

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
- 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

Weekday Wedding Offer:

Enjoy an additional 50% discount on the ceremony fee

Ceremony Fees

Winter (April – October)	Summer (November – March)
$1,000 (Monday – Thursday)	$1,500 (Monday – Thursday)
$2,000 (Friday – Sunday)	$3,000 (Friday – Saturday)

SUNROOM

Light-filled and effortlessly elegant, the Sunroom is one of the Espy's most versatile function spaces. 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



Spaces

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



Spaces

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 to cocktail-style functions, creating a vibrant setting for celebrations, parties and events.

CAPACITY:
Up to 100 standing



Spaces

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

FOR THE SUNROOM, BALCONY, LOUEY'S & GHOST OF ALFRED

Package A	*Package B*	*Package C*	*Add Ons*
6 Small Bites	*5 Small + 2 Bigger Bites*	*7 Small + 3 Bigger Bites*	*Extra Bigger Bites*
$47pp	$59pp	$82pp	$13.50ea

SMALL BITES

SERVED HOT:
- 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)

SERVED COLD:
- Rice paper rolls - Pork, Prawn or Vegan, with a 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)





BIGGER BITES

SERVED HOT:
- Mini cheese burger, burger sauce, pickles
- Fish + chips, tartare (A)
- Mini chook rolls, gravy

DEEP DISH PIZZA SLICES
- Margherita (V)
- Pepperoni
- Zucchini, pesto and mint (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.
Please inform a team member of all allergies and intolerances. We will do our best to accommodate, however ss our menu is prepared in our kitchen catering to all menus throughout the venue, there may be trace allergens.

SEATED MENU

FOR BALCONY, SUNROOM, LOUEY'S AND PHARMACY

ESPY GROUP DINING $75PP

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





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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.

SEATED MENU

FOR MYA TIGER AND PHARMACY

MYA GROUP DINING $72PP

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

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

Baby cucumber salad, woodear 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





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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	*Package B*	*Add Ons*
3 x Small Canapés 2 x Bigger Canapés **$51pp**	5 x Small Canapés 2 x Bigger Canapés **$66pp**	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
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Seafood Origin: (A) Australian (I) Imported (M) Mixed

GRAZING STATIONS

CHEESE BOARD $180

Selection of cheese & condiments w. bakehouse breads, crackers **(Serves 10 guests)**

(LGO, V)

CHARCUTERIE BOARD $190

Selection of cured meats & condiments w. bakehouse breads, crackers **(Serves 10 guests)**

(LD, LGO)

ANTIPASTO GRAZING $1600

Selection of cured meats, cheese, pickles, antipasto, chutneys, dips, fresh & dried fruits w. bakehouse breads, crackers **(Minimum of 50 guests) (LDO, LGO, VO, VGO)**

DEEP DISH PIZZA STATION $22PP

Selection of deep dish pizzas - 3 slices per person **(VO)**

- Margherita **(V)**
- Pepperoni
- Zucchini, pesto and mint **(V)**

OYSTER STATION

10 dozen - $900

20 dozen - $1,800

Selection of natural oysters, dressings & condiments **(LG, LD)**

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



BEVERAGE PACKAGES

FOR BALCONY, SUNROOM, LOUEY'S AND PHARMACY

STANDARD PACKAGE

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

WINE
Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
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
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

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
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Sticks Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

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

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

BEVERAGE PACKAGES

FOR MYA TIGER'S GREEN ROOM

PREMIUM PACKAGE

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

WINE
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

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
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Sticks Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

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



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BEVERAGE PACKAGES

FOR THE PHARMACY & GHOST OF ALFRED

PREMIUM PACKAGE

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

WINE
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

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
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Sticks Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

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



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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

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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





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

HOTEL
ESPLANADE
18 — St.Kilda — 78

CONTACT US

info@ausvenueco.com.au
hotelesplanade.com.au
11 The Esplanade
St Kilda VIC 3182