



*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 **Rebekah Dykes** on [functions@dixonparkslsc.com.au](mailto:functions@dixonparkslsc.com.au) 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](mailto: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*

| <b>Beer on Tap</b>   | 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            |
| <b>Wine</b>  | Glass          | Bottle            |
| <b>The East Coast Standard Beverage Package</b>  |                |                   |
| 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           |
| <b>The Ocean View Premium Beverage Package</b>   |                |                   |
| 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           |
| <b>The Dixon Platinum Beverage Package</b>   |                |                   |
| 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,<br>Bacardi Rum, Scotch, Gin, Kahlua. | \$6.00         | -                 |
| Jack Daniels   | \$7.00         | -                 |
| Soft Drinks  | \$2.50 (Middy) | \$3.00 (Schooner) |

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[www.dixonslsc.com](http://www.dixonslsc.com)