

EVENTS

With unrivalled panoramic views over the St Kilda foreshore, West Beach Bathers Pavilion offers a unique beachfront setting for the most memorable of celebrations.

We will always provide a comfortable indoor and outdoor space with direct access to the beach to enjoy everything our venue has to offer whilst our dedicated staff take care of you and your guests.

Let our hands-on and experienced event coordinators curate your ideal event and guide you through every step, from connecting you with quality stylists, florists, and entertainment to tailoring the menu and beverages to your desires.

With an expansive sit-down capacity of 200 and stand-up cocktail capacity of 500, the only limit is your imagination.



CONTACT US

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VENUE DETAILS

Grand Beach Hall

Our professional event coordinators will walk you through each stage of your event, and can provide our suppliers list to enhance your day.

We allow 1.5 hours prior access to the venue, and next day bump-out and collection can be arranged with at least one week's notice.

An expansive 200m² timber lined hall with surrounding decking captures the feeling of a seaside resort with full-length windows offering uninterrupted views over the beach.

Seated
up to 220

Cocktail
up to 500

Gallery

Part of the original Pavilion built in 1928, this lovingly restored room offers both privacy and intimacy with bi-folding doors that lead to a large marquee-covered decking.

Seated
up to 80

Cocktail
up to 150



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

Duration:	2 hours	3 hours	4 hours
Select:	4 Hot or Cold	6 Hot or Cold	6 Hot or Cold & 1 Substantial
Price:	\$35pp	\$40pp	\$48pp

COLD

Lemongrass Smoked Salmon & Avocado Blini
Freshly Shucked Oysters w Lemon Vinaigrette
Rare Beef & Horseradish Potato Wafer
Beetroot & Herb Ricotta Dill Scone
Asparagus, Feta & Mint Crostini
Sesame Tuna Tataki & Ginger

HOT

Pumpkin, Green Chilli & Coriander Fritters
Maple Seared Scallop, Chorizo & Sweet Potato
Baby Jacket Potatoes, Sour Cream & Chive
Sweet Potato & Cashew Empanadas
Chili & Ginger Chicken Skewers
Beef & Mozzarella Meatballs
Katafi Prawns

SUBSTANTIAL

Prosciutto, Tomato & Basil Pizzas
Roasted Veg Quesadilla & Salsa Verde
Gippsland Valley Lamb Souvlaki
Westie's Fish & Chip Cones
Westie's Beef Sliders

Add Hot or Cold Canape : \$6 per person
Add Substantial Canape : \$8 per person

Children aged under 11 : \$15 per child
Fish & Chips / Ice-Cream

Special dietary needs can be accommodated upon request

BUFFET

Duration 4 hours

\$58 per person

APPETISER

House-made Dips with Artisan Breads & Crudites

MAIN BUFFET

(Select 3)

- ☐ Chargrilled Vegetables
- ☐ Sweet Potato, Feta, Almonds
- ☐ Mini Vegetarian Pizza
- ☐ Beer Battered Hoki
- ☐ Salt & Pepper Calamari
- ☐ House-made Burger Patties

Additional Item : \$7pp

(Select 2)

- ☐ Roast Hapuka Fillet
- ☐ Salt Crusted Atlantic Salmon
- ☐ Spiced Rubbed Chicken
- ☐ Grass Fed Sirloin Fillet

Additional Item : \$10pp

Served with Crispy Fried Potatoes, Garden Salad,
Bread Rolls & Condiments

DESSERT BUFFET

(Select 2)

Lemon Meringue Cup Cakes
Flourless Chocolate Cake
Sticky Date Pudding
Trio of Macaroons
Fresh Fruit Platter
Berry Pavlova

Children aged under 11 : 1/4 price

Special dietary needs can be accommodated upon request

PLATED

Duration 4 hours

2 Courses : \$65 per person

3 Courses : \$72 per person

ENTREE

(Select 1)

Black Quinoa Salad with Spinach, Broccolini, Root Vegetables & Tarmari
Classic Caesar Salad with Smoked Bacon, Parmesan, Croutons & Soft Egg
Chargrilled Squid Salad with Manchego Cheese, Dates, Lemon & Prosciutto
Harrisa Chicken, Moroccan Couscous, Citrus Peel, Currants & Lime
Venison & Smoked Duck Terrine, Quince & Croutons
Cauliflower, Turmeric, & Almond Salad

ALTERNATING MAINS

(Select 2)

Atlantic Salmon, Orange & Fennel
Pan Fried Hapuka, Asparagus, Pea & Pecorino
Spiced Rubbed Chicken, Peanut Slaw, Truffle & Porcini
Aged Eye Fillet, White Bean & Potato Puree, Tomato & Red Wine Jus
Gippsland Valley Lamb Rump, Carrot Mustard Puree & Fondant Potato

SHARED SIDES

(Select 2)

Chorizo & Kipfler Potatoes
Green Beans, Goats Curd & Almonds
Dutch Carrots, Honey & Hazelnuts
Gem Lettuce, Brioche & Parmesan
Mixed Garden Salad

DESSERT BUFFET

(Select 2)

Flourless Chocolate Cake
Sticky Date Pudding
Trio of Macaroons
Fresh Fruit Platter
Berry Pavlova

Children aged under 11 : 1/4 price

Special dietary needs can be accommodated upon request

AFTERNOON TEA

Duration 3 hours

\$40 per person

CANAPE ON ARRIVAL

(Select 1)

Lemongrass Smoked Salmon & Avocado

Rare Beef & Horseradish Potato Wafer

Beetroot & Herb Ricotta Dill Scone

Asparagus, Feta & Mint Crostini

BUFFET

Selection of Ritz Style Ribbon Sandwiches

Freshly Baked Devonshire Scones with Strawberry Jam & Cream

(Select 1)

Pumpkin, Green Chilli & Coriander Fritters

Assorted Petite Quiches

Pork & Fennel Sausage Rolls

Mini Lamb & Rosemary Pies

(Select 1)

Lemon Meringue Cup Cakes

Trio of Macaroons

Fresh Fruit Platter

Berry Pavlova

Served with Filtered Arabica Coffee & Tea

Add Hot or Cold Canape : \$6 per person

Add Substantial Canape : \$8 per person

Bottomless Bubbly : \$15 per person

White Linen & Napkins : \$4 per person

Barista Coffee : \$5 per person

Children aged under 11 : \$15 per child

Fish & Chips / Ice Cream

Special dietary needs can be accommodated upon request

BREAKFAST

Duration 3 Hours

\$40 per person

BUFFET

House-Made Chrystal Granola & Natural Yogurt

Fluffy Panackes & Maple Syrup

Fresh Fruit Salad

Scrambled Free Range Eggs

Crispy Bacon

Grilled Herb Tomatoes

Sauteed Field Mushrooms

Served with a selection of Toasted Bread & Condiments

Filtered Arabica Coffee & Tea

Fresh Orange Juice

Bottomless Bubbly : \$15 per person

White Linen & Napkins : \$4 per person

Barista Coffee : \$5 per person

Children aged under 11 : 1/4 price

Special dietary needs can be accommodated upon request

KIDS PARTY

Duration 3 hours
Minimum of 20 children

\$20 per child between 2 - 8 years
\$25 per child between 9 - 15 years
\$28 per person 16 years and over

ON ARRIVAL

(Select 1)

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

MAIN

Mini Margarita Pizzas
Westies Fish & Chip Cones
Sausage Rolls

DESSERT

(Select 1)

Mini Gelato Ice-Creams
Chocolate Hazelnut Brownies
Fresh Tropical Fruit Cups

BYO Birthday Cake

Special dietary needs can be accommodated upon request

MEMORIAL SERVICE

West Beach Bathers Pavilion offers
an idyllic setting to commemorate the life of a loved one.

SERVICE

Monday - Friday
20 - 100 guests
Gallery
\$300

Monday - Friday
100 - 200 guests
Grand Beach Hall
\$500

Inclusive of room setup, microphone and speaker,
projector and screen, and background audio system

FOOD & BEVERAGE

Additional option to provide the following menu:

\$20 per person

Freshly Baked Devonshire Scones with Strawberry Jam & Cream
Assorted Petite Quiches with Relish (V)
Sausage Rolls
Served with Filtered 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 | \$15 per person

3 Hours | \$20 per person

BEVERAGES

OPTION 1

3 hours	4 hours	5 hours
\$35pp	\$40pp	\$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
\$45pp	\$50pp	\$60pp

Westie's Draught
Premium Tap & 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 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

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

EXTRAS

MENU

Additional Cold/Hot Canapé : \$6 per person
Additional Substantial Canapé : \$8 per person
Additional Sweet Item : \$5 per person
Roving Mini Gelato Ice Cream : \$4 per person
BYO Cake Service Fee : \$3 per person
Barista Coffee : \$5 per person
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Grazing Table : \$9 per person

ROOM SETTING

Ceiling Fairy Lights \$300/full room
Outdoor Festoon Lights \$300
Outdoor Braziers \$150
Projector & Screen \$150
—
Additional Set Up Service \$100 per hour
White Linen Table Cloths & Napkins : \$4 per person

TIME

Time Extension \$300 per half an hour
(with drinks on consumption)

Early Access : \$100 per hour
(subject to availability)

ADDITIONAL INFO

Soft Drink package for Under 18s priced at \$15 per person

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

All menus are subject to change