

Press Release

Headline	<i>Dungog's Long Table Dinner Early Bird Sellout</i>
Summary	Just four hours after going on sale yesterday, all Early Bird tickets, representing 50% of the tickets available for the Long Table Dinner, sold out, breaking all previous Festival records. By the day's end, 50% of the remaining, full price, tickets had also sold.
Date	12th June 2018
Distribution Channels	General Media

As part of the 2018 Dungog Festival on the October Long Weekend, the main street of Dungog is transformed into a giant dining room, hosting over 200 guests to dine under the stars at 8.00pm on Saturday 29th September.

“One of the reasons the Long Table Dinner is so successful, selling out year after year,” says Chair Dr Brendan Chaston of the Dungog Arts Foundation, which runs the Festival, “is the extreme width of the street, giving the event an atmosphere of luxuriousness and grandeur.” Dungog's main street was originally made wide enough to turn great herds of cattle, who were driven through the town on their way to market. The heritage listed street will be floodlit for the occasion, with the 'Long Table' extending precisely down the middle.

The 'New Look' Dungog Festival:

This year the Festival, on the October Long Weekend (28 Sep - 01 Oct) will have a new look, with many ancillary events planned along Dungog's Dowling Street, everything from Gallery Openings to Kids' Corner, from non-stop music to wide range of markets. On Sunday the main street will again be closed to traffic for the second time over the weekend for the Sunday Street Party. The heritage James Theatre also has a rare classic program spread over the weekend.

Out of Town:

Even better, to get a sense of the beauty of the Dungog countryside, there will be some spectacular events out of town – the brilliant inaugural Sculpture on the Farm, Oktoberfest at Wallarobba, the Long Lazy Lunch at a heritage homestead and even Sausage Dog Races - will all be part of the fun.

Backgrounder:

The Menu for the Long Table Dinner:

As usual, fresh local produce will be a feature of the multi-course dinner, suitable also for vegetarians.

- Rich antipasto platters will consist of fresh char-grilled, roasted pickled vegetables, a variety of olives, three tasty cured meats and two house relishes.
- This will be followed by Dungog beef, roast chat potatoes, local olive oil and rosemary with Murray River Salt, and a roast market medley of vegetables – all accompanied by freshly baked sourdough bread..
- Dessert will consist of shortcrust tarts, candied nuts and Paterson Navelt Zest, Banoffie, Lemon Meringue and Rich Fudgy Brownies.
- If your mouth is not watering yet, finally there will be a showcase of Hunter Cheeses – triple cream, washed rind, smoked cheddar, and Blue Moon with local honey.
- A final touch is the handmade confectionery chocolates, specially created for the dinner.

“While the dinner will be glamorous in style and presentation,” says Creative Director of the Festival Sarah Crawford, “An element of relaxation will be introduced through shared platters, making the evening spontaneous and fun.”

The Movie, premiere to the Long Table Dinner:

Mamma Mia Here We Go Again!

As a premiere to the Dinner, patrons are also urged to join the rest of the dinner party guests at the James Theatre for Mamma Mia Here We Go Again! starring Meryl Streep, Piers Brosnan, Lily James, and our own Colin Firth. Even Cher puts in an appearance. If you loved the original Mamma Mia! Which became the one of the highest grossing films of its time, you will love this 2018 sequel even more, with most of the cast returning to reprise their roles.

Movie begins at six o'clock, just after sunset, before the dinner at 8.00pm.

Contact information:

For all information about the Festival, go to www.dungogfestival.com.au

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