



# WEDDINGS



BATHERS' PAVILION • 2026/2027

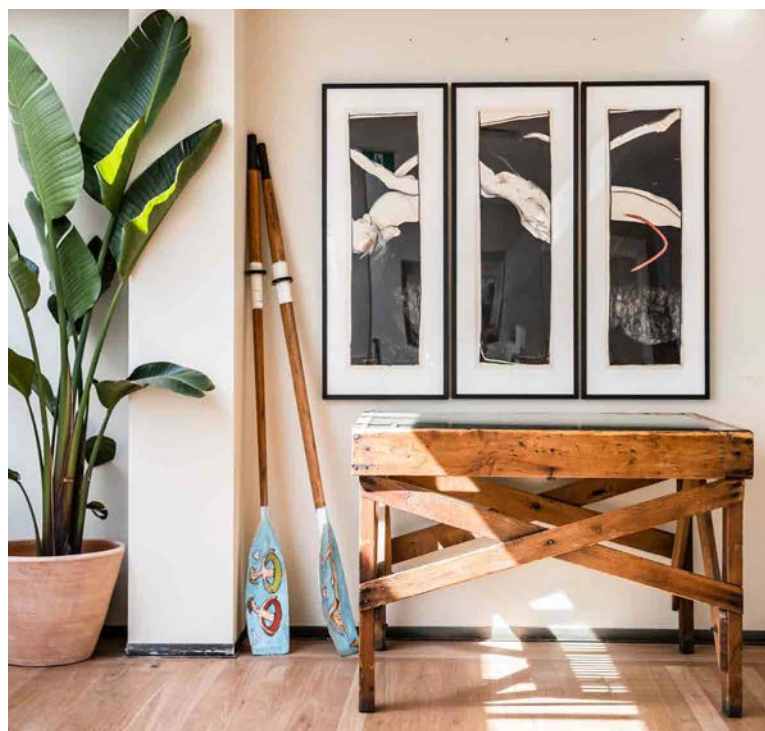




Bathers' Pavilion has over 25 years' experience creating memorable weddings on the Balmoral beachfront.



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.\*

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 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

\*The use of the terrace for a ceremony is only available for exclusive weddings, this incurs an additional fee of \$950

# THE BALMORAL ROOM & TERRACE

Bathers' Pavilion, a historic building recently renovated, 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 and Terrace are wheelchair accessible.



## CAPACITY

**Maximum sit down** 100  
**Cocktail style** 30-200

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

## TIMINGS

**Lunch** 12pm – 4pm  
**Dinner** 6pm – 10pm  
6pm – Midnight

Additional hours and timings outside of the above are by request and incur additional costs.

# TERRACE WEDDINGS

The Terrace is available to be hired, just a section of it 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



## 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



## CHEESE BUFFET

INCLUDING FRUIT, QUINCE PASTE AND ASSORTED BREADS

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

## 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

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

# BESPOKE WEDDING 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**



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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*
- Slow roast baby beetroot & goats cheese salad, witlof, aged balsamic *GFNF*
- Wagyu beef bresaola, grilled fig, vincotto, pecorino cheese *GFNF*
- Tea smoked Murray cod rillette, 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 fillets, 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*
- 12-hour roast carrots, whipped feta, sesame *GFNFV(DF)*
- Roast Dutch cream potatoes, chives & crème fraiche *GFNFV(DF)*
- Steamed seasonal greens *GFNFV(DF)*
- Tomato & cucumber salad, labneh, mint *GFNFV(DF)*
- French Fries *GFNFVDF*

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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

## 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 *NFDFDF*

Vegetarian spring rolls *VGFNFDF*

Asian roll, cucumber, noodles *GFDFV*

Thai style chicken, lemongrass stick *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 *DFNFGF*

Pork belly, Thai whiskey sauce *DFNF(GF)*

Crispy chicken wings, Thai satay sauce *DFNF GF*

## MAIN

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

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 *DFNFGFV*

Steamed jasmine rice *DFNFGFV*

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 day.

# DRINKS PACKAGES

MINIMUM 40 GUESTS

## THE GROVE

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

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

**2023 Rockbare '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 Rose 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)

# WINTER WEDDING SPECIALS

MAY – AUGUST

## OPTION 1

**\$195 per person to include:**

*Available Monday to Sunday*

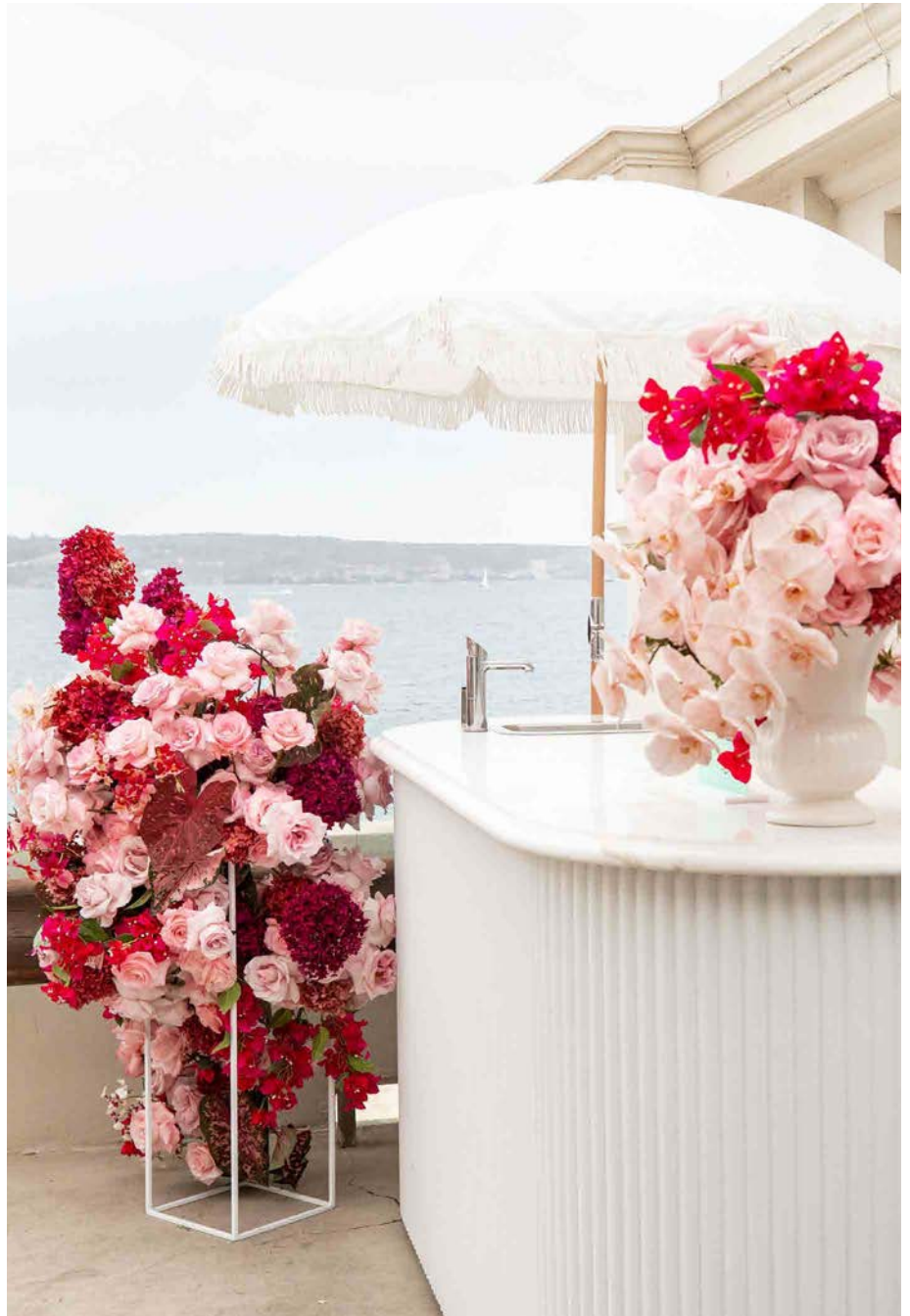
- Canapé on arrival
- 3 course set, alternate serve, sharing or Betel Leaf banquet menu with tea and coffee
- 5.5 hour unlimited drinks package (*upgrades available*)
- 6 hour room hire
- \$200 gift voucher to use in any of our world class restaurants in lieu of a menu tasting
- One night's accommodation at The Four Seasons, Sydney for the Bride and Groom\* (*subject to availability, upgrades are available*)
- Car transfer from Bathers' to The Four Seasons, Sydney
- Bottle of Australian sparkling wine in your room on arrival
- Breakfast at Mode restaurant or in-room dining based on "Big Brekkie"
- Late check out at 2pm (*on request*)
- Valid 7 days a week

## OPTION 2

**\$175 per person to include:**

*Available Monday to Wednesday*

- Canapé on arrival
- 3 course set, alternate serve, sharing or Betel Leaf banquet menu with tea and coffee
- 5.5 hour unlimited drinks package (*upgrades available*)
- 6 hour room hire
- \$200 gift voucher to use in any of our world class restaurants in lieu of a



Minimum spends apply, date dependent

A fee of \$950 will apply for the use of The Terrace for your ceremony

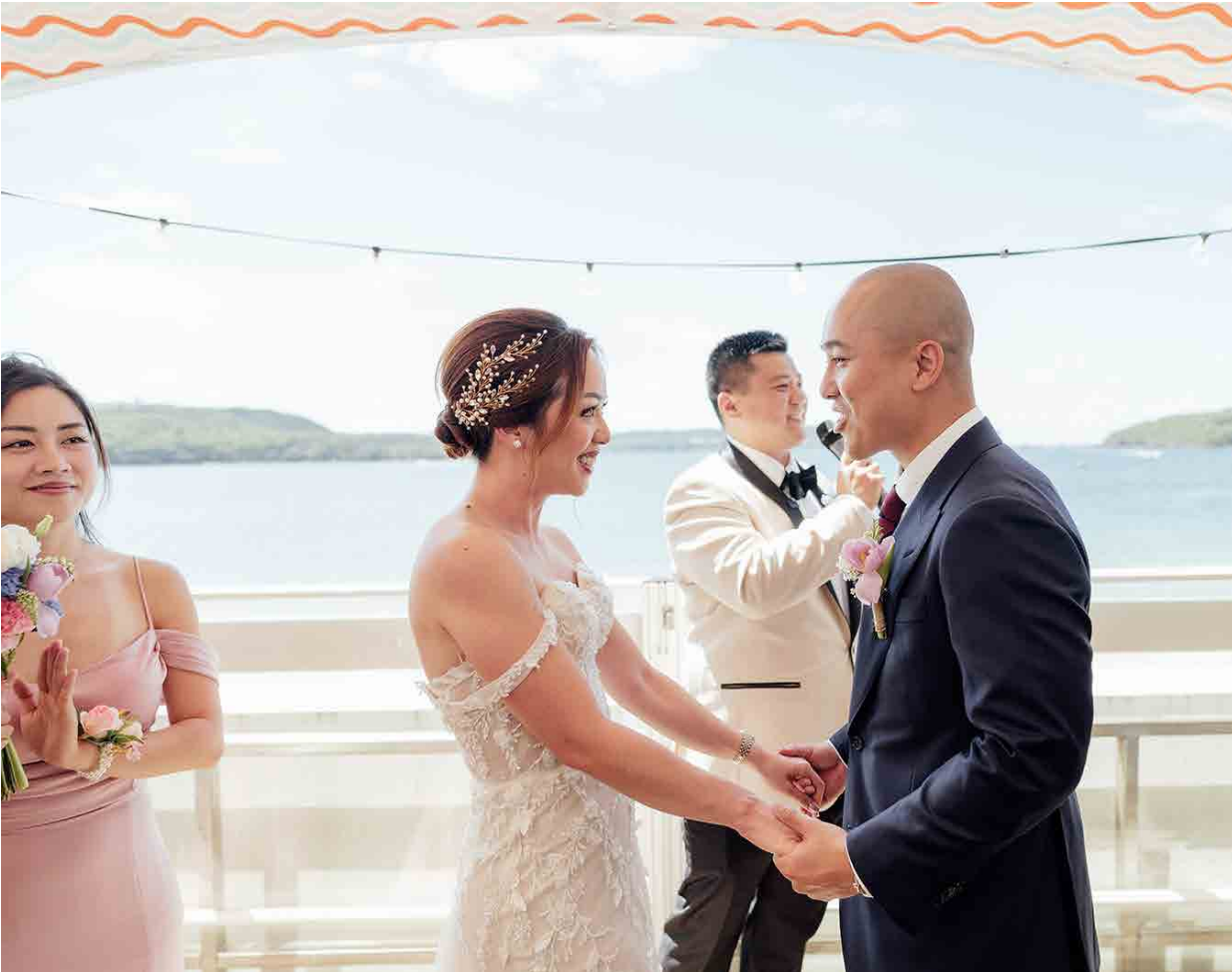
Our gift of the hotel and transfer is not compulsory or transferable to any other party. Hotel bookings are subject to availability. A similar room type or hotel will be substituted dependent on availability or if total spend is less than \$10,000 (excluding service charge).

Available for exclusive use weddings (Terrace and Balmoral Room) held May to August only.

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

# MIDWEEK WEDDING DINNER SPECIAL

FEBRUARY – APRIL / SEPTEMBER – OCTOBER



## \$185 per person to include:

Available Monday to Wednesday

- Canapé on arrival
- 3 course set, alternate serve, sharing dinner menu and side salad (*this is a reduced version of the menu in this brochure*) with tea and coffee
- 5.5 hour unlimited drinks package (*upgrades available*)
- 6 hour room hire
- \$200 gift voucher to use in any of our world class restaurants in lieu of a menu



Minimum spends apply, date dependent (a fee of \$950 will apply for the use of The Terrace for your ceremony)  
10% service fee added to the total bill (15% for Public holidays)

# INCLUSIONS

*Bathers' Pavilion provides the following for your exclusive hire\* wedding:*

**Event Manager**

to help plan and coordinate your special day

**Complimentary \$200 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, 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, 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 rather than a menu tasting

# 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

One table	16
Two tables	22

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 24. The Sunroom has high ceilings, full length windows and views over Balmoral Beach and out to the heads.

A three course sharing / set or alternate serve 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



'Wow, what a day! Peter and I had a truly perfect wedding day. Thank you so much for giving us a Bathers' fairytale reception.

Your staff were excellent, very professional, lovely people who had a smile on their face all evening. All the feedback we have had from our guests regarding the food, service and ambience's has been extremely positive. Our guests had a magical evening

We were blessed with a beautiful sunny day which made the arrival drinks and canapés on the terrace gorgeous.

Peter and I were thrilled with the whole evening.'

**Jo & Peter** (October 2024)

'Thank you so much for an incredible day! Everything from the food, the location, and the staff were great. The food was fantastic, people were all saying how amazing it was and better than non-vegan events..

We really had a fantastic time and we want to know how appreciative we are of you and the staff at Bathers' Pavilion. Please let the chefs know they went above our expectations and we were so thrilled how everything came together.'

**James & Stefan** (August 2024)

'We just wanted to thank you for a wonderful reception. You and your staff did a wonderful job.

We couldn't have been happier. There is nothing we would have changed. We were also blessed with amazing weather'

**Nieke & Adam** (March 2025)

'Thank you SO much for everything! We had the best time and it could not have been more perfect.

We have received so many positive compliments on how beautiful the venue looked, how great the food was and lovely and attentive the staff were. It could not have gone any better so thank you for all of your hard work

**Grace & James** (March 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 in the room, then a few will be quickly and discreetly removed after dinner to create a larger dance floor.

- Round tables (6 guests)
- Round tables (8 guests)
- Rectangular tables (8 guests)
- Rectangular tables (10 guests)
- Block table (40 guests)
- Two long tables (80 guests)

### **When do we finalise our event?**

Four weeks prior we request your food and beverage selections. Final numbers and any dietaries we need seven days before your wedding.

### **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 hired.

### **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 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 \$200 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 rather than 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) on The Terrace only, but unfortunately we do not allow confetti or rice.

### **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

## 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 Weddings:** 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 Weddings:** We require 50% of the minimum spend as a deposit. This will be deducted from your bill on the day.

## FINAL DETAILS SEVEN DAYS PRIOR TO WEDDING

The guaranteed number of guests attending along with dietary requirements are required seven working days prior to your wedding. Any increases to this number must be confirmed by your event manager and cannot be guaranteed.

## WEDDING DURATION

**Exclusive Weddings:** A lunch or dinner wedding cannot exceed a 6 hour time period unless otherwise arranged. Standard duration for weddings is 4 hours for a lunch and 6 hours for a dinner. Lunch weddings 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 Weddings:** The duration of non-exclusive weddings is four hours unless otherwise arranged.

## MINIMUM SPENDS

The minimum food and beverage spend does not include service charge or any items or services supplied by outside contractors (even if they are arranged by our events manager).

## 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 on the day 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 wedding. 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 a wedding. Left items must be collected within three days of your wedding. Organisers/clients 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 a wedding.

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

Tapered candles must have a holder which catches all of the residue wax to avoid damage to our table cloths and napkins.

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.

## WEDDING CANCELLATION

### Exclusive Weddings:

- **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 Weddings:

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.



# WEDDINGS

AT BATHERS' PAVILION

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



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

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