

encore
ST KILDA BEACH

Development

noun

the process of developing or being developed.

synonyms: evolution, growth, maturing, expansion, enlargement, spread, buildout, progress, success, blossoming, blooming, burgeoning, headway.

Encore St Kilda

Encore St Kilda Beach is an event space dedicated to crafting and celebrating life's most memorable 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 flexibility for room layouts, a combination of natural light, stunning views, state of the art inbuilt audio visual technology and modern design. With multiple operable walls and capacities ranging from 30 – 300 guests seated, and up to 700 cocktail style, Encore is the perfect destination for your upcoming event.





Meetings & Conferences

STANDARD CATERING:

HALF DAY \$74 | FULL DAY \$84

Morning Tea: 2 pieces pp (choice of 2 items)

Lunch: 4 pieces pp - Assorted nori and rice paper rolls, assorted sandwiches and choice of 1 baked item

Afternoon Tea: 2 pieces pp (choice 2 items)

PREMIUM CATERING

(UNDER 50 DELEGATES):

HALF DAY \$86 | FULL DAY \$96

Morning Tea: 2 pieces pp (choice of 2 items)

Lunch: 6 pieces pp - Assorted nori and rice paper rolls, assorted sandwiches and choice of 1 baked item and 1 gourmet salad

Afternoon Tea: 2 pieces pp (choice 2 items)

PREMIUM CATERING

(OVER 50 DELEGATES):

HALF DAY \$86 | FULL DAY \$96

Morning Tea: 2 pieces pp (choice of 2 items)

Lunch: 6 pieces pp - Assorted nori and rice paper rolls, assorted sandwiches and choice of 2 baked items and 2 gourmet salads

Afternoon Tea: 2 pieces pp (choice 2 items)

Inclusions: Morning tea sessions are served with seasonal sliced fruit platters. Lunch and afternoon tea sessions are inclusive of seasonal whole fruit. Freshly brewed coffee, a selection of boutique teas, fresh juices and water are included in all packages. Served on arrival and with each catering session.

EXECUTIVE CATERING

(UNDER 50 DELEGATES):

HALF DAY \$93 | FULL DAY \$103

Arrival: Espresso coffee and biscotti

Morning Tea: 2 pieces pp (choice of 2 items)

Lunch: 6 pieces pp - Assorted nori and rice paper rolls, assorted sandwiches, your choice of 1 baked items, 1 gourmet salad and 1 hot grazing item

Afternoon Tea: 2 pieces pp (choice 2 items)

EXECUTIVE CATERING

(OVER 50 DELEGATES):

HALF DAY \$93 | FULL DAY \$103

Arrival: Espresso coffee and biscotti

Morning Tea: 2 pieces pp (choice of 3 items)

Lunch: 6 pieces pp - Assorted nori and rice paper rolls, assorted sandwiches, your choice of 2 baked items, 2 gourmet salads and 2 hot grazing items

Afternoon Tea: 2 pieces pp (choice of 3 items)



Conference Menu

MORNING TEA & AFTERNOON TEA

Toasted ham and cheese croissant
Assorted mini danishes
Caramel doughnuts
Poached pear with coconut yoghurt, cranberry granola (v)
Egg and bacon tart (gf)
Mixed berry and white chocolate muffin (v)
Almond friand with blueberries (gf)
Mushroom and spinach jaffle (v)
Ham and cheese jaffle
Chocolate, hazelnut brownie with raspberry gel (gf, v)
Apple crumble tart with vanilla bean ice cream (gf, v)
Cocoa, hazelnut, goji and coconut slice (gf, v)

SANDWICHES, ROLLS & WRAPS

Chef's selection of sandwiches from the below
Wagyu pastrami roll, horseradish cream, cucumber, dijon
Turkish bread filled with avocado, egg, feta, rocket, sumac (v)
Toasted Reuben sandwich, corned beef, sauerkraut, cheese
Poached chicken roll, kohlrabi remoulade
Veal schnitzel roll with coleslaw, jalapeño
Open sandwich with hummus, roasted peppers, goat's cheese, rocket (v)

BAKED ITEMS

Braised beef and red wine pie
Chicken and mushroom pie
Lamb and rosemary pie
Pork and fennel sausage roll
Quiche Lorraine
Pumpkin, fetta and leek quiche (v)
Spinach, fetta and sundried tomato quiche (v)
Smoked salmon, capers and dill quiche

ASIAN-STYLE

Standard Package assortment
Served with (gf) soy sauce
Tuna, cucumber and avocado rice paper roll (gf, df)
Teriyaki chicken and cucumber hand roll (gf, df)

Executive and Premium Package assortment
Served with (gf) soy sauce
Roast Peking duck, shiso and enoki rice paper roll (gf, df)
Spicy prawn and avocado hand roll (gf, df)

HOT GRAZING

Spinach and ricotta tortellini with tomato sugo, dried olives, basil (v)
Cauliflower risotto, roasted hazelnut, sage, parmesan, toasted sourdough (v)
Braised Italian meatballs with potato purée, pangrattato
Moroccan chicken tagine with green olives, toasted almonds, lemon couscous
Red Thai duck curry with kaffir lime, pineapple, coconut rice (df, gf)

SALADS

Niçoise salad, egg, anchovy, tomato, potato, green beans, olives
Ancient grain salad, capers, pine nuts, pickled barberries with honey yoghurt dressing (v)
Potato, hot smoked salmon with crème fraiche dressing, pickled shallots, peas
Chicken Caesar salad, croutons, boiled egg, cos lettuce, parmesan
Roasted cauliflower, cracked wheat, pomegranate, tahini, hazelnut (v)
Vietnamese chicken salad with wombok slaw, sesame, nuoc cham

Please speak to a coordinator for further information on the vegan options we are able to cater.

(gf) gluten free (v) vegetarian (vg) vegan (df) dairy free

Breakfast Events

The below are sample packages only, we are happy to design a bespoke package that suits your specific needs and budget.

SEATED BREAKFAST PACKAGES

\$45 PER PERSON

Seated hot breakfast served alternating
Fruit platters and Danish pastries to share
Standard Breakfast Beverage Package

\$60 PER PERSON

3 x canapés on arrival
Seated hot breakfast served alternate
Fruit platters and Danish pastries to share
Standard Breakfast Beverage Package

BUFFET BREAKFAST PACKAGES

\$56 PER PERSON

3 x canapés on arrival
4 x standard breakfast buffet items of your choice
Standard Breakfast Beverage Package

\$80 PER PERSON

Choice of 3 canapés on arrival
2 x premium breakfast buffet items of your choice
Bakery Station
Cereal Station
Standard Breakfast Beverage Package

BEVERAGE PACKAGES

STANDARD PACKAGE

Tea, freshly brewed coffee, juice and water

PREMIUM PACKAGE

+ \$10 PER PERSON

Boutique tea station, espresso coffee, juice and water



Breakfast Menu

CANAPÉS - \$6 PER ITEM

Almond croissants (v)

Goat's curd and caramelised onion tart (v, gf)

Fried quail egg on sourdough with kale, béarnaise (v)

Toasted waffle with maple syrup mascarpone, blueberry powder, hazelnut praline (v)

Grilled bacon, lettuce and tomato brioche roll with truffle mayonnaise

Corn fritter with avocado, beetroot cured king salmon, sorrel

Mushroom and spinach toastie (v)

Ham and cheese toastie

BREAKFAST BUFFET - STANDARD - \$6.5 PER ITEM

Toasted banana bread with French vanilla butter, maple syrup (v)

Raspberry and white chocolate muffin (v)

Toasted ham and cheese croissant

Mini bagel with smoked ocean trout, dill, avocado, mayonnaise, capers

Bircher muesli with coconut labna, corn flake crunch, passion fruit (v)

Seasonal fruit platters (v)

BREAKFAST BUFFET - PREMIUM - \$7.5 PER ITEM

Bacon and egg muffin with Swiss cheese, ketchup

Brioche French toast with toasted marshmallow, berry compote (v)

Turkish bread filled with avocado, egg, feta, rocket, sumac (v)

Hot smoked ocean trout and fennel quiche with avocado (gf)

SEATED BREAKFAST - \$28 PER PERSON

All seated breakfasts are served with seasonal fruit and a selection of Danish pastries

Scrambled eggs, grilled asparagus, pine nut gremolata, hash brown with toasted sourdough (v)

Poached eggs, blistered vine tomatoes, maple glazed bacon, sautéed kale on sourdough

Potted eggs filled with spinach, goat's cheese, tarragon, sautéed mushrooms with sourdough (v)

Eggs benedict with bacon, toasted English muffin, hollandaise

(gf) gluten free (v) vegetarian (vg) vegan

Breakfast Stations

JUICE AND MOCKTAIL STATION - \$10 PER PERSON

An interactive juice based cocktail experience

4 juices on display for self-serve and 2 fresh breakfast mocktails made to order

CEREAL STATION - \$15 PER PERSON

An assortment of nuts, fruits, muesli and yoghurts (4 selections, 2 pcs per person)

Bircher muesli with coconut labna, corn flake crunch and passion fruit curd

Poached stone fruits with toasted almond crumble

Cranberry, coconut and puffed quinoa granola

Buffalo yoghurt with slices of mango, strawberries and blueberries

BAKERY STATION - \$15 PER PERSON

An assortment of baked items (4 selections, 2 pcs per person)

Warm banana bread with vanilla butter and orange infused maple syrup

Berry and roasted white chocolate muffin

Cocoa, hazelnut, goji and coconut slice

Assorted danishes

Bacon and egg tartlet

**Minimum of 3 stations per event*

**Minimum guest count of 70 ppl*

Corporate Events

12PM ONWARDS

SEATED PACKAGE

\$159pp | 1st July 2023 - 30th June 2024

\$169pp | 1st July 2024 - 30th June 2025

Chef's selection of 3 canapés

Entrées served alternating with Noisette dinner rolls and St David's cultured butter

Mains served alternating with salad greens to share

Roaming sweet treats served with tea and coffee to the table

Beverage Package A for 4 hours

COCKTAIL PACKAGE

\$145pp | 1st July 2023 - 30th June 2024

\$155pp | 1st July 2024 - 30th June 2025

6 x hot and cold canapés

1 x slider

2 x grazing item selections (served 50/50)

1 x dessert canapé

Beverage Package A for 4 hours

SEATED PACKAGE - 12PM TIL 3PM

\$139pp | 1st July 2023 - 30th June 2024

\$149pp | 1st July 2024 - 30th June 2025

Your selection of entrée (antipasto or single choice) & main (alternating main or feasting)

OR

Main (alternating main or feasting) & dessert (single choice dessert)

Beverage Package A for 3 hours

A range of upgrades and add on options are available on the above packages, please chat to one of our coordinators to find out more.





Canapés

HOT & COLD

- Kingfish tartare, yuzu, dashi, toasted nori, shiso leaf (df, gf)
- Blini with taramasalata, smoked Yarra Valley caviar
- Smoked trout tart with crushed peas, whipped crème fraiche (gf)
- Sweet tomato tart with goat's curd, basil oil (gf, v)
- Purple corn tostada, bbq corn, smoked guacamole salsa (gf, v)
- Mac 'n' cheese croquette with smoked cheddar, jalapeño, lime mayonnaise (v)
- Duck sausage roll with caramelised apple jam
- Burgundy beef pie with tomato relish
- Prawn and spinach dumpling with Sichuan chilli crisp (df)
- Char Siu pork bun (df)

PREMIUM

- Appellation oysters with lime, native hot sauce (gf, df)
- Assorted sushi and nigiri with wasabi, soy, pickled ginger (gf, df)
- Chicken noodle rice paper roll with ginger nuoc cham (df, gf)
- Wild mushroom arancini with smoked garlic aioli (v)
- Vietnamese style beef in betel leaf with crispy onions (gf, df)
- Roast Peking duck in Chinese pancake

BUNS & WRAPS

- Angus beef burger with American cheese, truffled mayo, pickles in a brioche bun
- Fried chicken with fermented chilli, butter lettuce in a milk bun (df)
- Pork or chicken bánh mì with pickled vegetables
- Falafel with hummus, pickles in a flatbread (v)
- Cassava crumbed fish or chicken taco with smoked avocado in a corn tortilla (gf)

GRAZING

- Roasted lamb with tabbouleh, heirloom tomato salad, yoghurt sauce
- Crumbed Cone Bay barramundi with fries, tartare sauce
- Beef rib rendang curry with fragrant coconut rice (gf, df)
- Ocean trout poke bowl with seasoned brown rice, avocado, kimchi, nori (gf, df)
- Lentil tabbouleh salad with Middle Eastern flavours (gf, df)
- Spinach and ricotta tortellini with tomato sugo, mozzarella (v)

SWEET TREATS

- Mini choc-top with roasted white chocolate ice cream
- Crème fraiche cheesecake with bergamot curd, honeycomb (gf)
- Chocolate and hazelnut brownie with salted caramel (gf)
- Mini lemon meringue pie (gf)

(gf) gluten free (v) vegetarian (vg) vegan (df) dairy free

Seated Menu

ENTRÉES

Accompanied by Noisette dinner rolls and St David's cultured butter

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

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

Mushroom filled raviolo, forest mushrooms, parsnip, truffle velouté (v)

Spinach and buffalo ricotta raviolo with slow braised tomato confit (v)

Ocean trout, spinach, grilled artichoke, sauce vierge (gf, df)

Fraser Isle spanner crab remoulade, squid ink mayonnaise, wakame sorbet (gf, df)

MAINS

Accompanied by salad greens

Goat's curd lamb rump, baby fennel, blistered tomato, olive and potato croquette

Beef fillet cooked medium-rare, truffle mash, honey roasted carrot, pearl onion, porcini jus (gf, df)

Chicken breast, black garlic, potato rosti, asparagus, spiced carrot purée (gf, df)

Slow roasted pork, crumbed ham hock croquette, almond romesco, braised leeks

Pan seared duck breast, confit duck leg, du puy lentils, brussel sprouts (gf, df)

Humpty Doo barramundi, roasted prawns, potato, lobster beurre blanc (gf)

SIDES

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

Broccolini with lemon infused oil, toasted almonds (v, gf, df)

Cabbage, fennel and mint slaw with mustard dressing (v, gf, df)

DESSERT

White chocolate mousse with textures of passion fruit, caramel biscuit

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

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

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

Chocolate and hazelnut tart, salted caramel mousse, raspberry sorbet (gf)

(gf) gluten free (v) vegetarian (vg) vegan (df) dairy free





Shared Menu

OUR ANTIPASTO SELECTION

Fresh sourdough baguette, Australian marinated olives, guindillas, artichokes, roasted peppers, Fior Di Latte mozzarella, taramasalata, hummus, grass fed wagyu pastrami, Cannubi fiocco ham

COLD SEAFOOD SHARE PLATE

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

FEASTING MAINS

Your choice of two accompanied by red wine jus and sides

Roasted chicken galantine with shallot confit, black truffle (gf)

Roast leg of lamb with mustard, rosemary (gf, df)

Pork belly with apple gastrique (gf, df)

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

Additional protein + \$7pp

Your choice of an additional protein served to share

SIDES

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

Broccolini with lemon infused oil, toasted almonds (v, gf, df)

Cabbage, fennel and mint slaw with mustard dressing (v, gf, df)

(gf) gluten free (v) vegetarian (vg) vegan (df) dairy free

Food Stations

CHEESE STATION

\$15 PER PERSON

A chef's selection of 3 cheeses (1 soft, 1 hard, 1 blue)

Fresh & dried fruit, fresh honeycomb, roasted nuts, quince paste, pickles, breads

ANTIPASTO STATION

\$20 PER PERSON

Borgo mild cacciatori, 24 month aged prosciutto di parma, Quattro Stelle wagyu pastrami, seasonally preserved vegetables, pickles, breads

SEAFOOD STATION

\$60 PER PERSON

Native appellation oysters, dressings

Crystal Bay prawns, cocktail sauce

Smoked mussels, cucumber, dill

Hiramasa kingfish, green yuzu kosho

Pickled Western Australian octopus

Dinner rolls

YUM CHA STATION

\$45 PER PERSON

Sesame prawn toast, sweet & sour sauce

Crispy roast pork belly, char siu sauce

Soy-cooked chicken, scallion, ginger

Dim Sum served with all favourite condiments

BEACH BBQ STATION WITH SALAD BAR

\$55 PER PERSON

Off the grill - choice of four

Pork ribs

Lamb kebab

Beef & black pepper chipolata

Chicken wings

Albacore tuna steaks

King prawns

Choice of three

House salad, qukes, pickled shallots, fine herbs

Ancient grain salad, capers, pine nuts, pickled barberries with honey yoghurt dressing

Potato salad, crème fraîche dressing, pickled shallots, peas

Caesar salad, croutons, boiled egg, cos lettuce, parmesan

Roasted cauliflower, cracked wheat, pomegranate, tahini, hazelnut salad

Cabbage, fennel, apple & mint slaw with lemon & chilli dressing

CHOCOLATE FOUNTAIN AND DESSERT STATION

\$30 PER PERSON

Chocolate, hazelnut salted caramel

Sicilian cannoli

Fudge brownie

Passion fruit, white chocolate mousse, caramel biscuit

Lemon meringue tart

Pandan custard cream puff

Chocolate fountain - with fruit skewers, marshmallows, biscotti, meringue bark, pretzels



Beverage Packages

PACKAGE A

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

SPARKLING

Chain of Fire Brut Cuvée, South Eastern, AUS

WHITE

Young Poets Sauvignon Blanc, Mudgee, NSW

RED

Woodbrook Farm Shiraz, Central Ranges, NSW

BEER

Great Northern, Corona, Peroni and Cascade Light

PACKAGE B +15pp

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

SPARKLING

Ca Di Alte Prosecco, Veneto, IT

WHITE

Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ

Endless Pinot Grigio, King Valley, VIC

Yering Station Elevations Chardonnay, Yarra Valley, VIC

Buller Wines RLB Moscato, Rutherglen, VIC

RED

Ladies of The Round Table Pinot Noir, Yarra Valley, VIC

Marie Louise Parisot Côtes Du Rhone, Rhone Valley, FR

Buller Wines 'The Nook' Shiraz, Rutherglen, VIC

BEER & CIDER

Carlton Draught, Great Northern, Corona, Peroni, Asahi,

Cascade Light and Bulmers Apple Cider

PACKAGE C +30pp

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

SPARKLING

Chandon Blanc de Blanc, Coldstream, VIC

WHITE

Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ

Endless Pinot Grigio, King Valley, VIC

Franca's Vineyard Riesling, Riverland, SA

Robert Oatley Chardonnay, Margaret River, WA

Buller Wines RLB Moscato, Rutherglen, VIC

ROSÉ

Minuty M Rosé, Côtes de Provence, FR

RED

Luna Estate Pinot Noir, Martinborough, NZ

Spinifex Shiraz, Barossa Valley, SA

Cabinet Card Cabernet Sauvignon, Yarra Valley, VIC

Tellurian Estate GSM, Heathcote, VIC

BEER & CIDER

Carlton Draught, Great Northern, Stone & Wood Pacific Ale,

Corona, Peroni, Asahi, Cascade Light and

Bulmers Apple 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 or premium spirits can be added to all above packages, please speak to your coordinator regarding pricing. The above package items are subject to change based on supply and availability.



Spirits & Cocktails

STANDARD SPIRITS PACKAGE

Vodka – Moskovskaya
Gin – Bombay Dry
Bourbon – Jim Beam
Whisky – Starward
Spiced rum – Captain Morgan

PREMIUM SPIRITS PACKAGE

Premium vodka – Belvedere
Premium whisky – Chivas Regal
Premium gin – Tanqueray

To be served alongside the following standard spirits

Standard bourbon – Jim Beam
Standard spiced rum – Captain Morgan

COCKTAILS

Pre-order option only - minimum order of 40

Long cocktails served on arrival

Aperol spritz - Aperol, prosecco, soda, orange
Mojito - rum, sugar syrup, soda, lime, mint
Pimms cup - Pimms, lemonade, lime, cucumber, strawberry, orange, mint
Dark 'n' stormy - rum, ginger beer, lime

Shaken cocktails served after dinner

Cosmopolitan - vodka, Cointreau, lime, cranberry juice
Espresso martini - vodka, Kahlua, sugar syrup, espresso
French martini - vodka, Chambord, pineapple juice
Margarita - tequila, Cointreau, lime

*There will be an annual increase on package prices and upgrades of 4% in line with CPI.
Please speak with your coordinator further if you have questions regarding this.*



Audio & Visual

Encore St Kilda Beach offers our clients a premium audio visual service.

State of the art equipment is installed throughout the venue to deliver audio visual for a wide range of events.

CONFERENCING

TEST AND CONNECT PACKAGE \$500

Available for Promenade, Bay or Garden Room use only (single room)

- 2 x QUEST HPI111 SPEAKERS
- 2 x 18" sub speakers
- 1 x HD projector and 100" screen
- Wireless microphone
- iPod or laptop audio input
- AV technician for set up and 1 hour of technical support

STANDARD CONFERENCING PACKAGE \$1550

- 6 x QUEST HPI111 SPEAKERS
- 2 x 18" sub speakers
- 2 x HD projectors and 100" screen
- Wireless microphone
- Black lectern (excludes lectern mics)
- iPod or laptop audio input
- 1 x white board
- 1 x flip chart
- AV technician providing support for set up and duration of event (up to 9 hours)

All events are required to use the In-House PA System. Any additional technical or operation labour will be charged per hour.

For large scale events requiring a more advanced audio visual set up and operation, speak to one of our event coordinators about our specialist AV partners.

There will be an annual increase on package prices and upgrades of 4% in line with CPI. Please speak with your coordinator further if you have questions regarding





CORPORATE GALA EVENT **\$2900 - Up to 6 hour duration**

Encore St Kilda Beach offers our clients a premium audio and lighting service. State of the art equipment is installed throughout the venue to deliver audio visual for a wide range of events.

STANDARD IN HOUSE AUDIO/PA SYSTEM:

- 6 x Quest HPI111 speakers
- 2 x 18" sub speakers
- Black lectern (excludes lectern mics)
- Wireless microphone
- 1 x Spotlight for speech location
- iPod or laptop audio input
- AV technician on duty for set up and sound check
- Fairy lights - full venue
- Dance floor lights - sound activated

All events are required to use the In-House PA System. An AV technician will be on site 1 hour prior to guest arrival and until the conclusion of formalities, including entertainment sound check. Any additional technical/operation labour will be charged per hour.

SECURITY/DOOR PERSON:

- For up to 250 ppl

TABLEWARE & FURNITURE:

- Linen, crockery, cutlery, glassware, two tealight candles and holders per table
- Access to all available Encore furniture

ADMINISTRATION & EVENT MANAGEMENT:

- Event planning
- Venue signage
- Menus & drinks lists

*There will be an annual increase on package prices and upgrades of 4% in line with CPI.
Please speak with your coordinator further if you have questions regarding this.*

Creative Light Packages

HALLWAY ENTRANCE UP LIGHTS

Price available upon request

An installation of LED up lights to illuminate the concrete wall and create a spectacular entrance feature

A selection of colours and brightness levels available which can be varied to suit your requirements

- 6 x Up lights
- 12 x Up lights

GOBO LIGHTS

Price available upon request

Project your company logo in light with a custom logo, multicolour or white light available

- Personalised black and white glass gobo and lighting fixture
- *please note manufacturing is required, minimum 4 weeks notice*

*There will be an annual increase on package prices and upgrades of 4% in line with CPI.
Please speak with your coordinator further if you have questions regarding this.*





Custom packages

OPTIONAL A&V ITEMS

- Extra wireless handheld microphone
- Wireless lapel or headset microphone
- Windows Laptop or MacBook Air Laptop
- Vision fold back monitor
- Vision Switcher
- Flip chat
- White board or electronic whiteboard
- Live camera feed
- LCD screen lectern
- LCD screen on stand

PROJECTOR & SCREEN PACKAGES

- 1 HD Projector and 100" Screen - \$200
- 2 HD Projectors and 100" Screens - \$300
- 3 HD Projectors and 100" Screens - \$400

All projector and screen packages include a windows laptop and power point remote.

STAGING

- 1m x 2m x 300mm height • \$80 per piece (max 4 pieces)
- Includes set up, black velvet skirt and steps

STAGE WASH OR SPEECH SPOTLIGHT

Profile Spot

Ensure that your MC or presenters are lit without distracting shadows, drawing attention and focus to their message

Fresnel Light

Ensure that your product displays are lit and a focal point in the room

ENCORE BAND AND DJ'S

Bands and DJs are welcome to provide their own DJ equipment, mixing desks, fold back speakers and microphones. Band and DJ inputs are located throughout the venue and our technician will facilitate the connection of equipment to the house system, which must be used for all entertainment.

ENCORE DRAPE DIVISION

Price available upon request

- Installation of a 15 meters of black drape to divide the Encore space or create a unique entrance feature
- Installation of black draping to create a neutral backdrop

*There will be an annual increase on package prices and upgrades of 4% in line with CPI.
Please speak with your coordinator further if you have questions regarding this.*

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 to be met 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 ENCORE EXPERIENCE?

- Venue hire
- Event coordinator
- Event manager
- Standard in-house AV/PA system
- Fairy lights
- Dance floor lights
- White linen and charcoal coloured table skirts
- Tealight candles
- Venue cleaning pre and post event
- All service staff
- Menu tasting for 2 guests
- Menu printing
- Tableware
- Existing furniture (all hired furniture is at an extra cost)
- Security/door attendant(s) for up to 250 guests

WHAT ISN'T INCLUSIVE OF THE ENCORE EXPERIENCE?

- Additional table decorations
- Flowers
- Entertainment
- Security for more than 250 guests

CAN THE MINIMUM SPEND BE MADE UP ON 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.

HOW DO I CONFIRM MY BOOKING?

All you need to do is notify us in writing. We will then issue you with a contract to complete and a deposit invoice for 20% of your minimum spend; this amount can be paid by cash, credit card, EFT or direct deposit. You have a maximum of 7 days to make this payment and submit the completed confirmation form.

WILL THE MINIMUM SPEND INCREASE?

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

ARE THERE ANY EXTRA COSTS OTHER THAN FOOD AND BEVERAGE?

All clients must include the Encore Experience in their event. This includes the in-house Audio/PA system, security, tableware, furniture, administration and event management.

DOES ENCORE CATER FOR SPECIFIC DIETARY NEEDS?

Amello Pty Ltd will cater for the following standard cultural or dietary related requirements at no extra charge, as we have devised existing dietary menu items to cater to these requirements.

Pregnant, Vegetarian, Vegan, Pescatarian, Gluten free, Coeliac, Dairy free, Nut free, Shellfish free, Fructose free, Halal, Muslim and Kosher friendly.

All other dietaries that are not accommodated for in our dietary menu items will require a customer designed dish(s), and there will be a flat rate surcharge of \$50 per menu (based on the package selected – up to 4 courses, canapes, entrée, main and dessert). Examples of such dietaries include but are not limited to;

Individual or multiple allergies and intolerances, post operative or medical diets, Carnivore, Keto, Paleo, Atkins, Alkaline and Whole 30.

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 want to consult with family and friends. With this in mind we offer our potential clients a tentative booking for 7 days once they have been to view the venue. 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.

ARE YOU AN ACCESSIBLE VENUE?

Yes, in accordance with the Discrimination Act 1992, we offer accessible rest rooms, lifts, accessible parking and wide doors.

DO I NEED TO EMPLOY SECURITY?

Encore St Kilda Beach will specify if security is required over and above what is included in your Encore Experience package, please discuss with your event coordinator.

WHEN IS MY NEXT PAYMENT DUE AFTER PAYING THE DEPOSIT?

The payment schedule for weddings is as follows;

Deposit Payment is 20% of the minimum spend - Due 7 days from the date of the invoice.

1st Progress Payment is 25% of the minimum spend - Due 6 months prior to the Event date.

2nd Progress Payment is 25% of the minimum spend – Due 3 months prior to the Event date.

3rd Progress Payment is 25% of the minimum spend – Due 1 month prior to the Event date.

Final payment – balance due in cleared funds must be visible no later than 7 days prior to the 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 of 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 your menu, your ideas for the night, schedule, and all supplier information.

Final Meeting: This takes place roughly 1 month prior to your event date, we will go through the final details of your event.

WHAT TIME CAN MY EVENT START?

Lunch: 12 - 4pm

Evening: 6pm-12pm / 6:30pm-12:30pm

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

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.

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.

WHAT HAPPENS IF I NEED TO CANCEL MY EVENT?

We understand that at times unexpected things happen and events may need to be canceled.

Please read through our terms and conditions for all relevant information.

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

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 CAN I COLLECT MY ITEMS POST EVENT?

You can collect any items from your event, however, any items of value must be taken with you at the conclusion of your event. Encore does not accept responsibility for any items left on the premises. All floral arrangements must be removed from the venue at the conclusion of your event. If this is not possible, you are welcome collect the following day with a fee incurred. For further information, please contact your coordinator.

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