



EVENTS AT BATHERS' PAVILION

BALMORAL BEACH • SYDNEY • 2026/2027



"Remarkable occasions, remarkably located"



(02) 9968 2938 | events@batherspavilion.com.au | [@batherspavilion](https://www.batherspavilion.com.au)

4 The Esplanade, Mosman NSW 2088 | www.batherspavilion.com.au

Why People Choose Bathers' Pavilion

For more than 25 years, Bathers' Pavilion has been the setting for some of Sydney's most cherished events. Perched above Balmoral Beach with views stretching to Sydney Heads, it's a venue that simply doesn't need much dressing — the setting does the work.

Whether you're imagining an intimate lunch for 20 or a grand evening reception for 350, our team will make it feel effortless, personal and exactly yours.

"I was just going to write to you and say that Sunday was absolutely amazing! The perfect venue and staff and food were amazing. Couldn't have asked for a better day. Please do pass my thanks on." — Megan Scott, March 2026



THE SETTING

Steps from Balmoral Beach, with sweeping views to Sydney Heads. Effortlessly cinematic, and all yours.

THE BUILDING

A beautifully restored 1920s heritage building; coastal charm, subtle Art Deco detailing, and light that changes beautifully throughout the day. Minimal styling needed.

THE FOOD

Led by Executive Chef Aaron Ward (two-hat, SMH Good Food Guide) and Head Chef Perry Hill, our kitchens deliver refined seasonal cuisine crafted around the finest local produce. Your guests will still be talking about the food a long time after.

THE TEAM

A dedicated Event Manager, experienced floor staff at a 1:15 ratio, and a team that genuinely cares about getting every detail right — from the canapés to the desserts.

THE FLEXIBILITY

Intimate gatherings or grand celebrations, cocktail style or seated dinners, your reception in a spectacular location — we tailor everything to you.

THE EXPERIENCE

Begin with drinks on The Terrace, overlooking the water, then move seamlessly inside for the main event. No transfers, no disruption — just one stunning location from start to finish.

THE CONVENIENCE

All linen, glassware, crockery, sound system, Bluetooth connectivity, menu printing and table setup included as standard. The things that matter most are taken care of.



Ready to start planning your perfect event?

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OUR SPACES

From the most intimate private dining room to exclusive use of our entire iconic building, Bathers' Pavilion offers a space for every style of celebration. All spaces enjoy the same exceptional food, service and waterfront setting.

ENTIRE BUILDING EXCLUSIVE THE BEST OF BATHERS'

The ultimate Bathers' Pavilion experience – exclusive use of the Restaurant, Bistro, Terrace and Balmoral Room. Create a curated journey for your guests: canapés and drinks on the first-floor Terrace with panoramic views, a refined seated dinner on the ground floor, then dancing and late-night celebration in the Balmoral Room above. Expansive, seamless and unforgettable.

Capacity: Up to 350 cocktail / 220 seated **Room hire:** No room hire fee – minimum spend applies

Lunch: Midday – 4pm **Extensions:** Additional hours available on request

Dinner: 6pm – 10pm / 6pm – Midnight

"Just a short note to thank you and the team at Bathers for looking after us so well yesterday.

Kim had an outstanding time and her eyes were still shining this morning heading home to Canberra."

— Ian Hilton-Cowie, March 2026



GROUND FLOOR EXCLUSIVE RESTAURANT & BISTRO

Exclusive use of the entire ground floor, with panoramic views across Balmoral Beach. A versatile and flowing layout perfectly suited to larger events – dedicated spaces to dine, mingle and dance, all in one flowing waterfront setting.

Capacity: Up to 350 cocktail / 220 seated **Room hire:** No room hire fee – minimum spend applies

Lunch: Midday – 4pm **Extensions:** Additional hours available on request

Dinner: 6pm – 10pm / 6pm – Midnight

OUR SPACES

FIRST FLOOR EXCLUSIVE BALMORAL ROOM & TERRACE

A light-filled, elevated space with sweeping ocean views – perfect for stylish cocktail receptions or intimate seated celebrations. The private Terrace is included for sunset drinks, pre-dinner canapés, or your ceremony by the water. Natural light fills the Balmoral Room throughout the day, giving way to warm evening ambiance.

Capacity: Up to 200 cocktail / 100 seated **Room hire:** No room hire fee – minimum spend applies

Lunch: Midday – 4pm

Dinner: 6pm – 10pm / 6pm – Midnight **Accessibility:** Fully wheelchair accessible, including chair lift to provide step free access to all areas

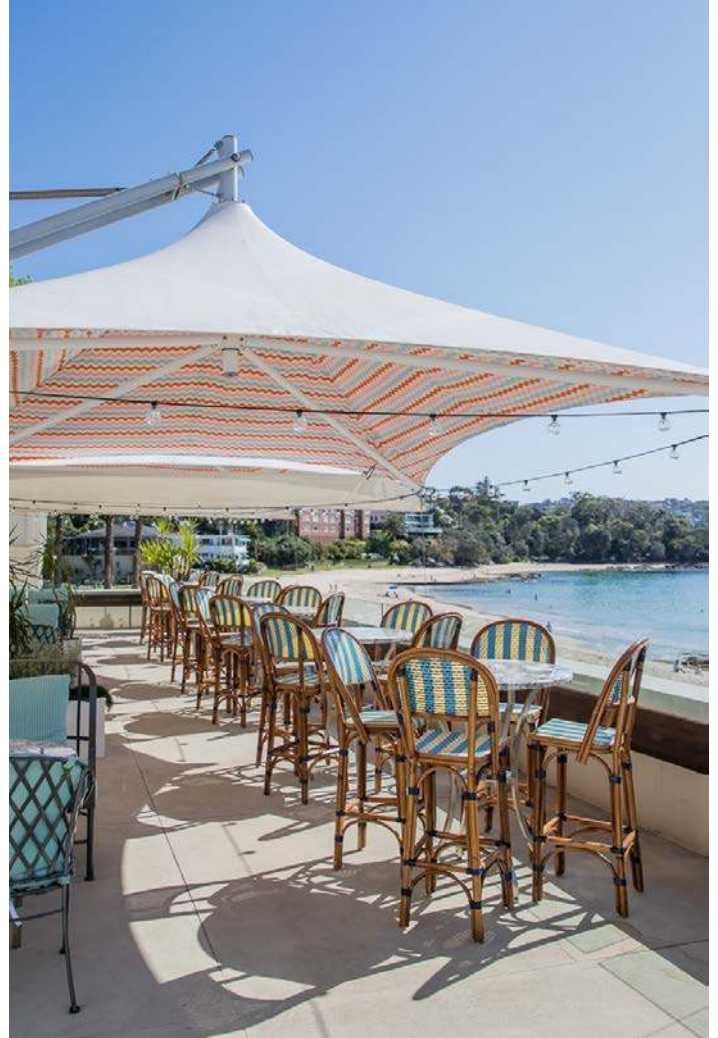
BATHERS' PAVILION RESTAURANT TWO HATTED FINE DINING

An exclusive restaurant takeover for couples who want the dining experience to be the centrepiece of the day. Centred around our award-winning, two-hatted menu, crafted by Executive Chef Aaron Ward – a refined culinary journey built on the finest seasonal produce, presented with precision and care.

Capacity: Up to 120 cocktail **Room hire:** No room hire fee – minimum spend applies

Lunch: Midday – 4pm

Dinner: 6pm – 10pm / 6pm – Midnight



THE TERRACE PARTIAL OR ENTIRE USE

A relaxed outdoor space overlooking Balmoral Beach, shaded by large umbrellas and made for cocktail celebrations, long lunches or intimate dining by the water. Music options available for entire use. Beverages on consumption, or by package for groups of 40.

Capacity: Up to 80 cocktail / 40 seated (entire use) **Room hire:** No room hire fee – minimum spend applies

Partial use: Up to 40 seated or cocktail **Extensions:** Additional hours available on request

Lunch: Midday – 4pm

Dinner: 6pm – Midnight

Accessibility: Fully wheelchair accessible, including chair lift to provide step free access to all areas

OUR SPACES

THE GOOD ROOM INTIMATE PRIVATE DINING

For smaller, more personal celebrations – up to 22 guests in an elegant private dining space within our two-hatted Restaurant. Floor-to-ceiling glass windows frame Balmoral Beach and Sydney Heads. Choose a three-course à la carte menu (\$125pp) or our signature tasting menu (\$195pp). Beverages charged on consumption.

One table: Up to 16 guests

Two tables: Up to 22 guests

Room hire: No room hire fee – minimum spend applies

Timings: Lunch from 11:45am /
Dinner from 5:45pm



THE SUNROOM RELAXED & LIGHT FILLED

A bright and stylish private space within our Bistro – ideal for relaxed intimate gatherings. Menus designed by Head Chef Perry Hill. High ceilings, floor-to-ceiling windows, and those same sweeping views. Three-course sharing, set, alternate serve or limited A La Carte menu at \$95 per person. Beverages on consumption.

One table: Up to 16 guests

Two tables: Up to 24 guests

Cocktail: Up to 30 guests

Room hire: No room hire fee – minimum spend applies

Timings: Lunch from 11:45am /
Dinner from 5:30pm

WHAT DOES AN EVENT AT BATHERS' ACTUALLY COST?

We know that one of the first questions every client has is: What will this actually cost? Here are two worked examples to give you a clear and realistic picture.

EXAMPLE A - FIRST FLOOR EXCLUSIVE SEATED EVENING RECEPTION | 70 GUESTS

FOOD:	SEATED DINNER (6 HOURS) - \$135 x 70	\$9,450
DRINKS:	THE GROVE PACKAGE (6 HOURS) - \$85 x 70	\$5,950
SERVICE CHARGE:	10%	\$1,540
TOTAL:		\$16,940

This covers food, drinks and all standard inclusions — linen, glassware, sound system, dedicated Event Manager, floor staff, menu printing and table setup.

Not included: florals, photography, entertainment, accommodation.

EXAMPLE B - GROUND FLOOR EXCLUSIVE COCKTAIL EVENING RECEPTION | 200 GUESTS

FOOD:	COCKTAIL DINNER (6 HOURS) - \$110 x 200	\$22,000
DRINKS:	THE RAGLAN PACKAGE (6 HOURS) - \$95 x 200	\$19,000
COCKTAIL BARTENDERS:	\$250 x 2	\$500
COCKTAILS:	(2 PER PERSON) - \$23 x 400	\$9,200
SERVICE CHARGE:	10%	\$5,070
TOTAL:		\$55,770

Your final quote will reflect your estimated guest numbers, menu choices and drinks package. No hidden fees. Minimum spends apply.

Service charge is 15% on public holidays.

Every event is quoted individually. Contact our Events team for a personalised proposal tailored to your date, numbers and vision.

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MENU PRICING

FOOD PACKAGES EXCLUSIVE EVENTS

SEATED LUNCH OR DINNER 4 HOURS

\$115 per person

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

FOOD STATION OPTIONS

OYSTER SHUCKING STATION

Oyster chef: \$250

Sydney rock oysters: \$8 each

CHEESE & CHARCUTERIE

Australian cheese: \$15 per person

French cheese: \$20 per person

Charcuterie: \$20 per person



STANDING COCKTAIL LUNCH OR 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

ADDITIONAL ITEMS

Children's menus (12 & under):

\$49 per child

Crew meal: \$49 per person

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

Substantial canapés: \$12 per item per person

Dessert canapés: \$8 per item per person

Mixed petits fours (3 pieces): \$8 per person



MENU PRICING

BESPOKE EVENT MENU TWO HATTED RESTAURANT CHEF

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 COURSES

\$195 per person

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

5 COURSES

\$225 per person

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



* For Bathers' Pavilion exclusive events 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

We can cater to most dietary requirements with advance notice

All items subject to availability

COLD CANAPÉS

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)*

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 V* cheese *NF V*

Crostini, whipped ricotta, tapenade *NF V*

WE RECOMMEND:

15–30 minute welcome drinks reception:

2 cold or hot canapés per person

45–60 minute welcome drinks reception:

3–4 cold or hot canapés per person

HOT CANAPÉS

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 *DFNF VGF*

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 *NF V*

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*

V - Vegetarian | **GF** - Gluten free | **DF** - Dairy free |

NF - Nut free | **()** - We can adjust this dish



CANAPÉS

OUR MENUS ARE FULLY CUSTOMISABLE

SUBSTANTIAL CANAPÉS

Coconut crumbed prawn, green papaya salad, nahm jim dressing *DF NF*

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*

Duck San choy bow, cashew *DF GF (NF)*

DESSERT CANAPÉS

Lemon meringue tart

Chocolate hazelnut gateau *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*



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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 EVENTS

ALTERNATE SERVE: CHOICE OF 2 PER COURSE | SHARED: CHOICE OF 3 PER COURSE

OUR MENUS ARE FULLY CUSTOMISABLE

ENTREE

Kingfish crudo, lemon, green tomato, white gazpacho *GF DF*

Grilled quail, pomegranate, green grape & almond salad *GF DF*

Chicken liver parfait, puff pastry cracker, radish, cornichons *NF*

Slow roast baby beetroot & goats cheese salad, witlof, aged balsamic *GF NF V (DF)*

Wagyu beef bresaola, grilled fig, vincotto, pecorino cheese *GF NF*

Tea smoked Murray cod rilette, brick pastry, green apple remoulade *NF*

Crab & scallop sausage, zucchini flower, tomato salsa, basil oil *GF NF*

King prawn salad, avocado, celery leaf, piquillo pepper dressing *GF*

Wagyu beef carpaccio, celeriac & rocket salad, parmesan, aioli *GF NF*

Twice baked leek, piquillo pepper & goat's cheese souffle, olive & herb cream *NF V*

MAIN

Roast snapper fillet, scallop mousse, baby leeks, warm yellow tomato vinaigrette *GF NF*

Roast lamb loin, caponata, green olive tapenade, endive salad, marjoram dressing *GF NF DF*

Grilled beef sirloin, sauteed mushrooms, potato pave, shiraz sauce *GF NF*

Slow cooked beef cheek, creamy polenta, confit shallots, Tuscan kale *GF NF*

Roast duck breast, beetroot puree, rainbow chard, juniper, blackberry *GF DF NF*

Slow roast pork belly, cauliflower puree, green apple, confit fennel, star anise *GF NF*

Duck confit, braised red cabbage, glazed Dutch carrot, potato rosti *GF NF*

Slow roast lamb rump, pumpkin gnocchi, feta cheese, chimichurri sauce *GF NF*

Roast pork cutlet, crackling, potato & grilled radicchio, sherry vinegar, golden raisins *GF NF*

Roast chicken, enoki mushrooms, leek soubise, tarragon & cider cream, black garlic *GF NF*

Grilled flathead filets, lemon & parsley risotto, basil oil & watercress *GF NF*

Grilled salmon, quinoa salad, trussed cherry tomatoes, basil pesto, golden raisins *DF GF*

SIDES \$14 PER SERVING - SERVES 4 WE RECOMMEND A CHOICE OF 2

Green beans, broccolini, lemon oil *GF DF NF V*

12-hour roast carrots, whipped feta, sesame *GF NF V (DF)*

Roast Dutch cream potatoes, chives & crème fraîche *GF NF V (DF)*

Mixed leaf salad *GF NF V DF*

Tomato and cucumber salad, labneh, mint *GF NF V (DF)*

French Fries *GF NF V DF*



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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 EVENTS

ALTERNATE SERVE: CHOICE OF 2 PER COURSE | SHARED: CHOICE OF 3 PER COURSE

OUR MENUS ARE FULLY CUSTOMISABLE

DESSERT

Buttermilk panna cotta, berry compote *GF NF V*

Tiramisu, Italian sponge, espresso *V*

Lemon tart, mascarpone *V*

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

Honey parfait, coconut dacquoise, candied macadamia *GF V*

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

Crème caramel *NF GF V*

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 gateau *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 DESSERT ITEMS

Cheese course

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



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BETEL LEAF MODERN ASIAN BANQUET MENU

SHARING STYLE FOR EXCLUSIVE EVENTS

OUR MENUS ARE FULLY CUSTOMISABLE

CANAPÉS

Oysters, red nahm jim dressing *NF DF DF*

Vegetarian spring rolls *V GF NF DF*

Grilled chicken skewers, satay sauce *GF DF*

Thai style chicken, lemongrass stick *GF DF NF*

ENTREE

Betel Leaf

- King prawn, caramelised macadamia, chilli crisp dressing *GF DF (V)*
- Crispy pork belly, honey & lime *GF DF NF (V)*

Raw tuna, nashi, crispy noodle, green chilli Nahm Jim *DF GF NF*

Prawn & sesame toast, sweet chilli sauce *NF DF*

Kingfish, avocado, finger lime dressing, taro chips *GF NF DF*

MAIN

Prawn & green papaya salad, cashew, Nahm Jim dressing *DF GF NF*

Caramelised pork hock, palm sugar, star anise, green mango, chilli vinegar *DF GF NF*

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

Crispy barramundi, three flavoured sauce *NF GF DF*

SIDES

Stir fried Chinese broccoli, sweet soy, fried garlic *DF NF GF V*

Steamed jasmine rice *DF NF GF V*

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

DESSERT

DESSERT

Crème caramel, Chantilly *GF V NF*

Pandan chiffon, pandan coconut cream and coconut snow *GF NF DF V*

Eton mess, pineapple, passionfruit sorbet, coconut mousse *GF DF NF V*



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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

ALL OF OUR UNLIMITED DRINKS PACKAGES INCLUDE:

SPARKLING, WHITE, ROSE (RAGLAN & WOLSELEY) & RED WINE, BEER (ASAHI LAGER, LORD NELSON THREE SHEETS ALE, HEINEKEN 0%), SOFT DRINKS, JUICE & PUREZZA WATER

Four-hour packages provide 3 hours 45 minutes of unlimited service

Six-hour packages provide 5 hours 45 minutes of unlimited service

Bar closes 15 minutes prior to event end

THE GROVE

Lunch / Dinner (4 hours): \$65 per person

Dinner (6 hours): \$85 per person

A great everyday celebration wine list featuring Bandini Prosecco, Rockbare Riesling, Swinging Bridge Chardonnay, Two Hands Gnarly Dudes Shiraz and more.

Our most popular starting point.

THE WOLSELEY

Lunch / Dinner (4 hours): \$95 per person

Dinner (6 hours): \$115 per person

Our premium tier – Clover Hill Exeptionnelle sparkling, Giant Steps Chardonnay, AIX Rosé from Provence, Nanny Goat Central Otago Pinot Noir, Howard Park Cabernet Sauvignon.

For a celebration where the wine list matters as much as the food.

THE RAGLAN

Lunch / Dinner (4 hours): \$75 per person

Dinner (6 hours): \$95 per person

A step up in quality and regionality – Henschke Riesling, Ashbrook Chardonnay, Storm Bay Pinot Noir, Yangarra Shiraz.

The most popular choice for events.

BEVERAGE EXTRAS

Pre-ordered cocktails: From \$21

Cocktail bartender (required): \$250

House Spirits (beverage package add on): \$10 pp

Spirits (charged on consumption): From \$13

QR code ordering available for guests to purchase drinks independently (pre-arranged). Consumption billing also available – an estimated amount is invoiced upfront and adjusted on the day.





WHAT'S INCLUDED

**WHEN YOU BOOK AN EXCLUSIVE HIRE EVENT AT BATHERS' PAVILION
THE FOLLOWING IS INCLUDED AS STANDARD**
NO HIDDEN EXTRAS, NO SURPRISE LINE ITEMS

- **Dedicated Event Manager** to plan and coordinate your event
- **All linen, cutlery, crockery and glassware**
- **Tea light candles** on all tables
- **Access to our trusted preferred supplier contacts** (florists, photographers, DJs and more)
- **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, and more
- **Dedicated Floor Manager throughout your event**
- **Professional wait staff** (1:15 staff-to-guest ratio)
- **You're welcome to use your own suppliers** – we simply share our preferred list as a helpful starting point

"I wanted to extend a heartfelt thank you to you and your team for hosting yet another delightful evening. Your efforts do not go unnoticed, and they have truly made a lasting impression."

Wishing you and your staff a very Merry Christmas. May you all get a chance to be on the receiving end of some wonderful hospitality for a change."

— Wal Abramowicz - Fox & Staniland Lawyers, December 2025

"I wanted to write and say the biggest possible thank you for your generosity and support for our event last week. Our guests were absolutely blown away by the beautiful venue and the food and service."

— Nermeen Yacoub - Ronald McDonald House, May 2026



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EVERYTHING YOU NEED TO KNOW

We've answered the questions we hear most often. If something isn't covered here, just give us a call – we're always happy to talk.

What's the difference between an Exclusive and an Intimate event?

An Exclusive Event means you book a combination of at least two spaces – the whole venue is yours. An Intimate Event means you book just one space (the Restaurant, Terrace, Good Room or Sunroom) alongside regular dining service. Most of the inclusions listed above apply to Exclusive bookings.

How do we lock in our date?

For Exclusive Events, a 25% deposit secures your date, with full payment due 7 days before the event. For Intimate Events, a deposit of 50% of the minimum spend is required upfront. We accept all major credit cards and EFT.

When do we need to finalise everything?

Food and beverage selections are due 30 days prior. Final guest numbers and dietary requirements are due 7 working days before your event. After that, any changes need approval from your Event Manager – so lock things in early and enjoy the peace of mind.

Can you cater to dietary requirements?

Almost always, yes. Our menus are fully customisable and our kitchen is experienced with all common dietary needs – gluten free, dairy free, vegetarian, vegan and nut free etc. Just let us know at least 7 days before your event and we'll take care of it.

Can we use our own suppliers?

Absolutely. We'll share our preferred supplier list once your booking is confirmed – it's a genuinely useful resource – but you're completely free to use whoever you love. Your event, your choices.

Is the first floor accessible for wheelchair users?

Yes. We have a chair lift that accommodates standard and electric wheelchairs (up to 300kg). The Balmoral Room and Terrace are both fully accessible, and we can plan the flow of your event with any mobility needs in mind.

What time can our suppliers access the venue?

For Exclusive Hire, suppliers can usually access the venue 2 hours before your event start time. Anything outside those windows can be arranged – just flag it early with your Event Manager.

What table layouts are available in the Balmoral Room?

We offer rounds (6 or 8 guests), rectangular (8 or 10 guests), a single block table for up to 46 guests, or two long tables accommodating up to 80. If you're planning on dancing later, tables can be quietly removed after dinner to open up the floor.

Can items be dropped off ahead of the event?

Yes – place cards, seating charts and additional decorations can be delivered 1–2 days before your event. We'll store them safely and have everything set up exactly as you've planned.

Can we extend beyond the standard hours?

Yes. Additional hours can be arranged in advance, subject to supplementary charges. Beverage service and music conclude 15 minutes before your event end time regardless.

Do you have a projector and screen or a TV?

We don't have any audio visual at Bathers Pavilion, but we work closely with a supplier who can provide this, alternately you are welcome to use your own suppliers. We do have two wireless microphones which you are welcome to use as well as the ability to connect your device to our in-house sound system to play your own music.

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TERMS & CONDITIONS

TAXES & SERVICE CHARGES

All rates include GST (currently 10%, subject to Government changes). A 10% service charge is added to your final bill (15% on public holidays).

DEPOSITS & PAYMENTS

Exclusive Events: 25% deposit to secure your date. Full payment due 7 days before the event. Any additional charges are settled on the day. Credit card details are required as security.

Intimate Events: 50% of the minimum spend is required as deposit (deducted from your final bill).

EVENT DURATION

Exclusive Events: Maximum 6 hours (daytime events conclude by 4pm; evening events by midnight). Beverage service and music end 15 minutes prior.

Intimate Events: 4 hours unless otherwise arranged.

CANCELLATION POLICY

Exclusive Events:

- 6+ Months prior: \$950 administration fee
- 3-6 months prior: 50% of deposit retained
- 2-3 months prior: Full deposit retained
- 1-2 months prior: Full minimum spend charged
- Under 30 days: 100% of contracted food and beverage spend charged

Intimate Events:

- More than five days: Deposit refunded
- Within 5 days: Deposit forfeited
- Within 24 hours: Full minimum spend charged

ENTERTAINMENT

Amplified music is permitted in the Balmoral Room (up to 5 musicians, not exceeding 95 decibels). On The Terrace, amplified music is permitted until 10pm. All music must conclude 15 minutes before your event end time.

DECOR

No adhesives or objects may be hung from walls or ceiling. Tapered candles must have holders capable of catching all drips. AV equipment can be arranged if required.

RESPONSIBILITY

Bathers' Pavilion accepts no responsibility for loss or damage to property before, during or after your event. Items must be collected within three days. Clients are liable for any damage caused by guests or contractors.

"We absolutely loved celebrating our engagement and having Bathers be such a special part of our story. The Terrace looked beautiful, the food was just delicious and all the drinks were superb."

I got so many comments from guests about how substantial the canapes were and how good the cocktails were - so a big thank you to the chefs and bar team."

Thank you again for all your help in the lead up to the event and making sure it ran smoothly."

— Sophie & Nick, May 2026

"We had a lovely evening, please extend our immense gratitude to everyone who helped that evening including yourself, Gabrielle, front of house, chef and the kitchen staff."

Everyone enjoyed the food and the hospitality. We will be touching base again for future events."

— Hariette Penafiel - Eagle Eye Surgeons, March 2026



EVENTS

AT BATHERS' PAVILION

Scan the QR code for a fly through of our spaces



Ready to start planning your perfect event?
(02) 9968 2938 | events@batherspavilion.com.au
www.batherspavilion.com.au | [@batherspavilion](https://www.instagram.com/batherspavilion)