4

Mixed green salad *GF NF V (DF)*

Roast heirloom carrots

Steamed seasonal greens *GF NF V (DF)*

French fries *GF NF V DF*

Rosemary potatoes

*V - Vegetarian | GF - Gluten free | DF - Dairy free | NF - Nut free | () - We can adjust this dish
We can cater to most dietary requirements with notice. All menus are subject to availability*

LUNCH / DINNER MENU

SET OR ALTERNATE SERVE DINING FOR EXCLUSIVE EVENTS

DESSERT

SEATED

CHOICE OF 2

- 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 / BUFFET

AS A SEATED DESSERT REPLACEMENT

CHOICE OF 2 (ADDITIONAL CHOICES \$7)

- 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*

ADDITIONAL ITEMS

Cheese course

- *Australian cheese* \$15 per person
- *French cheese* \$20 per person

Petits fours, 3 pieces \$7 per person



*V - Vegetarian | GF - Gluten free | DF - Dairy free | NF - Nut free | () - We can adjust this dish
We can cater to most dietary requirements with notice. All menus are subject to availability*

LUNCH / DINNER SHARING MENU

FAMILY STYLE DINING FOR EXCLUSIVE EVENTS

ENTRÉE

CHOICE OF 4

- Queensland scallops, pancetta, basil butter *GF*
- Rehshly shucked oysters, natural, mignonette or red chilli lime dressing *GFDFNF*
- Kingfish sashimi, avocado, fennel, finger lime dressing *GFDFNF*
- Duck confit, asparagus, beetroot, green bean salad *GFDFNF*
- Beetroot, goats cheese, asparagus, green bean salad *GFDFNFV*
- Green papaya salad, salmon, crispy fish, chilli lime dressing *GFDF(V)*
- Pumpkin ravioli, burnt sage butter, parmesan cheese *V(NF)*
- Prosciutto, grissini, mixed olives *DFNF*
- Burrata, dukkah, chilli oil, flat bread *V(DF)*
- Prawn skewers, spicy tamarind, Thai basil *GFDFNF*

MAIN

CHOICE OF 3

- Barramundi, roast fennel, puy lentils, lemon oil *GFNFDF*
- Roast free range chicken, romesco sauce *GFNF*
- Potato gnocchi, mushrooms, fresh ricotta, porcini sauce, sage *VNF*
- Tomato and leek quiche *VNF*
- Lamb shanks, soft polenta, gremolata *GFDFNF*
- Roast pork belly, glazed apples, cider jus *GFDFNF*

SIDES

WE RECOMMEND A CHOICE OF 2

\$14 PER SERVING - SERVES 4

- Mixed green salad *GFNFV(DF)*
- Roast heirloom carrots *GFNFV(DF)*
- Steamed seasonal greens *GFNFV(DF)*
- French fries *GFNFVDF*
- Rosemary potatoes *GFNFV(DF)*

*V - Vegetarian | GF - Gluten free | DF - Dairy free | NF - Nut free | () - We can adjust this dish
We can cater to most dietary requirements with notice. All menus are subject to availability*

LUNCH / DINNER SHARING MENU

FAMILY STYLE DINING FOR EXCLUSIVE EVENTS

DESSERT

SEATED

CHOICE OF 2

Tiramisu, Italian sponge, espresso

Lemon tart, mascarpone

Pavlova, seasonal fruit, passionfruit gel *GF NF (DF)*

Pecan tart, Chantilly

DESSERT CANAPÉS / BUFFET

AS A SEATED DESSERT REPLACEMENT

CHOICE OF 2 (ADDITIONAL CHOICES \$7)

Lemon meringue tart

Chocolate hazelnut gateau

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*

ADDITIONAL ITEMS

Cheese course

- *Australian cheese* \$15 per person
- *French cheese* \$20 per person

Petits fours, 3 pieces \$7 per person



V - Vegetarian | GF - Gluten free | DF - Dairy free | NF - Nut free | () - We can adjust this dish
We can cater to most dietary requirements with notice. All menus are subject to availability

BETEL LEAF THAI BANQUET MENU

SHARING STYLE FOR EXCLUSIVE EVENTS

CANAPES

CHOICE OF 1 *

Oysters, red nahm jim dressing *NDFDF*

Vegetarian spring rolls *VGFNFDF*

Asian roll, cucumber, noodles *GFDFV*

Thai style chicken, lemongrass stick *GFDFNF*

ENTRÉE

Poached prawn on betel leaf, caramelised peanut dressing *GFDF(V)*

Prawn toast, siracha *NDFDF*

Pork belly, Thai Whisky sauce *NDFDF*

Crying Tiger Wagyu beef Skewers, tamarind dressing *GFDFNF*

MAIN

Slow cooked southern ranger beef short ribs, with five-spice and Chinese broccoli *DFNF*

Kingfish salad, lemongrass, coriander, mint chilli lime dressing *GFNFDF*

Aromatic curry of chicken, with potatoes & cucumber relish *GFNFDF*

Crispy barramundi, three flavoured sauce *GFNFDF*

SIDES

Steamed jasmine rice *GFDFNFV*

Asian greens, garlic and oyster sauce *GFDFNF(V)*

DESSERT

Thai tea milk crepe *NDFDFGFV*

Black sticky rice, with sweet mango *GFNF*



V - Vegetarian | GF - Gluten free | DF - Dairy free | NF - Nut free | () - We can adjust this dish

Most items on this menu are GF and all are DF - We can cater to most dietary requirements with notice. All menus are subject to availability

**WE RECOMMEND 2 X COLD/HOT CANAPES FOR 30 MINS / 4 X COLD/HOT CANAPES FOR 45-60 MINS*



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

DRINKS PACKAGES

MINIMUM 40 GUESTS

THE GROVE

Lunch: \$65*
Dinner: \$85**

Bandini Prosecco NV
Veneto, Italy

Petal & Stem Sauvignon Blanc 2022
Marlborough, NZ

Rockbare 'The Clare', Riesling 2022
Clare Valley, SA

Robert Stein Farm Series Merlot 2022
Mudgee, NSW

La Linea Tempranillo 2020
Adelaide Hills, SA

THE RAGLAN

Lunch: \$75*
Dinner: \$95**

Tar & Roses Prosecco NV
King Valley, VIC

First Creek Semillon 2019
Hunter Valley, NSW

Yealands Estate Sauvignon Blanc 2021
Marlborough, NZ

The Other Wine Co Pinot Gris 2022
Adelaide Hills, SA

Amelia Park Chardonnay 2022
Margaret River, WA

The Pawn El Desperado Rosé 2021
Adelaide, SA

Head H Series Rosé 2021
Barossa Valley, SA

Black Cottage Pinot Noir 2020
Marlborough, NZ

Poliziano Chianti Sangiovese 2020
Tuscany, Italy

Penny's Hill Edwards Road Cabernet Sauvignon 2021
McLaren Vale, 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: \$95*

Dinner: \$115**

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

Henschke Peggy's Hill Riesling 2022
Eden Valley, SA

Nick Spencer Pinot Gris 2022
Hilltops, NSW

Loimer Lois Grüner Veltliner 2021
Kamptal, Austria

Catalina Sounds "Sound of White"
Chardonnay 2019
Marlborough, NZ

AIX Rosé 2021
Aix En Provence, France

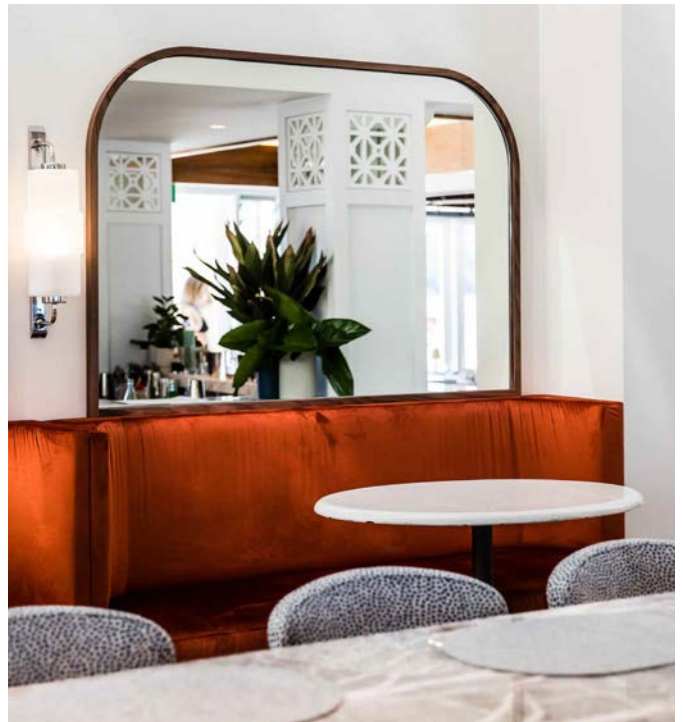
Craggy Range Rosé 2021
Hawkes Bay, NZ

Rising Pinot Noir 2022
Central Otago, NZ

La Boca Malbec 2020
Mendoza, Argentina

Yangarra Shiraz 2019
McLaren Vale, SA

Alkoomi Cabernet Sauvignon 2021
Frankland River, WA



This wine list is subject to possible item and vintage / wine changes as advised by our suppliers
The bar closes 15 minutes prior to 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 \$21
Cocktail bartender* \$250 each
required if you would like cocktails

SPIRITS

All spirits available, 30ml (pre-arranged) from \$12

OPEN BAR

Cocktail Bartender* (1 per 40 guests) \$250 each
Bartender* (1 per 50 guests) \$250 each



*These charges are only for exclusive events (Terrace and Balmoral Room)

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 / alternate serve / Sharing or Betel Leaf banquet 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 24. 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



'Thank you! We all had such an incredible time last night. It was absolutely amazing. So many of my friends and family commented on how incredible the food was, how amazing you were and the venue. The venue speaks for itself... stunning.

We literally couldn't have asked for a more fun night so thank you for all your help and support with coordinating everything and for providing such attentive and kind support throughout the night. Your recommendations for the band and cake vendors were spot on! It all was amazing.'

Rebecca Reynolds (December 2022)

I have had so many compliments about our event, some saying it was the best they've ever been to and the best food they've ever eaten at one - all thanks to yourself, the team and Bathers chefs. Please thank them personally for me. The waiters were all so attentive and gave us amazing service.

Also appreciate your flexibility with the linen, tables etc and your time spent on organising our event

Emma Botros (June 2023)

'This is a belated but very heartfelt thank you for all your efforts for our function on the 5th November.

It was a very special evening and everyone raved about the food, the service and the atmosphere. You run a very slick show and we are very grateful for how accommodating you were about everything and how well run the event was.'

Natalie Yamey (November 2022)

'Yesterday went off perfectly and I just wanted to thank you for all your hard work. The staff all outdid themselves. Nothing was too much trouble. There was much commentary from the guests about how good the food and service was. I am happy for Bathers' to claim credit for the weather as well.'

Justice François Kunc (November 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)

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)
- Restangular tables (10 guests)
- Block or Long table (40 guests)
- Two long tables (80 guests)

When do we finalise our event?

Four weeks prior we request your food and beverage selection. Final numbers and any dietaries (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 accomodate a wheelchair (up tp 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

TAXES & SERVICE CHARGES

All rates are inclusive of GST (Goods and Services Tax), currently 10%, subject to change based on Government requirements. There is a 10% service charge added to your final bill, this increases to 15% on public holidays.

BOOKING DEPOSIT / PAYMENT

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. Credit card details are required for all events as a guarantee even if paying by electronic transfer.

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

DETAILS SEVEN DAYS PRIOR TO EVENT

The guaranteed number of guests attending along with dietary requirements are required seven 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 cannot exceed a 6 hour time period unless otherwise arranged. Standard duration for events is 4 hours for a lunch and 6 hours for a dinner. Lunch events must conclude at 4pm sharp unless a prior arrangement has been made. All dinner events must conclude at midnight, with the beverage service and music/entertainment finishing 15 minutes prior to the scheduled event conclusion time (3.45pm for a standard lunch event and 11.45pm for a dinner event).

Non-Exclusive Events: The duration of non-exclusive events is four hours unless otherwise arranged.

MINIMUM SPENDS

The minimum food and beverage spend does not include service charge or any items or services from suppliers or contractors.

BEVERAGE

If you have opted to have your drinks charged on a consumption basis, 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.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

Bathers' Pavilion is committed to Responsible Service of Alcohol (RSA). Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from licensed premises. At no time are minors permitted to consume alcoholic beverages. Beverage service will cease 15 minutes prior to the conclusion of your event. Our license concludes at midnight.

ENTERTAINMENT

Entertainment with amplification is permitted in The Balmoral Room, a maximum of 5 musicians is recommended and the volume must not exceed 100 decibels. There are some restrictions with amplified music on The Terrace.

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.

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 your 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.

Tapered candles must have a holder which catches all of the residue wax.

Under no circumstances are there to be any objects stuck to or hung from the walls or ceiling. If you require any additional AV equipment, please do not hesitate to let us know.

EVENT CANCELLATION

Exclusive Events:

- **6 months or more prior to your event date:** A \$950 administration fee will be retained
- **3-6 months prior to your event date:** 50% of your deposit will be retained
- **2-3 months prior to your event date:** Your full deposit will be retained
- **1-2 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 your deposit.



EVENTS

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

Issue Date: 12/01/24