

CHRISTMAS EVENTS









GRAND BEACH HALL

With floor to ceiling windows and wrap-around deck, our Grand Beach Hall captures the feeling of a beachside resort with the convenience of being in the heart of Melbourne. The Grand Beach Hall can be partitioned to create comfortable spaces for any group size.

Cocktail Seated w Dancefloor Seated 20 - 350 20 - 160 20 - 200

GALLERY

Lovingly restored, this private dining room forms part of the original Pavilion built in the late 1920s. Bi-folding glass doors flood the space with natural light and lead to our marquee'd lounge deck.

Cocktail Seated w Dancefloor Seated 20 - 120 20 - 50 20 - 80

EVENT TIMINGS

During our Xmas Season (30th Nov - 24th Dec) we have two sittings Thursday - Sunday:

LUNCH EVENTS: Earliest start 10am. Latest finish 4.30pm. DINNER EVENTS: Earliest start 6.30pm. Latest finish 11.30pm

Our packages are priced per person and inclusive of venue hire fees for the duration stated.

EVENT COORDINATION

Our dedicated events team can guide you through the booking process whilst providing a list of recommended suppliers to enhance your event, including florists, stylists, entertainers, and musicians.

West Beach will have the indoor and outdoor areas set up to your specifications, and suppliers may arrive an hour prior to setup. Early access may be available.

All dietary requirements can be accommodated when given notice.

XMAS COCKTAIL

3 HOURS: \$48 PER PERSON 6 Bites 1 Sweet

4 HOURS: \$55 PER PERSON 6 Bites 1 Big 1 Sweet

5 HOURS: \$ 65 PER PERSON 6 Bites 2 Big 2 Sweet

BITES

Chilled Prawn Cocktail

Kingfish Cerviche, Pickled Onion, Finger Lime

Smoked Ocean Trout, Lemon Crème Fraîche Blini

Smoked Ham & Brie Croque Monsieur

Peppered Lamb Crostini, Truffled Mushroom

Pumpkin, Green Chilli Fritters

BIGGER BITES

Braised Wagyu Beef Sliders, Red Onion Chutney Crispy Pork Belly, Shaved Fennel, Sherry Caramel Battered Flake & Hand-cut Chips

SWEETS

Lime Cheesecake

Assorted Chocolate Petit Fours

Summer Fruit Skewers

Additional Cheese Board \$6pp



4 HOURS: \$75 PER PERSON

ON ARRIVAL

Flatbreads & House-made Dips
Peppered Lamb Crostini, Truffled Mushroom

MAINS

Chargrilled Octopus, Fresh Lemon
Whole Ocean Trout
Whole Roasted Chicken
Roast Pork Shoulder
Pumpkin, Caramelised Onion, Pine Nuts
Heirloom Tomato, Roast Red Pepper Salad
Whole Husk Roasted Corn, Spicy Tomato Butter
Artisan Breads & Condiments

Additional Chilled or Grilled Prawns \$10pp Additional Spring Bay Mussels \$10pp

DESSERT

Summer Fruits Lime Cheesecake

Additional Cheese Board \$6pp
White Linen Tablecloths & Napkins \$4pp



5 HOURS: \$85 PER PERSON

ON ARRIVAL

Flatbreads & House-made Dips
Peppered Lamb Crostini, Truffled Mushroom
Chilled Prawn Cocktail

MAINS

Chargrilled Octopus, Fresh Lemon
Whole Ocean Trout
Whole Roasted Chicken
White Wine Braised Lamb
Roast Pork Shoulder
Pumpkin, Caramelised Onion, Pine Nuts
Heirloom Tomato, Roast Red Pepper Salad
Whole Husk Roasted Corn, Spicy Tomato Butter
Artisan Breads & Condiments

Additional Chilled or Grilled Prawns \$10pp Additional Spring Bay Mussels \$10pp

DESSERT

Summer Fruits Lime Cheesecake

Additional Cheese Board \$6pp
White Linen Tablecloths & Napkins \$4pp



4 HOURS: \$80 PER PERSON

ON ARRIVAL

Smoked Trout, Lemon Crème Fraîche Blini or Chilled Prawn Cocktail

ALTERNATING ENTREE

(Select 2)

House-made Corn Fed Chicken Terrine

Prawn, Octopus & Mussels w Lime Dressing

Heirloom Tomato & Roast Red Pepper Salad

ALTERNATING MAINS

(Select 2)

Confit Ocean Trout, Chargrilled Fennel, Toasted Almonds

Twice Cooked White Wine Braised Lamb, Pomme Puree, Watercress

Chargrilled Vegetables, White Bean Puree, Fresh Lemon, Olive Oil Dressing

DESSERT

Chocolate Marquee, Freeze Dried Berries, Raspberry Sorbet
Served w Filtered Arabica Coffee & Tea

Includes White Linen Tablecloths & Napkins

Any dietary requirements can be accommodated for when given notice



5 HOURS: \$88 PER PERSON

ON ARRIVAL

Smoked Trout, Lemon Crème Fraîche Blini Grilled Prawn Cocktail

ALTERNATING ENTREE

(Select 2)

House-made Corn Fed Chicken Terrine

Prawn, Octopus & Mussels w Lime Dressing

Heirloom Tomato & Roast Red Pepper Salad

ALTERNATING MAINS

(Select 2)

Confit Ocean Trout, Chargrilled Fennel, Toasted Almonds

Twice Cooked White Wine Braised Lamb, Pomme Puree, Watercress

Chargrilled Vegetables, White Bean Puree, Fresh Lemon, Olive Oil Dressing

ALTERNATING DESSERT

Lime Cheesecake

Chocolate Marquee, Freeze Dried Berries, Raspberry Sorbet

Served w Filtered Arabica Coffee & Tea

Includes White Linen Tablecloths & Napkins

Any dietary requirements can be accommodated for when given notice

BEVERAGES

OPTION 1

3 hours 4 hours 5 hours \$40pp \$45pp \$50pp Westie's Draught

Henry's Sons, Brut Cuvee, VIC Cape Vine, Sauvignon Blanc, Margaret River, WA Cape Vine, Shiraz, Margaret River, WA

> Apple Cider, Light Beer Soft Drink, Fruit Juice, Sparkling Water

OPTION 2

3 hours 4 hours 5 hours \$48pp \$58pp \$68pp

Westie's Draught Premium Tab & Bottled Beers Apple Cider Light Beer

Choice of 5 wines: Henry's Sons, Brut Cuvee, VIC T'Gallant Sparkling Prosecco, VIC

Cape Vine, Sauvignon Blanc, Margaret River WA Nine Degrees, Sauvignon Blanc, Marlborough NZ Seppelt The Drives, Chardonnay, VIC Truvee, Pinot Gris, SA Poderi Dal Nespoli, Pinot Bianco/Sauvignon, ITALY

Squealing Pig, Pinot Noir Rose, Otago NZ Domaine Valfont, Provence Rose, FRANCE

Cape Vine, Shiraz, Margaret River WA Wynns Estate, Cabernet Sauvignon, Coonawarra SA Terre del Fico, Chianti, ITALY Soft Drink, Fruit Juice, Sparkling Water

UPGRADES

House Spirits: \$7/8/9 pp Premium Tap & Bottled Beers: \$7/8/9 pp Cocktail On Arrival: \$12 pp

Packages are applied to all guests as standard.

Our Responsible Service of Alcohol Policy applies at all times.



MENU

Additional Bites \$6 per person Additional Bigger Bites \$9 per person Antipasto Grazing Table \$10 per person

Additional Sweet Item \$5 per person Roving Gelato Ice Cream \$5 per person Barista Made Coffee \$5 per person

ROOM SETTING

Projector & Screen \$150

Additional Set Up Service \$100 per hour

White Linen Tablecloths & Napkins \$4 per person

TIME

Time Extension \$300 per half hour with drinks on consumption (Must be arranged prior to event)

ADDITIONAL INFO

Soft Drink package for Under 18s priced at \$5 per hour

Package pricing for Children aged Under 11 is 1/3 price

Meals and Beverages for non-guests (DJs, photographer, etc.) are priced at 1/2 price of the full package

Any dietary requirements can be accommodated for when given notice.

All menus are subject to change