



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

dunes.events@thedishgroup.com.au

www.thedishgroup.com.au

0432 258 477





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

\$134 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 - \$15.50 per person
- Upgrade to 4 hour premium beverage package - \$10 per person
- Upgrade to 5 hour premium beverage package - \$28 per person
- Additional cocktail food selection \$10pp
- Vendor meal \$40

Information

- Maximum 144 guests





classic package

\$145 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 - \$15.50 per person
- Upgrade to 4 hour premium beverage package - \$10 per person
- Upgrade to 5 hour premium beverage package - \$28 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

\$170 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 premium family share - \$20 per person
- Upgrade to 5 hour premium beverage package - \$18 per person
- Vendor meal \$45



sample — table service menu

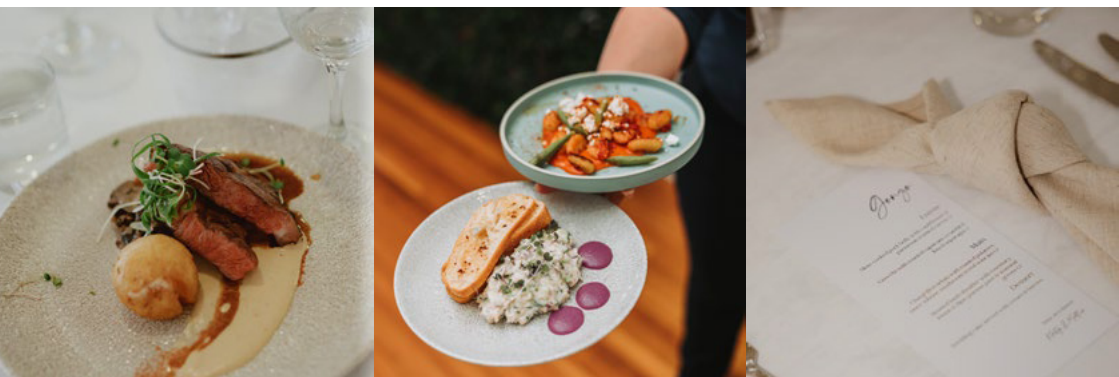
Entrée

- **Kingfish Crudo (A) (GFA)**
Thinly sliced Spencer Gulf Kingfish cured with lime, topped with pickled red onion, crispy capers, olive oil and fresh herbs, w/ toasted crostini
- **Chicken Tostada**
Fried tortilla topped w/ grilled chicken breast, heirloom tomato, spanish onion, avocado and chipotle aioli
- **Eggplant & Tomato Arancini (GF)(VG)**
Bush tomato & eggplant arancini served with smoked eggplant puree and micro green salad
- **Steak Tartare (GFA)**
Seasoned beef tenderloin served with cornichons, pickled vegetable, horseradish cream and grilled ciabatta
- **Garlic prawns (GFA)(I)**
Prawn cutlets cooked in white wine, cream & garlic sauce, served w/ green salad and toasted bread
- **Lamb kofta (GFA)**
Native Saltbush lamb kofta served w/ chickpea hummus and marinated vegetables
- **Gnocchi (V)(VGA)**
Potato gnocchi with roasted capsicum romesco, asparagus, fetta and salsa verde
- **Pork Belly (GF)**
Slow roasted pork belly, sauce soubise, honey roasted carrot and jus
- **Buffalo Mozzarella (GFA)**
Silky Mozzarella, heirloom tomatoes, olive oil and fresh basil, topped w/ caramelised balsamic and served with toasted crostini

- **Roasted Vegetable Salad gf vga**
Warm vegetable salad of roasted pumpkin, lemon potato, mushrooms, roasted capsicum, char grilled zucchini and broccoli w/ herbed yoghurt and pistachio praline

Main

- **Poached salmon (A) (GF)**
Butter & leek poached Atlantic Salmon w/ green beans and preserved lemon beurre blanc
- **Chicken ballotine (GF)**
Marinated thigh fillet stuffed with mushroom & ricotta and wrapped in prosciutto, served w/ herbed yoghurt and fresh rocket salad
- **Beef Sirloin (GF)**
MSA5+ Beef sirloin served w/ grilled King brown mushrooms, fondant potatoes and red wine beef jus
- **Roasted Vegetable Risotto(V)(VGA)**
Risotto of pumpkin, roasted capsicum, zucchini, mushroom and Kalamata olives topped with Grana Padano
- **Beef Cheeks (GF)**
Slow-cooked beef cheeks served w/ creamy mashed potato sautéed mushrooms and beef jus
- **Grilled Chicken Breast (GF)**
Chicken Breast perfectly poached then lightly grilled served w/ steamed greens, cream & mustard sauce and green salad
- **Pennette ala Norma (V)(VGA)**
Pennette pasta in a rich tomato & char grilled eggplant sauce topped with ricotta and fresh basil
- **Porchetta**
Roasted rosemary & fennel porkbelly porchetta served with fondant potatoes, pan gravy and garden salad
- **Grilled Barramundi (A)(GF)**
Grilled Ettu Bay Barramundi in a soy, ginger and garlic sauce, served with broccolini & green salad



sample — family style menu

STANDARD

Two main selections & four sides

PREMIUM

Three main selections & four sides

MAIN OPTIONS

- Roasted rosemary & fennel porchetta with pan gravy (GF)
- Butter & leek poached Atlantic salmon with preserved lemon beurre blanc (A)(GF)
- Chargrilled sirloin with beef jus (GF)
- Poached chicken breast with wholegrain mustard sauce (GF)
- Slow cooked pork belly with apple sauce (GF)
- Roasted vegetable pennette with tomato & buffalo mozzarella (V)(VGA)
- Grilled prawn risotto with littleneck clams & parsley (GF)(M)
- Portobello mushroom gnocchi with baby spinach & fetta (V)(VGA)
- Chicken thighs braised with mushroom, bacon, tomato & red wine (GF)
- Roasted lamb shoulder with sticky soy & mirin glaze (GF)

SIDE OPTIONS

- Mashed potato (GF)(V)(VGA)
- Creamy potato bake with bacon lardons (GF)(VA)
- Crispy chat potato with chive butter & rosemary salt (GF)(V)(VGA)
- Cauliflower cheese with crispy herbed crumb (V)
- Grilled green beans with herbed yoghurt & lemon (GF)(V)(VGA)

Dessert

- **Chocolate coconut pebble (GF)**
Soft caramel & hazelnut chocolate cake wrapped in coffee mascarpone in a crisp chocolate shell
- **Lemon cheesecake (GF)(VG)**
Baked lemon myrtle & ricotta Basque cheesecake on flourless sponge
- **Lychee & Raspberry cake (GF)(VG)**
Layers of lychee & rose cream, raspberry compote, whipped vanilla
- **Tropical sponge (GF)(VG)**
Vanilla sponge w/ coconut cream, mango compote, passionfruit gel

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

SIDE OPTIONS CONTINUED..

- Warm vegetable salad of roasted pumpkin, mushrooms, roasted capsicum, chargrilled zucchini & broccoli with herbed yoghurt & pistachio praline (GF)(V)(VGA)
- Classic Caesar salad with Cos lettuce, bacon lardons, poached egg, parmesan & coutons (GFA)(VA)
- Sautéed mixed mushrooms with wilted baby spinach & hummus (GF)(V)(VGA)
- Buttered corn riblets with cumin, lime, paprika & cracked black pepper (GF)(V)(VGA)
- Pearl cous cous salad with heirloom tomatoes, cucumber, spanish onion, raisins, fetta, sumac & lemon (V)(VGA)
- Garden salad with green leaf, seasonal tomato, carrot, cucumber, onion & house dressing (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
- (A) Australian Seafood, (GF) Gluten Friendly, (GFA) GF Available, (M) Mixed Origin Seafood, (V) Vegetarian, (VG) Vegan, (VGA) VG Available

sample — cocktail menu

Spring Rolls

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

Oysters (1 pp) (A)

- Natural (GF) or
- Mornay or
- Kilpatrick

Tacos (substantial, 1 pp)

- Crumbed fish with mixed leaf & salsa (I) or
- Lamb with mixed leaf & salsa

Bruschetta (substantial, 1 pp)

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

Squid

- Szechuan squid (I) or
- Crumbed calamari (I)

Skewers

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

Sliders (substantial, 1pp)

- Beef sliders with lettuce, tomato, 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

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

- No charge
- Maximum 50 guests
- Maximum 32 chairs with aisle

LIGHTHOUSE ROOM

\$300 (no drapings hiding reception tables)

\$500 (with drapings hiding reception tables)

Prepaid 21 days prior & refunded if not used

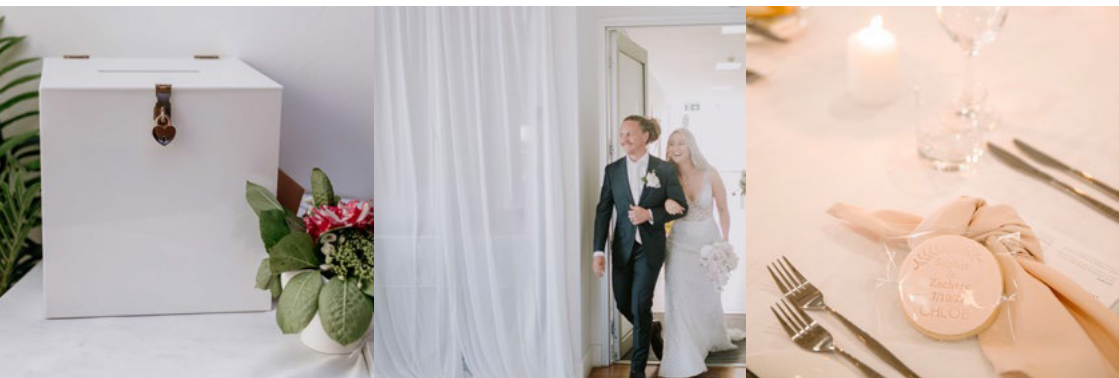
INFORMATION

- 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 \$50



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

Dunes
by dish