

A stylized graphic of a horse's head in profile, facing left. The horse is white with a dark blue mane and tail. The background is white with a pattern of small dark blue dots. There are orange and blue brushstrokes at the bottom right.

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

03 9593 9033

info@encorestkilda.com.au

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

Seasonal SUMMER

wedding cocktail

\$149_{ph}

CANAPÉS

Seasonal oysters - served natural and with red wine vinegar shallot dressing

Sweet tomato tart with goat's cheese and basil oil (v)

Mac 'n' cheese croquette with smoked cheddar, jalapeño, lime mayonnaise (v)

Ora King salmon, finger lime, lemon myrtle, seaweed cracker (gf, df)

Seared scallop with roasted chorizo and apple (df, gf)

Poached eye fillet, black rice, native spices, black garlic aioli (df, gf)

Duck, kaffir and lemongrass filled bao

Lamb pie flavoured with hoisin (gf)

SLIDERS

Angus beef cheese burger with pickles and truffle mayonnaise

Fried chicken taco, spiced avocado, cabbage and Vietnamese mint in wheat tortilla

GRAZING

Roasted heirloom tomatoes with potato gnocchi, basil and ashed goat's cheese (v)

Fish and chips- crumbed Cone Bay barramundi, fries and tartare sauce

SWEET TREATS

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 canapés (8), sliders (2), grazing (2), sweet treats (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.

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

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

Seasonal SUMMER

wedding seated

\$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 (6 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.

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

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

Seasonal WINTER

wedding cocktail

\$129_{ph}

CANAPÉS

Seasonal oysters - served natural and with red wine vinegar shallot dressing

Sweet tomato tart with goat's cheese and basil oil (v)

Mac 'n' cheese croquette with smoked cheddar, jalapeño, lime mayonnaise (v)

Ora King salmon, finger lime, lemon myrtle, seaweed cracker (gf, df)

Searched scallop with roasted chorizo and apple (df, gf)

Poached eye fillet, black rice, native spices, black garlic aioli (df, gf)

Duck, kaffir and lemongrass filled bao

Lamb pie flavoured with hoisin (gf)

SLIDERS

Angus beef cheese burger with pickles and truffle mayonnaise

Fried chicken taco, spiced avocado, cabbage and Vietnamese mint in wheat tortilla

GRAZING

Roasted heirloom tomatoes with potato gnocchi, basil and ashed goat's cheese (v)

Fish and chips- crumbed Cone Bay barramundi, fries and tartare sauce

SWEET TREATS

Mini lemon meringue tarts (gf)

Chocolate tart with hazelnut salted caramel

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 canapés (8), sliders (2), grazing (2), sweet treats (2).

UPGRADES:

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

Standard spirits \$12ph, Premium spirits \$20ph.

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.

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

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

Seasonal WINTER

wedding seated

\$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

Chocolate tart with hazelnut salted caramel

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. Premium spirits \$20ph.

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.

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.



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