



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.



SAVOUR
AUSTRALIA

AUSTRALIA'S BEST
JAPANESE RESTAURANT
2017

SAVOUR
AUSTRALIA

AUSTRALIA'S BEST
JAPANESE RESTAURANT
2018



AGFG
AWARD
WINNER

SAVOUR
AUSTRALIA

AUSTRALIA'S BEST
JAPANESE RESTAURANT
2019

SAVOUR
AUSTRALIA

AUSTRALIA'S BEST
JAPANESE RESTAURANT
2020

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



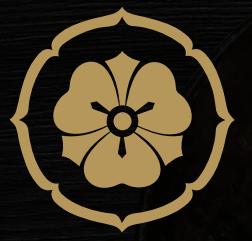
Cocktail

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

\$78 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

\$98 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

Steamed rice (on request)

Miso soup (on request)

Dessert

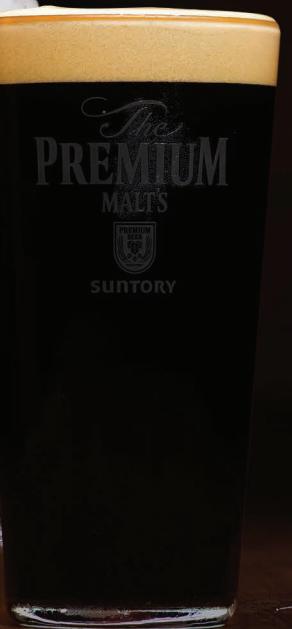
Special creation from the chef

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



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DRINK PACKAGES



OPTION 1 MATSU PACKAGE

2 hours - \$65 per person

Beer

Suntory Premium Malt
Hitachino Dai Dai Pale Ale
Asahi Zero (Non-Alcoholic)

Sparkling

Bele Casel Col Fondo (Valdobbiadene, IT)

Wine

'La Java' Sauvignon Blanc (Touraine, Loire Valley, FR)
Joseph d'Elena Pinot Gris (McLaren Vale, SA)
Grasshopper Rock Pinot Noir (Central Otago, NZ)
Nietschke 'Julius' Shiraz (Barossa Valley, SA)

Sake

Ranman Tokusen Ginjo (Akita, JP)

Cider

Lychee

Soft Drinks and Juices

Additional add-ons

Arrival Cocktail \$10 per person

House Spirits \$10 per person

Sommelier Service – speak to your event coordinator for details

OPTION 2 TAKE PACKAGE

2 hours - \$85 per person

3 hours - \$110 per person

Minimum 10 guests

Beer

Suntory Premium Malt
Hitachino Dai Dai Pale Ale
Asahi Zero (Non-Alcoholic)

Champagne

Louis Roederer NV Brut Premier (FR)

Wine

Marchand Burch Chardonnay (Mt Barker, WA)
Craggy Range Te Mana Road Sauvignon Blanc (Martinborough, NZ)
Specogna DOC Pinot Grigio (Friuli Colli, IT)
'Mytilus' Albarino (Rias Baixas, SP)
Gaia 'Notios White' Blend (Nemea, GR)
Rameau Petit D'amour Rosé (Cote de Provence, FR)
Clos de Mez Fleurie Gamay (Beaujolais, FR)
Penley Estate Cabernet Sauvignon (Coonawarra, SA)

Sake

Shichida 'Midori' Junmai (Saga, JP)
Kubota 'Hekiji' Junmai Daiginjo (Niigata, JP)

Dessert Wine

2018 Donnafugata Ben Rye Muscat (Sicily, IT)
2007 Reichsgraf von Kesselstatt Piesporter Spätlese Riesling (Mosel, DE)

Soft Drinks, Juices, and Still & Sparkling Mineral Water

Additional add-ons

Arrival Cocktail \$10 per person

House Spirits \$10 per person

Sommelier Service – speak to your event coordinator for details

OPTION 3 UME PACKAGE

2 hours - \$145 per person

3 hours - \$160 per person

4 hours - \$180 per person

Minimum 10 guests

Beer

Suntory Premium Malt
Hitachino Dai Dai Pale Ale
Asahi Zero (Non-Alcoholic)

Champagne

NV Bollinger Special Cuvee (FR)

Wine

2018 Domaine Laroche Chablis 'St Martin' (FR)
2018 Domaine Pichot Vouvray Chenin Blanc (Loire Valley, FR)
2018 Dönnhoff Oberhäuser Leistenberg Kabinett Riesling (Nahe, GR)
Bordeaux Blanc - Le Blanc du Chateau Prieure-Lichine - Semillon/Sauvignon blend (FR)
2017 Suavia Monte Carbonare Soave (Veneto, IT)
2019 J.L. Chave Selection St. Joseph Syrah (Northern Rhone, FR)
2014 Voyager Estate Cabernet Sauvignon (Margaret River, WA)

Sake

Kenbishi Kuromatsu Honjozo (Hyogo, JP)
Kinsen Junmai Gingo (Hiroshima)
Houraisen 'Bi' Junmai Daiginjo (Aichi)

Dessert Wine

2018 Donnafugata Ben Rye Muscat (Sicily, IT)
2007 Reichsgraf von Kesselstatt Piesporter Spätlese Riesling (Mosel, DE)

Soft Drinks, Juices, Still and Sparkling Mineral Water

Additional add-ons

Arrival Cocktail \$10 per person

House Spirits \$10 per person

Sommelier Service – speak to your event coordinator for details

TERMS AND CONDITIONS

Food and Beverage

Menu content and prices subject to change without notice.
All beverage packages require 80% uptake of all attending patrons.
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.

In accordance with the Liquor Act, responsible service of alcohol is practised at Sono. Alcohol will not be served to guests 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 midnight.

Events

Tentative holds will be held for a maximum of 5 working days only. A deposit of \$200 will be taken for bookings up to 24 guests, and \$300 for 25 or more.

All details relating to schedule, menus, beverages, room set up and other requirements are required no later than 10 days prior to your event. All additional requests received after this time may not be able to be accommodated.

All details relating to guest numbers are required 3 days prior to your event. All additional requests received after this time may not be able to be accommodated.

Should you need to cancel your event, the following conditions apply:

Notice of more than 30 days – full deposit is refunded.
Notice between 30 days – 15 days – 50% of deposit is retained.
Notice of less than 15 days - full deposit is retained.

ENQUIRIES

(07) 3268 6655

events@sonorestaurant.com.au