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TERMS AND CONDITIONS

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 induldge 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:

0



Function Packages.

Feed Me Package
Hotel Sunday Brunch
All prices are per person

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)

Sydney Rock Oysters Cucumber & Nuoc Cham Or Chorizio Kilpatrick DF GF
Tiger Prawn Nuoc Cham Tacos Cucumber Avocado Pineapple Salsa Betel Leaf GF
Market Sashimi Hiramasa Kingfish With Ginger Soy Ponzu & Seaweed GF DF
Kingfish & Trout Crudo Fried Baby Capers Lemon Olive Oil GF DF
House Cured Trout Labne Pickled Cucumber Blood Orange Togarashl GF
Kingfish Ceviche Shallots & Chilli Sesame Dressing Tortillas DF GF
ENTRÉE: (SELECT THREE)

Maple Roasted Heirloom Carrots Labne Black Garlic Toasted Seeds GF
Buratta Heirloom Tomatoes Sourdough Crouton Capers Macadamia Pesto Eschalots
Fried Polenta Trio Of Mushrooms Cream Confit Garlic Fried Kale
BBQ Octopus Ndjua Gremolata White Bean Hummus Fried Parsley Lemon GF DF
Half Shell Roasted Tassie Scallops Kombu Butter Finger Lime (4) GF
Southern Saltbush Calamari Fritto Zucchini Pepperberry Aioli Lemon GF DF
Zucchini Flowers Ricotta Parmesan Whipped Ricotta & Feta Peperonata
Prawn Saganaki Confit Garlic & Tomato Crispy Saganaki Cheese Oregano GF
Antipasto Board Cured Meats Saucisson Crisp Bread Figs Pequillo Peppers Olives

MAIN: (SELECT TWO)

Blue Swimmer Crab Chilli Confit Garlic Cherry Tomato + Dill Linguine GFA

Beer Battered Gold Band Snapper Fries + Tartare Lemon Chives

Mussels Lemongrass Tumeric Coconut Choy Sum Garlic Baguette DF GFA

Hiramasa Kingfish Pippies Chardonnay Pepe Saya Butter Greens Garden Herbs GF

Steak Frites Beef Tenderloin Paris Butter Jus Shoestring Fries Rocket GF

Slow Roast Lamb Labne Cucumber Salsa Broadbeans Black Garlic Saltbush GF

Gnocchi Pumpkin Stracciatella Warrigal Greens Burnt Butter Pine Nuts

SIDES: (SELECT TWO)

Oregano Salt Fries DF

Butter Lettuce Dill Cucumber GF DF

Snowpeas & Peas Warrigal Greens Stracciatella Basil Butter GF

Crispy Potatoes Saltbush GF

DESSERT: (SELECT TWO)

Sticky Date Pudding Sea Salt Caramel Ice Cream
Limoncello Tiramisu Lemon Curd Meringue Lemon Balm
Pavlova Strawberry Mint With Kafir Lime Cream White Chocolate GF



Feed Me.

PRICE PER PERSON \$79

INCLUDES OLIVES + FOCACCIA TO SHARE

INCLUDES THREE STARTERS, TWO MAINS + TWO SIDES TO SHARE

INCLUDES DESSERT OR LIMONCELLO SHOTS

STARTERS: (INCLUDES THREE)

Buratta Heirloom Tomatoes Sourdough Crouton Capers Macadamia Pesto Eschalots Zucchini Flowers Ricotta Parmesan Whipped Ricotta & Feta Peperonata Southern Saltbush Calamari Fritto Zucchini Pepperberry Aioli Lemon GF DF

MAIN: (SELECT TWO)

Blue Swimmer Crab Chilli Confit Garlic Cherry Tomato + Dill Linguine GFA

Beer Battered Gold Band Snapper Fries + Tartare Lemon Chives

Mussels Lemongrass Tumeric Coconut Choy Sum Garlic Baguette DF GFA

Hiramasa Kingfish Pippies Chardonnay Pepe Saya Butter Greens Garden Herbs GF

Steak Frites Beef Tenderloin Paris Butter Jus Shoestring Fries Rocket GF

Slow Roast Lamb Labne Cucumber Salsa Broadbeans Black Garlic Saltbush GF

Gnocchi Pumpkin Stracciatella Warrigal Greens Burnt Butter Pine Nuts

SIDES: (SELECT TWO)

Oregano Salt Fries DF

Butter Lettuce Dill Cucumber GF DF

Snowpeas & Peas Warrigal Greens Stracciatella Basil Butter GF

Crispy Potatoes Saltbush GF

DESSERT: (SELECT ONE)

Limoncello Tiramisu or Frozen Limoncello Shots



Hotel Sunday Brunch.

PRICE PER PERSON \$40 + 10% SUNDAY SURCHARGE
INCLUDES GLUTEN FREE HOUSE MADE FRIAND + MINI BIRCHER
MUSELI, COFFEE + JUICE + CHOICE OF BREAKFAST

CHOICE OF:

Coconut & chia, with rhubarb, strawberries & macadamias

Fruit & nut toast with local honeycomb & whipped ricotta

Avocado toast ricotta zucchini flower shaved zucchini balsamic tomato salsa

Cured Ocean trout poached eggs hollandaise La Bannette baguette

Toad in the hole fried sourdough & egg with truffle mushroom & labne

Sobrasada omelette with roasted peppers beans, fried kale & Foccacia

Ricotta Hotcakes with kafir lime cream & passionfruit Macadamias

Hotel Breakfast potato rosti mushroom smoked bacon sourdough toast eggs your way

MAKE IT BOOZE:

Mimosa \$18

Bloody Mary \$18

Green Margarita \$20

Veuve Champagne \$25 (glass)

KIDS: (\$20)

Milkshake or Juice

Pancakes or Bacon & Eggs





Beverage Package.

PRICE PER PERSON \$65
INCLUDES BELLINI 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.

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

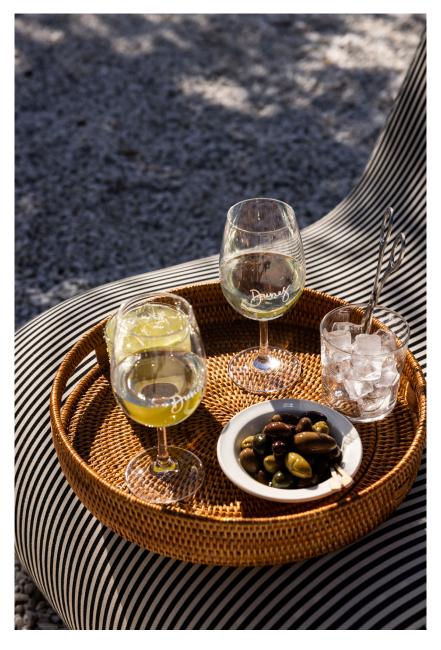
Any wedding party must be on the \$195 per person minimum spend. This includes the signature menu and a beverage package. There are no speeches, live music, dancing, live performances or on site ceremonies. We can only confirm your booking 2 months out for dinner

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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