

PACKAGES



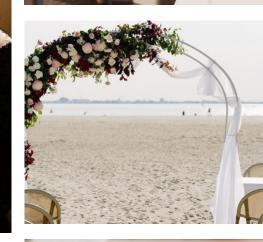




















THE GRAND BEACH HALL

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

UP TO 4 HOURS
129 PP

UP TO 5 HOURS

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

SERVED WITH YOUR WEDDING CAKE AND PERCOLATED COFFEE & TEA

PLATED

APPETISER

UP TO 5 HOURS
Canapes + 3 Course

139 PP

- / Kingfish Ceviche, Pickled Onion, Finger Lime
- / Middle Eastern Flavour Spicy Lamb Kofta
- / Stuffed Pumpkin Flower V
- / Grilled Asparagus Crushed Peas, Salted Ricotta & Mint Crostini

ENTREE (SELECT 2 - ALTERNATING)

- / Chargrilled Calamari, Parsley & Garlic GF
- / Slow Cooked Pork Belly, Pickled Kohlrabi, Radish & Sherry Caramel GF
- / Chicken, Bacon & Porcini Mushroom Terrine with Pear & Apple Chutney
- / Octopus served with Pomme Puree, Tomato Salsa, smoked Paprika & Parsley oil
- / Candy Beetroot & Walnut Salad with Pear GF
- / Heirloom Tomato with 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
- / Mediterranean Vegetable Orecchiette Pasta, Tomato, Spinach & Olive Oil GF, V
- / Mushroom Risotto with shaved formaggio Parmigiano V
- / Chargrilled Vegetables, House-made Hummus, Roasted Cherry Tomatoes, Fresh Lemon, Olive Oil & Walnut Dressing GF, V

Served with Seasonal Salad & Roasted Chat Potatoes, Artisan Breads & Condiments

DESSERT

(SELECT 2 - GRAZING)

- / Blueberry Cheesecake
- / Trio of Macaroons
- / Assorted Chocolate Petit Fours
- / Seasonal Fruit Skewers GF, V

SERVED WITH YOUR WEDDING CAKE AND PERCOLATED COFFEE & TEA

BUFFET

APPETISER

126 PP UP TO 5 HOURS

- / Kingfish Ceviche, Pickled Onion, Finger Lime GF
- / Middle Eastern Flavour Spicy Lamb Kofta
- / Stuffed Pumpkin Flower V
- / Grilled Asparagus Crushed Peas, Salted Ricotta & Mint Crostinl

BUFFET TABLE

- / King Reef Barramundi with Wild Mushroom GF
- / Salt & Pepper Calamari GF
- / White Wine Braised Lamb GF
- / Whole Roasted Chicken GF
- / Slow Cooked Roast Pork Shoulder with Chimichurri GF
- / Chargrilled Vegetables, House-made Hummus, Roasted Cherry Tomatoes,

Fresh Lemon, Olive Oil & Walnut Dressing GF, V

- / Whole Roasted Chat Potatoes with Chilli Butter Chives GF
- Lemon Roasted Green Beans GF
- / Pumpkin, Caramelised Onion, Pine Nuts GF, V

Served with Artisan Breads & Condiments

DESSERT

- / Blueberry Cheesecake
- / Trio of Macaroons
- / Assorted Chocolate Petit Fours
- / Seasonal Fruit Skewers GF, V

SERVED WITH YOUR WEDDING CAKE AND PERCOLATED COFFEE & TEA

COCKTAIL

APPETISER

UP TO 5 HOURS 6 Bites

4 Bigger Bite 3 Sweet

112 PP

/ Anytime Grilled Flatbreads & House-Made Hummus

BITES

(SELECT 6)

- / Grilled Asparagus Crushed Peas, Salted Ricotta & Mint Crostini
- / Stuffed Pumpkin Flower V
- / Kingfish Ceviche, Pickled Onion, Finger Lime GF
- / Smoked Ocean Trout, Lemon Crème Fraîche Blini GF
- / Seared Scallops, Lemon Aioli GF / Middle Eastern Flavour Spicy Lamb Kofta
- / Chicken Pinchos with Ponzu Dressing GF
- / Selection of Mini Pies
- / Assorted Petite Quiches
- / Sweet Potato & Cashew Empanada V
- / Cauliflower Sausage Roll GF, V
- / Marinated Beef Skewers with Chimichurri

BIGGER BITES (SELECT 4)

- / Battered Fish & Rustic Fries
- / Pork Belly, Pickled Kohlrabi, Radish & Sherry Caramel GF
- / Braised Wagyu Beef Sliders, Red Onion Chutney & Fresh Tomato
- / Vegan BBQ Burger, Beetroot & Pickle V
- / Pulled Lamb Souvlaki, Fresh Salad, Tzatziki
- / Mini Goats Cheese, Capsicum, Red Onion Pizzas
- / Zucchini & Lentil Bowls GF, V

SWEETS (SELECT 3)

- / Blueberry Cheesecake
- / Trio of Macaroons
- / Assorted Chocolate Petit Fours
- / Seasonal Fruit Skewers GF, V

SERVED WITH YOUR WEDDING CAKE AND PERCOLATED COFFEE & TEA

CEREMONY



With its absolute beach front location, West Beach Pavilion offers the most idyllic venue for your wedding ceremony. We will help you make your dream beach-side wedding a reality with your ceremony on the sand or on our deck. West Beach Pavilion offers the opportunity to create your ideal beachside ceremony that will seamlessly flow into your reception.

— OPTION 1

30 MIN prior to wedding reception

\$1,395

— OPTION 2

60 MIN prior to wedding reception

\$1,995

INCLUDED

8m Beige Carpet Aisle Runner
Up to 60 Chairs
White Cloth Signing Table & Wicker Chairs
Welcome Chalk Board
Wet Weather Alternative

THE ABOVE PRICING IS ONLY APPLICABLE IN COMBINATION WITH A RECEPTION PACKAGE AND PRIOR TO YOUR WEDDING RECEPTION

CEREMONY ONLY EVENTS CAN BE QUOTED UPON REQUEST

BEVERAGE

LIST

OPTI

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

+ COCKTAILS

+ 4 SPIRITS

5 p/person p/hour

Priced p/cocktail

5 p/person p/hour

(Minimum 20 Cocktails pre-ordered)