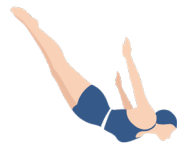




WEDDINGS



BATHERS' PAVILION • 2026/2027



A Wedding by the Sea, Defined by Elegance

For more than 25 years, Bathers' Pavilion has been the setting for some of Sydney's most memorable weddings.

Overlooking Balmoral Beach and Sydney Heads, our iconic waterfront venue provides a breathtaking backdrop for celebrations that are as unique as the couples we welcome.

From intimate gatherings to grand seaside receptions, our experienced team delivers a seamless and personalised experience, ensuring every detail is thoughtfully considered and flawlessly executed.

With award-winning cuisine, exceptional wines and attentive service, your wedding is tailored entirely to your vision, creating a celebration that is elegant, memorable and distinctly yours.



Why couples choose Bathers' Pavilion...

Iconic location

Just steps from Balmoral Beach, with sweeping views to Sydney Heads, the setting feels effortlessly cinematic

Historic building

A beautifully restored 1920s heritage building, blending coastal charm, subtle Art Deco detailing and light-filled elegance. The space is naturally stunning and requires minimal additional styling

Award-winning chefs

Led by Chef Aaron Ward, whose work has earned two-hat recognition, and Perry Hill the Bistro Head Chef the kitchens deliver refined seasonal cuisine with precision, creativity and exceptional attention to detail

Exceptional food and beverage experiences

Featuring locally sourced ingredients and fully customisable menus, every dining experience is thoughtfully designed to impress and create lasting memories

Convenience

Host both your ceremony and reception in one spectacular waterfront venue, with a range of picturesque nearby locations for unforgettable wedding photography

Experienced event managers and staff

Benefit from attentive, personalised service and a dedicated team committed to ensuring every detail is seamlessly executed. With a staff-to-guest ratio of 1:15, your celebration is in expert hands

Versatility for styles and sizes

From intimate gatherings of 20 guests to grand celebrations of 350, our beautifully appointed spaces can be tailored to suit a wide range of wedding styles and sizes

OUR SPACES

FIRST FLOOR EXCLUSIVE

Balmoral Room and Terrace

Up to 200 guests cocktail style or 100 seated

A light-filled, elevated space with sweeping ocean views. Perfect for stylish cocktail receptions or intimate seated celebrations, complemented by a private terrace for sunset drinks.

GROUND FLOOR EXCLUSIVE

Bathers' Pavilion Restaurant and Bistro

Up to 350 guests cocktail style or 220 seated

Enjoy exclusive use of the entire ground floor, with panoramic views across Balmoral Beach. A versatile and flowing layout ideal for larger weddings, offering dedicated spaces to dine, mingle and dance.

ENTIRE BUILDING EXCLUSIVE

Bathers' Pavilion Restaurant, Bistro, Terrace & Balmoral Room

Up to 350 guests cocktail style or 220 seated

The ultimate Bathers' Pavilion experience. Create a journey for your guests with dedicated spaces for canapés, dining and dancing, all framed by spectacular ocean views. Expansive, seamless and unforgettable.

BATHERS' PAVILION RESTAURANT

Up to 120 guests seated or 190 cocktail

An exclusive restaurant experience centred around our award-winning two-hatted menu, offering an exceptional dining celebration in an iconic waterfront setting.

THE TERRACE *Partial or entire use*

Up to 80 guests cocktail style or 40 seated

A relaxed outdoor space overlooking Balmoral Beach, shaded by large umbrellas and ideal for cocktail-style celebrations, long lunches or intimate dining by the water.

THE GOOD ROOM

Up to 22 guests seated

An intimate private dining space that combines elegance and exclusivity, perfectly suited to smaller celebrations and special occasions, with our award-winning two-hatted cuisine at the heart of the experience.

THE SUNROOM

Up to 24 guests seated or 30 cocktail style

A bright and stylish bistro-style setting, ideal for relaxed yet refined gatherings with family and friends.



“We pride ourselves on creating original and unforgettable celebrations.

No two weddings are ever the same, and our experienced team will work closely with you to ensure every detail reflects your vision, resulting in a wedding that is truly one of a kind”

FIRST FLOOR EXCLUSIVE

BALMORAL ROOM & TERRACE



You and your guests will enjoy breathtaking views from The Terrace, overlooking Balmoral Beach and extending to Sydney Heads. It is an ideal setting for pre-lunch or pre-dinner drinks, canapés at sunset, or a wedding ceremony by the water. Entertainment options are flexible, from a solo musician or string quartet to a DJ or band, with up to five musicians recommended. The Terrace is included with exclusive hire of the first floor, supporting a natural flow between indoor and outdoor spaces.

The Balmoral Room can be configured for either seated receptions or cocktail-style celebrations. Filled with natural light and opening to evening ambience, it provides a refined setting for dining, speeches and dancing. Its distinctive box windows add warmth and character, framing the changing coastal light throughout the day.

Both The Balmoral Room and The Terrace are fully wheelchair accessible, ensuring all guests can enjoy the celebration comfortably.

CAPACITY

Maximum sit down 100
Cocktail style 30-200

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

TIMINGS

Lunch Midday – 4pm
Dinner 6pm – 10pm
6pm – Midnight

Should you wish to extend your celebration beyond the standard timings, additional hours can be arranged upon request (supplementary charges apply)

“Unforgettable weddings start with unforgettable food, elevate your celebration with cuisine your guests will rave about!”

*The use of the terrace for a ceremony is only available for Exclusive First Floor or Entire building weddings only, this incurs an additional fee of \$950 and your ceremony would commence 30 minutes prior to your event start time

GROUND FLOOR EXCLUSIVE

BATHERS PAVILION RESTAURANT & BISTRO

The ground floor of Bathers' Pavilion offers an iconic waterfront setting for weddings, combining relaxed coastal elegance with exceptional food and service.

With exclusive use of both the Restaurant and Bistro, couples can celebrate overlooking Balmoral Beach, with uninterrupted water views, refined interiors and a warm, welcoming atmosphere throughout. The layout allows guests to move naturally between spaces, supporting both seated dining and more social, flowing celebration formats.

From intimate ceremonies to lively receptions, the ground floor adapts seamlessly between formal dining and relaxed celebration. The result is a wedding experience that feels timeless, effortless and distinctly Bathers'.



CAPACITY

Maximum sit down 220

Cocktail style 350

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

TIMINGS

Lunch Midday – 4pm

Dinner 6pm – 10pm

6pm - Midnight

Should you wish to extend your celebration beyond the standard timings, additional hours can be arranged upon request (supplementary charges apply)



ENTIRE BUILDING EXCLUSIVE

BATHERS PAVILION RESTAURANT, BISTRO, TERRACE & BALMORAL ROOM



For couples seeking a wedding that flows across multiple spaces, Bathers' Pavilion offers a layered ground-to-first-floor experience designed for seamless transition and natural rhythm.

Begin with canapés and drinks on the first-floor Terrace, where panoramic views over Balmoral Beach create a relaxed and celebratory arrival setting. Guests can gather, mingle and take in the coastal outlook as the day unfolds.

From there, move to the ground floor Restaurant and Bistro for a refined lunch or dinner, showcasing Bathers' celebrated cuisine in a setting that balances coastal charm with understated elegance. The space is designed for both connection and comfort, supporting a smooth transition from pre-dinner drinks to a full dining experience.

As the evening progresses, the celebration returns to the first floor Balmoral Room, where the atmosphere shifts into a more intimate and energetic setting for speeches, dancing and late-night celebration. The result is a carefully considered journey through the venue, from relaxed waterfront arrival to a vibrant final chapter, all within one cohesive experience.

CAPACITY

Maximum sit down	220
Cocktail style	350

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

TIMINGS

Lunch	Midday – 4pm
Dinner	6pm – 10pm 6pm – Midnight

Should you wish to extend your celebration beyond the standard timings, additional hours can be arranged upon request (*supplementary charges apply*)



BATHERS' PAVILION RESTAURANT

A full restaurant takeover for up to 125 seated guests places you at the heart of Bathers' Pavilion, creating an exclusive and immersive setting for an unforgettable wedding celebration. With complete use of the space, you and your guests can settle into the occasion, surrounded by coastal elegance, attentive service and the relaxed sophistication that defines Bathers'.

At the centre of the experience is our award-winning, two-hatted menu, a refined culinary journey built around the finest seasonal produce. Each dish is carefully prepared and presented with precision, delivering a dining experience that is generous, elevated and designed to mark the significance of the day.

This format supports a seamless flow from arrival drinks through to a beautifully paced seated reception, where conversation continues easily, glasses are raised and every detail is executed with care. For couples who want the dining experience to be as memorable as the ceremony itself, this is the ultimate culinary focus of the celebration.

CAPACITY

Maximum sit down 120

TIMINGS

Lunch Midday – 4pm
Dinner 6pm – 10pm
6pm – Midnight

“An award-winning, two-hatted dining experience showcasing refined seasonal cuisine, crafted to be the culinary highlight of your celebration.”



THE TERRACE

PARTIAL OR ENTIRE USE

The Terrace is available for exclusive or partial hire for intimate weddings, with a four-hour lunch or dinner booking. Lunch service begins at midday, with dinner from 6pm.

A range of music options is available (entire use only), from a solo musician or string quartet to a DJ or band (maximum of five musicians recommended).

Beverages may be charged on consumption, or for groups of 40 guests or more, you can choose from one of our drinks packages.

In the event of wet weather, your celebration will be seamlessly relocated to our Art Gallery space.

There is no room hire fee but minimum spend requirements apply.

CAPACITY

Maximum sit down - Partial use	40
Maximum sit down - Entire use	40
Cocktail style - Partial use	40
Cocktail style - Entire use	80

TIMINGS

Lunch	Midday – 4pm
Dinner	6pm – 10pm

“The Terrace at Bathers’ Pavilion rivals the world’s finest seaside venues — the quintessential Sydney experience.”



THE GOOD ROOM



For smaller, more intimate wedding lunches or dinners, The Good Room offers a private dining experience within our two-hatted Restaurant, showcasing the acclaimed cuisine of Executive Chef Aaron Ward.

This elegant space features floor-to-ceiling glass windows with sweeping views over Balmoral Beach and out to Sydney Heads, providing a striking backdrop for a refined and personal celebration.

Guests may choose a three-course à la carte menu for \$125 per person or a tasting menu for \$195 per person, with beverages charged on consumption.

While there is no room hire fee, minimum spend requirements apply.

CAPACITY

One table	16
Two tables	22

“Where world-class dining meets breathtaking Balmoral Beach views.”

THE SUNROOM

For more relaxed, intimate weddings, The Sunroom offers a private dining space within our Bistro, with menus designed by Head Chef Perry Hill.

Accommodating up to 24 guests, this light-filled room features high ceilings, floor-to-ceiling windows and sweeping views over Balmoral Beach and out to Sydney Heads, creating an effortless and elegant setting for a small celebration.

A three-course sharing, set or alternate serve menu is available for \$95 per person, with beverages charged on consumption.

While there is no room hire fee, minimum spend requirements apply.

CAPACITY

One table	14
Two tables	24
Cocktail	30

“Relaxed all-day dining by the beach, made for long memorable wedding lunches dinners.”



FOOD PACKAGES

SEATED LUNCH / DINNER*

4 HOURS

\$115 per person

- Canapé on arrival
- 3 course set, alternate serve, sharing style or Thai banquet menu
- Tea/coffee
- Midday to 4pm / 6pm to 10pm

SEATED DINNER*

6 HOURS

\$135 per person

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



FOOD STATION OPTIONS*

OYSTER SHUCKING STATION

- Oyster chef \$250
- Sydney rock oysters \$8 each

CHEESE AND/OR CHARCUTERIE

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

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

BESPOKE WEDDING MENU

Our bespoke menus are crafted by Executive Chef Aaron Ward, recently awarded two hats in the SMH Good Food Guide. Aaron works closely with dedicated farmers, producers, and fishermen who share his passion for exceptional, ethically sourced ingredients – ensuring every dish reflects the highest quality for your guests.

4 COURSE

Lunch / Dinner \$195

- 3 x Welcome snacks
- 2 x Entrees
- 1 x Main course (*chef's seasonal feature*)
- 1 x Dessert course / Dessert canapés

5 COURSE

Lunch / Dinner \$225

- 3 x Welcome snacks
- 3 x Entrees
- 1 x Main course (*chef's seasonal feature*)
- 1 x Dessert course / Dessert canapés



* For Bathers Pavilion and exclusive weddings only, subject to Aaron Ward's availability / A 10% service fee added to the total bill (15% on Public holidays)

CANAPÉS

OUR MENUS ARE FULLY 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)*

- King prawn, caramelised macadamia, chilli crisp
- Crispy pork belly, honey & lime

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 *NF*

Wagyu beef tartare, horseradish, potato crisp *GFNF*

Smoked salmon rilette, crème fraîche, dill, bagel crouton *NF*

Goats cheese & beetroot tartlet, confit shallot *NF*
Vcheese *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, kataifi pastry, chermoula, cocktail sauce *NF*

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 *GFNF*

Mini beef pie, tomato & fig jam *NF*

Salt & pepper calamari, wasabi mayo *GFDFNF*

WE RECOMMEND:

FOR 15-30 MINUTES:
2 x COLD/HOT CANAPES

FOR 45-60 MINUTES:
3-4 x COLD/HOT CANAPES

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 FULLY CUSTOMISABLE

SUBSTANTIAL

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

Pumpkin & ricotta ravioli, burnt sage butter *NF V*

Chicken flat noodle 'Pad see ew', oyster sauce, snake beans, bean sprouts, egg, garlic chives *NF GF DF (V)*

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

Green chicken curry, lime leaf, jasmine rice *GF DF NF (V)*

Rigatoni pasta, Bolognese ragu *NF*

Roast pumpkin & mushroom risotto, sage and ricotta *GF NF V*

Beef bourguignon, pancetta, shallots, red wine, mashed potato *GF NF*

Duck San choy bow *GF DF*

Red vegetable curry, plantain, eggplant, steamed rice *V GF DF*

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

Crispy barramundi, three flavoured sauce, prawn cracker *DF NF GF*

DESSERT

Lemon meringue tart

Chocolate hazelnut gâteau *GF*

Churros, chocolate sauce *NF*

Tiramisu *NF*

Ice cream and sorbet in mini cones

Mini pavlova *GF NF (DF)*

Vanilla and blueberry choux *NF*

Raspberry macarons *GF*

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 FULLY CUSTOMISABLE

ENTRÉE

ALTERNATE SERVE: CHOICE OF 2 / SHARED: CHOICE OF 3

- 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 *GFNFV(DF)*
- 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 3

- 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, braised red cabbage, glazed Dutch carrot, potato rosti *GFNF*
- Slow roast lamb rump, pumpkin gnocchi, feta cheese, chimichurri sauce *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*
- Grilled salmon, quinoa salad, trussed cherry tomatoes, basil pesto, golden raisins *DFGF*
- 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 <i>GFDFNFV</i> | Mixed leaf salad <i>GFNFVDF</i> |
| 12-hour roast carrots, whipped feta, sesame <i>GFNFV(DF)</i> | Tomato and cucumber salad, labneh, mint <i>GFNFV(DF)</i> |
| Roast Dutch cream potatoes, chives & crème fraiche <i>GFNFV(DF)</i> | French Fries <i>GFNFVDF</i> |

*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 EVENTS

OUR MENUS ARE FULLY 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

Chocolate hazelnut gâteau *GF*

Churros, chocolate sauce *NF*

Tiramisu *NF*

Ice cream and sorbet in mini cones

Mini pavlova *GFNF(DF)*

Vanilla and blueberry choux *NF*

Raspberry macarons *GF*

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 FULLY CUSTOMISABLE

CANAPÉS

ONE INCLUDED IN PACKAGE*

Oysters, red nahm jim dressing *NFDFDF*

Vegetarian spring rolls *VGFNFDF*

Grilled chicken skewers, satay sauce *GFDF*

Thai style chicken, lemongrass stick *GFDFNF*

ENTRÉE

Betel Leaf

- King prawn, caramelised macadamia, chilli crisp dressing *GFDF (V)*
- Crispy pork belly, honey & lime *GFDFNF (V)*

Raw tuna, nashi, crispy noodle, green chilli Nahm Jim *DFGFNF*

Prawn & sesame toast, sweet chilli sauce *NFDF*

Kingfish, avocado, finger lime dressing, taro chips *GFNFDF*

MAIN

Prawn & green papaya salad, cashew, Nahm Jim dressing *DFGFNF*

Caramelised pork hock, palm sugar, star anise, green mango, chilli vinegar *DFGFNF*

Beef cheek massaman curry, sweet potato, macadamia, galangal, pea eggplant *GFDF (NF)*

Crispy barramundi, three flavoured sauce *NFGFDF*

SIDES

Stir fried Chinese broccoli, sweet soy, fried garlic *DFNFGFV*

Steamed jasmine rice *DFNFGFV*

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

DESSERT

Crème caramel, Chantilly *GFVNF*

Pandan chiffon, pandan coconut cream and coconut snow *GFNFDFV*

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



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

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



“Thoughtfully selected drinks designed to perfectly complement your celebration.”

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 Ashbrook Chardonnay
Margaret River, WA

2023 The Pawn El Desperado Rosé
Adelaide, SA

2023 Storm Bay Pinot Noir
Coal River Valley, Tas

2022 Mt Horrocks Nero D'Avolo
Clare Valley, SA

2024 Mosswood Amy's Cabernet Sauvignon Blend
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 (Raglan and Wolseley only)
- 2 x Red wine varieties
- Beers (Asahi, Three sheets ale, Heineken 0%)
- Soft drinks
- Juice
- Purezza water

Our four hour lunch/dinner packages are for 3 hours 45 minutes of unlimited beverage service

Our six hour dinner packages are for 5 hours 45 minutes of unlimited beverage service

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

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

2024 The Other Wine Co Pinot Gris
Adelaide Hills, South Australia

2023 Craggy Range 'Te Muna Roa'd Sauvignon Blanc
Martinborough, New Zealand

2024 Giant Steps Chardonnay
Yarra Valley, Victoria

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

2022 The Old Vine Shiraz
Barossa Valley, SA

Our four hour lunch/dinner packages are for 3 hours 45 minutes of unlimited beverage service

Our six hour dinner packages are for 5 hours 45 minutes of unlimited beverage service

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 charged on a consumption basis a full menu is available for pre-selection



COCKTAILS

Pre-ordered cocktails (available on request) from \$21
Cocktail bartender* (required if you would like cocktails)
\$250 each

SPIRITS

All spirits available, 30ml (pre-arranged) from \$13

QR CODES

If you'd like your guests to be able to purchase drinks themselves, our digital QR code ordering system is available (pre-arranged)



*These charges are only for exclusive weddings only

WINTER WEDDING SPECIALS

MAY – AUGUST

CELEBRATE IN STYLE

\$195 per person, to include:

- Welcome canapé on arrival
- Exquisite **three-course menu** or signature **Betel Leaf banquet** with tea & coffee
- **5.5 hours unlimited drinks package** (*upgrade options available*)
- **Exclusive 6-hour event duration**
- **\$200 dining voucher** for our world-class restaurants (*in lieu of a menu tasting*)
- **Overnight stay for the Bride and Groom** at *The Four Seasons, Sydney** with car transfer from Bathers' Pavilion
- Arrival sparkling wine, luxurious breakfast at Mode Restaurant or in-room "Big Brekkie," and late check-out at 2pm

Available seven days a week, May-August. Subject to availability and minimum spend requirements / upgrades available.

MIDWEEK CELEBRATION

\$175 per person, to include:

- Welcome canapé on arrival
- Exquisite **three-course menu** or signature **Betel Leaf banquet** with tea & coffee
- **5.5 hours unlimited drinks package** (*upgrade options available*)
- **Exclusive 6-hour event duration**
- **\$200 dining voucher** for our world-class restaurants (*in lieu of a menu tasting*)

Available Monday to Wednesday, May-August. Subject to availability and minimum spend requirements / upgrades available.



Available for exclusive weddings only / Terms and conditions apply

MIDWEEK WEDDING SPECIAL

FEBRUARY – APRIL / SEPTEMBER – OCTOBER



\$190 per person to include:

- Welcome canapé on arrival
- Three-course set menu with alternate serve or sharing dinner, and side salad (*a curated, reduced version of our full menu*) with tea and coffee
- 5.5-hour unlimited drinks package (upgrades available)
- **Exclusive 6-hour event duration**
- \$200 gift voucher to use in any of our world-class restaurants (*in lieu of a menu tasting*)

Available Monday to Wednesday, February-April / September-October for exclusive weddings only. Terms and conditions apply



INCLUSIONS

When you choose exclusive hire at Bathers' Pavilion, your exclusive wedding includes the following:

Dedicated Event Manager to plan and coordinate your special day

Complimentary \$200 food and beverage voucher** redeemable at any of our three world-class restaurants

All linen, cutlery, crockery and glassware

Cake knife and cake table

Cake cutting service

Tea light candles on tables

Access to our trusted preferred supplier contacts

Complimentary menu printing

Choice of set, alternate serve, sharing modern Australian menu or Betel Leaf modern Asian banquet menu

Microphone and lectern for speeches

Full sound system with Bluetooth connectivity

Complete table set-up, including placement of your place cards, bonbonniere, and more

Dedicated Floor Manager

Professional wait staff (1:15 ratio)



*Exclusive hire weddings are those that book a combination of spaces

** Please be aware that the gift voucher offers a dining experience and is not a direct tasting of your wedding menu

TESTIMONIALS



'Thank you and the team who looked after us tonight it was a great night and nothing but great things to say about everything.'

Carl & Liv - March 2026

'We had a blast and the food, service and venue was truly phenomenal so thank you and the team for a wonderful celebration.'

Elisabeth & Colin - March 2026

'We cannot begin to tell you how appreciative we are with how everything turned out. We absolutely had an amazing night, everything was perfect.'

Lauren & Liam - March 2026

'Thank you so much for making our wedding day so amazing.'

We had such a fantastic time and you made the whole thing so easy for us. All our guests said that the venue and food were fabulous.'

Julia & Peter - May 2026

'We had the most amazing perfect wedding, thank you so much!! Bathers is such stunning and gorgeous venue! It will forever be our special place, and we would love to say hi whenever we come by!'

Ashley & Andrew - April 2026

'Laura and I had the most incredible day on Saturday. We couldn't have gotten better weather, and everything just fell in to place beautifully.'

Thanks to you and the team for making the reception run so smoothly. The venue and your team delivered the perfect atmosphere for our special day and we can't thank you enough.'

Laura & Tim - May 2026



FAQS

What tables are available in the Balmoral Room?

We offer flexible layouts with a variety of table sizes and shapes:

- Round tables – 6 or 8 guests per table
- Rectangular tables – 8 or 10 guests per table
- Block table – up to 46 guests
- Two long tables – up to 80 guests

If maximum seating is used, some tables can be quickly and discreetly removed after dinner to create a larger dance floor.

When do we finalise our event?

- 4 weeks prior – food & beverage selections confirmed.
- 7 days prior – final guest numbers and dietary requirements due.

Can items be delivered before the wedding?

Yes, place cards, bonbonnière, wishing well, guest book and additional decorations can be delivered 1–2 days prior.

What time can suppliers access the venue?

- Exclusive hire – usually 2 hours before your event.
- If holding a Terrace ceremony – 1.5 hours before your event.

Exclusive vs Intimate Weddings – what's the difference?

- Exclusive Wedding – A Combination of at least two or our spaces are reserved just for you.
- Intimate Wedding – Only The Bathers Pavilion Restaurant, The Terrace, the Sunroom or the Good Room is reserved for your event.

Who sets up on the day?

Your dedicated Bathers' supervisor and our experienced team will set up all agreed arrangements, including place cards, bonbonnière, centrepieces, seating plan, cake, etc.

Do you provide menu tastings?

Rather than traditional tastings, we offer a \$200 dining voucher valid at any of our three restaurants. This allows you to enjoy a full dining experience and appreciate the quality of our cuisine, rather than a direct replication of your event menu.

What is the difference between set and alternate serve menus?

- Set menu – all guests are served the same entrée, main and dessert.
- Alternate serve – two entrées, two mains and two desserts are served alternately.

Can you cater for dietary requirements?

Yes – almost all dietary needs can be accommodated. Please advise us 7 days prior to your wedding.

Is the first floor wheelchair accessible?

Yes. We have a chair lift with a seat that also accommodates electric wheelchairs (up to 300kg).

Can we use our own florist or suppliers?

Yes. We're happy to share our list of recommended suppliers once your booking is confirmed, but you are welcome to use your own if you prefer.

Can we use confetti?

Confetti and rice are not permitted. Pale rose petals (white, pale pink, pale yellow only) may be used on The Terrace.

How do I confirm my wedding at Bathers' Pavilion?

- Exclusive Events – Complete pages 2 & 3 of your quote and send them back to us along with your deposit (payments accepted via all major cards or EFT)
- Intimate Events – Once a booking is made you would add your card details via the link for us to deduct the deposit.

WEDDING 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** – 25% deposit required to secure your date. Full payment due 7 days prior. Any additional charges are finalised on the day. Credit card details are required as security (even if paying via EFT)
- Intimate Weddings** – 50% of the minimum spend is required as deposit (deducted from final bill).

FINAL DETAILS (30 DAYS PRIOR / 7 DAYS PRIOR)

- We need your final food and beverage selections 30 days prior to your event date
- Final guest numbers and dietary requirements due 7 working days prior
- Increases after this time must be approved by your Event Manager and cannot be guaranteed

WEDDING DURATION

- Exclusive Weddings**, 6-hour maximum (unless arranged otherwise)
 - Daytime weddings:** up to 4 hours, concluding by 4pm sharp
 - Evening weddings:** up to 6 hours, concluding by midnight
 - Beverage service & music ends 15 minutes prior (3:45pm for lunch / 11:45pm for six hour dinners)
- Intimate Weddings**, 4 hours unless otherwise arrange

MINIMUM SPENDS

Minimum food & beverage spend excludes service charges and any services/items supplied by outside contractors (even if arranged through Bathers' Pavilion)

FOOD

Menu items may become unavailable dependent on several factors including market availability, ingredient costs and menu changes by the chef.

BEVERAGE

Consumption Basis: An estimated amount is invoiced and payable prior

- A pre-authorisation is taken on your card
- Differences are adjusted on the day (charged or refunded)

Please note that consumption estimates may differ to actual consumption on the day

Beverages and wine vintages may change without notice, a similar item/s will be offered as a replacement.

Beverage service concludes 15 minutes prior to the scheduled conclusion of the event.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

- Guests showing signs of intoxication will not be served
- Minors are not permitted to consume alcohol

ENTERTAINMENT

- Amplified music permitted in Balmoral Room (up to 5 musicians)
- Volume must not exceed 95 decibels
- Amplified music on The Terrace permitted until 10pm.
- All music, including live bands, DJs, and background music, must cease 15 minutes prior to the scheduled conclusion of the event

ADDITIONAL CHARGES

- Events running beyond package times will incur room hire and/or labour costs.
- Early access outside agreed times may also incur additional charges and must be arranged in advance

RESPONSIBILITY

- Bathers' Pavilion accepts no responsibility for damage or loss of property before, during or after your event. Items must be collected within three days.
- Clients are liable for any damage to the venue, fittings, or equipment caused by guests and/or contractors.
- Décor guidelines:
 - Allowed:** Pale rose petals (white, pale yellow, pale pink).
 - Not allowed:** Confetti, rice, adhesives, or hanging objects from walls/ceiling.
 - Candles:** Tapered candles must have holders to catch all wax (even drippless candles will have drippage)
- AV equipment can be arranged if required.

CANCELLATION POLICY

Exclusive Weddings:

- 6+ months prior:** \$950 admin fee retained
- 3–6 months prior:** 50% of deposit retained
- 2–3 months prior:** Full deposit retained
- 1–2 months prior:** Full minimum spend charged
- <30 days prior:** 100% of contracted food & beverage spend charged

Intimate Weddings:

- Cancellation more than 5 day prior:** Deposit refunded
- Cancellation within 5 days:** Deposit forfeited
- Cancellation within 24 hours:** Full minimum spend 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

Issue Date: 11/06/26