

THE
BATHERS'
PAVILION



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“A little more” encapsulates a great deal of the Bathers’ philosophy. Emphasis is placed on creating a unique and memorable experience within stylish timeless interiors with warm, friendly and informed service.





Functions at The Bathers' Pavilion

The Room

The Bathers' Pavilion is an historic building sensitively renovated and is perfect for your wedding celebration. It offers a bright space that is contemporary yet sophisticated.

The walls are covered with 1200 sheets of silver that repeat the theme of the light on the water through the windows. This gives a neutral canvas to work from when designing those important details that create your special day. The unique box windows in The Room add an extra charm to the overall building.

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

Minimum sit down	Maximum sit down	Cocktails
30	102	30 - 150

The Terrace

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

It makes for a perfect private ceremony and / or is an ideal starting point for pre lunch or dinner drinks. A fee of \$500 will apply for the use of the Terrace for your ceremony.

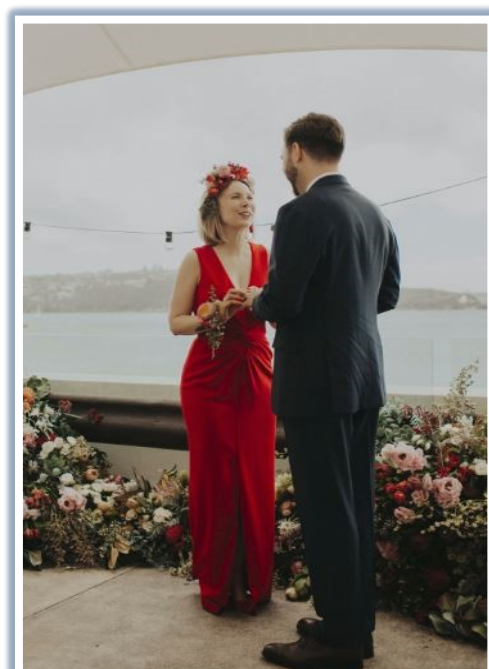
In the event of rain we can move you indoors to our Art Gallery or inside The Room.

Timings

Lunch midday – 4pm (11.30am if holding ceremony on Terrace)

Dinner 6pm – midnight (5.30pm if holding ceremony on Terrace)

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



Pricing valid for bookings made and held up until 31st December, 2019.



May to August 2019 Winter Special

AVAILABLE FOR WEDDINGS HELD MAY TO AUGUST 2019 ONLY.

For other months of the year please refer to pricing on page 4

\$175 per person to include:

3 canapés on arrival

3 course set or alternate menu

5.5 hour drinks package – upgrades available

6 hour room hire – timings flexible

Service fee

Minimum spends apply, date dependant

A fee of \$500 will apply for the use of the Terrace for your ceremony

As part of the above offer we are also including:

One night's accommodation at The Langham, Sydney
for the Bride and Groom in a Deluxe City King Room

(room upgrades are available)

Transfer from Bathers' to The Langham, Sydney

Bottle of sparkling wine in your room on arrival

Buffet breakfast

Early check in/Late check out *(subject to availability)*

Complimentary access to The Day Spa

Valid 7 days a week

Our gift of the hotel and transfer is not compulsory or transferable to any other party

AVAILABLE FOR WEDDINGS HELD MAY TO AUGUST 2019 ONLY.



Lunch \$165 per person inclusive of:

- 3 canapés on arrival
- 3 course set or alternate serve menu
- 3.5 hour Bronze drinks package
- Room hire from midday to 4pm

Dinner \$195 per person inclusive of:

- 3 canapés on arrival
- 3 course set or alternate serve menu
- 5.5 hour Bronze drinks package
- Room hire from 6pm to midnight

Stand up cocktail party lunch \$135 per person inclusive of:

- 5 canapés from hot and cold list
- 3 substantial canapés
- 2 standing desserts
- 3.5 hour Bronze drinks package
- Room hire from midday to 4pm

Stand up cocktail party dinner \$165 per person inclusive of:

- 7 canapés from hot and cold list
- 4 substantial canapés
- 2 standing desserts
- 5.5 hour Bronze drinks package
- Room hire from 6pm to midnight

Espresso coffee and tea are included in all our packages as well as freshly baked bread and butter

Minimum spends apply, date dependant

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

10% service fee added to total bill
15% service fee added to the total bill Public Holidays



Canapés

Cold

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

Substantial canapés

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

Hot

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

Standing dessert

Milk chocolate and passionfruit macaroon
Lemon meringue tart
Cacao brownie gateau
Passionfruit crème with coconut tapioca
Milk chocolate mille feuille, hazelnut cream
Warm cinnamon churros, chocolate fudge
Tiramisu with coffee powder
Ice cream and sorbet on stick
Mini berry crumbles
Vanilla crème brûlée

V denotes vegetarian
GF denotes gluten free





Entrée

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

Main

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

V denotes vegetarian

We offer an alternate serve. Please select two entrées, two mains and two desserts.

We will cater for your vegetarians guests separately, chef's choice on the day of your event and adapt your menu for any other dietary requirements.

Occasionally white flesh fish is subject to market availability. When this happens it will be necessary for Bathers' to choose a substitute on your behalf.



Dessert

“Dark chocolate mousse, hazelnut crèmeux, sesame praline and dark chocolate sauce

Raspberry and vanilla petits gateaux, pistachio, rose petal ice cream, strawberry jus

Coconut meringue with grapefruit, guava sorbet, Prosecco jelly, lime curd, olive oil dressing

Vanilla panna cotta with strawberries, olive oil sorbet, champagne consommé

Ginger and Rum baba with mango and pineapple, tropical fruit sorbet, sesame tuile

Passionfruit mousse with Valrhona Dulcey blond chocolate, turmeric and lemon sauce, passionfruit sorbet

“Bombe Alaska” with chocolate flourless sponge, seasonal ice cream and sorbet, toasted meringue

Passionfruit “Ile Flottante” with sesame orange biscuit, rhubarb sorbet and sauterne Anglaise

Tiramisu trifle, frangelico and espresso jelly, almond biscotti, coffee powder

Crisp caramelised pineapple and ginger tart, coconut and pineapple sorbet iced terrine

Warm sticky date pudding, butterscotch sauce, milk sherbet

Additional options

Selected farmhouse, local and imported cheese platters \$16 per person

Mixed petits fours, 3 pieces \$5 per person





Drinks Packages

Your Bathers' all-inclusive package includes a sparkling wine, one white and one red from the below Bronze package. For a \$5 per person supplement you can select two whites and two reds.

Silver or Gold upgrades available as well as your sparkling on arrival.

Sparkling wine or Champagne toasts available on a consumption basis.

All packages also include Peroni Nastro Azzuro, Rude Boy Pilsner, Coopers Light, soft drinks, orange juice and iced water. Sparkling mineral water is available and is charged at \$10 for a litre bottle.

Bronze - included within your package

Airliebank NV Sparkling, Adelaide Hills, SA (on arrival only)

Moppity Pinot Grigio 2017, Hilltops, NSW

Bathers' Semillon Sauvignon Blanc 2015, Margaret River, WA

Redbank Chardonnay 2016, Regional VIC

Trentham Estate Pinot Noir 2016, Murray Darling

Zilzie Shiraz 2017, Barossa Valley, SA

Bathers' Cabernet-Merlot 2015, Langhorne Creek, SA

Silver– \$10 per person to upgrade

The Lane Lois NV Sparkling, Adelaide Hills, SA (on arrival only)

Cool Woods Pinot Gris 2017, Barossa Valley, SA

Wairau River Sauvignon Blanc, 2017 Marlborough, NZ

First Creek Chardonnay 2017, Hunter Valley, NSW

Silent Way Pinot Noir 2016, Victorian Highlands

Cape Jaffa Shiraz 2016, Limestone Coast, SA

Balnaves The Blend Cabernet-Merlot 2014, Coonawarra, SA

Gold- \$25 per person to upgrade

Yarrabank Cuvée 2010, Yarra Valley / Mornington Peninsula, VIC (on arrival only)

See Saw Pinot Gris 2016, Orange, NSW

Thomas Goss Sauvignon Blanc 2016, Adelaide Hills, SA

Scarborough Yellow Label Chardonnay 2014, Hunter Valley, NSW

Devil's Staircase Pinot Noir 2017, Central Otago, NZ

Cooper Burns Mason Shiraz 2015, Barossa Valley, SA

Mojo Cabernet Sauvignon 2015, Coonawarra, SA

The above wines are subject to possible vintage and price changes as advised from our suppliers

We do not allow BYO



If you prefer to have drinks on a consumption basis please select one sparkling and up to two whites and two reds from the below list:

Sparkling

Airliebank NV, Yarra Valley, VIC	\$48
Dal Zotto Prosecco NV, King Valley, VIC	\$60
The Lane Lois NV, Adelaide Hills, SA	\$55
Jansz NV, Pipers River, TAS	\$73
Yarrabank Cuvee 2012, Yarra Valley, VIC	\$98
Louis Roederer <i>Brut Premier</i> NV, Champagne, France	\$180

White Wine

Fritz Hasselbach Riesling, 2017, Rheinhessen, Germany	\$59
Bathers' Semillon Sauvignon Blanc 2018, Margaret River, WA	\$54
Wairau River Sauvignon Blanc, 2017 Marlborough, NZ	\$59
Thomas Goss Sauvignon Blanc 2016, Adelaide Hills, SA	\$65
Twelve Signs Pinot Grigio 2017, Hilltops, NSW	\$59
Cool Woods Pinot Gris 2017, Barossa Valley, SA	\$59
See Saw Pinot Gris 2016, Orange, NSW	\$65
Redbank Chardonnay 2016, Regional VIC	\$48
First Creek Chardonnay 2017, Hunter Valley, NSW	\$64
Scarborough Yellow Label Chardonnay 2014, Hunter Valley	\$65

Rosé Wine

La Belle Pierre, 2017, Languedoc-Roussillon, France	\$59
Spinifex, 2017, Barossa Valley, SA	\$79
AIX, 2017, Coteaux d'Aix en Provence	\$89

Red Wine

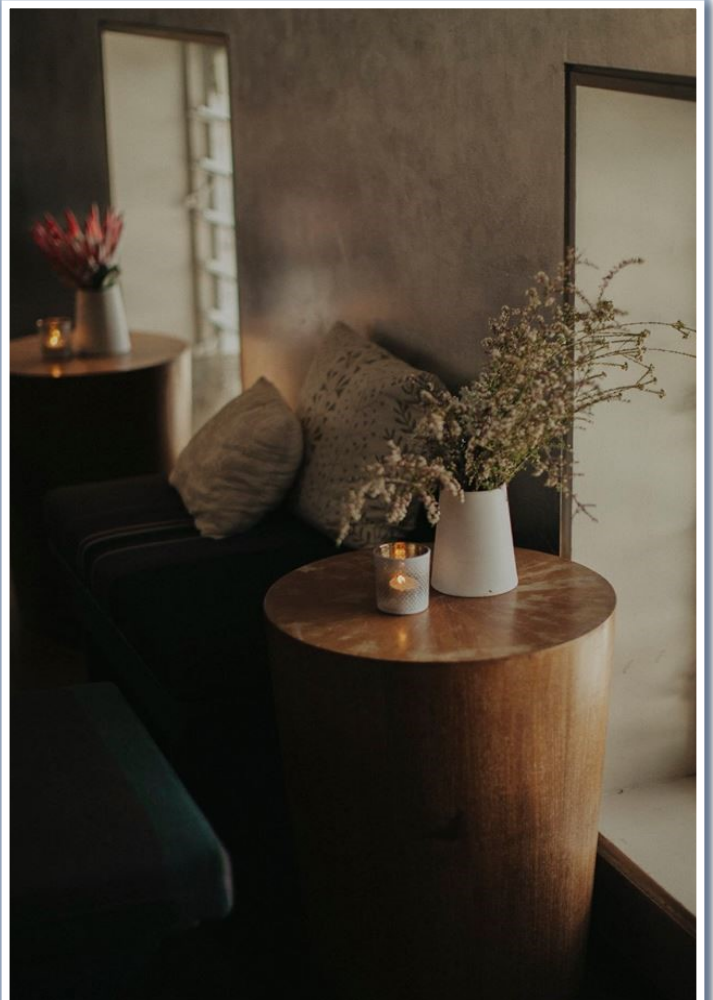
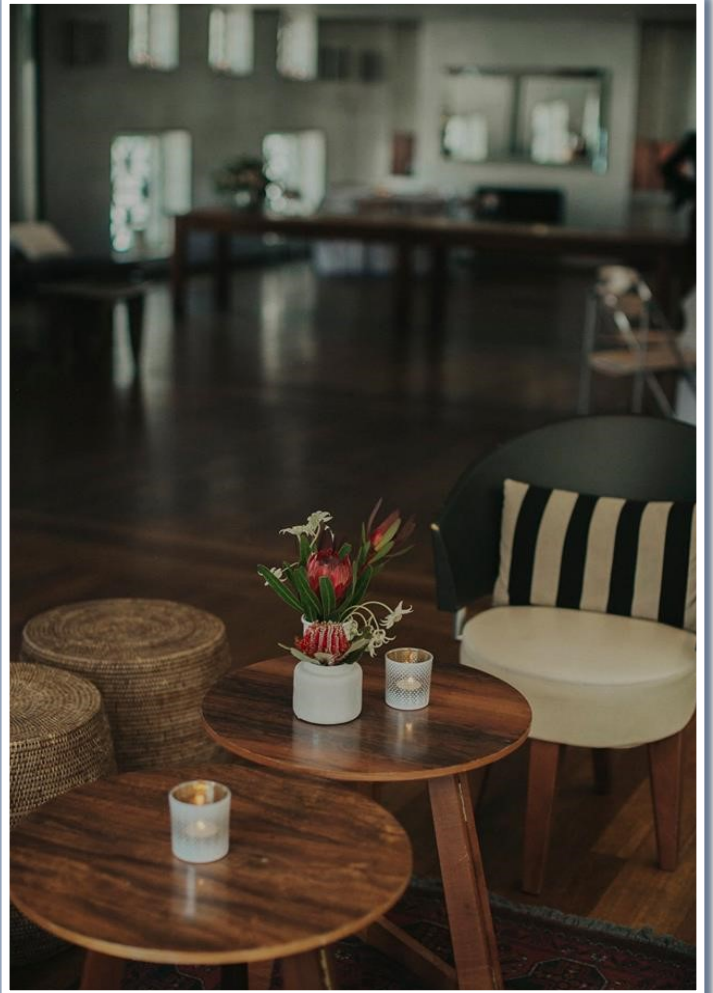
Trentham Estate Pinot Noir 2016, Murray Darling	\$48
Silent Way Pinot Noir 2016, Victorian Highlands, VIC	\$65
Zilzie Shiraz 2017, Barossa Valley, SA	\$48
Cape Jaffa Shiraz 2016, Limestone Coast, SA	\$58
Cooper Burns Mason Shiraz 2015, Barossa Valley, SA	\$68
Bathers Cabernet-Merlot 2015, Langhorne Creek, SA	\$51
Balnaves The Blend Cabernet-Merlot 2014, Coonawarra, SA	\$64
Mojo Cabernet Sauvignon 2015, Coonawarra, SA	\$64
Rabbit Ranch Pinot Noir 2017, Central Otago, NZ	\$79

We do not allow BYO

The above wine list is subject to possible vintage and price changes as advised from our suppliers.
At the time of finalising your wine selection, we will forward you the current wine list.
If you would like a broader selection please ask for the current restaurant wine list.









Frequently asked questions

What tables are available in the Room and how many guests can be seated per table?

Room: 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 removed after dinner to create a larger dance area. We also have 2 larger rounds that can seat up to 8 guests. We can also offer two long tables, maximum 60 guests to include a dance floor. Also one block table up to 32.

When do we finalise our event?

Our Events Manager will arrange to meet with you at least one month before your wedding. Four weeks prior we request your food and drinks selection and then final numbers a week before.

What can be delivered prior to our wedding?

We can take delivery of place cards, bonbonnière, wishing wells, guests 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. place cards, bonbonnière, centrepieces, seating plans, wedding cakes etc....

Do you provide menu tastings?

We invite you to dine in our Restaurant for a complimentary 3 course lunch / dinner prior to your wedding. This is available Sunday through to Friday.

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 2 hours prior to your event.

What is the difference between a set or alternate menu?

Alternate serve is when two entrées/mains or desserts are served to your guests as an alternative drop. When you select a set menu this means all guests eat the same entrée/main and dessert.

How can I accommodate for those guests with special dietary requirements?

We are able to accommodate those guests following a specific diet regime. All dietary requests will need to be submitted 7 days prior to your event.

Are there any sound restrictions?

The sound emanating from amplified equipment is limited to the Room only. This is a restriction put in place by Mosman Council. Therefore any music played on the Terrace is restricted to acoustic only. We can supply an iPod dock for use during ceremonies.

How do elderly or infirmed people get upstairs?

We have a chair lift that has a seat or can take a non motorised wheelchair.



The Bathers' Pavilion provides the following for your wedding:

Special Event Manager to help plan and coordinate your special day

Complimentary 3 course lunch / dinner in our one hat fine dining Restaurant in lieu of a menu tasting for the bride and groom. With two glasses of Louis Roederer on arrival

Signing table and chairs

Seating for ceremony

All linen, crockery and glassware

Cake knife and table

Cake cutting to accompany tea and coffee

Tea light candles on tables and around the Room

Votives on stairs leading to the Gallery

Menu printing – one per person

Alternate serve menu at no extra cost

Wishing well and sign (on request)

Signage

Dance floor

Microphone and lectern

iPod / CD connectivity

Table set up including your place cards, bonbonniere and additional decorations

Dedicated floor manager and wait staff with a 1:15 ratio





Terms and conditions

Security deposit

We do not take tentative bookings so a 25% deposit must be paid at the time of confirmation based on quoted numbers.

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. The Bathers' Pavilion does not offer account facilities.

Function details three working days prior to your event

The guaranteed number of guests attending is required 7 working days prior to your event. Increases of up to 3% only, are acceptable up to 3 days after this time. Should a guaranteed number not be received, the attendance indicated on the Event Orders will be taken as final.

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 unless a prior arrangement has been made.

Entertainment

Due to laws enforced by Mosman Council we are not permitted to have amplified music on the Terrace only. Many clients have engaged string groups or solo guitarist to play background music on the Terrace. Entertainment with amplification is permitted in The Room, a maximum of 5 musicians is recommended.

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.

Responsibility

The Bathers' Pavilion does not accept responsibility for damage to or loss of any client's 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.

EVENT CANCELLATION

If you cancel your event booking:

From signing this agreement until 6 months prior to your event date: A \$500.00 administration fee will be retained for full cancellation, with your deposit refunded

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 to be charged



THE BATHERS' PAVILION

Testimonials

'Steph and I would like to thank you so much for helping us to organise our special day. The team at Bathers did a phenomenal job of looking after us on the day. Our wedding couldn't have gone more perfectly and we are so glad that we chose Bathers as our venue.

Our guests were very impressed with the food, wine, staff and venue. Please extend a thank you to Jordan who was absolutely amazing and took such good care of us. Jordan did a wonderful job and remained so calm and collected during the entire event.'

Stephanie and Priscilla (February 2018)

Brett and I married on the 25th of January 2018 at Balmoral Beach. Balmoral is a special place for us, as we went there frequently while we were first dating. The reception was held at the Bathers' Pavilion and we couldn't have hoped for anything better! The venue itself is lovely. The reception was held on the upstairs floor and included the outdoor terrace that overlooks the beach. The floor plan was flexible and the Bathers event coordinators leading up to the event and staff on the day were fantastic at helping us bring about our venue vision. We had a cocktail reception for 130 people. The food was divine and plentiful (which was always a worry of ours!) and the people with dietary requirements were extremely well catered for. The drink selection was good and for those that wanted something different, they were able to access the downstairs bar. We are still getting comments from guests about how fantastic the night was and how good the venue was. If you are considering a Sydney beach side wedding, then Bathers' is definitely one to think about!

Lizzie and Brett (January 2018)

'We had our wedding at Bathers' and we are so glad we chose Bathers'! We had our ceremony on the Terrace and everything was beautifully set up. It was a stunning view looking over Balmoral Beach from the Terrace and although it was a beautiful sunny day on our wedding day, I wasn't stressed because I knew if it rained, we would be covered on the Terrace. The Reception also went well thanks to our floor manager Jordon and her Team. We were running late due to our photos running over time but Jordon and her Team were there to ensure everything ran smoothly.

Leading up to the big day however, it was our events manager who had been a delight to work with from the beginning. No matter what it was I wanted to check in about, I got a professional and prompt response. Weddings are not an easy task to organise so it definitely helped to have a professional and responsive contact to touch base and organise the day with. Highly recommended for any engaged couples looking for a venue for their special day!'

Tina and Chris (October 2017)

'The experience with Bather's Pavilion was absolutely wonderful. My daughter was married on the Terrace. The weather was warm, sunny and calm. We picked the Bathers' Pavilion because of the positive comments on the website, the amazing view from the Terrace out to the Heads and my daughter loved the beautiful silver art deco Reception room upstairs. The night was perfect. Our supervisor for the event was brilliant.

All my friends commented on the fabulous staff. The food was absolutely delicious. Nothing was too much trouble. I couldn't be happier about anything to do with the night. Well done Bathers' Pavilion for helping us make such a wonderful, magical memory. Thank you so much. Sue'

Bregitta and Arnand (August 2017)