diggies

NORTH BEACH WOLLONGONG

EVENTS

1 Cliff Road, North Wollongong | diggies.com.au| 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 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.

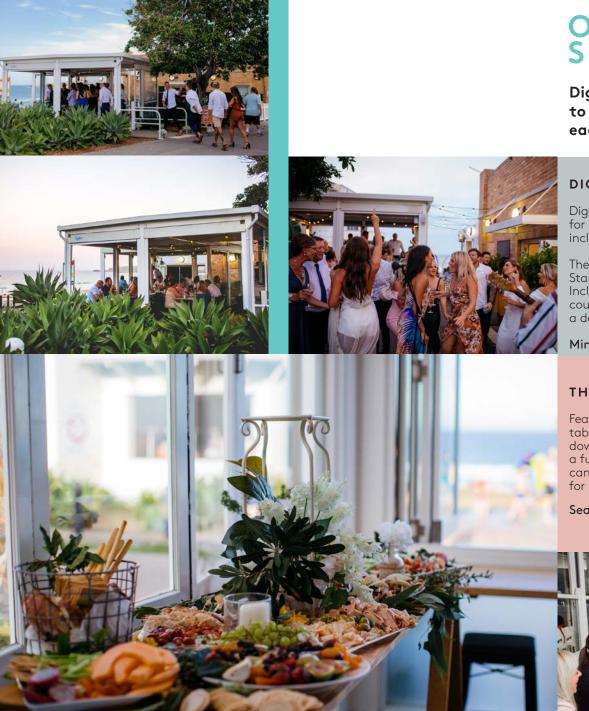
Standing capacity: 60 Seated capacity: 45



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



OUR SPACES

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

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 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

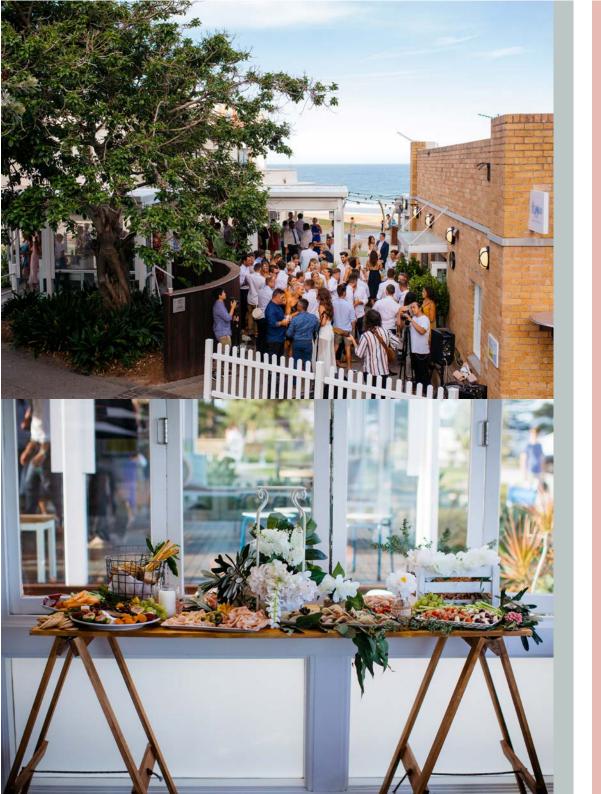
Baja fish tacos w/slaw, chilli mayo & lime

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 seansonal 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 bernaise

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, ketchupand 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 Satelite 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