

A waiter in a white shirt is seen from the side, holding a silver tray with several champagne glasses filled with bubbly. The background is a bright, sunny outdoor setting with a blurred figure of a woman in a black dress. The overall mood is festive and elegant.

diggies

NORTH BEACH WOLLONGONG

# EVENTS

1 Cliff Road, North Wollongong | [diggies.com.au](http://diggies.com.au) | [eat@diggies.com.au](mailto:eat@diggies.com.au)





## DIGGIES EVENTS

A stones throw from the sand of North Wollongong beach, Diggies is a bright beach café located in an iconic heritage building. Our décor complements the surf culture creating a relaxed vibe loved by locals and tourists alike.

Overlooking the beach, and with a beautiful ocean breeze, Diggies makes the ideal venue to celebrate your event.

Under our party lights we cater to birthdays, engagements, relaxed weddings, Christmas parties, and dinner functions. For breakfast and lunch we are the ideal choice for midweek group and corporate bookings.





# OUR SPACES

**Diggies has three spaces to consider for your event, each overlooking the ocean.**

## THE DECK.

Our Deck has been the ultimate venue for many wedding, parties and special occasions since 2004. Protected from the elements with solid roof and clear blinds, it is also able to accommodate a pop-up bar.

**Standing capacity: 60**  
**Seated capacity: 45**



## DIGGIES EXCLUSIVE.

Diggies can be yours for the night, for guests to mingle the entire venue including the courtyard.

The entire venue,  
Standing capacity: 100  
Includes exclusive access to the courtyard (ideal for live music and a dance floor)

**Minimum spend applies**



## THE FRONT ROOM.

Perfect for a more intimate occasion, our bi-fold windows are able to fully open to capture the ocean breeze.

**Standing capacity: 25**  
**Seated capacity: 20**



## THE KING ROOM.

Featuring two large communal wooden tables, The King Room features windows looking out to the ocean, and a full mirrored wall so that all guests can enjoy the view. This is the spot for a smaller group sit down event.

**Seated capacity: 16**







# PACKAGES

Please contact our events team to have a package tailored to your needs!

**Canape Package / \$50pp**  
Choice of 3 standard canapes  
+ 3 substantial canapes

## STANDARD CANAPE

Oven baked salmon croquettes  
Mushroom Arancini, Truffle oil and aioli (v)  
Classic potato scallops  
Crostini of goats cheese, onion jam  
& cherry tomato  
Chicken skewers with satay dipping sauce  
Salt and pepper calamari with lemon aioli

## SUBSTANTIAL CANAPE MENU

Beer battered Flathead & chips served  
with lemon & house made tartare sauce  
Mini prawn rolls served with cos lettuce &  
lemon mayo  
Baja fish tacos w/ slaw, chilli mayo & lime  
Pulled pork sliders on mini milk buns with  
apple slaw  
Tuna Poke bowl  
Quinoa salad with seasonal veg and  
mixed herbs/ (add chicken option)  
Zesty prawn and avocado salad bowl





# EXTRAS

Available at night or an exclusive event,

## **Oysters \$8pp**

Fresh South Coast oysters. Natural or accompanied by house made condiments of red wine mignonette, cocktail sauce and lemon cheeks.

## **Grazing table \$8pp**

A section of fine cured meats, Italian salamis & prosciutto with artisan bread and cheeses, accompanied with quince and seasonal fruit.

## **Munchies: late night bites after 9pm \$6pp**

Selection of pulled pork or ham rolls with condiments and banh mi rolls

## **Sweets share plate \$10pp**

Indulge your sweet tooth with a selection of mini cupcakes, macaroons, jam jar desserts and cake bites.

## **Celebration cake** Contact us for options and sizes available





## BRUNCH- PACKAGES

### Brunch Menu - before 12/\$39pp

Shared starters, choice of main, with freshly squeezed oj and espresso coffee or tea

**Fresh seasonal fruit salad with natural yoghurt and house granola**

**Your choice of –**  
**eggs benni** with leg ham, poached free range eggs on sourdough with spinach and hollandaise

**buttermilk pancakes** with butter, maple syrup, fresh strawberries or banana

**meredith smalls** - meredith goats feta, avocado smash, cherry tomatoes & basil

**oven baked salmon croquettes** - with fresh snow pea tendrils, poached eggs, goats feta and lemon hollandaise

**Extra: Drinking coconuts \$4**

### Brunch Menu - after 12/\$49pp

**Shared starters, with choice of main**

Salt & Pepper calamari with aioli & rocket

+ tasting board and bread

**Your choice of –**

**oven baked salmon croquettes** - with fresh snow pea tendrils, poached eggs, goats feta and lemon hollandaise

**Prawn roll**

Jumbo tiger prawns, cos lettuce, celery heart, chives, red onion and japanese mayo w/ potato crisps

**Baja Fish Tacos** with slaw, avocado, cilantro, chilli mayo and lime

**The Cheese Burger** - wagyu beef patty jack cheese potato bun with tomato, pickles, mayo, mustard, ketchup and chips

**Buddha bowl** (vgn)

chickpea, lentil, pumpkin and spinach with mixed seeds, broccolini, slaw, quinoa, beetroot relish and balsamic dressing

\* menus subject to seasonal change





## DINNER

### Banquet Menu – sit down/ \$55pp

Shared starters, alternate serves main + share dessert

Salt & Pepper calamari with aioli & rocket + tasting board and bread

Select 2 mains to alternatively serve:

Porter house Steak with chips, mixed leaf salad and bernaïse

Baja Fish Tacos with slaw, avocado, cilantro, chilli mayo and lime

The Cheese Burger – wagyu beef patty jack cheese potato bun with tomato, pickles, mayo, mustard, ketchup and chips

Beer battered Fish & Chips with lemon, pickles & chunky tartare

Grilled Market Fish with lentils, quinoa, parsley salad and honey cumin yoghurt dressing – (vegetarian option of grilled tofu)

Share Dessert platter

## DRINKS

### Drinks Package 3 hours \$39- | 4 hours \$49-

Duchess Sparkling, Adelaide  
Baby Doll Pinot Gris, Marlborough NZ  
or  
Satellite Sav Blanc, Marlborough NZ  
Rolf Binder Cab Sauvignon Merlot, Barossa SA

Corona  
Furphy  
Boags Light

### Non alcoholic selection

### Additional Fizz

### Cocktail on arrival \$12pp (min order of 30)

Pimm's  
Classic Mojito  
Aperol spritz  
Peach & Champagne bellini  
Watermelon Mimosa  
Moscow Mule

### Toasting glass of Collete Champagne \$14pp

Summer dessert cocktail of  
Passionfruit 'Pure Pop' dipped in a  
mojito \$16pp