

SONNYS

FUNCTIONS KIT



126A HOBART ST, MOUNT HAWTHORN

IT'S PARTY TIME AT SONNY'S

SONNY'S is your wholesome neighbourhood bar that is ready to host your next soir e.

We welcome table bookings to exclusive event venue hire. Our intimate indoor space exudes warmth and our alfresco is a favourite to soak up the Sonny energy.

Our chefs blend classic dishes with a modern twist to make it their own. We love to celebrate wine and our wine list shows it. Our cocktail list carries some classics, and a few of our own specialties.



SIT DOWN PAL



TABLE BOOKINGS

Nestle in with your nearest and dearest inside our intimate bar or bask (and people-watch) in the sunshine on our Mount Hawthorn alfresco. Enjoy our playful wine list and menu with delectable flavours cooked over fire. Book a table at Sonny's for your next celebration.

MAXIMUM 12 PEOPLE

book online



EXCLUSIVE SIT DOWN

The whole venue is yours to enjoy! Allow Sonny's to become your very own private dining room as you stun guests with a wine 'n dine experience like no other.

We can work with you to curate a food and drink experience to suit your event. If you're not sure what you'd like, leave it to us to create something special.

MAXIMUM 36 PEOPLE



MINIMUM SPEND
MON-THURS - 3K
FRIDAY & SATURDAY - 7K
SUNDAY - 4.5K

contact events@sonnys.com.au to book





UNDER THE GUMS

GO ALFRESCO!

Gather under the gumtrees or enjoy two long tables in a special nook of Sonny's for your next celebration. Perfect to enjoy the vibes with a drink in hand, bask in the sunshine and watch the world go by.

We can offer shared snack plates designed for you, or enjoy our set menu.

MAXIMUM 35 PEOPLE

MINIMUM SPEND
WED & THURS - 1.5K
FRIDAY & SATURDAY - 3.5K
SUNDAY - 2.5K



EXCLUSIVE EVENT

Takeover Sonny's for your next celebration. Enjoy the best of both worlds with our inviting wine bar and outdoor alfresco exclusively yours.

Turn the music up, stay late, and enjoy the night with your friends. Great food, great wine, and a place to call your own for the evening. We will look after everything for you.

MAXIMUM 120 PEOPLE

MINIMUM SPEND
WED & THURS - 4K
FRIDAY & SATURDAY - 7K
SUNDAY - 5K



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CANAPE MENU

Albany rock oyster / 5

Anchovy toast, fermented garlic chive butter / 6

Potato and cambray cheese / 6

Chicken liver parfait, rye cracker, fingerlime gel / 8

Celeriac skewer, shio koji glaze / 6

Pork cheek croquette, pepperberry, pickled mustard onion / 8

Shark bay prawn, kohlrabi, fingerlime / 8

Beef tartare, tarragon dressing, potato crisp / 8

Gem lettuce, pistachio emulsion, lemon myrtle, sea herbs / 5

Olive oil cake, roasted strawberry / 6

Chocolate amaretto slice, creme fraiche / 6

Canapes are priced per item

Minimum of 20 per canape



DRINKS MENU

SPARKLING

De Bortoli Prosecco nv, King Valley VIC / 68

Marchand & Burch Cremant de Bourgogne NV, Bourgogne FR/ 102

La Violetta 'Spunk Nat' Shiraz/Riesling 2022, Denamrk WA/ 90

WHITE

Rieslingfreak 'no.4' Riesling 2023, Eden Valley SA / 77

Carl Loewen 'Varidor' Riesling 2021, Mosel GER / 90

South by Southwest Pinot Grigio 2022, Margaret River WA / 85

Garagiste 'Le Stagiaire' Chardonnay 2023, Mornington VIC/ 81

Abel 'Tasman' Chardonnay 2020, Nelson NZ/ 100

ROSE

wines of Merritt Syrah 2023, Margaret River WA / 68

Le Fraghe 'Chiaretto' Corvina/Rondinella 2022, Veneto IT / 84

Bulman Grenache 2022, Barossa Valley SA / 90

RED

Ochota Barrels 'Green Room' Grenache 2023, Mclaren Vale SA/ 105

Fervor 'Nonno Lou' Nero/Sagrantino 2022, Mildura SA / 65

LS Merchant, 'Chilled AF', Grenache/Shiraz 2023, Wilyabrup WA / 80

La Violetta 'Nova Syrova' Syrah/Pinot/Grenache 2022, Denmark WA / 89

De' Vasari Chianti Riserva DOCG 2016, Tuscany IT / 87

DRINKS MENU

BEERS

Tap / 11 (two seasonal rotating beers)

Whitelakes Standard Pale (Mid-Strength) / 10

Tingletop Ginger Beer / 14

Beerfarm Cider / 13

SPRITZ - 17

LIMONCELLO - Limoncello, prosecco, soda

STRAWBERRY - Lillet, strawberry, lemon, soda

SONNYS - Elderflower, unico pomello, mint, prosecco, soda

HOUSE / 19

YUZU COLLINS - vodka, yuzu, lemon, soda, rosemary

SMOKEY GIBSON - gin, charred onion vermouth, olive

CALL ME BY MY NAME - vodka, cacao, coconut, coffee

HABANERO PALOMA - tequila, habanero, grapefruit, lime

MILLIONS OF PEACHES -bourbon, peach, lemon, soda

NATIVE PLUM SOUR - gin, sake, plum, native thyme, lemon

CLASSICS / 20

The drinks listed are all seasonal, prices and availability may vary

BOOKING CONFIRMATIONS

All tentative function bookings will be held for a period of 7 days. Arrangements can be made to extend this period, otherwise the booking will automatically expire. This does not apply to table bookings made online.

All function bookings remain tentative until a deposit is received. A deposit equal to the agreed food costs is required to secure your event. Deposits are required within 10 working days of the booking. Deposit payment confirms your acceptance of the conditions of agreement. Failure to pay the deposit may result in cancellation of your booking.

FINAL PAYMENTS & MINIMUM SPENDS

The agreed minimum spend is required to be paid in full on completion of your event. The minimum spend total includes food and the bar tab. If you don't reach the minimum spend at the end of the event, the total minimum spend will still be charged. For exclusive events, single payment only unless by prior arrangements. We accept MasterCard, Visa, American Express for events.

For 'Drinks & Nibbles' or 'Table Bookings' payments may be split evenly amongst guests. We do not offer pay as you go or separate tabs so, please arrange a suitable procedure with your guests prior to your booking. Payment may be made via credit cards (preferred) or cash.

MENU & FINAL NUMBERS

The menu provided is subject to seasonal changes and product availability. Wherever possible we will endeavour to meet your requests and dietary requirements but we cannot guarantee that all dietary requirements can be catered for.

Guaranteed numbers and dietary requirements are required at least 7 days prior to your event. Charges will apply based on these final numbers. Should the numbers increase, we will endeavour to accommodate you. We reserve the right to charge the agreed minimum spend per person based on your agreed guaranteed numbers.



CANCELLATIONS

All cancellations must be made in writing. Email us at info@sonnys.com.au. For exclusive events, cancellations made less than 5 days from the event will be charged 50% of the agreed food costs. Cancellations made within 48 hours of the event will receive no refund of the deposit.

RESPONSIBLE SERVICE OF ALCOHOL & RESPECT

Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during an event. Responsible service of alcohol and related laws will be enforced during the function including the right for Sonny's staff to request intoxicated or disorderly guests to leave the premises. All guests under 18 years of age must be accompanied by their own legal guardian.

The safety and respect for all of Sonny's patrons and staff is prioritised at all times. Anyone who fails to exercise safe and respectful behaviours will be asked to leave immediately.

SECURITY

It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. Larger events may require security that is an additional cost for clients.