



Bespoke **EVENTS**

Let us personalise your event day with custom designed food, beverage and styling. Let your imagination run wild and create a one off event that leaves your guests impressed, amazed and fulfilled.

Our dedicated event coordinators and team of external suppliers look forward to coming together to plan and execute your perfect occasion.

Contact us today!

encore

ST KILDA BEACH

encorestkilda.com.au

bookings: 03 9593 9033

Seasonal WINTER

\$129 _{ph}

CANAPÉS

Chef's selection of canapés

ENTRÉE

Served with Noisette dinner rolls and cultured butter

Mushroom filled ravioli, forest mushrooms, parsnip and truffle velouté (v)

MAIN

Served alternating with salad greens to share

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)

DESSERT

Roaming sweet treats served with tea and coffee to the table

Mini choc-tops with roasted white chocolate ice cream

Mini lemon meringue tarts (gf)

DRINKS

Habitat Sparkling

Tatachilla Sauvignon Blanc

Tatachilla Shiraz

Peroni, Corona, Carlton Draught, Cascade Light

Soft drinks

INCLUSIONS:

The above offer includes Drinks Package A (6 hrs).

The above offer includes chef's selections of canapés (3), set entrée, alternate main, roaming dessert (2).

UPGRADES:

Aperol Spritz on arrival \$12ph, French Champagne on arrival \$15ph, Espresso Martini nightcaps \$12ph. Standard spirits \$12ph.

Drinks package B (6 hrs) \$15ph, Drinks package C (6 hrs) \$30ph.

TERMS AND CONDITIONS:

Available April - October.

Sample menu only, please see full event brochure for menu choices.

Also available for cocktail style celebrations, please ask your event coordinator for the package details.

For bespoke package or menu design, please ask your event coordinator. A 10% discount applies to bespoke packages

This offer cannot be used in conjunction with any other offer.

Seasonal SUMMER

\$149 ph

CANAPÉS

Chef's selection of canapés

ENTRÉE

Served alternating with Noisette dinner rolls and cultured butter

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

Mushroom filled ravioli, forest mushrooms, parsnip and truffle velouté (v)

MAIN

Served alternating with salad greens to share

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)

DESSERT

Roaming sweet treats served with tea and coffee to the table

Mini choc-tops with roasted white chocolate ice cream

Mini lemon meringue tarts (gf)

DRINKS

Habitat Sparkling

Tatachilla Sauvignon Blanc

Tatachilla Shiraz

Peroni, Corona, Carlton Draught, Cascade Light

Soft drinks

Standard spirits

INCLUSIONS:

The above offer includes Drinks Package A (5 hrs) with standard spirits.

The above offer includes chef's selections of canapés (3), alternate entrée, alternate main, roaming dessert (2).

UPGRADES:

Aperol Spritz on arrival \$12ph, French Champagne on arrival \$15ph, Espresso Martini nightcaps \$12ph. Premium spirits \$8ph.

Drinks package A (6 hrs) \$5ph.

Drinks package B (5 hrs) \$15ph or (6 hrs) \$20ph.

Drinks package C (5 hrs) \$30ph or (6 hrs) \$35ph.

TERMS AND CONDITIONS:

Available November - March.

Sample menu only, please see full event brochure for menu choices.

Also available for cocktail style celebrations, please ask your event coordinator for the package details.

For bespoke package or menu design, please ask your event coordinator.

This offer cannot be used in conjunction with any other offer.

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