



SUNSET
DINNER

EVENTS



CANAPE
MENU

PACKAGE ONE

\$30 3 x A plus 1 x B

PACKAGE TWO

\$40 4 x A plus 2 x B

PACKAGE THREE

\$50 5 x A plus 3 x B

A

Mac and cheese croquettes, truffle mayo (v)
Cheeseburger Springrolls
Hickory BBQ Pulled pork Springrolls, mustard mayo
Broccoli bites, sriracha mayo (v, flourless)
Smashed miso sweet potato & feta tartlet (v)
Spiced Chicken Wings (flourless)
Key Lime tartlets (v)
Triple choc brownie bites (v)

B

Lobster Springrolls, nam Jim
Katsu sliders
Pulled Pork Sliders
Cheesy sliders
Grilled Barramundi soft tacos, Chipotle mayo, iceberg, salsa
Smoked Salmon and cream cheese bagels
Havana Salads (v)
Sencha salads (v)

Add ons

Guacamole and fresh tortilla chips \$75 (v, flourless)
Cheese platter and accompaniments \$90 (v)
Chocolate dipped Strawberries (20) \$60 (v, flourless)
SUNSET DINER Choc chip Cookies (10) \$45
Key lime pie \$45

\$500

Choose one food item and one drink item

GROUP PACKS

FOOD

- 30 Cheezy sliders
- 20 Tacos
- 25 Lobster spring rolls
- 20 Mini Havana salads
- 20 Broccoli bites

DRINK

- 30 Schooners
- 15 Margaritas
- 30 Prosecco
- 30 Rosé
- 20 Aperol spritz





\$25

KIDS BENTO BOX

- Beef slider
- Fruit skewer
- Potato gems
- Popcorn
- Fresh apple juice

We can tailor these packages to your event requirements.

DRINK PACKAGES AVAILABLE

2 hours
\$40 pp

3 hours
\$55 pp



EVENT
SPACES

OUR SPACES AND CAPACITY

Whatever your next event may be - from birthday bonanzas to dinner parties, office luncheons to after-work drinks, bridal parties to hens' nights, and everything in between - Sunset Diner is the perfect venue for a celebration! Let our team know how we can help bring your event to life...

Our Avalon and Lane Cove Diners can both host events, catering for groups ranging in size anywhere from 10 – 300 pax. Either of our two locations boast a range of different spaces to suit any occasion, whether you're looking for something cosy & private or something a little larger. Ask our staff which space would suit you best or come down and have a look for yourself!

Our friendly staff will be very happy to also share handy tips and venue specifics that is relevant for you and your guests, such as nearby parking, bathroom access, entertainment options & venue accessibility.





THE BORING BITS

Thank you for choosing to have your event with us, we want you to have the best and stress free time in our venue however please check out some boring bits below to make sure your event runs seamlessly as possible.

BOOKINGS & PAYMENT - A 10% service charge applies to all functions. Please also note, all credit card payments attract a (1.5%) surcharge.

CONFIRMATION - All event details including finalised guest numbers, timings, menu selection and special requests are to be provided to the Sunset Diner team no later than 7 days before the event. *If we don't have preferred food options confirmed by this time our team will select our Chef's Favourites on your behalf.

EARLY ACCESS & DECORATIONS - Sunset Diner must be notified in advance of any display, setup, signage, and/or decoration requests. Nothing is to be nailed, screwed, stapled or adhered to the venue without the prior approval of the Diner team. Early access to the venue may be available 30 minutes prior to the commencement of a function upon request.

CAKE - You are welcome to bring your own cake though there is a \$2 per person cake-age fee (which includes cutting, serving and presentation of cake where necessary). Please mention this to us upon booking if you plan to bring your own. Alternatively, you may select one of our delicious desserts from our Diner's menu. No other food or drink may be brought into functions.

RESPONSIBILITY - Sunset Diner does not accept responsibility for damage to, or loss of any guest's property that is left on the premises. The customer is liable for any damage sustained to the venue caused by them or their guests during or after the event.

LIQUOR & LICENSING - Sunset Diner reserve the right to stop the service of alcohol to any function guest at any time in accordance with responsible serving of alcohol policies and licensing arrangements. Staff will refuse to serve alcohol to any guests unable to show suitable proof of age identification e.g. – Proof of age card, Driver's License or Passport. Guests who display what is deemed to be inappropriate behaviour at any time may be asked to leave the premises.