



SONNYS

# PRIVATE DINING

Our head chef, Sofika Boulton, has crafted a beautiful, ever-changing menu for Sonny's, all designed to be shared because we truly believe food is best enjoyed when it brings people together.

We offer a 3 course shared menu at \$85pp, \$100pp or \$150pp comprised of dishes from our main menu downstairs. This option incurs an additional \$250 room hire fee.

The dining room can cater to groups from 8-16 people.



# EXCLUSIVE VENUE HIRE

Planning something special? From engagements and birthdays to business gatherings or just an excuse to celebrate.

We can tailor the night to suit you:

- Roaming canapés for a relaxed, social vibe
- Sit-down shared dinners with a menu curated for your group
- Cocktail parties with a drinks list designed to match your style

Drinks are served on consumption, and with our rotating wine and cocktail menu, we'll create something that feels just right for your party.

Entertainment is easy too — we can connect you with DJs we've worked with before, a live jazz band, or even host a murder mystery night. The options are endless. We keep things stylish but relaxed — the kind of place where your night feels special, a little cheeky, and completely yours.



## Sonny's Bar capacity

- 100 guests for a cocktail-style standing event
- 35 guests seated inside the main dining room
- 20 guests seated outside under the gum trees

<b>CANAPES</b>	<b>DIETARIES</b>	<b>COST</b>
Oyster, strawberry vinegar	pescatarian & gluten free	<b>\$5.00</b>
Smoked yoghurt, radish, fingerlime	vegetarian, gluten free, vegan option	<b>\$5.00</b>
Potato hash, chive emulsion	vegetarian, gluten free, vegan option	<b>\$6.00</b>
Chicken liver parfait, plum gel		<b>\$7.00</b>
Pecorino custard, toasted pepper honey	vegetarian	<b>\$6.00</b>
Confit lamb croquette, fermented garlic		<b>\$7.00</b>
Bluefin tuna tartare toast	pescatarian & gluten free	<b>\$8.00</b>
Glazed beef shortrib skewer		<b>\$8.00</b>
<b>GRAZING - per person</b>		
Cheese, charcuterie, bread		<b>\$18.00</b>
<b>DESSERT</b>		
Olive oil cake, malted cream	vegetarian	<b>\$6.00</b>
<b>CAKAGE FEE - per person</b>		<b>\$5.00</b>

<b>EXCLUSIVE MINIMUM SPEND</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<i>Night</i> 5:00pm - 11:00pm	\$5,500	\$8,000	\$13,500	\$15,000	\$12,000
<i>Day</i> 12:00pm - 4:00pm			\$5,000	\$8,000	\$8,000

# GET IN TOUCH

Send us an email with the following information handy:

- group size
- occasion
- preferred date(s) and time(s)
- preferred setting
- event style

INDOOR | OUTDOOR | PRIVATE DINING ROOM  
SEATED | COCKTAIL | EXCLUSIVE | BOARDROOM

126a Hobart st, Mt Hawthorn, WA 6016  
[events@sonnysbar.com.au](mailto:events@sonnysbar.com.au)



# TERMS & CONDITIONS

## Booking & Confirmation

- All bookings remain tentative until a deposit is received.
- A deposit equal to the agreed food costs is required within 14 days of booking to secure your event.
- Deposit payment confirms acceptance of these Terms & Conditions.
- Failure to pay the deposit may result in cancellation.

## Final Numbers

- Final guest numbers must be confirmed 7 days prior to your event.
- Increases will be accommodated where possible.
- Reductions within 7 days are non-refundable for food costs.

## Menu & Dietary Requirements

- Our menu is seasonal and subject to availability.
- Please advise dietary requirements 7 days prior to your event. We will do our best to cater for these needs.

## Cancellations

- Cancellations must be made in writing to [events@sonnysbar.com.au](mailto:events@sonnysbar.com.au).
- Exclusive event cancellations made less than 7 days prior will incur a charge of 50% of agreed food costs.
- Cancellations within 48 hours forfeit the full deposit.

## Responsible Service of Alcohol

- Clients must assist in ensuring the orderly behaviour of guests.
- Sonny's staff reserve the right to refuse service or request intoxicated/disorderly guests to leave.
- Guests under 18 must be accompanied by their legal guardian.

## Respect & Inclusivity

- Sonny's is committed to safety, inclusivity, and respect.
- We enforce a zero-tolerance policy for antisocial or disrespectful behaviour.
- Anyone not acting safely or respectfully will be asked to leave immediately.

## Damage & Liability

- Clients are liable for costs associated with any damage to the venue, furnishings, or infrastructure caused by their group.
- Security & Belongings
- Clients are responsible for their own belongings and equipment.
- Larger events may require security, at the client's expense.