

Dunes

PALM BEACH



WEDDING PACKAGES

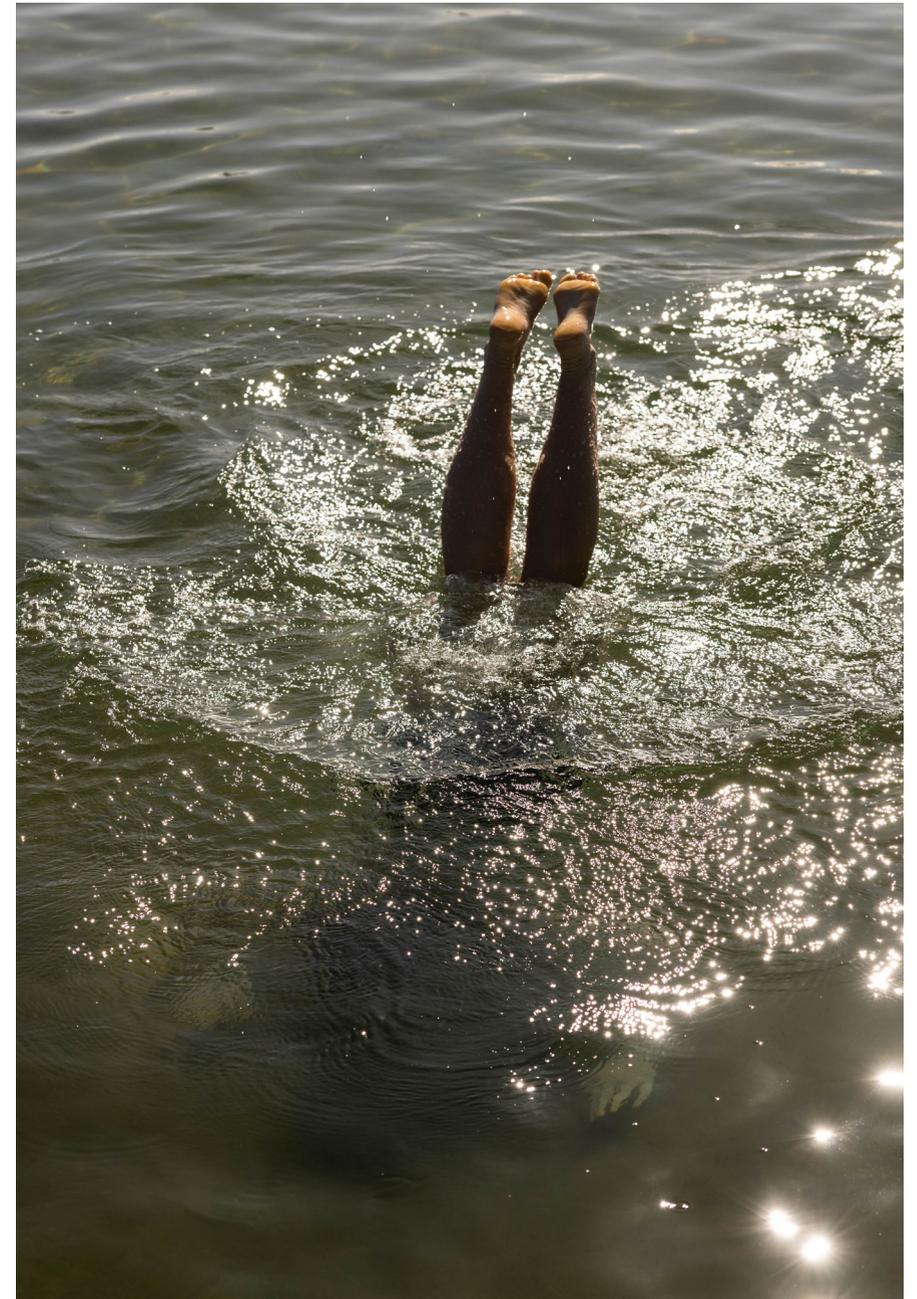
Thank you for considering
Dunes Palm Beach for your
special day!



There's no better way to celebrate your wedding than in one of Sydney's most exclusive and naturally stunning locations, Palm Beach. Make a weekend of it with friends and family and enjoy a dip in the ocean before your special day.

Dunes Palm Beach is the perfect seaside venue for your special day. We can cater up to 140 sit down and 200 for a canape style wedding. We offer onsite ceremonies, or you can get married seaside at many locations around beautiful Palm Beach. With an Aperol spritz in hand and a Palm Beach sunset there's no better way to celebrate with family and friends

Our wedding packages can be tailored to suit your specific needs to ensure your special day is a moment to remember. Evening ceremonies and receptions at Dunes Palm Beach start from 5:30pm, daytime functions are available by special request. All packages include 5 hours exclusive use of the venue (with the option to extend up to 11:00pm Mon-Sat).



Details.

MAXIMUM CAPACITY:

200 standing canapé function

140 seated function (Can cater up to 180 pax
with a hired marquee)

PRICING:

Dunes venue hire \$3750 (5 hours from 5:30pm)

Dunes Ceremony Styling \$2000 (from 5:30pm - includes 22 bentwood chairs, white
arbour - no florals or signage)

Dunes Ceremony Space Hire \$750 (from 5:30pm - arbour included)

MINIMUM SPEND INCLUDING VENUE HIRE:

Monday \$8,000 (Not including Public Holidays + December - Jan)

Thursday \$12,000 (Not including Public Holidays + December - Jan)

Friday - Sunday \$22,000 (October - November + Feb - April)

Friday - Sunday \$18,000 (May + September)

Thursday - Sunday \$25,000 (December + Jan)

June to August \$12,000 (Friday - Sunday)

June to August \$8,000 (Monday - Thursday)

Long weekends (Thursday - Monday) incur a higher minimum spends



Sample Cocktail Menu.

PRICE PER PERSON \$185

INCLUDES CHOICE OF 6 CANAPES

AND 2 SUBSTANTIAL CANAPES

2 CANAPE DESSERTS

CANAPES:

Pork & Fennel Sausage Roll, Smoked Tomato Relish

Tofu & Thai Basil Rice Paper Roll Chilli Dipping Sauce

Barra Croquette Lemon Mayo

Saltbush Southern Calamari Pepper Berry Mayo

Swordfish Skewers Miso Glaze

Lamb Shoulder Sandwich Labne Black Garlic

Yamba Prawn Sandwich Cocktail Sauce

Fish Sandwich Tartare Lettuce Lemon

Three Cheese Fried Zucchini Flowers Aioli

Three Cheese Arancini Aioli

Half Shell Tassie Scallops Kombu Butter

Lamb Kofta Labne Za'atar

Peking Duck Pancakes Cucumber Shallots

Shitake Mushroom Spring Roll Ginger & Soy

Chicken Satay Toasted Rice Burnt Onion

Pulled Pork Slider, Cabbage Slaw, Hoi Sin

Soft Shell Crab Slider Sriracha Mayo Lettuce

Prosciutto Rockmelon Stracciatella

Green Pea Guacamole & Tortilla Chips

Kingfish Tostada Coconut Chilli Pineapple Cucumber Fingerlime

Tiger Prawn Nuoc Cham tacos Cucumber Avocado Pineapple Salsa Betel Leaf



SUBSTANTIAL CANAPES:

Herb Crusted Lamb Rack, Roasted Farm Vegetables, Chimichurri

Lamb Shoulder, Pearl Barley, Zucchini, Pine Nuts, Currants, Tzatziki

Porchetta, Salsa Verde, White Bean & Charred Pepper Salad

Crispy Skin Snapper, Green Mango Papaya Salad

Charred Cauliflower, Romesco, Pangrattato & Pecorino

Eye Fillet, Bearnaise, Shoestring Fries, Saltbush

Gnocchi Broadbeans Zucchini Flowers Burnt Butter Sage

Blue Swimmer Crab Linguine, Tomato, Chilli, Lemon & Dill

Gold Band Snapper Fillet, Spring Salad, Tarragon Emulsion

Crispy Skin Barramundi Yamba Prawns Avocado Baby Cucumbers Noc Cham Green Mango Salsa

Cowra Lamb Shoulder Labne Heirloom Beets Black Garlic Almonds Saltbush Fried Kale

Beer Battered Fish & Chips

CANAPE DESSERTS:

Pavlova White Choc Mousse Passionfruit Lemon Myrtle

Limoncello Tiramisu Burnt Meringue Lemon Curd

Sea Salted Caramel Sticky Date Pudding & Vanilla Bean Ice Cream

Chocolate Mousse Honeycomb Flourless Chocolate Cake Crumb

Sample Alternate Drop Menu.

PRICE PER PERSON.

TWO COURSES (\$195)

+ CHOICE OF TWO ALTERNATE DROP DESSERTS (+ \$15PP)

INCLUDES 3 CANAPÉS FROM CANAPÉ MENU.



ENTRÉE:

Roasted Prawns, Saffron Butter, Wild Fennel Salad, Preserved Lemon

Roasted Pumpkin & Goat Curd Tart, Wild local Greens

Burrata, Panzanella Fried Capers basil heirloom tomatoes fire roasted red peppers

Three Cheese Zucchini Flowers, Shaved Zucchini, Agrodolce

Steak Frites Carpaccio Parmesan Roquette Chimmichurri Horseradish Aioli

Gnocchi Broadbeans & Zucchini Flowers, Burnt Butter, Sage and Labne

Hiramasa Kingfish White Soy White Miso Spice Crust Avocado Mousse Baby Cucumbers

Prosciutto Wrapped Figs Marinated Fetta

Roast Cauliflower Romesco Pangratto Pecorino Gremolata

MAIN MEAL:

Gold Band Snapper Fillet Spring Salad Tarragon Emulsion

Sticky Beef Short Rib Green Papaya Herb Salad Noc Cham Polenta Chips

Cowra Lamb Shoulder Labne Heirloom Carrots Pomegranate & Chimi Churri

Gnocchi Broadbeans Zucchini Flowers Romanesco Burnt Butter Sage, Labne

Blue Swimmer Crab Linguine Tomato Chilli Lemon & Dill

Eye Fillet Bearnaise Shoestring Fries Saltbush

Crispy Skin Snapper Green Mango Papaya Salad

Crispy Skin Barramundi White Wine Leak & Cream Pippies Black Cabbage

Gnocchi Broadbeans & Zucchini Flowers Burnt Butter Sage and Labne

Crispy Skin Chicken Charred Corn Polenta Wakame Mustard Charred Onions

Crispy Skin Barramundi Yamba Prawns Avocado Baby Cucumbers Noc Cham Green Mango Salsa

BBQ Hiramasa Kingfish XO Butter Wilted Greens & BBQ Baby Leeks Paris Mash

Moreton Bay Bug Risotto Asparagus Tomato Parmesan Tarragon

DESSERT:

Chocolate Mousse Honeycomb Flourless Chocolate Cake Crumb

Pavlova White Choc Mousse Passionfruit Lemon Myrtle

Limoncello Tiramisu Burnt Meringue Lemon Curd

Sea Salted Caramel Sticky Date Pudding & Vanilla Bean Ice Cream

Rockmelon Granita Rockmelon Sorbet Coconut Sago Lemon Myrtle





Sample Shared Feasting Menu.

PRICE PER PERSON.

CHOICE OF TWO MAINS & THREE SIDES (\$185)

+ CHOICE OF TWO SHARED DESSERTS (+ \$15PP)

INCLUDES THREE CANAPÉS FROM CANAPÉ MENU.

SHARED MAIN MEAL:

Gold Band Snapper Fillet Spring Salad Tarragon Emulsion

Cowra Lamb Shoulder Labne Cucumber Salsa Broadbeans Black Garlic Saltbush

Blue Swimmer Crab Linguine Tomato Chilli Lemon & Dill

Eye Fillet Bearnaise Shoestring Fries Saltbush

Crispy Skin Snapper Green Mango Papaya Salad

Gnocchi Broadbeans Zucchini Flowers Burnt Butter Sage Labne

Crispy Skin Barramundi White Wine Leek & Cream Pippies Black Cabbage

BBQ Hiramasa Kingfish XO Butter Wilted Greens & BBQ Baby Leeks Paris Mash

Crispy Skin Chicken, Charred Corn Polenta, Wakame Mustard, Charred Onions

Beef Short Rib Braised Onions Local Greens Smoked Celeriac Puree Red Wine Jus

Crispy Skin Barramundi Yamba Prawns Avocado Baby Cucumbers Noc Cham Green Mango Salsa

Moreton Bay Bug Risotto Asparagus Tomato Parmesan Tarragon

SIDES:

Butter Lettuce & Dill

Broccolini Fermented Chilli Garlic Shoots

Roasted Potatoes Saltbush Mountain Pepper

Heirloom Roast Carrots Labne Black Garlic

Half Fire Roasted Broccoli, Almond Emulsion

Tomatoes, Basil, Mozzarella, Olive Oil

Roasted Beets, Apples, Pears, Maple & Wine Vinegar

Mixed Leaves Feta, Herbs Fennel & Celery

Raw Salad of Cucumber, Cabbage, Mint, Papaya, Lime & Basil Dressing

Rocket, Pear, Parmesan, Walnuts

Snowpeas Peas Warrigal Greens Stracciatella Basil Butter

Fries Oregano Salt

DESSERT:

Chocolate Mousse, Honeycomb, Flourless Chocolate Cake Crumb

Pavlova White Choc Mousse Passionfruit Lemon Myrtle

Limoncello Tiramisu Burnt Meringue Lemon Curd

Sea Salted Caramel Sticky Date Pudding & Vanilla Bean Ice Cream

Rockmelon Granita Rockmelon Sorbet Coconut Sago Lemon Myrtle



Dunes Beverage Option.

INCLUDED IN PER PERSON FOOD PRICING
AS PREVIOUS, 4.5 HOURS.

PEACH BELLINI OR APEROL ALTO OLIVE SPRITZ ON ARRIVAL

SPARKLING:

McPherson Chardonnay Pinot Noir Sparkling NV

RED: (Included)

Les Jamelles Pinot Noir

Les Jamelles Syrah

WHITE: (Included)

Les Jamelles Sauvignon Blanc

Les Jamelles Chardonnay

ROSE: (Included)

Les Jamelles Rose

FULL STRENGTH BEERS

Peroni (Included)

Corona (Included)

Stone & Wood Pacific Ale (+ \$5pp)

Balter XPA (+ \$5pp)

Moo Brew Pilsner (+ \$5pp)

Pacifico (+ \$5pp)

ALSO INCLUDED:

Cascade Premium Light (available on request)

Little Creatures Cider

Heaps Normal

Santa Vittoria Mineral Water (Still & Sparkling)

Orange Juice

Soft Drinks

Espresso Coffee

Selection of teas

Premium Option.

ADDITIONAL CHARGE \$35 PER PERSON
4.5 HOURS.

PEACH BELLINI OR APEROL ALTO OLIVE SPRITZ ON ARRIVAL

SPARKLING: (Choose one)

Jansz

RED: (Choose two)

La Commenda Chianti

Zonzo Pinot Noir

Tim Adams Shiraz

New Era Sangiovese

WHITE: (Choose two)

Lewin Estate Riesling

Tim Adams Pinot Gris

Mac Forbes Chardonnay

Walnut Block Sauv Blanc

Coupe De Genie Provence Rose

FULL STRENGTH BEERS: (Choose two)

Peroni

Corona

Stone & Wood Pacific Ale

Balter XPA

Moo Brew Pilsner

Pacifico

SPIRITS BAR: (Two hours)

w/ house mixers

Absolut Vodka

Sailor Jerry's Rum

Beefeater Gin

Monkey Shoulder Whiskey

Espolon Tequila

ALSO INCLUDED:

Cascade Premium Light (available on request)

Little Creatures Cider

Santa Vittoria Mineral Water (Still & Sparkling)

Orange juice

Soft drinks

Espresso Coffee

Selection of teas

Deluxe Option.

ADDITIONAL CHARGE \$70 PER PERSON
4.5 HOURS.

VEUVE CLICQUOT OR CUSTOM COCKTAIL ON ARRIVAL

SPARKLING:

Jansz

RED: (Choose two)

Brokenwood Cabernet Merlot

Tim Adams Schaefer Shiraz

Byrne Pinot Noir

Le Ronsay Beaujolais

WHITE: (Choose two)

Byrne Chardonnay

Pierro LTC Semillon Sauvignon Blanc

Tim Adams Riesling

Latta Vino Quartz Bianco

Chateau Reva Rose

FULL STRENGTH BEERS: (Choose two)

Peroni

Corona

Stone & Wood Pacific Ale

Balter XPA

Moo Brew Pilsner

SPIRITS BAR: (Two hours)

w/ house mixers

Ketel One Vodka

Sailor Jerry's Rum

Beefeater Gin

Monkey Shoulder Whiskey

Espolon Tequila

ALSO INCLUDED:

Cascade Premium Light (available on request)

Little Creatures Apple Cider

Santa Vittoria Mineral Water (Still & Sparkling)

Orange juice

Soft drinks

Reuben Hills batch brew coffee

Selection of teas

Add Ons.

SHARED DESSERT BOARD & ARTISANAL CHEESES

\$15PP

Mini Chocolate & Hazelnut Tarts

Mini Lemon Meringue Tarts

Watermelon

Rocky Road

Artisanal Cheeses & Lavosh

ANTIPASTO GRAZING BOARDS

\$18PP

Prosciutto

Melon

Olives

Trio of Dips

Herb Flatbread

Mozarella Tomato Basil

House Cured Trout Creme Friache Crisp Bread

GELATO SCOOPS

\$7 PER PERSON

Choice of two flavours from our list of 50 Italian style gelato & sorbet served roving.

MARGARITA HOUR

\$22PP (1 Hour)

Tahitian Lime & Sea Salt Margaritas

ESPRESSO MARTINI HOUR

\$22PP (1 Hour)

Barrel One Espresso Martinis

GIN & TONIC HOUR

\$18PP (1 Hour)

Selection of Premium Gins Hendrix, Archie Rose,
Four Pillars Tonic & Garnishes of Rosemary Lemon

CHAMPAGNE ON ARRIVAL

UPGRADE (INSTEAD OF APEROLS) \$15PP

Veuve Clicquot Champagne on arrival

LIMONCELLO SHOTS

\$10PP

CEVICHE AND CRUDO BAR

\$22PP

Kingfish Ceviche Shallots & Chilli Sesame Dressing
Tortillas

Tuna Crudo Sesame Chilli Oil White Soy Avocado
Mousse

Market Sashimi with Ginger Soy Ponzu Seaweed

SHUCKED OYSTER BAR

\$7 PER OYSTER

Freshly Shucked Oyster Finglime Olive Oil Black
Pepper

LATE NIGHT SNACKS

\$10PP

Glazed Smoked Ham, Relishes, Sourdough rolls
OR Two Cheese Toasties

LATE NIGHT FRIES

\$5PP

CANAPE DESSERTS

\$10 PP

Select Two Options (sample menu)

Pavalova

Rockmelon Granita and Sorbet

Chocolate Mousse with Honeycomb

Lemoncillo Tiramisu



Testimonials.

If you're considering having your wedding at Dunes then look no further. Our dream day couldn't have been anymore perfect. The communication leading up our wedding was incredible, the service, food, layout and atmosphere was absolutely perfect!

Thank you Dunes for everything.

FIONA + JACK

We had our wedding here last weekend. From start to finish the whole process was immaculate!

Steffi was our wedding planner and she was so patient and meticulous. A super positive personality, very communicative and responsive. She made the event a really defining moment for us!

The actual venue is stunning and the staff are second to none. A big mention has to go to Shannon who spent the entire night at our side making sure any need or want was attended to. She is an absolute gem!

We have had so much amazing feedback and our guests have been raving to us about the quality of the food and wine for days.

We don't think we could have asked for a better event and we are so grateful!

ANTHONY + KATRINA

Dunes was absolutely amazing for our wedding venue. It was a perfect fit for us as a couple who loved the beach & water. The venue itself was perfectly set up, clean & very functional for our 100 guest wedding. Our family and friends commented on how beautiful the venue was. Steffi & Jade we're amazing & easy to contact in the lead up to the wedding answering every question & query that I had sent through. They gave us plenty of information regarding our big day which helped so much in the planning. We couldn't have asked for a more amazing venue and we would highly recommend this venue to friends & family.

Vegetarian options: There were fantastic vegetarian options.

Kid-friendliness: We had lots of children attend our wedding & with kid options for food it was perfect.

Parking: Lots of parking just steps away from the front entrance.

Wheelchair accessibility: Flat surface with wide doors.

Dietary restrictions: We had egg free, dairy free etc.

ASHLEIGH + CHRIS

I wanted to say a massive thank you for all your amazing help and work to make our wedding so special!

Your team was amazing and made everyone feel so welcome and at ease. It was the most amazing day and I've had so many people say how wonderful the venue was! And the food! OMG AMAZING!

SARAH + JACK

WOW!! WHAT A DAY!!!!

We just wanted to say the biggest thank you for making our wedding day so special and memorable.

Everything was absolutely perfect, from the drinks, to the food, and most of all the amazing staff who did everything to accommodate us and our guests. We are still on cloud nine.

Thank you again!

HAYLEY + MIKE

Amazing. We had our wedding at Dunes recently and it couldn't have been better. The whole experience from the first meeting, to the planning, to the communication, to the food, to the staff on the night was perfect. The attention to detail & venue itself was incredible. Cannot speak highly enough of Dunes, Jade the Events Planner & all of the staff - they all made us feel special and in the loop.

Highly recommend Dunes to anyone for their wedding - you can't go wrong!

ALEXA + LACHLAN

Dunes Palm Beach Terms & Conditions.

CAPACITY

DURATION & OVERTIME

DEPOSIT, PAYMENT TERMS & AGREEMENTS

FINAL NUMBERS & MENU SELECTION

EARLY ARRIVAL OF GUESTS

CANCELLATION POLICY

MINIMUM SPEND

DECOR & STYLING

ADDITIONAL MEALS

DUE CARE

ALCOHOL & DECORUM

PUBLIC LIABILITY INSURANCE

TASTINGS

SMOKING

DAMAGE & BREAKAGE

EXTERNAL CONTRACTORS

PARKING & TRANSPORTATION

FOOD ALLERGIES

FIREWORKS

CLEANING FEE

COVID-19

SECURITY DEPOSIT

CAPACITY

Dunes Palm Beach can hold up to 140 guests for a sit down reception. Dunes Palm beach cocktail/ canape style wedding can hold up to 200 guests. Please note with the maximum capacity of guests, space for a band up to 3 piece) and dance floor is restricted. This can be discussed further with your site visit. Please note capacity is subject to change due to COVID 19 restrictions.

DURATION & OVERTIME

Our packages are a duration of 5 hours e.g. 5:30pm -10:30pm or 6:00 - 11:00pm. We are licensed until 11.00pm on Monday – Saturdays and 10.30pm on Sundays. The earliest start time for any package including a ceremony is 5:30pm. You do have the option of extending your reception for additional cost of \$375 per half hour for venue and minimum \$10 per person per half hour for beverages (maximum 11pm). Additional beverages for the venue extension will be charged based on a minimum of \$10 per person per half hour which is pre paid in the final invoice. All beverage packages must

DEPOSIT, PAYMENT TERMS & AGREEMENTS

To confirm your booking, we require an initial security deposit of \$3750. This is non refundable and will be placed as a credit towards your final bill towards the cost of the 5 hour venue hire of \$3750. This is required to be paid within 24 hours of making your reservation and, once paid, reflects your recognition and agreement with the Terms and Conditions outlined in this package. Dunes Palm Beach holds the right to cancel any bookings not held with a Deposit Payment and completed Terms + Conditions form.

50% of the minimum spend is due 28 days prior to your event. Full payment for your event is due 14 days prior to the event date. All credit card payments will incur a 1.5% fee. Personal cheques will not be accepted unless previously agreed. We do require a \$500 pre authorisation on a credit card 7 days prior for any additional charges or incidentals on the night.

FINAL NUMBERS & MENU SELECTION

The guaranteed number of guests attending your event is required at least 14 days prior to the event for catering and staffing needs. Once final numbers are given this will be taken as confirmed. Catering will be provided for this number and this will be the minimum charged irrespective of last-minute cancellations.

All final food + beverage selections are also required at least 14 days prior to the event.

All food is subject to seasonal change however notification will be given for this.

EARLY ARRIVAL OF GUESTS

Dunes weddings + events begin strictly at the time agreed by Dunes and the host. For any guests arriving before this time a surcharge will be charged to your Credit Card. The fee for this is \$500 + \$15.00 per person for every half hour that guests arrive early at Dunes.

CANCELLATION POLICY

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel/postpone your Wedding/Event, the following applies:

- All cancellations or changes of date incur a loss of the full deposit + any monies paid or due to date + any fees set out in this clause. No credits will be given for change or transfer of date.
- If you cancel (or postpone) within 6 months of your event date 50% of the minimum spend is due.
- All cancellations (or postponements) made within 14 days of your event date will incur a loss of all monies due as stated on your final invoice. Any outstanding amounts are a debt which are immediately due and payable by you to Dunes.

Cancellations must be advised to Dunes Palm Beach in writing.

Dunes Palm Beach reserves the right to cancel or postpone any booking + refund or credit any deposit or payments made including due to unforeseen circumstances including as a result of COVID-19, extreme weather conditions, accidents or change in ownership.

MINIMUM SPEND

Monday \$8,000 (Not including Public Holidays + December - Jan) | Thursday \$12,000 (Not including Public Holidays + December - Jan) | Friday - Sunday \$22,000 (October - November + Feb - April)

Friday - Sunday \$18,000 (May + September) | Thursday - Sunday \$25,000 (December + Jan)

June to August \$12,000 (Friday - Sunday) | June to August \$8,000 (Monday - Thursday)

Long weekends (Thursday - Monday) incur a higher minimum spends. Should your guest numbers fall short of the minimum spend, the full minimum tariff will be charged. 10% service surcharge for Sundays. For Public holiday days, please ask for further information as additional fees and minimum spends apply.

DECOR & STYLING

All major furniture items, fixtures + fittings must remain as styled + positioned by Dunes Team. The Dunes team are happy to offer the complimentary placement of your bonbonnières and place cards. Any name tags + menus must be in table group + order when delivered to Dunes (the day prior). Anything additional must be discussed and approved by the Event Coordinator prior to the reception.

ADDITIONAL MEALS

A main meal + beverages for entertainers, photographers and videographers must be supplied at \$60.00 per person including a main meal and a beverage.

Children's meals (below 16 years) are priced at \$40.00 this includes a main meal and soft drinks, juices for the evening. Additional meals will be charged \$95 per person for those persons under 18 years old.

Additional meals will be charged at the full package price for those persons aged over 18 years old. This includes any adult not consuming alcohol.

Dunes Palm Beach makes every effort to maintain prices, however they may be subject to alteration prior to your event due to food and beverage price increases. However, we will guarantee that any increase will not exceed 7% of your chosen package. All prices are incl. GST.

DUE CARE

Whilst our staff will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event. The following items are not permitted at your event: confetti, rice, streamer poppers, flower petals, or sequin type scatters e.g. stars, hearts.

However, rose petals are allowed in the garden. We would also appreciate that all decorations, props and equipment are removed after the function or picked up the next day before 12pm. Any items left behind may incur a charge for removal.

ALCOHOL & DECORUM

Dunes Palm Beach is obliged to abide by State Government regulation in regard to the responsible service of alcohol. Intoxicated persons, minors and those whose behaviour is considered by management as disorderly will be refused beverage service and may be asked to leave the premise. We would appreciate your guests consider our neighbours when leaving the premises at night. All beverages are subject to seasonal change however notification will be given for this.

PUBLIC LIABILITY INSURANCE

Dunes Palm Beach does hold public liability insurance, However, all external suppliers will be required to have their own Public Liability insurance. Dunes Palm Beach public liability insurance is very specific to our venue + fit out. No harm or damage to guests caused by an external supplier, equipment, styling, decor, furniture or goods are covered by Dunes Palm Beach.

TASTINGS

Dunes Palm Beach does not offer tastings but please feel free to book in the restaurant which reflects our food style and offering. Included in your package is a 2 hour onsite private consultation with our wedding planner 6 weeks prior to your wedding date to cover all aspects of the wedding including food & beverage choices. If you require extra in person planning with our wedding planners this can be arranged for an additional fee of \$100 per hour. However, our wedding planners will be available via phone or email throughout the process to answer any questions and queries.

SMOKING

In accordance with the NSW Health and Hygiene laws, smoking is prohibited within Dunes and surrounding areas. Guests will be directed to a designated smoking area outside.

DAMAGE & BREAKAGE

Dunes Palm Beach will not accept any responsibility for the loss or damage to any such property, before, during or after the function. You are responsible for any damage to the building, facilities, furnishing and tableware on the property; and for loss however arising, as a result of any action by your guests or contractors (decorators, musicians, etc). Subwoofers are not allowed at Dunes Any damages or breakages will be charged to your credit card.

EXTERNAL CONTRACTORS

All external contractors + hire must be advised to Dunes Palm Beach 14 days prior to your Wedding + are subject to approval by management. Dunes Palm Beach can apply limits or time restrictions on the contractors.

PARKING & TRANSPORTATION

Please remind your guests that Governor Phillip Park is a paid parking area unless you have a current Northern Beaches council permit sticker. A taxi can be booked in advance to take your guests to their destination. The Government bus L90 or 199 leaves from the corner of Barrenjoey and Beach Road regularly. If you have any questions, please ask your event organizer.

FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to ensure the said allergen is not in the meals prepared, we cannot guarantee it as our kitchen does use a wide variety of ingredients on a daily basis.

FIREWORKS

Dunes Palm Beach does not allow fireworks within its venue, or around its surrounding areas. Without knowledge of Fireworks the Dunes will charge a \$2000.00 fee for breach of this. Fireworks organised without maritime + council knowledge, holds much heavier penalties.

CLEANING FEE

A cleaning fee of \$500 will be charged, at the discretion of Management, should the venue premises be left in an unacceptable state or wedding decorations have been left behind.

COVID-19

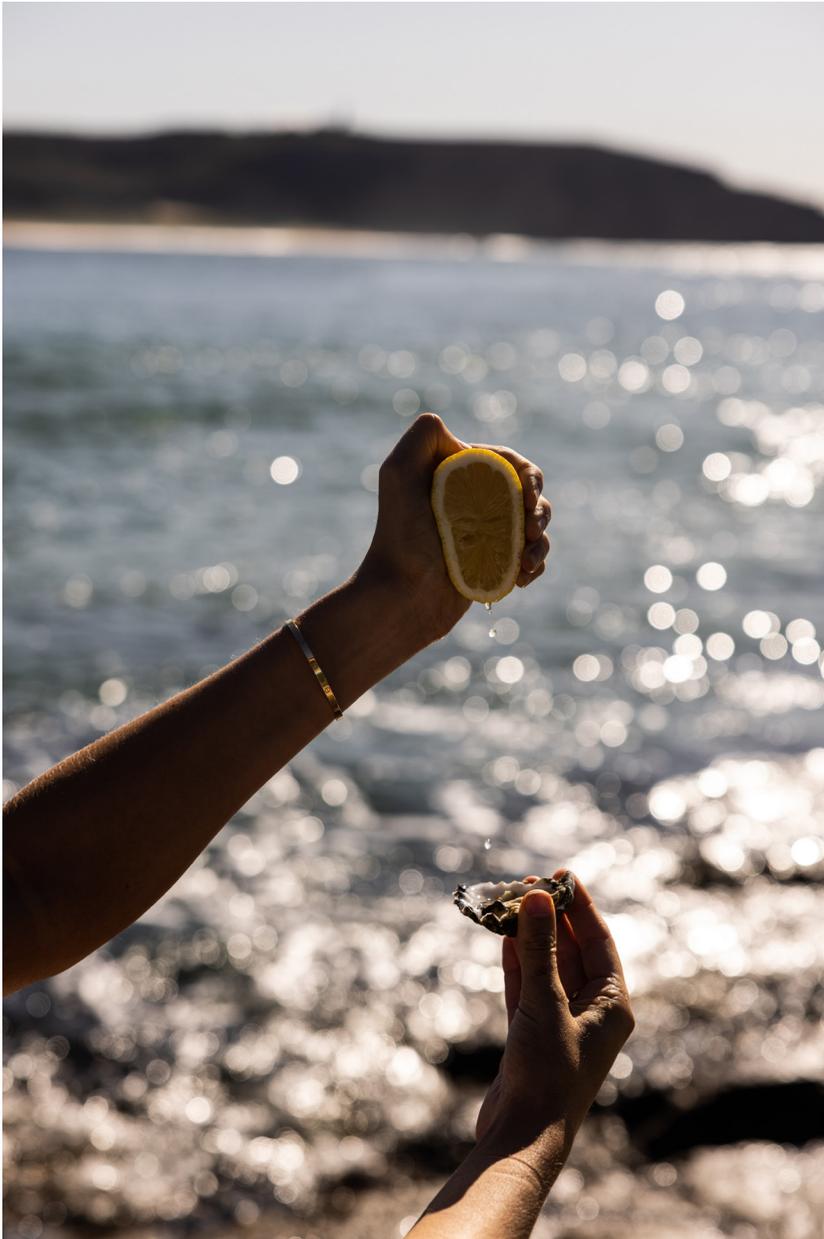
There will be no postponements to your wedding date due to COVID-19 unless this is required by an Australian Government order. All other scenarios relating to COVID-19 including the prevalence of COVID-19 in Australian society or flight restrictions on international or domestic wedding guests will not be valid grounds for a postponement of your wedding date and cancellation charges will apply as set out in these terms.

Bookings for weddings can be taken for future dates for a higher number of guests than permitted by the current Public Health Order, but your event will need to comply with restrictions in place at the time.

SECURITY DEPOSIT

Credit card details must be supplied to the event organiser a week prior to ensure any bar tab, breakage, damage etc can be charged on the night.

Please sign to acknowledge acceptance of our function guidelines and return to us by email.



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