

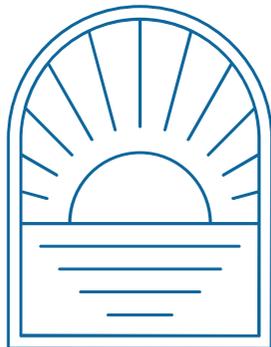
WEST BEACH

PAVILION

ST KILDA



FUNCTION PACK



MEET WEST BEACH PAVILION

With unrivalled panoramic views over the St Kilda foreshore, West Beach Pavilion offers a unique beachfront setting for the most memorable of celebrations. We cater for receptions, creative arts, photography, film settings, product launches, conferences and gatherings for private, corporate and community events.

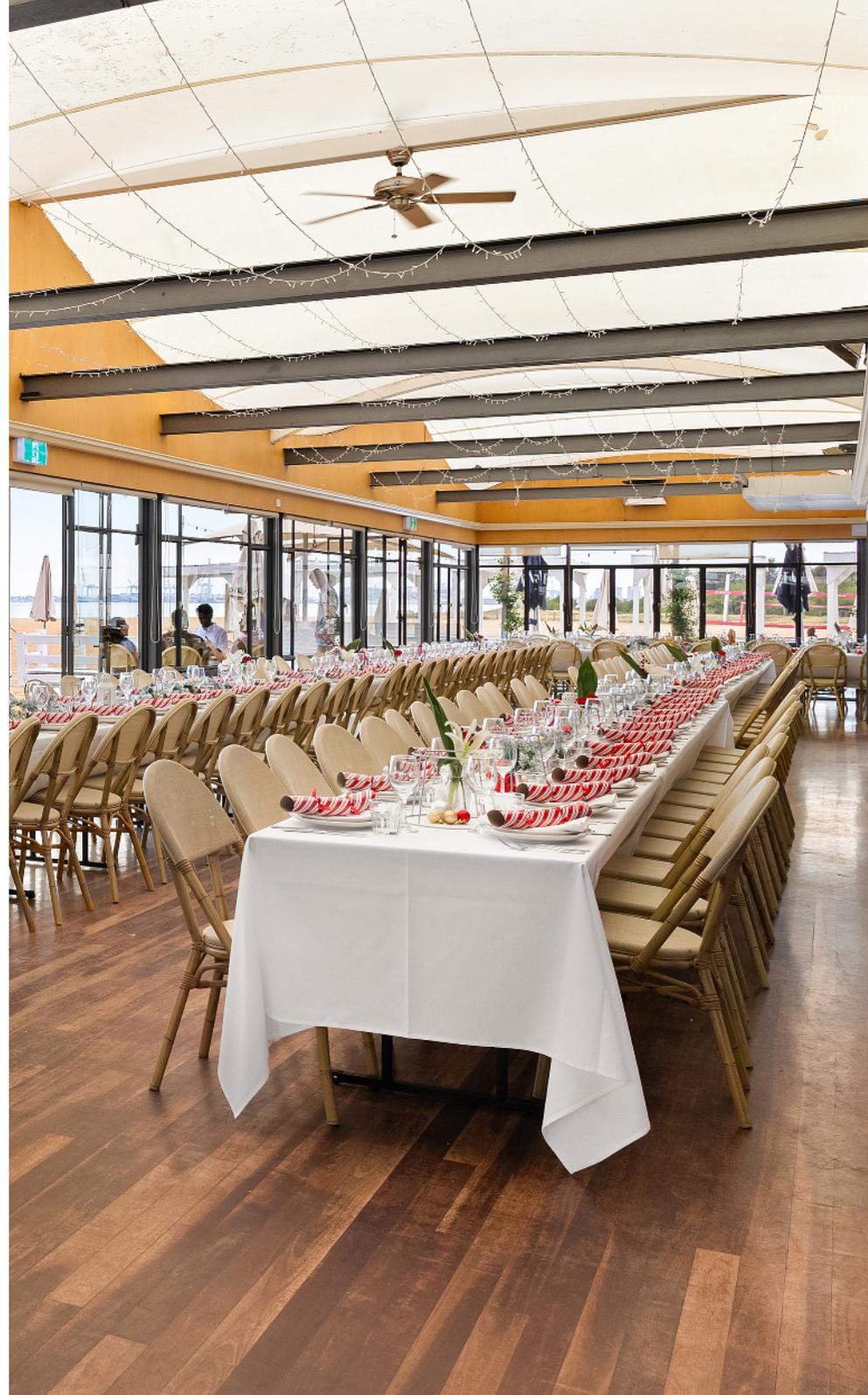
West Beach Pavilion has the unique benefit of being able to fully utilise the beach all year round. We will provide a comfortable indoor and outdoor space, with access to the beach, to enjoy everything our venue has to offer, whilst our dedicated staff take care of you and your guests.

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.

SPACE TYPE						
THE GRAND BEACH HALL	180	350	Y	N	Y	Y
PORT MELBOURNE	75	150	N	N	Y	N
ST KILDA END	75	120	N	N	Y	N



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.

SPACE TYPE						
INDOOR	60	100	Y	N	Y	Y*

*Not wireless



THE DECK

Our Deck 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 a semi-private section on our Deck. It's a perfect add-on to create unforgettable memories against the backdrop of sun, sand, and stunning ocean views.

SPACE TYPE						
SECTION 1	30	50	N	N	N	N
SECTION 2	-	50	N	N	N	N



PIER GREEN MARQUEE

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 large 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.

SPACE TYPE						
OUTDOOR	-	100	N	N	N	N



VENUE EXCLUSIVE

Looking to host a large event? Hire the entire venue and celebrate in style with beachfront views! Enjoy exclusivity with ample space and customisable options across all our indoor and outdoor spaces.

SPACE TYPE						
COMBINED	200	800	Y	N	Y	Y*



BREAKFAST

HALF DAY CONFERENCE – \$83PP

- 2 grazing items
- 3 sandwiches
- 1 salad

Coffee, Tea, Soft Drink & Juices

FULL DAY CONFERENCE - \$104PP

- 4 grazing items
- 3 sandwiches
- 1 salad

Coffee, Tea, Soft Drink & Juices

MORNING NIBBLES - \$47PP

- 4 grazing items

Coffee, Tea, Soft Drink & Juices

BREAKFAST SPREAD - \$75

- 6 grazing items
- 2 substantial

Coffee, Tea, Soft Drink & Juices

GOURMET BREAKFAST PLATED \$50PP

Choose from our la carte breakfast menu two items alternate drop

Coffee, Tea, Soft Drink & Juices

BREAKFAST CANAPES

Gippsland dairy Yogurt pot, raspberry, lavender
Maple roasted granola, pumpkin seeds, coconut + cinnamon
Banana bread, cream cheese + cultured butter frosting
Overnight oats, apple, five spice, Warrnambool honey
Crunchy muesli slice, cranberry, white chocolate
Warm Panna chocolate, powdered sugar
Poached Apricot + lemon thyme Danish
Vanilla Custard + rum soaked raisin Danish
Cute little Cherry pastry, chai sugar
Warm sourdough Jam donuts, sugar
Smoked ham, Swiss cheese croissant
Heritage tomato, Swiss cheese, kale pesto croissant
Little bacon buns, free range egg, classic HP sauce
Spinach, egg, orange marmalade tartlet
Big choc chip cookies, brown sugar
Lemonade scone, clotted cream, seasonal fruit jam
Little chicken + leek pies, ketchup
Chunky Beef pies, Ketchup
Mushroom + aged cheddar pie, tomato relish
Spiced Potato + pea samosa, mint yogurt dip
Pork fennel sausage rolls, tomato relish
Choccy brownie,
Caramel slice, coconut, dark chocolate

UPGRADES

- ADD A FRUIT PLATTER TO OUR BREAKFAST OR CONFERENCE PACKAGE FOR ADDITIONAL \$10 PER PERSON
- ADD SUBSTANTIAL ITEM TO YOUR PACKAGE FOR ADDITIONAL \$12 PER PERSON, PER ITEM
- ADD A BOWL TO YOUR PACKAGE: 1 X ITEM FOR \$15 OR 2 ITEMS FOR \$25 PER PERSON
- BARISTA MADE COFFEE | SPEAK TO YOUR EVENT COORDINATOR FOR OPTIONS

LUNCH

SANDWICHES - COST PER UNIT

Free range Egg, spiced curry mayo, alfalfa sprouts

Heritage ham, triple cream brie, tomato, seeded mustard butter

Poached chicken, tarragon + dill mayonnaise, roquette

Salt kitchen pastrami, Swiss cheese, crunchy pickles, butter leaf

Mafia cheddar, crunchy piccalilli, peppery watercress

SALADS

Baby gem Caesar salad, anchovy cream, parmesan, crunchy bread, chopped free range eggs

Yarra valley tomatoes, Meredith goats' cheese, roasted olives, cucumber, shiraz dressing

Orecchiette broccoli + kale pesto, pinenuts, lemon, mt zero olive oil

Tomato, that's amore burrata, aged cherry balsamic, mint + purple basil

Flower Dale farm lettuce, chardonnay dressing, crunchy garlic + shallots

BOWL FOOD (14PP)

Gnocchi spring peas, chardonnay cream

Mild lamb Korma, basmati rice, pappadum

Shiraz Braised beef cheek, buttered mash, gremolata +2

Barramundi, green basil Thai curry coconut sauce, jasmine rice +2

Harissa chicken, pearl cous cous, almonds, apricots, hung yogurt



CANAPE MENU

CHOOSE FROM THE BELOW PER PERSON COST

6 for \$39 | 8 for \$47 | 10 for \$59

Egg + seaweed salad nigiri, ponzu dressing
Salmon nigiri, wasabi mayo, Yarra Valley caviar
Tiger Prawn + avocado sushi roll, pickled pink ginger
Markets Oysters, seaweed vinegar + 1
Kimchi rice paper rolls, bang bang dressing
Cheeseburger spring roll, awesome sauce
Cheese + corn croquette, saffron mayo, parsley
Spiced Gippsland lamb kofta, mint and coriander dressing
Tandoori chicken skewers, cucumber + mint riata
Peaking duck cigar, hoisin sauce
Tempura prawn, soy lime caramel, chive
Chicken + leek pie, tomato relish
Pork + fennel sausage roll, green tomato relish
Duck steam bun, chive, soy + ginger sauce
Mushroom, truffle + porcini Arancini, pecorino
Macadamia satay beef, crispy onions + garlic
Sesame Prawn toast, chili mayo, coriander

DESSERT CANAPES

Little ice cream cubes + \$2pp on top of canape price
Petite donuts, 5 spice sugar + custard

SUBSTANTIAL - \$10PP

Wagyu cheeseburger sliders, awesome sauce , pickles
Mini plant based sliders, awesome sauce, pickles
Fried fish & white bread sando, chunky tartare, malt vinegar
Gnocchi, smoked tomato, sugo & stracciatella, truffle salt



SET MENU

Artisan Baker blu bread, cultured jersey cow butter, smoked sea salt (complimentary)

1 COURSE \$58 | 2 COURSE \$78 | 3 COURSE \$98

CHOOSE TWO PER SECTION

ENTRÉE

Gnocchi, chardonnay cream, mushroom, parmesan
Salmon, baby beets, goats curd, puffed grains, chickpea cress
Wagyu, horseradish crème, egg yolk, 48-month Reggiano
Spring vegetable terrine, pickled mustard seeds, shallot, rye crisps

MAIN

Chicken breast, potato gratin , chicken + tarragon sauce
Humpy doo Barramundi, rosti , Port Arlington mussel crème, karkalla
Winter veg tart , roasted + pickled veg
Beef cheek, potato puree, crispy pumpkin seeds + kale
Salt grass Lamb shoulder, pressed sweet potato, mint, lamb sauce + 5

SIDES - \$7PP EXTRA

Potato chats vinegar + rosemary salt
Butter leaf salad, chardonnay dressing, crispy garlic + shallots
Market greens , hazelnut, burnt butter, lemon
Honey Kent pumpkin, pomegranate, mint, sumac, hung yoghurt
Tomato salad, basil, burrata, chili oil, aged cherry balsamic + 5

DESSERT

Passionfruit + walnut brownie, cream
Classic lemon tart, raspberry, clotted cream
Bay leaf panna cotta, blackberry, river mint (vegan)
Chocolate fondant, chocolate ice cream, caramel

ADDITIONAL UPGRADES

Canape to start | 3 for 24
Grazing broods on the table, pickles, dips \$17

GRAZING STATIONS

Charcuterie
\$1,200 (30-50 people)
\$2,200 (50-100 people)
Oyster \$25pp
Ice Cream Cart - \$22pp



BEVERAGE PACKAGES

STANDARD

2 HOURS \$51 PP

3 HOURS \$65 PP *(coffee & tea included)*

4 HOURS \$78 PP *(coffee & tea included)*

House Sparkling
House Sauvignon Blanc
House Rose
House Shiraz

Carlton Draught
Light Beer
Apple Cider

Soft Drinks & Juices
Non-alcoholic beer

PREMIUM

2 HOURS \$63 PP

3 HOURS \$75 PP *(coffee & tea included)*

4 HOURS \$89 PP *(coffee & tea included)*

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

Asahi
Corona
Light Beer
Apple Cider

Soft Drink
Juice
Sparkling Water

ADD ONS

UPGRADES

+2 EXTRA BEER SELECTIONS
\$5 per person, per hour

+28 SPIRIT SELECTIONS
\$5 per person, per hour

Pre arrange cocktails on arrival
Subject to cocktail price.
Speak with your friendly functions
coordinator for cocktail pricing

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function
with a specified limit or amount in mind that
you feel comfortable with spending.

Choose up to: 2 Beers, 4 Wines, 4 Spirits*

Your bar tab can be reviewed as your function
progresses and increased if required. However,
we will always ensure you are in control of the
amount throughout the event.

**Cocktails by arrangements only*

CASH BAR

Allow your guests to choose from
2 Beers, 4 Wines, 4 Spirits,* which they
can purchase throughout your function.

**Cocktails by arrangements only*

WEST BEACH

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