



WEDDINGS



BATHERS' PAVILION • 2026/2027



A Wedding by the Sea, Defined by Elegance

With over 25 years of experience, Bathers' Pavilion has been the backdrop for Sydney's most memorable weddings.

Overlooking Balmoral Beach and Sydney Heads, we create celebrations that are as unique as every couple we host.

From intimate dinners to grand seaside receptions, our team ensures your day is seamless, stylish, and unforgettable.

Your wedding, your way – with award-winning food, wine, and service.



Why Couples Choose Bathers' Pavilion...

Iconic location

Just steps from Balmoral Beach, with sweeping views to Sydney Heads, the setting feels effortlessly cinematic

Historic building

The heritage 1920s building has been thoughtfully restored to feel fresh and elegant, with light-filled rooms, subtle Art Deco detailing and coastal charm, creating a space that requires little additional styling

Award-winning chefs

Led by Aaron Ward, recipient of two-hat recognition, the kitchen delivers refined, seasonal cuisine with precision and creativity

Exceptional food and beverage offerings

Our locally sourced menus are fully customisable, crafted to impress, designed to create a truly memorable dining experience

Convenience

Celebrate both your ceremony and reception in one stunning venue, with breathtaking nearby locations for unforgettable photos

Experienced event managers and staff

Enjoy attentive, personalised service with a staff-to-guest ratio of 1:15, ensuring every detail is flawlessly managed

Versatility for styles and sizes

Versatile options to host 20 to 350 guests across multiple beautifully appointed areas

OUR SPACES

FIRST FLOOR EXCLUSIVE

Balmoral Room and Terrace

Up to 200 guests cocktail style or 100 seated. A light-filled elevated setting with sweeping ocean views. Ideal for stylish cocktail receptions or intimate seated celebrations with a dedicated terrace for sunset drinks.

GROUND FLOOR EXCLUSIVE

Bathers' Pavilion Restaurant and Bistro

Up to 350 guests cocktail style or 220 seated. Exclusive use of the entire ground floor with panoramic views across Balmoral Beach. A seamless layout perfect for larger weddings with space to dine, mingle and dance.

ENTIRE BUILDING EXCLUSIVE

Bathers' Pavilion Restaurant, Bistro, Terrace & Balmoral Room

Up to 350 guests cocktail style or 220 seated. The ultimate Bathers' experience. Dedicated zones for canapés, dining and dancing, with ocean views throughout lunch or dinner. Expansive, cohesive and undeniably impressive.

BATHERS' PAVILION RESTAURANT

Full restaurant takeover for up to 120 seated guests, showcasing the award-winning two-hatted menu as the culinary centrepiece of your celebration.

THE TERRACE

Part or entire use available

Outdoor dining for up to 40 seated or 80 guests cocktail style, overlooking Balmoral Beach.

THE GOOD ROOM

An intimate fine-dining space for up to 22 guests — elegant, private and perfectly scaled for smaller celebrations.

THE SUNROOM

A stylish bistro-style setting for up to 24 guests, ideal for relaxed yet refined gatherings.



“We pride ourselves on crafting original, unforgettable experiences. No two events are ever the same, and the Bathers' team will ensure yours is truly one-of-a-kind in every way.”

There is no room hire, but minimum spends apply

FIRST FLOOR EXCLUSIVE

BALMORAL ROOM & TERRACE



Bathers' Pavilion is a beautifully restored heritage building, offering bright, contemporary, and sophisticated spaces that feel both welcoming and versatile – a neutral canvas to bring your wedding vision to life.

You and your guests will enjoy breathtaking views from The Terrace, overlooking Balmoral Beach and out to Sydney Heads. It's an ideal setting for pre-lunch or pre-dinner drinks and can also host your wedding ceremony. A range of music options is available, from a solo musician or string quartet to a DJ or band (up to five musicians recommended). The Terrace is included when booking the first floor exclusively.

The Balmoral Room can be styled to suit either a seated reception or a cocktail-style celebration. Its distinctive box windows add warmth and character, perfectly framing candlelight as the evening unfolds.

Both The Balmoral Room and The Terrace are fully wheelchair accessible, ensuring all guests can enjoy the celebration comfortably.

CAPACITY

Maximum sit down 100
Cocktail style 30-200

There is no room hire fee, however, minimum spends apply

TIMINGS

Lunch Midday – 4pm
Dinner 6pm – 10pm
6pm – Midnight

Should you wish to extend your celebration beyond the standard timings, additional hours can be arranged upon request (supplementary charges apply)

“Unforgettable
weddings
start with
unforgettable
food,
elevate your
celebration
with cuisine
your guests will
rave about!”

*The use of the terrace for a ceremony is only available for Exclusive First Floor or Entire building weddings only, this incurs an additional fee of \$950 and your ceremony would commence 30 minutes prior to your event start time

GROUND FLOOR EXCLUSIVE

BATHERS PAVILION RESTAURANT & BISTRO

The ground floor of Bathers' Pavilion offers a truly iconic setting for weddings, combining relaxed coastal elegance with exceptional food and service.

With exclusive access to both the Restaurant and the Bistro, couples can celebrate against the backdrop of Balmoral Beach, where uninterrupted water views, refined interiors, and a warm, welcoming atmosphere come together seamlessly.

From intimate ceremonies to vibrant receptions, the space flows effortlessly between formal dining and relaxed celebration, creating a wedding experience that feels timeless, effortless, and unmistakably Bathers'.



CAPACITY

Maximum sit down 220
Cocktail style 350

There is no room hire fee, however, minimum spends apply

TIMINGS

Lunch Midday – 4pm
Dinner 6pm – 10pm
6pm - Midnight

Should you wish to extend your celebration beyond the standard timings, additional hours can be arranged upon request (supplementary charges apply)



ENTIRE BUILDING EXCLUSIVE

BATHERS PAVILION RESTAURANT, BISTRO, TERRACE & BALMORAL ROOM



For couples seeking a wedding that unfolds effortlessly across multiple spaces, Bathers' Pavilion offers a beautifully layered ground-to-first-floor experience.

Begin with canapés and drinks on the first-floor Terrace, where panoramic views over Balmoral Beach set a relaxed, celebratory tone as guests arrive.

From there, move downstairs to the ground floor Restaurant and Bistro for a refined lunch or dinner, showcasing Bathers' celebrated cuisine in a space that balances coastal charm with understated elegance.

As the evening continues, the celebration transitions seamlessly into the first-floor Balmoral Room, where dancing and late-night festivities bring the day to a vibrant close. It's a thoughtfully curated journey—from sun-drenched welcome to unforgettable celebration—designed to feel fluid, intimate, and distinctly Bathers'.

CAPACITY

Maximum sit down	220
Cocktail style	350

There is no room hire fee, however, minimum spends apply

TIMINGS

Lunch	Midday – 4pm
Dinner	6pm – 10pm
	6pm – Midnight

Should you wish to extend your celebration beyond the standard timings, additional hours can be arranged upon request (*supplementary charges apply*)



BATHERS' PAVILION RESTAURANT

A full restaurant takeover for up to 125 seated guests, placing you at the heart of Bathers' Pavilion for an unforgettable wedding celebration. With exclusive use of the space, you and your guests can relax into the occasion, enjoying the atmosphere, service and coastal elegance that define the Bathers' experience.

At the centre of the celebration is our award-winning, two-hatted menu – a refined culinary journey crafted from the finest seasonal produce. Each dish is thoughtfully prepared and beautifully presented, creating a dining experience that feels generous, sophisticated and worthy of the moment.

This option offers a seamless progression from arrival drinks through to an exceptional seated reception, where conversation flows, glasses are raised and every detail is delivered with precision. For couples who believe the food should be just as memorable as the vows, this is the ultimate culinary centrepiece.

CAPACITY

Maximum sit down 120

TIMINGS

Lunch Midday – 4pm
Dinner 6pm – 10pm
6pm – Midnight

“An award-winning, two-hatted dining experience showcasing refined seasonal cuisine, designed to be the culinary highlight of your celebration.”



THE TERRACE

PART OR ENTIRE USE

The Terrace is available for exclusive or partial hire for intimate weddings, with a four-hour lunch or dinner booking. Lunch service begins at midday, with dinner from 6pm.

A range of music options is available (entire use only), from a solo musician or string quartet to a DJ or band (maximum of five musicians recommended).

Beverages may be charged on consumption, or for groups of 40 guests or more, you can choose from one of our drinks packages.

In the event of wet weather, your celebration will be seamlessly relocated to our Art Gallery space.

There is no room hire fee but minimum spend requirements apply.

CAPACITY

Maximum sit down (<i>partial use</i>)	40
Maximum sit down (<i>exclusive use</i>)	40
Cocktail style (<i>partial use</i>)	40
Cocktail style (<i>exclusive use</i>)	80

TIMINGS

Lunch	Midday – 4pm
Dinner	6pm – 10pm

“The Terrace at Bathers’ Pavilion rivals the world’s finest seaside venues — the quintessential Sydney experience.”



THE GOOD ROOM



For smaller, more intimate wedding lunches or dinners, The Good Room offers a private dining experience within our two-hatted Restaurant, showcasing the acclaimed cuisine of Executive Chef Aaron Ward.

This elegant space features floor-to-ceiling glass windows with sweeping views over Balmoral Beach and out to the Heads, creating a stunning backdrop for your event.

Guests may enjoy a three-course à la carte menu for \$125 per person or indulge in our tasting menu for \$195 per person. Beverages are charged on consumption.

While there is no room hire fee, minimum spend requirements apply.

CAPACITY

One table	16
Two tables	22

“Where world-class dining meets breathtaking Balmoral Beach views.”

THE SUNROOM

For more relaxed, intimate weddings, The Sunroom offers a private dining space within our Bistro, with menus designed by Head Chef Perry Hill.

Accommodating up to 24 guests, this light-filled room features high ceilings, floor-to-ceiling windows, and sweeping views over Balmoral Beach and out to the Heads... an effortless, elegant setting for a small celebration.

A three-course sharing, set, or alternate serve menu is available for \$95 per person, with beverages charged on consumption.

While there is no room hire fee, minimum spend requirements apply.

CAPACITY

One table	14
Two tables	24
Cocktail	20

“Relaxed all-day dining by the beach, made for long memorable wedding lunches dinners.”



FOOD PACKAGES

SEATED LUNCH / DINNER*

4 HOURS

\$115 per person

- Canapé on arrival
- 3 course set, alternate serve, sharing style or Thai banquet menu
- Tea/coffee
- Midday to 4pm / 6pm to 10pm

SEATED DINNER*

6 HOURS

\$135 per person

- Canapé on arrival
- 3 course set, alternate serve, sharing style or Thai banquet menu
- Tea/coffee
- 6pm to midnight



STANDING COCKTAIL LUNCH / DINNER

4 HOURS

\$89 per person

- 5 canapés from the HOT / COLD list
- 3 canapés from the SUBSTANTIAL list
- 2 canapés from the DESSERT list
- Tea/coffee
- Midday to 4pm / 6pm to 10pm

STANDING COCKTAIL DINNER*

6 HOURS

\$110 per person

- 7 canapés from the HOT / COLD list
- 4 canapés from the SUBSTANTIAL list
- 2 canapés from the DESSERT list
- Tea/coffee
- 6pm to midnight



FOOD STATION OPTIONS*

OYSTER SHUCKING STATION

- Oyster chef \$250
- Sydney rock oysters \$8 each

CHEESE AND/OR CHARCUTERIE

- Australian cheese \$15 per person
- French cheese \$20 per person
- Charcuterie \$20

ADDITIONAL ITEMS

- Children's meal (12 years and under) @ \$49 per child
- Crew meal @ \$49 per person
- Hot/Cold/Dessert canapés @ \$8 per item per person
- Substantial canapés @ \$12 per item per person
- Mixed petits fours (three pieces) @ \$8 per person

* For exclusive weddings only / A 10% service fee added to the total bill (15% on Public holidays)

BESPOKE WEDDING MENU

Our bespoke menus are crafted by Executive Chef Aaron Ward, recently awarded two hats in the SMH Good Food Guide. Aaron works closely with dedicated farmers, producers, and fishermen who share his passion for exceptional, ethically sourced ingredients – ensuring every dish reflects the highest quality for your guests.

4 COURSE

Lunch / Dinner \$195

- 3 x Welcome snacks
- 2 x Entrees
- 1 x Main course (*chef's seasonal feature*)
- 1 x Dessert course / Dessert canapés

5 COURSE

Lunch / Dinner \$225

- 3 x Welcome snacks
- 3 x Entrees
- 1 x Main course (*chef's seasonal feature*)
- 1 x Dessert course / Dessert canapés



* For Bathers Pavilion and exclusive weddings only, subject to Aaron Ward's availability / A 10% service fee added to the total bill (15% on Public holidays)

CANAPÉS

OUR MENUS ARE FULLY CUSTOMISABLE

COLD

Freshly shucked Sydney rock oyster *GFDFNF:*

- Bloody Mary sauce
- Salsa verde
- Finger lime mignonette

Kingfish crudo, tapioca cracker, avocado, chilli, lime & coriander *GFDFNF*

Tartare of tuna, sourdough toast, piquillo peppers, capers, vine leaf *DFNF*

Gnocchi fritti, prosciutto, pecorino, pistachio pesto *(V)*

Poached prawn on betel leaf, caramelised peanut dressing *GFDF(V)*

Tuna ceviche, corn tostada, avocado & mojo verde dressing *GFDFNF*

Wagyu bresaola, fresh fig, beetroot tapenade, sourdough toast *DFNF*

Chicken liver parfait, brioche, quince, cornichons *NF*

Gravlax, toasted white bread, crème fraîche, capers *NF*

Wagyu beef tartare, horseradish, potato crisp *GFNF*

Smoked salmon rilette, crème fraîche, dill, bagel crouton *NF*

Caramelised onion tart, cherry tomato, goats cheese *NF V*



HOT

Grilled Wagyu beef skewer, olive tapenade, rosemary *GFDFNF*

Grilled chicken, moroccan spice, brick pastry *NF*

Grilled octopus, chimichurri, aioli, potato fritter *NF*

Vegetarian spring rolls, sweet chilli sauce *DFNFVGF*

Grilled king prawn skewers, kataifi pastry, chermoula, cocktail sauce *NF*

Confit duck spring roll *DFNF*

Thai style chicken, lemongrass stick *GFDFNF*

Prawn toast, sesame, chilli mayonnaise *DFNF*

Wagyu meatball, Napoli sauce, parmesan cheese *NFGF (DF)*

Arancini, pumpkin, smoked cheese *NF V*

Polenta chip, roast tomato salsa, olive aioli *VGFNF*

Pizza fritti, buffalo mozzarella, pistachio pesto *V*

Crumbed prawn cutlets, lime leaf, thousand island dressing *NF*

Potato pikelets, salmon roe, creme fraiche *NF(V)*

Crumbed crab cakes, piquillo peppers, green olive *NF*

Zucchini flowers, filled with ricotta, dill, feta, pine nuts *V*

Chicken roulade, wrapped in prosciutto, stuffed with spinach, feta, mushroom *GFNF*

Mini beef pie, tomato & fig jam *NF*

Salt & pepper calamari, wasabi mayo *GFDFNF*

WE RECOMMEND:

FOR 15-30 MINUTES:
2 x COLD/HOT CANAPES

FOR 45-60 MINUTES:
3-4 x COLD/HOT CANAPES

V - Vegetarian | **GF** - Gluten free | **DF** - Dairy free | **NF** - Nut free | **()** - We can adjust this dish

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

CANAPÉS

OUR MENUS ARE FULLY CUSTOMISABLE

SUBSTANTIAL

Coconut crumbed prawn, green papaya salad, nahm jim dressing *DFNF*

Pumpkin & ricotta ravioli, burnt sage butter *NFV*

Chicken flat noodle 'Pad see ew', oyster sauce, snake beans, bean sprouts, egg, garlic chives *DFGFNF(V)*

Beer battered fish fillets, hand cut chips, tartare sauce *NF*

Green chicken curry, lime leaf, jasmine rice *GFDFNF(V)*

Rigatoni pasta, Bolognese ragu *NF*

Roast pumpkin & mushroom risotto, sage and ricotta *GFNFV*

Beef bourguignon, pancetta, shallots, red wine, mashed potato *GFNF*

Red vegetable curry, plantain, eggplant, steamed rice *VGFDF*

Pad Krapow, beef/chicken, Thai holy basil, chili, rice *DFGF*

Crispy barramundi, three flavored sauce, prawn cracker *DFNFGF*

Duck San choy bow, cashew *DFGF(NF)*

DESSERT

Lemon meringue tart

Chocolate hazelnut gâteau

Churros, chocolate sauce *NF*

Tiramisu

Ice cream and sorbet in mini cones

Mini pavlova *GFNF(DF)*

Pistachio and raspberry choux

Earl Grey macarons *GF*

Lychee rose and coconut *NFV*

ADDITIONAL CANAPÉS

Hot / Cold canapés **\$8 per item per person**

Substantial canapés **\$12 per item per person**

Dessert canapés **\$8 per item per person**



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LUNCH / DINNER MENU

SET / ALTERNATE SERVE / SHARED DINING
FOR EXCLUSIVE WEDDINGS

OUR MENUS ARE FULLY CUSTOMISABLE

ENTRÉE

ALTERNATE SERVE: CHOICE OF 2 / SHARED: CHOICE OF 4

- Kingfish crudo, lemon, green tomato, white gazpacho *GFDF*
- Grilled quail, pomegranate, green grape & almond salad *GFDF*
- Chicken liver parfait, puff pastry cracker, radish, cornichons *NF*
- Greek salad, tomato, feta, cucumber, Spanish onion, honey lemon dressing *GFNFV(DF)*
- Wagyu beef bresaola, grilled fig, vincotto, pecorino cheese *GFNF*
- Smoked salmon crostini, ricotta, blistered cherry tomatoes, salmon roe *NF*
- Crab & scallop sausage, zucchini flower, tomato salsa, basil oil *GFNF*
- Kataifi king prawn, chermoula, lemon wedges, cocktail sauce *GFNF*
- Wagyu beef carpaccio, celeriac & rocket salad, parmesan, aioli *GFNF*
- Grilled halloumi, labneh, pomegranate, flat bread, rocket salad *NFV*

MAIN

ALTERNATE SERVE: CHOICE OF 2 / SHARED: CHOICE OF 4

- Roast snapper fillet, scallop mousse, baby leeks, warm yellow tomato vinaigrette *GFNF*
- Grilled beef sirloin, sauteed mushrooms, potato pave, shiraz sauce *GFNF*
- Slow cooked beef cheek, creamy polenta, confit shallots, Tuscan kale *GFNF*
- Roast duck breast, beetroot puree, rainbow chard, juniper, blackberry *GFDFNF*
- Slow roast pork belly, cauliflower puree, green apple, confit fennel, star anise *GFNF*
- Duck confit, braised red cabbage, glazed Dutch carrot, potato rosti *GFNF*
- Slow roast lamb rump, pumpkin gnocchi, feta cheese, chimichurri sauce *GFNF*
- Marinated pork cutlet, peanut, red cabbage, carrot salad, Thai dressing *GFDF(NF)*
- Roast chicken, enoki mushrooms, leek soubise, tarragon & cider cream, black garlic *GFNF*
- Grilled flathead fillets, lemon & parsley risotto, basil oil & watercress *GFNF*
- Grilled salmon, quinoa salad, trussed cherry tomatoes, basil pesto, golden raisins *DFGF*
- Open Lasagne, roast pumpkin, goats cheese, saffron, lemon & parsley butter *NFV*
- Ricotta & spinach gnudi, creamy basil pesto sauce, asparagus, cherry tomato, onion *VGF*

SIDES \$14 PER SERVING - SERVES 4

WE RECOMMEND A CHOICE OF 2

- | | |
|--|--|
| Green beans, broccolini, lemon oil <i>GFDFNFV</i> | Steamed seasonal greens <i>GFNFV(DF)</i> |
| 12-hour roast carrots, whipped feta, sesame <i>GFNFV(DF)</i> | Green goddess salad, yoghurt, mint, parsley basil,
tomato, cucumber, red onion <i>GFNFV(DF)</i> |
| Roast Dutch cream potatoes, chives & crème fraiche
<i>GFNFV(DF)</i> | French Fries <i>GFNFVDF</i> |

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

LUNCH / DINNER MENU

SET / ALTERNATE SERVE / SHARED DINING
FOR EXCLUSIVE WEDDINGS

OUR MENUS ARE FULLY CUSTOMISABLE

DESSERT

SEATED

ALTERNATE SERVE: CHOICE OF 2

SHARED: CHOICE OF 4

Buttermilk panna cotta, berry compote *GFNFV*

Tiramisu, Italian sponge, espresso *V*

Lemon tart, mascarpone *V*

Chocolate pudding, praline ice cream, chocolate sauce *V*

Honey parfait, coconut dacquoise, candied macadamia *GFV*

Pavlova, seasonal fruit, passionfruit gel *GFNFV(DF)*

Crème caramel *NFGFV*

Mille-feuille, vanilla ice cream, strawberry gel *V*

Pecan tart, Chantilly *V*

Sticky date pudding, whisky butterscotch sauce *V(NF)*

DESSERT CANAPÉS

AS A SEATED DESSERT REPLACEMENT

CHOICE OF 2 (ADDITIONAL CHOICES \$8)

Lemon meringue tart *V*

Chocolate hazelnut gâteau *V*

Churros, chocolate sauce *NFV*

Tiramisu *V*

Ice cream and sorbet in mini cones *V*

Mini pavlova *GFNFV(DF)*

Pistachio and raspberry choux *V*

Earl Grey macarons *GFV*

Thai milk tea crepe cake *VNF*

Coconut dumplings *NFDFGFV*

Lychee rose and coconut *NFV*

ADDITIONAL ITEMS

Cheese course

- *Australian cheese* @ \$15 per person
- *French cheese* @ \$20 per person

Petits fours, 3 pieces @ \$8 per person



V - Vegetarian | *GF* - Gluten free | *DF* - Dairy free | *NF* - Nut free | *()* - We can adjust this dish
We can cater to most dietary requirements with notice. All menus are subject to availability

BETEL LEAF THAI BANQUET MENU

SHARING STYLE FOR EXCLUSIVE EVENTS

OUR MENUS ARE FULLY CUSTOMISABLE

CANAPÉS

ONE INCLUDED IN PACKAGE*

Oysters, red nahm jim dressing *NFDFDF*

Vegetarian spring rolls *VGFNFDF*

Asian roll, cucumber, noodles *GFDFV*

Thai style chicken, lemongrass stick *GFDFNF*

ENTRÉE

Betel Leaf

- King prawn, caramelised macadamia, chilli crisp dressing *GFDF (V)*
- Crispy pork belly, honey & lime *GFDFNF (V)*

Raw tuna, nashi, crispy noodle, green chilli Nahm Jim *DFGFNF*

Prawn & sesame toast, sweet chilli sauce *NFDF*

Kingfish, avocado, finger lime dressing, taro chips *GFNFDF*

MAIN

Prawn & green papaya salad, cashew, Nahm Jim dressing *DFGFNF*

Caramelised pork hock, palm sugar, star anise, green mango, chilli vinegar *DFGFNF*

Beef cheek massaman curry, sweet potato, macadamia, galangal, pea eggplant *GFDF (NF)*

Crispy barramundi, three flavoured sauce *NFGFDF*

SIDES

Stir fried Chinese broccoli, sweet soy, fried garlic *DFNFGFV*

Steamed jasmine rice *DFNFGFV*

Chilli plate: prik nam pla, chilli paste & fresh chilli *DFNF*

DESSERT

Crème caramel, Chantilly *GFVNF*

Pandan chiffon, pandan coconut cream and coconut snow *GFNFDFV*

Eton mess, pineapple, passionfruit sorbet, coconut mousse *GFDFNFV*



*WE RECOMMEND 2 X COLD/HOT CANAPES FOR 30 MINS / 4 X COLD/HOT CANAPES FOR 45-60 MINS

V - Vegetarian | *GF* - Gluten free | *DF* - Dairy free | *NF* - Nut free | *()* - We can adjust this dish

Most items on this menu are **GF** and all are **DF** - We can cater to most dietary requirements with notice. All menus are subject to availability



“Thoughtfully selected drinks designed to perfectly complement your celebration.”

DRINKS PACKAGES

MINIMUM 40 GUESTS

THE GROVE

Lunch / Dinner: \$65 pp - 4 HOURS
Dinner: \$85 pp - 6 HOURS

Bandini Prosecco NV
Veneto, Italy

2023 Rockbare 'The Clare', Riesling
Clare Valley, SA

2023 Petal & Stem Sauvignon Blanc
Marlborough, NZ

2023 Monte Tondo Mito Soave
Veneto, Italy

2023 Swinging Bridge Mrs Payten Chardonnay
Orange, New South Wales

2019 Rotherwood Pinot Noir
Southern Highlands, NSW

2022 Poliziano Chianti Colli Senesi DOCG Sangiovese
Tuscany, Italy

2021 Alkoomi Cabernet Sauvignon
Frankland River, Western Australia

2022 Two Hands Gnarly Dudes Shiraz
Barossa Valley, SA

All of our unlimited drinks packages include:

- 1 x Sparkling wine
- 2 x White wine varieties
- 1 x Rose winé (Raglan and Wolseley only)
- 2 x Red wine varieties
- Beers (Asahi, Three sheets ale, Heineken 0%)
- Soft drinks
- Juice
- Purezza water

THE RAGLAN

Lunch / Dinner: \$75 pp - 4 HOURS
Dinner: \$95 pp - 6 HOURS

NV Bianca Vigna Prosecco Brut
Piedmont, Italy

2023 Henschke Peggy's Hill Riesling
Eden Valley, South Australia

2024 Red Claw Pinot Gris
Mornington Peninsula, Victoria

2022 The Pawn Gruner Veltliner
Adelaide Hills, SA

2023 Credaro Kinship Chardonnay
Margaret River, WA

2023 The Pawn El Desperado Rosé 2023
Adelaide, SA

2023 Storm Bay Pinot Noir
Coal River Valley, Tas

2022 Mt Horrocks Nero D'Avolo
Clare Valley, SA

2024 Mosswood Amy's Cabernet Sauvignon Blend
Margaret River, Western Australia

2022 Yangarra Shiraz
McLaren Vale, SA

Our four hour lunch/dinner packages are for 3 hours 45 minutes of unlimited beverage service

Our six hour dinner packages are for 5 hours 45 minutes of unlimited beverage service

This wine list is subject to possible item and vintage / wine changes as advised by our suppliers

The bar closes 15 minutes prior to the scheduled event end time

DRINKS PACKAGES

MINIMUM 40 GUESTS

THE WOLSELEY

Lunch / Dinner: \$95 pp - 4 HOURS

Dinner: \$115 pp - 6 HOURS

Clover Hill "Exeptionnelle" MV
Pipers River, TAS

2024 Mount Horrocks Watervale Riesling
Clare Valley, South Australia

2023 The Other Wine Co Pinot Gris
Adelaide Hills, South Australia

2023 Craggy Range Te Muna Road Sauvignon Blanc
Martinborough, New Zealand

2022 Ashbrook Chardonnay
Margaret River, WA

2022 AIX Rosé
Aix En Provence, France

2023 Nanny Goat Pinot Noir
Central Otago, New Zealand

2022 Poliziano Sangiovese 'Rosso di Montepulciano'
Tuscany, Italy

2022 Howard Park 'Leston' Cabernet Sauvignon
Margaret River, WA

2022 The Old Vine Shiraz
Barossa Valley, SA

Our four hour lunch/dinner packages are for 3 hours 45 minutes of unlimited beverage service

Our six hour dinner packages are for 5 hours 45 minutes of unlimited beverage service

This wine list is subject to possible item and vintage / wine changes as advised by our suppliers

The bar closes 15 minutes prior to the scheduled event end time



BEVERAGE EXTRAS

If you prefer to have drinks charged on a consumption basis a full menu is available for pre-selection



COCKTAILS

Pre-ordered cocktails (available on request) from \$21
Cocktail bartender* (required if you would like cocktails)
\$250 each

SPIRITS

All spirits available, 30ml (pre-arranged) from \$13

QR CODES

If you'd like your guests to be able to purchase drinks themselves, our digital QR code ordering system is available (pre-arranged)



*These charges are only for exclusive weddings only

WINTER WEDDING SPECIALS

MAY – AUGUST

CELEBRATE IN STYLE

\$195 per person, to include:

- Welcome canapé on arrival
- Exquisite **three-course menu** or signature **Betel Leaf banquet** with tea & coffee
- **5.5 hours unlimited drinks package** (*upgrade options available*)
- **Exclusive 6-hour event duration**
- **\$200 dining voucher** for our world-class restaurants (*in lieu of a menu tasting*)
- **Overnight stay for the Bride and Groom** at *The Four Seasons, Sydney** with car transfer from Bathers' Pavilion
- Arrival sparkling wine, luxurious breakfast at Mode Restaurant or in-room "Big Brekkie," and late check-out at 2pm

Available seven days a week, May-August. Subject to availability and minimum spend requirements / upgrades available.

MIDWEEK CELEBRATION

\$175 per person, to include:

- Welcome canapé on arrival
- Exquisite **three-course menu** or signature **Betel Leaf banquet** with tea & coffee
- **5.5 hours unlimited drinks package** (*upgrade options available*)
- **Exclusive 6-hour event duration**
- **\$200 dining voucher** for our world-class restaurants (*in lieu of a menu tasting*)

Available Monday to Wednesday, May-August. Subject to availability and minimum spend requirements / upgrades available.



Available for exclusive weddings only / Terms and conditions apply

MIDWEEK WEDDING SPECIAL

FEBRUARY – APRIL / SEPTEMBER – OCTOBER



\$190 per person to include:

- Welcome canapé on arrival
- Three-course set menu with alternate serve or sharing dinner, and side salad (*a curated, reduced version of our full menu*) with tea and coffee
- 5.5-hour unlimited drinks package (upgrades available)
- **Exclusive 6-hour event duration**
- \$200 gift voucher to use in any of our world-class restaurants (*in lieu of a menu tasting*)

Available Monday to Wednesday, February-April / September-October for exclusive weddings only. Terms and conditions apply



INCLUSIONS

When you choose exclusive hire at Bathers' Pavilion, your exclusive wedding includes the following:

Dedicated Event Manager to plan and coordinate your special day

Complimentary \$200 food and beverage voucher** redeemable at any of our three world-class restaurants

Tea and coffee service

All linen, cutlery, crockery and glassware

Cake knife and cake table

Cake cutting service accompanied by tea and coffee

Tea light candles on tables

Access to our trusted preferred supplier contacts

Complimentary menu printing

Choice of set, alternate serve, sharing or Betel Leaf banquet menu

Microphone and lectern for speeches

Full sound system with Bluetooth connectivity

Complete table set-up, including placement of your place cards, bonbonniere, and more

Dedicated Floor Manager

Professional wait staff (1:15 ratio)



*Exclusive hire weddings are those that book a combination of spaces

** Please be aware that the gift voucher offers a dining experience and is not a direct tasting of your wedding menu

TESTIMONIALS



'Thank you so much, we had an absolutely wonderful night and so many guests commented on how amazing the food was. Your team were very friendly and professional- we felt very looked after!

Thank for all of your support and an expertly coordinated event'

Jules & Kath - September 2025

'Thank you, we had an incredible time!! We really appreciate all your help, and flexibility throughout the process.

I will be recommending Bather's for events to the industry and Brendan and I look forward to dining at Bather's soon.'

Emma & Brendan - November 2025

'We just wanted to thank you for a wonderful reception. You and your staff did a wonderful job.

We couldn't have been happier. There is nothing we would have changed. We were also blessed with amazing weather'

Nieke & Adam (March 2025)

'Happy New Year and thank you for everything, that made our wedding day very special.

We had such a great time the day of the wedding at Bathers. The ceremony was beautiful and the reception was a hit!

Charlie & Nicole - December 2025

'Thank you SO much for everything! We had the best time and it could not have been more perfect.

We have received so many positive compliments on how beautiful the venue looked, how great the food was and lovely and attentive the staff were. It could not have gone any better so thank you for all of your hard work'

Grace & James - March 2025



FAQS

What tables are available in the Balmoral Room?

We offer flexible layouts with a variety of table sizes and shapes:

- Round tables – 6 or 8 guests per table
- Rectangular tables – 8 or 10 guests per table
- Block table – up to 46 guests
- Two long tables – up to 80 guests

If maximum seating is used, some tables can be quickly and discreetly removed after dinner to create a larger dance floor.

When do we finalise our event?

- 4 weeks prior – food & beverage selections confirmed.
- 7 days prior – final guest numbers and dietary requirements due.

Can items be delivered before the wedding?

Yes, place cards, bonbonnière, wishing well, guest book and additional decorations can be delivered 1–2 days prior.

What time can suppliers access the venue?

- Exclusive hire – usually 2 hours before your event.
- If holding a Terrace ceremony – 1.5 hours before your event.

Exclusive vs Intimate Weddings – what's the difference?

- Exclusive Wedding – A Combination of at least two or our spaces are reserved just for you.
- Intimate Wedding – Only The Bathers Pavilion Restaurant, The Terrace, the Sunroom or the Good Room is reserved for your event.

Who sets up on the day?

Your dedicated Bathers' supervisor and our experienced team will set up all agreed arrangements, including place cards, bonbonnière, centrepieces, seating plan, cake, etc.

Do you provide menu tastings?

Rather than traditional tastings, we offer a \$200 dining voucher valid at any of our three restaurants. This allows you to enjoy a full dining experience and appreciate the quality of our cuisine, rather than a direct replication of your event menu.

What is the difference between set and alternate serve menus?

- Set menu – all guests are served the same entrée, main and dessert.
- Alternate serve – two entrées, two mains and two desserts are served alternately.

Can you cater for dietary requirements?

Yes – almost all dietary needs can be accommodated. Please advise us 7 days prior to your wedding.

Is the first floor wheelchair accessible?

Yes. We have a chair lift with a seat that also accommodates electric wheelchairs (up to 300kg).

Can we use our own florist or suppliers?

Yes. We're happy to share our list of recommended suppliers once your booking is confirmed, but you are welcome to use your own if you prefer.

Can we use confetti?

Confetti and rice are not permitted. Pale rose petals (white, pale pink, pale yellow only) may be used on The Terrace.

How do I confirm my wedding at Bathers' Pavilion?

- Exclusive Events – Complete pages 2 & 3 of your quote and send them back to us along with your deposit (payments accepted via all major cards or EFT)
- Intimate Events – Once a booking is made you would add your card details via the link for us to deduct the deposit.

WEDDING TERMS & CONDITIONS

TAXES & SERVICE CHARGES

- All rates are inclusive of GST (Goods and Services Tax), currently 10%, subject to change based on Government requirements.
- There is a 10% service charge added to your final bill, this increases to 15% on public holidays.

BOOKING DEPOSIT & PAYMENT

- Exclusive Weddings** – 25% deposit required to secure your date. Full payment due 7 days prior. Any additional charges are finalised on the day. Credit card details are required as security (even if paying via EFT)
- Intimate Weddings** – 50% of the minimum spend is required as deposit (deducted from final bill).

FINAL DETAILS (30 DAYS PRIOR / 7 DAYS PRIOR)

- We need your final food and beverage selections 30 days prior to your event date
- Final guest numbers and dietary requirements due 7 working days prior
- Increases after this time must be approved by your Event Manager and cannot be guaranteed

WEDDING DURATION

- Exclusive Weddings**, 6-hour maximum (unless arranged otherwise)
 - Daytime weddings:** up to 4 hours, concluding by 4pm sharp
 - Evening weddings:** up to 6 hours, concluding by midnight
 - Beverage service & music ends 15 minutes prior (3:45pm for lunch / 11:45pm for six hour dinners)
- Intimate Weddings**, 4 hours unless otherwise arranged

MINIMUM SPENDS

Minimum food & beverage spend excludes service charges and any services/items supplied by outside contractors (even if arranged through Bathers' Pavilion)

FOOD

Menu items may become unavailable dependent on several factors including market availability, ingredient costs and menu changes by the chef.

BEVERAGE

Consumption Basis: An estimated amount is invoiced and payable prior

- A pre-authorisation is taken on your card
- Differences are adjusted on the day (charged or refunded)

Please note that consumption estimates may differ to actual consumption on the day

Beverages and wine vintages may change without notice, a similar item/s will be offered as a replacement.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

- Guests showing signs of intoxication will not be served
- Minors are not permitted to consume alcohol
- Beverage service ends 15 minutes before conclusion of your wedding
- License concludes at midnight

ENTERTAINMENT

- Amplified music permitted in Balmoral Room (up to 5 musicians)
- Volume must not exceed 95 decibels
- Amplified music on The Terrace permitted until 10pm.

ADDITIONAL CHARGES

- Events running beyond package times will incur room hire and/or labour costs.
- Early access outside agreed times may also incur additional charges

RESPONSIBILITY

- Bathers' Pavilion accepts no responsibility for damage or loss of property before, during or after your event. Items must be collected within three days.
- Clients are liable for any damage to the venue, fittings, or equipment caused by guests and/or contractors.
- Décor guidelines:
 - Allowed:** Pale rose petals (white, pale yellow, pale pink).
 - Not allowed:** Confetti, rice, adhesives, or hanging objects from walls/ceiling.
 - Candles:** Tapered candles must have holders to catch all wax (even drippless candles will have drippage)
- AV equipment can be arranged if required.

CANCELLATION POLICY

Exclusive Weddings:

- 6+ months prior:** \$950 admin fee retained
- 3–6 months prior:** 50% of deposit retained
- 2–3 months prior:** Full deposit retained
- 1–2 months prior:** Full minimum spend charged
- <30 days prior:** 100% of contracted food & beverage spend charged

Intimate Weddings:

- Cancellation more than 5 day prior:** Deposit refunded
- Cancellation within 5 days:** Deposit forfeited
- Cancellation within 24 hours:** Full minimum spend charged



WEDDINGS

AT BATHERS' PAVILION

Scan the QR code for a fly through of our spaces



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