

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



CANAPE MENU

CHOOSE FROM THE BELOW PER PERSON COST

6 for \$40 | 8 for \$49 | 10 for \$61

Crispy chip topped with caviar and a light creamy base. | V
 Terrine served on crisp bread with garnish. | LG, V
 Crab mix on a crisp base with herbs. | V
 Nigiri seasoned rice topped with fresh fish. | LD, LG, I
 Salmon nigiri | sushi rice topped with fresh salmon. | V
 Sushi, assorted bite-sized sushi pieces. | LD, LG
 Crispy sushi rice ring topped with fresh seafood. | LD, LG
 Fresh oyster served with a light dressing. | LD, LG, VG, A
 Fresh rice paper roll with herbs and dipping sauce. | LDO, LG
 Goat's cheese on crisp base with garnish. | V, VGO
 Spring roll with cheeseburger-style filling
 Croquette with soft, savoury centre | V
 Tender lamb served on a crisp base. | LD, LG |
 Grilled chicken skewer with light seasoning | LGO
 Pastry cigar filled with savoury mix. | LD, VO
 Prawn served on a crisp base. | LD, V, A
 Mini taco filled with seasoned beef. | LD
 Mini beef pie with rich gravy filling. | V
 Mini chicken pie with creamy filling. | VO
 Classic mini sausage roll. | VO
 Soft steamed bun with savoury filling. | LDO
 Arancini | V
 Roasted carrot with herb dressing on crisp base | LD, LG
 Creamy carbonara-style bite with pancetta. | V
 Mini taco with fresh salmon and garnish. | LD, I
 Grilled protein with peanut satay sauce. | V
 Crispy toast topped with prawn paste. | LD, V, A
 Steamed or fried dumpling with dipping sauce. | V
 Mini pancake with duck, cucumber, and hoisin | LD
 Crispy crab cake with light dressing | LG, I

SET MENU

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

1 COURSE \$58 | 2 COURSE \$73 | 3 COURSE \$83

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

Platters on the table, bread, pickles, dips \$17

GRAZING STATIONS

Charcuterie

\$1,200 (30-50 people)

\$2,200 (50-100 people)

Oyster \$25pp

Ice Cream Cart - \$22pp



BREAKFAST

HALF DAY CONFERENCE - \$63PP

3 sandwiches

2 salads

Coffee, Tea, Soft Drink & Juices

FULL DAY CONFERENCE - \$73PP

3 sandwiches

2 salads

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

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

Big choc chip cookies, brown sugar

SAVOURY

Spinach, egg, orange marmalade tartlet

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 - \$13.5PP

Croissant, smoked ham, Swiss cheese

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

Bacon bun, free range egg, classic HP sauce

Open salmon bagel, sesame, chive cream cheese

Potato hash, cultured cream, Yarra Valley caviar

Fried chicken waffle, maple, honey butter, sea salt

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 I SPEAK TO YOUR EVENT COORDINATOR FOR OPTIONS

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

LARGE PLATES (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



BEVERAGE PACKAGES

STANDARD

2 HOURS \$53PP
3 HOURS \$68PP
4 HOURS \$81PP

Mr Mason Sparkling Cuvée Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rosé
Henry & Hunter Shiraz Cabernet

Carlton Draught
Stone & Wood Pacific Ale
James Squire Apple Cider
Light Beer

Soft Drinks & Juices
Non-alcoholic beer

PREMIUM

2 HOURS \$65PP
3 HOURS \$78PP *(coffee & tea included)*
4 HOURS \$93PP *(coffee & tea included)*

Mr. Mason Sparkling Cuvée Brut NV
Alpha Box Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Innocent Bystander Chardonnay
Hearts Will Play Rose
SUD Rose
Henry & Hunter Shiraz Cabernet
Cold Stream Pinot Noir

Carlton Draught
Stone and Wood Pacific Ale
Balter XPA
James Squire Orchard Crush
Light Beer

Soft Drink & Juices
Non-alcoholic beer

ADD ONS

UPGRADES

SPIRIT UPGRADE

\$29 per person, per hour

CHAMPAGNE UPGRADE

\$5 per person, per hour

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 purchase their own beverages & choose from the venue's menu

*Limited cocktail menu may apply



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