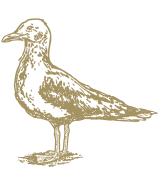


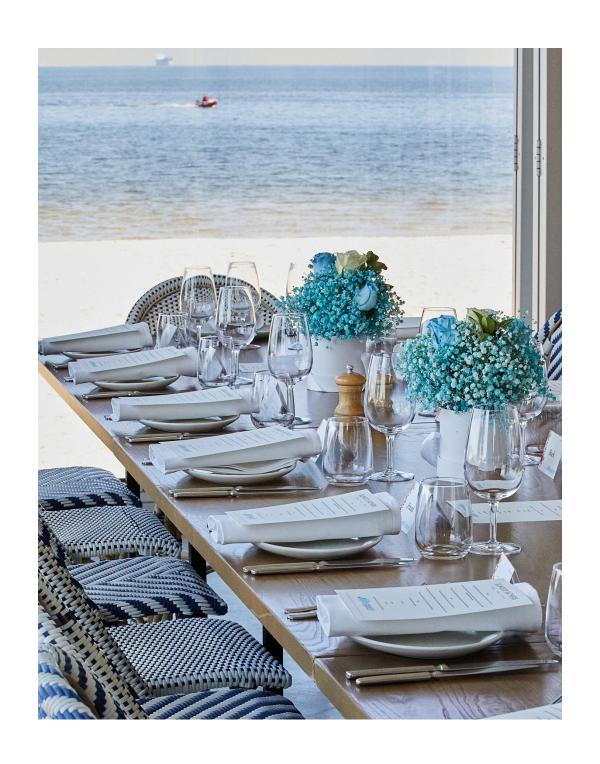


It is our pleasure to welcome you to Elwood Bathers, to introduce our beautiful venue, and to invite you to join us for your special event.

Elwood Bathers is the perfect venue for your special occasion. With warm, friendly ambience, high end service, food and beverages, Elwood Bathers has every detail covered.



Elwood Bathers offers three spacious and generously appointed event areas and a variety of food and beverage menu options allowing you the flexibility to effortlessly create your unique event.



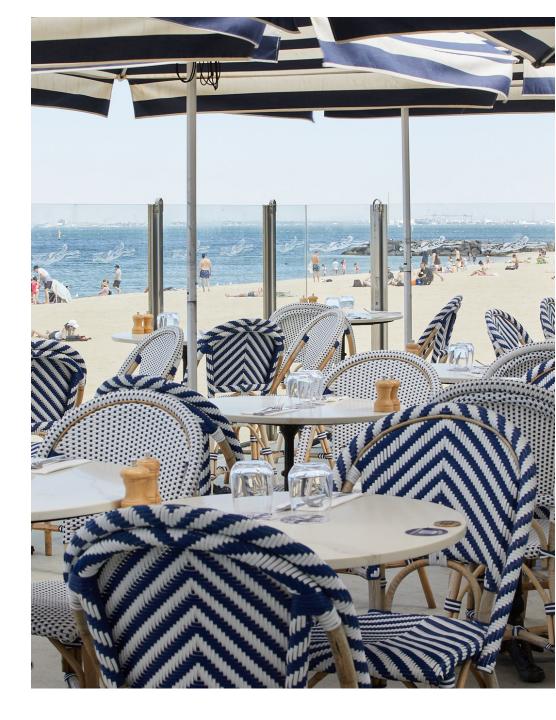
PRIVATE DINING ROOM

The Private Dining Room is an elegant, intimate space comfortably seating up to 36 guests for a discreet dining experience.



THE BAY ROOM

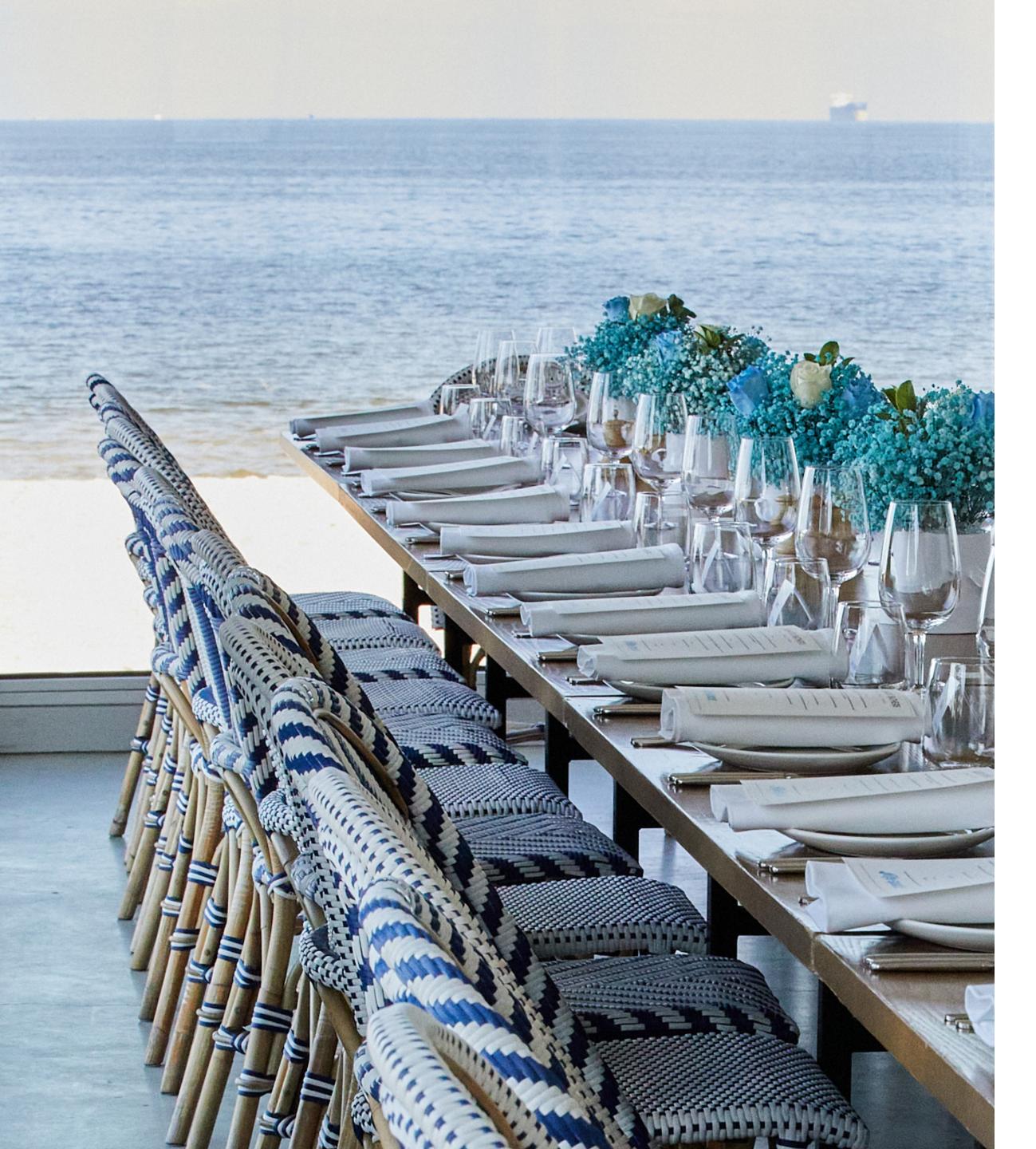
The Bay Room is well equipped with an audio visual system and two projectors, as well as your choice of round or rectangular tables and function seating, allowing you the flexibility to create your preferred floor plan.



THE FULL VENUE

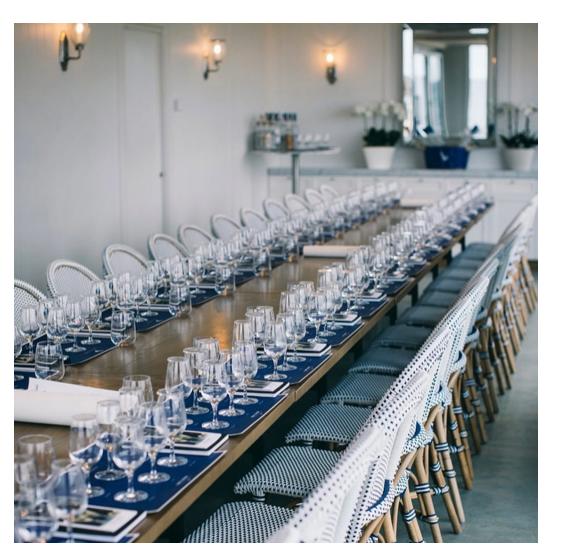
For the ultimate grand event, the full venue can be made available by special arrangement. Combining the three event areas gives a total of 250 seated and 450 standing. The restaurant alone hosts 130 seated and 250 for a cocktail event.





PRIVATE DINING ROOM

Enjoy the discretion of the Private Dining Room, as your space is perfectly separated from the main restaurant by a wall of glass doors and curtains, while floor to ceiling windows provide the iconic Elwood Bathers views.

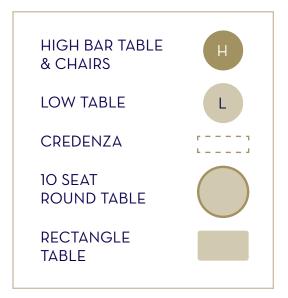


Seating 36, The Private Dining Room is the perfect location for intimate occasions from long lunches to special dinners to important business events.

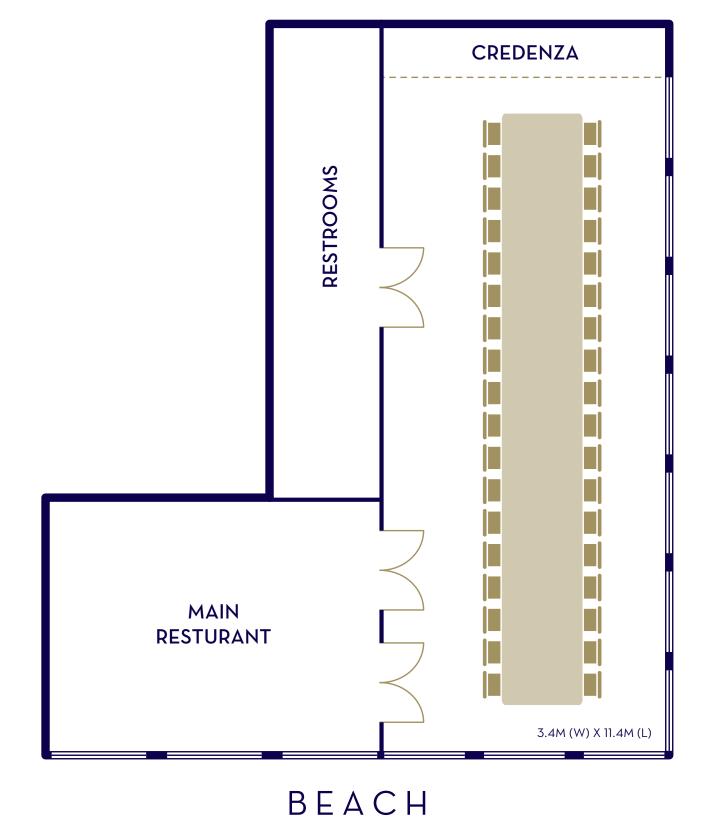
There is no venue hire fee, we simply request a minimum spend, which can be spent as you choose between food and beverage.

March to September **\$3,500**October to February **\$4,250**

PRIVATE DINING ROOM











The Bay Room is exceptionally well appointed to provide for your special occasion. Welcome your guests to your event through a private entrance and foyer, entertain them from the stage and party with them on the dance floor.

The Bay Room is well equipped with an audio visual system and two projectors, as well as your choice of round or rectangular tables and function seating, allowing you the flexibility to create your preferred floor plan.

Seating 120 or welcoming 200 cocktail style guests, the Bay Room is perfect for celebrations, birthdays, memorials, business and charity functions. There is no venue hire fee, we simply request a minimum spend, which can be spent as you choose between food and beverage.

March to September Starting from \$7,000

October to February Starting from \$10,500

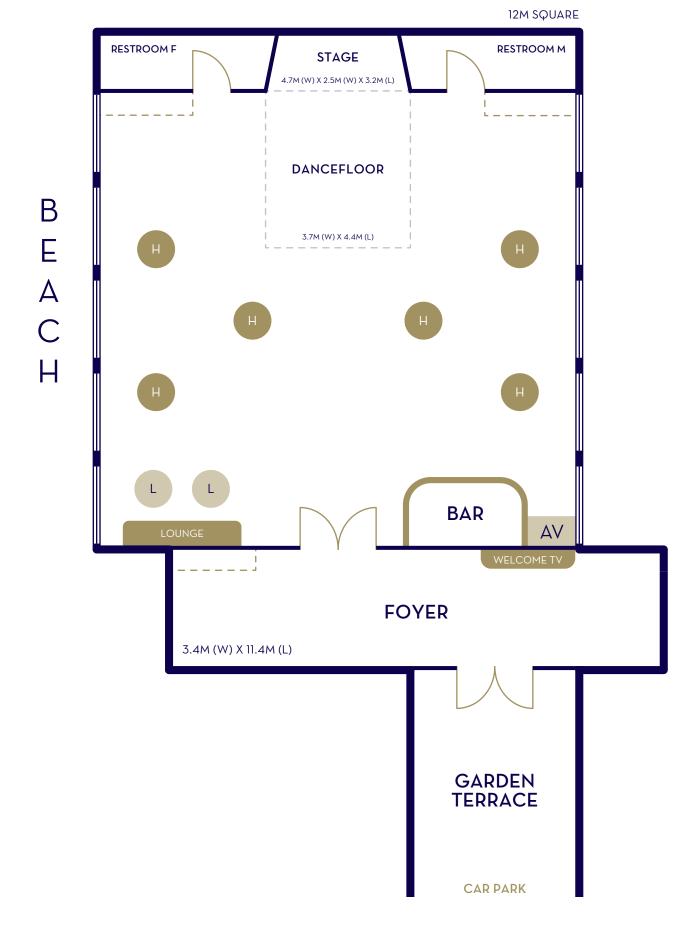
Minimum group of 40 for a seated event, 60 for cocktail.

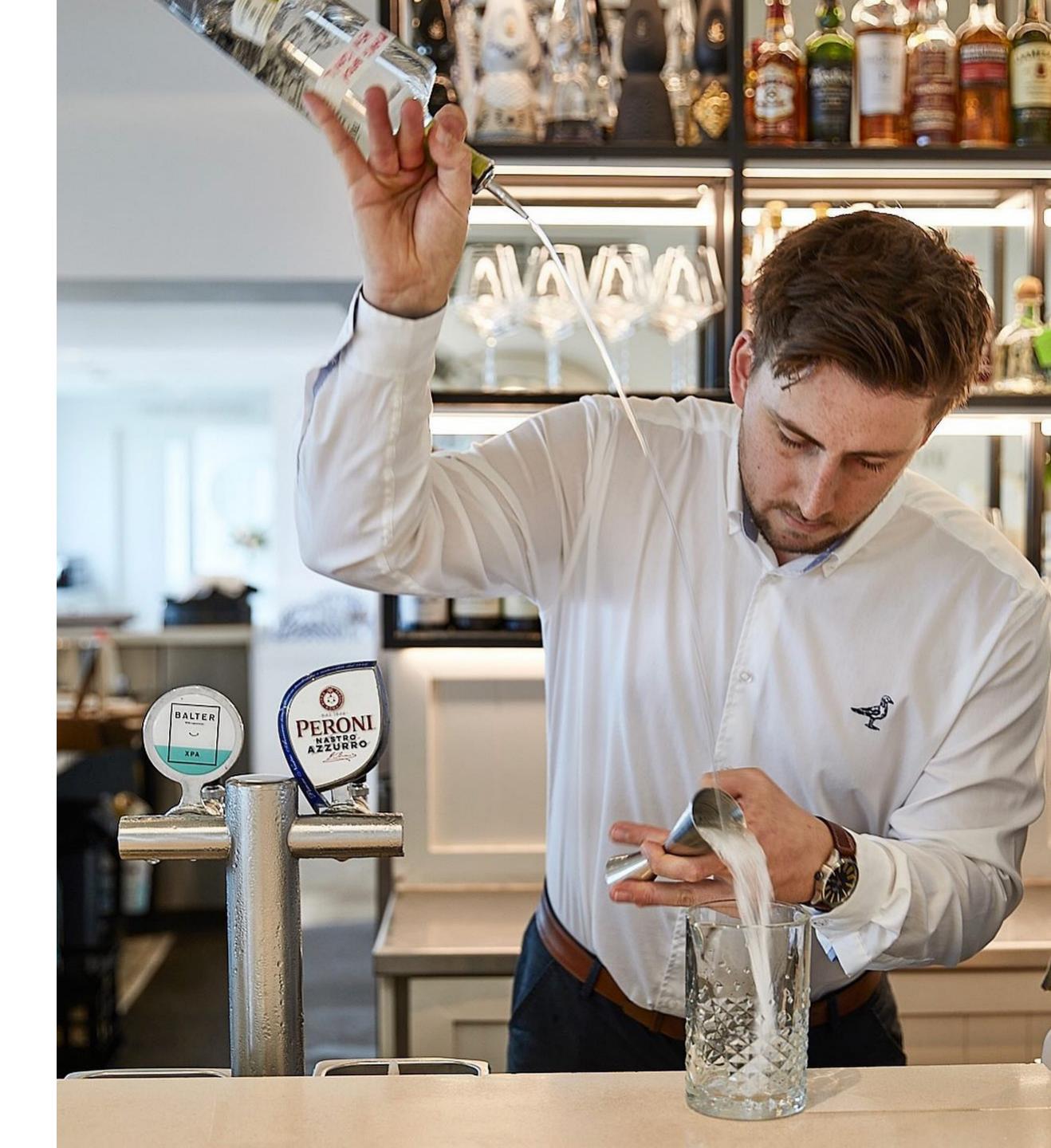


HIGH BAR TABLE & CHAIRS LOW TABLE CREDENZA 10 SEAT ROUND TABLE RECTANGLE TABLE

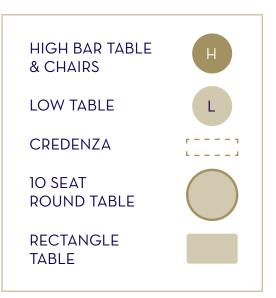
Cocktail Function

SPACE TYPE	2			\	•
FUNCTION	200	Υ	Υ	Υ	Υ



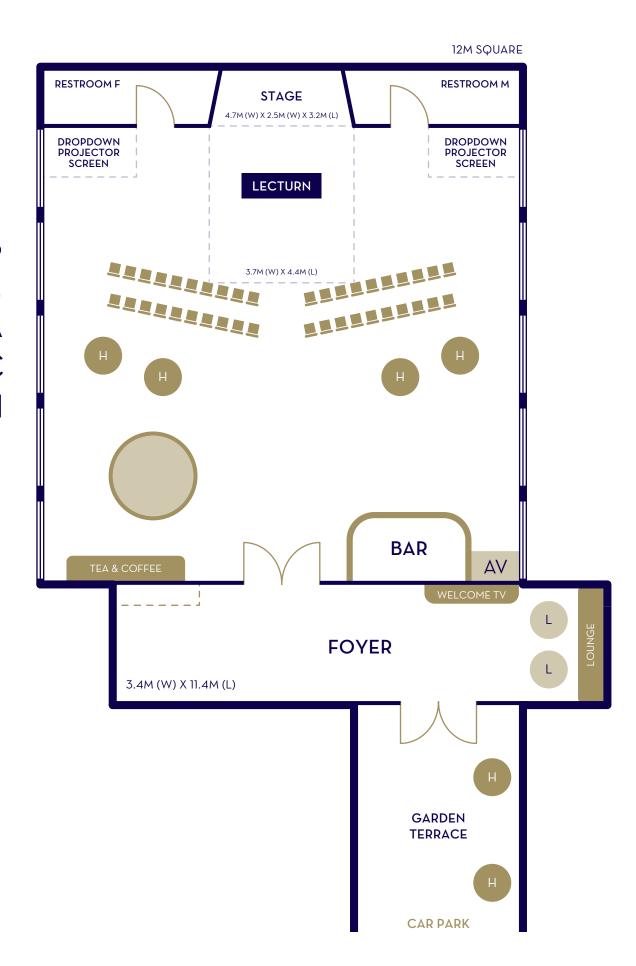






Celebration of Life

SPACE TYPE	\vdash	Д			^	P
FUNCTION	40	120	Υ	Υ	Υ	Υ

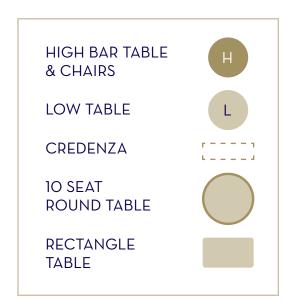


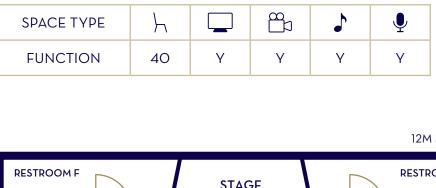
Seated Functions

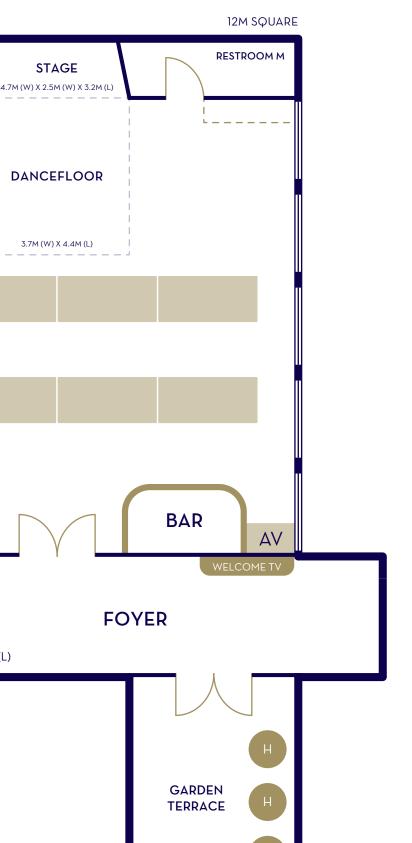
3.4M (W) X 11.4M (L)

В

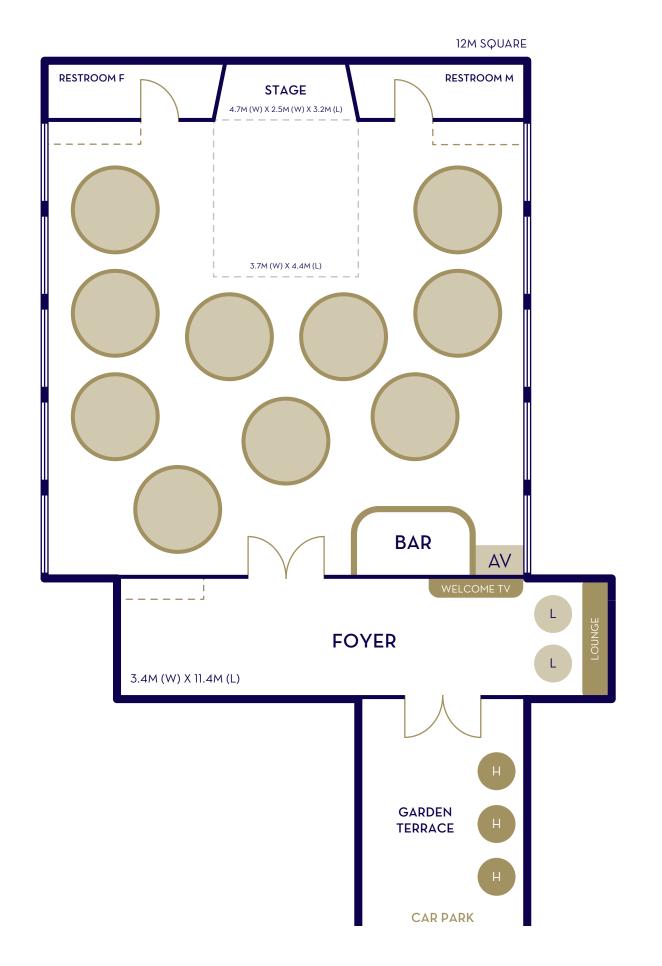
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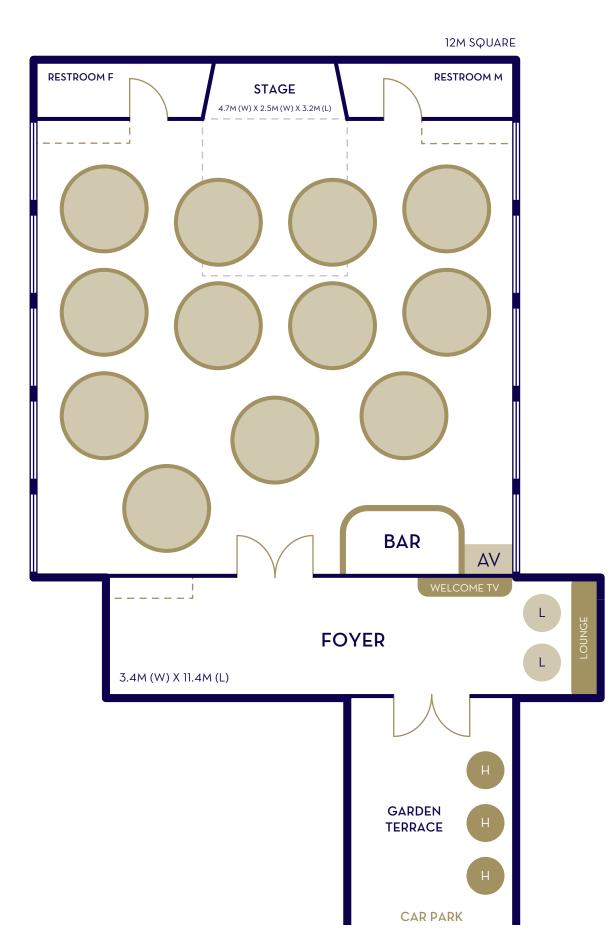




SPACE TYPE	>			^	•
FUNCTION	100	Υ	Υ	Υ	Υ



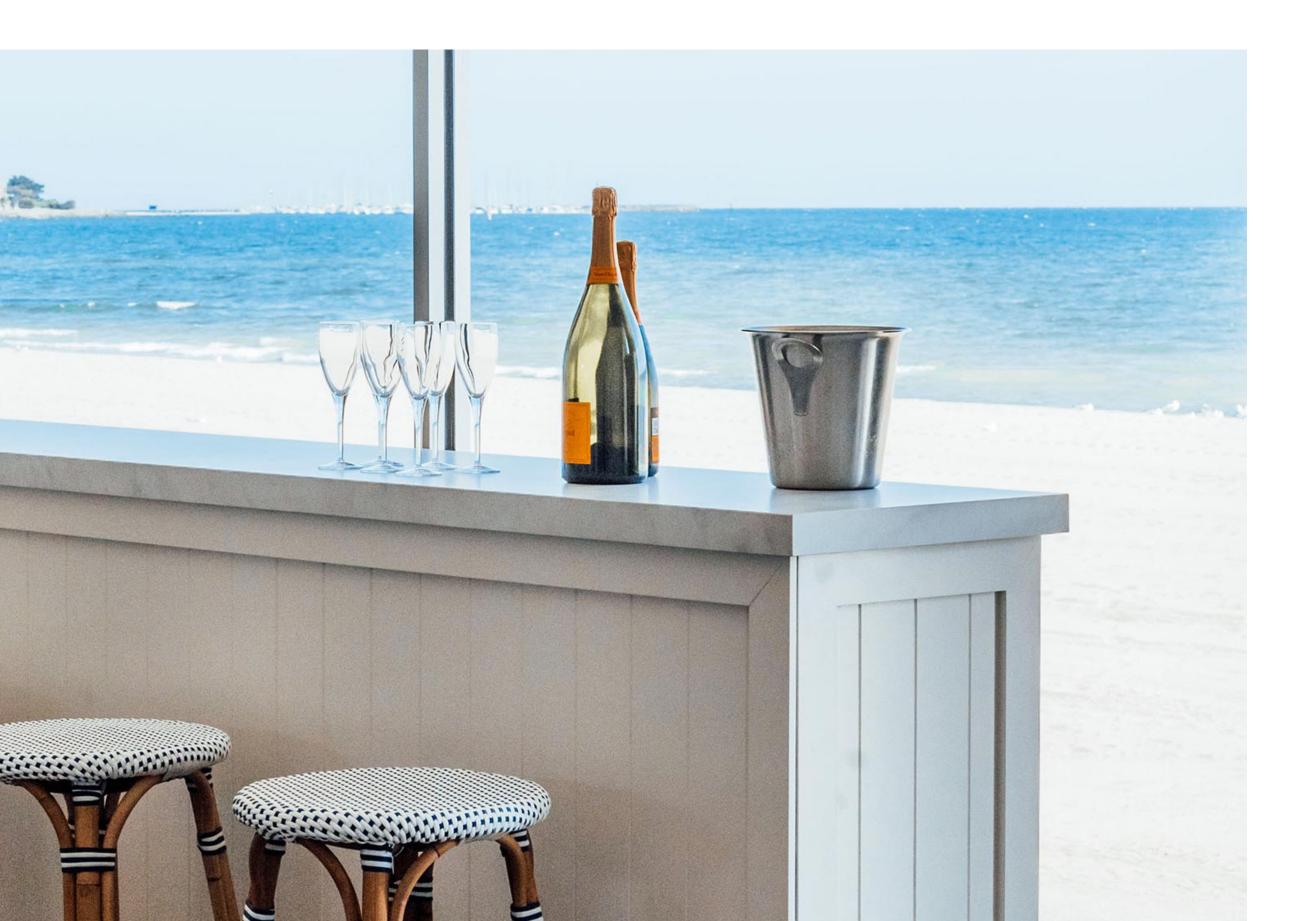




THE FULL VENUE

For the ultimate grand event, the full venue can be made available by special arrangement. Ample space across all three function spaces combined, allows you to build your dream event.

SPACE TYPE	\vdash	Q			^	•
FUNCTION	250	450	Υ	Υ	Υ	Υ



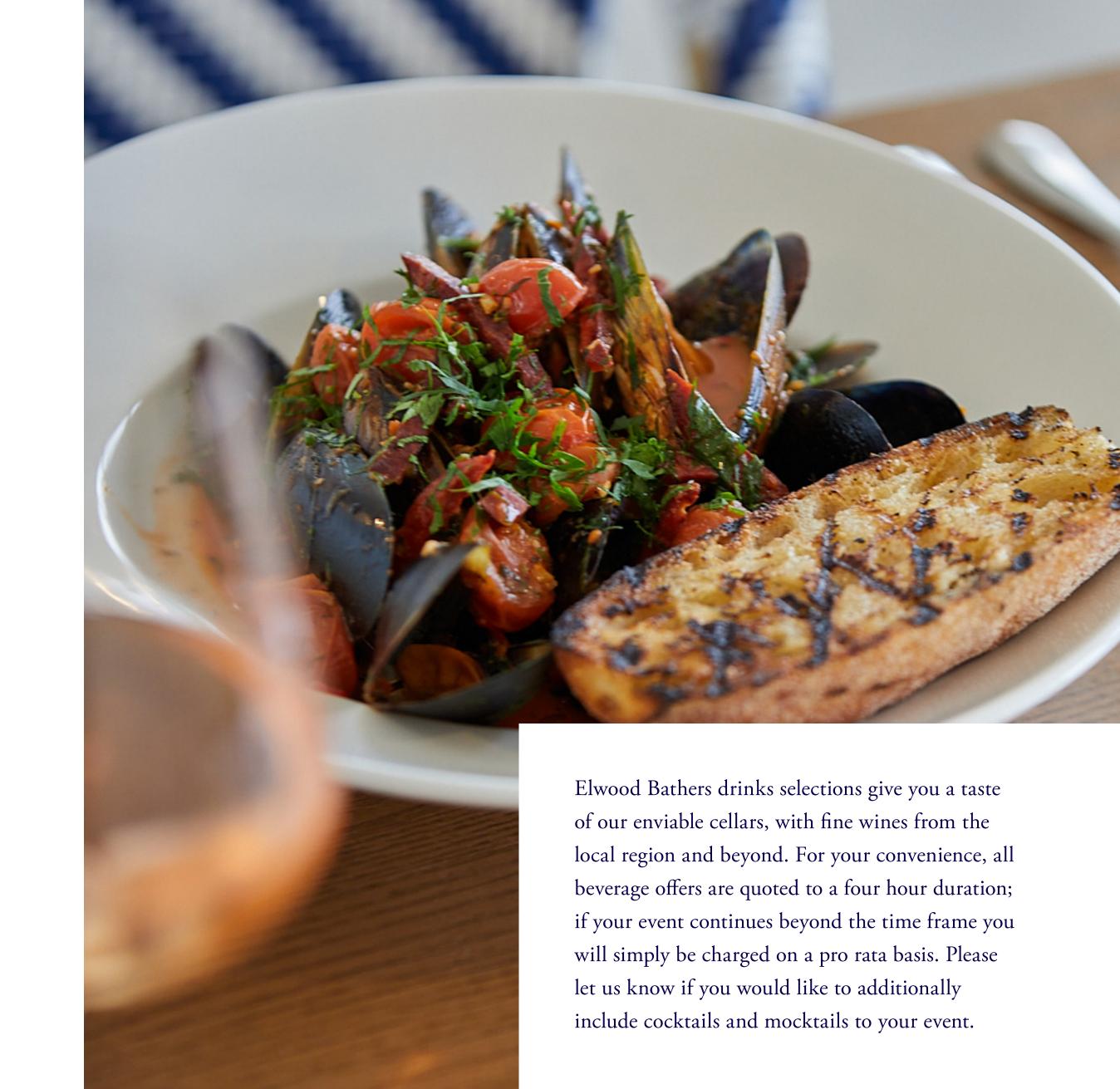


OUR MENU

The Elwood Bathers event menus have been designed to allow you to create your ideal event: choose from dining or canapé menus and add drinks.

Our food menus showcase the finest and freshest of local fare and may vary slightly due to the availability of produce. Canapé menus are passed to your guests by roaming wait service. Sharing menus are served banquet style for guests to enjoy. Alternate drop menus can be provided by special request.





CANAPÉ MENU

Small Canapés per piece \$8

Premium Canapés per piece \$10

Deluxe Canapés per piece \$12

[V] VEGETARIAN [GFO] GLUTEN FREE OPTION



SMALL CANAPÉS

PORCINI & TALEGGIO ARANCINI [v]

PEA & MINT ARANCINI [v]

CAVOLO NERO & TALEGGIO CROQUETTE [v]

GREEN APPLE RICE PAPER ROLL [v]

ASIAN BEEF RICE PAPER ROLL

BBQ PORK & VEGETABLE RICE PAPER ROLL

COCONUT CHICKEN RICE PAPER ROLL

PORK MONEY BAG

PUMPKIN & CORIANDER CURRY PUFF [v]

PREMIUM CANAPÉS

FISH BITES, TARTARE

VEGETABLE SPRING ROLLS, SWEET CHILLI [V]

TRUFFLE MAC & CHEESE CROQUETTES [V]

PRAWN AND GINGER DUMPLINGW

LAMB KOFTA, MINT AND YOGHURT DIP

SMOKED SALMON, CRÈME FRAICHE CROUTE [GFO]

TUNA TARTARE, PINEAPPLE & CHILLI JAM

BEEF AND BLACK BEAN TAQUITO

PORK SIU MAI

CUBAN BEEF EMPANADA

DELUXE CANAPÉS

MINI BURGERS, ONION MARMALADE, MONETARY JACK [GFO]

CALAMARI AND LEMON MAYO

BEER BATTERED FISH AND CHIPS

BANG BANG CHICKEN BAO

BAO BUN WITH BEEF

BAO BUN WITH TOFU [V]

BAO BUN WITH CRISPY PORK BELLY, CORIANDER, CARROT



SHARING MENUS

Premium Menu per person \$115

Deluxe Menu per person \$145

[V] VEGETARIAN [GFO] GLUTEN FREE OPTION



PREMIUM

ENTRÉE

KINGFISH [GFO]

Crudo hiramasa kingfish, shallots, capers, lemon, watercress, olive oil

PROSCIUTTO [GFO]

Prosciutto di San Daniele, gnocco fritto, pecorino, pickled zucchini, basil, warm sourdough, lescure butter

BURRATA

Burrata, tomato, crouton, basil verde

MAIN

CHICKEN [GFO]

Roast chicken breast, creamed sweetcorn, grilled spring onions s

MARKET FISH [GFO]

Market fish fillet, confit tomatoes, tarragon, sofrito, almond puree

SIDES

MIXED SALAD

Organic Farm Leaves, Palm Sugar Vinaigrette, Chives

ROAST KIPFLER POTATOES

Roast Kipfler potatoes, confit garlic and rosemary

DESSERT

DAILY PETIT FOURS

Selection of four assorted pieces

DELUXE

ENTRÉE

KINGFISH [GFO]

Crudo hiramasa kingfish, shallots, capers, lemon, watercress, olive oil

PROSCIUTTO [GFO]

Prosciutto di San Daniele, gnocco fritto, pecorino, pickled zucchini, basil, warm sourdough, lescure butter

BURRATA

Burrata, tomato, crouton, basil verde

SIDES

MIXED SALAD

Organic Farm Leaves, Palm Sugar Vinaigrette, Chives

ROAST KIPFLER POTATOES

Roast Kipfler potatoes, confit garlic and rosemary

MAIN

CHICKEN [GFO]

Roast chicken breast, creamed sweetcorn, grilled spring onions s

MARKET FISH [GFO]

Market fish fillet, confit tomatoes, tarragon, sofrito, almond puree

BEEF FILLET [GFO]

Premium grass-fed beef fillet, roasted Kipfler potatoes, red wine jus, watercress

DESSERT

DAILY PETIT FOURS

Selection of four assorted pieces

CHEESE SELECTION

Quince paste, grapes, lavosh, fruit loaf



ESSENTIAL

SPARKLING

PIZZINI PROSECCO

King Valley, Victoria

WHITE

VILLA FRESCO, PINOT GRIGIO

King Valley, Victoria

LA PETITE PERRIÈRE, SAUVIGNON BLANC

Vin de France

RED

LA PETITE PERRIÈRE, PINOT NOIR

Vin de France

LONGVIEW SHIRAZ

Adelaide Hills, South Australia

BOTTLE BEER & CIDER

CHOOSE TWO:

PERONI NASTRO AZZURO

COLONIAL PALE ALE

HEAPS NORMAL XPA (NON-ALC)

BERTIE APPLE CIDER

PREMIUM

SPARKLING

NV PAUL LOUIS BLACK LABEL BRUT

Loire Valley, France

WHITE

THE OTHER WINE COMPANY, PINOT GRIS

Adelaide Hills, South Australia

ALKOOMI CHARDONNAY

Frankland River, Western Australia

RED

PROVENANCE 'GOLDEN PLAINS' PINOT NOIR

Victoria

TORBRECK WOODCUTTER'S SHIRAZ

Barossa Valley, South Australia

BOTTLE BEER & CIDER

CHOOSE TWO:

PERONI NASTRO AZZURO

COLONIAL PALE ALE

HEAPS NORMAL XPA (NON-ALC)

BERTIE APPLE CIDER





EVENT EXTRAS

Enhance your experience with extras from Elwood Bathers and our preferred suppliers, or from your choice of speciality service providers.

Craft your mood with music. Elwood Bathers' signature sounds are created with bespoke curated playlists, which play as default as background to all events. You may also choose from our playlists or bring your own. In the Bay Room, enjoy dancing with your guests to live music or a DJ, from our suppliers of your own favourite.



EVENT EXTRAS

Add custom decorations to your special event. From event styling, to floral displays and unique signage, menus and table settings. Celebrate your occasion with a special cake, which we will display, cut and serve for a small cakeage fee (cakes must be professionally prepared in a commercial kitchen).

Avail yourself of Elwood Bathers' audio visual equipment which includes two projectors, two portable screens, two handheld





