Merci





Document Contents

About Us 04

Our Venues 05

Contact Us 07

Mobys Wedding Packages 09





About Us

A vacation without the flight

Welcome to Merci,

Merci Group is the home of Dunes, Suki, and Mobys. The group's mission is to bring a taste of travel to every experience, offering globally inspired food, beverages, and exceptional hospitality that makes guests feel like they're on vacation—without the flight.

Built on a foundation of unforgettable hospitality, Merci Group has earned its success by delivering outstanding food, drinks, and service that transport guests to a place of relaxation and luxury.

Merci Group aims to make every moment feel like a getaway—elevating all touch-points.

Our Venues

Welcome to Merci Group a world filled with colour & flavours from where you've been but can't quite remember, or places you've always wanted to travel but never quite got to.

Dunes
Suki
Mobys

M.

Dunes



Dunes Palm Beach is a Mediterranean-inspired, open-air venue made for relaxed seaside dining, long lunches and sun-soaked moments by the water.

1193 Barrenjoey Rd,
Palm Beach NSW 2108

Suki



Suki is your local Mona Vale go-to, with flavour and fun at heart. Join us for food with a little spice, ice cold cocktails, and good times.

18 Barrenjoey Rd
Mona Vale 2103

Mobys



From morning espresso to late dinners – seaside Italian, long lunches, relaxed dinners.

227 Whale Beach Rd,
Whale Beach NSW 2107



Contact Us

We look forward to hearing from you

Details:

dunesevents@mercigroup.com.au
mobysevents@mercigroup.com.au


M.

Intro

Merci Events encaptures a happy escape; somewhere to get away to when a long haul flight is not an option.

Our vision is to offer exceptional well travelled food + beverages in unique and well designed spaces that offer our customers to create memories and celebrate.





Mobys Whale Beach

(01) DINING ROOM

CAPACITY
Non private: Up to 18 guests
Private Hire: Up to 60

MINIMUM SPENDS
Non private: No minimum spends
Private: From $5,000

(02) PRIVATE DINING ROOM

CAPACITY
Private Hire: Up to 60

MINIMUM SPENDS
Private: From $5,000

(03) TERRACE/ BALCONY

CAPACITY
Non private: Up to 20

MINIMUM SPENDS
From $2,000

(04) GROUND FLOOR

CAPACITY
Private Hire: Up to 150 - 200

MINIMUM SPENDS & VENUE HIRE
On request

(05) ALFRESCO AREA

CAPACITY
Non private: Up to 30

MINIMUM SPENDS
From $1200

Mobys Set Menus

Set menus available for groups of any size, custom menus available upon request, minimum spends & venue hire may apply.
The menu below is a sample and may change. Please note that a 10% Service charge applies to group reservations of 8+

(01) SIGNATURE SHARED SITDOWN SET MENU $95PP

Bread basket olive oil and balsamic
Mixed Sicilian olives with citrus & herbs
Antipasto, selection of cured meats & house vegetable pickles

Calamari, paprika salt & salsa verde

Fettuccine al ragu, slow-cooked wagyu ragù, red wine & Parmigiano
Chicken milanese, crispy chicken cutlet, parmesan butter, lemon

Insalata, mixed green leaves, prosecco dressing
Rosemary potatoes, with garlic & herbs

(02) DELUXE SHARED SITDOWN SET MENU $115PP

Bread basket olive oil and balsamic
Mixed Sicilian olives with citrus & herbs
Antipasto, selection of cured meats & house vegetable pickles

Creamy burrata, cherry tomato, basil oil with toasted carasau
Arancini taleggio, confit garlic & truffle aioli
Calamari, paprika salt & salsa verde

Bluefin tuna crudo spaghetti, yuzu oil, garlic & chilli
Tagliata, Sliced grilled scotch fillet, truffle butter & balsamic glaze

Insalata, mixed green leaves, prosecco dressing
Rosemary potatoes, with garlic & herbs

Hazelnut tiramisù with cocoa

(03) CANAPE MENU $95PP

Calamari, paprika salt & salsa verde
Arancini taleggio, confit garlic & truffle aioli
Gnocco fritto, San Daniele Prosciutto & cacio pepe sauce
Gilda, anchovy, green olives & guindilla
Tuna tartare, pickled cucumber

Spicy rigatoni, tomato, vodka, paprika, cream GFA
Lamb cutlets, rosemary, agridolce salsa verde & burnt lime with crispy potatoes GF

Hazelnut tiramisù with cocoa

(03) FREE FLOWING DRINKS PACKAGE

2 HR BASE WINES + BEER $56PP
Includes base sparkling, two wines. One beer.

2 HR PREMIUM WINES + BEER $76PP
Includes premium sparkling, two wines. One beer.

Upgrade to Bottomless Aperols & Margaritas $30PP (2 hrs)







Dunes Palm Beach

(01) SEMI PRIVATE TERRACE & RESTAURANT

CAPACITY
Semi private: Up to 20 (terrace)
Restaurant (non private) - Up to 40 guests

MINIMUM SPENDS
From $150PP for groups over 20 or groups wanting a longer sitting.

(02) PERGOLA

CAPACITY
Semi private Hire: Up to 60

MINIMUM SPENDS
Weekday: from 5k
Weekend: from 8k

(03) ENTIRE VENUE

CAPACITY
Private: Up to 150 - 200

MINIMUM SPENDS & VENUE HIRE
Weekdays: from 10k
Weekends: from $15k

Dunes Set Menus

Set menus available for groups of any size, custom menus available upon request, minimum spends & venue hire may apply.
The menu below is a sample and may change. Please note that a 10% Service charge applies to group reservations of 8+

(01) SIGNATURE SET MENU $95PP

Lemon & herb focaccia olive oil, balsamic
Mozzarella & tomato basil oil

Calamari (I) aioli, lemon
Ibérico croquette fried egg aioli

Crab linguine (A) confit tomato, parsley, lemon
Sirloin béarnaise

Leaf salad champagne dressing
Fries, aioli

Limoncello Tiramisu

(02) DELUXE SET MENU $115PP

Lemon & herb focaccia olive oil, balsamic

Tuna crudo (A) avocado, white balsamic, chilli oil
Zucchini flowers ricotta, ajo blanco
Scallops (A) salsa verde, lardo

Crab linguine (A) confit tomato, parsley, lemon
Wagyu rump cap entrecôte sauce

Leaf salad champagne dressing
French fries aioli

Limoncello Tiramisu lemon curd
Chocolate mousse amarena cherries

(03) FREE FLOWING DRINKS PACKAGE

2 HR BASE WINES + BEER $56PP
Includes base sparkling, two wines. One beers.

2 HR PREMIUM WINES + BEER $76PP
Includes premium sparkling, two wines. One beers.

Upgrade to bottomless Aperols & Margaritas $30PP (2 hrs)



Suki Mona Vale

(01) DINING ROOM

CAPACITY
Non private: Up to 20 guests

MINIMUM SPENDS
Non private: No minimum spends

(02) SEMI PRIVATE ROOM

CAPACITY
Semi private: Up to 20 guests

MINIMUM SPENDS
Semi Private: From 2k

(03) PRIVATE UPSTAIRS HIRE

CAPACITY
Private: Up to 50 guests

MINIMUM SPENDS
Private: From $3k

Suki Set Menus

Set menus available for groups of any size, custom menus available upon request, minimum spends & venue hire may apply.
The menu below is a sample and may change. Please note that a 10% Service charge applies to group reservations of 8+

(01) SUPER EXPRESS $55PP

Corn ribs, Miso butter, furikake, puffed rice
KFC bao chicken, tamarind, holy basil, spicy aioli
Bahn mi slider, Crispy pork belly, green mango, carrot, herbs, sriracha mayo, nuoc cham
Salt & pepper calamari, plum sauce

Wagyu hokkien noodles, asian greens, onion, chilli

Thai fries, gochujang Aioi
Cucumbers, chilli crunch, soy, vinegar, sesam

MAKE IT BOTTOMLESS EVERY SATURDAY FOR $99

Includes 2 hours - Rose, Bintangs, Margaritas, Aperols
Available between 1pm - 4pm

(02) CHEF SELECTION $69PP

Kingfish ceviche green chilli, lime, coconut, green mango
Prawn toast, spicy kewpie
Crispy holy basil chicken, tamarind, holy basil, spicy aioli

Crispy pork belly, sticky chilli caramel, herb salad

Jasmine rice, sesame seeds
Asian greens, garlic, crispy shallot

Apple custard spring roll, chilli caramel

(03) SUPER DELUXE MENU $89PP

Kingfish ceviche, green chilli, lime, coconut, green mango
Tuna crudo nori, avocado, sesame, chilli oil, tobiko

Prawn wontons, crispy chilli & soy
Salt & pepper calamari, plum Sauce

Short rib rendang
Golden fried rice, egg, spring onion, chinese broccoli, side of chilli crunch

Papaya & watermelon, green papaya, watermelon, tomato, herbs, peanut, nuoc cham

Caramelised pineapple roti, coconut icecream

Well-travelled hospitality





Dunes Palm Beach
Suki Modern Asian
Mobys Whale Beach

Merci

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