

Events

LIGHTHOUSE ROOM | DUNES



JULY 2024

The Venue

Located on the upper level of Soldiers Beach Surf Club, Dunes boasts a spectacular unspoilt view of the beautiful Soldiers Beach.

The venue is comprised of two main areas; our larger Lighthouse Room & our smaller Sunset Room, both accessible by lift.

From an intimate gathering to a spectacular celebration, Dunes is the perfect setting for an impressive coastal event.

Our highly experienced events team are at your service to discuss any queries or requests that you may have. If you would like to schedule a time to visit our beautiful venue or to discuss our range of options, please do not hesitate to reach out.

Lighthouse Room Dimensions 10.1m x 21.2m

Capacities

Cocktail 144 | Round Tables 100 | Long Rows 120

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Venue Hire

September - April

Monday - Thursday	\$1,300
Friday	\$1,800
Saturday - Sunday	\$2,100

May - August

Monday - Thursday	\$800
Friday	\$1,600
Saturday - Sunday	\$1,800

Inclusions

- 5 Hour Lighthouse Room Hire (11am - 4pm, 5pm - 10pm or 6pm - 11pm)
- Access for set up, one hour prior
- Exclusive use of Lighthouse Room & adjacent balcony
- Dedicated venue coordinator to assist with pre-planning & on the day requirements
- Microphone sound system
- Choice of tables (trestle, round & cocktail available)
- White cloth linen
- Private bar
- Beverage & waitstaff

MENUS



Table Service Menu

Main - \$45 Per Person

Main & Dessert - \$65 Per Person

Entree & Main - \$70 Per Person

Entree, Main & Dessert - \$90 Per Person

Chef's selection of three canapes - \$16 Per Person

Entrée

- Seasonal salad with beetroot, shaved radish, pickled veg, goat's curd & cocoa crumb (V)(GFA)(DFA)
- Blue swimmer crab meat, crème fraiche, apple, red onion, red cabbage puree & garlic ciabatta
- Duck breast pancake with black bean sauce, cucumber & spring onion (GFA)
- Slow cooked pork belly with cauliflower & parmesan roasted carrot
- Gnocchi with roasted capsicum, crumbled feta & asparagus (V)(VGA)

Main

- Roasted lamb shoulder with rosemary, lemon & dijon, pomme pavè & seasonal greens (GF)
- Market fish with preserved lemon beurre blanc, beans amandine & salmon caviar (GF)

(V) Vegetarian, (GF) Gluten Friendly, (GFA) GF Available, (DFA) Dairy Free Available
(VGA) Vegan Available

- Chargrilled sirloin with roasted potatoes, sauce soubise, mushroom & red wine jus (GF)
Upgrade to eye fillet for \$7 per person
- Spinach & fetta chicken ballotine, with crispy prosciutto, grilled leek & sweet corn puree (GF)
- Wild mushroom risotto with puffed rice & pecorino pepato (V)(GF)

Dessert

- Chocolate crèmeux with peanut brittle & flourless brownie (GF)
- Sticky toffee pudding with butterscotch sauce, raisin puree & vanilla ice-cream
- Vanilla bean panna cotta with compressed strawberries, shortbread biscuit & marshmallow
- Citrus curd with swiss meringue, frangipane & fresh citrus (GF)

Info

- Two selections per course, alternate drop
- Price inclusive of dinner rolls, all required napkins, cutlery, crockery & glassware
- Seasonal options available on request for specific dietary requirements
- Menus subject to seasonal changes & ingredient availability

(GF) Gluten Friendly, (V) Vegetarian

Family Style Menu

Standard - \$70 Per Person

- Two protein selections & four sides

Premium - \$90 Per Person

- Three protein selections & four sides

Protein

- Slow cooked lamb shoulder with sticky soy glaze (GF)
- Market fish with salsa verde (GF)
- Slow cooked pork belly with cauliflower puree & jus
- Chargrilled sirloin with sauce soubise & red wine jus (GF)
Upgrade to eye fillet for \$7 per person
- Confit duck maryland with plum sauce & asian greens
- Poached chicken breast with kumera & sauce dijon (GF)

Sides

- Pomme puree (GF)(V)
- Chive crushed chat potatoes (GF)(V)(VGA)

(GF) Gluten Friendly, (V) Vegetarian, (VGA) Vegan Available

- Sweet potato salad with roasted eschalot, silverbeet, rosemary & pumpkin seed praline & balsamic glaze (GF)(VG)
- Seasonal salad with beetroot, shaved radish, pickled veg, goat's curd & cocoa crumb (V)(VGA)
- Israeli couscous with za'atar, feta, dill, lemon & raisins (V)(VGA)
- Buttered corn riblets with cumin, lime, paprika & parmesan (GF)(V)(VGA)
- Wilted seasonal greens & mixed mushrooms (GF)(V)(VGA)

Info

- Family style not available on round tables (row style tables only). Please minimise table decor to allow sufficient space for food to be dropped
- Price inclusive of dinner rolls, all required napkins, cutlery, crockery & glassware
- Seasonal options available on request for specific dietary requirements
- Menus subject to seasonal changes & ingredient availability

(V) Vegetarian, (VG) Vegan, (GF) Gluten Friendly, (GFA) GF Available

Grazing Tables

Additional Item Only (not available as sole catering option)

Single - \$1,250

- Dimensions - 1.5m x 60cm. Suits up to 60 guests

Double - \$2,000

- Dimensions - 3m x 60cm. Suits 60 - 100 guests

Inclusions

- Seasonal fruits, berries & vegetable batons
- Australian & international cheeses
- Assortment of cured meats
- Assortment of water crackers, Jatz & labosh
- Assorted dips
- Chef's selection of seasonal snacks & nuts

Kid's Package

\$25 Per Person *(12 years & under)*

- Crumbed Flathead with chips & tartare or
- Chicken schnitzel with chips & tomato sauce or
- Mini chicken schnitzel burger with cheese & tomato sauce

Cocktail Menu

\$40 Per Person - 4 Selections

\$10 Per Additional Selection, Per Person

Spring Rolls

- Duck spring rolls with sweet chilli soy dipping sauce or
- Lobster spring rolls with aioli

Vietnamese Rice Paper Rolls

- Vegetarian (GF)(VG) or
- Prawn (GF) or
- Chicken

Tacos (*max 1 selection & 1 pp*)

- Crumbed flathead with mesculun, fresh tomato, avocado & tartare or
- Lamb shoulder with tomato, sweet corn salsa & dill aioli

Bruschetta (*max 1 selection & 1 pp*)

- Mixed mushroom (V) or
- Blueswimmer crab & heirloom tomato

Lemon pepper squid

Skewers

- Lamb koftas with tzatziki (GF) or
- Mongolian beef or
- Tandoori chicken (GF)

Sliders (*max 1 selection & 1 pp*)

- Beef sliders with cheese & burger sauce or
- Kale & onion sliders with tomato & aioli (V) or
- Prawn sliders with seafood sauce & lettuce



Chicken Wings

- Teriyaki wings with soy & sesame sauce or
- Buffalo wings with aioli or
- Boneless devil wings with aioli

Arancini

- Truffled mushroom arancini with aioli & parmesan (V) or
- Pumpkin arancini (GF)(VG)

Classics

- Mini rustic beef pies or
- Mini rustic beef sausage rolls or
- Mini traditional quiche lorraine

(V) Vegetarian, (VG) Vegan, (GF) Gluten Friendly, (GFA) GF Available

Rolling Tapas

\$45 Per Person - 4 Selections

\$11 Per Additional Selection Per Person

Breads

- Garlic bread (VG) or
- Cheese & bacon garlic bread

Arancini

- Truffled mushroom arancini with aioli & parmesan (V) or
- Pumpkin arancini (GF)(VG)

Chicken Wings

- Teriyaki wings with sesame soy dipping sauce (GF) or
- Buffalo wings with ranch

Spring Rolls

- Duck spring rolls with sweet chilli soy dipping sauce or
- Lobster spring rolls with aioli

Grilled chorizo & hummus with grilled ciabatta

Lemon pepper squid with aioli

Fried vegan pakora fritters with pickled salad & vegan aioli (VG)

Lamb shoulder with grilled ciabatta (GFA)

Bruschetta (max. one selection per event)

- Grilled mushroom (VGA) or
- Blueswimmer crab & heirloom tomato (GFA)

(VG) Vegan, (VGA) VG Option Available, (V) Vegetarian, (GF) Gluten Friendly, (GFA) GF Option Available



Beverage Packages

Premium

\$65pp (4 Hours)

Great Northern Original

Great Northern Super Crisp

Balter Captain Sensible

Balter XPA

Carlton Dry

Tap of the Month

Wise Wines Sea Urchin

Semillon Sauvignon Blanc

Pikorua Sauvignon Blanc

Bimbadgen Ridge

Chardonnay

Marquis de Pennautier

Rosé

Yves NV Premium Cuvee

Fiore Sparkling Moscato

Ziegler Shiraz

The Sum Cabernet

Sauvignon

Softdrinks & Juice

Standard

\$55pp (4 Hours)

Great Northern Original

Great Northern Super Crisp

Carlton Dry

Hardy's Riddle Chardonnay

Hardy's Riddle Sauvignon
Blanc

Hardy's Riddle Shiraz

Hardy's Riddle Brut

Softdrinks & Juice

Information

Dunes practice The Responsible
Service of Alcohol

Beverage packages must be
purchased for all attending adults
or none (not a selected number)





Minimum Spend

Minimum spend is in addition to venue hire, and is composed of catering & pre-paid beverage

	Cocktail & Rolling Tapas	Table Service & Family Style
May - Aug		
Mon - Thu	\$2,000	\$3,000
Fri	\$4,000	\$5,500
Sat - Sun	\$5,000	\$7,500
Sep - Nov & Feb - Apr		
Mon - Thu	\$3,000	\$3,500
Fri	\$5,000	\$7,000
Sat - Sun	\$6,000	\$9,500
Dec - Jan		
Mon - Thu	\$6,500	\$7,500
Fri	\$7,500	\$10,500
Sat - Sun	\$8,000	\$11,500

Events with attendance of 100+ require an additional security guard charged at \$55 per hour

Hire Me

White Fabric Curtain 3m x 3m
\$160

White Fabric Curtain 6m x 3m
\$220

White Acrylic Card Box
\$40

Coloured Cloth Napkin
\$2

Combined Placecard Menu
\$3



Images courtesy of
Crottison & Dear June Wedding Photography

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