Events

LIGHTHOUSE ROOM | DUNES



AUGUST 2026

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

dunes.events@thedishgroup.com.au
www.thedishgroup.com.au
0432 258 477





Venue Hire

September - April	
Wed - Thu	$1,000
Friday	$1,200
Saturday	$1,500
Sunday	$1,600

May - August	
Monday - Thursday	$850
Friday	$1,000
Saturday - Sunday	$1,200

Inclusions

- 5 Hour Lighthouse Room Hire
  (11am - 4pm, 5pm - 10pm or 5.30pm - 10.30pm)
- 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
- Choice of tables (trestle, round & cocktail available)
- White cloth linen
- Private bar
- Beverage & waitstaff
- Water station
- Tea & coffee station
- Projector (client to provide computer & HDMI cable)



Table Service Menu

Main - $45 Per Person
Main & Dessert - $65 Per Person
Entree & Main - $70 Per Person
Entree, Main & Dessert - $85 Per Person
Chef's selection of three canapes - $16 Per Person

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

Information

- (A) Australian Seafood, (GF) Gluten Friendly, (GFA) GF Option Available, (I) Imported Seafood, (V) Vegetarian, (VGA) Vegan Option Available
- 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

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 toped 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 grarden salad
- **Grilled Barramundi (A)(GF) -** Grilled Etty Bay Barramundi in a soy, ginger and garlic sauce, served with broccolini & green salad

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

Family Style Menu

Standard - $70 Per Person

- Two protein selections & four sides

Premium - $90 Per Person

- Three protein 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 (M)(GF)
- 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)

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)

INFORMATION

- (A) Australian Seafood), (GF) Gluten Friendly, (M) Mixed Origin Seafood,
  (V) Vegetarian, (VGA) Vegan Available
- 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

Grazing Tables

Additonal 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

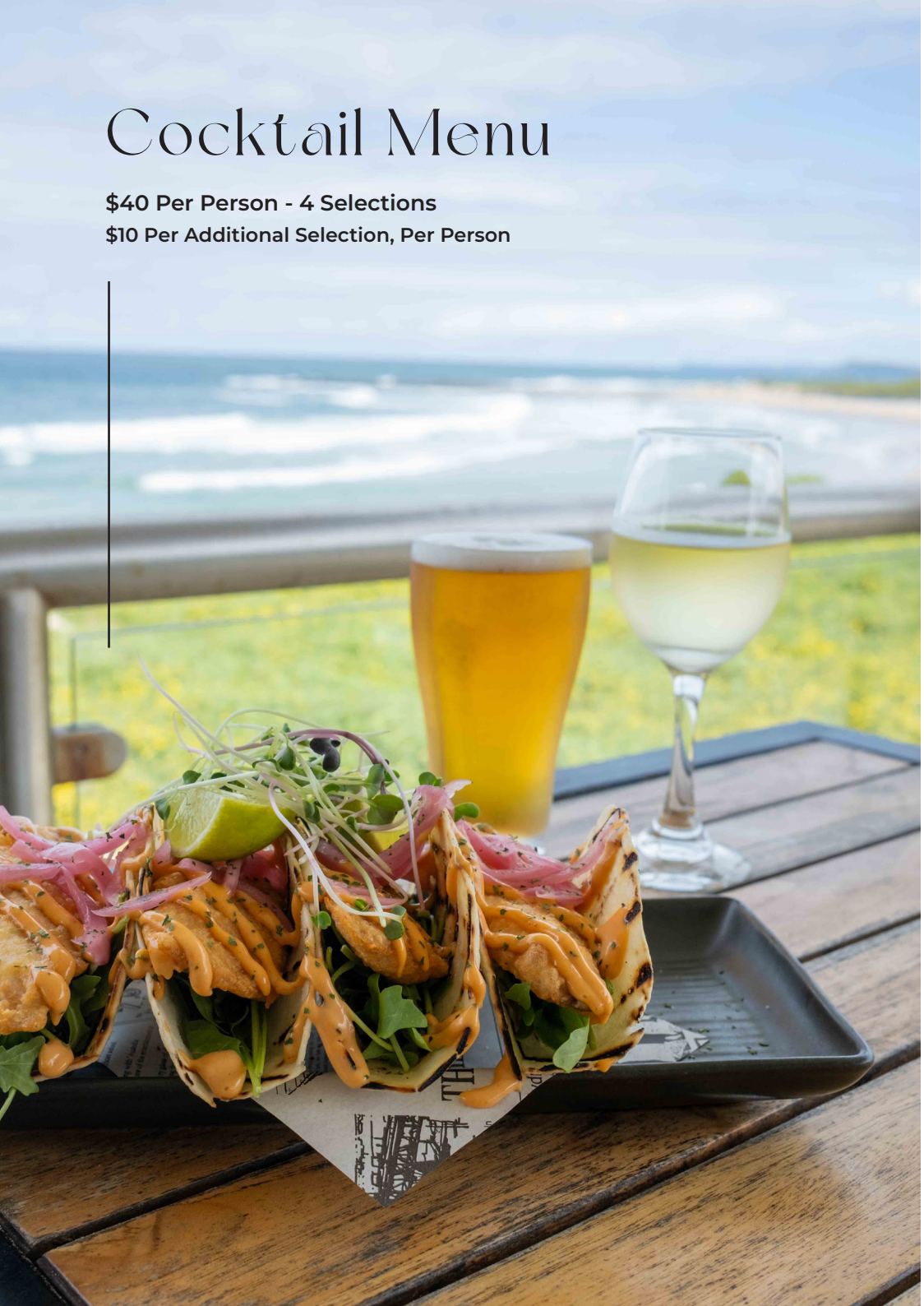
Inclusions

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

Kid’s Package

$30 Per Person *(12 years & under)*

- Kid’s crumbed calamari (I) & chips
- Kid’s schnitzel & chips
- Kid’s brisket & chips



Cocktail Menu

$40 Per Person - 4 Selections
$10 Per Additional Selection, Per Person

Spring Rolls

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

Oysters (1pp)(A)

- Natural (GF) or
- Mornay or
- Kilpatrick

Tacos *(max 1 selection & 1 pp)*

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

Bruschetta *(max 1 selection & 1 pp)*

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

Squid

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

Skewers

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

Sliders *(max 1 selection & 1 pp)*

- 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 (GF) (VG)

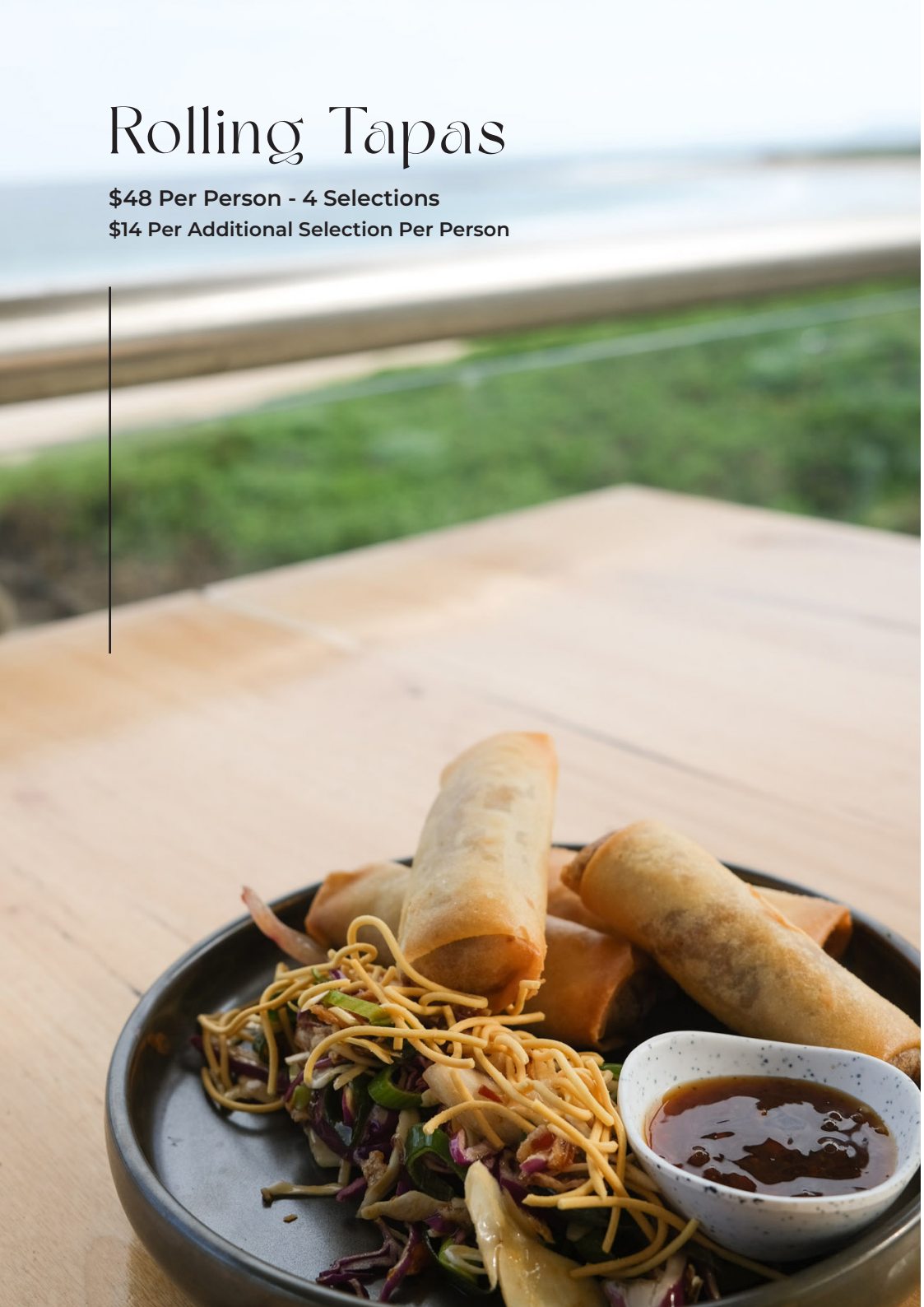
Fillo

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

Classics

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

(A) Australian Seafood, (I) Imported Seafood, (V) Vegetarian, (VG) Vegan, (GF) Gluten Friendly, (GFA) GF Available



Rolling Tapas

$48 Per Person - 4 Selections
$14 Per Additional Selection Per Person

Garlic Bread

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

Arancini

- Beetroot & fetta arancini with aioli & parmesan (V) or
- Pumpkin arancini with vegan aioli (LG)(VG) or
- Bolognese arancini with napoletana sauce and parmesan

Chicken Wings

- Seasoned chicken wings with ranch (LG) or
- Spicy buffalo wings with ranch (LG) or
- Boneless buttermilk quinoa bites with ranch (LG)

Spring Rolls

- Enoki netted spring rolls with garlic aioli (V) or
- Lobster & prawn spring rolls (I) with micro green salad & chilli crunch aioli or
- Cheeseburger spring rolls with burger sauce

Szechuan squid (I) with garlic aioli

Crumbed calamari rings (I) with tartare

California crab cakes (I) with chilli crunch aioli

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

Cajun popcorn cauliflower with vegan aioli (LG)(VG)

Mini onion & spinach potato rosti with vegan aioli (LG)(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 (LG) or
- Satay beef with satay sauce

Empanadas
All served with pico de galo & jalapeno aioli

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

(VG) Vegan, (VGA) VG Option Available, (V) Vegetarian, (LG) Low-gluten, (I) Imported Seafood

Beverage Options

BEVERAGE OPTIONS

- Cash bar (guests purchase their own drinks)
- Bar tab (for select amount & inclusions)
  For current beverage menu please see thedishgroup.com.au/dunes
- Beverage package (ask your coodinator for the current packages)

TEA & COFFEE

- Tea & coffee station - $2.50 per person. Includes black tea bags, Italian espresso bags, condiments, hot water & milk
- Barista tea/coffee can be purchased on consumption and/or added to your bar tab inclusions

Information

- No external food or beverage is permitted
- No glass or alcohol permitted out of the venue
- No smoking or vaping permitted inside or on the verandahs
- Children must be supervised at all times
- No wifi and limited mobile reception available on site





Hire Me

White Fabric Curtain 3m x 3m
$160

White Fabric Curtain 6m x 3m
$220

White Acrylic Card Box
$20

Coloured Cloth Napkin
$2

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		
Wed - Thu	$2,000	$3,000
Fri	$4,000	$5,000
Sat - Sun	$5,000	$7,500
Sep & Feb - Apr		
Wed - Thu	$3,000	$3,500
Fri	$6,000	$7,000
Sat - Sun	$8,000	$9,500
Oct & Nov		
Wed - Thu	$6,000	$6,500
Fri	$6,500	$7,500
Sat - Sun	$9,000	$10,000
Dec & Jan		
Wed - Thu	$6,500	$9,000
Fri	$8,000	$10,000
Sat - Sun	$10,000	$13,000

All Lighthouse Room events require security for the entire duration, charged at the following rate per hour:
Mon-Fri $69.34 | Sat $81.48 | Sun $102.76.



CONTACT

dunes.events@thedishgroup.com.au
www.thedishgroup.com.au
0432 258 477

Dunes
by dish