



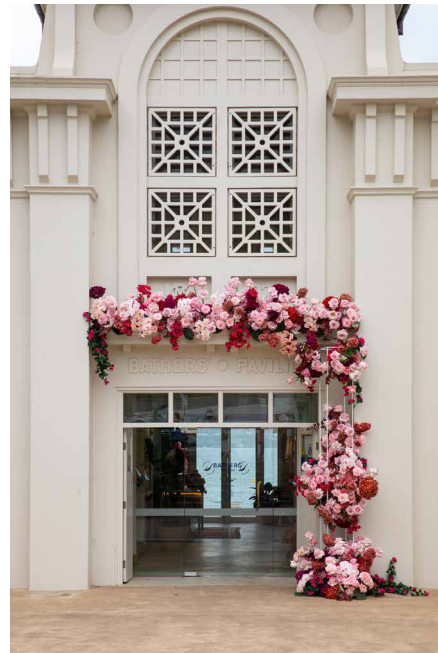
# FUNCTIONS

BATHERS' PAVILION • 2021

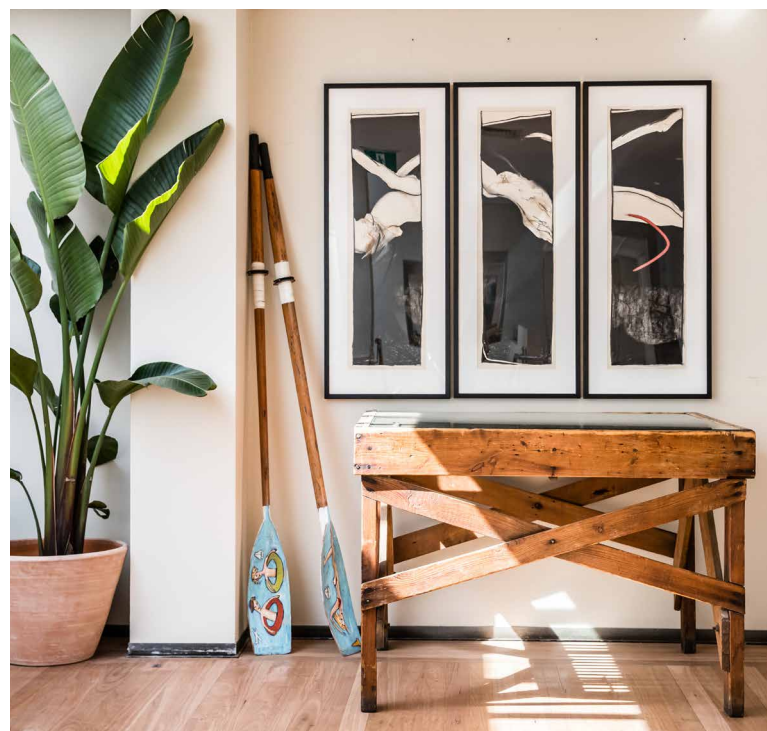




Bathers' Pavilion has over 20 years' experience creating memorable events on the Balmoral beachfront



We're here to help you plan your elegant, beachside function whether that's a large celebration with up to 170 of your family and friends, a more intimate dinner or a corporate event. Spoil your guests with award-winning food, wine and service in our unique spaces.



# INCLUSIONS

*Bathers' Pavilion provides the following for your event:*

**Event Manager**

to help plan and coordinate your special day

**All linen, cutlery, crockery and glassware**

**Tea light candles** on tables

**Access to our preferred supplier contacts**

**Menu printing**

**Alternate serve menu**

**Tea and coffee**

**Signage**

**Dance floor**

**Microphone and lectern**

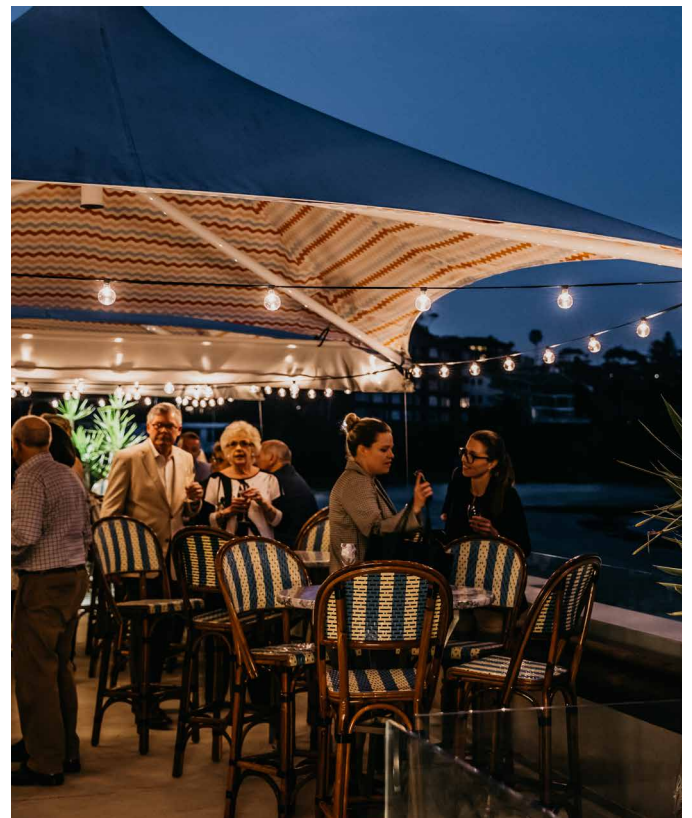
**Full sound system** with bluetooth connectivity

**Table set up**

including setting your place cards, bonbonniere and additional decorations

**Dedicated floor manager**

and wait staff with a 1:15 ratio



# THE BALMORAL ROOM

Bathers' Pavilion is an historic building sensitively renovated and is perfect for your celebration. It offers a bright space that is contemporary, sophisticated and welcoming. This gives a neutral canvas to work from when designing those important details for your event.

The Balmoral Room can be tailored to your specifications whether it be a sit down or stand up reception.

The unique box windows in The Balmoral Room add an extra charm to the space and they perfectly frame our candles in the evening.

The Balmoral Room is wheelchair accessible.



## CAPACITY

**Minimum sit down** 30

**Maximum sit down** 100

**Cocktails** 30–170

*Minimum spends apply)*

## TIMINGS

**Lunch** 12pm – 4pm

**Dinner** 6pm – midnight

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

## THE TERRACE



You and your guests can enjoy the view from The Terrace overlooking Balmoral Beach and towards Sydney Heads.

It's the perfect place for pre-lunch or dinner drinks.

In the event of rain we can move your party indoors to The Balmoral Room or our Art Gallery Space.

A range of music options are available on The Terrace. Many of our clients have engaged string quartets or a solo musician; a maximum of 5 musicians is recommended.

The Terrace is always hired in conjunction with The Balmoral Room.

“A little more” encapsulates a great deal of Bathers’ philosophy. Emphasis is placed on creating a unique and memorable experience.

# PACKAGES

## LUNCH

**\$125 per person inclusive of:**

- 3 canapés on arrival
- 3 course set or your choice of 2 alternating dishes per course
- Room hire from midday to 4pm

## DINNER

**\$145 per person inclusive of:**

- 3 canapés on arrival
- 3 course set or your choice of 2 alternating dishes per course
- Room hire from 6pm to midnight

## ADDITIONS

Children's meal (*12 years and under*) \$55 per child

Crew meal \$55 per person

Additional canapés \$5 per item

Additional substantial canapés \$8.5 per item

Mixed petits fours (*three pieces*) \$5 per person



## STAND UP COCKTAIL PARTY-LUNCH

**\$95 per person (stand up) inclusive of:**

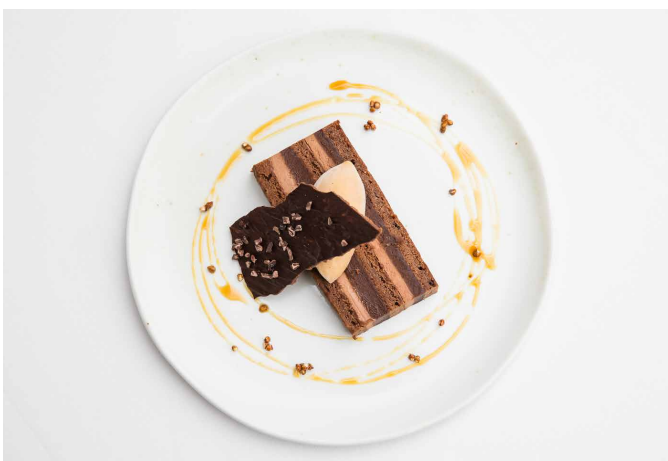
- 5 canapés from hot and cold list
- 3 substantial canapés
- 2 standing desserts
- Room hire from midday to 4pm

## STAND UP COCKTAIL PARTY-DINNER

**\$115 per person (stand up) inclusive of:**

- 7 canapés from hot and cold list
- 4 substantial canapés
- 2 standing desserts
- Room hire from 6pm to midnight

Minimum spends apply, date dependant  
A 10% service fee added to the total bill  
Public Holidays a 15% service fee added to the total bill



# CANAPÉS

## COLD

Chilled oyster, cucumber-miso, flying fish roe *GFDFNF*  
 Yellow fin tuna, sea vegetables *GFDFNF*  
 Cured salmon, grapefruit and avocado tartlet *NF*  
 Smoked salmon pillow on brioche *NF*  
 Eggplant, artichoke and anchovy caviar *DFNF*  
 Lime marinated scallop on cucumber *GFDFNF*  
 Sushi of tuna and salmon, nori maki *GFDFNF*  
 Pork and rabbit terrine, onion balsamic jam  
 Lacquered duck, spring onion and hoisin pancake *DFGFNF*  
 Beef tartare, beetroot on crisp bread *DFNF*  
 Marinated goat cheese curd, caponata *VNF*  
 Vietnamese noodle and cucumber rolls *VGFDFNF*

## SUSTANTIAL CANAPÉS

Roast scallop on shell, pancetta & basil butter *GFNF*  
 Steamed pumpkin ravioli, burnt sage butter *V*  
 Battered flathead fillet, gribiche mayonnaise *NF*  
 Moroccan baked filo roll, prawn and scallop  
 Marinated salmon, snow peas in rice paper *GFDFNF*  
 Asian vegetable curry, steamed rice *VGF*  
 Vegetable salad, Vietnamese dressing *VGFDF*  
 Prawn Salad, cucumber, tomato, basil, mint *GFDF*  
 Beef ragoût, mushroom and red wine  
 Crispy salted duck, shallot sambal and noodle  
 Red chicken curry, lime leaf and jasmine rice *GF*  
 Roasted fennel, pumpkin and shallot risotto *VGF*  
 Fish and chips *NF*

## HOT

Warm goat cheese gougère *VNF*  
 Mushroom and foie gras brioche *NF*  
 Warm tofu pouch, Asian mushroom *VGFDFNF*  
 Demi tasse of corn soup, basil oil *VGFNF*  
 Gruyère cheese and caramelised onion tart *VNF*  
 Thai style chicken, lemon grass stick *GFDFNF*  
 Crisp chorizo, white bean on polenta *GFNF*  
 Salt and pepper squid, wasabi mayonnaise *GFNF*  
 Fish cake, crab and basil *NF*  
 Crisp prawn wonton, teriyaki sauce *NF*  
 Prawn, dill and lemon zest stick *GFDFNF*  
 Chicken and cashew in pandan, soy caramel *GFDF*  
 Mini beef pie, tomato and fig jam *NF*

## DESSERT

Lemon meringue tart *NF*  
 Cacao brownie gateau *NF*  
 Milk chocolate mousse, hazelnut cream *GF*  
 Warm cinnamon churros, chocolate fudge *NF*  
 Tiramisu, coffee powder *GF*  
 Ice cream and sorbet in mini cones *NF*  
 Mini berry crumbles  
 Mini pavlova *GFNF*  
 Vanilla Choux

V = Vegetarian / GF = Gluten free / DF = Dairy free / NF = Nut free

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

# MENU

## ENTRÉE

- Sugar cured ocean trout**, asparagus and endive salad, Thai pomelo salad *GFDFNF*
- Prawn tian**, avocado, celeriac, cucumber and tomato fondue, saffron dressing *NF*
- Confit of hiramasa kingfish and tomato**, shaved fennel, wild olives and organic lemon oil *GFDFNF*
- Steamed baby snapper**, scallop mousse, fennel and watercress, chardonnay sauce *GFNF*
- Sashimi of yellow fin tuna**, steamed scallop and prawn gow gee, sesame and black vinegar dressing *NF*
- Salad of duck confit**, beetroot, fresh beans and asparagus, verjuice dressing *GFNF*
- Ballotine of ocean trout**, wilted rocket, salt cod brandade, salmon pearl and basil oil *GFNF*
- Soy glazed quail** on laap salad of Chinese cabbage, chilli, coriander, lemon grass and mint *DFNF*
- Chicken and rabbit terrine**, pistachio, asparagus and endive salad, onion and orange marmalade
- Oxtail agnolotti**, field mushroom and asparagus, shallot and braising stock spiked with truffle oil *NF*
- Lacquered duck and Balmain bug salad**, hoisin masterstock and Chinese broccoli (*supplement \$10 per person*) *NF*
- Pithivier of mushroom**, asparagus and a sauté of wild mushroom, mousseline sauce *VNF*
- Vegetables Niçoise plate**, roast tomato, artichoke, eggplant caviar and olives, thyme grissini *VNF*
- Goat cheese ravioli**, sweet onion, thyme burnt butter *VNF*

## MAIN

- Snapper fillet**, tomatoes, cucumber and mushrooms with white polenta & roast pepper hollandaise *GFNF*
- Barramundi wrapped in pancetta**, cauliflower and horseradish purée, shimeji mushroom *GFDFNF*
- Roasted kingfish fillet**, onion tapenade, oven roast tomato, braised fennel and lentils *GFDFNF*
- Crisp skin ocean trout**, lemon émulsion, kipfler potatoes, broccolini and heirloom carrots, lemon oil *GFDFNF*
- Mulloway**, chives, sweet onion & butter served with green vegetables, thyme & oregano potatoes *GFNF*
- Southern lamb**, parmesan and shallot crust, spring vegetables ragoût, lamb jus
- Double lamb cutlets**, pavé of slow cooked lamb shank in cabbage robe, walnut oil sauce *GFNF*
- Roast beef tenderloin**, shredded beef ragout, potato gnocchi, spinach and red wine sauce *NF*
- Slow cooked Kiewa Valley beef tenderloin**, oxtail and potato macaire, shiraz sauce *GFNF*
- Roasted loin of veal**, mushroom, Lyonnaise potato, French style peas and porcini cream sauce *GFNF*
- Confit of free range Glenloth chicken**, bacon, mushroom and braised leek, sage jus *GFNF*
- Slow cooked ginger duck**, Chinese vegetable omelette and bok choy, bitter orange sauce *GFNF*
- Sweet pumpkin panzotti**, zucchini and grana padano cheese, oregano burnt butter *V*
- Sautéed gnocchi**, mushroom, caramelised endive and braised lentils, broccoli and fresh peas *VNF*

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# MENU

## DESSERT (SEATED)

Vanilla panna cotta, strawberries, tea consommé, berry sorbet *GFNF*

Bombe Alaska, chocolate flourless sponge, ice cream and sorbet, toasted meringue *GFNF*

Tiramisu, Frangelico and espresso jelly, almond biscotti *GF*

Caramelised lemon tart, citrus tuile, white chocolate Chantilly *NF*

Dark chocolate terrine, fudge sauce, salted milk gelato *GF*

Warm chocolate pudding, spiced pear, praline ice cream

Strawberry parfait, prosecco jelly, raspberry gel, pistachio tuile

Pavlova, seasonal fruit, passionfruit sorbet *GFNF*

Warm sticky date pudding, butterscotch sauce, milk sherbet

Crème Caramel, macadamia tuile, orange cream

## DESSERT CANAPÉS (AS A SEATED DESSERT REPLACEMENT)

Lemon meringue tart *NF*

Cacao brownie gateau *NF*

Milk chocolate mousse, hazelnut cream *GF*

Warm cinnamon churros, chocolate fudge *NF*

Tiramisu, coffee powder *GF*

Ice cream and sorbet in mini cones *NF*

Mini berry crumbles

Mini pavlova *GFNF*

Vanilla Choux

## ADDITIONAL OPTIONS

Selected farmhouse, local and imported cheese \$15 per person

Mixed petits fours, 3 pieces \$5 per person

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A selection of carefully curated beverages to complement your perfect event

# DRINK PACKAGES

## THE GROVE

Lunch: \$55 / Dinner: \$65

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

**Petal & Stem Sauvignon Blanc 2019**  
*Central Otago, NZ*

**Twelve Signs Pinot Grigio 2019**  
*Hilltop, NSW*

**Plantagenet Three Lions Pinot Noir 2019**  
*Great Southern, WA*

**Twelve Signs Cabernet Sauvignon 2017**  
*Hilltops, NSW*

Your Bathers' all-inclusive drinks packages includes a sparkling wine, one white and one red wine, for a \$5 per person supplement you can select two whites (and a rosé) and for a further \$5 per person you can select two reds.

Sparkling wine or Champagne toasts available on a consumption basis.

All packages also include The Sydney Beer Company Lager, Monteith's Phoenix IPA, Coopers Light, soft drinks, orange juice and Purezza water.

This wine list is subject to possible vintage changes as advised by our suppliers.

## THE RAGLAN

Lunch: \$65 / Dinner: \$75

**Tar & Roses Prosecco NV**  
*King Valley, VIC*

**Rockbare 'The Clare' Riesling 2019**  
*Clare Valley, SA*

**Red Claw Sauvignon Blanc 2018**  
*Mornigton Peninsula, VIC*

**Rockbare Chardonnay 2018**  
*Adelaide Hills, SA*

**Catalina Sounds Pinot Gris 2019**  
*Marlborough, NZ*

**Dal Zotto Rosé 2018**  
*King Valley, VIC*

**Yangarra Rosé 2019**  
*McLaren Vale, SA*

**Rising Pinot Noir 2019**  
*Yarra Valley, VIC*

**Snake & Hearing Dirty Boots Cabernet Sauvignon 2017**  
*Margaret River, WA*

**Tar & Roses Shiraz 2018**  
*Heathcote, VIC*

**Robert Stein Farm Series Merlot 2018**  
*Mudgee, NSW*

## DRINK PACKAGES

### THE WOLSELEY

Lunch: \$80 / Dinner: \$90

**Pipers Brook Sparkling 2016**  
*Coal River, TAS*

**Von Buhl Riesling 2018**  
*Pfalz, Germany*

**Nozay Sancerre Sauvignon Blanc 2017**  
*Sancerre, France*

**Ashbrook Estate Chardonnay 2018**  
*Margaret River, WA*

**Man O' War Exiled Pinot Gris 2017**  
*Waiheke Island, NZ*

**AIX Rosé 2018**  
*Aix En Provence, France*

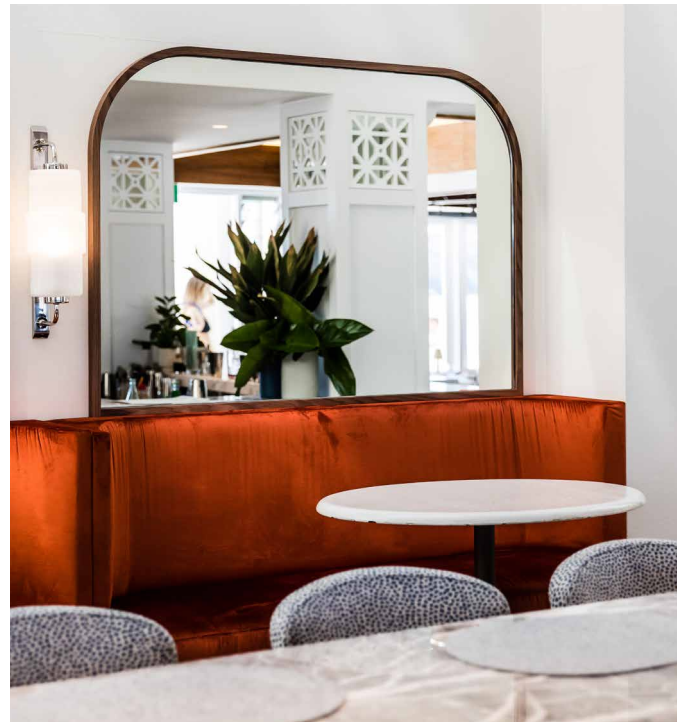
**Sinapius Jean Morice Rosé 2018**  
*Pipers River, France*

**Craggy Range Pinot Noir 2018**  
*Martinborough, NZ*

**Mitchell Cabernet Sauvignon 2012**  
*Clare Valley, SA*

**Lake Breeze Shiraz 2016**  
*Langhorne Creek, SA*

**Poliziano Chianti Sangiovese 2018**  
*Tuscany, Italy*



# BEVERAGE LIST

*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 \$19

Cocktail bartender \$250

*(required if you would like cocktails)*

## Spirits

All spirits available, 30ml (pre-arranged) from \$10

## Open Bar

Cocktail Bartender (1 per 30 guests) \$250

Bartender (1 per 35 guests) \$250



## TESTIMONIALS



'Such an amazing location, with plenty of great food and good choice of drinks.

I really loved the welcome cocktail which kept me going the entire afternoon!!

Thanks Ray, for all the assistance to make our day just perfect.

We would highly recommend Bathers' Pavilion as the perfect venue for a special event.

(You must have some connection weatherwise as well).'

**Janka & Richard** (February 2020)

'Just wanted to thank you so much for making last night's Cocktail Party such a fantastic event.

Our guests haven't stopped raving about the Food, Service and superb Venue.

Thank you for your organisation and making sure everything ran so smoothly – it was certainly a night to remember.'

**Louise, Graham, Cam & Vera Taylor** (December 2019)

'It was absolutely amazing, the staff were incredible, Chelsea and the team couldn't have done more for us, everyone loved it and the drinks were flowing all night! Please pass my thank you on to Ray and the team.'

**Erin Griffin - Business Manager, Connell Griffin** (December 2019)

Sincere thanks to you and all the staff who made our cocktail party a wonderful event.

The food and service was outstanding and of course, everyone loved the venue.

Your effort in planning and organising the function is greatly appreciated.

**Margaret McCauley** (November 2019)

'I just wanted to send a quick message to you and the team to say thanks for a wonderful afternoon on Saturday.

The food, wine, setting and service were all absolutely amazing and everyone had a wonderful time.

Thanks again – it was all so seamless and easy (for us at least) – we need to find another reason for a function some time soon. Please make sure you pass on our thanks to all of the staff.'

**Sally & Jon** (December 2019)



# FAQS

## **What tables are available and how many guests can be seated per table?**

All tables are 1.2m rounds and can accommodate 6 guests per table comfortably. If the maximum 17 tables are used then a few will be discreetly removed after dinner to create a larger dance area if required. We also have 2 larger rounds that can seat up to 8 guests. We can also offer two long tables (maximum 70 guests) to include a dance floor or one block table (up to 40 guests).

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

Our Events Manager will be in contact with you to finalise the details of your event. Four weeks prior we request your food and drinks selection and then final numbers a week before.

## **What can be delivered prior to our event?**

We can take delivery of your place cards, guest signing books and additional decorations a day or two before.

## **Who sets up for our function on the day?**

Your Bathers' supervisor along with our experienced function staff will execute all set-up arrangements for your event on the day. This includes set-up of any additional décor and theming items i.e. your place cards, centrepieces, seating plans, cakes etc.

## **What time can suppliers gain access to the venue?**

Depending on whether there is another event held the same day, suppliers may gain access from 7am on the day onwards or otherwise usually 2 hours prior to your event.

## **What is the difference between a set or alternate menu?**

Alternate serve is when two entrées, two mains and two desserts are served to your guests as an alternative drop. 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 accommodate a wheelchair (up to 300kg).

## **Can I use my own florist/AV company etc?**

We have a contact list of recommended suppliers who have worked with us previously which we are happy to share with you once you confirm your event; if you prefer, you are welcome to use your usual suppliers.

## **What if I need to cancel due to a COVID-19 related reason?**

If you need to reschedule or cancel your event because of a restriction in place due to COVID-19 you may cancel or reschedule with no penalty.

# TERMS & CONDITIONS

## Booking Deposit

A 25% deposit is required to secure your 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 function.

## Function details 7 working days prior to your event

The guaranteed number of guests attending along with dietary requirements are required 7 working days prior to your event. Any increase to this number must be confirmed by your event manager and cannot be guaranteed.

## Event duration

Extensions outside of booking times agreed, to be negotiated. A lunch or dinner event can not exceed a 6 hour time period unless otherwise arranged. Standard duration for functions is 4 hours for lunch and 6 hours for an evening event. Lunch functions must finish at 4pm sharp unless a prior arrangement has been made.

## Minimum spends

The minimum spend does not include service charge or any items from outside suppliers or contractors.

## Drinks on consumption

If you prefer to have drinks on a consumption basis, rather than a package we charge an estimate which is payable prior to your event. Any difference to this amount will be settled/refunded on the day of your function.

## Entertainment

Many clients have engaged string groups or solo guitarists to play background music on the Terrace. Entertainment with amplification is permitted in The Balmoral Room, a maximum of 5 musicians is recommended. There are some restrictions with amplified music on The Terrace.

## 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 function. Organisers are financially responsible for any damage sustained to the venues fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function.

## Responsible service of alcohol

Bathers' Pavilion is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from licensed premises.

## Event Cancellation

### 6 months or more prior to your event date:

A \$750 administration fee will be retained

### 6-3 months prior to your event date:

50% of your deposit will be retained

### 3-2 months prior to your event date:

Your full deposit will be retained

### 2-1 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 & beverage revenue (based on contracted spend) will be charged

## Additional charges

Should your event period extend outside our package time specified, room rental or labour costs will be charged

Should access times be required outside the times agreed and specified, room rental or labour costs may be charged





# FUNCTIONS

AT BATHERS' PAVILION

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

4 The Esplanade, Mosman NSW 2088

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