



Private Dining Room
Seated & Cocktail

THE BATHS

MIDDLE BRIGHTON



WELCOME TO THE BATHS

The Baths 'Upstairs' overlooks Melbourne's only remaining sea baths, offering fine cuisine and unbeatable service with magnificent panoramic views of the city & Port Phillip Bay. This relaxed, beach-side restaurant venue is a superb location for any occasion. The Baths 'Upstairs' can host up to 120 guests seated and 200 guests cocktail style.

Alternatively, you may choose to utilise the facilities of our private dining room which offers a more intimate space for up to 28 guests seated and up to 40 guests cocktail. The private dining room is perfect for smaller weddings, corporate dining, birthdays, anniversaries and everything in-between.

For less formal events, The Baths 'Cafe & Bar' specialises in hosting exclusive functions for up to 120 cocktail style. The cafe has an easily accessible bar as well as an outside deck area which extends over the water allowing you to enjoy the amazing sunsets.

We welcome venue inspections with our events team, available by appointment only.



UNDERSTANDING OUR PACKAGES

If our private dining room is perfect for your requirements, we have a quick and easy plan to help select the right package for you.

Step 1

Choose your food package from our 3 options and check the minimum spend requirements.

Step 2

Choose additional items to create your own bespoke package.

Step 3

Choose a beverage option, whether that be on consumption or a beverage package.

Step 4

Pay a deposit of \$500 to confirm the booking. The remainder is due on the day of the event.

If you're looking for something different, that is not stated in our packages, our events team can easily assist with alternative options.

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PRIVATE DINING EVENTS

PRIVATE DINING SEATED

for up to 28 guests

OPTION 1 CHOICE MENU

A menu where guests have 3 options for each entree, main and dessert course that can be selected on the event. Beverage is added on top via a bar tab or package.

\$80pp for 2 courses **\$95pp** for 3 courses

OPTION 2 SHARING MENU

A menu where the table will receive each option for entree, main and dessert course. Beverage is added on top via a bar tab or package.

\$90pp for 2 courses **\$105pp** for 3 courses

PRIVATE DINING COCKTAIL

for up to 40 guests

OPTION 3 CANAPE MENU

Designed to be served roaming, a selection is chosen in advance from our canape menu. Beverage is added on top via bar tab or package.

\$70pp for 2 courses **\$85pp** for 3 courses

Minimum spends apply but vary depending on the day of the week and season. Menus are also subject to change.

PRICING

TYPE	MAX.	MIN. SPEND
Seated	up to 28 seated	April-August September-March \$2,500 \$3,000
Cocktail	up to 40 standing	April-August September-March \$2,500 \$3,000



PRIVATE DINING SEATED

MENU

Option 1 & 2 (Choice & Sharing)

ENTRÉE

Spiced calamari with aioli and rocket salad

Tasmanian smoked ocean trout with horseradish cream, shallots and capers

Confit chicken terrine, celeriac remoulade, micro herbs

MAIN *(we recommend ordering sides for the table at least 1 between 2-3 people)*

Roasted free range chicken breast with cream corn, lardons and red wine jus

Slow braised beef cheek with mash and bordelaise sauce

Pan seared salmon with brussel sprouts, burnt butter,

almonds and red wine mustard

DESSERT

Oeufs à la neige with caramel brittle and toasted almonds or

Pear tart tatin (sharing only)

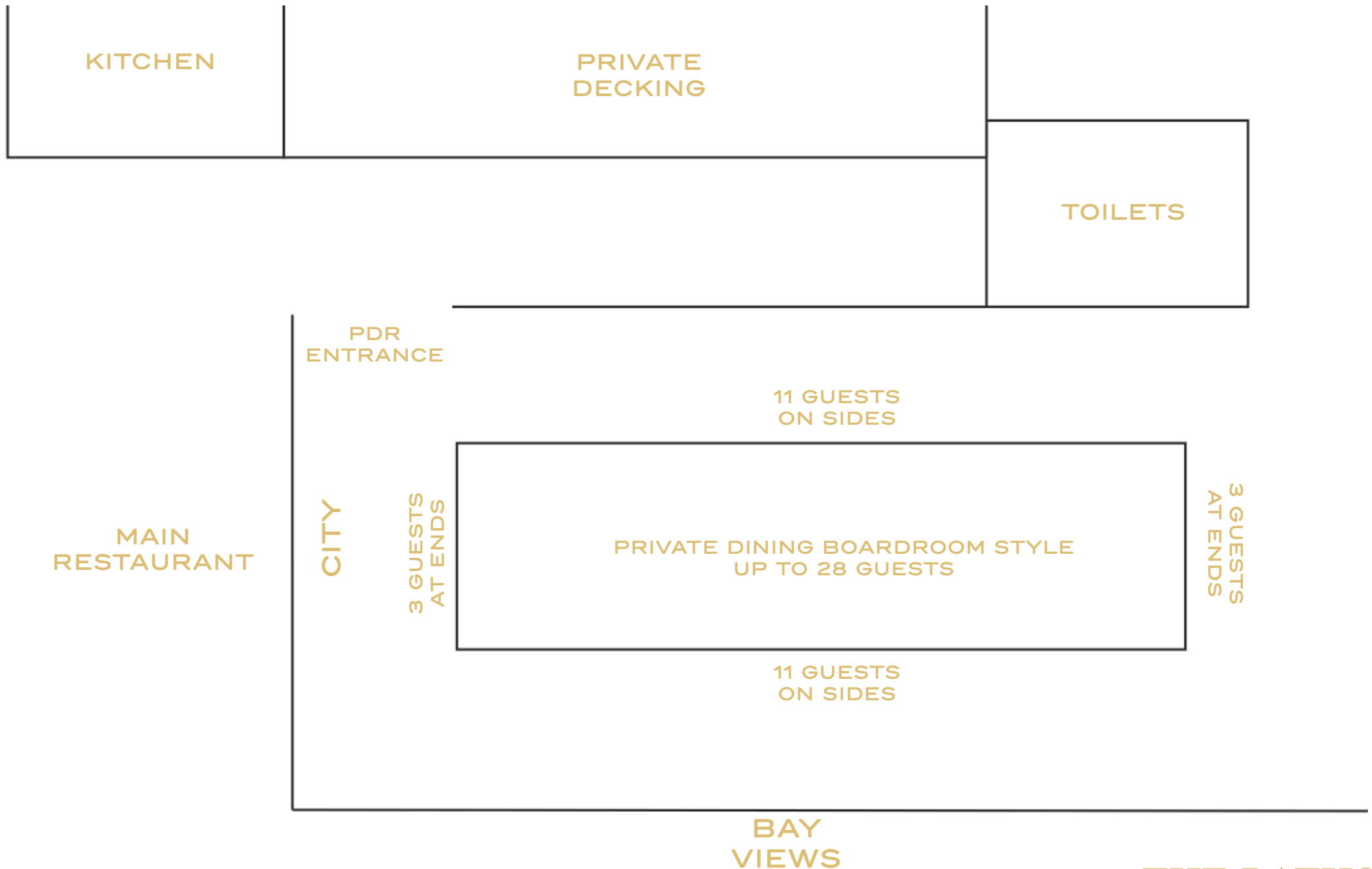
Apple and rhubarb crumble with vanilla anglaise

Chocolate silk tart with orange zest Chantilly cream

ADDITIONS

Canapes	\$15pp	<i>3 savoury selections from the canapes menu</i>
Sides	\$10ea	<i>Shoestring fries</i> <i>Mash potato</i> <i>Green beans with toasted almonds and parsley</i> <i>Roasted pumpkin with sesame seeds and honey glaze</i> <i>Mesclun salad with house dressing and pickled shallots</i>
Charcuterie/Cheese platter	\$200ea	<i>Recommended for 10 people per platter</i>
Macarons	\$3ea	
Fillet/Sirloin steak	\$15pp/\$10pp	<i>Served with bone marrow, shallot and caper salad</i>
Unlimited San Pellegrino	\$6pp	<i>Unlimited sparkling water for the duration of your event</i>
Cakeage	\$5pp	<i>Event hosts are welcome to bring a cake for the event, we charge to cut and serve with coulis & cream.</i>
4 x pillar vases	\$25	<i>Available for hire if you are bringing flowers and just need vases</i>
Floral centerpiece	\$275	<i>We can arrange a floral centrepiece for your event with prior notice to add an extra dimension to the table. The price will depend on the length requested.</i>
Unlimited tea/coffee	\$3pp	<i>Useful additions for function with a price per person element.</i>

OPTION 1 & 2 LAYOUT





Source: Sarah Godenzi

PRIVATE DINING COCKTAIL CANAPE MENU

Option 3

SAVOURY

Freshly shucked oysters
Salmon goujons with tartare sauce
Panko prawns with chilli aioli
Smoked salmon and avocado croutons
Seasonal frittata with onion jam
Truffle polenta chips
Marinated chicken strips
Pork rillettes with petit cornichons
Tartare of beef fillet with endive
Arancini balls
Tomato and basil bruschetta

SUBSTANTIAL

Risotto of pumpkin and feta
Vietnamese chicken salad, fresh herbs
and nuoc cham dressing
Beer battered fish and chips
Spiced calamari with rocket leaves
Char-grilled salmon skewers with
harissa dressing
Croque monsieur
Braised beef pies with pea purée
Sausage rolls with tomato compote
Karaage chicken with spicy mayo
Mini wagyu hamburgers

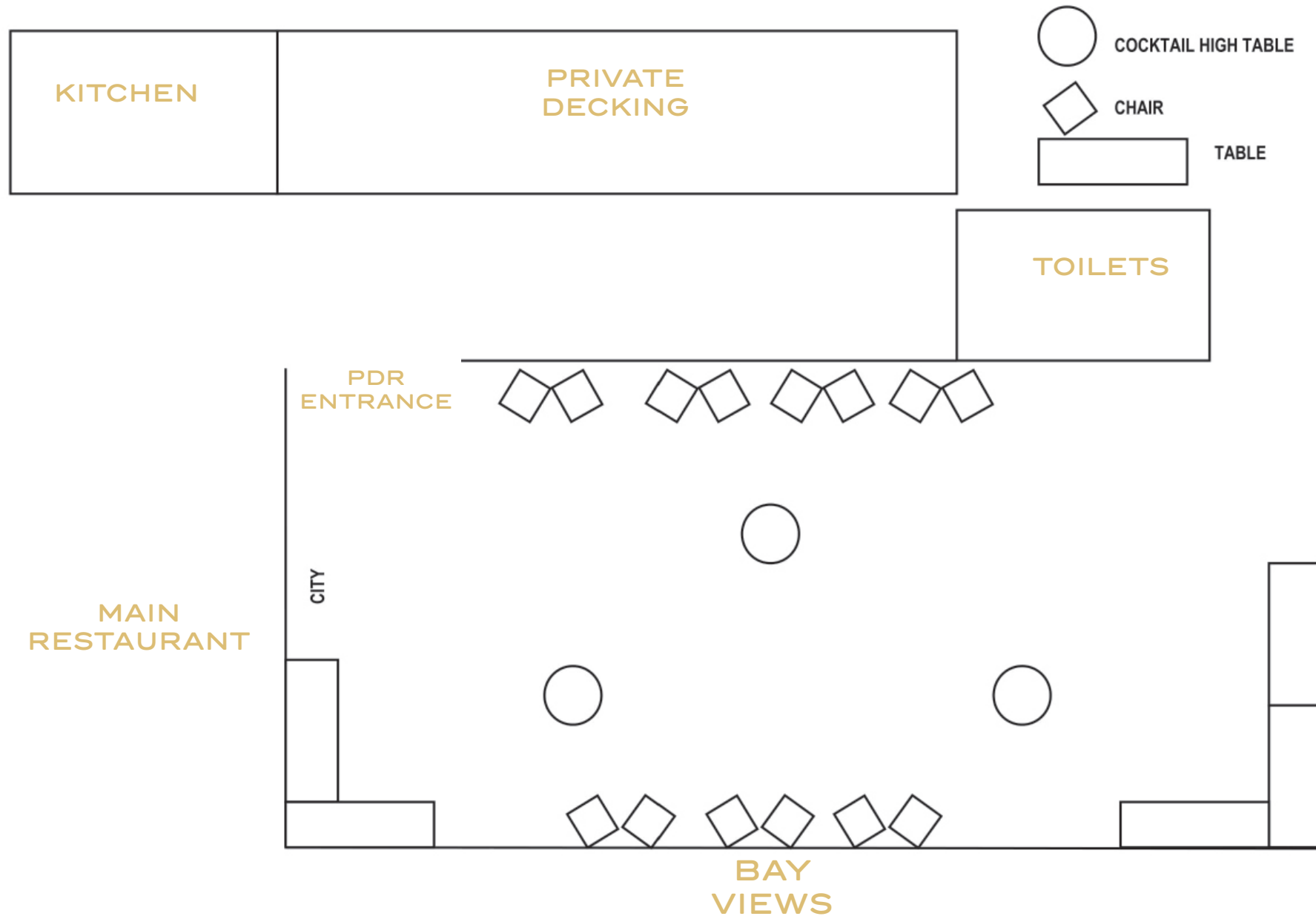
SWEET

Lemon tart
The Bath's Eton mess
Crème brûlée
Assorted macarons
Chocolate brownies
Seasonal fruit mascarpone tartlets
Apple and cinnamon crumble

ADDITIONS

Additional savoury/dessert item	\$5pp
Additional substantial item	\$8pp
Cakeage	\$5pp
4 x pillar vases for hire	\$25
Unlimited tea/coffee	\$3pp

OPTION 3 - FLOOR PLAN



CITY



BEVERAGE OPTION 1 ON CONSUMPTION

We recommend an on consumption beverage option unless a specific price per head is required. With this option you can choose a sparkling, up to 2 white, 2 reds and a selection of beers to be offered to your guests, which all gets added to the tab as used.

SPARKLING

Calabria Prosecco NV, Veneto, IT	60
Thorne-Clarke Sparkling Eden Valley, SA	70
Jansz Premium Cuvee NV, Tamar Valley, TAS	75
Pommery Brut Royal NV, Reims, FR	120
Jansz Premium Rose NV, Tamar Valley, TAS	85

RIESLING

Mitchell Watervale 2016, Clare Valley, SA	60
Hentley Farm 2017, Eden Valley, SA	70
Balthasar Ress Kabinett 2013, Rheingau, GER	85
Grosset Springvale 2016, Clare Valley, SA	95

SAUVIGNON BLANC

Miritu Bay 2017, Marlborough, NZ	55
Catalina Sounds 2017, Marlborough, NZ	70
Shaw + Smith 2017, Adelaide Hills, SA	75
Chateau de Sancerre, 2015 Loire Valley, FR	105

PINOT GRIGIO/GRIS

Allegriini Corte Giara 2016, Veneto, IT	60
Red Claw 2016, Mornington Peninsula, VIC	65
Norfolk Rise 2017, Mount Benson, SA	55

CHARDONNAY

Villa Mt Eden Chardonnay 2010, California, USA	65
Giant Steps 2017, Yarra Valley, VIC	75
William Fevre 2016, Chablis, FR	85
Les Fourneaux 1er Cru Chablis, 2015 Burgundy, FR	90
Voyager Estate 2014, Margaret River, WA	95
Curly Flat 2014, Macedon Ranges, VIC	110

ROSE

La Vieille Ferme 2016, Rhône Valley, FR	60
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PINOT NOIR

Ingram Rd 2016, Yarra Valley, VIC	60
Red Claw 2016, Mornington Peninsula, VIC	75
Ten Minutes by Tractor 10X 2016, Mornington Peninsula, VIC	85
Two Paddocks Picnic 2016, Central Otago, NZ	90
Bindi Dixon 2015, Macedon Ranges, VIC	120

SHIRAZ

Earthworks 2016, Barossa Valley, SA	55
Longview Yakka 2015, Adelaide Hills, SA	70
Kay Brothers Basket Press 2015, McLaren Vale, SA	75
Heathcote Estate Single Vineyard 2015, Heathcote, VIC	110
Rockford Basket Press 2013, Barossa Valley, VIC	210

CABERNET SAUVIGNON

Sticks 2016, Yarra Valley, VIC	55
Greenstone Yarra Cabernet 2015 Yarra Valley, VIC	75
Vasse Felix 2014, Margaret River, WA	95
Yalumba Menzies 2012, Coonawarra, SA	125

RED VARIETALS

Radio Boka Tempranillo 2016, Valencia, SP	50
Poggiotondo Chianti DOCG 2016, Tuscany, IT	60
Guigal Côtes du Rhône, 2013 Rhône Valley, FR	65
Vietti Perbacco Langhe DOC 2013, Piedmont, IT	95

DESSERT

Frogmore Creek Iced Riesling 2017, Coal River, TAS	65
De Bortoli Noble One 2014, Griffith, NSW	80



BEVERAGE OPTION 1 ON CONSUMPTION

BEER

Cascade light	Tasmania	6
Victoria Bitter	Victoria	8
Crown Lager	Victoria	9
Crown Golden Ale	Victoria	9
Coopers Sparkling Ale	South Australia	9
Little Creatures Pale Ale	Western Australia	9.5
Lord Nelson 'Three Sheets' Pale Ale	New South Wales	11
Leffe Blonde	Belgium	9.5
Barrabool Hills 'Cockies Pale Ale'	Victoria	9
White Rabbit Dark Ale	Victoria	9
Corona	Mexico	9
Asahi	Japan	9.5
Trumer Pilsner	Austria	10
Peroni	Italy	9

CIDER

Flying Brick Pear Cider	Victoria	9.5
Flying Brick Apple Cider	Victoria	9.5

VODKA

Red Square		
Zubrowka		10
Grey Goose		12
		14

GIN

Gordons	10
Bombay	12
Plymouth	12
Hendricks	13

RUM

Malibu	10
Bacardi	10
Bundy	10
Appleton Estate	12
Ron de Jeremy	14

TEQUILA

Jose Cuervo	10
Patron Silver	13

WHISKEY

Johnny Red	10
Jack Daniels	10
Jim Bean	10
Canadian Club	10
Jamerson	10
Southern Comfort	10
Chivas Regal	12
Highland Park 12yo	16
Bowmore 12yo	18
Lagavulin 16yo	20
Johnny Walker XR	30
Johnny Walker Blue	38



BEVERAGE OPTION 2 PACKAGE

*A useful option if a price per head is required. The beverage package must run for the duration of the function
Please select 1 option for each sparkling, white and red.*

THE BATHS HOUSE PACKAGE

Includes Peroni 'Nastro Azzurro' and Cascade Light, tea, coffee and soft drinks

4 hours | \$55 5 hours | \$65 6 hours | \$75

SPARKLING	Markview Cuvee Brut Sparkling, NSW
WHITE WINE	Markview Sauvignon Blanc, NSW
RED WINE	Markview Shiraz, NSW

CHOICE BEVERAGE PACKAGE

Includes Peroni 'Nastro Azzurro' and Cascade Light, tea, coffee and soft drinks

4 hours | \$65 5 hours | \$75 6 hours | \$85

Please select 1 option from each category. Wines are subject to change.

SPARKLING	Thorne-Clarke Sparkling, Eden Valley, SA Calabria Prosecco NV, Veneto, IT
WHITE WINE	Miritu Bay Sauvignon Blanc 2017, Marlborough, NZ Norfolk Rise Pinot Grigio 2017, Mount Benson, SA Villa Mt Eden Chardonnay 2010, California, USA La Vielle Ferme Rose 2016, Rhone Valley, FR
RED WINE	Ingram Rd Pinot Noir 2016, Yarra Valley, VIC Radio Boka, Tempranillo 2016, Valencia, SP Earthworks Shiraz 2016, Barossa Valley, SA Shaw Vineyard Cabernet Sauvignon 2015, Canberra,





INTIMATE WEDDINGS

Our Private Dining Room is also perfect if you are looking for a smaller more intimate wedding of up to 28 guests.

To hold a ceremony on the main deck is \$500 and we will provide black chairs and a clothed signing table. You will have the deck exclusively up until your guests sit down for lunch or dinner.

Additionally adjacent to the private dining is a side deck which is exclusively yours for the duration of the event.

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THE BATHS

MIDDLE BRIGHTON

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