

Sunset Room Events

DUNES SOLDIERS BEACH



SEPTEMBER 2025

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.

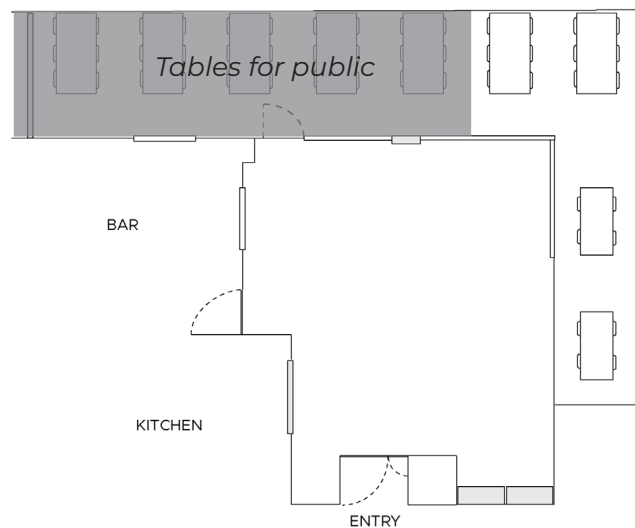
dunes.events@thedishgroup.com.au

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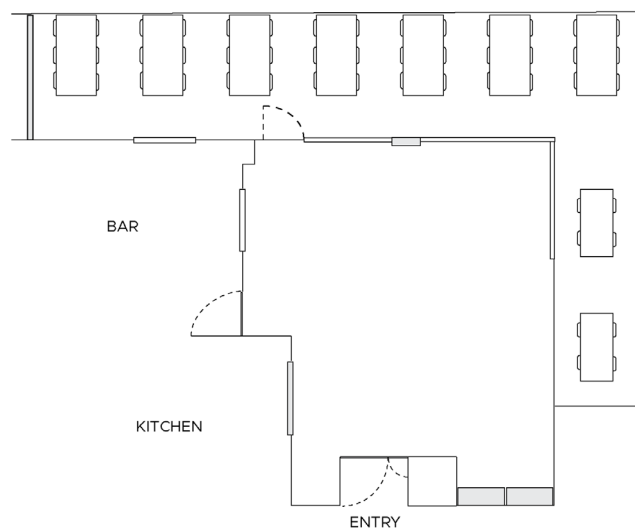
0432 258 477



STANDARD HIRE - max 40 pax



PREMIUM HIRE - max 70pax



Venue Hire

STANDARD HIRE (Maximum 40)

September - April

Wednesday - Thursday	\$300
Friday	\$400
Saturday - Sunday	\$500

May - August

Wednesday - Thursday	-
Friday	\$200
Saturday - Sunday	\$250

PREMIUM HIRE (Maximum 70)

September - April

Wednesday - Thursday	\$500
Friday	\$800
Saturday - Sunday	\$1,000

May - August

Wednesday - Thursday	\$250
Friday	\$400
Saturday - Sunday	\$500

Inclusions

- 5 Hour Room Hire
- Access one hour prior for set up
- Choice of tables inside Sunset Room
- White cloth linen
- Dedicated venue coordinator

Rolling Tapas

\$45 Per Person - 4 Selections

\$11 Per Additional Selection Per Person

Garlic Bread

- Garlic (VG)
- Garlic & cheese (V)
- Garlic, cheese & bacon

Arancini

- Beetroot & fetta arancini with aioli & parmesan (V) or
- Pumpkin arancini (GF)(VG)

Chicken Wings

- Seasoned chicken wings with ranch (GF) or
- Spicy buffalo wings with ranch (GF)

Spring Rolls

- Shiitake & leek spring rolls (V)
- Barramundi spring rolls with micro green salad & dill aioli

Szechuan squid with gochujang mayo

Crumbed calamari rings with dill aioli

Charred corn fritters served with vegan aioli (GF)(VG)

Bruschetta (max. one selection per event)

- Grilled mushroom (V)(VGA) or
- Heirloom tomato & balsamic (V)

Skewers

- Lamb koftas with hummus or
- Perri Perri chicken with raita (GF)

Empanadas (all served with pico de galo & jalapeno aioli)

- Chicken, jalapeno & cilantro
- Sweet potato manchego & corn (V)
- Mexican beef

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





Grazing Tables

Only available in addition to rolling tapas

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

Enhancements

500g fresh whole cooked prawns with seafood sauce (GF) - \$36

Dozen natural Sydney Rock Oysters (GF) - \$60

Kid's Meals

\$12 Each (12 years & under)

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

Beverage Packages

Premium \$67pp (4 Hours)

Great Northern Original
Great Northern Super Crisp
Balter Captain Sensible
Balter XPA
Carlton Dry
Tap of the Month
Mount Langi Ghiran Pinot
Cris
Pikorua Sauvignon Blanc
Alte Chardonnay
Marquis de Pennautier
Rosé
Mio Capello Prosecco
Fiore Pink Moscato
Quilty & Gransden Merlot
Hintons Hundred Cabernet
Sauvignon
Deakin Estate Sauvignon
Blanc <0.5% Alcohol
Softdrinks & Juice

Standard \$57pp (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

Important Information

Dunes practice The Responsible
Service of Alcohol

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





Hire Me

White Fabric Curtain 3m x 3m
\$160

White Fabric Curtain 6m x 3m
\$220

White Acrylic Card Box
\$40

Security required for events with 50 guests or more, charged at the following rates per hour (Mon-Fri \$69.34, Sat \$81.48 & Sun \$102.76)

Catering times set around restaurant trade.

No facilities available for playing music.

Minimum Spend

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

STANDARD HIRE MINIMUM SPEND

May - August	\$1,300
September - April	\$1,850

PREMIUM HIRE MINIMUM SPEND

May - August	\$1,700
September - April	\$2,500

