

# WEST BEACH

BATHERS PAVILION

## 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  
20 – 350

SEATED W DANCEFLOOR  
20 – 160

SEATED  
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  
20 – 120

SEATED W DANCEFLOOR  
20 – 50

SEATED  
20 - 80

## TIMINGS

We can host events any day of the week, with a latest finish of 11.30pm. Our packages are priced per person, inclusive of the venue hire fees for the stated duration. We allow for 1.5hrs access prior to each event for any additional setup, decoration or styling. Early Access or Time Extensions can be arranged and are subject to our availability.

## EVENT COORDINATION

Our dedicated Event Coordinators will walk you through the planning process, discussing your desired menus, table layout, and service on the day, along with providing our recommended suppliers to enhance your event, including florists, stylists, and musicians.

West Beach will have your allocated indoor and outdoor areas setup as specified, and be available throughout to ensure the smooth running of each event.

West Beach Bathers Pavilion is fully accessible (inc wheelchair access) from Beaconsfield Pde. Free parking is available on the residential side of Beaconsfield Pde and surrounding streets, with ticketed parking on the beach side.

# COCKTAIL

3 hours	4 hours	5 hours
4 Bites	5 Bites	6 Bites
1 Bigger Bite	2 Bigger Bites	2 Bigger Bites
1 Sweet	1 Sweet	2 Sweet
\$45pp	\$53pp	\$60pp

## BITES

Seared Scallops, Lemon Aioli  
Kingfish Cerviche, Pickled Onion, Finger Lime  
Smoked Ocean Trout, Lemon Crème Fraîche Blini  
Peppered Lamb Crostini, Truffled Mushroom  
Roast Beef, Caramelised Shallots  
Lemon Asparagus Crostini  
Quail Eggs, Trio of Salts  
Mushroom Croquettes  
Chargrilled Quail Legs

Additional Bites \$6pp

## BIGGER BITES

Battered Flake & Rustic Fries  
Crispy Pork Belly, Shaved Fennel, Sherry Caramel  
Braised Wagyu Beef Sliders, Red Onion Chutney  
Lentil Bolognese, Zucchini Noodles, Parmesan

Additional Bigger Bites \$9pp

## SWEETS

Lime Cheesecake  
Trio of Macaroons  
Assorted Chocolate Petit Fours  
Summer Fruit Skewers

Additional Grazing Cheese Board \$8pp

Any dietary requirements can be accommodated for when given notice

# BUFFET

Duration 4 Hours  
\$63 per person

## APPETISER

Flatbreads & House-made Dips

## MAINS

(Select 4)

Garlic & Parsley Calamari  
Tasmanian Ocean Trout  
White Wine Braised Lamb  
Whole Roasted Chicken  
Roast Pork Shoulder  
Vegetarian Lasagna

Additional Grilled Prawns \$10pp

Additional Mains Item \$9pp

## SIDES

(Select 3)

Caesar Salad  
Baked Cauliflower  
Roasted Chat Potato  
Lemon Roasted Seasonal Greens  
Tomato & Red Pepper Salad

Served with Artisan Breads & Condiments

Additional Sides Item \$6pp

## DESSERT

(Select 2)

Lime Cheesecake  
Trio of Macaroons  
Assorted Chocolate Petit Fours  
Summer Fruit Skewers  
Passionfruit Pavlova

Additional Dessert Item \$5pp

Special dietary needs can be accommodated upon request

# PLATED

Duration 4 hours  
2-Courses : \$68 per person  
3-Courses : \$75 per person

Additional Canape On Arrival \$6pp

## ALTERNATING ENTREE (Select 2)

King Prawn, Pomme Purée  
Whole Chicken Terrine, Pear and Apple Chutney  
Pork Belly, Shaved Fennel, Hazelnuts  
Caesar Salad, Bacon, Parmesan, Croutons, Soft Egg  
Beetroot & Walnut Salad

## ALTERNATING MAINS (Select 2)

Duck Breast, Cherries, Chestnut Puree  
Tasmanian Ocean Trout, Asparagus, Burnt Butter Emulsion  
Flinder's Island Lamb, Carrot Mustard Puree, Lemon Asparagus  
Grain Fed Sirloin, Mustard, Potato Gratin, Red Wine Jus  
Lentil Bolognese, Zucchini Noodles, Parmesan

## ALTERNATING DESSERT (Select 2)

Lime Cheesecake  
Trio of Macaroons  
Assorted Chocolate Petit Fours  
Summer Fruit Skewers  
Passionfruit Pavlova

Additional Grazing Cheese Board \$8pp

Barista Made Coffee \$5pp

Menu Includes White Linen Tablecloths & Napkins

Any dietary requirements can be accommodated for when given notice

# HIGH TEA

Duration 3 Hours

\$40 per person

## CANAPE ON ARRIVAL

(Select 1)

Roast Beef, Caramelised Shallots  
Peppered Lamb Crostini, Truffled Mushroom  
Lemon Asparagus Crostini

## HIGH TEA

Selection of Ribbon Style Sandwiches  
Freshly Baked Scones with Yarra Valley Jams & Cream

(Select 1)

Mushroom Croquettes  
Assorted Petite Quiches  
Pork & Fennel Sausage Rolls  
Mini Lamb & Rosemary Pies

(Select 1)

Assorted Chocolate Petit Fours  
Lemon Meringue Tarts  
Trio of Macaroons  
Summer Fruit Skewers  
Passionfruit Pavlova

Served with Percolated Arabica Coffee, Tea & Herbals

Additional Savoury Item \$6 per person

Additional Sweet Item \$5 per person

Bottomless Bubbly \$20 per person

Barista Coffee \$5 per person

White Linen Tablecloths & Napkins \$4 per person

Any dietary requirements can be accommodated for when given notice

# BREAKFAST

Duration 3 Hours  
\$40 per person

## BUFFET

Irrewara Granola & Natural Yogurt  
Fluffy Pancakes & Maple Syrup  
Summer Fruit Salad

Scrambled Free Range Eggs  
Crispy Bacon  
Grilled Herb Tomatoes  
Sauteed Field Mushrooms

Artisan Breads & Condiments

Percolated Arabica Coffee, Tea & Herbals  
Fresh Orange Juice

Bottomless Bubbly : \$20 per person

Barista Coffee : \$5 per person

White Linen & Napkins : \$4 per person

Any dietary requirements can be accommodated for when given notice

# KIDS PARTY

Duration 3 hours  
Minimum of 20 children

\$27 per child between 8 years and under  
\$30 per child between 9 - 15 years  
\$32 per person 16 years and over

## ON ARRIVAL (Select 1)

Fairy Bread  
Flatbreads & House-made Dips  
Tortilla Chips with Guacamole & Tomato Salsa

## MAIN

Sausage Rolls  
Assorted Mini Pizzas  
Westies Fish & Chip Cones

## DESSERT (Select 1)

Ice-cream Sundaes  
Chocolate Brownies  
Summer Fruit Cups

BYO Birthday Cake

Inclusive of Fountain Soft Drinks Throughout

Any dietary requirements can be accommodated for when given notice



# MEMORIAL SERVICE

SERVICE : 2 HOURS

Monday - Friday  
20 - 80 guests  
Gallery  
\$300

Monday - Friday  
80 - 200 guests  
Grand Beach Hall  
\$500

Inclusive of room setup, microphone and speaker,  
projector and screen, and white linen table-cloths.

## FOOD & BEVERAGES

Additional option to provide the following menu:

\$25 PER PERSON

Freshly Baked Devonshire Scones with Yarra Valley Jams & Cream  
Assorted Petite Quiches with Relish (V)  
Pork & Fennel Sausage Rolls

Served with Percolated Arabica Coffee & Tea

Alcoholic and non-alcoholic beverages can be arranged on consumption  
or  
a beverage package including:

Draught beer, wine, sparkling, soft drink and fruit juice

2 Hours | \$20 per person  
3 Hours | \$25 per person

Any dietary requirements can be accommodated for when given notice

# BEVERAGES

## OPTION 1

3 hours	4 hours	5 hours
\$40pp	\$45pp	\$50pp

Henry's Sons, Brut Cuvee, South Eastern Australia  
Cape Vine, Sauvignon Blanc, Margaret River, WA  
Cape Vine, Shiraz, Margaret River, WA

Westie's Draught Lager  
Apple Cider, Light Beer  
Soft Drink, Fruit Juice, Sparkling Water

## OPTION 2

3 hours	4 hours	5 hours
\$48pp	\$55pp	\$60pp

All Available Beers (Tap & Bottled)  
Apple Cider, Light Beer  
Soft Drink, Fruit Juice, Sparkling Water

### *Choice of 5 wines:*

Henry's Sons, Brut Cuvee, VIC  
T'Gallant Sparkling Prosecco, VIC

Cape Vine, Sauvignon Blanc, Margaret River WA  
Seppelt The Drives, Chardonnay, VIC  
Truvee, Pinot Gris, SA  
Poderi Dal Nespole, 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

## 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. Responsible Service of Alcohol applies at all times.

# EXTRAS

## MENU

Antipasto Grazing Table \$14 per person

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Additional Bites \$6 per person

Additional Bigger Bites \$9 per person

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Additional Buffet Mains \$9 per person

Additional Buffet Sides \$6 per person

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Additional Sweet Item \$5 per person

Additional Cheese Board \$8 per person

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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

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White Linen Tablecloths & Napkins \$4 per person

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Fairy Lights Inside \$300

Festoon Lights Outside \$300

## 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 1/2 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

# KIDS OPTIONS

Children aged Under 11 are charged at ½ price the chosen package.

## MAINS

(Select One)

Battered Fish & Chips w Tomato Sauce  
Chicken Tenders & Chips  
Cheese & Tomato Pizza

## DESSERT

(Select One)

Ice Cream Sundae  
Chocolate Brownie

Any dietary requirements can be accommodated for when given notice.