

THE
BATHERS'
PAVILION

MEETINGS &
CONFERENCES



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Meetings and Conferences at The Bathers' Pavilion

Start your business meeting with breakfast overlooking the beautiful Balmoral Beach. Enjoy a sumptuous buffet lunch or plated lunch in our award winning Restaurant and re-energise your team with an afternoon break on the Terrace.

CAPACITIES

U-Shape 30

Boardroom 40

Theatre 100

Cabaret 70

Standing 150

FULL DAY CONFERENCE PACKAGE*

\$95 PER PERSON—9AM to 5.30PM

**Half day conference packages available on request*

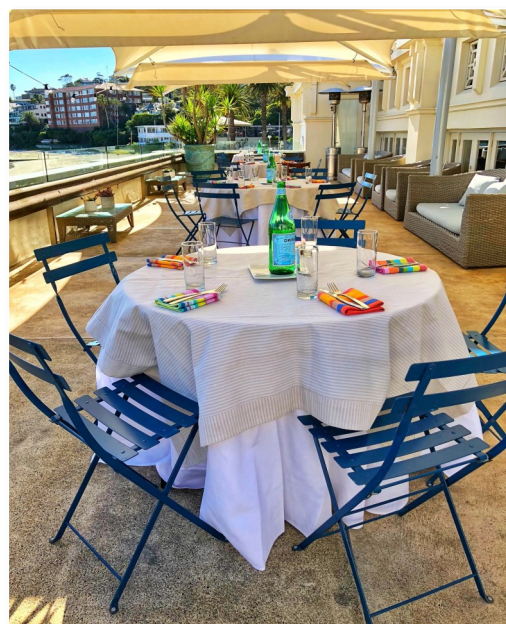
- Morning and afternoon tea
- Buffet lunch or plated main course in our hatted, fine dining restaurant
- FREE high speed Wi-Fi
- Fruit bowl, replenished throughout the day
- Twinings tea and iced water
- Mints, note pads and pens
- Reception table

ADDITIONAL

- Espresso coffee, soft drinks and alcohol charged on consumption
- 10% service charged on the final bill
- Minimum spends apply

AUDIO VISUAL

- The Bathers' Pavilion can provide 2 flip charts, paper and pens for \$20 each
- All other audio visual production equipment is hired through our preferred supplier Event Equipment. They offer a full range of production services and complete equipment hire at competitive rates. If you require a quote or advice, please contact us.



MEETING FOOD

BREAKFAST ON ARRIVAL (NOT INCLUDED)

\$6 PER ITEM PER PERSON

- Smoked salmon and scrambled egg tartlets
- Ricotta crêpes with poached strawberries and rhubarb V
- Brioche French toast with berries and buffalo milk ricotta V
- Brushwoods Farm organic oatmeal with banana muscovado sugar V
 - your choice of milk on the side
- Pressed egg and bacon sandwich
- Mini zucchini and parmesan frittata GF V
- Corn fritters with green onion V
- Ginger pancake with banana V
- Ham and cheese croissant



MORNING & AFTERNOON TEA (INCLUDED)

PLEASE SELECT 2 OF THE FOLLOWING FOR MORNING AND 2 FOR AFTERNOON TEA

HEALTHY OPTIONS

- Freshly sliced seasonal fruit platter GF V
- Seasonal vegetable crudities and home made hummus GF V
- Mixed nut, date and seed slice GF V
- Bathers' bircher muesli with apple and melon salad V
- Home-made granola with yoghurt V

BAKERY ITEMS

- Muffin of the day
- Banana bread
- Croissants with home made jam
- Scones and home made jam and cream
- Selection of cookies

CAKES and SLICES

- Valrhona chocolate lamington
- Chocolate brownie
- Orange and almond cake GF
- Apple crumble slice
- Rocky Road

SANDWICHES

- Assorted finger sandwiches
- Ham and cheese croissant



- Nudie juices \$4.50 each
- Espresso coffee by The Grounds charged on consumption

LUNCH (INCLUDED)

OPTION ONE - WORKING LUNCH ON THE TERRACE

LARGER MEALS - Select 2 items

- Caesar Salad with garlic croutons and pancetta
- Duck confit salad with lentils, beetroot and endive, pomegranate dressing GF
- Grecian parcel with feta and mint, eggplant, cherry tomatoes and grilled capsicum V
- Market Fish with roasted fennel GF
- Mushroom risotto GF V
- Braised lamb shanks with cauliflower polenta GF
- Pesto spaghetti with ricotta and green vegetables V
- Rigatoni with sauce of beef, pork sausage, tomato, oregano and parsley
- Potato gnocchi with roast pumpkin, young carrots and wilted Savoy cabbage V

PIZZA - Select 1 item

- White pizza with potato and garlic with sardines, fennel and capers
- Cipollini onion pizza with herbs, fontina cheese and pancetta
- Stracciatella pizza with green beans, walnut, grapes and purslane V
- Quattro formaggio with buffalo mozzarella, pecorino, provolone and fior di latte V
- Affetato pizza with coppa and prosciutto ham, rocket leaves
- Margherita pizza with tomato, mozzarella and basil V

SIMPLE SALADS & SIDES - Select 1 item

- Rocket salad with pear and Balsamic dressing GF V
- Garden salad with red wine vinaigrette or roast garlic dressing GF V
- Green beans with extra virgin oil or with garlic and butter GF V
- Bathers' wedges with sea salt or with rosemary and smoked paprika V

BREADS & TARTS - Select 1 item

- Ham and gruyere cheese tart
- Goat's cheese and caramelised onion tart with thyme and marinated tomatoes V
- Leek and smoked mozzarella tart V
- Herb and garlic bread V
- Pesto scrolls V
- Crusty Italian style bread with butter or olive oil V

OPTION TWO - LUNCH SERVED IN THE RESTAURANT

- Choice of main course (order taken at morning tea)
served with Bathers' thick cut potato wedges and green salad with Champagne vinaigrette
- For a two course lunch (main and dessert) supplement \$20 per person
- For a three course lunch (entrée, main and dessert) supplement of \$50 per person



AND THERE'S MORE...

MEETING EXTRAS

FOR THE TABLE \$5 PER ITEM PER PERSON

- Nuts and dried fruits
- Pure Pops
- Chocolate and lolly bowls
- Chips/Snacks

WRAP UP BREAK

\$20 PER PERSON

- Mini beef pie with rich tomato relish
- Goats cheese gougère
- Mixed nuts, roasted olives and potato chips

DINNER

- Café and Restaurant menus available on request

CHEESE & WINE MATCHING COURSE

\$80 PER PERSON

- One hour session with our sommelier

SERGE DANSEREAU'S CHEF TABLE

4 COURSES \$170 PER PERSON or \$250 WITH MATCHING WINES
+ 10% SERVICE CHARGE

- Enjoy a drink on the Terrace at 5.30pm where Serge will explain the proceedings. At 6pm you will be seated in the Red Room for entrées to be served.
- Serge will explain your food which is his selection from the Restaurant menu. Most guests will have a different entrée served at random.
- You will then be brought to the Café and Restaurant kitchens and shown the workings and systems of a professional establishment.
- Serge will show how the main courses are produced prior to enjoying them whilst seated in the Restaurant.
- After mains, the tour will then continue up to the Pastry Kitchen where you will witness the final stages of soufflés being cooked. You will then enjoy the soufflé and have a chat with Serge before returning to the Restaurant for a full assortment of desserts.

****Please note that on busy days the location of courses may change****

SPECIAL GIFTS ORGANISED FOR YOUR GUESTS

A SIGNED COPY OF SERGE'S BOOKS

- "Seasonal Kitchen" \$50
- "French Kitchen" \$50
- "The Bathers' Pavilion Café Cookbook" (paperback) \$40





This is the third time I have organised a corporate function at Bathers' Pavilion - the staff are outstanding, extremely accommodating and helpful, food and beverage is always superb - I can not fault them. I highly recommend Bathers' Pavilion and will definitely use them again.

Helen MacGeachie—Deloitte

Thank you for looking after our team last Friday at the Bathers Pavilion, everything went really well, everyone has commented how fantastic the food was.

What a beautiful venue you have and I really appreciate all your support in a successful event.

Maureen Duncan—NSW Treasury



Everyone had a wonderful time and many commented about the food, the beautiful venue and the presentation. Many were blown away when they walked into the room.

Thank you to you and your team for hosting us, we look forward to planning the next event.

Kasey Willoughby—Venus Concept



TERMS & CONDITIONS

SECURITY DEPOSIT

To maintain your booking as stipulated by The Bathers' Pavilion, the following security deposit, being 50% prepayment is required.

CONFIRMATION OF BOOKING

Commitment will be confirmed only upon receipt of a signed copy of your agreement along with the initial security deposit.

CURRENCY

All rates quoted are quoted in Australian dollars.

TAXES AND SERVICE CHARGES

All rates are inclusive of GST (Goods and Services Tax), currently 10%, subject to change based on Government requirements.

EVENT DETAILS

We require all event details including final numbers to be confirmed seven working days prior to your event. Should a guaranteed number not be received, the attendance indicated on the Event Orders will be taken as final.

Full prepayment is required prior to your function. Any additional charges will be settled on the day of your function. The Bathers' Pavilion does not offer account facilities.

EVENT CANCELLATION

From Signing of Agreement until 60 days before your function: A \$500.00 administration fee will be retained for full cancellation.

60-31 days before your function: 50% of your initial deposit will be retained.

30 days before your function: 100% of total estimated food and beverage revenue based on contracted spend will be retained.

RESPONSIBILITY

The Bathers' Pavilion does not accept responsibility for damage to or loss of any client's property left at the restaurant prior to, during or after a function. Organisers are financially responsible for any damage sustained to the restaurant fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function.

RESPONSIBLE SERVICE OF ALCOHOL

The 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.

