

Weddings

DUNES SOLDIERS BEACH



MAY 2024

Congratulations

Congratulations on your recent Engagement & thank you for your interest in Dunes for your special day!

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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www.thedishgroup.com.au

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Venue Hire

September - April

Monday - Thursday	\$1,000
Friday	\$2,200
Saturday - Sunday	\$2,500

May - August

Monday - Thursday	\$800
Friday	\$1,300
Saturday - Sunday	\$1,500

Inclusions

- Access from 10am for vendors & set-up
- Sunset Room open to guests one hour prior to reception for cocktail hour
- 5 Hour Lighthouse Room reception
- Dedicated venue coordinator to assist with pre-day planning & on-the-day requirements
- Rooms set up to your preference
- White cloth linen, cutlery, crockery & glassware
- Cake plinth or cake table with cake stand & knife
- Gift table
- Tea / coffee station
- Bar & waitstaff
- Bump out by 10am the following day

Cocktail Package

\$125 Per Person

Inclusions

- Grazing table on arrival
- Cocktail food menu (4 selections)
- Standard beverage package (4 hours)
- Your cake cut & served on platters
- Water station

Tailored Extras

- Children's package \$25 (12 years & under)
- Extend standard beverage package one hour - \$13.50pp
- Upgrade to 4 hour premium beverage package - \$10pp
- Upgrade to 5 hour premium beverage package - \$26pp
- Vendor meal \$40
- Additional cocktail food selection \$10pp





Classic Package

\$136 Per Person

Inclusions

- Chef's selection of canapes on arrival (3)
- Two course table service or standard family style menu
- Standard beverage package (4 hours)
- Dinner rolls & butter
- White or sand coloured cloth napkins
- Your cake cut & served on platters
- Table menus

Tailored Extras

- Children's package \$25 (12 years & under)
- Extend standard beverage package one hour - \$13.50pp
- Upgrade to 4 hour premium beverage package - \$10pp
- Upgrade to 5 hour premium beverage package - \$26pp
- Vendor meal \$45
- Upgrade to grazing table on arrival - \$10pp
- Have your cake cut & served as dessert with cream & seasonal berries - \$4.50pp

Signature Package

\$165 Per Person

Inclusions

- Grazing table on arrival
- Two course table service or standard family style menu
- Premium beverage package (4 hours)
- Dinner rolls & butter
- White or sand coloured cloth napkins
- Your cake cut & served to guests with cream & seasonal berries
- Table menus
- White fabric partition around kitchen area

Tailored Extras

- Children's package \$25 (12 years & under)
- Upgrade to 5 hour premium beverage package - \$16pp
- Vendor meal \$45



MENUS



Table Service Menu

Entrée

- Seasonal salad with beetroot, shaved radish, pickled veg, goat's curd & cocoa crumb (V)(GFA)(DFA)
- Blue swimmer crab meat, crème fraîche, 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

- Two protein selections & four sides

Premium

- 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)
- 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

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

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

Cocktail Menu

\$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)*

- Salt & pepper squid with mixed leaf & salsa

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

Grazing Tables

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



Beverage Packages

Premium

\$65pp (4 Hours)

Great Northern Original
Great Northern Super Crisp
Balter Captain Sensible
Balter XPA
Carlton Dry
Tap of the Month

Monopolio Pinot Grigio
Pikorua Sauvignon Blanc
Bimbadgen Ridge
Chardonnay
Marquis de Pennautier
Rosé
Yves NV Premium Cuvee
Fiore Sparkling Moscato
Ziegler Shiraz
Hintons Hundred 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

*Dunes practice The
Responsible Service of Alcohol*





Minimum Spend

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

May - August

Monday - Thursday	\$5,000
Friday	\$6,500
Saturday - Sunday	\$8,000

September - November & February - April

Monday - Thursday	\$5,000
Friday	\$8,500
Saturday - Sunday	\$11,000

December - January

Monday - Thursday	\$9,000
Friday	\$12,000
Saturday - Sunday	\$14,000

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

*Security is required for all Lighthouse weddings, charged an hourly rate (see T&Cs).
For bookings with 100 or more attendees, a second guard is required at the same rate.*



Images courtesy of
Crottison | Dear June Wedding Photography | Euphoria Films

Dunes
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