

THE BATHS

MIDDLE BRIGHTON
— EST 1881 —

Christmas in July

LET THE WATER, THE SUNSET
AND MELBOURNE'S BEST VIEW OF
THE CITY PROVIDE THE ULTIMATE
BACKDROP FOR YOUR EVENT.



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. This relaxed, beachside venue is a superb location for any occasion. 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 a more intimate space for up to 28 guests. Personalised menus allow your guests to choose on the day.

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

We welcome venue inspections, which are available with our Event Manager by appointment



CANAPE MENU

‘The perfect accompaniment to pre-dinner drinks’

\$15pp

(choice of 3)

Freshly shucked oysters – C, GF

Salt cod fritters with aioli – DF & NF

Salmon goujons with tartare sauce – DF & NF

Smoked salmon with crème fraiche – C, GF & NF *GF dependant on bread

Frittata of zucchini, onion jam – C, GF & NF

Truffle polenta chips – C, GF & NF

Mini baked potatoes with cream cheese – C, GF & NF

Marinated chicken strips with panko – NF & DF

Pork rillettes with petit cornichons – C, GF, NF & DF *GF dependant on bread

Tartare of beef fillet with endive - C, GF & NF *GF dependant on bread



CHRISTMAS IN JULY MENU

PDR

2 courses \$70 - 3 courses \$85

Exclusive

2 courses alternate drop \$70 – 3 courses \$85

2 courses choice \$75 – 3 courses \$90

ENTRÉE

Smoked salmon with watercress and horseradish cream

Game terrine with saffron and pear chutney

Traditional prawn cocktail with Mary Rose dressing

Twice cooked pork belly on apple and ginger puree

MAIN

Baked blue Grenadier on French bean and shallot salad with spicy tomato dressing

Slowly braised beef check with spinach and mash potato

Atlantic salmon fillet on red pepper caponata with drizzled pesto

Free range chicken breast with pigs in blankets, stuffing and bread sauce

Fillet steak (200gr) with bone marrow, shallot and caper salad

(\$10 supplement)

DESSERT

Christmas pudding with brandy anglaise

Rhubarb and apple crumble with whipped cream

Lemon tart with berry coulis

Warmed chocolate brownie with orange and mint salad

SIDES

(all \$5 each)

Shoestring fries

Creamy mash potato

Rocket salad with shaved fennel and feta

ADDITIONAL

Selection of seasonal cheeses with accompaniments - \$10/10g

Macaroons - \$3 per piece

BEVERAGE PACKAGES

All-inclusive beverage packages are available for your chosen event duration.
Or if you prefer, we can work with you to put together your own custom selection of premium restaurant wines to be charged on consumption. For more information, speak to your events manager.

THE BATHS HOUSE PACKAGE

4 hr \$55pp / 5hr \$65pp / 6 hr \$75 pp

SPARKLING WINE

Markview Cuvee Brut Sparkling, NSW

WHITE WINE

Markview Sauvignon Blanc, 2015 NSW

RED WINE

Markview Shiraz, 2011 NSW

Includes Peroni 'Nastro Azzurro' and Cascade Light, Soft drinks, Juice, Tea and Coffee

RESTAURANT BEVERAGE PACKAGE

4 hr \$65pp / 5 hr \$75pp / 6 hr \$85pp

SPARKLING WINE - CHOOSE 1

Frenchman's Cap, NV Tamar Valley, TAS
Villa Sande 'Il Fresco' Prosecco, NV Treviso, IT

WHITE WINE CHOOSE 1

Sandpaper Riesling 2015, Eden Valley, SA

Miritu Bay Sauvignon Blanc, 2015 Marlborough, NZ

Darley Pinot Gris 2012, Mornington Peninsula, VIC

Allan Scott Chardonnay, 2013 Marlborough, NZ

Villa Mt Eden Chardonnay 2010 California, USA

La Vielle Ferme Rose, 2015 Rhone Valley, FR

RED WINE CHOOSE 1

Ingram Rd Pinot Noir 2015, Yarra

Bouchard Aine et Fils 'French Pinot Noir' 2014, Burgundy, FR

Radio Boka, Tempranillo 2014, Valencia, SP

Poggiotondo Chianti, DOCG 2014, Tuscany, IT

Earthworks Shiraz Barossa Valley, SA

Evans & Tate Cabernet Sauvignon, 2015 Margaret River, WA

Includes Peroni 'Nastro Azzurro' and Cascade light, Soft drinks, Juice, Tea and Coffee

Wines and vintages subject to change

ON CONSUMPTION WINE LIST

Wines and vintages subject to change

SPARKLING	Villa Sandi 'il Fresco' NV, Treviso, IT	55
	Frenchman's Cap NV, TAS	55
	Jansz Premium Cuvee NV, Tamar Valley, TAS	80
RIESLING	Mitchell Watervale 2015, Clare Valley, SA	60
	Mesh 2015, Eden Valley, SA	75
	Balhasar Ress Kabinett 2013, Rhinegau, GR	85
SAUVIGNON BLANC	Miritu Bay 2015, Marlborough, NZ	50
	Catalina Sounds 2015, Marlborough, NZ	65
	Shaw + Smith 2016, Adelaide Hills, SA	75
	Gerard Boulay 2014, Sancerre, Loire Valley, FR	95
PINOT GRIGIO/GRIS	Allegrini Corte Giara 2015, Veneto, IT	50
	Red Claw 2015, Mornington Peninsula, VIC	60
	Barringwood 2015, Barrington, TAS	70
CHARDONNAY	Allan Scott 2013, Marlborough, NZ	55
	Giant Steps 2015, Yarra Valley, VIC	70
	Voyager Estate 2013, Margaret River, WA	85
	William Fevre Domaine 2014, Chablis, FR	95
ROSE	La Vieille Ferme 2015, Rhône Valley, FR	60
PINOT NIOIR	In Dreams 2014, Yarra Valley, VIC	60
	Red Claw 2015, Mornington Peninsula, VIC	70
	IOX Minutes by Tractor 2015, Mornington Peninsula, VIC	85
	Faiveley Mercurey er Cru Clos des Myglands 2013, Burgundy, FR	115
SHIRAZ	Earthworks 2015, Barossa, SA	50
	Longview Yakka 2014, Adelaide Hills, SA	65
	Kay Brothers Basket Press 2014, McLaren Vale, SA	75
	Heathcote Estate Vineyard 2014, Heathcote, VIC	105
CABERNET SAUVIGNON	Sticks 2013, Yarra Valley, VIC	50
	Heirloom Vineyards 2014, Coonawarra, SA	65
	Vasse Felix 2013, Margaret River, WA	95
	Yalumba Menzies 2013, Coonawarra, SA	125
RED VARIETALS	Guigal 2012, Côtes du Rhône, FR	60
	Pico Maccario Barbera D'Asti 2015, Piedmont, IT	75
DESSERT	Frogmore Creek Iced Riesling 2015, Coal River, TAS	65
	De Bortoli Noble One 2014, Griffith, NSW	75

* Full wine list available on request. Wines and vintages subject to availability.

Private Dining Room

AREA	MAXIMUM NUMBER	MINIMUM SPEND REQUIREMENTS
Private Dining Room	Up to 16 seated	\$1,200
	Up to 28 seated	No minimum spend

Exclusive Upstairs

AREA	MAXIMUM NUMBER	MINIMUM SPEND REQUIREMENTS
Exclusive	Up to 120 seated	<i>Lunch</i>
		Monday-Sunday \$8,000
		<i>Dinner</i>
		Sunday-Thursday \$8,000
		Friday & Saturday \$12,000

EVENT INCLUSIONS

- Private side decking
- White linen table clothes and napkins
- Customised table menus



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