



THE HEPBURN PAVILION  
**EVENTS & CONFERENCE**





The image shows the interior of a large, open-plan brick building, likely a pavilion. The space is characterized by high ceilings with exposed wooden trusses and beams. The walls are made of red brick, and the floor is covered in a patterned tile. Two large, dark leather sofas are positioned on either side of a central coffee table. A woman is sitting on the left sofa, and a man is sitting on the right sofa, reading a newspaper. A woman in a white shirt and dark skirt is standing in the center, near the coffee table. The room is well-lit, with light streaming in from large windows on the left and right sides. The overall atmosphere is warm and inviting.

*A Special* DAY AT  
THE PAVILION



## 📍 EXPLORE A HISTORIC VENUE

**Built in 1908, The Hepburn Pavilion is regional Victoria's historic venue for events of all occasions. It features magnificent stained-glass windows, a beautiful tiled floor and vaulted ceiling which combine to create a unique and timeless environment for those wanting to host an event.**

The Hepburn Pavilion Café with its atmospheric charm, history and its picturesque surroundings, make for the ideal location for an intimate wedding, memorable significant birthday, or any excuse to bring people together. This sophisticated architectural space is designed to impress and enjoy, from pre-dinner drinks and canapés to the wedding you always dreamed of.

When it comes to catering, you can BYO or choose from our menu of catering packages including canapes and drinks.

We have 3 or 5 hour canapés options with matching drinks packages to choose from. Our packages have been created for you to enjoy the freshest produce locally sourced from the amazing artisan producers in Victoria. An event at the Hepburn Pavilion is truly a Daylesford experience to remember.

If you would like to hear more about our events please fill out the form below and our team will be in touch. Download our e-broucher for pricing and further information.









## THE SPACE

The Hepburn Pavilion is a grand room with spectacular stain glassed windows and vaulted ceiling. With access to a hidden scullery kitchen all the catering will be hidden away from your guests. The Pavilion can seat up to 90 people or 140 cocktail. The room is yours to design, with flexible seating arrangements and cocktail options make this event truly yours.





# ACCOMMODATION

**We have accommodation for you and your guests at Hepburn Spa Retreat and Hepburn Escapes.**

Hepburn Springs' premier wellness stay offers indulgent luxury accommodation comprising of 10 luxury villas with magnificent, serene views over native bushland.

Hepburn Escapes offers 75 square metres of luxurious, modern living and entertaining space. Modern fixtures and refined boutique styling combine to offer you the regions finest accommodation.

Each villa is designed with comfort and relaxation in mind and include a luxury double sided gas log fire, double spa bath, double shower, quality beds and linen and while addressing all your technology desires.









# BEVERAGE PACKAGES

We can provide a number of beverage options to suit your needs, including a cash bar, bar tab or and inclusive beverage package.

Beverage packages start at \$35 per person for our Simply Classic 3-hour beverage package and include:

## **SIMPLY CLASSIC BEVERAGE PACKAGE**

*A choice of one red, one white, a sparkling, and two beers.*

Mister Fox NV Sparkling

Mister Fox Pinot Grigio

Mister Fox Cabernet Merlot

Mitchelton Victoria Series NV Sparkling

Mitchelton 'The Bend' Chardonnay

Mitchelton 'The Bend' Shiraz

Great Northern

Carlton draught

Cascade premium light.

Our Local Insider beverage package starts at \$52 for a 3-hour package, and includes:

## **THE LOCAL INSIDER BEVERAGE PACKAGE**

*A choice of one red, one white, a sparkling, and two beers.*

Red Hare 2020 Shiraz

Red Hare Prosecco

Passing clouds Pinot Noir

Red Hare Pinot Gris

Hepburn Springs Brewing Co Lager

Hepburn Springs Brewing Co Pale Ale

Coopers light beer



## CATERING

Hepburn Pavilion has partnered with two local catering suppliers.

### **SPADE TO BLADE EVENT CATERING.**

Spade to Blade is a well known and much loved local Daylesford caterer. Utilising food grown on the many great farms surrounding Daylesford, Victoria. Using the very best quality local produce, the Spade to Blade team, led by Gary Thomas are passionate about delicious, sustainable food, honouring the celebrations in life and we value the importance of great relationships. The team have developed a variety of canape offerings for the Hepburn Pavilion events space.

### **NOSH & BEVVY EVENT CATERING.**

Nosh and Bevv is home to a small country hobby farm, where they endeavour to produce products to follow the season paralleled by a constant effort to increase their sustainability. They produce honey and honeycomb from their farm apiary. Their eggs are 100% pasture raised laid by their Gladstone girls who are closely protected by Larry their handsome Llama. Their fresh fruits, edible flower and foliage make an appearance in every order, they are chemical free and bee friendly.





# SPADE TO BLADE EVENT CATERING

Catering costs range from \$50 - \$75 per head depending on menu choices, with menus including but not limited to:

Florence onion fritters, white peach chutney

Kimchi pancake, Kaokao miso, crispy bacon

Potato roesti, melty Red Leicester, salsa verde

Chicken skewers with dukkah crumb

Sweet pepper tart, walnut, pickle

Beef rendang, cardamon leaf rice

Sesame cauliflower fritters with rhubarb chutney

Bass Strait scallop ceviche

Cornish Hill pasties and nana's sauce

Sous vide pastured chicken panini

Brie tartlet with fresh basil and tomato

Lamb loin with eggplant relish

u/10 prawns, grilled, with our lime mayo

**V** Vegetarian   **VG** Vegan   **GF** Gluten Free



# NOSH & BEVVY EVENT CATERING

Nosh & Bevv catering packages start at \$42 for a 2 hour canape package, with menu options including but not limited to:

Dynamite cauliflower bites, spicy sauce, chilli hair ●

Slow cooked Bite sized sticky Pork Belly, chilli caramel, Asian salad garnish, Nuoc cham

Thai red duck curry Dumplings, sweet coconut curry spoon, herbs, fried shallot

Twice cooked Xinjiang style cumin Lamb ribletts, Thick Asian BBQ sauce ●

Hand formed Steamed Cantonese Shao Mai Pork and Prawn, Or Asian vegetables (V) served in bamboo steamer on banana leaf dipping sauce

Swiss Brown Mushroom tarte-tatin, whipped truffle ricotta, mushroom floss

Crispy Karaage Chicken Bites, Japanese inspired soy and ginger marinated, spicy kewpie mayo, toasted sesame lettuce cups

Kangaroo prosciutto, mini damper, Quandong relish

Wild Truffled Mushroom Crostini W Cauliflower fennel cream, Mushroom floss ●

12 Hour Chermoula Lamb, Bun w Muhammara, labneh & watercress

Tiny Crumbed Chicken Kaarage Sando, slaw, sriracha kewpie

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# NOSH & BEVVY LITTLE JARS

## Retro pink firecracker prawn cocktail ●

Gorgeous little jars brimming w/ Aussie prawns, a retro pink Marie rose cocktail sauce with a tiny hint of crushed pink peppercorns a top a chiffonade of butter lettuce with a dehydrated lemon slice, tiny toast

## Opulent beet pearls and goats cheese ●

Layered mix of Meredith goats' cheese, baby rocket and candied walnuts topped with beaming beetroot pearls GF V Vegan (vegan cheese)

## Mirin Poached chicken, Japanese soba noodles

Creamy sesame dressing, pickled ginger, toasted black sesame

## Pekin duck breast glass noodle salad ●

Cute, crispy, crunchy, sweet and juicy – this stunning salad has flavour and flair, with fresh Asian herbs, juicy pekin duck slices and crispy wonton croutons. GF omit wonton

## SUBSTANTIAL OFFERINGS 9.00

Bowls served in noodle boxes, bamboo boats - eco bowls

*The Hepburn Pavilion venue has a minimum event spend of \$2000 but does not charge to hire the space. We are happy to assist tailoring an event package to your needs.*

V Vegetarian

VG Vegan

GF Gluten Free







# NOSH & BEVVY DESSERT GRAZER

*\$ 10 per person*

**Selection of petite mixed sweets presented on a beautifully displayed dessert grazing table. Min 30 pax**

Mini lamingtons

Chocolate ganache tartlet w/ blood orange gelee

Torched Lemon curd tartlet

Baby pavlova, hazelnut, coffee cream, choc sauce

Chocolate brownie bites with raspberry cream

Little Sicilian cannoli, choc pistachio dipped

Upside down Caramel popcorn cheesecake pots , caramel sauce, caramel popcorn

Vanilla panna Cota pots, pineapple passionfruit sauce

Assorted chocolate and confectionary

OR

**variety of mini brownie boards, piled high w/**

Jugs of chocolate and dule de leche sauce

Whipped cream, fresh berries

Dietary Requirements - should any of your guests have a special dietary requirement please let us know their name and their requirement and our Chefs will cater for them

***Includes GST***





# *Contact us*

TO BOOK YOUR EVENT



Book online:  
[hepburnbathhouse.com](http://hepburnbathhouse.com)



Call us:  
(03) 5321 6000



Mineral Springs Reserve Rd,  
Hepburn Springs



#thePavilionHepburn  
@hepburnbathhousespa