



Dixon Park Ocean View

Inclusive Wedding Packages

## Thank you for considering Dixon Park Events for your wedding.

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

Together with Waterfront Caterers we have created some beautiful wedding packages to simplify the organising of your special day. Our packages include either a two course or three course meal, canapés, or a buffet. They also include beautiful decorations, a DJ, and limousine. Our dedicated catering team along with our bar staff will ensure your event runs smoothly on the day.

Please have a look at our packages on the following pages. If you have any questions please contact the Event Coordinator Julie Woods m: 0401 361 308.

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



# East Coast Package

**\$132 per person**

(Based on 80 guests)

- ≈ Two course deluxe meal from the East Coast menu
- ≈ Your Wedding cake cut & plated for dessert
- ≈ Freshly brewed tea & coffee
- ≈ Four hour East Coast beverage package including all beers on tap, bottled red & white wine, sparkling wine & soft drinks
- ≈ White or black chair covers with your choice of satin or organza sash
- ≈ Linen tablecloths & serviettes
- ≈ Bridal & cake table skirting
- ≈ Table centrepieces for guest tables
- ≈ Wishing well
- ≈ Venue hire for 5 hours
- ≈ DJ for 4½ hours
- ≈ Chrysler super stretch limousine for up to 4 hours



# East Coast 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

## Main

- ≈ 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 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

- ≈ Plated wedding cake, vanilla cream and berry coulis
  
- ≈ Tea & Coffee to Finish

Please select 2 items from each course for alternate service. Please notify the caterer of any dietary requirements.

# Ocean View Package

**\$160 per person**  
(Based on 80 guests)

- ≈ Chefs choice of two hot & two cold canapés on arrival
- ≈ Three course premium dinner from the Ocean View menu
- ≈ Your Wedding cake cut & plated for dessert
- ≈ Freshly brewed tea & coffee
- ≈ Four hour premium Ocean View beverage package including all beers on tap, bottled red & white wine, sparkling wine & soft drinks
- ≈ White or black chair covers with your choice of satin or organza sash
- ≈ Linen tablecloths & serviettes
- ≈ Bridal & cake table skirting
- ≈ DJ for 4½ hours
- ≈ Table centrepieces for guest tables
- ≈ Wishing well
- ≈ Venue hire 5 hours
- ≈ Chrysler super stretch limousine for up to 4 hours

Conditions: A minimum number of 80 guests applies with every package. A surcharge applies for weddings with fewer than 80 guests. Please enquire with the Event Coordinator.



# Ocean View 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

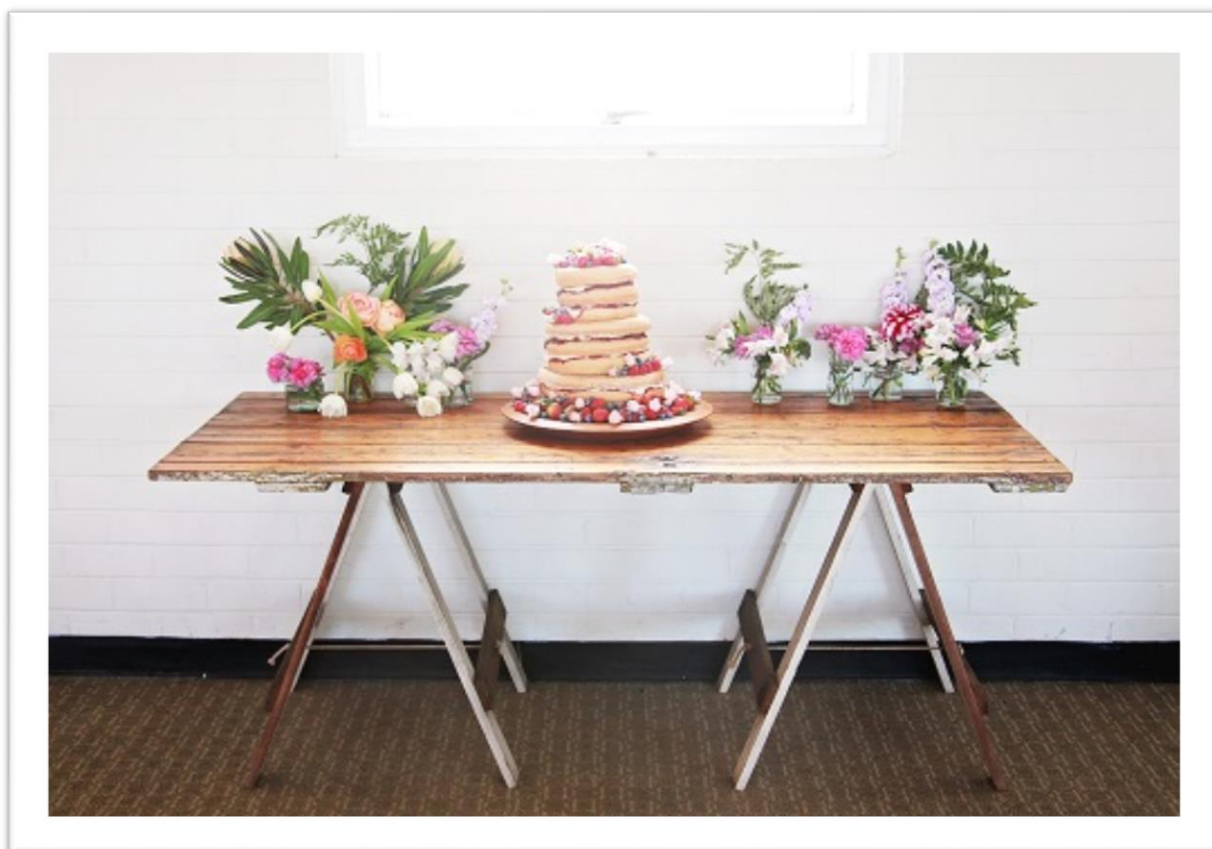
Please select 2 items from each course for alternate service. Please notify the caterer of any dietary requirement.

# East Coast Buffet Package

**\$124 per person**

(Based on 80 guests)

- ≈ East Coast buffet selection including desserts
- ≈ Your Wedding cake cut & placed on a platter with the desserts
- ≈ Freshly brewed tea & coffee
- ≈ Four hour East Coast beverage package including all beers on tap, bottled red & white wine, sparkling wine & soft drinks
- ≈ White or black chair covers with your choice of satin or organza sash
- ≈ Linen tablecloths & serviettes
- ≈ Bridal & cake table skirting
- ≈ Table centrepieces for guest tables
- ≈ Wishing well
- ≈ Venue hire for 5 hours
- ≈ DJ for 4½ hours
- ≈ Chrysler super stretch limousine for up to 4 hours



# East Coast Buffet Menu

- ≈ Fresh baked bread rolls

## *Cold Selection (select three)*

- ≈ Roasted beetroot, walnut, orange & rocket salad
- ≈ Rocket, pear & parmesan salad
- ≈ Caesar salad – baby gem lettuce, bacon, croutons & parmesan cheese
- ≈ Shaved rare roasted lamb, pumpkin, raisin & couscous salad
- ≈ Potato, seeded mustard & shallot mayonnaise salad

## *Hot Selection (select three)*

- ≈ Char grilled lemon & rosemary marinated chicken legs
- ≈ Beef strips in stroganoff sauce and steamed jasmine rice
- ≈ Thick pork sausages
- ≈ Tenderized beef steak
- ≈ Spiced chicken drumsticks

## *Sides (select two)*

- ≈ Toasted kipfler potatoes
  - ≈ Buttered corn on the cob
  - ≈ Caramelised onions
- Condiments & sauces included

## *Dessert*

- ≈ Sliced seasonal fruit platter
- ≈ Pavlova with passion fruit cream & fresh fruit
- ≈ Chocolate mud cake with berry compote

Please notify the caterer of any dietary requirements.



# Ocean View Seafood Buffet Package

**\$150 per person**

(Based on 80 guests)

- ≈ Ocean View Seafood buffet selection including desserts
- ≈ Your Wedding cake cut & placed on a platter with the desserts
- ≈ Freshly brewed tea & coffee
- ≈ Four hour premium Ocean View beverage package including all beers on tap, bottled red & white wine, sparkling wine & soft drinks
- ≈ White or black chair covers with your choice of satin or organza sash
- ≈ Linen tablecloths & serviettes
- ≈ Bridal & cake table skirting
- ≈ DJ for 4½ hours
- ≈ Table centrepieces for guest tables
- ≈ Wishing well
- ≈ Venue hire 5 hours
- ≈ Chrysler super stretch limousine for up to 4 hours

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# Ocean View Seafood Buffet Menu

- ≈ Fresh baked bread rolls

## *Cold selection*

- ≈ 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

# East Coast Canapé Package

**\$113 per person**  
(Based on 80 guests)

- ≈ East Coast canapés selection of eight hot & cold cocktail items served over a period of two hours
- ≈ Your Wedding cake cut & placed on a platter for dessert
- ≈ Freshly brewed tea & coffee
- ≈ Four hour East Coast beverage package including all beers on tap, bottled red & white wine, sparkling wine & soft drinks
- ≈ White or black chair covers with your choice of satin or organza sash
- ≈ Linen tablecloths
- ≈ Bridal & cake table skirting
- ≈ DJ for 4½ hours
- ≈ Table centrepieces for guest tables
- ≈ Wishing well
- ≈ Venue hire 5 hours
- ≈ Chrysler super stretch limousine for up to 4 hours



# East Coast Canapés Selection

## *Cold Selection*

- ≈ 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
- ≈ Harrisa prawn tartlet w/ preserved lemon & mint labna

## *Hot Selection*

- ≈ 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)

# Ocean View Canapé Package

**\$127 per person**

(Based on 80 guests)

- ≈ Ocean View canapés selection of eight hot & cold cocktail items served over a period of two hours
- ≈ Chef's favourite selection of homemade petite four desserts served on 3 tier platters
- ≈ Your Wedding cake cut & placed on a platter for dessert
- ≈ Freshly brewed tea & coffee
- ≈ Four hour Ocean View beverage package including all beers on tap, bottled red & white wine, sparkling wine & soft drinks
- ≈ White or black chair covers with your choice of satin or organza sash
- ≈ Linen tablecloths
- ≈ Bridal & cake table skirting
- ≈ DJ for 4½ hours
- ≈ Table centrepieces for guest tables
- ≈ Wishing well
- ≈ Venue hire 5 hours
- ≈ Chrysler super stretch limousine for up to 4 hours

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# Ocean View Canapés Selection

## *Cold Selection*

- ≈ 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 Selection*

- ≈ 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

# Children's Wedding Menu Selection

**\$25 per child**

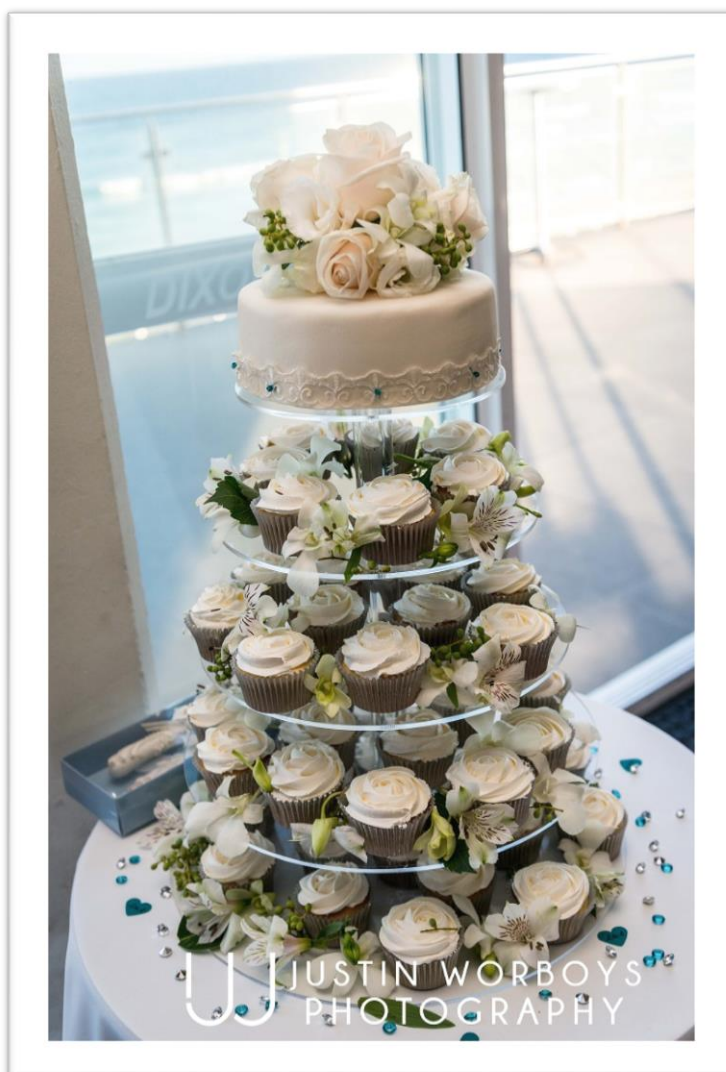
This menu is available for children aged 3 – 12 years

## ***Main (select one)***

- ≈ Chicken nuggets w/ fries & garden salad
- ≈ Fish & chips w/ fries & garden salad
- ≈ Chicken Schnitzel w/ fries & garden salad
- ≈ Calamari w/ fries & garden salad

## ***Dessert***

- ≈ Ice cream sundae w/ marshmallows & whipped cream



# Beverage Packages

## East Coast Standard Package

- ≈ Angoves Chalk Hill Blue Sparkling
- ≈ Killawarra Strawberry Sparkling
- ≈ Fork & Spoon Semillon Sauvignon Blanc
- ≈ Rosemount Moscato
- ≈ Mortar & Pestle Chardonnay
- ≈ Fork & Spoon Cabernet Merlot
- ≈ Rhythm & Rhyme Shiraz
- ≈ Tooheys New, Tooheys Old, XXXX Gold, One Fifty Lashes, Boags Premium Light and Soft Drinks

## Ocean View Premium Package

- ≈ Wolf Blass Sparkling Brut
- ≈ Killawarra Strawberry Sparkling
- ≈ Hollicks Coonawarra Chardonnay
- ≈ Rosemount Moscato
- ≈ Tulloch's Verdelho
- ≈ Mt. Riley (NZ) Sauvignon Blanc
- ≈ Rhythm and Rhyme Shiraz Howling Wolf Margaret River WA Cabernet Shiraz
- ≈ Tulloch's Cabernet
- ≈ Ferngrove Cabernet Merlot
- ≈ Tooheys New, Tooheys Old, XXXX Gold, One Fifty Lashes, Premium Light, and Soft Drinks

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.





# Chrysler Super Stretch Limousine

From the high waist to the sleek aggressive lines, the Chrysler 300C Super stretch has an amazing road presence. The exterior of the 300C is complimented with a classic luxurious interior, with inclusions to ensure a memorable experience. Be noticed when you cruise the streets of Newcastle and its surrounds.

- ≈ Seats a total of 12 people
- ≈ J-seating interior
- ≈ Bar facilities
- ≈ Touch screen controls
- ≈ Starlight ceiling
- ≈ DVD/CD player
- ≈ USB and i-Pod connectivity
- ≈ Fibre optic lighting
- ≈ 1000 watt sound system
- ≈ 3 flat screen monitors
- ≈ Laser & strobe lights

More information is available at Newcastle Chauffeured Limousines [www.limolimo.com.au](http://www.limolimo.com.au).



