SUNDOWNER
HOTEL

FUNCTIONS PACK

LIFE CELEBRATIONS | BIRTHDAYS | ENGAGEMENTS
WEDDINGS | PRESENTATIONS | EVENT LAUNCHES

Lincoln Hwy, Whyalla Norrie SA 5608
functions@sundownerwhyalla.com.au
(08) 8645 7688

WELCOME TO THE SUNDOWNER HOTEL

Located on the outskirts of Whyalla, the Sundowner Hotel offers versatile event spaces, quality food and beverage options, and genuine country hospitality. Whether you're planning a corporate function, community event, celebration, fundraising lunch, conference, or special occasion, our experienced team is committed to delivering a seamless and memorable experience for you and your guests.

At the Sundowner Hotel, we pride ourselves on providing exceptional service, locally inspired hospitality, and a welcoming atmosphere that reflects the spirit of Whyalla.

Our function pack is here to help guide your planning, but we know every event is unique. That's why we'll work closely with you to tailor an experience that suits your needs and makes for a truly memorable event. Got something specific in mind? Just ask, we'll do everything we can to bring it to life. Want to check out the space? We'd love to show you around! Viewing appointments available Monday - Saturday. Please contact the venue to book your time.

BISTRO

The Bistro at the Sundowner Hotel offers a relaxed and welcoming setting, perfect for a wide range of events and celebrations. Featuring a modern, comfortable atmosphere and flexible layout options, the space is ideal for corporate lunches, networking events, milestone celebrations, sporting presentations, community gatherings, fundraising events, and private dinners.

With the ability to accommodate both small and larger groups, the Bistro can be configured to suit your event requirements, whether you're planning a casual cocktail-style function or a formal seated dining experience.

BISTRO CAPACITY
(EXCLUDING ALFRESCO)

SEATED	150 pax
COCKTAIL	350 pax
MINIMUM SPEND	$6000

BISTRO & ALFRESCO CAPACITY

SEATED	200 pax
COCKTAIL	450 pax
MINIMUM SPEND	$8000
EXCLUSIVE / PRIVATE	YES

THE HEARTH

Nestled beside the Sundowner's feature fireplace, The Hearth offers a warm and inviting semi-private space within the main dining room. Ideal for intimate celebrations, business lunches and casual gatherings, the space accommodates guests for seated dining or cocktail style while maintaining the vibrant atmosphere of the venue.

CAPACITY

SEATED	28 pax
COCKTAIL	50 pax
MINIMUM SPEND	$600
EXCLUSIVE / PRIVATE	semi-private

THE HEARTH + ALFRESCO

CAPACITY

SEATED	100 pax
COCKTAIL	150 pax
THEATRE STYLE	n/a
BOARD ROOM	n/a
EXCLUSIVE / PRIVATE	yes
MINIMUM SPEND (FRI & SAT NIGHT)	$2500
MINIMUM SPEND (EXC. FRI & SAT NIGHT)	$1500

ALFRESCO

Featuring comfortable covered outdoor seating and an open-air grassed area, the alfresco area is ideal for enjoying Whyalla's beautiful weather while celebrating with family, friends, colleagues, or community groups. The space can be tailored to suit a variety of event styles, from informal networking events, baby showers, engagement parties and birthday celebrations to larger community and charity functions.

CAPACITY (SEMI ENCLOSED)

SEATED	50 pax	80 pax Round Table*
COCKTAIL	100 pax	
THEATRE STYLE	40pax	
BOARD ROOM	30pax	
MINIMUM SPEND (FRI & SAT NIGHT)	$2000	
MINIMUM SPEND (EXC. FRI & SAT NIGHT)	$1000	

A table hire fee applies to round tables*

LOUNGE BAR

Perfect for intimate cocktail-style events, the Lounge Bar offers a relaxed and inviting atmosphere, accommodating up to 40 guests. Featuring comfortable lounge seating, a semi private bar setting, and a warm, contemporary feel, the space is ideal for birthday celebrations, networking events, casual corporate functions, and pre-dinner gatherings.

CAPACITY

SEATED	n/a
COCKTAIL	40 pax
MINIMUM SPEND	n/a
ROOM HIRE	n/a
EXCLUSIVE / PRIVATE	n/a

COCKTAIL MENU

TO ENSURE ALL GUESTS ARE CATERED FOR, A MINIMUM CATERING PACKAGE IS REQUIRED FOR ALL COCKTAIL-STYLE FUNCTIONS.

V = VEGETARIAN
VGN = VEGAN
GF = GLUTEN FREE
DF = DAIRY FREE
GFO = GF AVAILABLE
DFO = DF AVAILABLE
VO = VEGETARIAN OPTION AVAILABLE
VGNO = VEGAN OPTION AVAILABLE

STANDARD CANAPÉS

COCKTAIL PASTRIES
Party pies, pasties & sausage rolls, tomato sauce

MINI BRUSCHETTAS (V, VGN, GFO)
Tomato & basil, balsamic glaze, feta

ASSORTED ASIAN BITES
Money bags, samosas, dim sims, spring rolls, sweet chilli sauce

SPINACH & FETA PUFFS (V)
Sweet chilli dipping sauce

ASSORTED SLAB PIZZAS (VO)
Chefs' selection - please see staff for details

KARAAGE CHICKEN BITES (GFO)
Kewpie mayonnaise

FALAFEL BALLS (V, VGN, GFO)
Green goddess sauce

SUNDOWNER ARANCINI (Rotating flavour)
Aioli

PREMIUM CANAPÉS

AUSTRALIAN SALT & PEPPER SQUID (A)
House-made tartare, lemon

PANKO PRAWNS (I)
House-made tartare, lemon

CHEESEBURGER SLIDERS
American cheese, pickles, mustard, tomato sauce

CRISPY CHICKEN SLIDERS
Fried chicken, house slaw, chipotle aioli, pickles

LAMB KOFTA MEATBALLS (GF)
Garlic yoghurt dipping sauce

STEAK TOAST (GFO)
Charred beef, sourdough crostini, horseradish cream, mushroom duxelles

POTATO SKINS (VO, GF) -
Bolognese, cheese, sour cream, spring onion

PRAWN AND GINGER DUMPLINGS
Soy dipping sauce

OPTIONS

STANDARD CANAPES

Choose 5 options	$22pp
Additional item	+$4 pp / per item

OPTIONS

PREMIUM CANAPES

Choose 5 options	$28pp
Additional item	+ $6 pp / per item

Our team can assist in recommending the appropriate number of selections based on your guest numbers, event duration and style of function to ensure everyone leaves satisfied.

PLATTER MENU

Our platter selection is the perfect catering solution for morning teas, afternoon teas, casual gatherings and wakes.
Designed for easy sharing, platters offer a convenient and flexible option for groups seeking light refreshments without the formality of a catering package.

A range of sweet and savoury options are available and can be tailored to suit your guest numbers and occasion. Please speak with our team for recommendations and dietary requirements.

ANTIPASTO PLATTER - SERVES 6 - 8 PAX (GFO) Cured meats & cold cuts, pickled veg, olives, bread, crackers	$60
Add assorted cheeses & accompaniments	$50
POTATO WEDGES (VGNO, V) Sweet chilli and sour cream	$55
ASSORTED SANDWICHES (VO) Chef's selection of sandwiches	$60 / 40pcs
CHICKEN SKEWERS Aioli dipping sauce	$85 /20 pcs
BUTTERMILK SCONES Assorted jams and whipped cream	$90 / 20pcs
CHICKEN NUGGETS & CHIPS Tomato sauce	$50 / 20pcs
MINI HAM & CHEESE CROISSANTS	$100 / 20pcs
SEASONAL FRUIT SKEWERS	$75 / 20pcs
ASSORTED SLICED CAKES	$60 / 20pcs

V = VEGETARIAN
VGN = VEGAN
GF = GLUTEN FREE
DF = DAIRY FREE
GFO = GF AVAILABLE
DFO = DF AVAILABLE
VO = VEGETARIAN OPTION AVAILABLE
VGNO = VEGAN OPTION AVAILABLE

CORPORATE LUNCH

HOST YOUR NEXT CORPORATE FUNCTION AT THE SUNDOWNER

CATERING OPTIONS

Filtered coffee station throughout the day & biscuits	$6pp
Barista coffee	On consumption / Max 20ppl

Morning tea and afternoon tea available. Please see page 7 for the options

LUNCH OPTION 1

Pre-ordered á la carte lunch from our bistro menu.	On consumption

LUNCH OPTION 2

Assorted fresh baguettes & wraps	$18pp
Add morning or afternoon tea option	+$5 per item

INCLUSIONS

WE CAN OFFER OUR SEMIPRIVATE ALFRESCO AREA TO HOST YOUR CORPORATE EVENT

MICROPHONE

TV SCREEN

Please note that all dietary requirements must be submitted along with the final guest numbers. While we will do our best to accommodate any late or unexpected dietary needs, we cannot guarantee availability. Our Events team will make every effort to assist where possible.

SIT DOWN FUNCTION

MINIMUM 20 GUESTS | GROUPS OF OVER 60 GUESTS ARE REQUIRED TO HAVE AN ALTERNATE DROP

*Salad and vegetable bar access is excluded from sit-down functions

V = VEGETARIAN
VGN = VEGAN
GF = GLUTEN FREE
DF = DAIRY FREE
GFO = GF AVAILABLE
DFO = DF AVAILABLE
VO = VEGETARIAN OPTION AVAILABLE
VGNO = VEGAN OPTION AVAILABLE

STANDARD MENU

SELECT 2 MAINS FOR ALT DROP

2 COURSE ALT DROP	$35
2 COURSE CHOICE	$42
3 COURSE ALT DROP	$45
3 COURSE GUEST CHOICE	$52

ENTRÉE

CHEF'S SOUP WITH CROUTONS (GFO, VO)

AUSTRALIAN SALT & PEPPER SQUID (A)
House-made tartare, lemon

MAIN

CRUMBED NZ HOKI (I)
Chips, garden salad, house made tartare, lemon

CHICKEN SCHNITZEL
Chips, plain gravy, garden salad

ROAST OF THE DAY (GF)
Roast vegetables, gravy

DESSERT

MINI PAVLOVA (V, GF)
Whipped cream, seasonal fruit

STICKY DATE PUDDING (V)
Butterscotch sauce, ice cream

DELUXE MENU

SELECT 2 MAINS FOR ALT DROP

2 COURSE ALT DROP	$55
2 COURSE CHOICE	$65
3 COURSE ALT DROP	$70
3 COURSE GUEST CHOICE	$80

ENTRÉE

ROASTED PORK BELLY (GF)
Cauliflower puree, roast carrot, red wine jus

CAJUN CRUMBED PRAWNS (I)
Asian herb salad, cocktail sauce, fresh lemon

MAIN

ATLANTIC SALMON (A) | (GFO)
Herb crust, potatoes, asparagus, hollandaise, lemon

CRISPY SKINNED CHICKEN BREAST (GF)
Roast potatoes, sauteed spinach, mustard cream sauce

250G SIRLOIN STEAK (GF)
Served medium, mash, broccolini, red wine jus

DESSERT

MINI PAVLOVA (V, GF)
Whipped cream, seasonal fruit

STICKY DATE PUDDING (V)
Butterscotch sauce, ice cream

ACCOMMODATION

STAY & CELEBRATE

Make your event even more convenient by staying with us. Guests who book a function at the Sundowner Hotel are invited to enjoy 10% off accommodation across our Motel and Cabin Park for both the event organiser and their guests.

Whether you're celebrating a wedding, hosting a corporate event, or gathering with family and friends, our comfortable on-site accommodation allows everyone to relax and enjoy the occasion without the worry of travelling home.

Speak with our Events Team when booking your function to access your exclusive accommodation discount.

CABIN ROOMS

The Sundowner Cabin Park offers 72 self-contained cabins, including 55 spacious two-bedroom cabins that are fully furnished, featuring modern kitchen facilities with a full-size fridge, stove, lounge, and dining area.

MOTEL ROOMS

The Sundowner Motel offers 37 well-appointed, modern ground-floor units set within beautifully landscaped surrounds. There is ample parking available for boats, trailers, or caravans.

*Discount is valid for accommodation bookings made directly through our website or by phone only and is not available for bookings made via third-party booking websites. The 10% discount applies duration of the stay . Complimentary buffet breakfast is included with all accommodation bookings. Once your function deposit has been received and your booking is confirmed, we will provide a unique promotional code for you to share with your guests, allowing access to the 10% accommodation discount.

TERMS AND CONDITIONS

Booking Confirmation & Deposit
A deposit of $250 is required to secure your event booking and must be paid within seven (7) days of the original tentative booking. Payment of the deposit constitutes acceptance of these Terms & Conditions. The deposit will be deducted from the final account balance.
Management reserves the right to cancel the booking and release the space to another client if the deposit is not received within the required timeframe.

Minimum Catering Requirement
All events held at The Sundowner Hotel require catering for all guests. Minimum catering spends apply as follows:

- Cocktail Functions: $22 per person
- Sit-Down Functions: $35 per person

*Wakes, morning/afternoon tea's are welcome to order from the platter menu & are exempt from minimum spend

Access Times
Day Functions
Day bookings conclude at 5:00pm. Any extension beyond this time must receive prior written approval from hotel management.
Evening Functions
Access to function spaces for evening events cannot be guaranteed prior to 5:30pm.

Final Numbers & Payment
Final guest numbers and full prepayment are required seven (7) days prior to the event.
The final number confirmed at this time will represent the minimum number of guests charged. Any reductions after this date cannot be accommodated.
All event accounts must be paid in full prior to the event date. Any additional charges incurred during the event must be settled on the day or evening via cash or credit card.
Personal cheques are not accepted.

Cancellation Policy
Written notice is required for all cancellations.
Refunds will be processed as follows:

- More than 2 months' notice: Full deposit refund - $250
- Between 1 and 2 months' notice: 50% deposit refund - $125
- Less than 1 month's notice: Deposit forfeited

Clients seeking a refund must obtain acknowledgement of their written cancellation from The Sundowner Hotel.

Postponements
Bookings may be transferred to a new date within a twelve (12) month period, provided a minimum of one (1) month's notice is given.

Public Holiday Surcharge
A 15% surcharge applies to all food and beverage purchases made on public holidays.

Menu Selection
Menu selections must be finalised at least fourteen (14) days prior to the event. Menu items are subject to seasonal availability and may change without notice. For events booked more than twelve (12) months in advance, pricing may be subject to adjustment.

Dietary Requirements
While every effort will be made to accommodate dietary requirements, The Sundowner Hotel cannot guarantee meals are entirely free from traces of allergens.
All dietary requirements must be provided no later than seven (7) days prior to the event. Failure to provide dietary information within this timeframe may result in additional charges.

Conduct & Compliance
The organiser is responsible for ensuring guests conduct themselves in an orderly and respectful manner throughout the event.
Management reserves the right to refuse entry to any guest who does not comply with the venue's dress standards or behavioural expectations.
Access to other areas of the hotel following the conclusion of the function cannot be guaranteed.

Responsibility for Damage
The organiser accepts full financial responsibility for any damage, breakages, or loss caused by themselves, their guests, invitees, contractors, entertainers, or other attendees during the event.
The Sundowner Hotel accepts no responsibility for loss of, or damage to, personal belongings, decorations, gifts, equipment, or merchandise before, during, or after the function.

Responsible Service of Alcohol
The Sundowner Hotel practises the Responsible Service of Alcohol (RSA) at all times.
Management reserves the right to:

- Refuse service of alcohol to any intoxicated person.
- Refuse entry to, or remove, any guest behaving in an inappropriate or disruptive manner.
- Conclude the event early if required to ensure compliance with liquor licensing legislation and venue policies.

No compensation will be payable in these circumstances.

Security Requirements
Certain functions, including but not limited to 18th birthday celebrations, may require licensed security personnel. Any associated costs will be charged to the organiser.

Equipment
The organiser is responsible for any loss of, or damage to, equipment owned by The Sundowner Hotel or hired on behalf of the event.

Decorations & Signage
No item may be nailed, screwed, stapled, taped, or otherwise affixed to walls, ceilings, floors, fixtures, or fittings without prior management approval. The use of Blu Tack is strictly by approval of management.

Cleaning
Standard cleaning is included in the function fee.
Should excessive cleaning be required following the event, additional cleaning charges may apply.
The use of confetti, rice, glitter, table scatters, or similar products is strictly prohibited within the venue and surrounding grounds.

Cakeage
A cakeage fee of $3 per person applies if venue staff are required to cut and serve the cake. No fee applies if the organiser chooses to cut and serve the cake themselves.

Closing Times
Last drinks will be called at the manager's discretion, generally at 11:45pm.
Unless otherwise agreed in writing by management prior to the event:

- Function spaces must be vacated by 12:30am.
- All entertainers, including bands and DJs, must cease performance in accordance with venue closing times.

The organiser is responsible for advising any entertainers of these requirements.

Children on Premises
In accordance with liquor licensing laws:

- Alcohol will not be served to persons under 18 years of age.
- Children must remain under the supervision of a responsible adult at all times.
- Children must vacate the premises by 12:00am.

Management reserves the right to amend these Terms & Conditions at any time without notice.

Last updated: 18 / 09 / 2026

SUNDOWNER HOTEL

FUNCTIONS PACK

LIFE CELEBRATIONS | BIRTHDAYS | ENGAGEMENTS

WEDDINGS | PRESENTATIONS | EVENT LAUNCHES