

THE BATHS

MIDDLE BRIGHTON
— EST 1881 —

Exclusive Events

251 ESPLANADE MIDDLE BRIGHTON



The Baths Middle Brighton is one of Melbourne's only remaining sea baths and its accompanying building has been converted into a beautiful event space. The Baths offers fine cuisine and unbeatable service with magnificent panoramic views of Port Phillip Bay and the cityscape.





The Baths

251 Esplanade, Middle Brighton Victoria 3186

Phone (03) 9539 7000
events@middlebrightonbaths.com.au
www.middlebrightonbaths.com.au

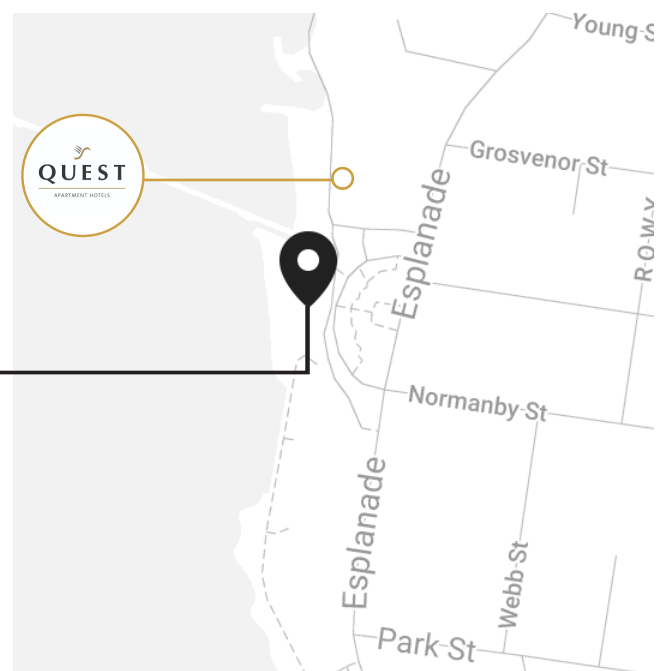
PARKING

There is ample council operated metered parking directly in front of the venue, along with street parking.

The council car park is estimated to be \$6.10 for 1 hour or \$14.70 for 4 hours and free after 8pm. Payments can be done via Easy Park app or via card only.

PUBLIC TRANSPORT

The Baths Middle Brighton is a short walk from Middle Brighton Station on the Sandringham line.

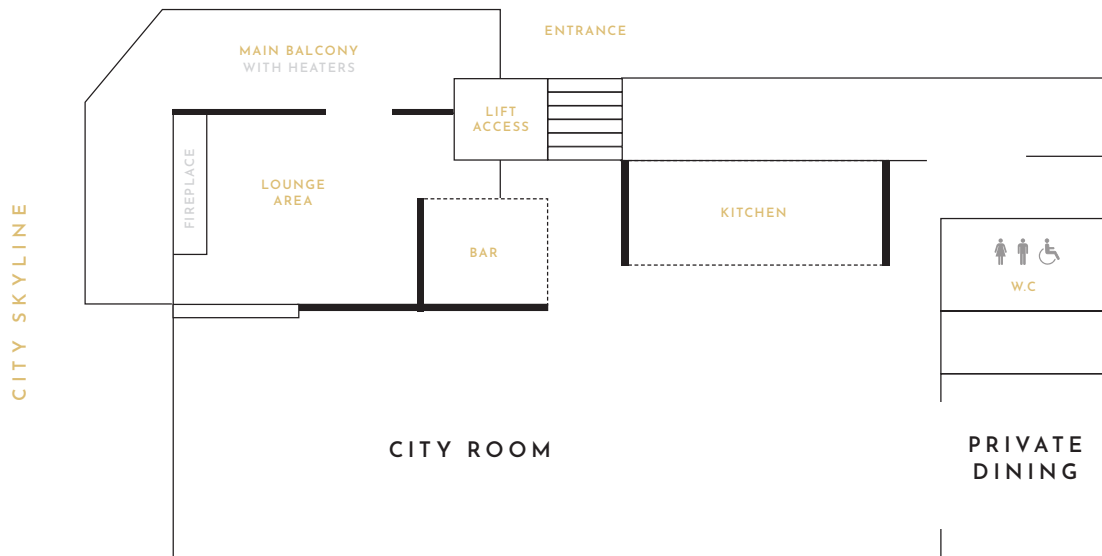


ACCOMMODATION

Quest Brighton on the Bay offers 20% discount on rooms when hosting events at The Baths.

Venue

FACILITIES MAP



VENUE CAPACITY

CITY ROOM

80

WHOLE VENUE

120

VENUE FEATURES

- Beachside location
- Lounge seating complete with a log fireplace
- Floor to ceiling windows
- 180 degree panoramic view of the bay and cityscape
- Air conditioning
- Venue accessible ramps
- Lift access
- Open kitchen
- Feature bar
- Art deco design
- Outdoor balcony
- Surround sound system



Hire

Both bookable areas operate on a minimum spend requirement which will vary depending on your chosen date.

There is a surcharge of 15% for events booked on public holidays.

Minimum Spends

PEAK

Friday, Saturday, Sunday
\$15,000
Monday – Thursday
\$12,000

OFF-PEAK

Monday – Sunday
\$10,000

DECEMBER

Friday, Saturday, Sunday
\$18,000
Monday – Thursday
\$15,000

TIMINGS

DAYTIME EVENTS
FROM 11AM – 4PM

EVENING EVENTS
FROM 6PM – 11:30PM

DEPOSIT

A \$2,000 deposit will be required to secure your booking, the remaining balance is due 10 days before your booking.

All prices include GST. Prices and minimum requirements are subject to change.



Seated Dining Events

Seated dining packages offer different styles of service to provide guests with a full sensory experience throughout your event.

We have created a well balanced, beautifully presented seasonal menu from which you can make your selections.

Enjoy canapés on our balcony overlooking the bay and cityscape, before getting comfortable in our dining room.

ALTERNATE

Please select 2 dishes from each of your desired courses. This will be served on a 50/50 drop basis.

2 Course \$95pp

3 Course \$105pp

CHOICE

Please select 3 dishes from each of your desired courses. Guests will choose from these on the day.

2 Course \$120pp

3 Course \$135pp

EACH PACKAGE INCLUDES

*bread for the table
rocket salad with aged parmesan and balsamic dressing
shoestring fries*

Our full list of further additions is available on page 13



Seated Dining Menu

V VEGETARIAN GF GLUTEN FREE DF DAIRY FREE

ADD 3 SAVOURY CANAPÉS

3pcs for \$16.50pp

Kingfish sashimi, togarashi pepper ^{GF DF}

Salmon tartare, puffed skin ^{GF DF}

Seared wagyu sirloin, piccalilli relish ^{GF DF}

Chicken rib 'lollipop', kimchi glaze ^{GF DF}

Smoked salmon, avocado, crouton ^{DF}

Caramelised eggplant, miso dressing ^{V GF DF}

Smoked mushroom, almond dukkha ^{V GF DF}

Twice cooked polenta, truffle emulsion ^{GF V}

Heritage tomato and basil crostini ^{DF V}

ENTRÉE

Pulled lamb croquette, chilli jam, pickled fennel salad ^{DF}

Confit chicken and truffle terrine, spiced tomato relish, soft herbs ^{DF}

Beetroot infused salmon gravlax, horseradish cream, parsley salad ^{GF}

Roast eggplant, za'atar crust, whipped tofu, fennel & pomegranate salad ^{GF DF V}

Native spiced calamari, garlic emulsion ^{DF}

MAIN

Pan seared Atlantic salmon, roast eggplant caponata, pearl couscous, gremolata ^{DF}

Crust baked fillet of blue grenadier, citrus braised fennel, sauce grenobloise ^{DF}

12 hour slow cooked beef cheek, creamed potato, sauce bordelaise ^{GF}

Roast breast of chicken, potato fondant, spiced carrot purée, roast shallot, jus gras ^{GF}

Cauliflower 'steak', aubergine purée, saffron fennel salad ^{GF V}

DESSERT

Caramelised apple and ginger crumble, raspberry sorbet ^{DF V}

Dark chocolate tart, creme Chantilly, honeycomb, salted caramel sauce ^V

Orange & almond cake, spiced mascarpone, citrus syrup, crystalised pecans ^{GF V}

The Baths tiramisu, wattleseed cream, cacao nib

Australian cheese, pineapple quince, condiments ^V

Menu subject to change.

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McArthur

Love & happiness to all of you over the Festive Season

7 January 2023

Entree

Confit chicken and truffle terrine, spiced tomato relish, garlic croute ^{NF DF}
Native spiced calamari, garlic emulsion

Main

Roast breast of organic chicken, potato gratin, morel veloute
Crust baked fillet of Blue Grenadier, citrus braised fennel, sauce grenobloise

Dessert

The Baths Eton mess, crisp meringue, Chantilly, berry coulis, summer fruits ^{GF NF}
The Baths tiramisu, wattleseed cream, cacao nib

THE BATHS

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Fifty & Fabulous!

Wednesday 3 January 2023

Entree

Native spiced calamari, yuzu emulsion, citrus salad ^{DF NF}

Confit chicken and truffle terrine, spiced tomato relish, garlic croute ^{DF NF}

Tuscan style panzanella salad, heirloom tomato sourdough ^{DF V}

Main

12-hour braised beef cheek, creamy mash, red wine sauce ^{GF NF}

Roast pumpkin risotto, goat's cheese & walnut ^{GF V}

Pan seared Atlantic salmon, cauliflower puree, fennel and currant salad ^{GF}

Dessert

The Baths tiramisu, wattleseed cream, cacao ^{NF V}

Lemon curd tart, broken meringue

Apple and mixed berry crumble, seasonal sorbet, almond crust ^{DF GF V}



Cocktail Events

Our cocktail events offer a more fluid event style with a greater variety of food choices. Plentiful roaming canapés are served in waves throughout the evening at your desired time to your guests.

Our spacious venue offers a variety of areas where your guests can mingle, including our lounge, balcony or main room.

Our canapés package provides a suitable amount of food for your event however, you may want to customise your package with additional canapés or stations on page 13.

PACKAGE OPTIONS

4 choices of savoury canapés
4 choices of substantial canapés
4 choices of sweet canapés
your cake served on platters
\$90pp

3 choices of savoury canapés
3 choices of substantial canapés
your cake served on platters
\$75pp



Cocktail Event Menu

V VEGAN GF GLUTEN FREE DF DAIRY FREE

SAVOURY CANAPÉS

Kingfish sashimi, togarashi pepper GF DF

Salmon tartare, puffed skin GF DF

Seared wagyu sirloin, piccalilli relish GF DF

Chicken rib 'lollipop', kimchi glaze GF DF

Smoked salmon, avocado, pumpernickel DF

Caramelised eggplant, miso dressing V GF DF

Smoked mushroom, almond dukkha V GF DF

Twice cooked polenta, truffle emulsion GF

Heritage tomato and basil crostini DF V

SWEET CANAPÉS

Glazed lemon tart, broken meringue

The Baths Eton mess GF

Chocolate and pecan brownie

Assorted macarons

Tonka infused crème brûlée GF

Seasonal fruit mascarpone tartlets

Caramelised apple, cinnamon, almond crumb V DF

SUBSTANTIAL CANAPÉS

Maple smoked salmon, bitter leaves, chive oil GF DF

White cut chicken, glass noodle salad GF DF

Soy infused prawn tail burger

Roasted cauliflower, cracked wheat, cranberry V DF

Pale ale tempura fish, twice-cooked chips DF

Braised beef cheek, tomato penne, aged parmesan NF

Native spiced calamari DF

Mini wagyu cheeseburgers

Charcoal melted halloumi burger, capsicum jam

LATE NIGHT EATS

Sausage rolls with tomato compote

Braised beef pies, smokey bbq sauce

Box of fries V GF DF

Assorted mini quiches

Menu subject to change.

Beverage Packages

BASE

3 hours	\$70pp
4 hours	\$85pp
5 hours	\$95pp

Sparkling wine

Hardy's Riddle Brut Reserve

White wine (choose 1)

2022 Riddle Sauv. Blanc
2022 Riddle Chardonnay

Red wine

2021 The Riddle Shiraz

Beer

Peroni 'Nastro Azzurro' and
Cascade Light

Non-alcoholic

Juices and soft drinks

STANDARD

3 hours	\$85pp
4 hours	\$100pp
5 hours	\$110pp

Sparkling wine (choose 1)

Hardy's Riddle Brut Reserve
Da Luca Prosecco

White wines & rosé (choose 1)

Riddle Sauv. Blanc included
2021 Calabria Riesling
2021 Grant Burge Pinot Grigio
2020 Beach Hut Chardonnay
2022 Days of Rosé

Red wines (choose 1)

Riddle Shiraz included
2022 TA_KU Pinot Noir
2018 Guigal Côtes du Rhône
2021 Earthworks Shiraz
2021 Credaro Cab Sauv.

Beers (choose 1)

Peroni 'Nastro Azzurro' included
Crown
Corona

Non-alcoholic

Juices and soft drinks

PREMIUM

3 hours	\$125pp
4 hours	\$140pp
5 hours	\$150pp

Sparkling wine (choose 1)

Jansz Premium Cuvée
NV Calabria Prosecco

White wines & rosé (choose 2)

2022 Petaluma Hanlin Riesling
2022 Shaw+Smith Sauv. Blanc
2022 Tar & Roses Pinot Grigio
2022 Circa 1858 Chardonnay
2021 Wildflower Rosé

Red wines (choose 2)

2021 Red Claw Pinot Noir
2021 Grant Burge Miamba Shiraz
2019 Robert Oatley Shiraz
2019 Vasse Felix Cab Sauv.

Beers (choose 2)

Peroni 'Nastro Azzurro' included
Asahi
Crown
Corona

Non-alcoholic

Juices and soft drinks

LOOKING FOR A BAR TAB INSTEAD?

*Please speak to our
events team if you would
like to choose from our
wide range of beers
and wines for beverage
on consumption as an
alternative to a package.*

Vintages, offering and price listed are subject to change



Upgrade Your Event

The below items can be added to customise your event.

FOOD

Freshly shucked oysters	\$5.5ea
Seafood Platter <i>(freshly shucked oysters, sashimi scallops, king prawns, steamed mussels, pipis, clams, smoked salmon, marinated octopus & Yarra Valley caviar)</i> Serves 4	\$120
Charcuterie Platter <i>(selection of cured meats and accompaniments)</i> Serves 10	\$220
Cheese Platter <i>(selection of Australian cheese and accompaniments)</i> Serves 10	\$220
Roasted chat potatoes, rosemary and confit garlic	\$10ea
Children's main meal <i>(under 12 years old)</i>	\$35pp
Supplier main meal	\$45pp
Your cake served plated with coulis and cream	\$8pp
Additional late night eat canapé	\$8ea
Additional substantial canapé	\$10ea
Additional savoury or sweet canapé	\$5.5ea

BEVERAGE

Cocktail on arrival <i>espresso martini, aperol spritz, margarita</i>	\$20ea
Unlimited San Pellegrino sparkling mineral water	\$11pp
French press coffee & bodum tea	\$22ea

STYLING

Dancefloor	\$550
Gold Arbour	\$110
White tablecloths	from \$150



Inclusions

WHAT WE PROVIDE

Our events team is available to assist you throughout the planning process of your special occasion. We will ensure that the venue has been set per your specifications and ensure that staff are briefed on every detail.

DECORATION

- All necessary crockery, cutlery, glassware
- Event Door Signage
- Personalised menu

EQUIPMENT

- Cake knife and table
- Table for DJ
- Table for gifts
- Wireless microphone
- Cocktail tables
- Spotify connected surround sound system

SERVICES

- Event Service manager
- Floor staff
- Bar staff
- Kitchen staff
- Event support and runsheet including all aspects of your event

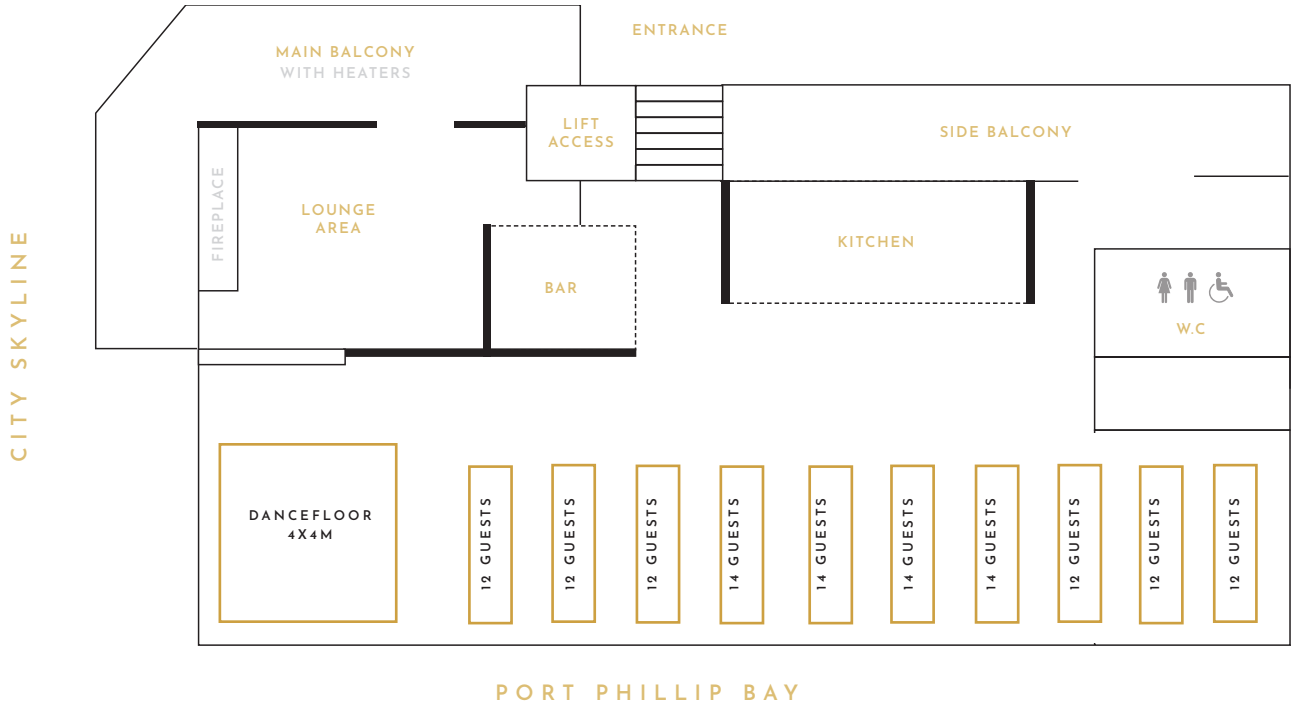
SUPPLIERS

We have a list of great suppliers that we can recommend for cakes, entertainment, florals and more, however you are most welcome to bring in suppliers not on this list. Bump in is approximately 2 hours prior to the event start time, we can be flexible depending on availability. Collection must be conducted at the end of the event.

Example Floor Plans

Other layouts are available depending on your guest number.

SEATED



COCKTAIL

