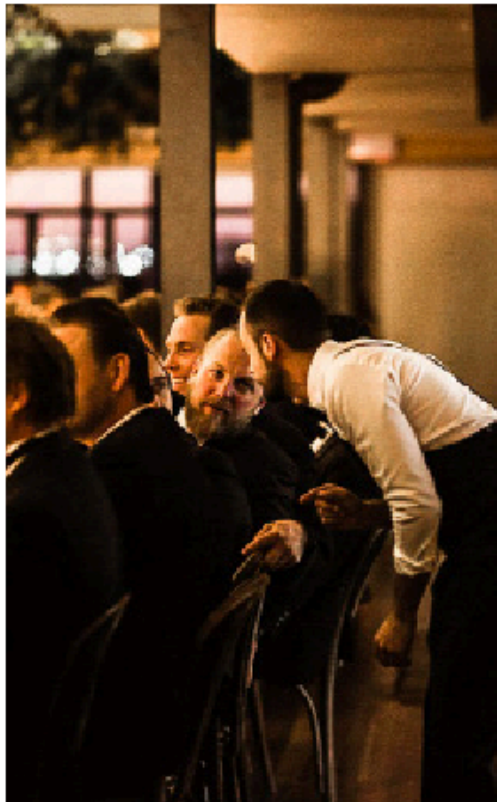




CHRISTMAS 2024

NOVEMBER - DECEMBER







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 guests

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.



SHARING

MENU

UP TO 4 HOURS
125 PP

UP TO 5 HOURS
135 PP

Additional Appetiser & Dessert

APPETISER

- / Anytime Grilled Flatbreads & House-Made Hummus
- / Honey Roasted Fig Crostini, Buffalo Mozzarella, Basil
- / Stuffed Pumpkin Flower V

SHARING PLATTERS - ENTREE

- / Local Charcuterie Board with Accompaniments
- / Salt and Pepper Calamari with Parsley & Garlic GF
- / Green Beans & Snow Peas Salad with Shaved Manchego Cheese

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
White Linen Tablecloths
& Napkins

BUFFET

STYLE

UP TO 4 HOURS
95 PP

UP TO 5 HOURS
105 PP

Additional Appetiser & Dessert

APPETISER

- / Grilled Flatbreads & House-Made Hummus
- / Honey Roasted Fig Crostini, Buffalo mozzarella, Basil
- / Stuffed Pumpkin Flower VO

MAIN

- / White Wine Braised Lamb GF
- / King Reef Barramundi with Wild Mushroom GF
- / Salt & Pepper Calamari GF
- / Roasted Pork & Apricot Glaze

/ Dietary Option: Chargrilled Vegetables, House-made Hummus, Roasted Cherry Tomatoes, Fresh Lemon, Olive Oil & Walnut Dressing GF, V

SIDES

- / Green Beans & Snow Peas Salad with Shaved Manchego Cheese
- / Roasted Chat Potatoes & Chilli Butter Chives
- / Seasonal Green Salad

Served with Artisan Breads & Condiments

DESSERT (GRAZING)

- / Assorted Chocolate Petit Fours
- / Summer Fruit Skewers GF, V
- / Trio of Macaroon

MENU INCLUDES
White Linen Tablecloths
& Napkins

COCKTAIL

PARTY

UP TO 3 HOURS

5 Bites
1 Bigger Bite
1 Sweet

88 PP

UP TO 4 HOURS

6 Bites
2 Bigger Bite
2 Sweet

95 PP

UP TO 5 HOURS

7 Bites
3 Bigger Bite
3 Sweet

105 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
White Linen Tablecloths
& Napkins

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
5 p/person p/hour

+ COCKTAILS
Priced p/cocktail

(Minimum 20 Cocktails pre-ordered)

+ 4 SPIRITS
5 p/person p/hour