



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

### Entrée

Risotto of cauliflower, roasted garlic, mascarpone, walnuts

Braised oxtail tortellini, roasted squid consommé

Kingfish sashimi, yuzu pickled daikon, tonka beans mayonnaise, wasabi caviar

Twice cooked pork belly, apple and nashi pear compote, red miso oil emulsion

### Main

Salmon fillet, clams, pea and lemon thyme nage

Barramundi fillet, kaiserfleisch, roasted chestnuts, butternut puree

Bangalow sweet pork cutlet, papaya, young coconut, bean shoots, chilli sauce

Fillet of beef, smoked kohlrabi puree, swiss chard

### Dessert

Chocolate tart, griottine cherries, hazelnut praline

Pavlova, kiwi fruit, passionfruit sabayon, chantilly cream

Buttermilk pannacotta, blood orange sorbet, moscato poached figs

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 salad with mary rose dressing

Gravlax of ocean trout, beetroot jelly, horseradish cream

Pillow of smoked salmon, cucumber ribbons and avocado oil

Coriander crusted tuna, cucumber, shiitake, ginger, soy lime dressing

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

Terrine of confit duck leg with onion jam

### Main – choice of 3

Risotto of seasonal mushrooms, truffle oil

Salmon fillet, Israeli cous cous, chermoula, red pepper

Barramundi, crushed potatoes, olives, salsa verde

King dory, shaved fennel, preserved lemon, almond salad

Chicken breast, risoni, artichoke, tomato and ricotta

Loin of lamb, ratatouille, spinach, roasted tomato, olive jus

Fillet of beef, fondant potato, spinach, red wine sauce

### Sides - choice of 2 (additional \$5 per person)

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

### Dessert – choice of 3

Eton mess

Crème brûlée

Lemon tart, chantilly cream

Chocolate tart, vanilla ice cream

Vanilla pannacotta, confit spiced orange

Baked cheesecake, marinated strawberries

Selection of Australian cheeses with accompaniments

*\*The above menus are choice menus  
allowing your guests to choose on the day\**

*Roaming canapé desserts are available*

## **RESTAURANT EXCLUSIVE COCKTAIL**

2 courses \$70 per person

3 courses \$85 per person

### **Entrée – choice of 4**

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

Pork rillettes with petit cornichons

Marinated chicken strips with panko

### **Main – choice of 4**

Risotto of pumpkin and feta

Vegetarian hokkien noodles, nasi goreng, coriander sauce

Beer battered fish and chips

Spiced calamari, rocket leaves

Chargrilled salmon skewers, preserved lemon cous cous

Satay chicken skewers

Peking duck rolls with hoisin sauce

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

Wagyu hamburgers, blue cheese dressing

### **Dessert – choice of 4**

Eton mess

Crème brûlée

Ice-cream cones

Assorted macaroons

Chocolate cupcakes

Seasonal fruit mascarpone tartlets

Apple and cinnamon crumble

Lemon tart

## RESTAURANT BEVERAGE PACKAGE

4 hr \$55pp / 4 ½ hr \$60 / 5 hr \$65pp / 5 ½ hr \$70pp / 6 hr \$75pp

### Sparkling Wine

NV Jansz Premium Cuvee - Pipers Brook TAS

### White Wine – Choose 1

2010 Mitchells Riesling - Clare Valley SA

2011 Totara Sauvignon Blanc - Marlborough NZ

2009 Little Yering Chardonnay - Yarra Valley VIC

2011 Tars & Roses Pinot Grigio - Central Victoria

### Red Wine – Choose 1

2010 Rockbare 'Mojo' Shiraz - Barossa Valley SA

2010 Hay Shed Hill Cabernet Merlot - Margaret River WA

2010 Sticks Cabernet Sauvignon - Yarra Valley VIC

2010 Ingram Road Pinot Noir - Yarra Valley VIC

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

All inclusive of soft drinks, juice, coffee and tea

\$7pp for unlimited mineral water to be included in the package

*On consumption option is also available*

Spirits also available for purchase at the bar

*Wines are subject to vintage changes and availability*

## RESTAURANT CONFERENCE PACKAGES

Private Rooms \$100 per person all inclusive

Small Private Room minimum spend requirement \$1,200 (maximum 16 people)

Large Private Room minimum spend requirement \$2,500 (maximum 32 people)

Includes all day room hire (until 5pm latest) projector screen (only)  
Morning tea, afternoon tea, 2 course lunch\*, tea and coffee

Additional beverages are charged on a consumption basis

\*Alternative lunch menus with sandwiches, frittata and salad also available

---

Exclusive Use Breakfast \$35 per person all inclusive

Minimum spend requirement \$2,500 (maximum 120 people)

Includes morning room hire (until 10am latest) projector screen (only)

Pastries and Danish's on arrival,  
Scrambled eggs, smoked salmon and rocket\*  
Fresh fruit skewers

Orange juice, plunger coffee and tea

\*Alternative main dishes available on request

## 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

4 hr \$40pp / 4 ½ hr \$45 pp / 5hr \$50pp / 5 ½ hr \$55pp / 6 hr \$60 pp

### Sparkling Wine

NV Bay of Stones Cuvee - South Eastern Australia

### White Wine – Choose 1

2010 Bay of Stones Sauvignon Blanc - South Eastern Australia

2009 Bay of Stones Chardonnay - South Eastern Australia

### Red Wine – Choose 1

2009 Bay of Stones Shiraz - South Eastern Australia

2008 Hightide Cabernet Merlot – Eden Valley SA

### Carlton Draught and Cascade Light

All inclusive of soft drinks, juice, coffee and tea

\$7pp for unlimited mineral water to be included in the package

*On consumption option is also available*

Spirits also available for purchase at the bar

*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, Timings 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. Exclusive night events may start at 6pm at the earliest with supplier access from 4.30pm, unless pre arranged and agreed upon. The maximum duration for a night event is 6 hours unless an extension is pre arranged (at an additional cost) **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. Function extensions past the agreed time upon arrangement incur a \$500 minimum spend towards the beverage account per half hour. 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.

Area	Maximum numbers	Minimum spends	
Restaurant Exclusive Dinner	120 seated	Sunday to Thursday - April to September	\$ 8,000
	200 cocktail	Friday to Saturday - April, May, Sep	\$14,000
	<u>Winter Special</u>	<b>Friday to Saturday - June, July, August</b>	<b>\$10,000</b>
		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 Dinner	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
<u>Additional costs</u>	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:

Expiry date:

Deposit amount:

Signed:.....

Date:.....