



— HOTEL —
ESPLANADE.

FANTASTIC NEGRO
MAR 15

BRYAN MARTIN
APR 15

CHASING ABBEY
APR 15

Wedding Package

2026 & 2027

HOTEL ESPLANADE

SAY

“I do.”

AT ONE OF MELBOURNE'S
MOST ICONIC VENUES.

Perched on the St Kilda foreshore the Hotel Esplanade offers a stunning range of spaces for your wedding & ceremony. Steeped in Melbourne history and brimming with character, the Espy provides an atmosphere that's both romantic and utterly unforgettable — the perfect place to begin your forever.



CEREMONY PACKAGE

Inclusions

- 50 ceremony chairs + signing table
- AV and microphone
- Still and sparkling water during the ceremony
- Dedicated in-house wedding planner to guide you through planning meetings, menu selection and on-the-day coordination
- **Complimentary food tasting for wedding couple**
- Bridal suite in the Library for pre-ceremony use
- Complimentary Ceremony Rehearsal, in venue with our Wedding Planner, family & wedding party...
Bring your celebrant and perfect your plans with our expert support



Ceremony Fees

Winter (April – October)

\$1,000 (Monday – Thursday)

\$2,000 (Friday – Sunday)

Summer (November – March)

\$1,500 (Monday – Thursday)

\$3,000 (Friday – Saturday)

Weekday Wedding Offer:

Enjoy an additional 50% discount on the ceremony fee

THE SUNROOM

Light-filled and effortlessly chic, the Sunroom is the ultimate Espy's most versatile function space. With floor-to-ceiling windows, a retractable roof and sweeping bay views, the space transforms seamlessly across seasons and styles.

Cocktail

Up to 50 guests seated for the ceremony (with additional standing at the back), followed by a cocktail reception on the deck and dancefloor once the ceremony setup is cleared.

CAPACITY:

Up to 50 seated ceremony | Up to 160 cocktail reception

Seated

Ceremony on the deck or dancefloor, followed by a seated dinner for up to 75 guests.

CAPACITY:

Up to 75 seated



BALCONY

A private room with a view of the Bay. Perched above the St Kilda promenade, The Balcony offers uninterrupted vistas of the bay and beyond, making it one of Melbourne's most iconic function spaces.

Up to 50 guests seated for the ceremony, then flipped into a cocktail reception (with guests moving to the main bar or another space for drinks during the reset)

CAPACITY:

Up to 50 seated ceremony | Up to 100 cocktail reception



GHOST OF ALFRED

Venture upstairs to the top floor and discover The Ghost of Alfred Felton, a luxurious cocktail space honouring the Espy's most eccentric former resident.

Seated ceremony for up to 30 guests within the Pharmacy, followed by cocktail hour and reception in the Gallery. Option to flip the Pharmacy into a seated setup while guests move spaces

CAPACITY:

Up to 30 seated ceremony | Up to 120 cocktail



LOUEY'S

Step into Louey's, a neon-drenched American Italian bar and kitchen that's all about fun, flavour and good times.

With red leather booths, moody lighting and a disco ball, Louey's is best suited for cocktail or seated receptions, with ceremonies held in an alternate space

CAPACITY:

Up to 80 seated | Up to 100 standing



MYA TIGER'S GREEN ROOM

Hidden behind Mya Tiger's dining room lies the plush and intimate Green Room, an opulent cocktail space inspired by vintage Cantonese cookshops and the iconic Raffles Hotel. Featuring five luxe green velvet booths for your guests to recline in, a hand-painted mural on the far wall, along with a green marble bar slinging vibrant cocktails inspired by Cantonese flavours and a flavour-packed food offering.

The space offers a seated reception for 20 to 40 guests or cocktail reception of 30 to 60 guests.

CAPACITY:

Up to 40 seated | Up to 60 standing



BITES PACKAGES

Available in Sunroom, Balcony, Louey's & Ghost of Alfred

<p><i>Package A</i></p> <p>6 x Small Canapés</p> <p>\$47pp</p>	<p><i>Package B</i></p> <p>5 x Small Canapés 2 x Large Canapés</p> <p>\$59pp</p>	<p><i>Package C</i></p> <p>7 x Small Canapés 3 x Large Canapés</p> <p>\$82pp</p>	<p><i>Add Ons</i></p> <p>Bigger Bites</p> <p>\$13.5ea</p>
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Small

- ❄️ - Rice paper rolls (Pork, Prawn or Vegan), hot + sour dressing **(LG, LD)**
- Prawn avocado sushi, ponzu dipper **(LD, LG, A)**
- Veg tempura nigiri, soy, wasabi **(V)**
- Blini caviar, cultured cream **(LDO, A)**
- Tuna tostada, avocado, jalapeno **(LD, LG, A)**
- Corn fritters, green goddess, peppers **(V, LG)**
- Green falafel, hung yogurt, tabouleh **(LG, V)**

- 🔥 - Mini beef pie, pepper gravy
- Little pork sausage roll, tomato relish
- Arancini pumpkin, parmesan, aioli **(LG, V)**
- Prawn spring roll, sweet chilli **(LD, A)**
- Corn chive croquette, kewpie, chive **(V)**
- Mini chicken kiev, garlic butter, parsley
- Halloumi, gin + marmalade, yuzu honey **(LG, V)**
- Spicy potato + pea triangle, mint yogurt **(V)**
- Mini donut, mixed berry, caramel **(V, LG)**

Large

- 🔥 - Mini cheese burger, burger sauce, pickles
- Fish + chips, tartare **(A)**
- Mini chook rolls, gravy

Deep Dish Pizzas By The Slice:

- Margherita **(V)**
- Pepperoni
- Pumpkin & Gorgonzola **(V)**

LG: Low Gluten | LD: Low Dairy | V: Vegetarian |
VG: Vegan | VO: Vegetarian Option | VGO: Vegan
Option | LGO: Low Gluten Option | LDO: Low Dairy
Option | Seafood Origin: (A) Australian (I) Imported
(M) Mixed

❄️ COLD 🔥 HOT



Please inform a team member of all allergies and intolerances. We'll do our very best to accommodate them, however as our menu is prepared in our kitchen catering to all menus throughout the venue, there may be trace allergens.

SEATED MENU

ESPY GROUP DINING \$75PP

(FOR BALCONY, SUNROOM, LOUEY'S AND PHARMACY)

SHARED ENTREES

Mount Zero olives (VG, LG, LD)

Heirloom tomato salad, bluefin tuna, herbs (LG)

Focaccia, signore EVOO, aged balsamic (V, LD)

Baby burrata, EVOO, lemon balsamic (V, LG)

Pumpkin & parmesan arancini, aioli (V, LG)

SHARED MAINS & SIDES

Rotisserie free range chicken, tripple chicken sauce (LG, LD)

Coal grilled market greens, fried shallot, beurre noisette, chilli oil (V, LG)

Rocket salad, apple balsamic, fruit, parmasan (V, LG)

Parmesan fries (V, LG)

DESSERT

Tiramisu (V)

PREMIUM ADD-ONS

Big rig, spicy vodka red sauce (LDO, LGO, V) +\$7pp

Coal grilled barramundi fillet, herb butter (LG, LDO, A) +\$12pp

Flank, steak sauce, casa garlic butter, lemon (LG, LDO) +\$14pp



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option | Seafood Origin: (A) Australian (I) Imported (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

CANAPÉ PACKAGES

Available in Ghost of Alfred and Mya's Green Room

Package A

3 x Small Canapés
2 x Bigger Canapés

\$51pp

Package B

5 x Small Canapés
2 x Bigger Canapés

\$66pp

Add Ons

Small Canapés **\$8ea**
Bigger Canapés **\$13.5ea** Sweet
Canapés **\$8ea**



SMALL CANAPÉS



Oysters w. Rice Wine Vinaigrette **(LD, LG)**



Baby cucumber, sichuan soy cream **(LD, LG, VG)**
Sesame prawn toast, sweet + sour sauce
Mya 5 spices popcorn chicken, kewpie **(LG)**
Crispy salt + pepper tofu, sesame mayo **(LD, V)**
Lamb spring roll, minted sweet chilli
Garlic prawn spring roll, sweet chilli sauce **(I)**
Ginger chicken dumpling, aged soy **(LD)**
Pork + prawn suimai, soy chilli vinegar **(LD, I)**

SWEET CANAPÉS



Chocolate mandarin mousse, mandarin gel **(V)**

BIGGER CANAPÉS



Drunken chicken salad, sesame soy **(LD, LG)**
Bang bang chicken noodle, roasted chicken **(LD, LG)**



Braised pork belly bao, pickle ginger **(LD)**
Roasted duck bao, pickle cucumber **(LD)**
Tempura mushroom bao, chilli caramel **(LD, VG)**
Red braised beef noodle, crispy shallot **(LD)**
Caramel eggplant, sesame **(LD, V, VG)**
Mya Tiger duck fried rice, spring onion **(LD, LG)**

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan
LGO – Low Gluten Option | LDO – Low Dairy Option
VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

SEATED MENU

(Available in Mya's Green Room and Pharmacy)

MYA GROUP DINING \$72PP

Fresh shucked oysters, rice wine vinaigrette (LG, LD)

Raw tuna, ginger, soy, yuzu (LG, LD)

Baby cucumber salad, wood ear mushroom, yellow rock dressing
(VG, LG, LD)

Salt pepper squid (LG)

Lamb spring rolls, minted green sweet chilli

Ginger chicken dumplings (LD)

Mala beef cheek, pickled fennel, wok tossed kale (LD)

Seasonal greens (LG, LD, VG)

Jasmine rice (LG, LD, VG)

DESSERT ADD-ON \$8PP

Chocolate mandarin mousse, mandarin gel (V)

Vegan menu alternative available at request.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



BEVERAGE PACKAGES

(Available at Balcony, Louey's & Sunroom)

STANDARD PACKAGE

2hrs - 53pp | 3hrs - 65pp | 4hrs - 76pp

WINE

Mr Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rosé

Henry & Hunter Shiraz Cabernet

TAP BEER & CIDER

Carlton Draught (tap)

Furphy Refreshing Ale (tap)

Stone & Wood Pacific Ale (tap)

Little Creatures Pipsqueak Cider (tap)

NON-ALCOHOLIC

Soft drinks & juices

PREMIUM PACKAGE

2hrs - 68pp | 3hrs - 78pp | 4hrs - 93pp

WINE

Mount Paradiso Prosecco NV

Gabbiano Pinot Grigio

Hearts Will Play Rosé

Storm & Saint Pinot Noir

TAP BEER & CIDER

Carlton Draught (tap)

Furphy Refreshing Ale (tap)

Stone & Wood Pacific Ale (tap)

James Boag's Premium Light (bottle)

Little Creatures Pipsqueak Cider (tap)

NON-ALCOHOLIC

Soft drinks & juices

EXCLUSIVE PACKAGE

2hrs - 76pp | 3hrs - 90pp | 4hrs - 104pp

WINE

Moët & Chandon Imperial Brut NV

Gabbiano Pinot Grigio

Lost Woods Chardonnay

Sud Rosé

St Huberts Pinot Noir

Tellurian Redline Shiraz

TAP BEER & CIDER

Carlton Draught (tap)

Furphy Refreshing Ale (tap)

Stone & Wood Pacific Ale (tap)

James Boag's Premium Light (bottle)

Little Creatures Pipsqueak Cider (tap)

NON-ALCOHOLIC

Soft drinks & juices

BEVERAGE PACKAGES

(Available in Mya's Green Room)

PREMIUM PACKAGE

2hrs - 68pp | 3hrs - 78pp | 4hrs - 93pp

WINE

Mount Paradiso Prosecco NV
Gabbiano Pinot Grigio
Sud Rosé
Coldstream Hills Pinot Noir

TAP BEER & CIDER

Carlton Draught (tap)
Heineken (tap)
Little Creatures Hazy Lager (tap)
Balter XPA (tap)
Kosciuszko Pale Ale (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)

NON-ALCOHOLIC

Soft drinks & juices

EXCLUSIVE PACKAGE

2hrs - 76pp | 3hrs - 90pp | 4hrs - 104pp

WINE

Moët & Chandon Imperial Brut NV
Gabbiano Pinot Grigio
Deep Woods Estate Chardonnay
Sud Rosé
Paringa Estate Coronella Pinot Noir
Tellurian Redline Shiraz

TAP BEER & CIDER

Carlton Draught (tap)
Heineken (tap)
Little Creatures Hazy Lager (tap)
Balter XPA (tap)
Kosciuszko Pale Ale (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)

NON-ALCOHOLIC

Soft drinks & juices



BEVERAGE PACKAGES

(Available in Ghost of Alfred Felton & Pharmacy)

PREMIUM PACKAGE

2hrs - 68pp | 3hrs - 78pp | 4hrs - 93pp

WINE

Mount Paradiso Prosecco NV
Gabbiano Pinot Grigio
Sud Rosé
Coldstream Hills Pinot Noir

TAP BEER & CIDER

Stone & Wood Pacific Ale (can)
Little Creatures Pale Ale (bottle)
James Boag's Premium Light (bottle)
Somersby Apple Cider (bottle)

NON-ALCOHOLIC

Soft drinks & juices

EXCLUSIVE PACKAGE

2hrs - 76pp | 3hrs - 90pp | 4hrs - 104pp

WINE

Moët & Chandon Imperial Brut NV
Paloma Riesling
Deep Woods Estate Chardonnay
Sud Rosé
Paringa Estate Coronella Pinot Noir
Tellurian Redline Shiraz

TAP BEER & CIDER

Kirin Ichiban (bottle)
Stone & Wood Pacific Ale (can)
Little Creatures Pale Ale (bottle)
James Boag's Premium Light (bottle)
Somersby Apple Cider (bottle)

NON-ALCOHOLIC

Soft drinks & juices



Beverage add ons

COCKTAIL ON ARRIVAL @ \$18EA

APEROL SPRITZ

Aperol, Sparkling, Soda, Orange

LIMONCELLO SPRITZ

Limoncello, Prosecco, Soda

HUGO SPRITZ

St Germain Elderflower, House Sparkling, Soda, Lemon, Mint

WILD HIBISCUS SPRITZ

Peach, Wild Berry, Prosecco, Hibiscus

TOMMY'S MARGARITA

100% blue agave Tequila, Lime, Agave

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Little Drippa Cold Drip Coffee

NEGRONI

London Dry Gin, Campari, Sweet Vermouth

BASIC SPIRITS PACKAGE +\$29PP AVAILABLE TO ADD TO ANY BEVERAGE PACKAGE

SMIRNOFF RED

GORDON'S DRY

JOHNNIE WALKER RED

JIM BEAM WHITE

BACARDI WHITE

EL JIMADOR BLANCO

MOCKTAIL ON ARRIVAL @ \$15EA

SIPPIN' PRETTY

Mabel 0%, Vanilla, Passionfruit, Lemon

MELON DOLLAR BABY

Mabel 0%, Agave, Lime, Watermelon, Chilli Oil

SOFT DRINKS PACKAGE @ \$25PP

SOFT DRINKS & JUICES

CHAMPAGNE TOWER

PRICING TBC WITH YOUR WEDDING PLANNER



*All menus & packages are samples only, subject to seasonal change

ACCOMODATION

One of St Kilda's most iconic stays, The Prince offers more than just rooms.

Enjoy live music in our intimate Bandroom, grab a drink at our classic Art Deco bars, or soak up the city skyline from our rooftop terrace.

Our walls showcase a curated collection of contemporary Australian art, and we're just steps from the beach, Acland Street's cafes and shops, and the vibrant heart of St Kilda. With public transport close by, the rest of Melbourne is always within easy reach.

With every wedding booking, we extend the following offers:

- **10% discount** on all rooms for wedding guests
- **25% discount** on a premium bridal suite at The Prince Hotel
- **Complimentary** bottle of champagne in the bridal suite for the couple



TESTIMONIALS

Carra & Carlos

- 1ST APRIL, 2025 -

“ Our wedding at the Espy was everything we hoped for and more. We held our ceremony on the Balcony overlooking the water before moving into Ghost of Alfred for our cocktail reception, and the whole day flowed so seamlessly. The spaces were absolutely beautiful, the food and drinks were incredible, and the atmosphere was exactly what we wanted for our guests. A huge thank you to Kristina and the team for making the planning process so easy and for taking such great care of us on the day. We truly had the best day and night and couldn't recommend the Espy more highly for a wedding!

”

Emily & Jack

- 20TH FEBRUARY, 2026 -

“ We had the most amazing celebration in the Sunroom at the Espy. The space looked beautiful, the team were incredible throughout the whole process, and everything ran perfectly on the night. Thank you for making our wedding feel so special.

”

Lisa & Vince

- 2ND MAY, 2026 -

“ From the moment we first visited the venue, we knew the Sunroom was the perfect fit for our wedding. The team went above and beyond to make the day feel seamless and stress-free, and the atmosphere on the day was just incredible. We're so grateful for such a memorable celebration.

”



Meet your dedicated Wedding Coordinator...

KRISTINA HANDS

Kristina brings a wealth of knowledge, creativity, and passion to every celebration she plans. After owning a successful bridal boutique and wedding planning business in sunny Portugal, she developed a love for creating beautiful, meaningful experiences.. Known for her calm approach, eye for detail, and warm personality, Kristina is dedicated to making the planning journey feel exciting, stress-free, and truly personal from beginning to end.

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CONTACT US

info@ausvenueco.com.au

hotelesplanade.com.au

11 The Esplanade

St Kilda VIC 3182