celebrations of life

DUNES SOLDIERS BEACH



the sunset room

ROOM HIRE

$150 per hour, minimum three hours

- Wednesday & Thursday, available from 3pm - 8pm
- Friday, available from 11am - 8pm
- Capacity - 70 attendees (including children)

MINIMUM FOOD & BEVERAGE SPEND

- $1,000 (prepaid minimum 7 days prior and non-refundable)

INFORMATION

- Choice of indoor tables
- Access to TV
- No audio facilities available but in-house background music available
- White table linen available $12 each (subject to availability)



the lighthouse room

ROOM HIRE

$200 per hour, minimum three hours

- Wednesday - Friday, available from 11am - 4pm
- Capacity - 144 attendees (including children)

MINIMUM FOOD & BEVERAGE SPEND

- $2,500 (prepaid minimum 7 days prior and non-refundable)

INFORMATION

- Assorted sitting & standing tables
- Access to projector
- No audio facilities available but in-house background music available
- White table linen available $12 each (subject to availability)



classic platters

RETRO PLATTER

1kg cheddar cubes, 1kg cabanossi, hummus, vegetables batons & crackers - $130

PIES & SAUSAGE ROLLS

Mini beef pies (12) & mini sausage rolls (12) served with sauce - $56

CRUMBED FLATHEAD (I)

Panko crumbed Flathead pieces (15) served with chips & tartare - $70

MINI QUICHES

Chef's selection of mini quiches (12). Vegetarian options available on request - $55

CHICKEN NUGGETS

1kg of chicken nuggets (approx 40) served with sauce - $50

CHICKEN WINGS

1kg of oven baked chicken wings served with side sauce (approx 20) - $46

BONELESS DEVIL WINGS

1kg of boneless devil wings served with side sauce (approx 17) - $64

CRUMBED CALAMARI (I)

Handmade crumbed calamari (30) served with sauce - $55

(I) Imported Seafood



gourmet platters

LAND

CHEESEBURGER SLIDERS
Beef sliders with lettuce, tomato, cheese & burger sauce (80) $390

BEEF EMPANADAS
Beef empanadas (50) with pico de galo & chipotle aioli - $160

PEKING DUCK SPRING ROLLS
Peking duck spring rolls (50) served with dipping sauce - $210

MINI HAWAIIAN PIZZAS
Mini Hawaiian pizzas (48) - $250

CHICKEN & MUSHROOM FILLO
Chicken & mushroom Fillo (48) - $160

LAMB KOFTAS
Saltbush lamb koftas (40) served with herbed yoghurt - $250

PLANT BASED

CHARRED CORN SLIDERS (VG)
Charred corn sliders with lettuce, tomato & vegan aioli (80) - $340

MINI VEGGIE PIZZAS (V)
Mini vegetarian pizzas (48) - $250

RICOTTA & SPINACH FILLO (V)
Ricotta & spinach Fillo (48) - $160

PUMPKIN TARTLET (VG)
Pumpkin, spinach & hummus tartlets (50) - $200

GLUTEN FRIENDLY

PREMIUM RUSTIC SAUSAGE ROLLS (GF)
Aussie beef sausage rolls (40) served with sauce - $210

PREMIUM RUSTIC PIES (GF)
Chef's selection of gluten-friendly pies (40) served with sauce - $210

MUSHROOM ARANCINI (GF)(V)
Truffled mushroom arancini (50) served with vegan aioli - $220

ENOKI ROLLS (GF)(VG)
Netted Enoki mushroom rolls (120) - $350

PUMPKIN SAUSAGE ROLLS (GF)(VG)
Mini pumpkin sausage rolls (50) served with vegan aioli - $220

DIETARY LEGEND
GF Gluten Friendly | V Vegetarian
VG Vegan



sweet platters

SEASONAL FRUIT PLATTER (GF)(VG)

Chef's selection of seasonal fruit - $70

MINI CAKES

Chef's selection of locally sourced cupcake sized cakes (12) e.g. mud, orange & almond, banana, carrot etc. - $48

SWEET MINIS

Chef's selection of locally sourced mini tartlettes (12) e.g. fruit, strawberry, lemon meringue, chocolate etc. - $50

MINI CHOCOLATE ECLAIRS

Locally sourced mini chocolate filled eclairs (12) - $50

BROWNIES

Chocolate brownie squares (15) - $68

MINI DANISHES

Assorted mini fruit danishes (20) - $56

GF BROWNIES

Gluten friendly chocolate brownies (15) - $70

MINI MUFFINS

Assorted mini muffins (60) - $120

GOURMET SLAB CAKE (GFA)

ONE SELECTION - mud, white mud, caramel mud, orange & almond (GF), orange & poppy (GF), Jaffa (GF), banana, carrot, cheesecake, sponge jam & cream or black forest (48 portions) - $120





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



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

grazing table enhancements

- 500g fresh whole cooked prawns (A) with seafood sauce (GF) - $36
- Dozen natural Pacific oysters (A)(GF) - $60

(GF) Gluten Friendly, (A) Australian 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

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 or reception available on site
- We recommend attendees bring their physical identification as we may refuse service to anyone who fails to produce proof of age



CONTACT

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Dunes
by dish