

Serendipity

noun

the occurrence and development of events by chance in a happy or beneficial way.
“a fortunate stroke of serendipity”

synonyms: chance, happy chance, accident, happy accident, fluke; luck, good luck, good fortune, fortuity, fortuitousness, providence; coincidence, happy coincidence
“technical innovation may be the result of pure serendipity”



encore
ST KILDA BEACH



About Us

Encore St Kilda Beach is an event 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 Port Phillip Bay.

Encore offers flexible room layouts to accommodate a variety of wedding styles. The combination of natural light, stunning views and modern décor exudes a truly unique ambience. With capacities ranging from 50 – 700 pax Encore is the perfect venue for your wedding.

CAPACITIES

ROOM	COCKTAIL	DINNER DANCE
Encore Exclusive	700	270
Bay View Room	300	130
Garden Room	180	120
Bay Room	150	50
Promenade Room	120	50

VENUE HIGHLIGHTS

- Car parking 400+
- Close to public transport
- Accessible facilities
- AV/Audio Technical support
- Private lounges
- Natural light with floor-to-ceiling windows
- Cloakroom facilities
- Dance floor
- Nearby accommodation

GET IN TOUCH

p: 03 9593 9033

e: info@encorestkilda.com.au

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



Say I Do

For those wishing to host both a ceremony and celebration in the same location, Encore provides the perfect backdrop of Port Phillip Bay.

LOCATIONS

All ceremonies take place inside Encore St Kilda on the dance floor overlooking Port Phillip Bay. All weddings taking place between (October-March) are eligible to hold their ceremony on our rooftop, for a \$500 upgrade fee, separate to the charges outlined in the packages below.

INCLUSIONS

- Up to 50 white chairs
- Signing table with linen
- Venue hire
- Ivory, red or black aisle carpet
- The Prince Arch (black or white) or The Luxe Arch (gold)
with your preferred colour of seasonal fresh floral and foliage arrangements.

CEREMONY	LOCATION	TIMING	DETAILS
Afternoon	Inside or Rooftop upgrade	3pm - 3.30pm	Maximum 300 guests \$2,770 + \$2,000 added to your minimum spend (Oct-Mar) \$1,770 + \$1,000 added to your minimum spend (Apr-Sep)
Evening	Inside or Rooftop upgrade	5pm - 5.30pm	Maximum 150 guests available all year round \$1,770 (Available all year round)
Premium*	Rooftop	4pm - 4.30pm 5pm - cocktail hour	Minimum numbers of 100 guests, maximum of 150 guests \$2,270 + \$35pp (Oct - Mar only) Cocktail Hour 3 canapés and beverage package B (1hr) Arrival drinks \$5pp upgrade. Includes rooftop upgrade fee.

Cocktail Menu

COLD CANAPÉS

Seasonal oysters - served natural with fresh lemon and lime and red wine vinegar shallot dressing
Smoked trout tart with crushed peas and whipped crème fraîche (gf)
Crushed pea, lemon and mint tart with Fior Di Latte (v)
Sweet tomato tart with goat's cheese and basil oil (v)
Poached eye fillet, black rice, native spices, black garlic aioli (df, gf)
Assorted sushi and nigiri with wasabi, soy and pickled ginger (gf, df)
Kingfish tartare, yuzu, dashi, toasted nori and shiso leaf (df, gf)
Ora King salmon, finger lime, lemon myrtle, seaweed cracker (gf, df)
Purple corn tostada, spanner crab, bbq corn and smoked guacamole (gf)
Potato blini, taramasalata, smoked salmon roe

WARM CANAPÉS

Mac 'n' cheese croquette with smoked cheddar, jalapeño, lime mayonnaise (v)
Mushroom arancini with truffle mayonnaise (v)
Prawn and coriander spring roll
Spanner crab arancini, jalapeño mayonnaise
Seared scallop with roasted chorizo and apple (df, gf)
Beef brisket croquette, Jack Daniels bbq sauce
Duck and pistachio sausage roll with caramelised apple purée
Lamb pie flavoured with hoisin (gf)
Duck, kaffir and lemongrass filled bao
Mini pork banh mi, pickled daikon, carrot and cucumber with sriracha

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)
Braised Italian meatballs with potato purée and pangrattato
Fish and chips- crumbed Cone Bay barramundi, fries and tartare sauce
Tuna poke bowl, seasoned brown rice, avocado, nori, sesame and soy (gf)

SWEET TREATS

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



Seated Menu

ENTRÉES

Entrées are accompanied by Noisette dinner rolls and St David's cultured butter

'Bang Bang' chicken, cucumber, peanut, sesame, cold noodle salad

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 (v)

Yuzu cured salmon, avocado, pickled cucumber, squid ink puff tapioca, nori furikake

MAINS

Mains are accompanied by salad greens

Roasted lamb rump, baby fennel, roasted tomato, olive 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 croquette, almond romesco and braised leeks

Roasted duck breast, confit leg, braised cabbage rye spaetzle and watercress

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

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)

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, hummus, grass feed wagyu pastrami, Cannubi fiocco ham

COLD SEAFOOD SHARE PLATE

Fresh sourdough baguette, citrus, cocktail sauce, crème fraiche, house smoked trout rillette, seared kingfish with native spices, marinated octopus and mussels, cooked peeled prawns, seasonal oysters

FEASTING MAINS

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

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

Roasted chicken galantine with shallot confit and black truffle

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.



Kids Menu

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

Vanilla ice cream with chocolate topping

Fruit salad with a scoop of ice cream

\$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





Drinks Packages

PACKAGE A

1 sparkling, 1 white, 1 red and 1 beer to lead

SPARKLING

Habitat Sparkling, Multi Region, AUS

WHITE

Tatachilla Sauvignon Blanc, Multi Region, SA

RED

Tatachilla Shiraz, Multi Region, SA

BEER

Carlton Draught, Corona, Peroni and Cascade Light

PACKAGE B

1 sparkling, 1 white, 1 red and 1 beer/cider to lead

SPARKLING

Paul Louis French Sparkling, Loire Valley, FRA

Montevecchio Moscato, Heathcote, VIC

WHITE

Robert Oatley 'Signature' Chardonnay, Margaret River, WA

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

Artigiano Pinot Grigio, Veneto, IT

ROSÉ

Lost Buoy 'Pink Sky' Rosé, McLaren Vale, SA

RED

Kangarilla Road Shiraz, McLaren Vale, SA

Sandalford Cabernet Merlot, Margaret River, WA

Pocketwatch Pinot Noir, Yarra Valley & Mornington Peninsula, VIC

BEER & CIDER

Carlton Draught, Corona, Peroni, Asahi,

Cascade Light and Bulmers cider

PACKAGE C

1 sparkling, 1 white, 1 red and 1 beer/cider to lead

SPARKLING

Chandon Blanc de Blanc, Yarra Valley, VIC

Lana Moscato, King 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

ROSÉ

Even Keel Rosé, Mornington Peninsula, VIC

RED

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

Aramis White Label Cabernet Sauvignon, McLaren Vale, SA

Fossette Pinot Noir, Yarra Valley, VIC

Hentley Farm 'Villain & Vixen' Grenache Barossa Valley, SA

BEER & CIDER

Carlton Draught, Coldstream Pilsner, Fat Yak, Corona

Peroni, Asahi, Cascade Light and 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 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. Encore practices responsible service of alcohol. The safety of our patrons and staff is our number one priority. The above package items are subject to change based on supply and availability.

Spirits & Cocktails

STANDARD SPIRITS PACKAGE

Vodka – Wyborowa
Gin – Bombay Dry
Bourbon – Jim Beam
Whisky – Ballentines
Spiced Rum – Captain Morgan

PREMIUM SPIRITS PACKAGE

*Your choice of 1 Vodka, 1 Whisky and 1 Gin
to be served alongside the following standard spirits:*

Premium Vodka – Grey Goose or Belvedere
Premium Whisky – Chivas Regal or Johnny Walker Black Label
Premium Gin – Tanqueray or Bombay Sapphire

COCKTAILS

Cocktails are a pre-order option only

Aperol spritz - prosecco, aperol, soda, 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. The 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 (dependent on the style of package)
- Guest board
- Table ware
- Existing furniture-all hired furniture is at an extra cost
- One security guard

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

WHAT ISN'T INCLUSIVE OF THE MINIMUM SPEND?

- Additional table decorations
- Flowers
- Entertainment
- Bonbonnières
- Name cards
- Wedding cake
- PA/AV
- Additional Security (only required for groups of more than 150)

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 ceremony fees 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 - \$495 | Up to 7hrs - \$595 | Up to 9hrs - \$695

If your event goes beyond 9 hrs please discuss the day rate with your 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. 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 card 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 6-8 weeks prior to the event date. They take place on the first Tuesday 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 to 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 MY EVENT START?

Breakfast: 7am - 11am

Lunch: 12 - 4pm

Evening: 6pm-12pm / 6:30pm-12:30pm / 7pm – 1am

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

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 \$60 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 \$16.00 | 3 - 6 hours \$20.00 | 6 - 24 hours \$22.00

An \$8.00 early bird rate applies for guests arriving at the venue before 10am and parking on Basement Level 2.

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 days 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.

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 - St Kilda

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

No. 606: Port Melbourne - St. Kilda

No. 623: Glen Waverly - Chadstone - St Kilda



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