

BATHERS'

PAVILION

2019/2020



4 The Esplanade

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Functions at Bathers' Pavilion

The Room

Bathers' Pavilion is an historic building sensitively renovated and is perfect for your special event.

It offers a bright space that is contemporary yet sophisticated. This gives a neutral canvas to work from when designing those important details that create your special day.

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

The unique box windows in The Room add an extra charm to the overall building.



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 an ideal starting point for pre lunch or dinner drinks.

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

Timings

Lunch midday – 4pm

Dinner 6pm – midnight

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 2020.



Artist's render of The Room after the upcoming renovation.
To be completed end of August 2019





Artist's render of the Terrace after the upcoming renovation.

To be completed end of August 2019



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Lunch \$125 per person inclusive of:

- 3 canapés on arrival
- 3 course set or alternate serve menu
- Room hire from midday to 4pm

Dinner \$145 per person inclusive of:

- 3 canapés on arrival
- 3 course set or alternate serve menu
- Room hire from 6pm to midnight

Winter Dinner Special (May–August only) \$125 per person inclusive of:

- 3 canapés on arrival
- 3 course set or alternate serve menu
- Room hire from 6pm to midnight

Stand up cocktail party lunch \$95 per person 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 inclusive of:

- 7 canapés from hot and cold list
- 4 substantial canapés
- 2 standing desserts
- 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, day and date dependant

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

Monday to Friday a 5% service fee added to the total bill

Saturday and Sunday a 10% service fee added to total bill

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

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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 gnocchi *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 gâteau
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



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 Glenloch chicken with bacon, mushroom and braised leek, sage jus
Slow cooked ginger duck with Chinese vegetables pancake 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.

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.

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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 cheeses platters \$16 per person

Mixed petits fours, 3 pieces \$5 per person



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We know choosing the drinks for your special event is an important decision. We have two options for you. You can choose one of our packages below or select from our full wine list and be charged on a consumption basis. Prices are per person.

	Lunchtime	Dinnertime	Upgrade arrival Champagne to Louis Roederer (45 minutes)	Toast with Salatin Prosecco	Toast with Louis Roederer
Bronze	\$55	\$65	\$25	\$12	\$25
Silver	\$65	\$75	\$25	\$12	\$25
Gold	\$80	\$90	\$25	\$12	\$25
On consumption	Estimate \$50–\$55	Estimate \$60–\$65	Charge per bottle	Charge per bottle	Charge per bottle

We are happy to provide notes on any of the wines or alternatively you can meet with our Sommelier for further advice. We aim to provide the vintages and prices listed, however on occasions they are subject to change.

The following drinks are available based on consumption.

Beer

Coopers Light – Adelaide, SA	\$10
James Squire Pilsener – Camperdown, Sydney	\$12
Three Sheets Pale Ale – The Rocks, Sydney	\$12
Old Admiral Dark Ale – The Rocks, Sydney	\$12
Whale Ale Wheat Beer – Bobs Farm, NSW	\$12
Little Creatures Pale Ale – Fremantle, WA	\$12
4 Pines Kolsch Golden Ale – Manly, Sydney	\$12
Fred IPA – Bobs Farm, NSW	\$14
Asahi – Japan	\$11
Peroni Nastro Azzuro – Italy	\$11
Corona – Mexico	\$11

Spirits	from \$8.5
Liqueurs	from \$13.5

We do not allow BYO

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Drinks Pack–

Our Bathers' packages include a sparkling wine, one white, one rosé and one red wine. For a \$5 per person supplement you can select two whites and a rosé and an additional \$5 per person for two reds.

All packages also include Peroni Nastro Azzuro, Fred IPA, Coopers Light, soft drinks, orange juice and iced water.

Sparkling mineral water is available and is charged at \$10 for a litre bottle.

Bronze Package

Airliebank NV Sparkling, Adelaide Hills, SA

Twelve Signs Pinot Grigio 2017, Hilltops, NSW

Bathers' Semillon Sauvignon Blanc 2018, Margaret River, WA

Redbank Chardonnay 2016, Regional VIC

La Belle Pierre Rosé 2017, Languedoc-Roussillon, France

Trentham Estate Pinot Noir 2016, Murray Darling

Zilzie Shiraz 2017, Barossa Valley, SA

Bathers' Cabernet-Merlot 2015, Langhorne Creek, SA

Silver Package

The Lane Lois NV Sparkling, Adelaide Hills, SA

Fritz Hasselbach Riesling, 2017, Rheinhessen, Germany

Cool Woods Pinot Gris 2017, Barossa Valley, SA

Wairau River Sauvignon Blanc, 2017 Marlborough, NZ

First Creek Chardonnay 2017, Hunter Valley, NSW

Spinifex Rosé 2017, Barossa Valley, SA

Silent Way Pinot Noir 2016, Victorian Highlands

Cape Jaffa Shiraz 2016, Limestone Coast, SA

Balnaves The Blend Cabernet-Merlot 2014, Coonawarra, SA

Gold Package

Yarrabank Cuvée 2012, Yarra Valley / Mornington Peninsula, VIC

Von Buhl Riesling 2018, Pfalz, Germany

See Saw Pinot Gris 2016, Orange, NSW

Thomas Goss Sauvignon Blanc 2016, Adelaide Hills, SA

Scarborough Yellow Label Chardonnay 2014, Hunter Valley, NSW

AIX Rosé 2018, Coteaux d'Aix en Provence

Rabbit Ranch 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 changes. We do not allow BYO.

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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
The Lane Lois NV, Adelaide Hills, SA	\$55
Salatin Prosecco, Veneto, Italy	\$72
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
Von Buhl Riesling 2018, Pfalz, Germany	\$65
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 2018, Coteaux d'Aix en Provence	\$89

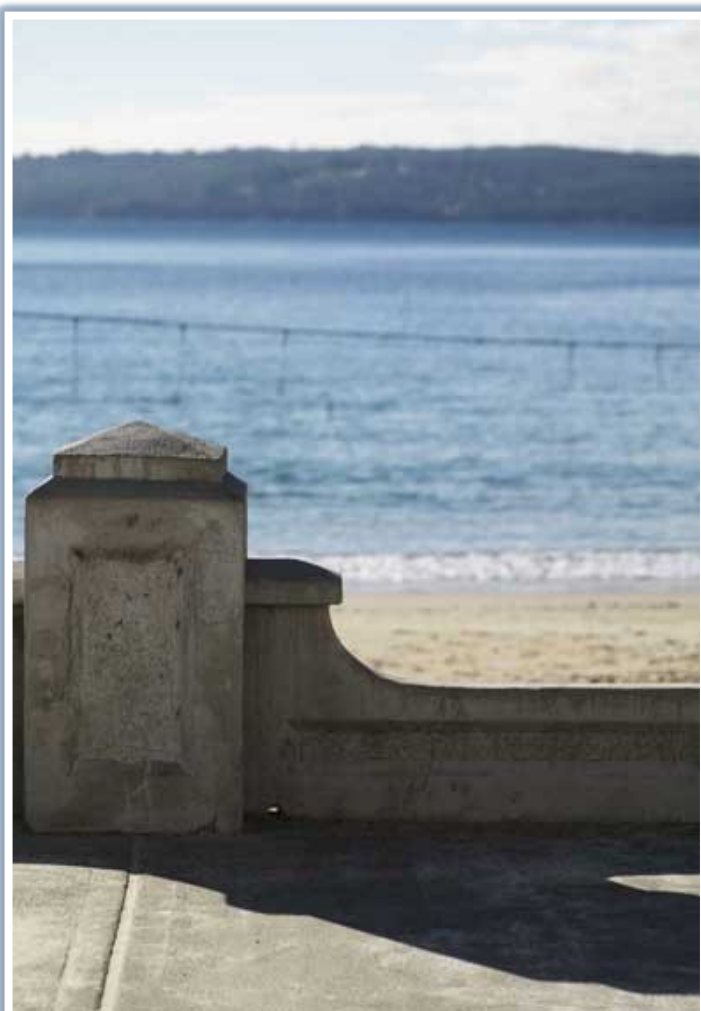
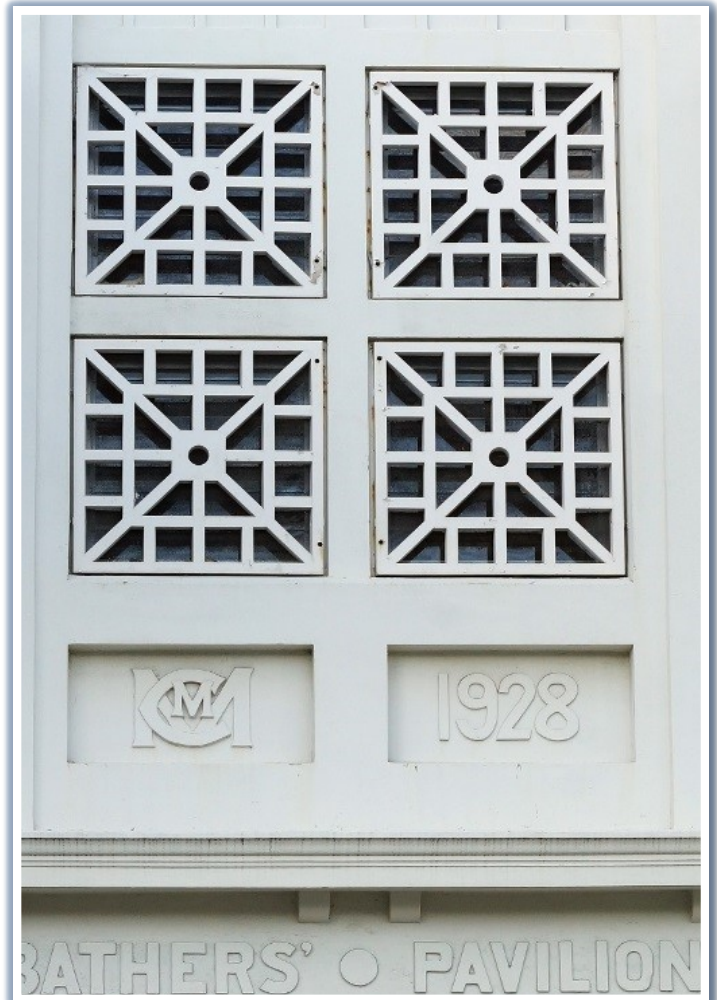
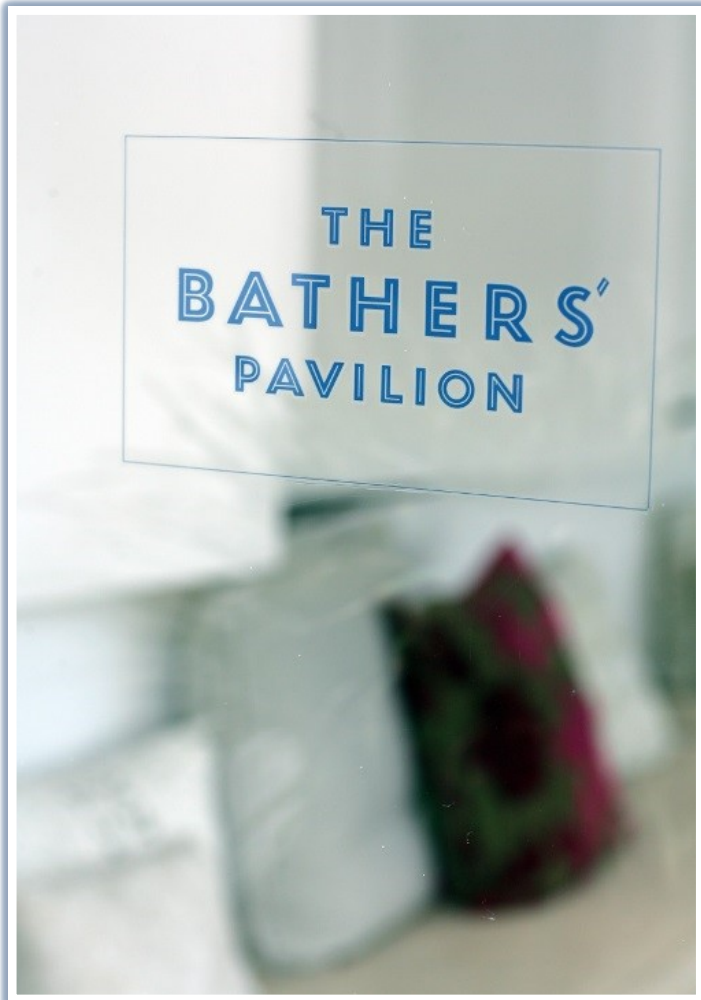
Red Wine

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	\$54
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

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.

We do not allow BYO



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Frequently asked questions

What does Bathers' provide?

Venue hire is inclusive of all service equipment – tables, chairs, linen, crockery, cutlery, menu printing, glassware, iPod connection, signage and tea light candles on the tables.

When do we finalise our event?

Approximately 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 place cards 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 etc....

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.

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.

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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. 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

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

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