

# PAVILION

FUNCTIONS *by* PAVILION

95 Eastern Beach Rd, Geelong



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Perched above the waters of Eastern Beach Geelong you'll find 'Pavilion'. Developed in 1927, the boardwalk, kiosk, bathers pavilion, dive tower and swimming enclosure were built in the art deco style and have been refreshed and revitalised over recent years, bringing you a unique and versatile function space.

This one of a kind space offers itself as the perfect destination for your next event. From wedding receptions, engagement parties, birthdays, special occasions and corporate events, our functions packages will offer the perfect options for you and your guests.

Whether you are looking to host a cocktail or seated event, discover our versatile range of premium food options to accompany your event. Our menu is an eclectic mix of flavours from carefully curated small bites, Asian freestyle share plates and formal dining experiences.

Get in touch today with our dedicated function team and begin building your dream event here with us at Pavilion.





## Sip, Dance, Celebrate.

Pavilion is the perfect host for any cocktail event, with a beautiful range of canapé menu items to choose from, our breathtaking upstairs space includes private balcony access and sprawling views of the bay. Equipped with a private bar, see our drinks package options on page 12 to discover the perfect suit for your event.

Package	Included Menu Items	Price
Standard	2 x cold canapes, 2 x hot canapes & 1 x 'substantial bite'	39.0 PP
Deluxe	2 x cold canapes, 3 x hot canapes & 2 x 'substantial bites'	49.0 PP



### COLD

- Vegetarian rice paper roll (V, GF, VG)
- Kingfish tartar on crisp (GFO)
- Thai beef san choi bao (GF)
- Grilled half scallop & som tum
- Sweet soy tofu lettuce cup (VG)

### HOT

- Wagyu puff
- Popcorn chicken (GF)
- Chicken satay
- Zucchini chips (VG, VO)
- Lamb rib
- Truffle sumai with black vinegar dressing

### SUBSTANTIAL

- Slow braised brisket bao
- Fried chicken bao
- Bean curd skin prawn roll
- Mini sticky pork pancake
- Thai basil tofu on betel leaf (VO, VG, GF)

#### Additional:

Freshly shucked oysters on arrival 5.5/oyster

N - CONTAINS NUTS  
 GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION  
 V - VEGAN | VO - VEGAN OPTION  
 VG - VEGETARIAN | VGO - VEGETARIAN OPTION



# FUNCTIONS *by* PAVILION

## Share, Taste, Enjoy.

Our talented kitchen team have designed the perfect Asian freestyle share menu, the ideal social and relaxed dining experience. Cali's Freestyle & Cali's Finest both offer beautiful selections to impress your guests and take them on a journey, trying a range of unique dishes bursting with flavour and a story.

Minimum 10 guests

### CALI'S FREESTYLE 65.0PP

**EDAMAME** (V, VG, GF)  
with sea salt, spicy shichimi

**SICHUAN CALAMARI** (GF)  
with mala mayo

**WAGYU PUFF**  
with wasabi mayo

ENTREE

**BEEF RENDANG**  
slow braised brisket, coconut, kaffir lime, chilli, coriander

**CRISPY BARRAMUNDI CANH CUA SAUCE** (GFO)  
Asian herb salad

**CAULIFLOWER CURRY** (V, VG, GF)  
yellow curry, pumpkin, coconut, curry leaf

MAIN

**ROTI** (N, V, VG)  
with peanut satay sauce

**STEAMED RICE** (V, VG, GF)

SIDE

**BANANA FRITTERS** (VG)  
with Thai milk tea ice cream

DESSERT

N - CONTAINS NUTS

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

V - VEGAN | VO - VEGAN OPTION

VG - VEGETARIAN | VGO - VEGETARIAN OPTION

*Dietary requirements can be accommodated.*



CALI'S FINEST 80.0PP

**EDAMAME** (V, VG, GF)  
with sea salt, spicy shichimi

**KINGFISH TARTARE** (GF)  
with crisp

**WAGYU PUFF**  
with wasabi mayo

**BEEF BRISKET BAO**  
with pickled onion, carrot, lettuce,  
sticky glaze

ENTREE

**ROTI** (N, V, VG)  
with peanut satay sauce

**STEAMED RICE** (V, VG, GF)

SIDE

**BANANA FRITTERS** (VG)  
with Thai milk tea ice cream

**MANGO STICKY RICE** (VG, N, GF)  
peanut, desiccated coconut, coconut  
sauce

DESSERT

**BEEF RENDANG**  
slow braised brisket, coconut, kaffir  
lime, chilli, coriander

**XIN JIANG STYLE LAMB RIB**  
lettuce, fresh herbs, pickled  
cucumber, trio sauce

**CRISPY BARRAMUNDI CANH CUA  
SAUCE** (GFO)  
Asian herb salad

**CAULIFLOWER CURRY** (V, VG, GF)  
yellow curry, pumpkin, coconut,  
curry leaf

MAIN

ADDITIONAL ITEMS

Grilled Scallop 9.0

Kingfish sashimi 9.0

Lamb ribs 8.0

Xo Green Beans Shitake Mushroom 6.5

Wagyu Puff 8.0  
with wasabi mayo

Prawn Dumplings 5.0

with soy ginger sauce

Mushroom Dumplings (V, VG, GF) 4.0

with mushroom consomme







## Formal Dining 65.0 PP

Enjoy a 2-course formal dining experience upstairs at Pavilion Geelong, select from our chefs range of Entree and Main dishes for the perfect alternative drop menu. Select 2 menu items from each course to be served at your event.

### ENTRÉE

**SESAME CRUSTED SALMON  
SASHIMI** (GF)

Soy & onion dressing

**AVOCADO & CHILLED TOFU** (VG, VO)

Crispy enoki, goma dressing

**GRILLED SCALLOP**

Micro green, coriander chimicchuri

**CHILLED CHICKEN GREEN SOBA  
NOODLE** (N, VGO, VO)

with goma dressing

### MAIN

**SLOW ROASTED BEEF BRISKET**

with herb salad, lime chilli dressing

**STEAMED BARRAMUNDI FILLET** (GF)

with charred broccolini, soy ginger broth

**ROASTED PORK BELLY**

with heirloom tomato, Thai basil salad, black vinegar reduction

**PAN SEARED LEMONGRASS  
CHICKEN**

with Asian vegetable, spring onion relish

**GRILLED CAULIFLOWER STEAK** (VO, VG, GF)

Sambal burned butter cauliflower with spiced coconut cream

### SIDE

**GREEN BEANS & MUSHROOM** (V, VG)

with sesame dressing

**SALT & PEPPER KIPFLER POTATOES** (V, VG, GF)

**STEAMED RICE**

N - CONTAINS NUTS

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V - VEGAN | VO - VEGAN OPTION

VG - VEGETARIAN | VGO - VEGETARIAN OPTION

*Dietary requirements can be accommodated.*





## Beverage Packages

Enjoy a selection of beverages perfect for any occasion, our team has selected a range of premium beer and wine sure to impress your guests and elevate your next event.

### STANDARD PACKAGE

3 HOURS	4 HOURS	5 HOURS
65.0 PP	75.0 PP	85.0 PP

Carlton Draught  
Melbourne, Victoria

Pirate Life Pale Ale  
Adelaide, South Australia

Great Northern  
Yatala, Queensland

Colonial Brewing Bertie Cider 4.6%

TAP BEER

PACKAGED

Gancia Prosecco  
Veneto, Italy, NV

Hahndorf Hill Grüner Veltliner  
Adelaide Hills, Australia, 2021

Shadowfax Minnow Rose  
Werribee, Australia, 2021

Tellurian Redline Shiraz  
Heathcote, Australia, 2019

WINE



PREMIUM PACKAGE

3 HOURS	4 HOURS	5 HOURS
75.0 PP	85.0 PP	95.0 PP

<p>Carlton Draught Melbourne, Victoria</p> <p>Pirate Life Pale Ale Adelaide, South Australia</p> <p>Great Northern Yatala, Queensland</p>	<p>TAP BEER</p>	<p>Shadowfax Minnow Rose Werribee, Australia</p>	<p>ROSE</p>
<p>Colonial Brewing Bertie Cider 4.6%</p> <p>Peroni Nastro Azzuro 5.1%</p> <p>Moondog Fizzer 4.0%</p> <p>Gage Road Single Fin 4.5%</p>	<p>PACKAGED</p>	<p>G. Duboeuf Beaujolais Villages Gamay Beaujolais, France, 2020</p> <p>Tellurian Redline Shiraz Heathcote, Australia, 2019</p> <p>Mooroduc Devils Bend Pinot Noir Mornington Peninsula Australia, 2019</p> <p>Chaffey Bros Pax Aeterna Old Vine Grenache Barossa, Australia, 2019</p>	<p>RED*</p>
<p>Mitchelton Blanc De Blanc Brut Nagambie, Australia, NV</p>	<p>SPARKLING</p>	<p>*Select 2 wines</p>	
<p>Bannockburn Sauvignon Blanc Geelong, Australia, 2020</p> <p>Austins Riesling Bellarine Peninsula, Australia, 2018</p> <p>Hahndorf Hill Grüner Veltliner Adelaide Hills, Australia, 2021</p> <p>Lethbridge Oh lala Chardonnay Geelong, Australia</p>	<p>WHITE*</p>	<p><b>BASIC SPIRITS</b> a selection of house spirits added to the package for an additional \$15.00 pp.</p> <p><b>Extend your beverage package</b> \$15.00 pp for every half hour after the finish time of the package.</p>	<p>ADDITIONAL</p>





## Curated Packages

Let us help you make the hard decisions for your event with our carefully curated packages to choose from, perfectly designed for any occasion.

### COCKTAIL PACKAGE

120.0 pp

Deluxe canapé selection  
7 canapé sélections  
Standard 4 hour beverage package

### ULTIMATE PACKAGE

180.0 pp

Selection of 4 canapés  
Alternative drop formal dining  
Select 2 entree & 2 main options  
Premium 5 hour beverage package

### FORMAL DINING

140.0 pp

Alternative drop formal dining  
Select 2 entree & 2 main options  
Premium 4 hour beverage package

## Beverages on Consumption

### SPARKLING

#### ARBEAUMONT BRUT CHAMPAGNE

Champagne, France, NV \$100

#### BILLECART-SALMON ROSE BRUT CHAMPAGNE

Champagne, France, NV \$180

### ROSE

#### MAISON AIX ROSE

Provence, France, 2020 \$70

### WHITE

#### YERINGBERG CHARDONNAY

Yarra Valley, Australia, 2019 \$95

#### MAISON DES HATES CHABLIS

Grand Cru Bougros, Burgundy, France \$200

#### TRIMBACH PINOT GRIS RESERVE

Alsace France, 2017 \$80

### RED

#### KOOYONG HAVEN PINOT NOIR

Mornington Peninsula. 2018 \$95

#### B. GLEATZER 'AMON RA' SHIRAZ

Barossa Valley, Australia, \$120

#### LIGNIER-MICHELOT 'EN LA RUE DU VERGY' MOREY ST. DENIS PINOT NOIR

Burgundy, France 2018 \$220

### COCKTAILS

#### APEROL SPRITZ

aperol, sparkling, soda, citrus

#### BLOODY MARY

vodka, spices, tomato juice, celery, citrus

#### ESPRESSO MARTINI

francois voyer vs cognac, mr. black coffee liqueur, frangelico, inglewood espresso

#### NEGRONI

gin, campari, sweet vermouth

#### SPICED MARGARITA

batanga reposado, illegal mezcal, yuzu, agave, gochugaru

#### BELLINI

sparkling, peach puree

\$15.0 EACH



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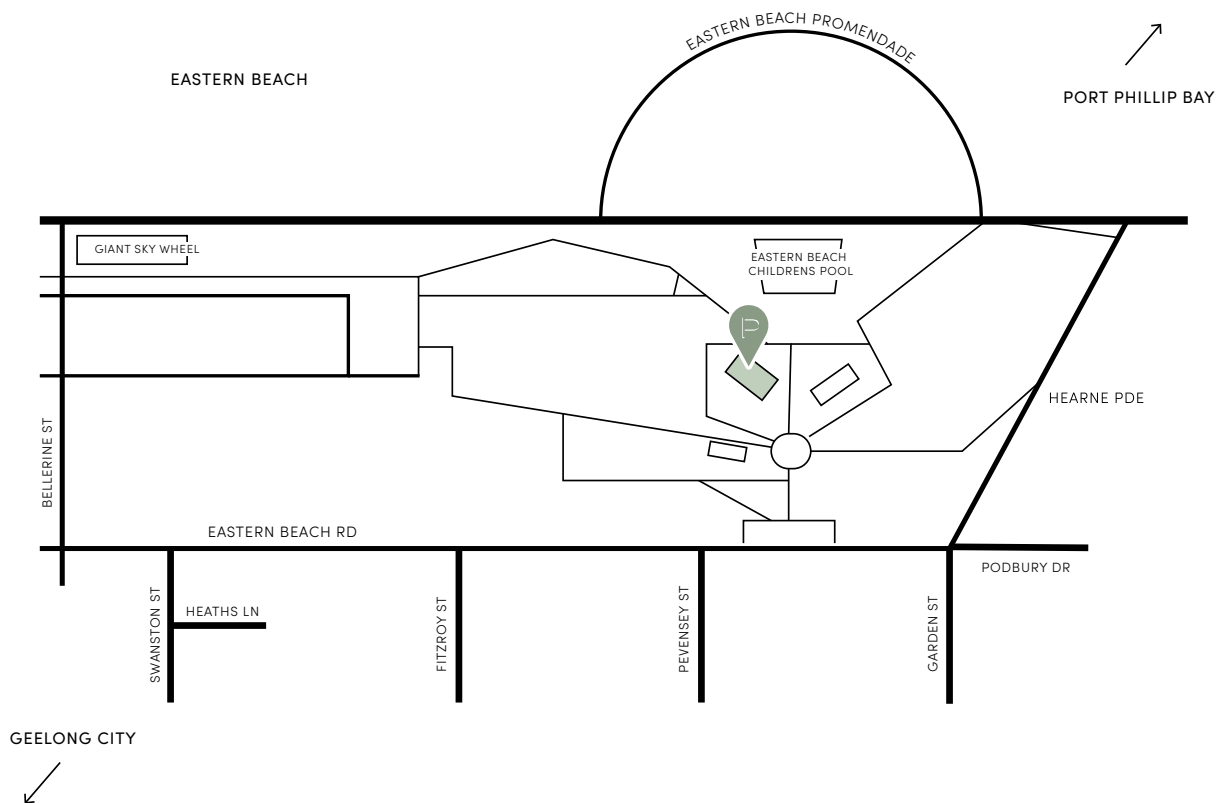
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# FUNCTIONS *by* PAVILION



Interested in our function spaces?  
Make an enquiry.  
→

email: [functions@paviliongeelong.com.au](mailto:functions@paviliongeelong.com.au)  
phone: (03) 4214 2000  
website: [paviliongeelong.com.au](http://paviliongeelong.com.au)

# TERMS AND CONDITIONS

## PRICING

All quotes on food and beverage include GST

## FOOD AND DRINK MENUS

All food and drink menus are current at time of writing and may be subject to change. We will be in contact if anything from the proposed menus is unavailable for your event.

## EVENT TIMINGS

Our space is available for hire between 8am - 12am, 7 days per week. Should you wish to have your event finish past 12am, we are able to apply for temporary licences to extend our trade (upon council approval)

## MINIMUM SPENDS

Minimum spends apply for exclusive evening events in our space. Check with your functions representative for minimum spends applicable to your selected date.

## CAPACITY LIMITS

Sit-down – 120 guests | Standing (canapé) – 180 guests.  
Groups over 50 guests may incur additional furniture hire costs.

## DEPOSIT

20% deposit is due on booking confirmation, with balance paid 7 days prior to your event. Payment can be made via bank transfer or credit card. Please note credit card surcharges apply. \*Deposits are non-refundable for December and January bookings

## CANCELLATION

Deposit will be returned in full if booking is cancelled at least 21 days prior to the event.  
If event cancellation occurs later than this, your deposit will be forfeited.

## FINAL PAYMENT

The total invoice will be required to be paid 7 days prior to the event. Any additional changes / costs from the evening will be invoiced after the event/ taken out of your deposit prior to its return.

## LICENSING

Pavilion Geelong is licensed until 12 midnight. We reserve the right to decline entry to our premises to any guest refusing to comply with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be asked to leave.

## NUMBER OF GUESTS

We require confirmation of final numbers 7 days prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that there are last minute changes and special requests. Please contact us directly to discuss any changes to your reservation:  
[functions@paviliongeelong.com.au](mailto:functions@paviliongeelong.com.au)

## MENU SELECTIONS AND DIETARY REQUIREMENTS

Final food and beverage menu choice will need to be made 14 days prior to the event. Any dietary requirements are to be confirmed 14 days prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu and will work with you to find the best outcome for your guests.

## SECURITY

Depending on the size and nature of your event we may require external security to be hired for the safety of you, your guests and our staff on site. This will be determined by the events and venue manager and, if necessary, will be quoted on an hourly price.

## DAMAGES

In the event of damages caused to the venue or amenities (for example furniture breakages or cosmetic damage to the venue), the client will be charged a damages fee assessed on the extent of damage caused and cost to repair or replace.

## ETIQUETTE AND BEHAVIOUR

We're delighted that you've chosen Pavilion Geelong for your special event. As hosts, we believe in being gracious and accommodating. Our aim is to craft an offering that will ensure your guests feel welcomed, comfortable and respected. We will assist you to move effortlessly through this process and the venue so that your experience is both intimate and memorable. We ask that you honour this space with its rich history and bespoke contemporary design. We thank you in advance for also being gracious and accommodating guests.

