



*Dixon Park Surf Venue
Weddings & Events Packages*



Thank you for considering the Dixon Park Events for your event or wedding.

Situated between Merewether Beach and Bar Beach, Dixon Park Events is located right near Dixon Park on the top floor of the Surf Life Saving Club. The large spacious balcony provides uninterrupted views of the beach to the east and of Merewether and the coastline to the south. In the warmer weather we're treated to hang gliders and paragliders floating above us and kite surfers in the water below. During the cooler months we are gifted with the sight of many whales passing by.

There is plenty of parking for all of your guests with two large car parks available. The Venue can seat up to 110 guests comfortably and around 200 for a stand up function.

Our in-house catering team, Waterfront Venues offer a selection of menus including 2 or 3 courses, buffets, and cocktail, and can tailor these packages to suit your individual needs. Our dedicated catering team along with our bar staff will ensure your event runs smoothly on the day.

Below are our current function menus and beverage packages. If you have any questions please contact the Event Coordinator Trudy Edwards on functions.dpslsc@bigpond.com or 0437 262 432. Any questions relating to the menu can also be directed to Greg Hopper at Waterfront Caterers on hop1@hunterlink.net.au or 0418 545 331.

We look forward to holding your special event at our special venue.



Venue Hire

Wedding, Engagement, Birthday, Christmas Party

Exclusive use of the function room

Fully equipped bar facilities and staff

Round, rectangle and cocktail tables and chairs

Cutlery and crockery

Up to 5hrs room hire

\$600 - up to 60 people (minimum cost)

\$700 - 61 to 70 people

\$800 - more than 70 people

(\$100 per each hour or part thereof after the initial 5 hour hire)



Ocean View Canapés

Cold

Smoked chicken & caramelized onion tartlet
 Pickled beetroot w/ hazelnut & goats cheese (GF)
 Smoked salmon w/ a green apple & shaved fennel salad (GF)
 Prosciutto & rockmelon w/ a black pepper mascarpone (GF)
 Salmon tartare w/ a soy jelly & wasabi aioli (GF)
 Grilled haloumi w/ watermelon & a chilli tomato jam (GF)
 Chai tea smoked duck on a soba noodle & pickled ginger salad
 Duck & pistachio terrine w/ a spiced fig chutney (GF)
 Tomato, basil & bocconcini tartlet
 Harrisia prawn tartlet w/ preserved lemon & mint labna

Hot

Wild mushroom & goats cheese arancini balls
 Soup shots (see Chef for idea's) (GF)
 5 spiced pork belly w/ an Asian noodle salad
 Shredded hoi sin duck w/ a cucumber & shallot salad (GF)
 Steamed prawn dumpling w/ soy, ginger & shallot
 Butternut pumpkin, chestnut & sage risotto (GF)
 Satay chicken skewers w/ coriander & coconut (GF)
 Salt & pepper tofu w/ a warm noodle salad
 Puff pastry sausage rolls w/ chorizo, basil & parmesan
 Sweet corn, bacon & basil risotto (GF)
 Wedding Cake cut & placed on a platter

Additions

Recommended when your guests have a long wait prior to your reception or additionally to your finger food selections.

Seasonal Fruit Platter **\$75**

Cheese Platter **\$75**

Charcuterie Board **\$80**

Fried Seafood Platter **\$80**

Fried Finger Food **\$80**

Party Platter **\$60**

Tea & Coffee **\$4** per cup

\$42 per person

Please select **8** items to be served for a 1 ½ hour period



Dixon Platinum Canapés

Cold

- Gin cured salmon w/ cucumber, mint & lime (GF)
- Duck liver pate w/ hazelnut crumble on lavoche
- Smoked beef carpaccio w/ rocket & horseradish crème fraiche (GF)
- Poached king prawn w/ a gazpacho shooter (GF)
- Seared 5 spiced yellow fin tuna w/ an avocado salsa (GF)
- Poached seafood mousse w/ baby spinach & a vanilla mayonnaise (GF)
- Smoked salmon salsa w/ cucumber & an avocado aioli (GF)
- Gorgonzola w/ a pear chutney & truffled honey (GF)
- Thai style king prawns w/ a lychee & coriander salsa (GF)
- Chilli & coriander blue swimmer crab tartlet
- Hoi sin duck w/ pickled ginger, shallots & cucumber (GF)

Hot

- Baked puff pastry tartlet filled w/ shredded braised beef, truffle & gremolata
- Vanilla roasted pork belly w/ an apple, bacon & hazelnut salad (GF)
- Thai style blue swimmer crab tartlets
- Moroccan braised lamb w/ spiced cous cous & mint yoghurt
- Thai green prawn curry w/ kaffir lime & shredded coconut (GF)
- Duck pate tartlets w/ a fig & orange chutney
- Tandoori chicken w/ lime chutney (GF)
- Salt & pepper squid w/ a green papaya & water chestnut salad
- Hazelnut crumbed baby mozzarella w/ a chilli tomato jam (GF)
- 5 spiced duck tartlet w/ a pear & ginger chutney
- Wedding Cake cut & placed on a platter

Additions

Recommended when your guests have a long wait prior to your reception or additionally to your finger food selections.

Seasonal Fruit Platter **\$75**

Cheese Platter **\$75**

Charcuterie Board **\$80**

Fried Seafood Platter **\$80**

Fried Finger Food **\$80**

Party Platter **\$60**

Tea & Coffee **\$4** per cup

\$48 per person

Please select **8** hot & cold items to be served for a **1 ½** hour period

(Choices can also be made from the Ocean View menu)



Beach Buffet

Meats (please choose 2, all come with gravy & condiments)

Garlic & rosemary studded Lamb leg

Mustard crusted roasted beef

Succulent roast pork with crackling

Lemon & thyme roasted chicken

Sides & salads (Please choose 2)

Steamed jasmine rice

Potato salad w/ bacon, shallots & a seeded mustard mayonnaise

Fresh garden salad w/ an olive oil & lemon dressing

Penne pasta salad w/ grilled Mediterranean vegetables & a basil pesto dressing

Vine ripen tomato w/ buffalo mozzarella, fresh basil & red onion finished w/ extra virgin olive oil & White Balsamic vinegar

Desserts (Please choose 3, all come with whipped cream)

Fresh fruit platter or salad

Chocolate fudge torte

Baked lemon curd tart

Pecan pie

Pavlova with cream & fresh summer fruits

Cookies & cream Cheese cake

Includes, dinner rolls, steamed seasonal vegetables & Rosemary roasted chat potatoes

\$48 per person minimum **30** guests

Please notify the caterer of any dietary requirements



BBQ Buffet

Meats (please choose 3, all come with gravy, BBQ Onions & condiments)

Thick pork Sausages

Grain fed sirloin steaks

Wagyu Beef Rissoles

Pork scotch fillets

Peri Peri chicken

Marinated lamb kebabs

Lemon & thyme roasted chicken

Sides & salads (Please choose 2)

Steamed jasmine rice

Potato salad w/ bacon, shallots & a seeded mustard mayonnaise

Fresh garden salad w/ an olive oil & lemon dressing

Penne pasta salad w/ grilled Mediterranean vegetables & a basil pesto dressing

Vine ripen tomato w/ buffalo mozzarella, fresh basil & red onion finished w/ extra virgin olive oil & White Balsamic vinegar

Desserts (Please choose 3, all come with whipped cream)

Fresh fruit platter or salad

Chocolate fudge torte

Baked lemon curd tart

Pecan pie

Pavlova with cream & fresh summer fruits

Cookies & cream Cheese cake

Includes, dinner rolls, steamed seasonal vegetables & Rosemary roasted chat potatoes

\$52 per person minimum 30 guests

Please notify the caterer of any dietary requirements



Seafood Buffet

Meats (please choose 3, all come with gravy, & condiments)

Marinated Salmon fillets

White fish fillet in a creamy lemon & dill sauce

Steamed mussels in a tomato, basil & saffron sauce

Scallops with a chilli lime butter

Thai style fish cakes

Garlic & lemon prawn skewers

Seafood Mornay & vegetable pie with a mash potato topper

Sides & salads (Please choose 2)

Steamed jasmine rice

Potato salad w/ bacon, shallots & a seeded mustard mayonnaise

Fresh garden salad w/ an olive oil & lemon dressing

Penne pasta salad w/ grilled Mediterranean vegetables & a basil pesto dressing

Vine ripen tomato w/ buffalo mozzarella, fresh basil & red onion finished w/ extra virgin olive oil & White Balsamic vinegar

Desserts (Please choose 3, all come with whipped cream)

Fresh fruit platter or salad

Chocolate fudge torte

Baked lemon curd tart

Pecan pie

Pavlova with cream & fresh summer fruits

Cookies & cream Cheese cake

Includes, dinner rolls, steamed seasonal vegetables & Rosemary roasted chat potatoes.

\$70 per person minimum 30 guests

Please notify the caterer of any dietary requirements



Ocean View Function Menu

Entrée

Smoked salmon w/ green apple & fennel finished w/ a lemon & dill oil
Roasted pork belly w/ a vanilla mayonnaise & apple, bacon & hazelnut salad
Duck, fig & pistachio terrine w/ a pickled beetroot salad & smoked paprika wafers
Goats cheese croquettes w/ a smoked tomato compote, pine nuts & baby herbs
Poached white seafood mousse on a roasted chilli corn salsa finished w/ basil oil
Grilled haloumi w/ rocket, watermelon & a chilli tomato jam
Baked puff pastry tart filled w/ shredded braised beef, truffle & gremolata
Spanish Serrano ham, rockmelon & mint salad w/ a peppered goats cheese mousse
House made Thai fish cakes w/ a crunchy Asian salad & nam jim dressing
Warm salad of king prawns & char grilled zucchini w/ mint, crumbled feta, pine nuts, rocket leaves & a lemon dressing

Mains

Roasted salmon w/ pickled cucumber, crab & fennel salad finished w/ orange oil
Roasted chicken supreme w/ kipfler potatoes, baby carrots & a rosemary & almond butter
Confit duck leg w/ porcini mushroom risotto, fresh asparagus & gremolata
Slow cooked local beef w/ a horseradish mash, red wine jus, fresh asparagus & a truffled tomato concasse
Crisp skin pork belly w/ a cauliflower puree, green apple & fennel salad finished w/ a vanilla jus
Confit lamb shoulder w/ a smoked eggplant yoghurt, toasted oats, beetroot, dried black olives & jus
Roasted salt water barramundi w/ a coconut risotto, mango salsa & fresh lime
Chick pea, sweet potato & pumpkin tagine w/ spiced cous, minted yoghurt & cumin mustard sauce
Prosciutto wrapped pork fillet w/ a parsnip puree, Le Puy lentils, crisp kale & a seeded mustard jus
Roasted chicken supreme w/ a warm salad of potato, leek & bacon finished w/ a parsley puree

Dessert

Warm chocolate fudge terrine w/ candied pecans & maple cream
Baked lemon curd tart w/ pine nut praline & vanilla bean mascarpone
Warm sticky date pudding w/ butterscotch sauce & honeycomb ice cream
Apple & rhubarb crumble tart w/ caramelized ginger cream
Pecan pie w/ a burnt orange caramel & vanilla bean cream
Honey & saffron poached pear, caramelized macadamia & orange yoghurt w/ shaved white chocolate
Turkish delight panna cotta w/ spiced oranges, pistachio crumb & orange cream
Tiramisu w/ malt crumble, white chocolate gelato & fresh strawberries

Tea & Coffee to finish

2 courses \$56 per person (with cake cut & plated \$60 per person)

3 courses \$66 per person

Please select 2 items from each course to be served alternately

Please notify the caterer of any dietary requirements



Dixon Platinum Function Menu

Entrée

Beetroot cured salmon with watercress, red radish, crisp capers & sour cream tartare
House smoked rainbow trout w/ an orange, fennel & almond salad finished w/ a chive olive oil
"Master stock" braised pork belly w/ a green papaya & water chestnut salad
Soy braised ham hock terrine, minted pea mash & sourdough wafer
5 spiced yellow fin tuna on an avocado salsa, gazpacho emulsion & crispy basil
Smoked chicken & caramelized onion tart w/ baby herb salad & harissa dressing
Thai prawn & lemon grass dumpling w/ tom yum broth & crunchy Asian salad
Confit duck, orange, fennel & almond salad w/ a raspberry dressing
Char Siu BBQ pork fillet w/ a warm soba noodle salad, mandarin dressing & crackling
Smoked beef carpaccio w/ rocket, lemon, parmesan & truffle aioli

Main

Roasted salmon w/ a watermelon, feta & mint salad finished w/ a preserved lemon dressing
Roasted chicken supreme w/ creamed leeks, crisp prosciutto, asparagus & sage jus
Peking braised duck leg w/ ginger scented jasmine rice & steamed choy sum
Crisp skin pork belly w/ an orange & maple glaze, roasted parsnip, pecans & baby herbs
12 hour slow cooked Indian spiced lamb shoulder w/ dried fruit & saffron pilaf, smoked almonds & preserved lemon yoghurt
Roasted salt water barramundi w/ caponata, dried black olive & crispy capers
Char grilled sirloin w/ roasted chats, broccolini, glazed eschallots & truffle jus
Wild mushroom risotto finished w/ fresh shaved parmesan & gremolata
Confit chicken leg on a red wine risotto, sautéed wild mushrooms & asparagus
Slow cooked duck leg w/ an orange & star anise glaze, ginger steamed rice & sautéed Asian greens

Dessert

Warm chocolate fudge terrine w/ candied pecans & maple cream
Baked lemon curd tart w/ pine nut praline & vanilla bean mascarpone
Warm sticky date pudding w/ butterscotch sauce & honeycomb ice cream
Apple & rhubarb crumble tart w/ caramelized ginger cream
Pecan pie w/ a burnt orange caramel & vanilla bean cream
Honey & saffron poached pear, caramelized macadamia & orange yoghurt w/ shaved white chocolate
Turkish delight panna cotta w/ spiced oranges, pistachio crumb & orange cream
Tiramisu w/ malt crumble, white chocolate gelato & fresh strawberries

Tea & Coffee to Finish

2 Course \$62 per person (with cake cut & plated \$68 per person)

3 Course \$72 per person

Please select 2 items from each course to be served alternately

Please notify the caterer of any dietary requirements



Beverage Options

There are three different types of beverage options to choose from

Packages

Packages are based on a per person rate for four or five hours Table service can be arranged or guests can order drinks from the bar Please see the beverage packages page for the package inclusions

On consumption/Dry till

A pre-arranged amount is paid in advance and bar staff will total the price of drinks as they are served The hirer can extend the bar tab during the night by cash payment only Alternatively, once the limit has been reached, guests can purchase their own drinks Table service can be arranged or guests can order and receive drinks directly from the bar If guests are asked to purchase their own drinks, table service will not continue if it has been arranged The hirer can choose the type of drinks available, please see the beverage price list page for options

Guests purchase their own drinks

Guests can purchase their own drinks directly from the bar Table service is not offered for this option Please see the beverage price list page for all available drinks



Beverage Packages

The East Coast Standard Beverage Package

Mortar & Pestle Brut NV

Fork & Spoon Semillon Sauvignon Blanc

Mortar & Pestle Chardonnay

Fork & Spoon Cabernet Merlot

Henry's Sons Shiraz Cabernet

Tooheys New, Tooheys Old, XXXX Gold, One Fifty lashes, Hahn Premium Light and Soft Drinks

\$28 per person for four hours

\$35 per person for five hours

The Ocean View Premium Beverage Package

Wolf Blass Sparkling Brut

Killawarra Strawberry

Peter Drayton Hunter Verdelho

Zilzie BTW Sauvignon Blanc

Ironbark Hill Hunter Shiraz

Peter Lehmann Founding Stone Cabernet Merlot

Tooheys New, Tooheys Old, XXXX Gold, One Fifty lashes, Hahn Premium Light and Soft Drinks

\$32 per person for four hours

\$40 per person for five hours

The Dixon Platinum Beverage Package

Peter Drayton Sparkling Semillon Chardonnay

Killawarra Strawberry

Geoff Merrill Pimpala Road Chardonnay

Baby Doll Marlborough NZ Sauvignon Blanc

Geoff Merrill Pimpala Road Vintage Shiraz

Howling Wolf Margaret River WA Cabernet Shiraz

Tooheys New, Tooheys Old, XXXX Gold, One Fifty lashes, Hahn Premium Light and Soft Drinks

\$36 per person for four hours

\$45 per person for five hours

NOTE: These prices are subject to change without notice No other Alcohol and soft drink may be brought onto the premises due to liquor license regulations Other beverage options may be sourced upon request



Beverage Price List

Beer on Tap	Middy	Schooner
Tooheys New, Tooheys Old, XXXX Gold, One Fifty Lashes	\$350	\$500
Hahn Premium Light (Stubbies only)		\$400
Bottle Beer - assorted when available		\$600
Tooheys Extra Dry - as a special request as an alternative for one tap beer	\$400	\$550
Wine	Glass	Bottle
The East Coast Standard Beverage Package		
Mortar & Pestle Brut NV	\$500	\$1800
Fork & Spoon Semillon Sauvignon Blanc	\$500	\$1800
Mortar & Pestle Chardonnay	\$500	\$1800
Fork & Spoon Cabernet Merlot	\$500	\$1800
Henry's Sons Shiraz Cabernet	\$500	\$1800
The Ocean View Premium Beverage Package		
Wolf Blass Sparkling Brut	\$600	\$2200
Killawarra Strawberry	\$600	\$2200
Peter Drayton Hunter Verdelho	\$600	\$2400
Zilzie BTW Sauvignon Blanc	\$600	\$2400
Ironbark Hill Hunter Shiraz	\$600	\$2400
Peter Lehmann Founding Stone Cabernet merlot	\$600	\$2400
The Dixon Platinum Beverage Package		
Peter Drayton Sparkling Semillon Chardonnay	\$700	\$2600
Killawarra Strawberry	\$600	\$2200
Geoff Merrill Pimpala Road Chardonnay	\$700	\$2700
Baby Doll Marlborough NZ Sauvignon Blanc	\$700	\$2800
Geoff Merrill Pimpala Road Vintage Shiraz	\$700	\$2700
Howling Wolf Margaret River WA Cabernet Shiraz	\$700	\$2800
Bundaberg Rum, Jim Beam, Southern Comfort, Vodka, Midori,	\$600	-
Bacardi Rum, Scotch, Gin, Kahlua		
Jack Daniels	\$700	-
Soft Drinks	\$250 (Middy)	\$300 (Schooner)

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Dixon Park Surf Venue
Ocean Street, Merewether NSW
www.dixonslsc.com