



weddings

DUNES SOLDIERS BEACH

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 Central Coast's stunning 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

CONTACT

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www.thedishgroup.com.au

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venue hire

		Mon - Thur	Fri	Sat - Sun
Spring	September	\$1,500	\$2,500	\$3,500
	October			
	November			
Summer	December	\$1,300	\$2,000	\$2,500
	January			
	February			
Autumn	March	\$900	\$1,500	\$2,500
	April			
	May			
Winter	June	\$850	\$950	\$1,000
	July			
	August			

Venue Hire Inclusions

- Bump in from 9am for vendors
- 1 Hour Sunset Room Hire for your pre-reception "Cocktail Hour"
- 5 Hour Lighthouse Room reception (11pm latest finish)
- Dedicated venue coordinator to assist with pre-day planning & on-the-day requirements
- Bar & wait staff
- Room set up to your preference
- White table linen

cocktail package

\$129 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
- Gift table
- Cake plinth set or cake table
- Tea & coffee station

Tailored Extras

- Children's package \$30 (12 years & under)
- Extend standard beverage package one hour - \$14.50 per person
- Upgrade to 4 hour premium beverage package - \$10 per person
- Upgrade to 5 hour premium beverage package - \$27 per person
- Additional cocktail food selection \$10pp
- Vendor meal \$40

Information

- Maximum 144 guests





classic package

\$140 PER PERSON

Inclusions

- Chef's selection of canapés 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 (DL size, black & white)
- Gift table
- Cake plinth set or cake table
- Tea & coffee station

Tailored Extras

- Children's package \$30 (12 years & under)
- Extend standard beverage package one hour - \$14.50 per person
- Upgrade to 4 hour premium beverage package - \$10 per person
- Upgrade to 5 hour premium beverage package - \$27 per person
- Vendor meal \$45
- Upgrade to grazing table on arrival - \$10 per adult / \$5 per child
- Upgrade to premium family share - \$20 per person
- Have your cake cut & served as dessert with cream & seasonal berries - \$4.50 per person

signature package

\$165 PER PERSON

Inclusions

- Grazing table on arrival
- Three course table service or standard family share + dessert course
- Premium beverage package (4 hours)
- Dinner rolls & butter
- White or sand coloured cloth napkins
- Your cake cut & served on platters
- Combined name card/ table menu (DL size, black & white)
- AI Seating plan
- White fabric partitions around kitchen area
- Gift table
- Cake plinth set or cake table
- Tea & coffee station

Tailored Extras

- Children's package \$30 (12 years & under)
- Upgrade to 5 hour premium beverage package - \$17 per person
- Vendor meal \$45



sample — 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

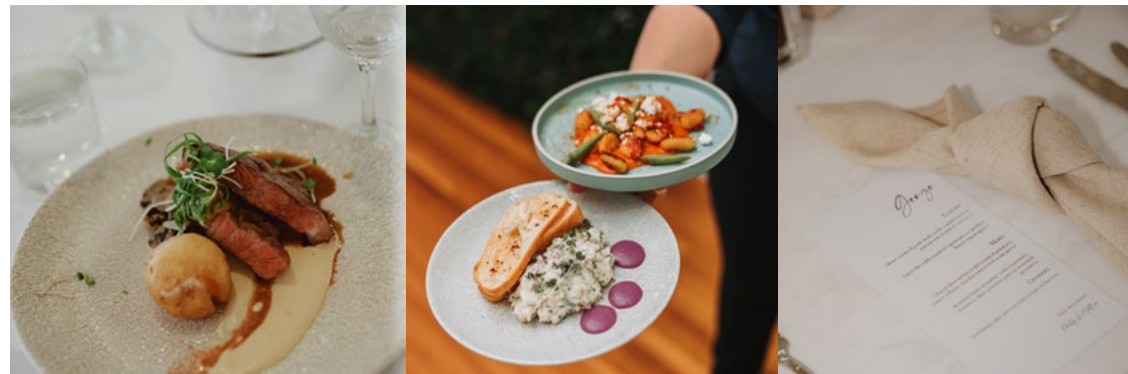
- Roasted lamb shoulder with rosemary, lemon & dijon, pomme pavè & seasonal greens (GF)
- Market fish with preserved lemon beurre blanc, beans amandine & salmon caviar (GF)
- Chargrilled sirloin with roasted potatoes, sauce soubise, mushroom & red wine jus (GF). Upgrade to eye fillet for \$7 per person
- 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)

INFORMATION

- Two selections per course, alternate drop
- Price inclusive of dinner rolls, all required cutlery, crockery & glassware
- Please discuss dietary requirements with your coordinator
- Menus subject to seasonal changes & ingredient availability
- (V) Vegetarian, (GF) Gluten Friendly, (GFA) GF Available, (DFA) Dairy Free Available, (VGA) Vegan Available



sample — family style menu

STANDARD

Two protein selections & four sides

PREMIUM

Three protein selections & four sides

PROTEIN OPTIONS

- 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)

SIDE OPTIONS

- 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)

DESSERT COURSE

- Chef's selection of petit fours
- Chef's selection of gourmet cake logs
- Assortment of seasonal fruit

INFORMATION

- Family style is not available on round tables, row style tables only. Please keep table decorations to a minimum to allow sufficient space for food to be dropped
- Price inclusive of dinner rolls, cutlery, crockery & glassware
- Please discuss dietary requirements with your coordinator
- Menus subject to seasonal changes & ingredient availability
- (GF) Gluten Friendly, (V) Vegetarian, (VG) Vegan, (VGA) VG Available



sample — cocktail menu

Spring Rolls

- Barramundi spring rolls
- Netted Enoki Mushroom Rolls (V)

Oysters (1 pp)

- Natural (GF) or
- Mornay or
- Kilpatrick

Tacos (substantial, 1 pp)

- Crumbed fish with mixed leaf & salsa or
- Lamb with mixed leaf & salsa

Bruschetta (substantial, 1 pp)

- Mixed mushroom (V)
- Heirloom tomato (V)

Squid

- Szechuan squid or
- Crumbed calamari

Skewers

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

Sliders (substantial, 1pp)

- Beef sliders with lettuce, tomato, cheese & cheese & burger sauce or
- Charred corn sliders with tomato & aioli (V)

Chicken Wings

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

Arancini

- Beetroot & fetta (V) or
- Eggplant & tomato (VG) (GF)

Fillo

- Ricotta & spinach (V) or
- Chicken & mushroom

Classics

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

grazing tables

INCLUSIONS

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

kid's menu

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



beverage packages



PREMIUM (4 HOURS)

ON TAP

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

WINE

- Mount Langi Ghiran Pinot Gris *Alpine Valleys VIC*
- Pikorua Sauvignon Blanc *Marlborough*
- Alte Chardonnay *Australia*
- Marquis de Pennautier Rosé *France*
- Mio Capello Prosecco *King Valley VIC*
- Fiore Lightly Sparkling Moscato *Australia*
- Quilty & Gransden Merlot *Orange NSW*
- Hintons Hundred Cabernet Sauvignon *Coonawarra*

NON ALCOHOLIC

- Soft drinks & Juice
- Deakin Estate Sauvignon Blanc <0.5% Alcohol

STANDARD (4 HOURS)

ON TAP

- Great Northern Original
- Great Northern Super Crisp
- Carlton Dry

WINE

- Hardy's Riddle Chardonnay *South Australia*
- Hardy's Riddle Sauvignon Blanc *South Australia*
- Hardy's Riddle Shiraz *South Australia*
- Hardy's Riddle Brut *South Australia*

NON ALCOHOLIC

- Softdrinks & Juice



cocktail stations

11L DISPENSER - \$250 EACH

One dispenser serves 55 x 200mL glasses
Order two for a 'His' & 'Hers' drink on arrival!

MENU

- Aperol Spritz
Prosecco, Aperol & Soda
- Margarita
Tequila, Triple sec, Fresh Lemon & Lime Juice
- Cosmopolitan
Vodka, Triple Sec, Cranberry & Lime Juice
- French 75
Prosecco, Gin & Fresh Lemon Juice
- Limoncello Collins
Gin, Limoncello, Fresh Lemon Juice & Soda
- Long Island Iced Tea
White Rum, Gin, Vodka, Tequila, Triple Sec, Fresh Lemon Juice & Coke
- Pash, Marry, Kill
Passionfruit Liqueur, Vanilla Galliano, Cranberry Juice & Lime
- Melonheads Margarita
Watermelon Liqueur, Tequila & Fresh Lime Juice
- Irish Lemonade
Jameson Orange Irish Whisky, Triple Sec Fresh Lemon Juice, Bitters & Lemonade

*wet weather?
we've got you covered*

SUNSET ROOM

Maximum 50 guests

No charge for minimal set up e.g. 32 chairs with aisle

LIGHTHOUSE ROOM

\$300 (no drapings hiding reception tables)

\$450 (with drapings hiding reception tables)

Prepaid 21 days prior & refunded if not used

INFORMATION

- Strictly minimum three hour's notice required on the day
- Ceremony stylists, musicians & celebrants welcome to bump in at their convenience from 9am
- No confetti permitted inside
- Bar service is not available until your booked cocktail hour time
- No wifi/reception. Make sure your ceremony music is pre-downloaded before arriving



hire me

- White Fabric Curtain 3m x 3m \$160
- White Fabric Curtain 6m x 3m \$220
- White acrylic card box with heart lock \$20
- Coloured cloth napkin \$2
- Framed A1 seating plan (black & white) on easel \$40



minimum spend

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

		Mon - Thur	Fri	Sat - Sun
Spring	<i>September</i>	\$5,000	\$8,000	\$11,000
	<i>October</i>	\$5,500	\$10,000	\$14,000
	<i>November</i>			
Summer	<i>December</i>	\$6,000	\$10,000	\$14,000
	<i>January</i>			
	<i>February</i>	\$5,000	\$9,500	\$12,000
Autumn	<i>March</i>	\$5,000	\$8,000	\$9,000
	<i>April</i>			
	<i>May</i>			
Winter	<i>June</i>	\$4,000	\$6,000	\$7,000
	<i>July</i>			
	<i>August</i>			

Security is required for all weddings and is charged at the following hourly rates:

- Monday - Friday \$69.35
- Saturday \$81.50
- Sunday \$102.80



Images courtesy of
Jacob Hughes Creative | Crottison | Dear June Wedding Photography | Euphoria Films
& our beautiful couples

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