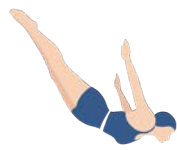




# EVENTS



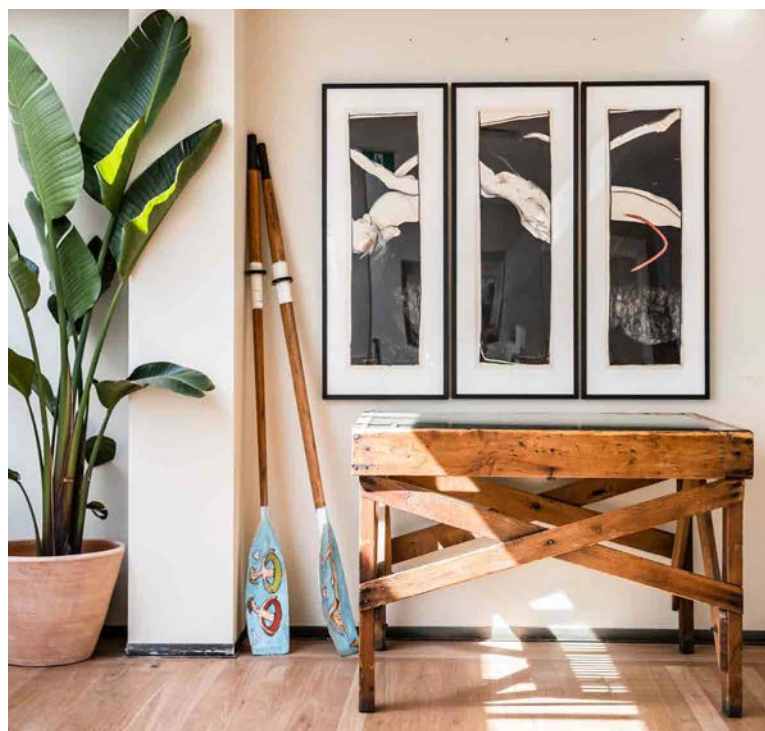
BATHERS' PAVILION • 2026/2027



Bathers' Pavilion  
has over 25 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.

A range of music options are available on The Terrace. Many of our couples have engaged string quartets or a solo musician; you can even have a DJ or a band (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

<b>Maximum sit down</b>	100
<b>Cocktail style</b>	30-200

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

## TIMINGS

<b>Lunch</b>	12pm – 4pm
<b>Dinner</b>	6pm – 10pm 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, just a section or exclusively and can be booked for a four hour period for a lunch or a dinner. A range of music options are available on The Terrace. Many of our couples have engaged string quartets or a solo musician; you can even have a DJ or a band (a maximum of 5 musicians is recommended).

Lunch is available from midday and dinner from 5.30pm.

Drinks are charged on consumption or you can opt for a drinks package (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.

## CAPACITY

<b>Maximum sit down</b> (section)	40
<b>Cocktail style</b> (section)	40
<b>Cocktail style</b> (exclusive)	80

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



# FOOD PACKAGES

## LUNCH / DINNER\*

4 HOURS

**\$115 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 / 6pm to 10pm

## DINNER\*

6 HOURS

**\$135 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

\* For exclusive events only (Terrace and Balmoral Room)  
A 10% service fee (15% on Public holidays) added to the total bill



## STANDING COCKTAIL LUNCH / DINNER

4 HOURS

**\$89 per person**

- 5 canapés from the HOT / COLD list
- 3 canapés from the SUBSTANTIAL list
- 2 canapés from the DESSERT list
- Tea/coffee
- Room hire from midday to 4pm / 6pm to 10pm

## STANDING COCKTAIL DINNER\*

6 HOURS

**\$110 per person**

- 7 canapés from the HOT / COLD list
- 4 canapés from the SUBSTANTIAL list
- 2 canapés from the DESSERT list
- 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
- Hot/Cold/Dessert canapés @ \$8 per item per person
- Substantial canapés @ \$12 per item per person
- Mixed petits fours (three pieces) @ \$8 per person

# BESPOKE FUNCTIONS MENU

Bespoke menus designed by our Executive Chef, Aaron Ward (recently awarded 2 hats in the SMH Good Food), who works closely with producers, farmers and fisherman that all have a great ethos on producing quality product for the guest.\*

## 4 COURSES

Lunch or Dinner \$195

- 3 x Canapés/snacks on arrival
- 2 x Entrees
- 1 x Main course
- 1 x Dessert course

## 5 COURSES

Lunch or Dinner \$225

- 3 x Canapés/snacks on arrival
- 2 x Entrees
- 2 x Main courses
- 1 x Dessert course



\* For exclusive events only (Terrace and Balmoral Room), subject to Aaron's availability  
A 10% service fee (15% on Public holidays) added to the total bill

# CANAPÉS

OUR MENUS ARE COMPLETELY CUSTOMISABLE

## COLD

- Freshly shucked Sydney rock oyster**, finger lime, pickled shallot *GFDFNF*
- Kingfish crudo**, tapioca cracker, avocado, chilli, lime & coriander *GFDFNF*
- Tartare of tuna**, sourdough toast, piquillo peppers, capers, vine leaf *DFNF*
- Gnocchi fritti**, prosciutto, pecorino, pistachio pesto *(V)*
- Poached prawn on betel leaf**, caramelised peanut dressing *GFDF(V)*
- Tuna ceviche**, corn tostada, avocado & mojo verde dressing *GFDFNF*
- Wagyu bresaola**, fresh fig, beetroot tapenade, sourdough toast *DFNF*
- Chicken liver parfait**, brioche, quince, cornichons *NF*
- Cured king salmon**, chickpea panisse fritter, artichoke pesto *GF*
- Wagyu beef tartare**, horseradish, potato crisp *GFNF*
- Smoked salmon rilette**, crème fraiche, dill, bagel crouton *NF*
- Goats cheese & beetroot tartlet**, confit shallot *NFV*
- Crostini, whipped ricotta**, tapenade *NFV*

## HOT

- Grilled Wagyu beef skewer**, olive tapenade, rosemary *GFDFNF*
- Grilled chicken**, moroccan spice, brick pastry *NF*
- Grilled octopus**, chimichurri, aioli, potato fritter *NF*
- Vegetarian spring rolls**, sweet chilli sauce *DFNFVGF*
- Grilled king prawn skewers**, aleppo pepper, whipped feta *GFNF*
- Confit duck spring roll** *DFNF*
- Thai style chicken**, lemongrass stick *GFDFNF*
- Prawn toast**, sesame, chilli mayonnaise *DFNF*
- Prosciutto & cheese churros** *NF*
- Arancini, pumpkin**, smoked cheese *NFV*
- Polenta chip**, roast tomato salsa, olive aioli *VGFNF*
- Pizza fritti**, buffalo mozzarella, pistachio pesto *V*
- Crumbed prawn cutlets**, lime leaf thousand island dressing *NF*
- Potato pikelets**, salmon roe, creme fraiche *NF(V)*
- Crumbed crab cakes**, piquillo peppers, green olive *NF*
- Zucchini flowers**, filled with ricotta, dill, feta, pine nuts *V*
- Grilled chorizo**, polenta chip, romesco sauce *GF*
- Mini beef pie**, tomato & fig jam *NF*
- Salt & pepper calamari**, wasabi mayo *GFDFNF*



WE RECOMMEND:

2 X COLD / HOT CANAPES  
FOR 30 MINUTES

3 - 4 X COLD / HOT CANAPES  
FOR 45 - 60 MINUTES

*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

# CANAPÉS

OUR MENUS ARE COMPLETELY CUSTOMISABLE

## SUBSTANTIAL

**Coconut crumbed prawn**, green papaya salad, nahm jim dressing *DFNF*

**Pumpkin & ricotta ravioli**, burnt sage butter *NFV*

**Pad Thai**, rice noodles, peanuts, dried shrimp *DF(V)*

**Beer battered fish fillets**, hand cut chips, tartare sauce *NF*

**Green chicken curry**, lime leaf, jasmine rice *GFDFNF*

**Rigatoni pasta**, Bolognese ragu *NF*

**Roast pumpkin & mushroom risotto**, sage and ricotta *GFNFV*

**Beef bourguignon**, pancetta, shallots, red wine, mashed potato *GFNF*

**Pork larb**, sawtooth coriander, mint, chilli, iceberg lettuce *GFDF*

**Red vegetable curry**, plantain, eggplant, steamed rice *VGFDF*

**Pad Krapow**, beef/chicken, Thai holy basil, chili, rice *DFGF*

**Crispy barramundi**, three flavored sauce, prawn cracker *DFNFGF*

## DESSERT

Lemon meringue tart

Chocolate hazelnut gateau

Churros, chocolate sauce *NF*

Tiramisu

Ice cream and sorbet in mini cones

Mini pavlova *GFNF(DF)*

Pistachio and raspberry choux

Earl Grey macarons *GF*

Lychee rose and coconut *NFV*

## ADDITIONAL CANAPÉS

Hot / Cold canapés **\$8 per item per person**

Substantial canapés **\$12 per item per person**

Dessert canapés **\$8 per item 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 MENU

SET / ALTERNATE SERVE / SHARED DINING  
FOR EXCLUSIVE WEDDINGS

OUR MENUS ARE COMPLETELY CUSTOMISABLE

## ENTRÉE

ALTERNATE SERVE: CHOICE OF 2 / SHARED: CHOICE OF 4

- Kingfish crudo, lemon, green tomato, white gazpacho *GFDF*
- Grilled quail, pomegranate, green grape & almond salad *GFDF*
- Chicken liver parfait, puff pastry cracker, radish, cornichons *NF*
- Grilled scallops on the half shell, pancetta, cafe de paris butter, herb crumb *NF*
- Slow roast baby beetroot & goats cheese salad, witlof, aged balsamic *GFNF*
- Wagyu beef bresaola, grilled fig, vincotto, pecorino cheese *GFNF*
- Tea smoked Murray cod rilette, brick pastry, green apple remoulade *NF*
- Crab & scallop sausage, zucchini flower, tomato salsa, basil oil *GFNF*
- King prawn salad, avocado, celery leaf, piquillo pepper dressing *GF*
- Wagyu beef carpaccio, celeriac & rocket salad, parmesan, aioli *GFNF*
- Twice baked leek, piquillo pepper & goat's cheese souffle, olive & herb cream *NFV*

## MAIN

ALTERNATE SERVE: CHOICE OF 2 / SHARED: CHOICE OF 4

- Roast snapper fillet, scallop mousse, baby leeks, warm yellow tomato vinaigrette *GFNF*
- Roast lamb loin, caponata, green olive tapenade, endive salad, marjoram dressing *GFNFDF*
- Grilled beef sirloin, sauteed mushrooms, potato pave, shiraz sauce *GFNF*
- Slow cooked beef cheek, creamy polenta, confit shallots, Tuscan kale *GFNF*
- Roast duck breast, beetroot puree, rainbow chard, juniper, blackberry *GFDFNF*
- Slow roast pork belly, cauliflower puree, green apple, confit fennel, star anise *GFNF*
- Duck confit, crisp pancetta, green peas, baby carrots, mint & green peppercorn sauce *GFNF*
- Slow roast lamb rump, creamed spinach, kipfler potatoes, mint salsa verde *GFNF*
- Roast pork cutlet, crackling, potato & grilled radicchio, sherry vinegar, golden raisins *GFNF*
- Roast chicken, enoki mushrooms, leek soubise, tarragon & cider cream, black garlic *GFNF*
- Grilled flathead filets, lemon & parsley risotto, basil oil & watercress *GFNF*
- Potato Gnocchi, portobello mushrooms, semi-dried cherry tomatoes & pesto *V*
- Open Lasagne, roast pumpkin, goats cheese, saffron, lemon & parsley butter *NFV*

## SIDES \$14 PER SERVING - SERVES 4

WE RECOMMEND A CHOICE OF 2

- Green beans, broccolini, lemon oil *GFDFNFV*
- Roast Dutch cream potatoes, chives & crème fraiche *GFNFV(DF)*
- Mixed leaf salad, Dijon dressing *GFDFNFV*
- 12-hour roast carrots, whipped feta, sesame *GFNFV(DF)*
- Tomato & cucumber salad, labneh, mint *GFNFV(DF)*

# LUNCH / DINNER MENU

SET / ALTERNATE SERVE / SHARED DINING  
FOR EXCLUSIVE WEDDINGS

OUR MENUS ARE COMPLETELY CUSTOMISABLE

## DESSERT

### SEATED

ALTERNATE SERVE: CHOICE OF 2

SHARED: CHOICE OF 4

Buttermilk panna cotta, berry compote *GFNFV*

Tiramisu, Italian sponge, espresso *V*

Lemon tart, mascarpone *V*

Chocolate pudding, praline ice cream, chocolate sauce *V*

Honey parfait, coconut dacquoise, candied macadamia *GFV*

Pavlova, seasonal fruit, passionfruit gel *GFNFV(DF)*

Crème caramel *NFGFV*

Mille-feuille, vanilla ice cream, strawberry gel *V*

Pecan tart, Chantilly *V*

Sticky date pudding, whisky butterscotch sauce *V(NF)*

## DESSERT CANAPÉS

AS A SEATED DESSERT REPLACEMENT

CHOICE OF 2 (ADDITIONAL CHOICES \$8)

Lemon meringue tart *V*

Chocolate hazelnut gâteau *V*

Churros, chocolate sauce *NFV*

Tiramisu *V*

Ice cream and sorbet in mini cones *V*

Mini pavlova *GFNFV(DF)*

Pistachio and raspberry choux *V*

Earl Grey macarons *GFV*

Thai milk tea crepe cake *VNF*

Coconut dumplings *NFDFGFV*

Lychee rose and coconut *NFV*

## ADDITIONAL ITEMS

### Cheese course

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

Petits fours, 3 pieces @ \$8 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

OUR MENUS ARE COMPLETELY CUSTOMISABLE

## CANAPÉS

CHOICE OF 1 (ADDITIONAL CHOICES \$8)\*

Oysters, red nahm jim dressing *NDFDF*

Vegetarian spring rolls *VGFNFDF*

Asian roll, cucumber, noodles *GFDFV*

Thai style chicken, lemongrass stick *GFDFNF*

Crying Tiger Wagyu beef Skewers, tamarind dressing  
*GFDFNF*

## ENTRÉE

Betel Leaf with smoked trout & roe or Prawn,  
caramelised peanut dressing *DFGF(V)*

Grilled scallops on the shell, coriander & lime dressing,  
plantain chips *DFNF GF*

Pork belly, Thai whiskey sauce *DFNF*

Crispy chicken wings, Thai satay sauce *DFNF GF*

## MAIN

Prawn salad, green papaya, cashew nut, nahm jim  
dressing *DFGF*

Stir-fried chicken, chilli jaew, enoki mushrooms, young  
coconut, Thai basil *DFGF*

Stir-fried Thai beef salad, coconut & mint dressing,  
long bean green mango & yam bean *NFGFDF*

Green curry, snapper, mussels, Thai basil, apple  
eggplant, snow peas *NFGFDF*

## SIDES

Asian greens, garlic & soy sauce *DFNF GFV*

Steamed jasmine rice *DFNF GFV*

Chilli plate: prik nam pla, chilli paste & fresh chilli *DFNF*

## DESSERT

Crème caramel, Chantilly *GFV*

Mango & lime parfait, rice milk sorbet, candied  
cashews *GFV*

Eton mess, pineapple, passionfruit sorbet, coconut  
mousse *GFDFNFV*



*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 / Dinner: \$65 pp\*** (4 HOURS)  
**Dinner: \$85 pp\*\*** (6 HOURS)

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

**2023 Rockbore 'The Clare', Riesling**  
*Clare Valley, SA*

**2023 Petal & Stem Sauvignon Blanc**  
*Marlborough, NZ*

**2023 Monte Tondo Mito Soave**  
*Veneto, Italy*

**2023 Swinging Bridge Mrs Payten Chardonnay**  
*Orange, New South Wales*

**2019 Rotherwood Rosé**  
*Southern Highlands, NSW*

**2019 Rotherwood Pinot Noir**  
*Southern Highlands, NSW*

**2022 Poliziano Chianti Colli Senesi DOCG Sangiovese**  
*Tuscany, Italy*

**2021 Alkoomi Cabernet Sauvignon**  
*Frankland River, Western Australia*

**2022 Two Hands Gnarly Dudes Shiraz**  
*Barossa Valley, SA*

## THE RAGLAN

**Lunch / Dinner: \$75 pp\*** (4 HOURS)  
**Dinner: \$95 pp\*\*** (6 HOURS)

**NV Bianca Vigna Prosecco Brut**  
*Piedmont, Italy*

**2023 Henschke Peggy's Hill Riesling**  
*Eden Valley, South Australia*

**2024 Red Claw Pinot Gris**  
*Mornington Peninsula, Victoria*

**2022 The Pawn Gruner Veltliner**  
*Adelaide Hills, SA*

**2023 Credaro Kinship Chardonnay**  
*Margaret River, WA*

**2023 The Pawn El Desperado Rosé 2023**  
*Adelaide, SA*

**2023 Storm Bay Pinot Noir**  
*Coal River Valley, Tas*

**2022 Mt Horrocks Nero D'Avolo**  
*Clare Valley, SA*

**2020 Ashbrook Cabernet Sauvignon, Merlot**  
*Margaret River, Western Australia*

**2022 Yangarra Shiraz**  
*McLaren Vale, SA*

All of our unlimited drinks packages include:

- 1 x Sparkling wine
- 2 x White wine varieties
- 1 x Rosé wine
- 2 x Red wine varieties
- Beers (Asahi, Three sheets ale, Heineken 0%)
- Soft drinks
- Juice
- Purezza water

\* Lunch/dinner packages are for events of four hours in duration with 3 hours 45 minutes of unlimited beverage service

\*\* Dinner packages are for events of six hours in duration with 5 hours 45 minutes of unlimited beverage service

# DRINKS PACKAGES

MINIMUM 40 GUESTS

## THE WOLSELEY

**Lunch / Dinner: \$95 pp\*** (4 HOURS)

**Dinner: \$115 pp\*\*** (6 HOURS)

**Clover Hill "Exeptionnelle" MV**  
*Pipers River, TAS*

**2024 Mount Horrocks Watervale Riesling**  
*Clare Valley, South Australia*

**2023 The Other Wine Co Pinot Gris**  
*Adelaide Hills, South Australia*

**2023 Craggy Range Te Muna Road Sauvignon Blanc**  
*Martinborough, New Zealand*

**2022 Ashbrook Chardonnay**  
*Margaret River, WA*

**2022 AIX Rosé**  
*Aix En Provence, France*

**2023 Nanny Goat Pinot Noir**  
*Central Otago, New Zealand*

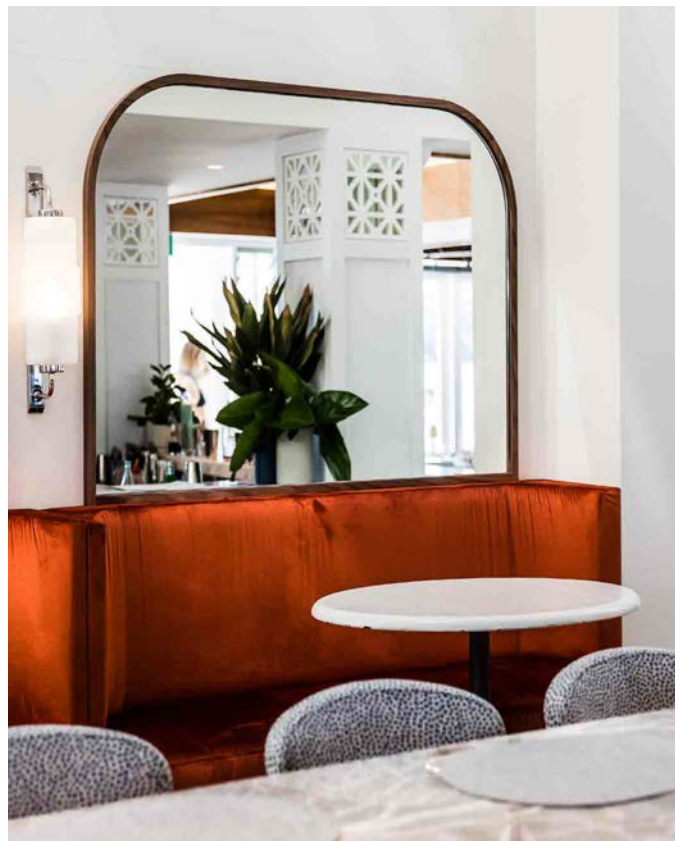
**2022 Poliziano Sangiovese 'Rosso di Montepulciano'**  
*Tuscany, Italy*

**2022 Howard Park 'Leston' Cabernet Sauvignon**  
*Margaret River, WA*

**2021 Head 'The Contrarian' Shiraz**  
*Barossa Valley, SA*

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 \$13

### OPEN BAR

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



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

# MIDWEEK & WINTER SPECIALS

**JANUARY - MAY:**

**JUNE - AUGUST:**

**SEPTEMBER - OCTOBER:**

**MONDAY - THURSDAY**

**MONDAY - SUNDAY**

**MONDAY - THURSDAY**

## LUNCH / DINNER

FOUR HOURS

**\$95 per person to include:**

- 3 course set / alternate serve / sharing menu\*
- Room hire from midday to 4pm / 6pm to 10pm

## DINNER

SIX HOURS

**\$110 per person to include:**

- 3 course set / alternate serve / sharing menu\*
- Room hire from 6pm to midnight

*\*This is a reduced version of the menus in this brochure*



## BEVERAGES

- Unlimited drinks packages are available
- Open bar is available
- Cocktails are available
- Spirits are available

## CANAPES

- \$8 per canape per person

*These specials are available for exclusive events in the Balmoral Room and Terrace only*

*Minimum spends apply, date dependent*

*Not available on public holidays*

*10% service fee added to the total bill*

# 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 use both the Balmoral Room and Terrace

# THE GOOD ROOM



For more smaller meetings, intimate lunches or dinners we can offer you The Good Room, a private space which is an extension of our main two hatted Restaurant on the ground level with stunning dishes by acclaimed chef Aaron Ward.

This space 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 tasting menu is \$190 with drinks being charged on a consumption basis.

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

## CAPACITY

Boardroom	16
Lunch / Dinner	22

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 \$95 per person, with drinks charged on a consumption basis.

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

## CAPACITY

One table	14
Two tables	24
Cocktail	20

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



## TESTIMONIALS



*'We just wanted to reach out to extend our gratitude for organising such a wonderful event for us.*

*Everybody had a magnificent time, the staff were very friendly and attentive all throughout the night, the food was absolutely divine, the venue was set up exactly as discussed and all round it was a 10/10 event!*

*We truly appreciate all your hard work and attention to detail. It was clear that a lot of thought went into every aspect, and it made the event truly special.*

*The Please pass on our thanks to your team as well.'*

**Emily, David & Nora Millar**  
(March 2025)

*'Thanks so much for a wonderful event last Saturday night.*

*Please convey to your staff how much we appreciated their wonderful service and care of all of us on the night. We would recommend Bathers to any and all of our friends.'*

**Anne Golsby-Smith**  
(June 2025)

*'Thank you for your help with coordinating for our event as you have been great throughout the process from food, drinks etc*

*You and your staff were amazing – so professional and so hospitable.*

*Really appreciate all that you and your team did today to make it such a successful event – please pass on our thanks to your team.'*

**Liana Clift (Gallagher)**  
(March 2025)

*'We had such a wonderful day at Bathers, thank you for looking after us so well.'*

**Helen Gosper**  
STRATA COMMUNITY INSURANCE  
(December 2024)

*'I can't thank you and your staff enough for your wonderful hospitality on the weekend. I am so glad to have chosen Bathers' for my party - I really couldn't have been happier with how it all went.*

*You and your staff were everywhere at once but never in the way and the night ran so smoothly.*

*I wish I could give you some constructive feedback but there's honestly nothing I would change!*

**Georgie Clyne**  
(August 2025)

*'I'd like to thank you so much for helping me organise my birthday event.*

*It was a fantastic night! The food was fabulous! Everyone was raving about it.*

*It's another great memory for all of us.*

*Such a special spot.'*

**Luisa Curcio Bonaccorso**  
(February 2025)

# 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 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 booked.

## 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 place cards and other items, such as your centrepieces, seating plans, 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. You are welcome to "mix-it-up" by having (for example) a set entree and then an alternate serve or shared main course.

## 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

## 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.

## FINAL DETAILS 7 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, a higher minimum spend may be imposed.

## 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 (a pre-authorisation will be made to the card before the event). 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 95 decibels. Amplified music is permitted on the terrace but must conclude at 10pm.

## ADDITIONAL CHARGES

Should your event period extend outside the package times specified, room rental and/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:

Cancellations made within five days of the event will result in the forfeiture of the deposit. If you cancel with less than 24 hours' notice, the full minimum spend will be charged.



# EVENTS

AT BATHERS' PAVILION

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



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

4 The Esplanade, Mosman NSW 2088

(02) 9968 2938 | [events@batherspavilion.com.au](mailto:events@batherspavilion.com.au)

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