



encore

ST KILDA BEACH

CELEBRATIONS

GENERAL INFORMATION

Encore St Kilda Beach is Australia's most inspiring function venue, a space dedicated to creating life occasions. Situated just 15 minutes from Melbourne's CBD, within the St Kilda Sea Baths, the venue boasts uninterrupted views of St Kilda's foreshore and Port Phillip Bay.

Encore offers flexible room layouts to accommodate a variety of events. The combination of natural light, stunning views and modern décor will not disappoint. With capacities ranging from 50 – 700 pax, Encore is the perfect venue for your upcoming event.

VENUE HIGHLIGHTS

All rooms have ample natural light with floor-to-ceiling windows giving uninterrupted views of Port Phillip Bay and St Kilda Beach. The beach, courtyard and rooftop allow for a choice of multiple breakout areas as well as transitional spaces throughout events. Green and administration rooms are also available.

FACILITIES

- Car parking 400+
- Close to public transport
- Security personnel available
- Disabled facilities
- AV/Audio Technical support
- Wireless internet
- Cloakroom facilities
- Dance floors
- Multiple outdoor breakout areas

RECREATION

St Kilda Sea Baths offers a multitude of recreational and sporting activities, which can be easily incorporated into any event. These include:

- Spa Dreamtime
- Kite Boarding
- Beach Volleyball
- Sea Kayaking
- Paddle Boarding



ACCOMMODATION + LOCATION

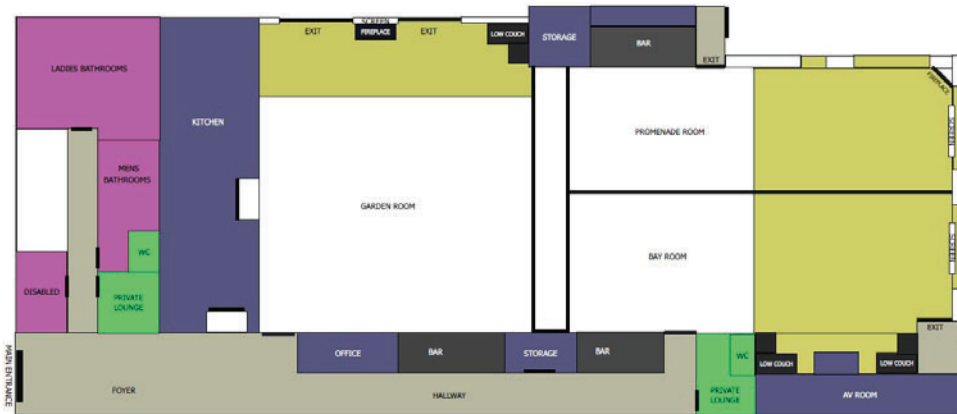
Encore is surrounded by major hotels such as Urban, St Kilda, it is an ideal option for your guests. The hotel offers designer furnishing and fittings, sundeck and is situated on Fitzroy Street within walking distance. Nearby local attractions include Fitzroy and Acland Street, Luna Park and The Palais Theatre.

GENERAL INFORMATION

CAPACITIES

Room	Cocktail	Dinner Dance	Gala Dinner	Exhibition Sq(m)	Theatre style	Cabaret
Total Venue - Ground Floor	700	270	330	450	500	320
Bay View Rooms	300	130	150	-	250	160
Garden Room	180	120	140	-	220	120
Bay Room	150	50	70	-	140	80
Promenade Room	120	50	70	-	140	80
Rooftop	300	-	-	600	-	-

Please note each room has a minimum spend that is required to secure the space; please enquire with one of our consultants as to the price for your function date.



To speak to one of our experienced events professionals please contact info@encorestkilda.com.au or call 03 9593 9033



COCKTAIL MENU

CANAPÉS

Seasonal oysters- served with
Natural with fresh lemon and lime
Red wine vinegar shallot dressing

Kingfish tartare, yuzu, dashi, toasted nori and shiso leaf (df,gf)
Crushed pea, lemon and mint tart with Fior Di Latte (v)
Black prawn arancini with lovage mayonnaise
Potato blini, taramasalata, smoked salmon roe
Poached eye fillet, black rice, native spices, black garlic aioli (df,gf)
Duck, kaffir and lemongrass filled bao
Mushroom arancini with truffle mayonnaise (v)
Ora King salmon, apple, fennel, lemon myrtle on seaweed cracker (gf,df)
Mini pork banh mi, pickled daikon, carrot and cucumber with sriracha
Sweet tomato tarts with goat's cheese and basil oil (v)
Purple corn tostada, spanner crab, bbq corn and smoked guacamole (gf)
Smoked trout tart with crushed peas and whipped crème fraiche (gf)
Assorted sushi and nigiri with wasabi, soy and pickled ginger (gf, df)
Mac 'n' cheese croquette with smoked cheddar, jalapeño, lime mayonnaise (v)
Seared scallop with roasted chorizo and apple (df,gf)
Duck and pistachio sausage roll with caramelised apple purée
Lamb pie flavoured with hoisin (gf)

SWEET TREATS

Passionfruit and white chocolate mousse with caramel biscuit
Mini choc-top with roasted white chocolate ice cream
Crème fraiche cheesecake with bergamot curd and honeycomb (gf)
Chocolate tart with hazelnut salted caramel
Mini lemon meringue tarts (gf)



SLIDERS

Angus beef cheese burger with pickles and truffle mayonnaise
Fried chicken taco, spiced avocado, cabbage and Vietnamese mint in wheat tortilla
Po'boy – battered prawns, chilli mayonnaise, iceberg and coriander in brioche bun

GRAZING

Roasted cauliflower risotto with grana padano and savory granola (v)
Red Thai duck curry with kaffir, pineapple and coconut rice (df, gf)
Roasted heirloom tomatoes with potato gnocchi, basil and ashed goat's cheese (v)
Fish and chips- crumbed Cone Bay barramundi, fries and tartare sauce
Tuna poke bowl, seasoned brown rice, avocado, nori, sesame and soy (gf)

df- dairy free, gf – gluten friendly, v- vegetarian

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

SEATED MENU

ENTRÉES

Entrées are accompanied by Burnham Bakery sourdough and

St David's cultured butter

Roasted chicken, chardonnay grapes, Jerusalem artichoke and parmesan purée (gf)

Bbq beef, onion cream, baby leek, horseradish and buttermilk (gf)

Slow cooked pork belly, radish, ramen, apple, fried saltbush (gf, df)

Mushroom filled ravioli, forest mushrooms, parsnip, truffle velouté

Kingfish crudo, cucumber, roasted nori, dashi jelly and yuzu vinaigrette (gf, df)

SIDES

Roasted chat potatoes with confit garlic and rosemary (v, df, gf)

Green beans with lemon and toasted almonds (v, df, gf)

Caramelised baby carrots with golden raisins, buffalo curd and dukkah (v,gf)

Gem lettuce with shaved heirloom vegetables (v, df, gf)

MAINS

Mains are accompanied by salad greens

Roasted lamb rump, broccolini, lamb shoulder and potato croquette

Beef fillet, truffle mash, honey roasted carrot, pearl onion, marrow and porcini jus (gf)

Roasted chicken breast, black garlic, potato rosti, asparagus and spiced carrot (gf)

Slow roasted pork, crumbed ham hock, almond romesco and broccoli rapini

Roasted duck breast, duck leg sausage, pomme rosti, charred cabbage and quince (gf)

Pan fried barramundi and clams, potato and herb dumplings and clam beurre blanc

DESSERT

White chocolate mousse with textures of passionfruit and caramel biscuit

Crème fraiche cheesecake with bergamot curd, honeycomb, lychee and hibiscus (gf)

Lemon meringue tart with confit lemon and sable biscuit (gf)

Spiced carrot cake with cream cheese mousse, ginger jelly and cardamom ice cream

Chocolate tart with hazelnut salted caramel and raspberry sorbet (gf)

SHARED MENU

OUR ANTIPASTO SELECTION

Fresh sourdough baguette

Australian marinated olives, guindillas, artichokes, roasted peppers,

Fior Di Latte mozzarella, taramasalata and hummus dips

Grass feed wagyu pastrami, Cannubi fiocco ham

COLD SEAFOOD SHARE PLATE

Fresh sourdough baguette, citrus, cocktail sauce, crème fraîche

House smoked trout rilette, seared kingfish with native spices

Marinated octopus and mussels

Cooked peeled prawns, seasonal oysters

FEASTING MAIN

Served to the table to share accompanied by jus gras and your choice of three sides from the selection

above. All seated meals are accompanied with assorted Burnham Bakery sourdough and

St David's cultured butter

MBS 5+ wagyu beef rump with mustard and rosemary (df, gf)

Roasted chicken galantine with shallot confit and black truffle

KIDS MENU

\$40 - Main meal + soft drink package

\$46 - Main meal, dessert + soft drink package

\$50 - Entrée, main meal + soft drink package

\$56 - Entrée, main meal, dessert + soft drink package

ENTRÉES

Mini pasta bowl with a Napoli sauce

Mini margherita pizza

MAINS

Crumbed chicken with chips and salad

Traditional fish and chips with tomato sauce

Margherita pizza

Penne pasta with a bolognese sauce

DESSERT

Fruit salad with a scoop of ice cream

Vanilla ice cream with chocolate topping

WINTER MENU SPECIAL

\$125 PP SEATED

CANAPÉS ON ARRIVAL

Chef's selection of canapés 3 pieces per person

SET ENTRÉE

Choice of one entrée served with dinner rolls

OR SHARED ENTRÉE

Shared antipasto selection, refer to menu for full description

MAIN

Choice of two mains served alternating with salad greens

SET DESSERT

Choice of one dessert served with tea and coffee

OR ROAMING SWEET TREATS

Choice of two sweet treats served roaming with tea and coffee

DRINKS PACKAGE A- 5HRS – *refer to inclusions below*

\$125 PP COCKTAIL

8 x Canapes

2 x Sliders

2 x Grazing Items

2 x Sweet Treats

DRINKS PACKAGE A- 5HRS – *refer to inclusions below*

PLEASE NOTE:

Only valid for events taking place between April 1st and September 30th. All menu items are subject to change and are non – interchangeable. Items cannot be removed from the packages, but a 10% discount applies to any upgrades. Cannot be used in conjunction with any other offer.

SAMPLE PACKAGES

The below are sample packages only, we are happy to design a bespoke package that suits your specific needs and budget, all packages are based on a price per person.

COCKTAIL PACKAGES

\$128 PER HEAD

6 canapés, 2 sliders, 1 grazing, 2 sweet treats, drinks package A (6hrs)

\$141 PER HEAD

6 canapés, 2 sliders, 1 grazing, 1 dessert buffet, drinks package A (6hrs)

\$143 PER HEAD

8 canapés, 1 slider, 1 grazing, 1 antipasto station, 2 sweet treats, drinks package A (6hrs)

\$152 PER HEAD

8 canapés, 2 sliders, 2 grazing, 2 sweet treats, drinks package A (6hrs)

SEATED PACKAGES

\$150 PER HEAD

3 canapés on arrival, entrée (alternate), main (alternate), dessert- 2 sweet treats

Drinks package A (6hrs)

\$152 PER HEAD

8 canapés on arrival (extended), main (feasting), dessert – 2 sweet treats

Drinks package A (6hrs)

\$157 PER HEAD

3 canapés on arrival, entrée (1 choice), main (alternate), dessert (alternate)

Drinks package A (6hrs)

\$159 PER HEAD

3 canapés on arrival, entrée (alternate), main (alternate), dessert (alternate)

Drinks package A (6hrs)

DRINKS PACKAGES

PACKAGE A: 1 sparkling, 1 white, 1 red and 1 beer to lead

SPARKLING

Habitat Sparkling, Multi Region

WHITE

Tatachilla, Sauvignon Blanc, Multi Region

RED

Tatachilla, Shiraz, Multi Region

BEER

Carlton Draught, Cascade Light

PACKAGE B: Your choice of 1 sparkling, 1 white, 1 red and 1 beer/cider to lead

SPARKLING

Paul Louis French Sparkling, Loire Valley, FRA

WHITE

Robert Oatley 'Signature' Chardonnay, Margaret River, WA

Babich 'Black Label', Sauvignon Blanc, Marlborough, NZ

Artigiano Pinot Grigio, Veneto, IT

RED

Kangarilla Road Shiraz, McLaren Vale, SA

Capel Vale Cabernet Merlot, Margaret River, WA

Pocketwatch Pinot Noir, Yarra Valley & Mornington Peninsula, VIC

BEER & CIDER

Carlton Draught, Corona, Peroni, Asahi, Cascade Light, Bulmers cider

DURATION	A	B	C
3 hrs	\$40	\$55	\$70
4 hrs	\$45	\$60	\$75
5 hrs	\$50	\$65	\$80
6 hrs	\$55	\$70	\$85

PACKAGE C: Your choice of 1 sparkling, 1 white, 1 red and 1 beer/cider to lead

SPARKLING

Chandon Blanc de Blanc, Yarra Valley, VIC

WHITE

Pacha Mama Riesling, Heathcote, VIC

Cape Mentelle 'Brooks' Chardonnay, Margaret River, WA

The Pass Sauvignon Blanc, Marlborough, NZ

Post Card Pinot Grigio, King Valley, VIC

RED

Sally's Paddock 'Sasha' Shiraz, Pyrenees, VIC

Maverick 'Breechens' Cabernet Sauvignon, Barossa Valley, SA

Fossette Pinot Noir, Yarra Valley, VIC

Little Vespa Sangiovese, King Valley, VIC

BEER & CIDER

Carlton Draught, Coldstream Pilsner, Fat Yak

Corona, Peroni, Asahi, Cascade Light, Bulmers cider

SPIRITS

Includes basic spirits – Vodka, Gin, Bourbon, Whisky, Spiced Rum

Please Note: Lead wines and beers are those that we serve as standard pour at your event, additional wines and beers listed within your chosen package will also be available on request. All packages include soft drink, juice, water, tea and coffee. Packages do not include sparkling water as table water. Basic spirits can be added to packages A and B for \$12 per head. Please note wines are subject to change.

SPIRITS PACKAGE

Add the standard or premium spirits to a beverage package of your choice for \$12 or \$20 per head. Beverage Package C includes standard spirits.

STANDARD SPIRITS PACKAGE - \$12 per head

Vodka – Wyborowa

Gin – Beefeater

Bourbon – Jim Beam

Whisky – Ballentines

Spiced Rum – Captain Morgan

PREMIUM SPIRITS PACKAGE - \$20 per head

Your choice of 1 vodka, 1 whisky and 1 gin to be served alongside the standard spirits.

Premium Vodka – Grey Goose or Belvedere

Premium Whisky – Chivas Regal or Johnny Walker Black Label

Premium Gin – Tanqueray or Bombay Sapphire

COCKTAILS

Available on a pre-ordered basis and priced at \$15 per cocktail when you order more than 40, please speak to a member of the event team for further information.

APEROL SPRITZ – Prosecco, Aperol, soda water, orange

COSMOPOLITAN – Vodka, Cointreau, lime, cranberry juice

DARK ‘N’ STORMY – Rum, ginger beer, lime

ESPRESSO MARTINI – Vodka, Kahlua, sugar syrup, espresso

FRENCH MARTINI – Vodka, Chambord, pineapple juice

MARGARITA – Tequila, Cointreau, lime

MOJITO – Rum, sugar syrup, soda, lime, mint

PIMMS CUP – Pimms, lemonade, lime, cucumber, strawberry, orange, mint

SOUTHSIDE – Gin, lime, sugar syrup, mint

FREQUENTLY ASKED QUESTIONS

WHAT IS YOUR VENUE HIRE AND PER HEAD COST?

All our event spaces have minimum spends which are priced according to the date, time and number of guests. A minimum spend is the minimum amount you must spend on food and beverage to reserve the space. Your per head cost is determined by what you choose to offer your guests.

WHAT IS INCLUDED IN THE MINIMUM SPEND?

- Venue Hire
- Function Coordinator
- Event Manager
- White linen and charcoal coloured table skirts
- Tealight candles and papaya votives
- Venue cleaning pre and post event
- All service staff
- Menu printing (this is dependent on the style of package)
- Guest board
- Table ware
- Existing furniture-all hired furniture is at an extra cost

Please note that this does not apply to external catering bookings. Please see our external catering documents for inclusions.

WHAT ISN'T INCLUSIVE OF THE MINIMUM SPEND?

- Additional table decorations
- Flowers
- Entertainment
- Bonbonnieres
- Name cards
- Wedding Cake
- PA/AV
- Security

WILL THE MINIMUM SPEND INCREASE?

No, once the minimum spend has been confirmed in writing on your Confirmation Form it will not vary.

CAN THE MINIMUM SPEND BE MADE UP ON ANY OTHER COSTS OTHER THAN FOOD AND BEVERAGE?

No, the minimum spend is to be reached with food and beverage spend alone. All AV/PA, entertainment and ceremonies are not included in the minimum spend.

DOES ENCORE CATER FOR SPECIFIC DIETARY NEEDS?

Yes, we aim to provide suitable options for all our guests. We do however need adequate time to accommodate special requests and therefore all dietary requirements must be confirmed no later than 10 working days prior to the event date.

ARE YOU AN ACCESSIBLE VENUE?

Yes, In accordance with the *Discrimination Act 1992*, we offer accessible rest rooms, lifts, accessible parking and wide doors. Please contact us for further information.

ARE THERE ANY EXTRA COSTS OTHER THAN FOOD AND BEVERAGE?

Encore's in house PA/AV system is state of the art and managed by RTR Productions. All clients must use the in house system, external PA systems are not allowed in the venue. The PA charges are based on the event duration;

Up to 3hrs - \$395 Up to 5hrs - \$475 Up to 7hrs - \$595 Up to 9hrs - \$695

If your event goes beyond 9 hrs please discuss the day rate with your Event Coordinator.

Inclusions:

PA system, Tech on Duty for the full duration the PA is in use, wireless microphone, Ipod/Laptop connectivity, Set up of PA system and sound check and Wireless internet (max 20px).

If your event requires more than 20px to have access or a dedicated router please discuss the pricing with your Event Coordinator.

For more information regarding AV/PA services at Encore please discuss with your coordinator or refer to the Terms and Conditions clause 22.

CAN I MAKE A TENTATIVE BOOKING?

We understand that making a decision on your preferred venue can take a little time and you may often need to consult colleagues and family. With this in mind we offer our potential clients a tentative booking for 7 days. This essentially places your name on the date but is not a booking. Once the 7 days has expired your name is removed from the date. Encore St Kilda Beach reserves the right to take a confirmed booking over any tentative booking. We will try our best to contact you to offer you the date but unfortunately until a booking is confirmed and deposit paid the booking is not confirmed.

HOW DO I CONFIRM MY BOOKING?

All you need to do is notify us in writing. We will then email a link to the online Confirmation Form for you to complete. You will also be issued with a deposit invoice (20% of the minimum spend); this amount can be paid by cash, cheque, credit (2% surcharge) or direct deposit. You have a maximum of 7 days to make this payment and submit the completed confirmation form.

WHEN IS MY NEXT PAYMENT DUE AFTER PAYING THE DEPOSIT?

The 1st progress payment (25% of your minimum spend) is due 3 months prior to your event date. The 2nd progress payment (25% of your minimum spend) is due 1 month prior. Your final payment of the remaining balance is due no later than 7 days prior to event date.

WHAT IS THE NEXT STAGE AFTER PAYING MY DEPOSIT?

Please expect an email from your coordinator within a week of making your booking, after this point we usually follow the following timeline in terms planning your event.

3 Month Meeting – Your first official planning meeting will be around 3 months before your event date, this is when we will go through the main bulk of information regarding menu, your ideas for the night, schedule and all supplier information.

Tasting – Complimentary tastings are usually for wedding bookings only and take place approximately 1 month prior to the event date. They take place on the first Wednesday night of every month at 6pm and are for 2 guests only.

Final Meeting – This takes place roughly 10 working days prior to your event date, we will go through the final details of your event. At this point we require confirmation of final numbers and dietary requirements.

WHEN DO I HAVE ACCESS TO THE VENUE ON THE DAY OF MY BOOKING?

You will have access to the venue 2 hours prior to the commencement of your event and 1 hour after. An additional charge may apply if earlier or later access is required. Encore must be notified at least 72 hours prior to the event regarding arrival and load out times of equipment etc.

DO I NEED TO EMPLOY SECURITY?

Encore St Kilda Beach will specify if security is required please discuss with your Event Coordinator.

WHAT TIME CAN I START MY CEREMONY?

Ceremonies can start no earlier than 5.30pm for half an hour ceremonies and 5pm for hour long ceremonies.

WHAT TIME CAN MY EVENT START?

Breakfast: 7am-11am

Lunch: 12-4pm

Evening: 6pm-12pm

Events at Encore St Kilda Beach may run for no longer than 6 hours.

WHAT HAPPENS IF I NEED TO CANCEL MY EVENT?

We understand that at times unexpected things happen and events may need to be cancelled. Please read through our terms and conditions for all relevant information.

IS THERE STAGE AVAILABLE AT THE VENUE?

Yes, each stage section measures 2000mm x 1000mm x 300mm high with charcoal carpet decks and black skirts. Staging per section is \$50 per piece.

WHAT IS ENCORE'S RESPONSIBLE SERVICE OF ALCOHOL POLICY?

All Encore staff are trained in the Responsible Serving of Alcohol, and by law may refuse to serve alcohol to any person/s who seems to be intoxicated. Encore prohibits any minors under the age of 18 years to be served or given any alcoholic beverages at any time regardless of who they are with.

WHAT ARE THE PARKING OPTIONS AVAILABLE?

There are 420 car spaces available within the St Kilda Sea Baths Complex. The parking rates are:

0 -1 hour \$6.00	1 – 2 hours \$12.00	2-3 hours \$15.00	3-6 hours \$17.00	6-24 hours \$22.00
A \$8.00 early bird rate applies guests arriving at the venue before 10am. Parking only in basement level of the car park				

Two complimentary prepaid car passes are provided per booking. Please note these are not reserved parking. Additional pre-paid passes can be arranged for \$14 per pass. 10 day's notice is required if more than 10 pre-paid parking passes are needed.

WHEN DO I HAVE TO GIVE FINAL NUMBERS?

Encore St Kilda Beach requires that you inform us of your final number of guests for catering purposes, including any special dietary requirements no later than 10 working days prior to the event date.

WHERE IS ENCORE?

Encore St Kilda is situated in the St Kilda Sea Baths Complex.

6/10-18 Jacka Blvd, St Kilda VIC 3182.

Please call us 03 9593 9033 if you need directions.

CAN ENCORE BE ACCESSED BY PUBLIC TRANSPORT?

Yes, below are a list of the Tram and Bus Services that access St Kilda.

TRAM SERVICES TO ST KILDA

No. 3 - East Malvern - St Kilda - Melb Uni

No. 16 - Kew - St Kilda - Melb Uni

No. 67 - Carnegie - St Kilda - Melb Uni

No. 79 - North Richmond - St Kilda

No. 96 - East Brunswick - St Kilda

BUS SERVICE TO ST KILDA

No. 246 - La Trobe Uni - Clifton Hill - StKilda

No. 600/922/923 - Southland - Sandringham - St Kilda

No. 606 - Port Melbourne - St. Kilda

No. 623 - Glen Waverly - Chadstone - St Kilda



IF YOU HAVE ANY FURTHER QUESTIONS OR QUERIES PLEASE DO NOT HESITATE TO ASK!