

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.









# A CELEBRATION TO REMEMBER AT WEST BEACH PAVILLION

# 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 canape items

3 sandwiches

1 salad

Coffee, Tea, Soft Drink & Juices

## FULL DAY CONFERENCE - \$104PP

4 canape items

3 sandwiches

1 salad

Coffee, Tea, Soft Drink & Juices

## MORNING NIBBLES - \$47PP

4 canape items

Coffee, Tea, Soft Drink & Juices

## BREAKFAST SPREAD - \$75

6 canape items

2 substantial

Coffee, Tea, Soft Drink & Juices

## UPGRADES

- ADD A FRUIT PLATTER FOR \$10 PER PERSON

- ADD SUBSTANTIAL ITEM FOR \$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

## GOURMET BREAKFAST PLATED - \$50PP

Choose from our la carte breakfast menu two items alternate drop

Coffee, Tea, Soft Drink & Juices

## BREAKFAST CANAPES

### SWEET

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

Choccy brownie

Caramel slice, coconut, dark chocolate

Lemonade scone, clotted cream, seasonal fruit jam

### SAVOURY

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

## BREAKFAST SUBSTANTIALS

Croissant, smoked ham, Swiss cheese

Croissant, heritage tomato, Swiss cheese, kale pesto (V)

Bacon bun, free range egg, classic HP sauce

Spinach, egg, orange marmalade tartlet (V)

Open salmon bagel, sesame, chive cream cheese

Potato hash, cultured cream, Yarra Valley caviar

Fried chicken waffle, maple, honey butter, sea salt

# LUNCH

## SANDWICHES - (2.25 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 (15PP)

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 raita  
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

## DESSERTS

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 breads 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 \$51PP  
3 HOURS \$65PP *(coffee & tea included)*  
4 HOURS \$78PP *(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 \$63PP  
3 HOURS \$75PP *(coffee & tea included)*  
4 HOURS \$89PP *(coffee & tea included)*

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

Carlton Draught  
Stone & Wood Pacific Ale  
Corona  
Light Beer  
Apple Cider

Soft Drink  
Juice  
Sparkling Water  
Non-alcoholic beer

## ADD ONS

### UPGRADES

+2 BEER UPGRADE  
*\$5 per person, per hour*

### SPIRIT UPGRADE

*\$5 per person, per hour*

### CHAMPAGNE UPGRADE

*\$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.

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.

\*Limited cocktail menu may apply

## 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



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# CONTACT US

(03) 9593 8833

330A Beaconsfield Parade St Kilda West, Victoria 3182

[info@westbeachstkilda.com.au](mailto:info@westbeachstkilda.com.au)

[westbeachstkilda.com.au](http://westbeachstkilda.com.au)

