



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 – 400 guests seated, and up to 700 cocktail style, Encore is the perfect destination for your upcoming event.





Conference Menu

STANDARD CATERING:

HALF DAY \$86PP | FULL DAY \$101PP

Price valid until end of June 2026 and is subject to annual CPI increase

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)

Morning and afternoon tea sessions are inclusive of seasonal fruit, served whole or on platters. 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.

MORNING TEA & AFTERNOON TEA

Toasted ham and cheese croissant

Assorted mini danishes (v)

Caramel doughnuts (v)

Poached pear with coconut yoghurt, cranberry granola (v)

Egg and bacon tart (gf)

Mixed berry and white chocolate muffin (gf, v)

Almond friand with blueberries (gf, v)

Mushroom and spinach toastie (v)

Ham and cheese toastie

Chocolate, almond brownie with raspberry gel (gf, v)

Apple crumble tart with roasted white chocolate ice cream (gf, v)

BAKED ITEMS

For groups of 49ppl or less - 1 item per person (selection of 1)

For groups of 50ppl or more - 1 item per person (selection of 2)

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

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

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)

ASIAN-STYLE

For groups of 49ppl or less - 2 dish options

Served with (gf) soy sauce

Tuna, cucumber and avocado rice paper roll (gf, df)

Teriyaki chicken and cucumber hand roll (gf, df)

Groups of 50ppl or more - all 4 dish options

Served with (gf) soy sauce

Roast Peking duck, shiso and enoki rice paper roll (gf, df)

Spicy prawn and avocado hand roll (gf, df)

CATERING UPGRADES:

Please speak with your coordinator regarding upgrade pricing

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 (df)

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

Potato, hot smoked salmon with crème fraîche 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 (df)

Want something different? Our event coordinators are happy to put together a bespoke package to suit you! Get in touch for more information

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

\$61 PER PERSON

Seated hot breakfast served alternating

Fruit platters and Danish pastries to share

Standard Breakfast Beverage Package

\$81 PER PERSON

3 x canapés on arrival

Seated hot breakfast served alternating

Fruit platters and Danish pastries to share

Standard Breakfast Beverage Package

BUFFET BREAKFAST PACKAGES

\$65 PER PERSON

3 x canapés on arrival

4 x standard breakfast buffet items of your choice

Standard Breakfast Beverage Package

\$90 PER PERSON

3 x canapés on arrival

2 x premium breakfast buffet items of your choice

Bakery Station

Cereal Station

Standard Breakfast Beverage Package

BEVERAGE PACKAGES

STANDARD PACKAGE

Boutique tea, freshly brewed coffee, juice and water

Max 3 hours

PREMIUM PACKAGE

+\$12 PER PERSON

Standard package + espresso coffee

Max 3 hours

*Package prices valid until end of June 2026 and then
will be subject to an annual CPI increase*



Breakfast Menu

Please speak to our coordinators regarding pricing

CANAPÉS

- Assorted mini danishes (v)
- Goat's curd and caramelised onion tart (v, gf)
- Fried quail egg waffle with béarnaise, kale (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

- Toasted banana bread with French vanilla butter, maple syrup (v)
- Raspberry and white chocolate muffin (v, gf)
- 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, gf, df)

BREAKFAST BUFFET - PREMIUM

- 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)
- Smoked salmon, capers and dill quiche

SEATED BREAKFAST

All seated breakfasts are served alternately 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

CEREAL STATION

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 (v)
- Poached stone fruits with toasted almond crumble (v)
- Cranberry, coconut and puffed quinoa granola (v)
- Buffalo yoghurt with slices of mango, strawberries and blueberries (v)

BAKERY STATION

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

- Warm banana bread with vanilla butter and orange infused maple syrup (v)
- Berry and roasted white chocolate muffin (gf, v)
- Assorted mini danishes (v)
- Bacon and egg tartlet (gf)

**Must be in conjunction with a breakfast package*

**Minimum guest count of 70ppl*

Corporate Events

12PM ONWARDS

SEATED PACKAGE

SUMMER - \$190pp | Nov 2025 - Mar 2026

WINTER - \$176pp | Apr 2026 - Oct 2026

Chef's selection of three canapés served roaming

Your choice of two entrées served alternating with dinner rolls

Your choice of two mains served alternating with salad greens and roasted potatoes to share

Chef's selection of two sweet treats served roaming

Beverage Package A for 4 hours

COCKTAIL PACKAGE

SUMMER - \$158pp | Nov 2025 - Mar 2026

WINTER - \$146.50pp | Apr 2026 - Oct 2026

Your choice of six canapés served roaming

Your choice of one larger item

Your choice of two grazing items

Your choice of one sweet treat served roaming

Beverage Package A for 4 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.

Want something different? Our event coordinators are happy to put together a bespoke package to suit you! Get in touch for more information

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





Canapés

HOT & COLD

- Kingfish tartare, yuzu, dashi, toasted nori, shiso leaf (df, gf)
- Smoked trout tart with crushed peas, whipped crème fraîche (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
- Wild mushroom arancini with smoked garlic aioli (v)
- Burgundy beef pie with tomato relish
- Prawn and spinach dumpling with Sichuan chilli crisp (df)
- Char Siu pork bun (df)
- Lamb skewer, calabrian chilli, yogurt
- Spanner crab waffle, finger lime, avocado, salmon roe (gf)
- Seared scallop, crispy pork belly, muscovado dressing (gf)

PREMIUM

- Seasonal oysters, spicy fennel mignonette, pomegranate dressing, natural (gf, df)
- Assorted sushi and nigiri with wasabi, soy, pickled ginger (gf, df)
- Chicken noodle rice paper roll with ginger nuoc cham (df, gf)
- 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
- Pork or chicken bánh mì with pickled vegetables
- Halloumi slider with truffle honey, beetroot relish, pickled onion (v)
- Cassava crumbed fish or chicken taco with smoked avocado in a wheat tortilla

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, v)
- Spinach and ricotta tortellini with tomato sugo, mozzarella (v)

SWEET TREATS

- Crème fraîche cheesecake with bergamot curd, honeycomb (gf, v)
- Chocolate and almond brownie with salted caramel (gf, v)
- Mini lemon meringue pie (gf, v)
- Passionfruit and white chocolate mousse with caramel biscuit (v)

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

Seated Menu

ENTRÉES

Accompanied by dinner rolls and St David's cultured butter

Beef tataki, miso caramel, shaved radish, buttermilk, aromatic herbs (gf)

Roasted pork belly, heirloom carrot, seeded mustard jus, pine nut and caraway praline (gf, df)

Pumpkin & buffalo ricotta tortellini, macadamia nut praline, brown butter emulsion (v)

Hiramasa kingfish, finger lime, ajo blanco, grape, pickled qukes

Chicken ballotine, truffle, roasted kohlrabi, crispy chicken crumb (gf)

Spanner crab remoulade, green apple, salmon roe, squid ink mayonnaise (gf, df)

Wild mushroom pithiver with truffle jus & parsnip purée (v)

MAINS

Accompanied by salad greens

Roast lamb, smoked eggplant, pickled beetroot, salsa verde & lamb jus (df)

Eye fillet of beef served medium-rare, pearl onion, potato pave, parsnip & red wine jus (gf, df)

Charred cauliflower, Massaman curry emulsion, rice flakes & fresh herbs (gf, vg)

Chicken breast, cauliflower, hazelnut, asparagus, smoked chicken jus (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)

PREMIUM MAINS (UPGRADE)

Wagyu beef tenderloin, pearl onion, potato pave, Jerusalem artichoke & red wine jus (served medium-rare) (gf, df)

Roasted barramundi, poached lobster and prawns, beurre blanc, potato purée (gf)

SIDES

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

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

Salad greens with chives, cucumber, shallots and an apple cider vinaigrette (v, gf, df)

DESSERT

White chocolate mousse with textures of passion fruit, caramel biscuit (v)

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

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

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

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





Shared Menu

OUR ANTIPASTO SELECTION

Sher Wagyu pastrami, Cannubi Fiocco ham, Australian marinated olives, guindillas, artichokes, roasted peppers, Fior Di Latte mozzarella, taramasalata and hummus dips, fresh sourdough baguette

COLD SEAFOOD SHARE PLATE

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

FEASTING MAINS

Your choice of two accompanied by smoky tomato 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 FEASTING MAINS PROTEIN

Humpty Doo barramundi, dill 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)

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

Food Stations

All food stations must be ordered in conjunction with an extensive canapé selection

Please speak to our coordinators regarding pricing

CHEESE STATION

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

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

ANTIPASTO STATION

Fresh sourdough baguette, Australian marinated olives, pickles, seasonal vegetables,

Fior Di Latte mozzarella, dips, grass fed wagyu pastrami, Cannubi fiocco ham

SEAFOOD STATION

Native appellation oysters, dressings (gf)

Prawns, cocktail sauce (gf)

Smoked mussels, cucumber, dill (gf)

Hiramasa kingfish, green yuzu kosho (gf)

Pickled Western Australian octopus (gf)

Dinner rolls

SUSHI BAR

Your choice of six

Crispy chicken hand roll (gf)

Salmon hand roll (gf)

Vegetarian hand roll (gf, v)

Tuna nigiri (gf)

Salmon nigiri (gf)

Egg nigiri (gf, v)

Asian beef rice paper roll (gf)

Miso chicken, Thai basil rice paper roll (gf)

Enoki mushroom, vegetable rice paper roll (gf, v)

With gf soy sauce, wasabi, ginger & nuoc cham

YUM CHA STATION

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

Off the grill - choice of four

Pork ribs (gf)

Lamb kofta

Beef & red wine chipolata (gf)

Chicken drummettes (gf)

Albacore tuna steaks (gf)

King prawns (gf)

Choice of three

Salad greens with chives, cucumber, shallots and an apple cider vinaigrette (v, gf, df)

Ancient grain salad, capers, pine nuts, pickled barberries with honey yoghurt dressing (n, v)

Potato, hot smoked salmon with crème fraîche dressing, pickled shallots, peas (gf)

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

Roasted cauliflower, cracked wheat, pomegranate, tahini, hazelnut salad (n, v)

Cabbage, fennel, apple & mint slaw with lemon & chilli dressing (gf, v)

CHOCOLATE FOUNTAIN AND DESSERT STATION

Your choice of four

Almond fudge brownie

Sicilian cannoli

Passionfruit, white chocolate mousse, caramel biscuit

Lemon meringue tart

Pandan custard cream puff

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

(gf) gluten free (v) vegetarian (vg) vegan (df) dairy free (n) contains nuts



Beverage Packages

PACKAGE A

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

SPARKLING

Chain of Fire Brut Cuveé, 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

NON-ALCOHOLIC

Sparkling, Chardonnay, Shiraz, beer, soft drink, juice, tea & coffee

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

Cantina Tollo Nativo Pinot Grigio, Abruzzo, IT

Yering Station Elevations Chardonnay, Yarra Valley, VIC

Growers Gate Moscato, South Australia, AUS

RED

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

Xanadu Cabernet Sauvignon, Margaret River, WA

Wilimee Heathcote Shiraz, Port Phillip, VIC

BEER & CIDER

Carlton Draught, Great Northern, Corona, Peroni, Asahi, Cascade Light and Bulmers Apple Cider

NON-ALCOHOLIC

Sparkling, Chardonnay, Shiraz, beer, soft drink, juice, tea & coffee

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

Cantina Tollo Nativo Pinot Grigio, Abruzzo, IT

Miss Zilm Riesling, Clare Valley, SA

Robert Oatley Chardonnay, Margaret River, WA

Growers Gate Moscato, South Australia, AUS

ROSÉ

Minuty M Rosé, Côtes de Provence, FR

RED

Luna Estate Pinot Noir, Martinborough, NZ

Spinifex Shiraz, Barossa Valley, SA

Xanadu Cabernet Sauvignon, Margaret River, WA

BEER & CIDER

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

Corona, Peroni, Asahi, Cascade Light and

Bulmers Apple Cider

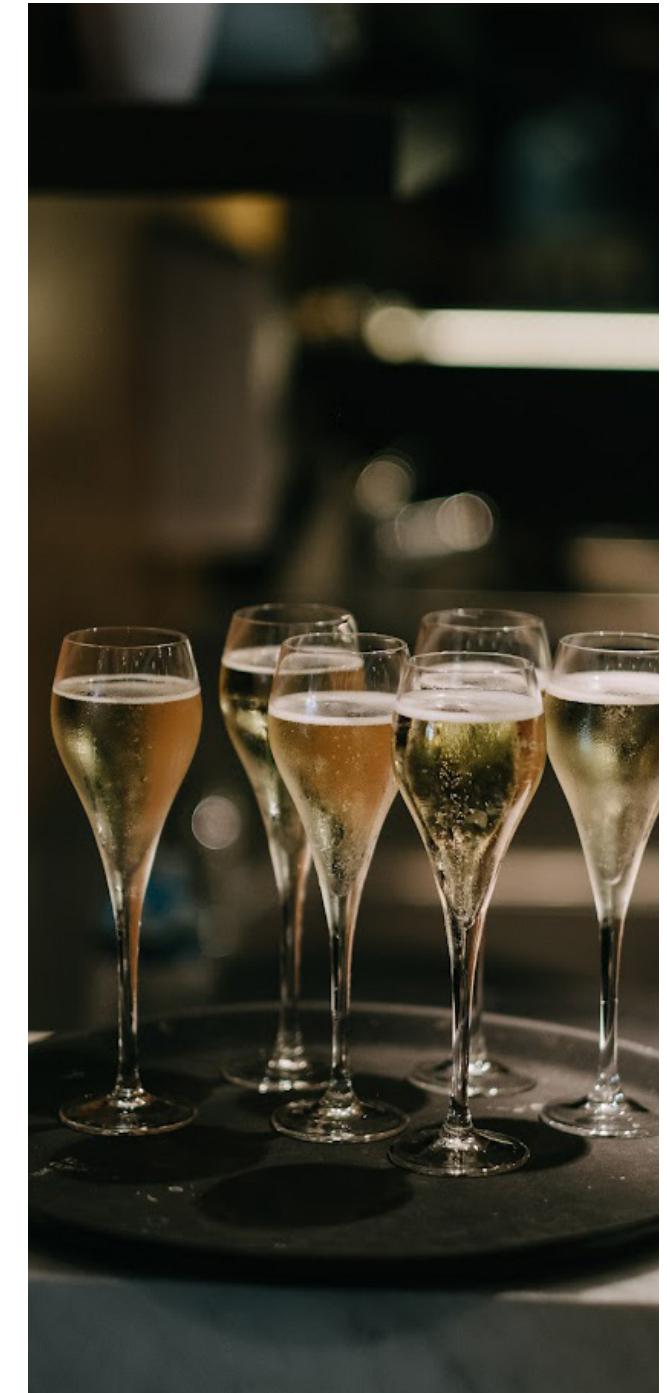
SPIRITS

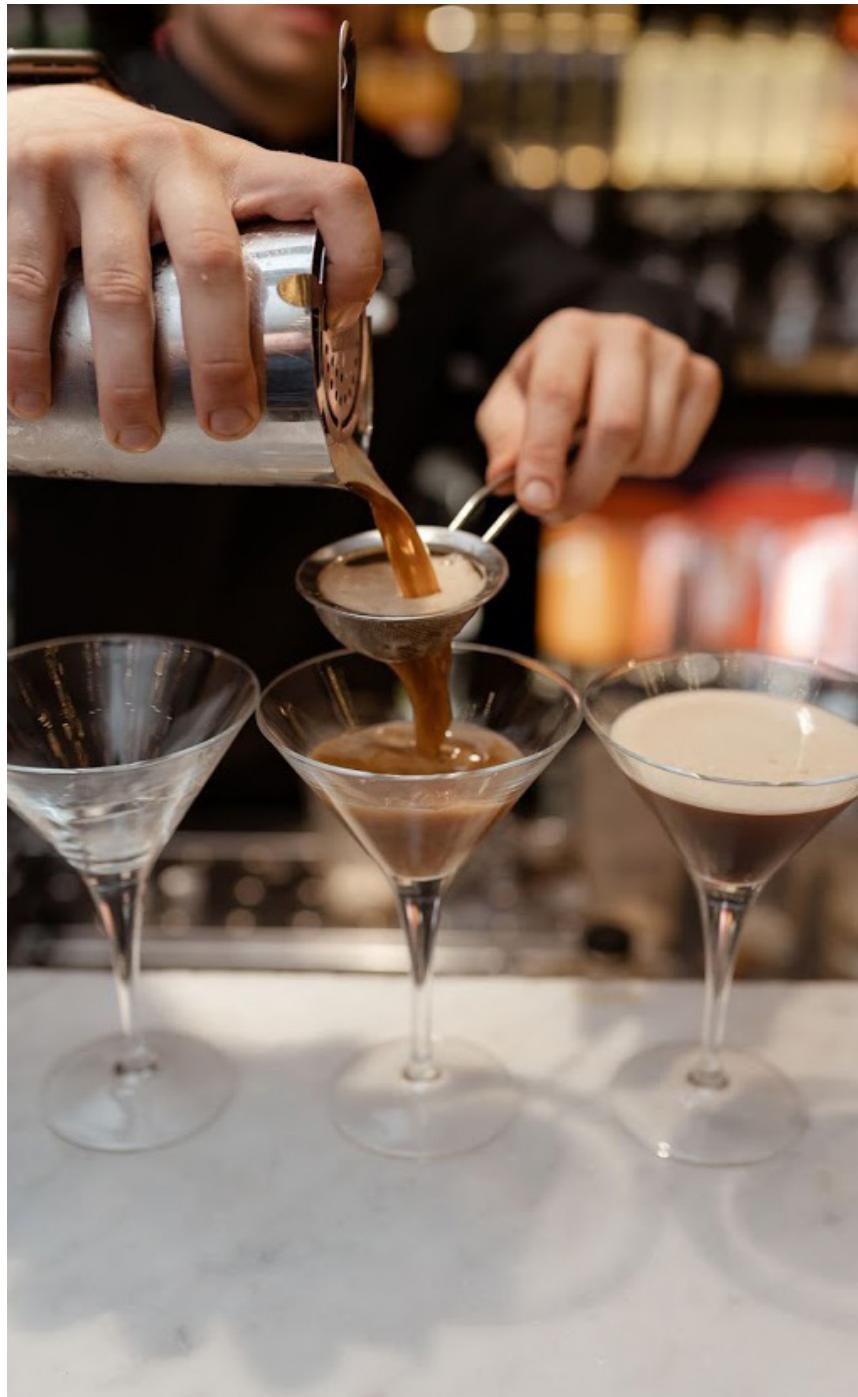
Includes basic spirits – vodka, gin, bourbon, whisky, spiced rum

NON-ALCOHOLIC

Sparkling, Chardonnay, Shiraz, beer, soft drink, juice, tea & coffee

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. The above package items are subject to change based on supply and availability.





Elevate Your Day

STANDARD SPIRITS PACKAGE + \$20pp

Vodka – Baxter, AUS

Gin – Happenstance Distillery, AUS

Bourbon – Wild Turkey 81, USA

Whisky - Starward, AUS

Spiced rum – Captain Morgan, JA

PREMIUM SPIRITS PACKAGE + \$28pp

Premium vodka – Belvedere, POL

Premium whisky – Chivas Regal, UK

Premium gin – Bulldog, UK

To be served alongside the following standard spirits

Standard bourbon –Wild Turkey 81, USA

Standard spiced rum – Captain Morgan, JA

COCKTAILS + \$21 per cocktail

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

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.*

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 CPI increase on package prices and upgrades.





Corporate Gala Event

Full Venue \$2900 - Up to 6 hour duration

Half Venue \$1600 - 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 formalities •

Dance floor lights - sound activated •

2 x HD projectors and 100" screens •

Fairy lights – full/half venue •

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 250ppl (full venue) •

For up to 150ppl (half venue) •

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 CPI increase on package prices and upgrades.

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

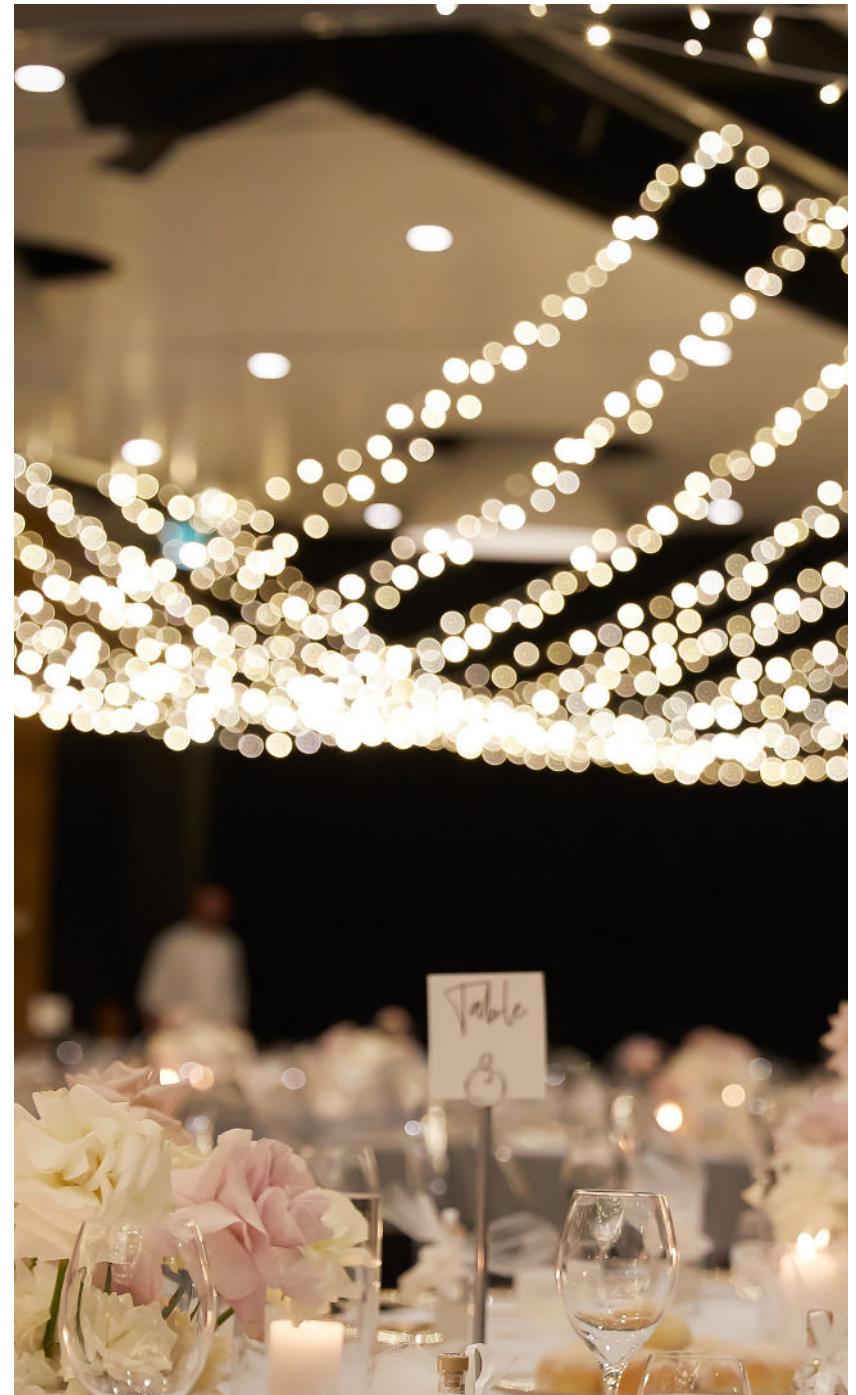
- 6 x Up lights
- 12 x Up lights

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*





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 chart •
- 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 15 metres 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 CPI increase on package prices and upgrades.

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 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 is not included in the minimum spend

ARE THERE ANY EXTRA COSTS OTHER THAN FOOD AND BEVERAGE?

All clients must proceed with one of our AV packages for 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.

WILL THE MINIMUM SPEND INCREASE?

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

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 it 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 the deposit has been paid, the contract signed, and a card is on file, the booking is not confirmed.

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 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.

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 cancelled. 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 appears intoxicated. Encore prohibits any minors under the age of 18 years to be served or supplied 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 to 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