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BEVERAGE PACKAGE

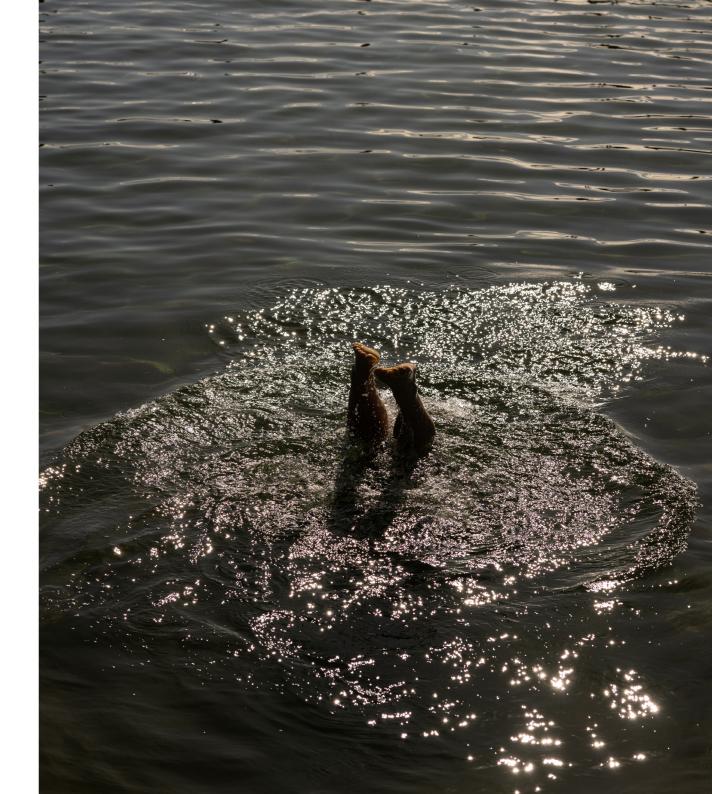
ADD ONS

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 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.





MAXIMUM CAPACITY:

40 Terrace + Lounge Area

MINIMUM GROUP FOR A SET:

12



Function Packages.

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)

MAIN: (SELECT TWO)

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

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

Beer Battered Gold Band Snapper Fries + Tartare Lemon Chives

Roast Snapper Bisque Vongole Prawns Black Cabbage GF DF

Mussels White Wiine Leek Saffron Tuscan Cabbage Garlic Baguette DF GFA

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 Vongole Fresh Chilli Garlic Lemon Parsley DF GFA

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

Crispy Potatoes Saltbush GF

Steamed Greens Cafe De Paris Butter GF

OPTIONAL DESSERT + 10PP

Chocolate Mousse Honeycomb Whipped Cream Raspberries GF Sticky Date Butterscotch Vanilla Bean Cream

Mango Coconut + White Chocolate Parfait Burnt Merignue Macadamias GF



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 OII 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

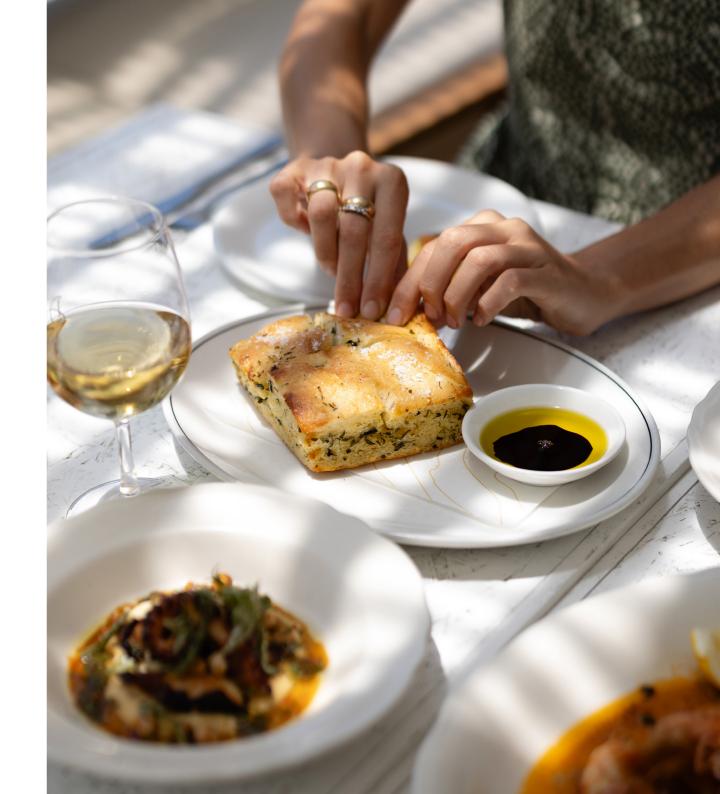
BBQ Octopus Potatoes Aleppo Pepper Romesco GF DF

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



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

Roast Snapper Bisque Vongole Prawns Black Cabbage GF DF

Mussels White Wiine Leek Saffron Tuscan Cabbage Garlic Baguette DF GFA

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 Vongole Fresh Chilli Garlic Lemon Parsley DF GFA

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 GF

Sticky Date Butterscotch Vanilla Bean Cream

Mango Coconut + White Chocolate Parfait Burnt Merignue Macadamias GF



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





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 CHAMPAGNE ON ARRIVAL UPGRADE \$28PP

Veuve Clicquot Champagne on arrival

COCKTAIL ON ARRIVAL OR TO FINISH \$22

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

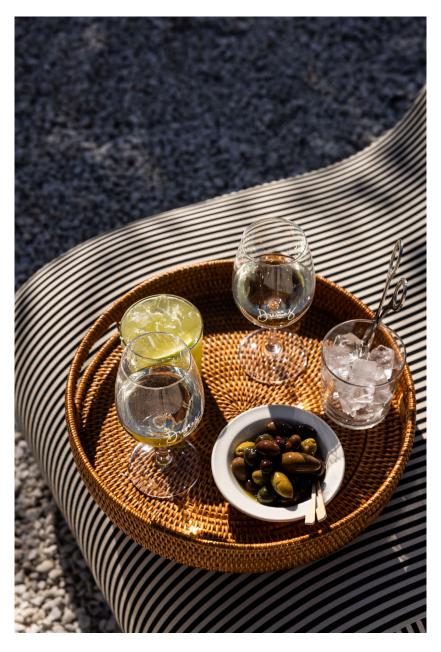
Any wedding party must be on the \$195 per person minimum spend. This includes the deluxe menu and a beverage package. There are no speeches, live music, dancing, live performances or on site ceremonies. We can only confirm your booking 2 months out.

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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