

GROUP FUNCTIONS

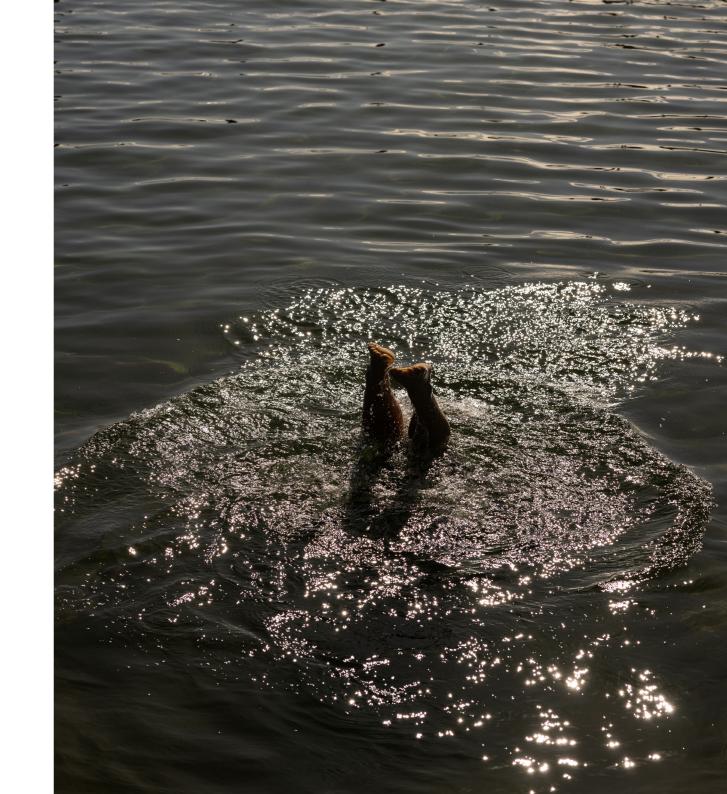


Contents.

- Signature - Feed Me - Hotel Sunday Brunch BEVERAGE PACKAGE ADD ONS 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 seaside 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:

12

Function Packages.

Dunes Signature Package Feed Me Package Hotel Sunday Brunch All prices are per person

Signature Shared Menu.

PRICE PER PERSON \$95 INCLUDES OLIVES + FOCACCIA TO SHARE INCLUDES THREE STARTERS, TWO MAINS + TWO SIDES TO SHARE ADD DESSERT OR LIMONCELLO SHOTS + \$10PP

STARTERS: (INCLUDES)

Burrata 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 Turmeric Coconut Choy Sum Garlic Baguette Df GFA Crispy Barramundi Chenin Blanc Kombu Butter Gremolata Pippies Wilted Greens GF Sticky Beef Short Rib Green Papaya Herb Salad Noc Cham Polenta Chips GF Slow Roast Lamb Shoulder Almond Emulsion Carrots Black Garlic GF DF Handmade Gnocchi Pumpkin + Ricotta Fried Zucchini Flower Pine Nuts Parmesan Linguine Rocket Pesto Pangrattato Heirloom Tomatoes Parmesan Tuna Crudo VEA SIDES: (SELECT TWO)

Oregano Salt Fries DF

Rocket Pear Radicchio Parmasan Honey Roasted Walnuts Balsamic Glaze GF DFA Roast Brussel Sprouts Black Garlic Vincotto GF DF V

Wilted Greens Chilli Soy + Pangrattato DF V

Crispy Potatoes Saltbush GF

OPTIONAL DESSERT + 10PP

Chocolate Mousse Honeycomb Whipped Cream Raspberries

Mango Coconut + White Chocolate Parfait Burnt Merignue Macadamias

Pavlova Hibiscus + Strawberry + Elderflower



Deluxe Shared Menu.

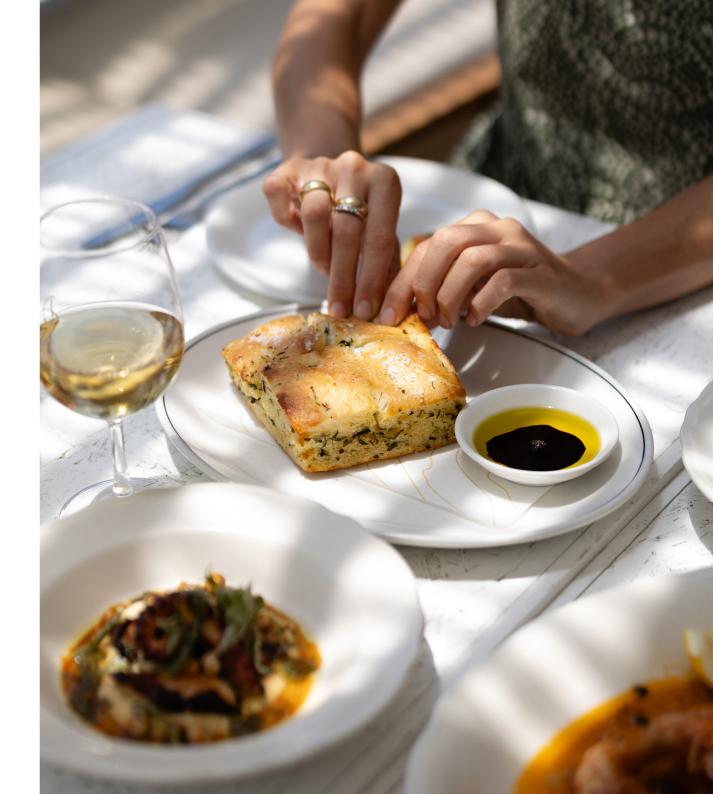
PRICE PER PERSON \$115 INCLUDES OLIVES + FOCACCIA TO SHARE CHOICE OF ONE SEAFOOD, THREE STARTERS, TWO MAINS + TWO SIDES INCLUDES TWO DESSERTS TO SHARE

SEAFOOD: (SELECT ONE)

Sydney Rock Oysters Cumber Nuoc Cham Mignotte GF DF Tuna Crudo Avocado Mousse Chilli Oil Sesame GF DF Market Kingfish Sashimi with Pickled Ginger Soy + Seaweed GF DF Crab Salad Celeriac Basil Oll Herbs + Crisp Bread DF GFA Kingfish Ceviche Pomelo Nastursium Orange Dressing Tapioca Cracker GF DF

ENTRÉE: (SELECT THREE)

Burrata Heirloom Tomatoes SOurdough Crouton Capers Macadamia Pesto Eschalots Fried Saganaki Compressed Watermelon Mint Honey GF BBQ Octopus Hummus Fried Chickpeas Lemon Chillli + Herb Dressing GF DF Half Shell Roasted Scallops Saffron Butter Finger Lime GF Southern Calamari Fritto Zucchini Pepperberry Aioli Lemon GFA DF Zucchini Flowers Ricotta Parmesan Whipped Ricotta + Feta Peperonata GFA Whole Roasted King Prawns Harissa Butter Fried Capers GF Softshell Crab Cabbage Salad Green Salsa Matcha Mango GFA DF



Deluxe Shared Menu.

CONTINUED

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 Turmeric Coconut Choy Sum Garlic Baguette Df GFA Crispy Barramundi Chenin Blanc Kombu Butter Gremolata Pippies Wilted Greens GF Sticky Beef Short Rib Green Papaya Herb Salad Noc Cham Polenta Chips GF Slow Roast Lamb Shoulder Almond Emulsion Carrots Black Garlic GF DF Handmade Gnocchi Pumpkin + Ricotta Fried Zucchini Flower Pine Nuts Parmesan Linguine Rocket Pesto Pangrattato Heirloom Tomatoes Parmesan Tuna Crudo VEA

SIDES: (SELECT TWO)

Oregano Salt Fries DF Rocket Pear Radicchio Parmasan HOney Roasted Walnuts Balsamic Glaze GF DFA Roast Brussel Sprouts Black Garlic Vincotto GF DF V Steamed Greens Cafe De Paris Crispy Potatoes Saltbush GF

DESSERT: (SELECT TWO)

Chocolate Mousse Honeycomb Whipped Cream Raspberries Mango Coconut + White Chocolate Parfait Burnt Merignue Macadamias Pavlova Hibiscus + Strawberry + Elderflower



Hotel Sunday Brunch.

PRICE PER PERSON \$45 + 10% SUNDAY SURCHARGE INCLUDES GLUTEN FREE HOUSE MADE FRIAND + MINI BIRCHER MUSELI, COFFEE + JUICE + CHOICE OF BREAKFAST

CHOICE OF:

Coconut & Chia Rhubarb Strawberries & Macadamias Avocado Toast Ricotta Zucchini Flower Shaved Zucchini Balsamic Tomato Salsa Cured Ocean Trout Poached Eggs Hollandaise La Bannette Baguette Ricotta Hotcakes 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



Optional Beverage Package.

2 Hour Beverage Package.

PRICE PER PERSON \$65

INCLUDES

Ba Ba Rumba Prosecco

CHOOSE 2

La Resistance Rose

Artemis Sauvigon Blanc

Manyara Chardonnay

Manyara Pinot Grigio

Buddy Pinot Noir

La Resistance GSM

CHOOSE 2

Stone and Wood Pacific Ale Corona Peroni Balter XPA



Add Ons.

Add Ons.

FRESHLY SHUCKED OYSTERS ON ARRIVAL

\$7 EACH

Cucumber Nuoc Cham Mignonette GF or

CHEESE BOARD

\$38 (FEEDS UP TO 4)

Muscatels

Local Honey

Lavosh

Grapes

La Luna Goats Cheese WA (subject to change)

Granny Blue VIC (subject to change)

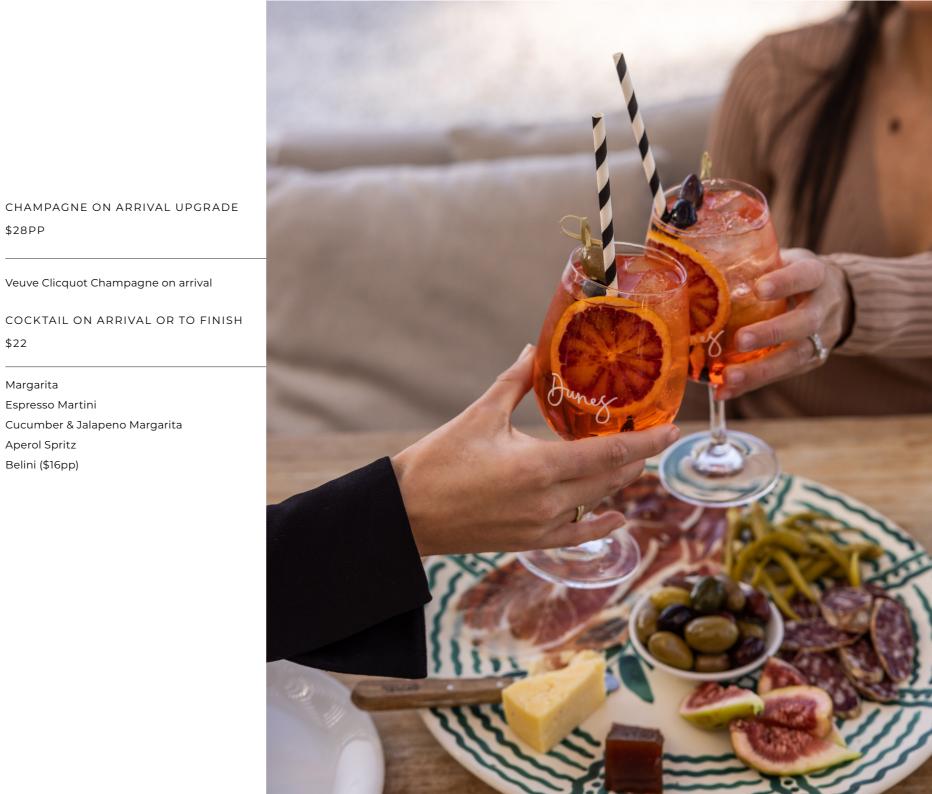
Maffra Clothbound Cheddar VIC (subject to change)

Bread Sticks, Crisp Bread & Lavosh

LIMONCELLO SHOTS

\$12PP

\$28PP
Veuve Clicquot Champagne on arrival
COCKTAIL ON ARRIVAL OR TO FIN
Margarita
Espresso Martini
Cucumber & Jalapeno Margarita
Aperol Spritz
Belini (\$16pp)





Dunes Palm Beach Terms & Conditions.

PACKAGE PRICING

For groups over 12 we have a shared menu for \$85 or \$105 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% gratituity charge will be applied for any group booking Monday - Saturday (except public holidays). A 10% Sunday Surcharge will be applied to your final bill on Sundays. The optional beverage package is 2 hours.

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. Dunes does not accept seating request, this is subject to availability, group size and booking date.

PAYMENT

We require full payment on the day of your event. If you would like the bill to be split it must be split equally by the amount of guests on the day.

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

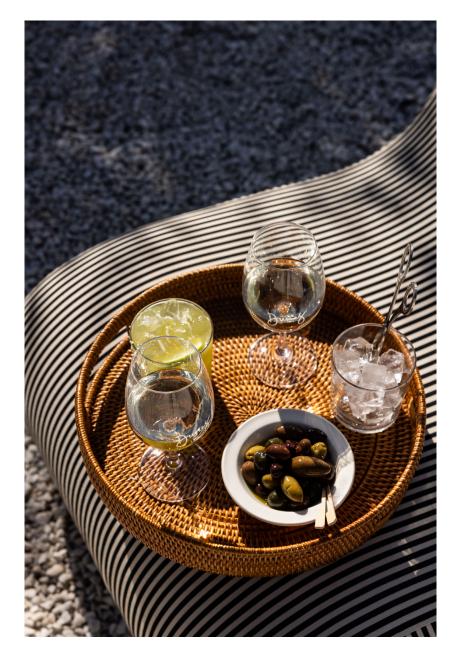
Any wedding party must be on the \$195 per person minimum spend. This includes the deluxe menu and a beverage package. There are no speeches, live music, dancing, live performances or on site ceremonies. We can only confirm your booking 2 months out.

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 pre authorisation/ For groups over 20 we require a \$1000 pre authorisation. Any bookings cancelled within 14 days will be charged the fee.

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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