



escape to Sardinia with one of our functions packages

A B O U T

Authentic Sardinian food is grown, caught or picked. Selected ingredients are turned into wonderful creations by hand, using traditional techniques to turn simple foods into dishes of extraordinary flavour. The end result is beautiful food that has been recognised as making up the diet of some of the healthiest people on the planet.

Like so many of the best things in life, the dishes are best enjoyed with friends, laughter and a glass of wine.

Yours for lunch or dinner, celebrate with up to 180 of your favourite people at Sardo Private. We cater to private dinners from 20 up to 68 guests. Or, for large events, hire the entire venue exclusively for up to 180 people and enjoy Sardo's easygoing hospitality and our Sardinian inspired menus.



V E N U E

P R I V A T E I N D O O R

An intimate gathering, Sardo Private Indoor is located at our exclusive functions only venue.

Fitted with a full sound system, projector, complete bar and kitchen. Your event will stand at a premium level.

SEATED

Maximum 68 pax

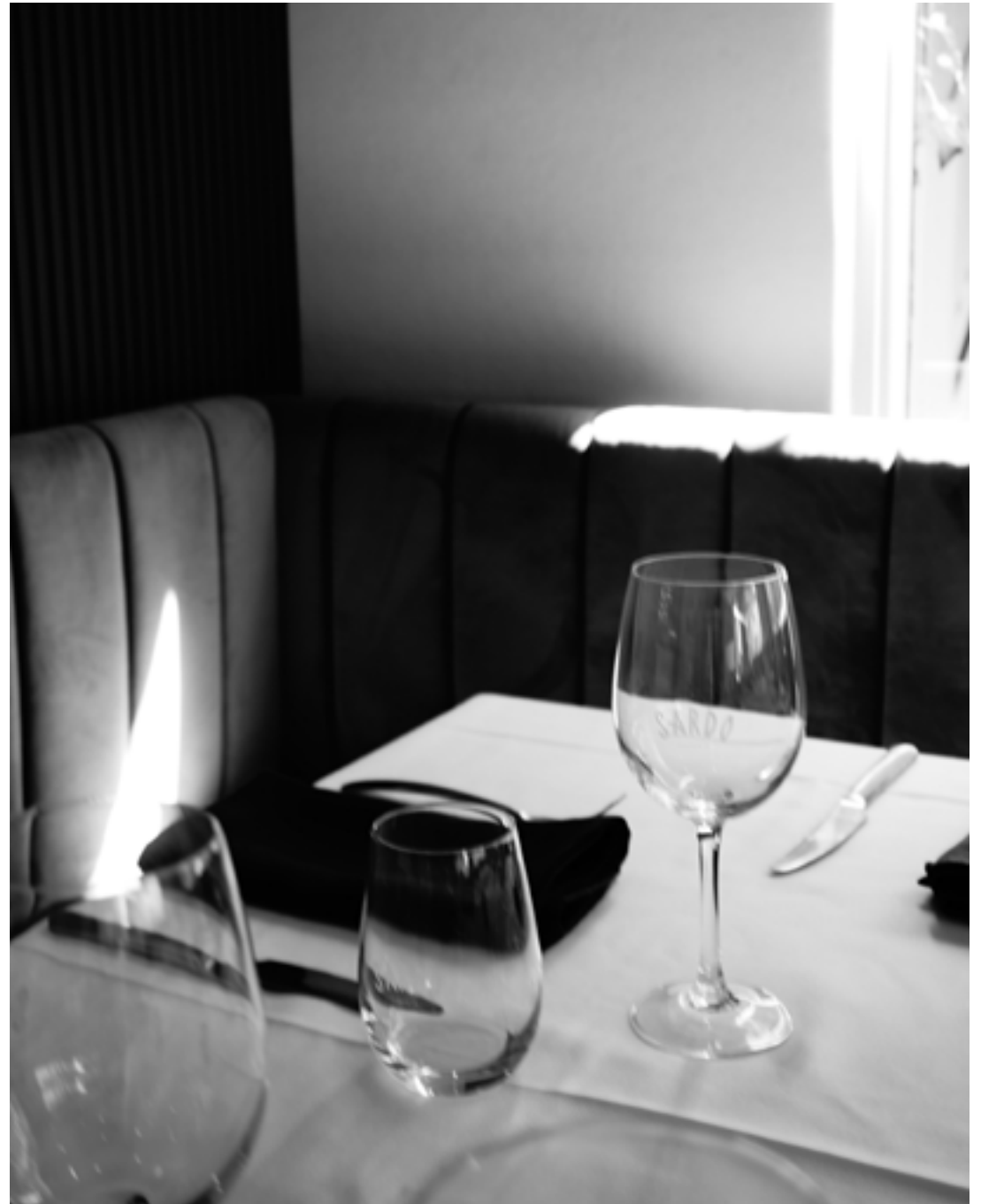
COCKTAIL

Maximum 80 pax

Booth seating will remain in place.

AVAILABLE

Monday - Sunday 11am - 1am





V E N U E

P R I V A T E C O U R T Y A R D

Enjoy the open air courtyard to your liking, options of sit down and stand up function style.

Access to a private bar to suit to your event style. The courtyard is perfect for soaking up those sunny afternoons.

SEATED

Undercover 20 pax for formal sit down, 50 casual.

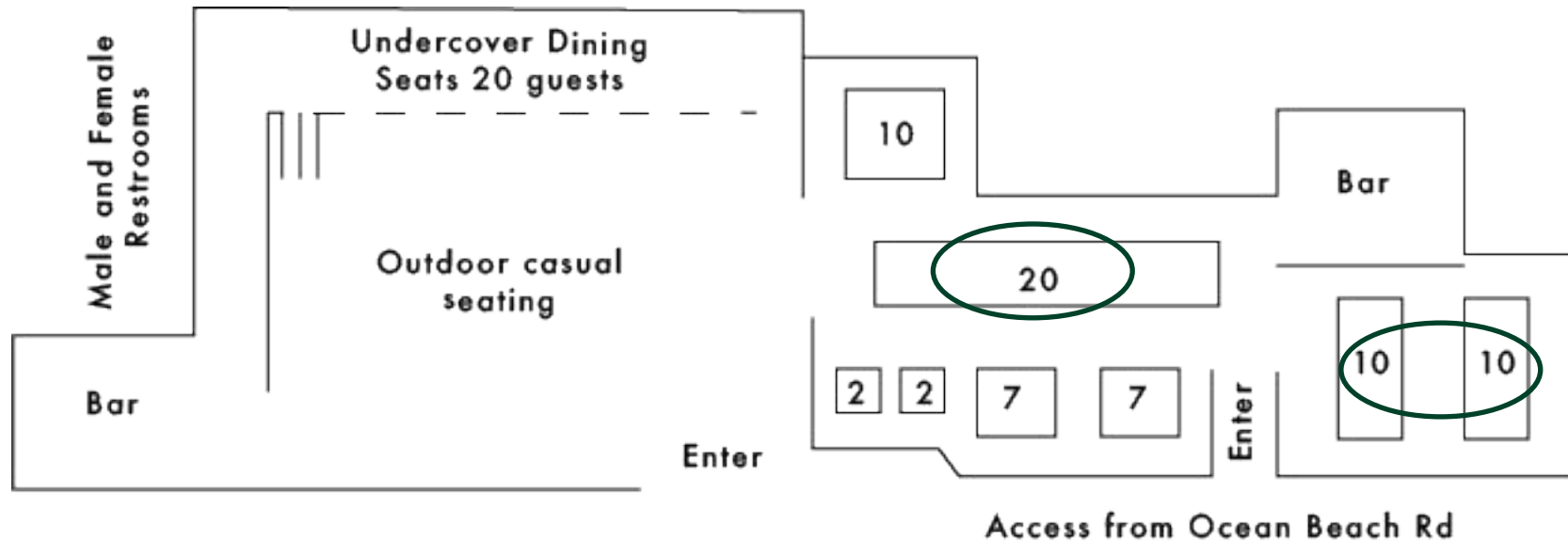
COCKTAIL

Maximum 70 pax lounge seating will be present

AVAILABLE

Monday - Sunday 11 am - 1 am

V E N U E



Sardo Private caters for full sit down service at a maximum capacity of 68 guests indoors.

Cocktail style events of up to 80 guests inside.

Table arrangements circled are able to be altered.

V E N U E

S A R D O I N D O O R

Our Sardo Sorrento restaurant loved by locals and tourists, enjoy your next event in our cosy boothed restaurant.

SEATED

Maximum 74 pax for formal sit down. This is covered by 9 individual booth and tables.

AVAILABLE

Monday - Sunday 11 am - 1 am low season

Sunday - Thursday 11 am - 1 am peak season

Exclusive venue hire is subject to size, time and season of event.



V E N U E

S A R D O

C O U R T Y A R D

Enjoy our sun filled Italian courtyard.

SEATED

Maximum 30 pax formal dining

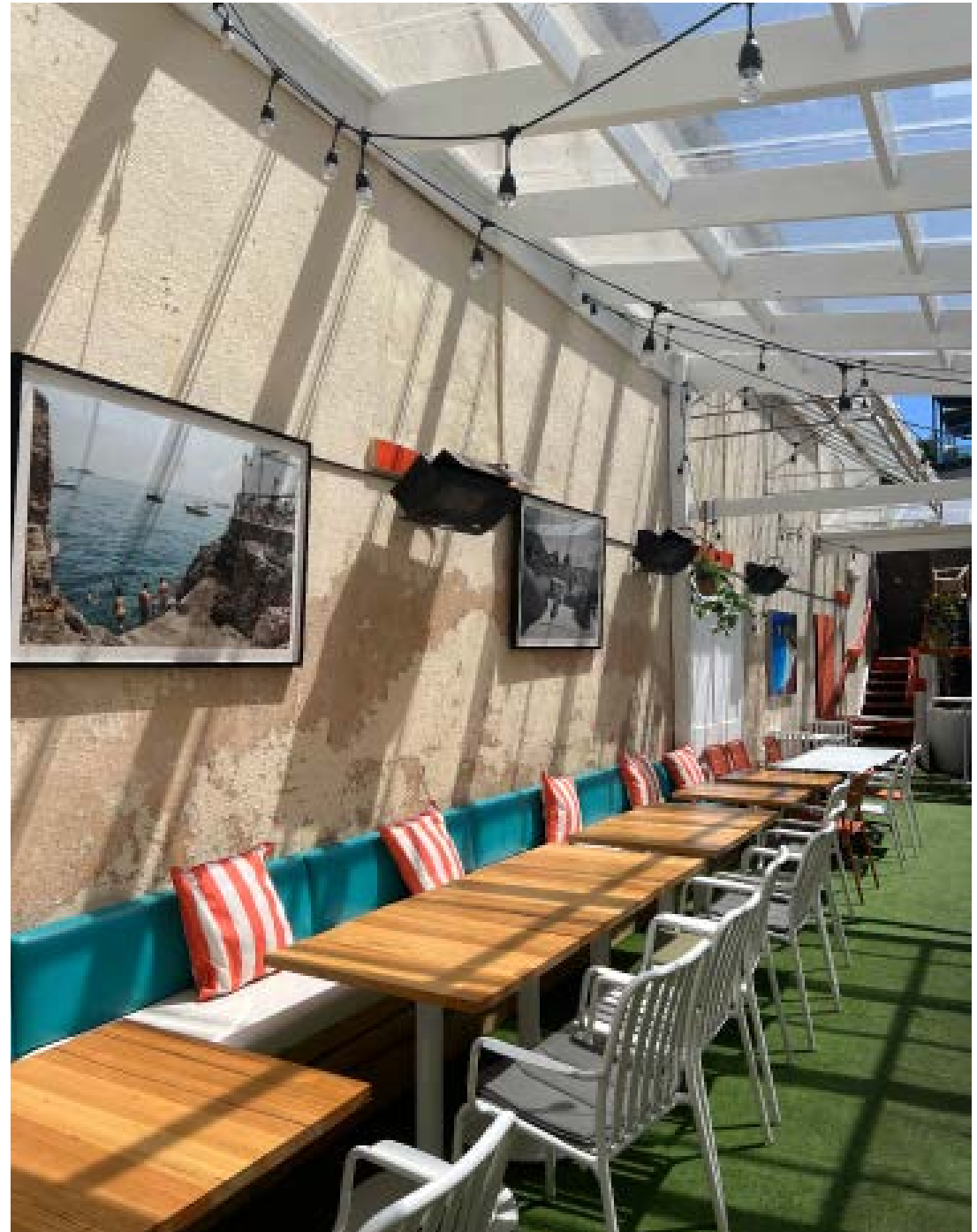
COCKTAIL

Maximum 80 pax

AVAILABLE

Monday - Sunday 11am - 1am

Exclusive venue hire is subject to size, time and season of event.



COCKTAIL PACKAGES



Cocktail packages are a great alternative to sit down dining, allowing to mingle with all of your guests. Food is served canape style, we are here to ensure your guests are not leaving hungry.

Our cocktail packages are available for 20 to 180 guests

PACKAGE 1 \$75pp
3 cold 3 hot items per guest

PACKAGE 2 \$85pp
3 cold 4 hot 1 substantial items per guest

PACKAGE 3 \$98pp
4 cold 4 hot 2 substantial 1 dolce items per guest

CANAPE MENU

Cold canapes

1. freshly shucked oyster
2. seafood ceviche
3. bruschetta
4. caprese on a stick
5. beef carpaccio
6. finger tarts

Hot canapes

1. muscle gratin
2. eggplant frites
3. bolognaise or mushroom arancini
4. potato frites
5. semolina calamari
6. seafood croquettes

Substantial

1. mini pastas from our Sardo menu
2. beef tagliata
3. beef or lobster sliders
4. prawn cocktail

Dolce

1. cannoli
2. chocolate mouse tarte

ANTIPASTI BOARD + \$15 pp.

A range of fresh breads, cheeses, meats and fruits to graze on whilst your guests arrive.

(WE CAN CATER TO MOST DIETARY REQUIREMENTS)

Sample menu - subject to change based on seasonal produce and availability.

BEVERAGE PACKAGES

PRICE IS FOR 4 HOURS, ADDITIONAL HOURS AVAILABLE

SILVER DRINKS PACKAGE \$75 pp.

Includes house sparkling, white and red wine, beer on tap and soft drinks

GOLD DRINKS PACKAGE \$90 pp.

Choice of fine Italian and Sardinian wines and premium bottled beer

PLATNIUM DRINKS PACKAGE \$105 pp.

This package includes a choice of fine Italian and Sardinian wines, premium bottled beer and basic spirits (vodka, gin, rum, scotch, burbon)

ON ARRIVAL COCKTAILS + \$12 pp.

Guests can be greeted with your choice of Aperol Spritz, SARDO frozen espresso or SARDO frozen margarita



MENUS DESIGNED TO SHARE AND ENJOY



SET MENU \$80 pp.

PRIMI to share
kingfish capaccio
semolina calamari
eggplant involtini

SECONDI to share
gnocci di ricotta
malloreddus ragu

CONTORI to share
insalata
frites

(WE CAN CATER TO MOST
DIETARY REQUIREMENTS)

Sample menu - subject to change based
on seasonal produce and availability.



MENUS DESIGNED TO SHARE AND ENJOY



SET MENU \$100 pp.

ANTIPASTI to share
kingfish or beef capaccio
semolina calamari
eggplant involtini

PRIMI to share
gnocci di ricotta
malloreddus ragu

SECONDI to share
fish of the day
eye fillet tagliata

CONTORI
insalata
frittes

(WE CAN CATER TO MOST
DIETARY REQUIREMENTS)

Sample menu - subject to change based
on seasonal produce and availability.

MENUS DESIGNED TO SHARE AND ENJOY

SET MENU 120 pp.

APERTIVO each
freshly shucked oyster

ANTIPASTI to share
seasonal capaccio
semolina calamari
eggplant involtini

PRIMI to share
malloreddus sausage ragu
ricotta gnocchi with porcini and
mushroom
seafood spaghettini

SECONDI choice of
fish of the day

eye fillet medium rare
eggplant parmigiana

CONTORI to share
duck fat kipfler potatoes
insalata

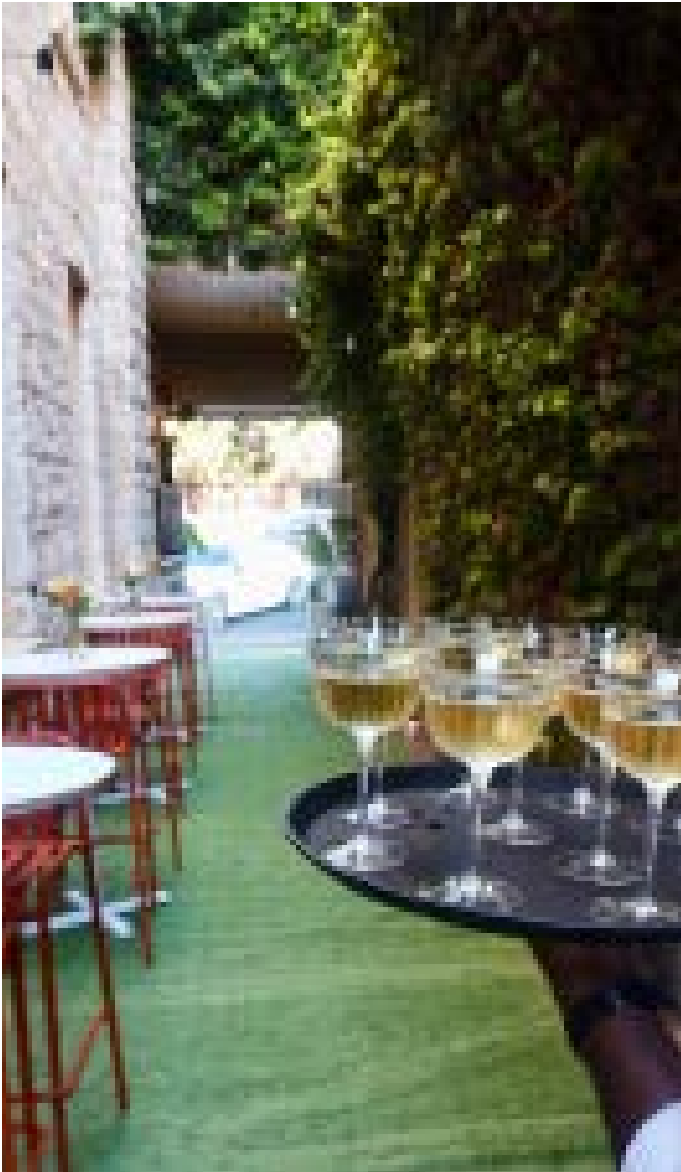
DOLCE each
dessert of the day

(WE CAN CATER TO MOST
DIETARY REQUIREMENTS)

Sample menu - subject to change based
on seasonal produce and availability.



S A R D O A T H O M E



Let Sardo come to you.

Catering in your home or designated venue, Sardo brings all your favourites.

Take the stress out of hosting, we cook, clean and serve beverages of your choice in the comfort of your own home.

Starting from \$100.00 per person plus a staffing fee you may choose from one of the above food packages or curate your own menu.

Due to the nature of this type of event please enquire for more information.

events@sardosorrento.com

FAQ's



IS THERE A MAXIMUM SEATING CAPACITY

Please refer to the above room maps.

DO YOU CATER TO DIETARIES?

Yes, please be advised we can never guarantee traces of allergens.

CAN I SUPPLY MY OWN DECOR?

Please consult with the event manager on the type of decorations you're wishing to bring, anything deemed inappropriate or damaging to the venue will not be permitted.

CAN I PLAY MY OWN MUSIC IN THE SPACE?

If you have exclusive access to the venue, you may connect to our SONOS system

or organise your own entertainment.

ARE CHILDREN WELCOME?

We are a family friendly venue until 11pm. Children aged 6 or below are able to dine on our childrens menu.

IS THERE A PUBLIC HOLIDAY SURCHARGE?

On public holidays a 15% surcharged will be applied to your final bill.

PARKING

Restricted street parking is available on Ocean Beach Rd, there is an all day carpark behind IGA.

OTHER FEATURES AND INCLUSIONS

Sound system

AV capabilities

Designated food & beverage attendants.

Private male & female restrooms

Fully airconned/heated

Open outdoor area (partially covered)

T & C ' s

DEPOSIT

A security deposit of 50% of the event invoice is required to secure your booking.

Any function booked is not considered confirmed until the deposit is paid in full.

CONFIRMATION

All guests attending your event must be catered for. Menu and beverage selections are required 14 days prior to your event.

Sardo reserves the right to substitute menu items of a similar quality, due to supplier shortages and seasonal change.

Dietary requirements, beverage offering, final guest numbers and additional services or equipment must be communicated to management no later than 14 days prior to your event.

MINIMUM SPENDS AND PAYMENT

Functions must adhere to the minimum spend stipulated upon booking. Organisers are liable for the difference in the event that minimum spend is not met.

The minimum spend includes any food and beverages consumed or purchased at the event. The bill must be finalised at the conclusion of the event on premises. All credit card payments will incur a processing fee of 1.5%.

CANCELLATION

In the regretful situation the client needs to cancel a function, cancellations must be communicated in writing to Sardo's Management. Full refund of the security deposit will be made if cancelled no later than 30 days of the booking date, deposit will be forfeited.

CLIENT RESPONSIBILITY

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event.

Guests are expected to comply with the behavioural codes of the venue and Licensing Laws, such as Responsible Service of Alcohol, under which the venue operates. We will comply with all applicable licence requirements, including responsible service of alcohol, trading hours and the impact of our operations on the surrounding area (including noise restrictions). We may refuse service of alcohol to any person. We may require you to reduce noise.

Any damage to premises, persons or equipment as a result of disorderly conduct by the guests at the event is the responsibility of the client. In the instance where damage has occurred all associated costs will be charged to the nominated credit card. It is our policy to provide you with the best possible service by friendly and professional staff in order to ensure the success of your event. The discretion of Management will ensure a safe, harmonious and enjoyable event.

BYO POLICY

No beverage of any kind will be permitted to be brought into Sardo for the consumption of guests.

MUSIC AND AV

Use of the venue's sound system is available at no extra cost. Music must not exceed a background level and may be decreased at the discretion of management. The space is equipped with a projector screen for presentations.

MENU AND BEVERAGE QUOTATION

Please note that prices listed and seasonal availability whilst current at the time of quotation are subject to change without notice.

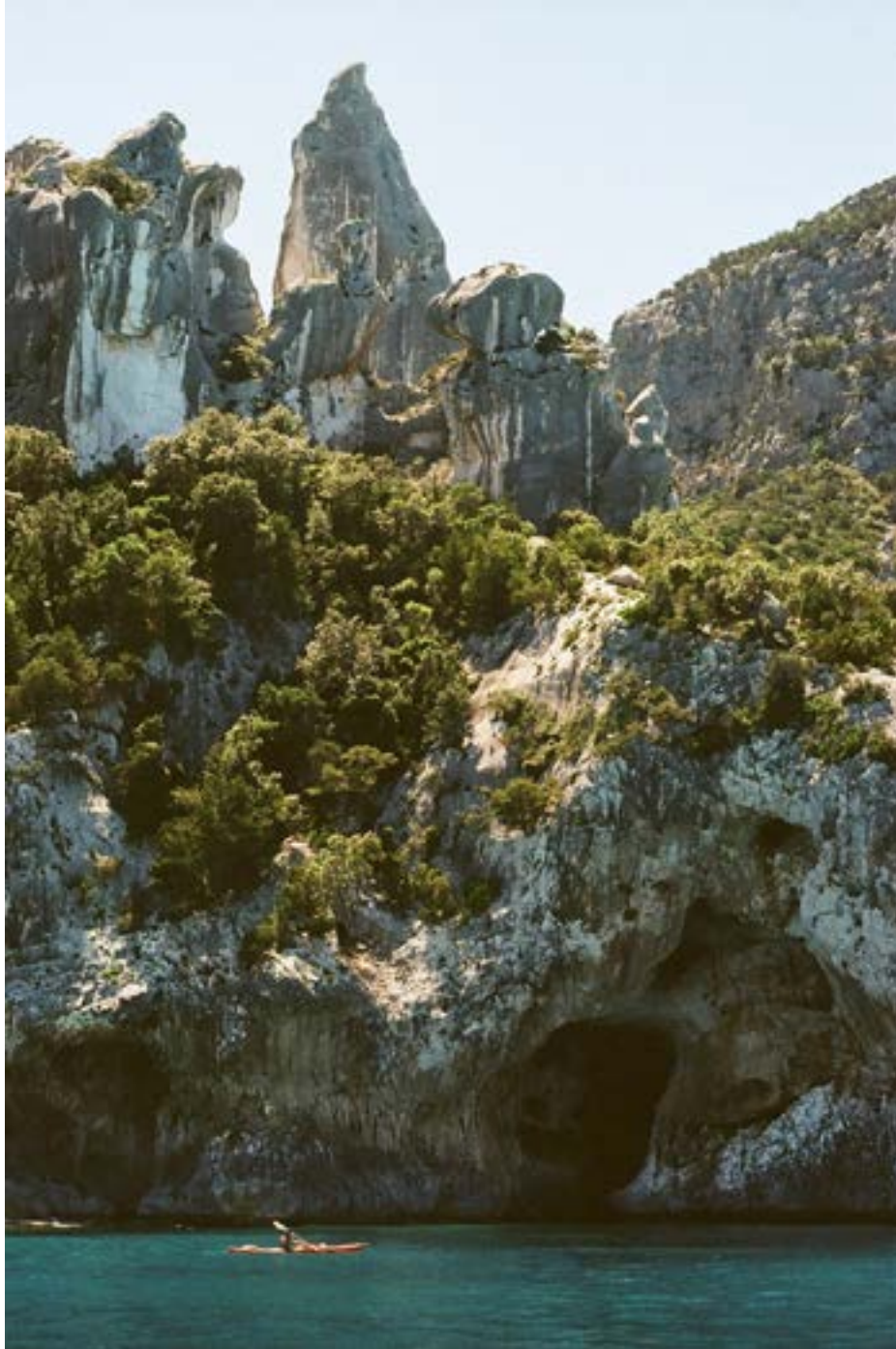
DO I NEED TO BRING IDENTIFICATION?

Yes, we are a licensed venue, ID will be checked for guests who appear under 25 years of age.

EXTERNAL SUPPLIERS AND DECORATIONS

Sardo does not allow any external food products to be brought into the venue with the exception of a Birthday cake. This must be pre-organised as part of the event booking and brought in the day of the event.

All external companies will be approved at the discretion of Management. Should external suppliers be approved, it is the responsibility of the client to ensure that all external property is removed at the end of the event.



SARDO

EVENTS

To discuss your next event or celebration, please get in touch with the team:

p. 03 5984 0811

e. events@sardosorrento.com

instagram @SardoPrivate

www.sardosorrento.com.au/sardoprivate

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