



CONFERENCE & EVENTS



WELCOME TO SAINT KILDA BEACH HOTEL



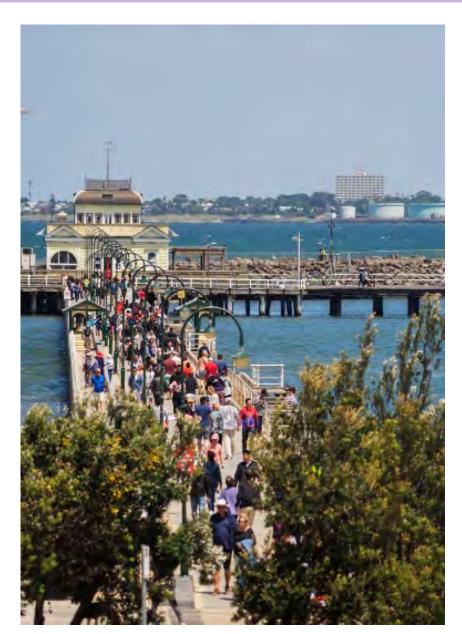
LOCATION

In the heart of the vibrant beachside suburb of St Kilda, Saint Kila Beach Hotel is surrounded by popular cafes, restaurants & bars, boutique shopping, Luna Park, the Palais Theatre, St Kilda Sea Baths and the magnificent St Kilda Beach just a short walk away.

Melbourne city centre is just 4km from St Kilda, with trams to the city leaving from right outside our front door.

MEETINGS & EVENTS

Saint Kilda Beach Hotel offers four bright and versatile spaces in the heart of St Kilda; perfect for training seminars product launches, conferences, and other special occasions. Our conference rooms feature state-of-the-art audio and visual facilities, whilst our popular Day Delegate Package includes everything you need in one simple price.

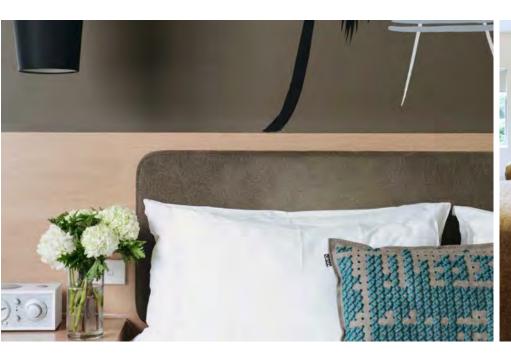


ACCOMMODATION



Our 77 contemporary rooms offer a great night's sleep, large work desks and free unlimited WiFi, plus all the amenities you need for a comfortable stay. There are also two computers in our lobby for complimentary use and an onsite gymnasium that is open 24 hours and opens onto a private sundeck with views of the city skyline.

Secure undercover parking is available at the hotel for \$35 per night.









CAFÉ & BAR



HUB CAFÉ

Hub Cafe is your St Kilda café for great food and better coffee. The outdoor dining area is a great spot to start your day on a sunny morning, whilst inside is a contemporary and bright space that will make you feel welcomed and relaxed.

Our scrumptious café style breakfast menu is all about fresh, seasonal ingredients prepared to order. Choose from all the classic breakfast favourites, plus a few more modern variations. We also offer grab & go options for those on the run, plus freshly squeezed juices and smoothies.

SECOND ACT WINE BAR

Second Act is an intimate and relaxed St Kilda wine bar & restaurant that offers an ever-evolving selection of boutique wines, craft beers and easy-drinking cocktails.

The beverage options change regularly, so there's always something new and interesting to try; from local craft beers to small distillery spirits and wines from across Australia's wine regions.

Cosy, stylish, yet friendly and relaxed, Second Act is the type of bar everyone wishes they had in their neighbourhood.









EVENT SPACES



CONFERENCE ROOM ADDITIONS

Per Item, Per Day

Whiteboard \$20
Flipchart \$30
Data Projector \$200
Lectern \$60
PA System with Microphone \$120

ROOM CAPACITIES

	Cavell	Cleve	Hub	Second Act
Banquet	50	24	64	16
Boardroom	30	18	-	20
Cabaret	40	24	-	16
Classroom	30	-	-	12
Cocktail	60	30	60	50
Theatre	60	40	-	35
U-shape	25	15	-	10



DAY DELEGATE PACKAGES



FULL DAY DELEGATE PACKAGE - \$69

- Coffee & Tea served on arrival and during all meal breaks
- Chef's selection of two Morning & Afternoon Tea items
- Chefs Selection Working Style Lunch

HALF DAY DELEGATE PACKAGE - \$59

- Coffee & Tea served on arrival and during all meal breaks
- Chef's selection of two Morning or Afternoon Tea items
- Chefs Selection Working Style Lunch

HALF DAY DELEGATE PACKAGE - \$59

Want to customise your event or just hire a room for a few hours?

- Room Hire from \$200
- Morning or Afternoon Tea from \$14pp
- Hot Lunch Upgrade from \$15pp
- Continuous Tea and Coffee Station \$4pp
- Espresso Coffee on Arrival \$4.5pp

ROOM INCLUSIONS

- Conference pads and pens
- Mints and Iced Water
- Data Projector and Screen
- · Whiteboard & Flipchart
- Complimentary WI-FI



DAY DELEGATE PACKAGE MENUS



MORNING AND AFTERNOON TEA

Sweet options include:

- Warmed Portuguese tart, blueberries
- · Cinnamon scrolls, apple, maple syrup
- Selection of mini donuts
- Scones, vanilla whipped cream, raspberry jam
- Churros, warm chocolate sauce, white chocolate, strawberries

Savoury options include:

- Croque Monsieur
- · Pork fennel sausage roll, tomato relish
- Asparagus, red onion, goats cheese quiche
- Avocado crostini, crab, smoked almonds, marinated fetta
- Vegetable samosa, cucumber yoghurt





WORKING STYLE LUNCH

Sandwiches, Rolls, and Wraps

- · Chicken, wholegrain mustard, tarragon, iceberg,
- Slow cooked pulled BBQ pork, coriander, apple, chilli
- · Roasted beef, horseradish, butter lettuce
- Parma ham, goat's cheese, red onion marmalade, rocket
- · Heirloom tomato, mozzarella, basil pesto

Salads:

- Classic potato salad
- · Greek salad
- Caesar salad

HOT BUFFET UPGRADE

- Roasted beef, duck fat potato, rosemary, red wine jus
- Lamb navarin, garlic butter, green beans
- Butter chicken, coconut rice, papadams
- Atlantic salmon, fennel salad, lemon
- Gnocchi, pumpkin, macadamia nut pangritata, Manchego cheese

DAY DELEGATE PACKAGE MENUS



Includes bread roll, butter, tea & coffee. Dishes are served to the centre of the table for your guests to enjoy.

\$59PP - 2 COURSE \$69PP - 3 COURSE Minimum 10 People / Maximum 30 People

ENTRÉES

Cauliflower florets, garlic labneh, coriander
San Daniele Parma ham, rock melon, crusty sourdough
Salt & pepper chicken ribs, karagee sauce
Garlic dusted calamari, black garlic aioli

MAINS

Gnocchi, pumpkin, macadamia nut pangritata, Manchego cheese High country pork belly, crackle, caramelised apple sauce King dory, brown butter, capers, lemon 200g eye fillet, Gippsland, dry aged

SIDES

Shoestring chips, confit garlic aioli Classic Greek salad, marinated fetta, balsamic Charred greens, smoked almonds, Grana Padano

DESSERTS

Pavlova, rhubarb compote, pistachio
Chocolate fondant, charred orange, baileys mascarpone
Local & imported cheese, fruit bread, quince paste

CANAPÉS



FROM \$19PP Minimum 20 People

CANAPÉS

1 Hour	Selection of 4 hot or cold options	\$19 pp
2 Hour	Selection of 5 hot or cold options	\$24 pp
3 Hour	Selection of 4 hot or cold options	\$34 pp
	and 2 substantial	

ADD ONS

Per Person, Per Item
Cold Canapés at \$4
Hot Canapés at \$5
Substantial Canapés at \$11

SMALL

Mini wagyu burger, burger sauce, greens, tomato, pickle, milk bun Pumpkin & Mozzerella Arancini, truffle aioli
Freshly shucked oyster, natural or mignonette dressing
Salt & pepper chicken ribs, karagee sauce
Cauliflower florets, garlic labneh, coriander
San Daniele Parma ham, rock melon, crusty sourdough
Kingfish tartare, prawn cracker, soy dressing, lime
Lamb & rosemary pie

LARGE

Garlic dusted calamari, black garlic aioli
Avocado crostini, crab, smoked almonds, marinated fetta
Vegetable samosa, cucumber yoghurt
Butter chicken, coconut rice, papadams
Gnocchi, pumpkin, macadamia nut pangritata, Manchego cheese
Local fish & chips, tartare sauce, mushy peas, curry mayonnaise

