FUNCTIONS & EVENTS PACKAGE



THE LITTLE GUY + THE SUNSHINE INN

With 2 unique venues across Sydney's Inner West, we bring your event to life.

We cater for a variety of occasions; from intimate private dining to corporate events and product launches or just a good old fashioned party. With personalised service from our experienced and creative team, we work with you to make your special occasion memorable.

The Sunshine Inn - The Little Guy

WEBSITES

thelittleguy.com.au thesunshineinn.com.au

SOCIALS

@the.sunshineinn
@thelittleguybar



the little guy



THE * SUNSHINE INN

The Sunshine Inn and DD's reputation for local natural wines, Australiana cocktails and beers, makes it the perfect venue for your next party. Conveniently located in Redfern, close to the CBD and just a skip away from Redfern Station, this function space is fitted with velvet booths, dark lighting and offers private access to your own bar.

Capacity
seated: 50
standing: 70

Food packages
Canapes from \$30 per head.

Banquet dining option available.

Drinks package

We cater to a range of drink options, and will work with you to build the perfect drinks menu.

Minimum Spend: Friday & Saturday \$4000 Sunday - Thursday no minimum spend

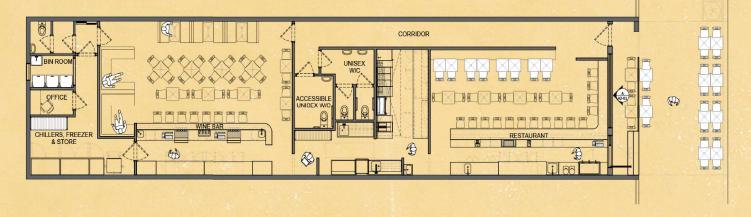
Want to personalise your party? Options available for playing your own music or BYO DJ and equipment.

Have a larger guest list? Get in touch about booking the entire venue for 100+ people.





GROUND FLOOR

















FOOD PACKAGES



CANAPE SERVICE

\$20PP INCLUDES 1 HOT AND 1 COLD

\$25PP INCLUDES 2 HOT AND 1 COLD

\$30PP INCLUDES 2 HOT AND 2 COLD

COLD CANAPE SAMPLE MENU

(subject to change)

Seasonal Crostini
Seasonal Tostadas
Savoury Tarts
Beetroot Tartar Bites

HOT CANAPE SAMPLE MENU

(subject to change)

Potato Croquettes Seasonal Arancini Grilled Halloumi Sliders Bbq Mushroom Skewers

GRAZING TABLE FROM \$20PP

A selection of dips, crackers, breads, finger food, olives, fresh fruit, and 1 choice of cold canape.

Garnished and laid out for when guests arrive

BANQUET MENU FROM \$45PP

A seasonal chef's selection of 4 shared courses. Subject to change

Crispy Brussels Sprouts, Fig Balsamic, Pepita Parmesan Charred Broccolini, Macadamia Puree, Chilli & Shallot Oil Housemade Potato Gnocchi, Leek & Garlic Cream, Cavolo Nero, Seasonal Dessert

