SONO

ESTD. 1997

FUNCTIONS

IRASSHAIMASSE
(WELCOME)

Sono, Brisbane's most awarded, authentic Japanese Restaurant is perfect for private functions, with seating for up to 100 guests and cocktail events for up to 200 guests.

We invite you to select from a range of delectable Japanese catering options, including banquets, canapes and a la carte options. We can tailor a food and drink package to suit any occasion.



DINING SPACES

Sono is perfect for private functions, with seating for up to 100 guests and cocktail events for up to 200 guests.

Private Tatami Rooms

Our most traditional experience, where guests can immerse themselves in true Japanese dining culture. Ask if our river view rooms are available.
Seats 2 - 36 guests

Main Restaurant

When back support is required, we offer a wonderful selection of traditional and Western style seating options. For groups of four or less, we can offer river view tables.
For 8 - 40 guests

Cocktail

For a casual networking style event, we can offer a delicious selection of canapes that can be enjoyed while standing.
For 20 - 200 guests

Minimum spends apply to all spaces.










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FOOD
OPTIONS



OPTION 1
KANDA BANQUET

$95 per person
Minimum 4 people

Entrée
Edamame
Salmon sashimi *
California roll
Aburi Wagyu with citrus soy sauce
Gyoza
Soft shell crab with shiso salsa
Crab meat cream croquette

Main
Chicken teriyaki
Black cod saikyo yaki
Whitefish and vegetable tempura
Satsuma imo age
Steamed rice (on request)
Miso soup (on request)

Dessert
Green tea ice cream

*If raw fish is not wanted, then chicken karaage can be substituted



OPTION 2
GION BANQUET

$110 per person
Minimum 4 people

Entrée
Edamame
Salmon, tuna and kingfish sashimi *
California roll
Scallops with miso mayonnaise
Gyoza
Soft shell crab with shiso salsa
Crab meat cream croquette
Buta kakuni

Main
Full-Blood Wagyu MB8-9 served with garlic sauce
Black cod saikyo yaki
Prawn and vegetable tempura
Satsuma imo age
Miso soup
Premium steamed Japanese rice (on request)

Dessert
Special creation from the chef

*If raw fish is not wanted, then chicken karaage can be substituted

TERMS AND CONDITIONS

Liquor Licence/Alcohol Service

For current house spirits list and cocktails list please check with your event coordinator.

For a flexible beverage option, you can opt for consumption bar tab and choose from our extensive beverage list.

Vintage of our wines, the wine list and beverage packages are subject to change without notice.

Sono does not offer BYO facilities.

Sono operates under the terms and conditions of its Commercial Special Facility Licence. In accordance with the Liquor Act, responsible service of alcohol is practised at Sono. Alcohol will not be served to guest under the age of 18 years or to intoxicated guests. Management reserves the right to request proof of age identification for any function guest. Sono is licensed until 12.00.

Event Terms & Conditions

Confirmation of Booking/Deposit – Tentative holds will be held for a maximum of 5 working days only. A deposit equal to 25% of your expected expenditure and signed Event Contract are required to confirm your booking. If the deposit is outstanding past the due date, the tentative hold will be cancelled and the date will be released.

Final details – To ensure a smooth and successful function, all details relating to schedule, menus, beverages, room set up and other requirements are required at least 2 weeks prior to your event. All additional requests received after this time may not be able to be accommodated.

Confirmed numbers – To meet operational requirements, minimum guaranteed numbers are required 5 working days (Monday – Friday) prior to the date on which the event commences. This is the minimum number of guests that will be catered and charged for. Increase can be submitted up to 3 working days prior to the event.

Cancellation Policy – should you need to cancel your event, the following conditions apply: Notification of cancellation MUST be in writing; Notice of more than 30 days – full deposit is refunded provided the room is rebooked and a deposit paid; Notice between 30 days – 15days – 50% of original deposit is retained by Sono, 50% of original deposit is refunded provided the room is rebooked and a deposit paid. Notice of less than 15days 100% of original deposit is retained by Sono.

Postponement policy – Should you need to postpone your function the following condition will apply: Notification of postponement MUST be in writing. Notice of more than 30 days from the date of your function then a new contract will be issued subject to availability. Notice of less than 30 days – 50% of original deposit is retained by Sono and a new contract will be issued subject to availability.

Change of Circumstance – Whilst every reasonable effort will be made to ensure that your event will proceed on the date you have nominated, we reserve the right to cancel your event due to a change in circumstances/unforeseen Act of God which may be within or outside our control. As soon as we become aware of any such change in circumstances, we will notify you that your function is cancelled and we will refund your deposit in full.

ENQUIRIES

(07) 3268 6655
events@sonorestaurant.com.au

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