

Dunes

PALM BEACH



GROUP FUNCTIONS



Join us for your next special occasion! The perfect seaside location to celebrate!

There's no better way to celebrate your special occasion than in one of Sydney's most exclusive and naturally stunning locations, Palm Beach. The perfect laid back sea-side spot, brings a little Mediterranean holiday vibe to your group function.

We can hold group functions up to 40 pax with a exclusive terrace available.

Enjoy a Dunes feast and indulge in a few margs by the sea. We have food packages to cater to all groups.



Details.

MAXIMUM CAPACITY:

40 Terrace + Lounge Area

MINIMUM GROUP FOR A SET:

8



Signature Shared Feast Sample Menu

PRICE PER PERSON \$95
INCLUDES OLIVES + FOCACCIA TO SHARE
CHOICE OF ONE SEAFOOD, THREE STARTERS, TWO MAINS
+ TWO SIDES INCLUDES TWO DESSERTS TO SHARE

SEAFOOD: (SELECT ONE)

- Half Shell Tassie Scallops Kombu Butter Finger Lime GF
- Sydney Rock Oysters Cucumber Nuoc Cham Mignonette or Kilpatrick GF
- Tiger Prawns Salad Cocktail Sauce Baby Cos La Banette Baguette GFA DF
- Roasted Prawns Saffron Butter Wild Fennel Salad Preserved Lemon GF

ENTRÉE: (SELECT THREE)

- Burrata Tomatoes Capers Sourdough Croutons Pickled Onion Macadamia Pesto
- Fritto Miso Prawns Octopus Calamari Zucchini Pepperberry Aioli GF DF
- Steak Frites Carpaccio Parmesan Roquette Chimmichurri Horseradish Aioli GF DF
- Zucchini Flowers Ricotta Parmesan Feta Shaved Zucchini Agrodolce
- Pan Fried Calamari Chorizo Lemon Garlic Chilli Parsley GF
- Roast Cauliflower Romesco Pangrattato Pecorino Gremolata
- Kingfish Ceviche Miso Dressing Cucumber Pickled Kolrabi Betel Leaf GF

MAIN: (SELECT TWO)

- Blue Swimmer Crab Chilli Confit Garlic Tomato + Dill Linguine
- Beer Battered Snapper Fries + Tartare Lemon
- Mussels Tuscan Kale Corn Chardonnay Eschallot Garlic Baguette GFA
- BBQ Hiramasa Kingfish XO Butter Wilted Greens & BBQ Baby Leeks Paris Mash GF
- Coal Fired Beef Tenderloin Bearnaise Sauce Roquette Jus Shoestring Fries GF
- Lamb Shoulder Labne Cucumber Salsa Broadbeans Black Garlic Saltbush GF
- Handmade Gnocchi Wood Mushroom Truffle Leek + Burnt Butter

SIDES: (SELECT TWO)

- Oregano Fries
- Butter Lettuce & Dill
- Crispy Potatoes Saltbush
- Maple Roasted Carrots Labne Black Garlic Seeds
- Asparagus Basil Butter Black Olives

DESSERT: (SELECT TWO)

- Limoncello Tiramisu Lemon Curd Meringue Lemon Balm
- Vanilla Bean Pannacotta Rhubarb Pistachio Praline
- Chocolate Marquise Rhaspberries Honeycomb Creme Friache



Feed Me.

PRICE PER PERSON \$75
INCLUDES OLIVES + FOCACCIA TO SHARE
INCLUDES THREE STARTERS, ONE MAINS + TWO SIDES TO SHARE
INCLUDES DESSERT OR LIMONCELLO SHOTS

STARTERS: (Select 3)

- Burrata Tomatoes Capers Sourdough Croutons Pickled Onion Macadamia Pesto
- Fritto Miso Prawns Octopus Calamari Zucchini Pepperberry Aioli GF DF
- Steak Frites Carpaccio Parmesan Roquette Chimmichurri Horseradish Aioli GF DF
- Zucchini Flowers Ricotta Parmesan Feta Shaved Zucchini Agrodolce
- Pan Fried Calamari Chorizo Lemon Garlic Chilli Parsley GF
- Roast Cauliflower Romesco Pangrattato Pecorino Gremolata
- Kingfish Ceviche Miso Dressing Cucumber Pickled Kolrabi Betel Leaf GF

MAIN: (Select 1)

- Blue Swimmer Crab Chilli Confit Garlic Tomato + Dill Linguine
- Beer Battered Snapper Fries + Tartare Lemon
- Mussels Tuscan Kale Corn Chardonnay Eschallot Garlic Baguette GFA
- BBQ Hiramasa Kingfish XO Butter Wilted Greens & BBQ Baby Leeks Paris Mash GF
- Coal Fired Beef Tenderloin Bearnaise Sauce Roquette Jus Shoestring Fries GF
- Lamb Shoulder Labne Cucumber Salsa Broadbeans Black Garlic Saltbush GF
- Handmade Gnocchi Wood Mushroom Truffle Leek + Burnt Butter

SIDES: (Select 2)

- Oregano Fries
- Butter Lettuce & Dill
- Crispy Potatoes Saltbush
- Maple Roasted Carrots Labne Black Garlic Seeds
- Asparagus Basil Butter Black Olives

DESSERT: (Select 1)

- Limoncello Tiramisu or Frozen Limoncello Shots



Hotel Sunday Brunch.

PRICE PER PERSON \$40 + 10% SUNDAY SURCHARGE
INCLUDES LA BANNETTE MINI PASTRIES, COFFEE + JUICE
INCLUDES CHOICE OF BREAKFAST

CHOICE OF:

- Cured Ocean Trout Poached Eggs Hollandaise Wilted Greens La Bannette Baguette
- Ricotta Hotcakes Honeycomb Butter Fresh Ricotta Blueberry & Lemon Compote
- Wild Mushrooms Truffle Butter Labne Sourdough Toast Wilted Greens Poached Egg
- Hotel Breakfast Potato Rosti Roast Tomato Bacon Sourdough Toast Eggs Your Way

MAKE IT BOOZE: (\$16 ADDITIONAL)

- Mimosa
- Bloody Mary
- Veuve Champagne (\$25 per glass)

KIDS: (\$20)

- Milkshake or Juice
- Pancakes or Bacon & Eggs



Beverage Package.

PRICE PER PERSON \$65
INCLUDES APEROL ON ARRIVAL

INCLUDES

Amanti Prosecco

CHOOSE 2

- Les Jamelles Rose
- Les Jamelles Sauvigon Blanc
- Les Jamelles Chardonnay
- Manyara Pinot Gris
- Les Jamelles Pinot Noir
- Les Jamelles Syrah

CHOOSE 2

- Stone and Wood Pacific Ale
- Pacifico
- Peroni
- Balter XPA



Add Ons.

FRESHLY SHUCKED OYSTERS ON ARRIVAL
\$6 EACH

Cucumber Nuoc Cham Mignonette GF or Chorizo
Kilpatrick

CHEESE BOARD
\$38 (FEEDS UP TO 4)

Muscatels
Local Honey
Lavosh
Grapes
Laluna Goats Cheese WA
Granny Blue VIC
Maffra Clothbound Cheddar VIC
Bread Sticks, Crisp Bread & Lavosh

LIMONCELLO SHOTS
\$10PP

CHAMPAGNE ON ARRIVAL UPGRADE
\$25PP

Veuve Clicquot Champagne on arrival

COCKTAIL ON ARRIVAL OR TO FINISH
\$20PP

Margarita
Espresso Martini
Cucumber & Jalapeno Margarita

ADD A SEAFOOD PLATTER
\$159 (UP TO 4 PEOPLE)





Dunes Palm Beach Terms & Conditions.

PACKAGE PRICING

For groups over 8 we have a shared menu for \$75 or \$95 per person. All seating times are 2 hours. If you would like to stay longer than the 2 hour sitting, minimum spends may apply. A 10% service charge will be applied for any group booking.

DURATION & OVERTIME.

Our seating times for group bookings are 12:00pm & 2:30pm for lunch. If you would like to enjoy a little bit more time at Dunes we recommend you selecting the later sitting or alternatively we can increase the minimum spend for you to enjoy both sittings.

KIDS

Kids under 12 will be on a \$45 menu and they can choose from Fish and Chips, Tomato Sugo Pasta or Burger and Chips and Soft drinks and Ice cream. Kids under 12 cannot make up more than 20% of your total party.

MICRO WEDDINGS LUNCH OR DINNER

Any wedding party must be on the \$195 per person minimum spend. This includes the signature menu and a beverage package. There are no speeches, live music, dancing , live performances or on site ceremonies. We can only confirm your booking 2 months out for dinner

CONFIRMATION OF BOOKING

To secure the booking we will request credit card details to ensure our cancellation policy.

For groups up to 20 pax we require a \$500 deposit/ For groups over 20 we require a \$1000 deposit which will be credited to your final bill on the day and is non refundable. within 14 days notice.

Please kindly note, in the unlikely event of a cancellation of your reservation within 48hrs of your booking will result in a \$50 per person cancellation fee. No-shows will result in the full food package fee per person any left over amount will be credited back on to the card on file or alternatively can be added for a bar tab.



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