



*Dixon Park Surf Venue
Weddings & Events Packages*



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

Situated between Merewether Beach and Bar Beach, the Dixon Park Surf Venue 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 Surf Venue can seat up to 110 guests comfortably and around 200 for a stand up function.

Our in-house catering team, Waterfront Caterers 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.dpyslsc@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 after the initial 5 hour hire)



Canapé

Hot & Cold Selection

Hot & Cold Selection:

Avocado and vegetable nori rolls

Pikelets topped with Smoked Salmon, dill sour cream & Spanish onion

Toasted sourdough topped with tomato salsa

Vegetarian Quiches

Mini Pizza bases with sun-dried tomato pesto, pancetta and grilled bocconcini cheese

Satay Chicken Kebabs

Moroccan Meatballs served with a spiced plum sauce

Chicken, thyme and mushroom tartlets

Tempura battered Fish pieces served with a traditional tartare sauce

Pork & Chinese Cabbage Spring Rolls served with a Thai dipping sauce

Oriental Arancini balls

Fried duck wonton dumplings

Prestige Selection

Panko crumbed Prawn cutlets with a sweet chili dipping sauce

Asian marinated Lamb cutlets

Kaffir lime crumbed oyster with aioli

Tenderized Salt & pepper squid with seafood dipping sauce

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

Minimum **30** guests

Choose any **6** hot & cold items for **\$33** per person (suitable for cocktail party)

Choose any **8** hot & cold items for **\$42** per person (**1-2** hour service)

Choose any **8** hot & cold items including Prestige selection **\$48** per person (**1-2** hour service)



Beach Buffet

Cold Selection

Fresh baked bread rolls

Roasted beetroot, walnut, orange & rocket salad

Caesar salad – baby gem lettuce, bacon, croutons & parmesan cheese

Shaved rare roasted lamb, pumpkin, raisin & couscous salad

Hot Selection

Char grilled lemon & rosemary marinated chicken legs

Beef strips in stroganoff sauce

Steamed jasmine rice

Toasted kipfler potatoes

Buttered corn on the cob

Dessert

Chocolate & walnut brownie

Assorted friands

Sliced seasonal fruit platter

Tea & Coffee to Finish

\$48 per person minimum 30 guests

Please notify the caterer of any dietary requirements



BBQ Buffet

Cold selection

Freshly baked bread rolls

Caesar salad- baby gem, bacon, croutons & parmesan

Rocket, pear & parmesan salad

Potato, seeded mustard & shallot mayonnaise salad

Hot Selection

Thick pork sausages

Tenderized beef steak

Spiced chicken drumsticks

Buttered corn on the cob

Caramelised onions

Condiments & sauces

Dessert

Sliced seasonal fruit platter

Pavlova with passion fruit cream & fresh fruit

Chocolate mud cake with berry compote

Tea & Coffee to Finish

\$52 per person minimum 30 guests

Please notify the caterer of any dietary requirements



Seafood Buffet

Cold selection

Fresh baked bread rolls
Garden salad with feta & balsamic dressing
Potato, seeded mustard & shallot mayonnaise salad
Roasted beetroot, orange & walnut salad
Kings prawns & Atlantic crab claws with cocktail sauce & lemon
Pacific oysters with Chardonnay dressing

Hot Selection

Chili & lime marinated salmon medallions
Garlic prawn skewers
Mussels in tomato, garlic & parsley sauce
Salt & pepper squid with nam jim dressing

Dessert

Sliced seasonal fruit platter
Pavlova with passion fruit cream & fresh fruit

Tea & Coffee to Finish

\$70 per person minimum **30** guests

Please notify the caterer of any dietary requirements



Ocean View Function Menu

Entrée

Chicken & sweet corn soup with crispy bread

Kumera & pinenut ravioli with a tomato, basil & cream sauce

Smoked salmon, mushroom & grilled goat cheese tartlet served with a wild rocket & semi dried tomato salad

Fresh steamed asparagus spears served with char-grilled scallops & drizzled with a pink peppercorn hollandaise

Crepe of chicken, button mushroom & seeded mustard cream sauce, served with a chive beurre blanc

Moroccan strips of chicken served on a bocconcini & vine ripened tomato salad, topped with curry oil, balsamic & garnished with parmesan wafers

Main

Chicken supreme filled with herbs, spices, feta cheese & olives oven roasted & complemented by a fresh thyme & tomato coulis

Seasonal fish fillet served with kumera dumplings & sundried tomato & macadamia nut pesto

Fillet of beef garnished with Chinese mushrooms with a mushroom cream sauce

Roasted Atlantic salmon fillet with red pepper aioli & parsley coulis

Veal medallions crumbed & topped with Mediterranean vegetable salsa

Chicken Wellington – tenderloins surrounded with pate, fresh mushrooms, cognac & herbs wrapped in puff pastry with a pink peppercorn beurre blanc

Garlic & Rosemary lamb rump & braised spring onions with a red wine jus

Five spiced pork fillet topped with apple & walnut with a quince jus

Dessert

Candied lemon & lime tart with King Island cream & a chocolate leaf

House baked caramel cheesecake with mango puree & double cream

Steamed sticky toffee pudding with a warm butterscotch sauce

Individual mini pavlova topped with berry compote, fresh cream & passionfruit coulis

Homemade profiteroles filled with a Galliano crème patisserie drizzled with white & milk chocolate sauce

Chocolate pudding served with Kahlua cream

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

Sydney rock oysters (5) served either natural, mornay or kilpatrick

Crab & prawn cakes flavoured with coriander & a hint of chili, drizzled with a soy, lemongrass & ginger dressing

Caesar salad with prosciutto & garlic croutons with king prawns

Crepe of chicken, button mushroom & seeded mustard cream sauce, served with a chive beurre blanc

Bug tails wrapped in prosciutto with a saffron aioli & baby spinach

Main

Crispy skinned duck breast with apricot teriyaki sauce

Seasonal fish fillet served with kumera dumplings & sundried tomato & macadamia nut pesto

Pork cutlets served with a cabbage & apple slaw

Premium grain fed beef fillet with creamy garlic king prawns

Lamb back-strap with basil & gruyere cheese & topped with an olive tapenade

Corn-fed chicken supreme filled with herbs, spices, feta cheese & olives oven roasted & complemented by a fresh thyme & tomato coulis

Mustard crusted lamb rack, braised eschallots with a honey & rosemary jus

Dessert

Candied lemon & lime tart with King Island cream & a chocolate leaf

House baked caramel cheesecake with mango puree & double cream

Steamed sticky toffee pudding with a warm butterscotch sauce

Individual mini pavlova topped with berry compote, fresh cream & passionfruit coulis

Homemade profiteroles filled with a Galliano crème patisserie drizzled with white & milk chocolate sauce

Chocolate pudding served with Kahlua cream

Tea & Coffee to Finish

2 Course \$62 per person (with cake cut & plated \$66 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	\$3.50	\$5.00
Hahn Premium Light (Stubbies only)		\$4.00
Bottle Beer – assorted when available		\$6.00
Tooheys Extra Dry – as a special request as an alternative for one tap beer	\$4.00	\$5.50
Wine	Glass	Bottle
The East Coast Standard Beverage Package		
Mortar & Pestle Brut NV	\$5.00	\$18.00
Fork & Spoon Semillon Sauvignon Blanc	\$5.00	\$18.00
Mortar & Pestle Chardonnay	\$5.00	\$18.00
Fork & Spoon Cabernet Merlot	\$5.00	\$18.00
Henry's Sons Shiraz Cabernet	\$5.00	\$18.00
The Ocean View Premium Beverage Package		
Wolf Blass Sparkling Brut	\$6.00	\$22.00
Killawarra Strawberry	\$6.00	\$22.00
Peter Drayton Hunter Verdelho	\$6.00	\$24.00
Zilzie BTW Sauvignon Blanc	\$6.00	\$24.00
Ironbark Hill Hunter Shiraz	\$6.00	\$24.00
Peter Lehmann Founding Stone Cabernet merlot	\$6.00	\$24.00
The Dixon Platinum Beverage Package		
Peter Drayton Sparkling Semillon Chardonnay	\$7.00	\$26.00
Killawarra Strawberry	\$6.00	\$22.00
Geoff Merrill Pimpala Road Chardonnay	\$7.00	\$27.00
Baby Doll Marlborough NZ Sauvignon Blanc	\$7.00	\$28.00
Geoff Merrill Pimpala Road Vintage Shiraz	\$7.00	\$27.00
Howling Wolf Margaret River WA Cabernet Shiraz	\$7.00	\$28.00
Bundaberg Rum, Jim Beam, Southern Comfort, Vodka, Midori,	\$6.00	-
Bacardi Rum, Scotch, Gin, Kahlua.		
Jack Daniels	\$7.00	-
Soft Drinks	\$2.50 (Middy)	\$3.00 (Schooner)

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Ocean Street, Merewether NSW
www.dixonslsc.com