

PRIVATE EVENTS

PACKAGES 2024 - 2025

PRIVATE EVENTS LIKE NO OTHER



An unassuming location in the heart of Melbourne. A simple retreat.

A magical place where each and every customer is offered the warmest of welcomes, the finest food and memories to treasure - forever.

We cater for Receptions, Creative Arts, Photography, Film Settings, Product Launches, Conferences and gatherings for Private, Corporate and Community Events.





We have tailored menus to fit any type of event! Ask our team for customized quote.

MEMORIAL

Trusted by families across Melbourne, truly care about the individuals.

CONFERENCE

Upgrade your meetings with a beachside view and a premium service.

WEDDING

A romantic and memorable celebration: your dream moment by the beach.

A MAGNIFICIENT & EXCLUSIVE **BEACH FRONT VENUE**

With unrivalled panoramic views over the St Kilda foreshore, West Beach Pavilion offers a unique beachfront setting for the most memorable of celebrations.



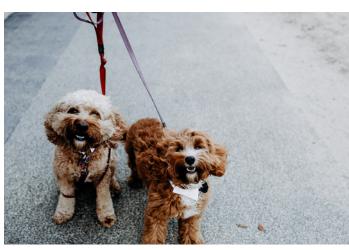
















THE GRAND BEACH HALL

Step into the breathtaking main room of our historic beachfront building. Floor-to-ceiling windows reveal a panoramic view of the St Kilda foreshore, leaving you mesmerised.

The Grand Beach Hall offers unparalleled versatility. Divisible into two distinct spaces - the Port Melbourne End and St Kilda End - you can effortlessly tailor the layout to match your event's requirements.

CAPACITY STANDING: Up to 700 guests

CAPACITY SEATING: Up to 200 guests

THE GALLERY

The Gallery boasts a spacious deck with breathtaking beach and sunset views, offering guests a chance to revel in the exquisite surroundings.

With a classic Coonara fireplace and its own sound system, The Gallery provides a cozy and intimate atmosphere. Its location at the back of the venue next to the function entrance ensures a private and exclusive setting for your event.

CAPACITY STANDING: Up to 150 guests

CAPACITY SEATING: Up to 70 guests







THE PIER GREEN

Looking for a beautiful and unique outdoor space for your next event? Look no further than The Pier Green!

Located next to the sand but protected by a massive marquee, this exceptional outdoor space surrounded by beautiful vegetation, offers the best of both worlds: with the comfort of a synthetic grass surface and breathtaking views of the beach and surrounding area.

CAPACITY STANDING: Up to 200 guests

CAPACITY SEATING: Up to 100 quests

THE BEACH CLUB

Our Beach Club is designed to echo the style of some of the best beachfront venues around the world while retaining a laid-back, Australian vibe.

Celebrate your special day in style at our Beach Club! Our exclusive venue is available for private hire on request only. It's a perfect add-on to create unforgettable memories against the backdrop of sun, sand, and stunning ocean views.



PRIVATE —

BREAKFAST

55 PP UP TO 3 HOURS (LATEST FINISH TIME 12PM)

ON ARRIVAL

/ Seasonal Fruit Sharing Platters

/ Assorted Mini Pastries

Percolated Arabica Coffee, Tea & Herbals

MAIN (SELECT 3)

CAN BE SERVED AS INDIVIDUAL PORTIONS OR IN BUFFET STYLE

/ Irrewarra Granola, Natural Yoghurt, Seasonal Poached Fruits & Mint

/ Fluffly Buttermilk Pancake, Seasonal Poached Fruits & Maple Syrup

/ Big Bathers Breakfast - Poached Eggs, Bacon, Tomato, Beetroot Relish, Mushrooms & Toast

/ Poppy Seed Avocado

/ Eggs Florentine

Served with Artisan Bread & Condiments

ADD BARISTA MADE COFFEE 6 PP

MENU INCLUDES
White Linen Tablecloths
& Napkins

HIGH TEA

75 PP UP TO 3 HOURS (EARLIEST START 2PM LATEST FINISH TIME 6PM)

SAVOURY

- / Smoked Ocean Trout, Lemon Crème Fraîche Blini GF
- / Selection of Gourmet Sandwiches
- / Assorted Petite Quiches
- / Selection of Mini Pies
- / Freshly Baked Scones with Yarra Valley Jams & Cream

SWEET

- / Assorted Petit Fours
- / Seasonal Fruit Skewers
- / Trio of Macaroons

Served with Filtered Coffee, Tea & Herbals

MENU INCLUDES
White Linen Tablecloths
& Napkins



UP TO 4 HOURS

98 PP

UP TO 5 HOURS
108 PP

Additional Appetiser, Entree & Dessert

APPETISER

/ Anytime Grilled Flatbreads & House-Made Hummus

/ Honey Roasted Fig Crostini, Buffalo Mozzarella, Basil

/ Grilled Asparagus Crostini, Crushed Peas, Salted Ricotta & Mint

SHARING PLATTERS - ENTREE

/ Local Charcuterie Board with Accompaniments

/ Salt and Pepper Calamari with Parsley & Garlic GF

/ Pumpkin Couscous, Snow Peas, Shaved Manchego

SHARING PLATTERS - MAIN

/ Flinder's Island Lamb, Carrot Mustard Puree, Lemon Asparagus GF

/ King Reef Barramundi, Carrot Puree Steamed Broccolini & Crispy Capers GF

Dietary: Chargrilled Mediterranean Vegetables, Roasted Cherry Tomatoes, Fresh Lemon, Olive Oil & Walnut Dressing GF, V

SIDES

/ Roasted Chat Potatoes & Chilli Butter Chives

/ Seasonal Green Salad

SHARING PLATTERS - DESSERT

/ Assorted Chocolate Petit Fours

/ Summer Fruit Skewers GF, V

/ Trio of Macaroon

MENU INCLUDES

PLATED

UP TO 4 HOURS

Appetiser + 2 Course

101 PP

APPETISER

/ Grilled Flatbreads & House-Made Hummus / Stuffed Pumpkin Flower VO

UP TO 5 HOURSAppetiser + 3 Course

119 PP

ENTREE (SELECT 1)

Additional Appetiser & Dessert

- / Grilled Calamari, Parsley & Garlic GF
- / Chicken, Bacon & Porcini Mushroom Terrine with Pear & Apple Chutney
- / Slow Cooked Pork Belly w/ Pickled Kohlrabi, Radish & Sherry Caramel GF
- / Caesar Salad, Bacon, Parmesan, Croutons, Soft Egg
- / Candy Beetroot w/ Walnut & Pear Salad GF, V
- / Heirloom Tomato & Roasted Walnuts, Red Pepper Salad GF, V
- / Quinoa Salad, Honey Roasted Pumpkin, Kale, Pumpkin Seeds & Fresh Pomegranate GF, V

MAIN

(SELECT 2 - ALTERNATING)

- / King Reef Barramundi, Carrot Puree, Steamed Broccolini & Crispy Capers GF
- / Grain Fed Sirloin, Mustard, Potato Gratin, Red Wine Jus GF
- / Flinder's Island Lamb, Carrot Mustard Puree, Lemon Asparagus GF
- / Chargrilled Vegetables, House-made Hummus, Roasted Cherry Tomatoes, Fresh Lemon. Olive Oil & Walnut Dressing GF V
- / Mediterranean Vegetable Orecchiette Pasta, Tomato, Spinach & Olive Oil GF, V
- / Mushroom Risotto, Freshly Grated Parmigiano Reggiano, Truffle Oil & Herbs V

Served with Seasonal Salad & Roasted Chat Potatoes, Artisan Breads & Condiments

DESSERT

/ Assorted Chocolate Petit Fours

/ Summer Fruit Skewers GF, V

/ Trio of Macaroons

MENU INCLUDES

BUFFET

89.5 PP UP TO 4 HOURS

APPETISER

/ Grilled Flatbreads & House-Made Hummus / Stuffed Pumpkin Flower VO

MAIN

(SELECT 4 - ALTERNATING)

- / White Wine Braised Lamb GF
- / King Reef Barramundi with Wild Mushroom GF
- / Salt & Pepper Calamari GF
- / Whole Roasted Chicken GF
- / Slow Cooked Roasted Pork Shoulder with Chimichurri GF
- / Chargrilled Vegetables, House-made Hummus, Roasted Cherry Tomatoes, Fresh Lemon, Olive Oil & Walnut Dressing GF, V

SIDES

(SELECT 2)

- / Roasted Chat Potatoes with Chilli Butter Chives GF
- / Green Beans & Snow Peas Salad w/ Shaved Manchego Cheese
- / Pumpkin, Caramelised Onion, Pine Nuts GF, V

Served with Artisan Breads & Condiments

DESSERT

(SELECT 2)

- / Blueberry Cheesecake
- / Trio of Macaroons
- / Assorted Chocolate Petit Fours
- / Seasonal Fruit Skewers GF, V

MENU INCLUDES

COCKTAIL

UP TO 3 HOURS

5 Bites 1 Bigger Bite 1 Sweet

72 PP

UP TO 4 HOURS

6 Bites
2 Bigger Bite
2 Sweet

82 PP

UP TO 5 HOURS

7 Bites 3 Bigger Bite 3 Sweet

95 PP

APPETISER

/ Anytime Grilled Flatbreads & House-Made Hummus

BITES

- / Honey Roasted Fig Crostini, Buffalo Mozzarella, Basil
- / Stuffed Pumpkin Flower V
- / Grilled Asparagus Crushed Peas, Salted Ricotta & Mint Crostini
- / Sweet Potato & Cashew Empanada V
- / Grilled Haloumi with Pomegrenade Sauce
- / Middle Eastern Flavour Spicy Lamb Kofta
- / Chicken Pinchos, Chilli & Ponzu Dressing GF
- / Kingfish Ceviche, Pickled Onion, Finger Lime GF
- / Smoked Ocean Trout, Lemon Crème Fraîche Blini GF
- / Seared Scallops, Lemon Aioli GF

BIGGER BITES

- / Battered Fish & Rustic Fries
- / Marinated Beef Skewers with Chimichurri GF
- / Braised Wagyu Beef Sliders, Red Onion Chutney
- / Pulled Lamb Souvlaki, Fresh Salad, Tzatziki
- / Vegan BBQ Burger, Beetroot & Pickle V
- / Mini Goats Cheese, Capsicum, Red Onion Pizzas
- / Gnocchi with Cherry Tomato Basil Pesto V

SWEETS

- / Blueberry Cheesecake
- / Trio of Macaroons
- / Assorted Chocolate Petit Fours
- / Seasonal Fruit Skewers GF, V

MENU INCLUDES

BEVERAGE

LIST

OPT I

UP TO 3 HOURS

55 PP

UP TO 4 HOURS

65 PP

UP TO 5 HOURS

75 PP

Westie's Premium Draught,
Apple Cider, Light Beer
Soft Drink, Juice, Sparkling Water

House Sparkling House Sauvignon Blanc House Shiraz

COFFEE & TEA INCLUDED FOR 4 & 5 HOURS PACKAGES

OPT II

UP TO 3 HOURS

70 PP

UP TO 4 HOURS

80 PP

UP TO 5 HOURS

90 PP

Peroni, Corona, Apple Cider, Light Beer, Soft Drink, Juice, Sparkling Water

Choice of 5 Premium Wines from Beverage List (Excluding Champagne)

COFFEE & TEA INCLUDED FOR 4 & 5 HOURS PACKAGES

OPT III

TAB / CASH BAR

Choose up to: 2 Beers, 4 Wines, 4 Spirits Cocktails by arrangements only

MINIMUM SPENDS MAY APPLY

UPGRADES

APPLICABLE ONLY WHEN COMBINED WITH OPTION 1 OR 2 BEVERAGE PACKAGE

+ 2 EXTRA BEERS

+ COCKTAILS

+ 4 SPIRITS

5 p/person p/hour

Priced p/cocktail

5 p/person p/hour

(Minimum 20 Cocktails pre-ordered)





WHAT IS YOUR CAPACITY?

We have a variety of indoor and outdoor spaces to choose from, with capacities that can accommodate anywhere from 20 to 700 people depending on the specific space and type of event. We're confident that we can find the perfect space to fit your needs, so please feel free to contact us for more information

WHAT IS YOUR MINIMUM SPEND

Our minimum spend requirements vary by season, day, timing, and space chosen, ensuring the flexibility you need to customise your event, while also guaranteeing high-quality service. Contact us for more info and to schedule a site visit.

DO YOU SUPPLY DECORATIONS?

We take pride in creating a personalized atmosphere for your event, including tasteful flowers and plants. If you have any additional decoration ideas, you can access the space one hour prior to the start of your function to set up. We're here to help bring your vision to life, so please don't hesitate to contact us to discuss your event details.

CAN I BRING MY OWN CATERING?

We take pride in our catering services, offering you an exceptional and cost-effective experience. Although we understand that sometimes external catering may be desired or necessary. In these cases, we do provide separate quotes for venue hire, which will depend on various factors such as the chosen space, kitchen access requirements, and other considerations. Our team is dedicated to making your event a success, so feel free to contact us for more information or to discuss your requirements. Let us help make your vision a reality!

DO YOU DO WEDDINGS IN DECEMBER?

Due to our peak season, we only offer Wedding Receptions for 180+ persons in December.

This is so our focus for the day is only on your wedding.

CAN I EXTEND THE TIMINGS OF THE EVENT?

We offer the flexibility to extend the timings of your package by applying a Venue Hire fee of \$600 per hour for the additional time you wish to extend. Alternatively, if you prefer to have extra time at no cost, we can explore the possibility of relocating your party to our beach club & restaurant area, subject to availability based on our restaurant operations and space availability.



CAN I HAVE THE ENTIRE VENUE FOR MYSELF?

We frequently offer full venue privatisation for events, and we would be delighted to provide you with a personalised quote. Hiring the entire venue grants a distinctive and enchanting setting for any kind of celebration, offering unparalleled privacy right on the beach.

WHICH ROOMS INCLUDE OUTDOOR SPACE?

As West Beach Pavilion is situated directly on the beach, every room offers a front deck boasting magnificent views and direct access to the sandy shore. This exceptional feature provides an enchanting backdrop for your wedding reception, creating a truly remarkable setting.

DO YOU PROVIDE A SOUND SYSTEM?

At our venue, each space is equipped with an AV sound system and microphone setup, readily available throughout the entirety of your event, and all provided at no additional cost. Whether you prefer live music or a DJ, the possibilities are boundless, limited only by your imagination!

DO YOU PROVIDE ADD-ONS?

When it comes to food and drink, we believe that anything is possible. From bottomless espresso martinis to oyster and prawn bars that will impress even the most discerning guests, our team of experienced caterers can create a bespoke menu that perfectly matches your tastes and preferences.

But don't just take our word for it - here are just a few examples of what we've done in the past:

SHOT STATION | GRAZING CHEESE & CHARCUTERIE BUFFET TABLE | LIVE SAX |
CHAMPAGNE POP MOMENT | SIGNATURE COCKTAIL BAR | FRESH COCONUT STATION
| CHOCOLATE FOUNTAIN | CANDY STATION | BBQ ON THE BEACH | ETC...

DO YOU HAVE SPECIAL RATES?

We offer exclusive winter rates to enhance your experience during the colder months. Embrace the opportunity to celebrate by the beach, where you can delight in breathtaking views across the bay while staying in our warmly inviting rooms, complete with cozy fireplaces. Our destination is truly enchanting, providing a magical atmosphere for your enjoyment.