



Located on Brighton Beach front, The Baths Middle Brighton specialises in individually tailored functions, offering many different experiences within one venue.

The Baths Restaurant overlooks Melbourne's only remaining sea baths, offering fine cuisine and unbeatable service amidst magnificent panoramic views of the city and Port Phillip Bay.

The Baths Restaurant can be booked for 'exclusive' use for up to 120 people seated and 200 cocktail style. Alternatively you may choose to utilise the facilities of our private dining room which offers an intimate space on a smaller scale.

Personalised menus allow your guests to choose on the day.

The Baths Restaurant is perfect for weddings, cocktail parties, birthdays, anniversaries, conferences, product launches, corporate entertaining.

For smaller less formal events, The Baths Cafe & Bar specialises in hosting exclusive functions with up to 60 people seated and 120 cocktail style.

The cafe has an easily accessible bar as well as an outside decking area which extends over the water allowing you to enjoy the amazing sunsets. This relaxed, beachside venue is a superb location for any occasion.

Let the water, the sunset and Melbourne's best view of the city provide the ultimate backdrop for your event.

RESTAURANT PRIVATE DINING ROOM MENU

2 course - \$70

2 course plus cheese \$75

3 course - \$85

Entree

Mushroom risotto

Jerusalem artichoke soup, porcini cream

Coriander crusted yellow fin tuna, cucumber and shiitake salad,
soy lime dressing

Twice cooked Otway pork belly, apple and ginger puree, calvados jus

Main

Chicken breast, mash, peas and morel veloute

Barramundi fillet, buttered cabbage and peppercorn sauce

Salmon fillet, braised mushrooms, soy beans and confit black garlic

Fillet of beef, fondant, spinach and red wine sauce

Dessert

Chocolate tart with vanilla ice cream

Apple and rhubarb crumble, cinnamon anglaise

Vanilla pannacotta with berry compote and honey syrup

Selection of Australian cheeses with accompaniments

CHEFS TASTING MENU AVAILABLE ON REQUEST
5 COURSES \$100 PP WITH MATCHED WINES \$160 PP

Menus are subject to seasonal change

RESTAURANT EXCLUSIVE SEATED

Canapés \$15 per person

2 course \$70 per person

3 courses \$85 per person

Entrée – choice of 3

Tartlet of dried tomatoes, caramelised onion, gorgonzola cheese

Prawn cocktail with mary rose sauce

Pillow of smoked salmon, cucumber salad and avocado oil

Spiced calamari, preserved lemon cous cous and harissa dressing

Coriander crusted yellow fin tuna, cucumber and shiitake salad, soy lime dressing

Parfait of chicken livers with cornichons and toasted batard

Confit duck leg, crushed potatoes and kalamata olive jus

Twice cooked pork belly, caramelised ginger and apple puree, calvados jus

Main – choice of 3

Risotto of seasonal mushrooms, truffle oil

Salmon fillet, sautéed spinach and yabby bisque

John dory fillet, chorizo and saffron risotto, capsicum jus

Crispy skinned barramundi, crushed potatoes and sauce vierge

Chicken breast, dauphinoise potatoes and wild mushroom jus

Loin of lamb, provençale vegetables and pesto

Braised ox cheek, mash potato and baby vegetables

Fillet of beef, fondant potatoes, spinach and red wine sauce

Sides – additional costs (\$5 per person)

Rocket salad, green beans, french fries or
roasted chat potatoes with rosemary and garlic

Dessert – choice of 3

Eton mess

Traditional crème brûlée

Lemon tart, chantilly cream and berry coulis

Coconut pannacotta, spiced pineapple carpaccio

Baked cheesecake, marinated strawberries

Peanut semi-freddo, chocolate wafers

Warm chocolate fondant, mascarpone cream

Selection of Australian cheeses with accompaniments

Roaming canapé desserts are available

RAYNORS PTY. LTD. 251 THE ESPLANADE, BRIGHTON, 3186.

PHONE: 9539 7002 FAX: 9539 7017 events@middlebrightonbaths.com.au / www.middlebrightonbaths.com.au

RESTAURANT EXCLUSIVE COCKTAIL

2 courses \$70 per person

3 courses \$85 per person

Entrée – choice of 4

Welsh rarebit on sourdough
Frittata of zucchini with bois boudin
Freshly shucked oysters
Salt cod fritters with aioli
Salmon goujons with tartare sauce
Blinis with salmon and flying fish roe
Tempura battered prawn cutlets
Mini baked potatoes, cream cheese and bacon
Chicken liver parfait with toasted brioche
Duck rillettes with petit cornichons
Tartare of beef fillet on croutons
Marinated chicken strips with panko

Main – choice of 4

Risotto of pumpkin and feta
Stuffed zucchini flowers (seasonal)
Vegetarian hokkien noodles, nasi goreng, coriander sauce
Beer battered fish and chips
Spiced calamari, rocket leaves
Chargrilled salmon skewers, preserved lemon cous cous
Seared scallops, mash potato, red wine sauce
Satay chicken skewers
Peking duck rolls with hoisin sauce
Twice cooked pork belly, caramelised ginger and apple puree, calvados jus
Lamb cutlets wrapped in prosciutto
Wagyu hamburgers, blue cheese dressing

Dessert – choice of 4

Tiramisu
Eton mess
Crème brûlée
Ice-cream wafers
Assorted macaroons
Chocolate cupcakes
Dark and white chocolate truffles
Seasonal fruit mascarpone tartlets
Apple and cinnamon crumble
Millefeuille of berries
Strawberry trifle
Lemon tart

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RESTAURANT BEVERAGE PACKAGE

(All inclusive of soft drinks, juice, coffee and tea)

On consumption option is also available

Package one – 4 hr \$55pp / 5 hr \$65pp / 6 hr \$75pp

Sparkling Wine

NV Jansz Premium Cuvee

Choose 1 White Wine

2009 Hill Smith Sauvignon Blanc

2009 Twin Islands Sauvignon Blanc

2007 Pirie Riesling

2009 Tar and Roses Pinot Grigio

2008 Little Yering Chardonnay

Choose 1 Red Wine

2008 Hay Shed Hill Cabernet

2008 'Mojo' Shiraz

2009 Primo Estate Merlot

2008 Moorooduc Pinot Noir

2008 Chapel Hill Sangiovese

Crown Lager OR Peroni (tap) & Cascade Light Beer bottles

Spirits also available for purchase at the bar

2 choices of white and 2 choices of red is available for \$5 extra per person

Wines are subject to vintage changes and availability

CAFÉ EXCLUSIVE SEATED

Canapés \$10 per person

2 courses \$45 per person

3 courses \$55 per person

Entrée – choice of 2

Shared tasting plates (for the table)

Homemade gnocchi, confit duck and wild mushrooms

Tuna nicoise salad with anchovy dressing

Salt and pepper calamari, rocket

Crumbed fish cakes with aioli dressing

Thai chicken and coriander noodle salad

Chargrilled ocean trout, potato and herb salad

Crispy pork salad with soy lime dressing

Main – choice of 2

Cannelloni of spinach and feta with napoli sauce

Pan fried blue eye, pepperonata and pesto dressing

Fillet of atlantic salmon, lemon cous cous and harissa dressing

Chargrilled marlin on potato and bacon salad, grain mustard dressing

Risotto of confit duck, wild mushrooms and soft herbs

Breast of chicken, mash potato, spinach and red wine sauce

Braised shank of lamb, gratin potatoes and spiced lentils

200g sirloin steak, pomme frites and béarnaise sauce

Dessert – choice of 2

Traditional crème brûlée

Lemon tart, chantilly cream

Flourless chocolate mudcake

Vanilla pannacotta, berry compote

New York cheesecake, seasonal berries

Sticky date pudding, butterscotch sauce

Rhubarb and pear crumble, vanilla ice-cream

Selection of Australian cheeses with crackers

*Served as an alternative drop
(choice menu available, additional \$5pp)*

CAFE EXCLUSIVE COCKTAIL

2 courses \$40 per person

3 courses \$50 per person

Entrée – choice of 3

Leek quiche
Vegetarian samosas
Nori rolls, ginger and wasabi
Fish goujons and tartare
Smoked salmon blinis
Seafood gyoza, soy lime dressing
Panko prawns, sweet chilli aioli
Marinated chicken strips
Braised beef pies, pea puree
Housemade sausage rolls with chutney

Main – choice of 3

Goat cheese frittata
Wild mushroom risotto, soft herbs
Beer battered fish and chips
Marinated chilli prawn skewers
Thai fish cakes, coriander and cucumber salad
Traditional caesar salad, anchovy dressing
Asian chicken noodles
Peking duck rolls with hoisin sauce
Mini burgers, tomato salsa
Beef rendang, basmati rice

Dessert – choice of 3

Turkish delight
Seasonal fruit tartlets
Strawberry cheesecake
Selection of ice-creams
Rhubarb and pear crumble
Lemon tart, double cream
Sticky date pudding, butterscotch sauce
Chocolate brownies
Vanilla cupcakes
Crème brûlée

Menus are subject to seasonal change

CAFE BEVERAGE PACKAGE

(All inclusive of soft drinks, juice, coffee and tea)

On consumption option is also available

4 hr \$40pp / 5 hr \$50pp / 6 hr \$60 pp

Sparkling Wine

NV Bay of Stones Cuvee

Choose one White Wine

2009 Bay of Stones Sauvignon Blanc

2009 Bay of Stones Chardonnay

Choose one Red Wine-

2009 Bay of Stones Shiraz

2008 Hightide Cabernet Merlot

Carlton Draught and Cascade Light

Spirits also available for purchase at the bar

2 choices of white and 2 choices of red is available for \$5 extra per person

Wines are subject to vintage changes and availability

TERMS AND CONDITIONS

Tentative Bookings

A booking will be considered tentative pending receipt of a deposit, and will be held without obligations for a period of seven days. Once this period has elapsed, The Baths reserves the right to cancel an unconfirmed booking and without further notice, re-allocate the venue to other enquirers.

Confirmation and Deposit

The booking will be considered as confirmed upon receipt of a deposit, \$200 for private dining rooms and \$2000 for exclusive Restaurant events and \$1,000 for exclusive Cafe events, together with the signed terms and conditions. Payment can be received by credit card/eftpos or cheque/cash. Please make cheques payable to RAYNORS PTY LTD, any transactions using Amex will incur a 3% surcharge.

Expected Attendance and Slippage

The number of guests stated at the time of confirming a booking must represent a realistic expectation of attendance and is the basis upon which the booking is accepted by The Baths. If within 30 days prior to the event, the expected attendance reduces by 20% or more, the client will be liable to pay 50% of the charges applicable to the number of guests by which the attendance was reduced.

Final Attendance, Menus and Payments

The number of guests attending must be confirmed at least seven days prior to the date of the function and this will be the minimum number for which you will be charged. Menu and beverage choice must be confirmed 14 days before the date of the function. Whilst every effort is made to cater to dietary requirements and allergies, The Baths cannot guarantee the manufactured products received from third party suppliers. Full and final payment is required to be paid seven days prior to the function. We will accept cash or credit card. Any cheque payments must be made 30 days prior to your event. Any miscellaneous charges incurred during your function must be settled upon conclusion.

Cancellation Policy

The Baths requires written notice of any cancellation or postponement. If notification is received 60 days or greater a full refund of deposit will be given. Less than 60 days of the function 100% of the deposit will be retained. If notification is 7 days or less then the full cost of the function will be charged. Postponement of your event will be subject to date availability and your deposit may be transferred providing the event is to be held within 12 months of the original date.

Responsibility and Conduct

1. The Baths does not accept any responsibility for the loss or damage to client's property left on the premises prior, during or following your function.
2. The signatory of the terms and conditions is financially responsible for any damages to The Baths property by clients, guests, or outside contractors prior to, during, or following function conclusion.
3. The Baths must be notified of any smoke, pyrotechnic, or special effect equipment to be used during a function. Should the fire department be called in response to an alarm set off by unauthorised equipment, the signatory will be liable for the charges incurred.
4. The Baths follows the National Alcohol Beverage Industries Council Guidelines for the Responsible Service of Alcohol. The Baths staff members are instructed not to serve alcohol to patrons who appear to be intoxicated. The Baths reserves the right to ask intoxicated or disorderly patrons to leave the premises at any time. The Baths reserves the right to request proof of identification before serving alcoholic beverages to guests. All alcohol service ceases at 12.30am due to licensing.
5. The client must advise The Baths of any planned entertainment or performances that will take place at the function. The Baths reserves the right to reduce the volume of any entertainer/performance, in keeping in line with venue and residential requirements. The Baths reserves the right to control and limit performance timings/sessions/sets in accordance with venue and residential requirements.
6. No confetti, streamers, or glitter may be thrown in or around the venue.

Provision and Services

The Baths catering operates the venue and holds the liquor licence. With the exception of a celebration cake, the client and their guests are not permitted to bring into or consume any food or beverage of their own. If the cake is to be consumed as a dessert a charge of \$5.00 per person will apply. If, due to unforeseen circumstances or seasonal changes, The Baths is unable to provide the agreed menu or services, The Baths reserves the right to adapt the menu or services in consultation with the client. The prices listed with the menus, whilst current at the time of quotation, are subject to change. All prices are inclusive of GST.

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	Maximum numbers	Minimum spends	
Restaurant Exclusive Dinner	120 seated	Sunday to Thursday - April to September	\$8,000
	200 cocktail	Friday to Saturday - April to September	\$14,000
		Sunday to Thursday - October to March	\$12,000
		Friday to Saturday - October to March	\$18,000
Restaurant Exclusive Lunch	120 seated	Monday to Sunday - April to September	\$6,000
	200 cocktail	Monday to Sunday - October to March	\$8,000
Private Dining Room (Small)	16 seated	Monday to Sunday - January to December	\$1,200
	20 cocktail	Monday to Sunday - January to December	\$1,200
Private Dining Room (Large)	32 seated	Monday to Sunday - January to December	\$2,500
	50 cocktail	Monday to Sunday - January to December	\$2,500
Café Exclusive	60 seated	Monday to Thursday - April to September	\$6,000
	120 cocktail	Friday to Sunday - April to September	\$8,000
		Monday to Thursday - October to March	\$8,000
		Friday to Sunday - October to March	\$10,000
Additional costs	Dancefloor	\$500	
	Ceremony	\$250	
	Cakeage	\$5pp (restaurant) \$4pp (cafe)	

By signing this document, I confirm that I have read and fully understand Terms & Conditions of Hire, and agree to abide and adhere to them.

Name:

Date and time of booking:

Contact no:

Address:

Signed:.....

Date:.....

I hereby agree for the following credit card to be charged for the required deposit amount:

Card holder name:

Card type: (Amex surcharge 3%)

Card number and expiry date:

Deposit amount:

Signed:.....

Date:.....