

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

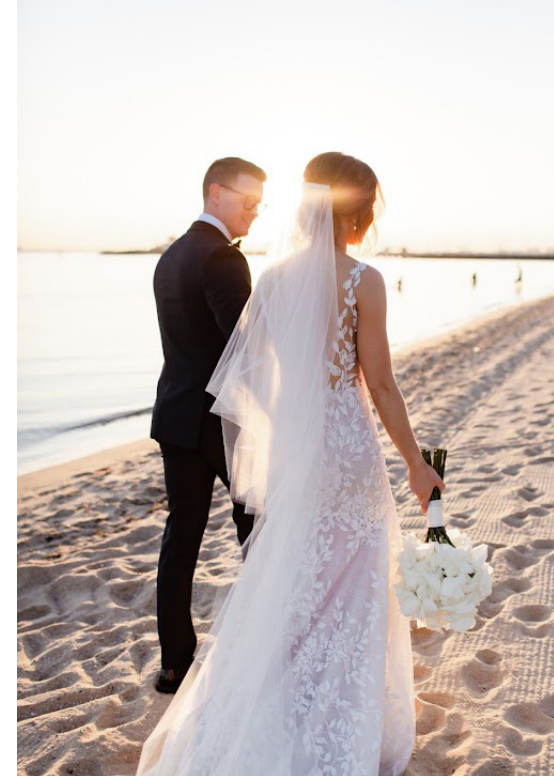


Encore St Kilda

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 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 – 300 guests seated and up to 700 cocktail style, Encore is the perfect venue for your special day.





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.

SUMMER CEREMONIES (NOV - MAR)

AFTERNOON | 3PM - 4PM

Max 300 guests

\$2,870 Ceremony Fee + \$2,000 added to your minimum spend (to cover the earlier booking time of the venue)

Rooftop upgrade + \$500

EVENING | 5PM - 6PM

Max 150 guests

\$2,870 Ceremony Fee

Rooftop upgrade + \$500

AFTERNOON CEREMONIES*

The room is set as a designated ceremony space only, no reception tables will be in place. Guest depart the venue post ceremony so the venue can be set for your evening reception (1.5-2hrs required).

**not available on Fridays from mid November - 25th December*

EVENING CEREMONIES

Your evening reception will be pre-set, all chairs, tables decorations and entertainment will be in place.

Your evening reception commences directly after your ceremony.

ROOFTOP CEREMONIES

Rooftop ceremonies are not guaranteed and are dependent on availability and weather - they are at managements discretion on the day. The \$500 upgrade fee will be refunded in full if it does not proceed.

INCLUSIONS

- Up to 50 white chairs
- Signing table with linen
- Venue hire
- Ivory, red, black or light pink aisle carpet
- The Luxe Arch (gold, black or white) or the Prince Arch (black or white)
- with your preferred colour of silk floral arrangements

WINTER CEREMONIES (APR - OCT)

AFTERNOON | 3PM - 4PM

Max 300 guests

\$1,870 Ceremony Fee + \$1,000 added to your minimum spend (to cover the earlier booking time of the venue)

EVENING | 5PM - 6PM

Max 150 guests

\$1,870 Ceremony Fee



Wedding Packages

Just Married

SUMMER - SEATED

\$192 per person | Nov 2024 - Mar 2025

\$199 per person | Nov 2025 - Mar 2026

WINTER - SEATED

\$165 per person | Apr 2024 - Oct 2024

\$178 per person | Apr 2025 - Oct 2025

CANAPÉS

Chef's selection of three canapés served roaming

ENTRÉE

Your choice of two entrées served alternating with Noisette dinner rolls

MAINS

Your choice of two mains served alternating

SIDES

Salad greens

Roasted potatoes with confit garlic, rosemary

DESSERT

Chef's selection of two sweet treats served roaming

Your wedding cake cut and served

5HR BEVERAGE PACKAGE

Beverage package A

1 sparkling, 1 white, 1 red, selection of 4 beers

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





Wedding Packages

Making Magic

SUMMER - SEATED

\$220 per person | Nov 2024 - Mar 2025

\$225 per person | Nov 2025 - Mar 2026

WINTER - SEATED

\$193 per person | Apr 2024 - Oct 2024

\$206 per person | Apr 2025 - Oct 2025

CANAPÉS

Your choice of three canapés served roaming

ENTRÉE

Your choice of two entrées served alternating with Noisette dinner rolls OR

Antipasto platters served to share

MAINS

Your choice of two mains served alternating OR

Shared style main with your choice of 2 proteins

SIDES

Alternating Mains

Salad greens served to share

Shared Style Mains

Roasted potatoes with confit garlic, rosemary

Broccolini with lemon infused oil, toasted almonds

Cabbage, fennel and mint slaw with mustard dressing

DESSERT

Your choice of two sweet treats served roaming

Your wedding cake cut and served

5HR BEVERAGE PACKAGE

Beverage package B + Standard spirits

1 sparkling, 1 moscato, 3 whites, 3 reds, selection of 5 beers and 1 cider

Standard spirits - vodka, whisky, gin, bourbon, spiced rum

There will be an annual increase on package prices and upgrades in line with CPI.

Wedding Packages

Even After

SUMMER - SEATED

\$250 per person | Nov 2024 - Mar 2025

\$259 per person | Nov 2025 - Mar 2026

WINTER - SEATED

\$215 per person | Apr 2024 - Oct 2024

\$230 per person | Apr 2025 - Oct 2025

CANAPÉS

Your choice of three canapés served roaming

ANTIPASTO

Our antipasto selection served to share

ENTRÉE

Your choice of two entrées served alternating with Noisette dinner rolls

MAINS

Your choice of two mains served alternating OR
Shared style main with your choice of 2 proteins

SIDES

Alternating Mains

Salad greens served to share

Shared Style Mains

Roasted potatoes with confit garlic, rosemary

Broccolini with lemon infused oil, toasted almonds

Cabbage, fennel and mint slaw with mustard dressing

DESSERT

Your choice of two sweet treats served roaming

Your wedding cake cut and served

5HR BEVERAGE PACKAGE

Beverage package C + Premium spirits

1 sparkling, 1 moscato, 1 rosé, 4 whites, 4 reds, selection of 6 beers and 1 cider

Premium spirits - vodka, whisky, gin, bourbon, spiced rum

There will be an annual increase on package prices and upgrades in line with CPI.





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)
- 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, pickles, seasonal vegetables, Fior Di Latte mozzarella, dips, 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

Fresh sourdough baguette, Australian marinated olives, pickles, seasonal vegetables, Fior Di Latte mozzarella, dips, grass fed wagyu pastrami, Cannubi fiocco ham

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

Kids Menu

Kids packages are available for guests aged between 1-12yo

\$50 - Main, dessert + soft drink package

\$55 - Entrée, main + soft drink package

\$60 - Entrée, main, 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

Vanilla ice cream with chocolate topping

Fruit salad with a scoop of ice cream

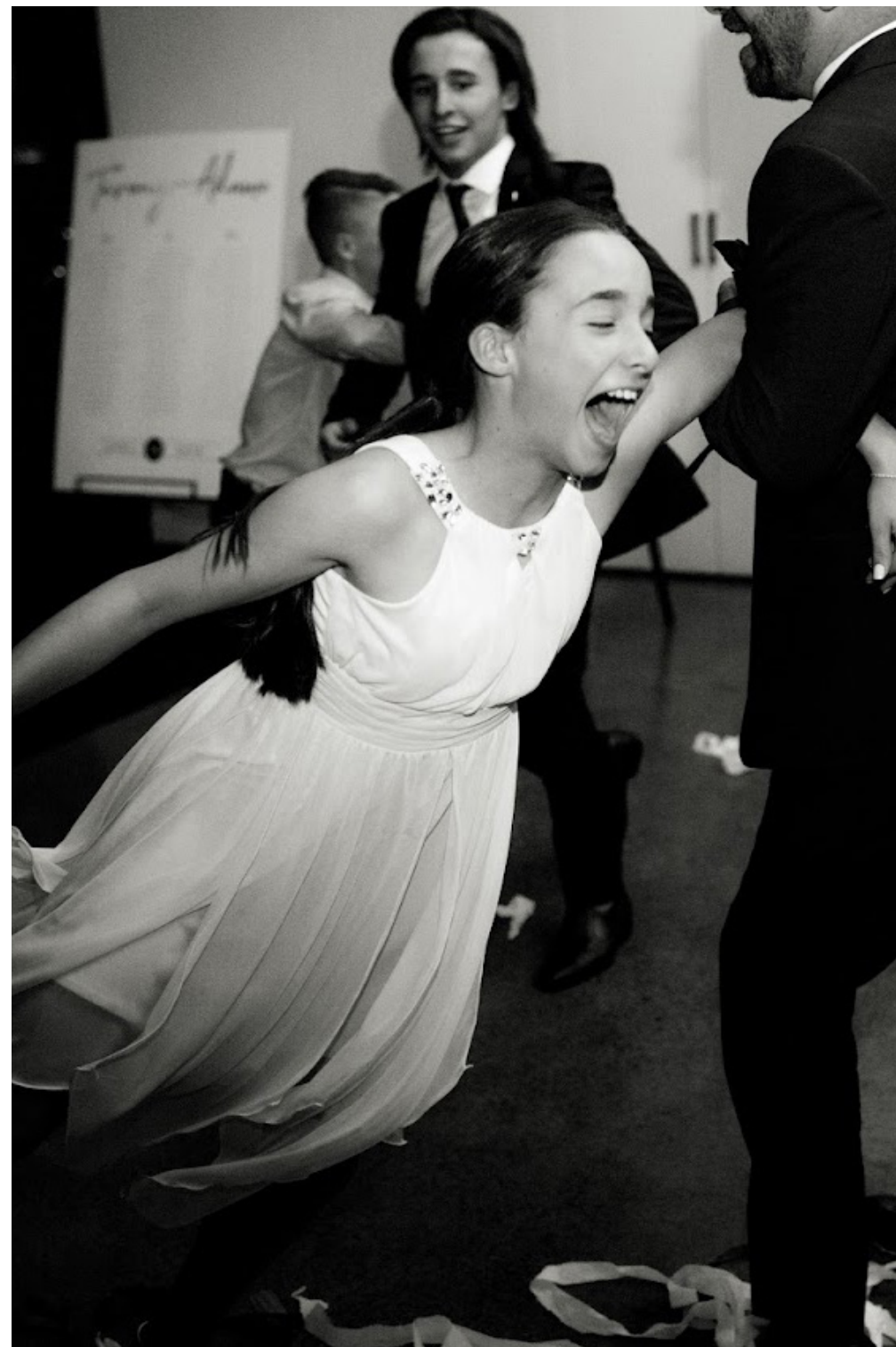
Underage guests aged between 13-17yo can dine on an adult food package + \$35 non-alcoholic beverage package.

Crew Meals

\$90 - Main + beverage package

\$115 - Entrée, main + beverage package

\$130 - Entrée, main, dessert + beverage package





Beverage Packages

PACKAGE A

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

SPARKLING

Chain of Fire Brut Cuvéé, 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 – Grainshaker
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 in line with CPI.
Please speak with your coordinator further if you have questions regarding this.*

Wedding Recovery

Your wedding is one of the most fun and exciting days of your life. We can't blame you for wanting to keep the party going for as long as possible! Why not back up your fabulous day and let the good times roll on, with your favourite people at a beachside wedding recovery.

Republica St Kilda Beach | Courtyard Verandah

3-hours | 12pm - 3pm

Cocktail style | 30 - 100 guests

Pre-paid food & beverage minimum spend*

\$500

parties of 30 - 50 guests

\$1000

parties of 51 -100 guests

**Sat, Sun and PH only*

RECOVERY PACKAGE

Allow us to take a load off by pre-arranging some snacks for you and your guests.

\$20 PER PERSON

3HRS

Assorted pizza - 2 slices per person

Fries with aioli, tomato sauce

Your choice of slider - 1 per person

Groups of 30-50 - *pre-selection of 1*

Groups of 51+ - *pre-selection of 2 (50/50 split)*

Crispy chicken slider, sriracha mayo

Angus beef burger, lettuce, American cheddar

Grilled mushroom bao, pickled cucumber, coriander (vg, gf)

Falafel, labneh, pomegranate, flatbread (v)

Pulled pork taco, coriander slaw, lime sour cream (gf)

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

ADDITIONS

CANAPES - \$6 PER PERSON

Cheese burger spring roll, beer cheese sauce

Wild mushroom arancini (v)

Mac n cheese croquettes, ranch dip (v)

BEVERAGES

Mimosa \$11pp

Espresso Martini \$22pp

Bloody Mary \$22pp





Encore Experience

\$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
- Menu tasting for 2 guests

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

EDISON GLOBES

A cluster of globes that can be hung from lighting bars to feature an area such as a bridal table

- 6 x Edison globes - \$100
- 12 x Edison globes - \$200

GOBO LIGHTS

Price available upon request

Make your day extra special with a custom designed gobo - multicolour or black and white available

- 'Mr & Mrs', 'Love' & 'Just Married' glass gobo and lighting fixtures available
- Or personalise your own 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 in line with CPI.
Please speak with your coordinator further if you have questions regarding this.*





Custom AV

OPTIONAL AV ITEMS

- Extra wireless handheld microphone
- Wireless lapel or headset microphone
- Lectern Gooseneck microphone
- Windows Laptop or MacBook Air Laptop
- 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 clicker remote
HDMI connection to projectors as standard*

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 in-house PA system, which must be used for all entertainment.

ENCORE DRAPE DIVISION

Price available upon request

Installation of a 15 meter black drape to divide the Encore space or create a unique entrance feature •

Installation of black draping to create a neutral backdrop •

Installation of a 15 meter fairy light curtain to create a unique backdrop for your bridal table•

There will be an annual increase on package prices and upgrades in line with CPI. Please speak with your coordinator regarding this.

Pyrotechnics

Whether you are looking to celebrate a special moment with indoor fireworks or create an atmospheric dance floor, we have packages below to suit your requirements. Encore allows the use of pyrotechnics for events when installed by an approved supplier (minimum 14 days notice is required).

DRY ICE & INDOOR FIREWORKS

Abracadabra Events

www.abraevents.com.au

03 9310 4845

info@abraevents.com.au

SMOKE DETECTOR ISOLATION

All pyrotechnic packages require the venue's smoke detectors to be isolated, this attracts additional fees which are dependent on the day of the week and time of day that the pyrotechnics will take place. All clients are required to pay the costs of isolation and de-isolation immediately pre and post event.

Please see the costs below:

- Isolate and de-isolate both during business hours \$400 plus GST
- Isolate and de-isolate both during afterhours or on a weekend \$1160 plus GST
- Isolate and de-isolate during business hours and on a weekend \$780 plus GST

PLEASE NOTE

Please note that pyrotechnics are governed by local council and fire authorities, so any pyrotechnics conducted outside are subject to cancellation due to weather (i.e complete fire ban days).

A permit may be required.

Pricing is in conjunction with 2023 rates. These may be subject to annual price increases at the service providers discretion.



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
- Bonbonnières
- Guest board
- Place cards
- Wedding cake
- 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.

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.

DOES ENCORE ACCOMMODATE “DRY” WEDDINGS?

Absolutely, we are more than happy to accommodate non-alcoholic events. For further information, please speak with one of our event coordinators.

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.

WILL THE MINIMUM SPEND INCREASE?

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

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.

Tasting: Complimentary tastings are usually for wedding bookings only and take place approximately 6-8 weeks prior to your 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 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 each. 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, such as your welcome sign, menus, wishing well, etc., the day after your event. Any items of value, such as your wishing well contents, marriage certificate etc. 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