



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

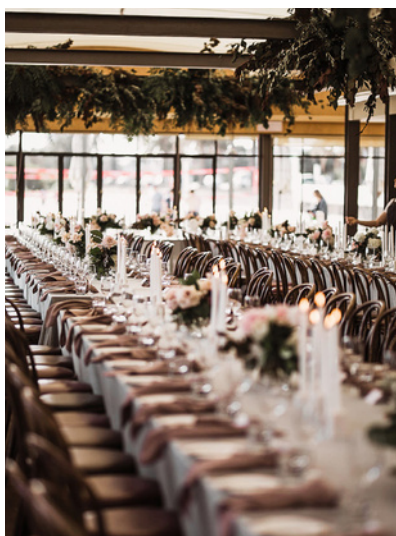
Upgrade your meetings with a beachside view and a premium service.

WEDDING

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

A MAGNIFICENT & 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 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.



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

/ Fluffy 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

PRIVATE

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

SHARING

MENU

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
White Linen Tablecloths
& Napkins

PLATED

MENU

APPETISER

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

UP TO 4 HOURS
Appetiser + 2 Course

101 PP

UP TO 5 HOURS
Appetiser + 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 Macarons

MENU INCLUDES
White Linen Tablecloths
& Napkins

BUFFET

STYLE

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
White Linen Tablecloths
& Napkins

COCKTAIL

PARTY

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
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