

# BATHERS'

## PAVILION



2019/2020



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



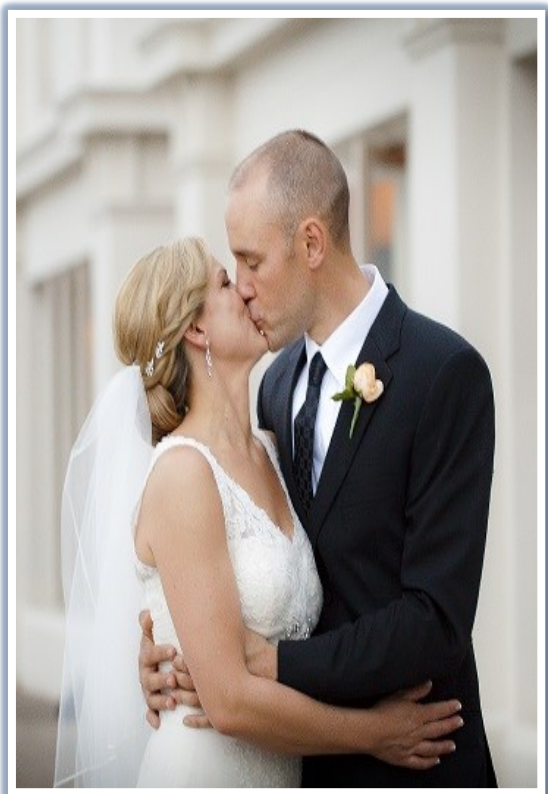




Artist's render of the Terrace after the upcoming renovation.

To be completed end of August 2019





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





# BATHERS'

## PAVILION

### Functions at Bathers' Pavilion

#### The Room

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. 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	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 \$750

will apply for the use of the Terrace for your ceremony.

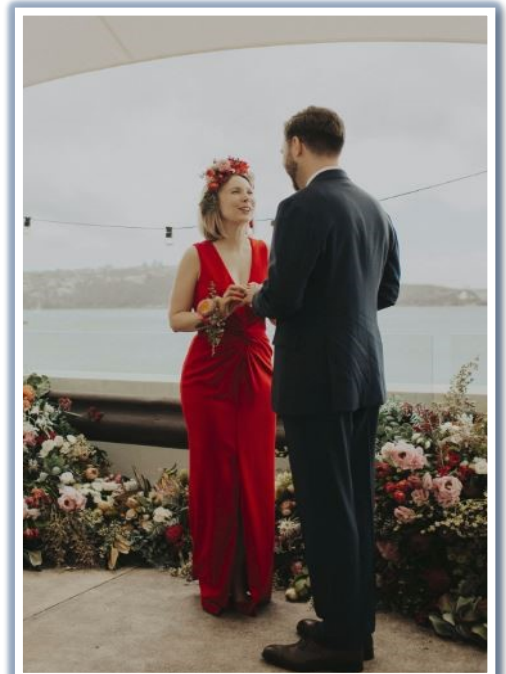
In the event of rain we can move you indoors to our Art Gallery or inside The Room.

#### 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, 2020.*



# BATHERS'

## PAVILION

### May to August 2020 Winter Special

AVAILABLE FOR WEDDINGS HELD MAY TO AUGUST 2020 ONLY

*For other months of the year please refer to pricing on page 5*

\$175 per person to include:

2 canapés on arrival

3 course set or alternate menu

5.5 hour drinks package – upgrades available

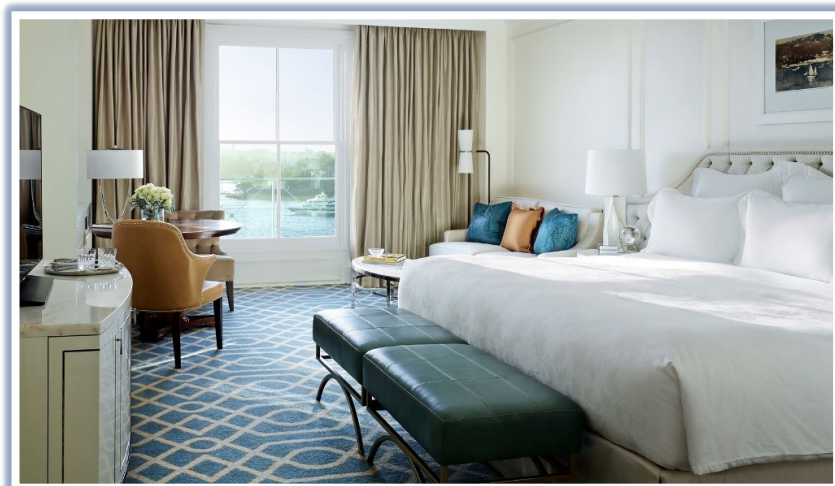
6 hour room hire – timings flexible

Minimum spends apply, date dependant

A fee of \$750 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 2020 ONLY

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



# BATHERS'

## PAVILION

Lunch \$115 per person inclusive of:

3 canapés on arrival

2 course lunch—entrée and main

Your wedding cake served as dessert with coulis and cream

With a Bathers' dessert—\$10pp supplement

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

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



# BATHERS'

## PAVILION

### 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*

#### 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

#### 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

#### 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







# BATHERS'

## PAVILION

### 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 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.*



# BATHERS'

## PAVILION

### Dessert

"Dark chocolate mousse, hazelnut crémeux, 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





# BATHERS'

## PAVILION

We know choosing the drinks for your wedding reception 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.

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.

	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 consump- tion	Estimate \$50–\$55	Estimate \$60–\$65	Charge per bottle	Charge per bottle	Charge per bottle

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**

# BATHERS'

## PAVILION

### Drinks Packages

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**



# BATHERS'

## PAVILION

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

### 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.

# BATHERS'

## PAVILION

### 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.



# BATHERS'

## PAVILION

### 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

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

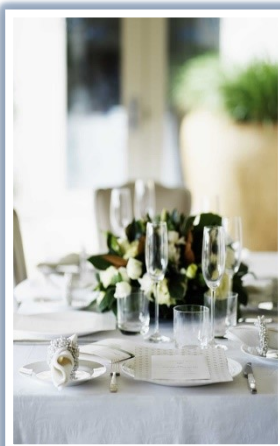
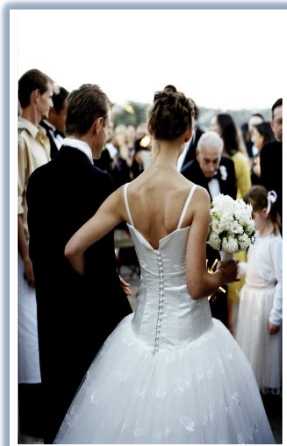
Dance floor

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



# BATHERS'

## PAVILION

### 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



# BATHERS'

## PAVILION

### Testimonials

*'Thank you so much for your support on our wedding on June 22nd. And we really appreciated that you made so much effort to make our first dance music work at the end 🥳!!*

*Please also pass our cordial gratitude to Catherine and all the staffs on the day. We received many compliments from our guests about foods and nice location. We are so so so right to have Bathers Pavilion as our wedding venue!! '*

**Luke and Makiko (June 19)**

*'Thanks for the well wishes, we had a fantastic wedding on the 1<sup>st</sup> of March. The venue and staff were absolutely outstanding, thank you. Having our ceremony on the deck at that time of the afternoon was just beautiful. The sun was behind the building and the afternoon breeze was just magic.*

*The cocktail hour we spent out there before coming into dinner was a highlight for me. I can't complement the back of house enough for the food, the venue, helping to facilitate the music, the flowers and of course the weather. Philippa and I will be sure to say g'day next time we are in for lunch.'*

**Philippa & Rob (March 2019)**

*'Thank you so much for your support through the wedding process. We had a memorable night, and everyone commented on how good the wine and champagne was. The food was beautiful and many guests said it was extraordinary to have such wonderful courses at a wedding.*

*The staff were great, and Chelsea was so lovely and very helpful on the night, and I'm very glad we got to see you before the event. It actually calmed my nerves just before the ceremony! Those little things are what made the day perfect. Thank you again and I look forward to more events with you in future!'*

**Linhlan & Ben (March 2019)**

*'Best way to describe this venue is classy. We recently held our wedding celebration at this beautiful venue overlooking Balmoral beach and out through the heads. Everything was perfect! The food was delicious, plentiful and well presented.*

*They more than catered for our needs having several vegetarian as guests. Thank you Ray and Jordan for making it seem effortless. We will return!'*

**Robyn & Kevin (January 2019)**