



Where
festive spirit
shines bright

2024 Festive Offers

S O F I T E L

MELBOURNE ON COLLINS

Lunch & Dinner



LUNCH

- 2 Course - \$85 per person
- 3 Course - \$110 per person

DINNER

- 2 Course - \$95 per person
- 3 Course - \$125 per person

COMPLIMENTARY INCLUSIONS

- Welcome drink
- Alternate main course

Terms & conditions apply.

Lunch & Dinner

M E N U

WELCOME DRINKS

Margarita | Cosmopolitan | Kir Royale | Aperol Spritz

ENTRÉE

Bridgewater chicken, green tomato gazpacho gel, pickled green chilli, heirloom tomatoes, parsley, lemon balsamic, puffed wild rice. (LG, NDI)

Salmon terrine, charred asparagus, confit lemon zest, artichoke purée and dill (LG, H)

Semi dried tomato ratatouille, torn mozzarella, lemon oil, basil and pepita seed granola. (V, LG, H)

MAIN

Slow cooked turkey breast, pear and sage stuffing, roasted parsnip and potato purée, broccolini and cranberry turkey jus (LG, NDI, H)

Slow braised Gippsland beef cheek, pink peppercorn crust, pumpkin purée, red cabbage, green beans and mushroom sauce (LG, NDI)

Mustard and herb High Country pork scotch, buttered celeriac purée, confit shallots, rosemary infused broccolini, vermouth peppercorn sauce, maple bacon (LG)

DESSERT

Warm Christmas pudding with boozy brandy sauce and mixed berry compote (V, LG)

Tropical pavlova roll, with textures of mango, passionfruit and coconut (V, LG, H)

Ginger spiced crème brulee, nutmeg shortbread, vanilla bean ice cream and raspberry (V, LG, H)

**Sample Menu*

Cocktail Reception



2-Hour cocktail package - \$107 per person

- 2-hour classic beverage package
- Selection of 4 cold and 4 hot canapés - one of which can be an upgraded grazing station

3-Hour cocktail package - \$132 per person

- 3-hour classic beverage package
- Selection of 5 cold and 5 hot canapés - two of which can be upgraded grazing stations

4-Hour cocktail package - \$159 per person

- 4-hour classic beverage package
- Selection of 5 cold, 5 hot canapés, and 2 substantials - three of which can be upgraded grazing stations

A selection of additional items and catering upgrades are also available to enhance your guests' experience.

Terms & conditions apply.

Cocktail Reception

M E N U

CANAPES

COLD

Tasmanian smoked salmon, yuzu crème fraiche and salmon roe on pikelets (H)

Caramelised pumpkin, whipped ricotta and toasted sesame tartlet (V, LG)

Tuna tataki, avocado and lime mousse, black sesame and caviar coupelle (NDI, H)

Soy and miso poached chicken, gomasio and teriyaki sauce (LG, NDI, H)

Confit duck, plum gel, pickled mustard seed and waffle

Vegetarian California rolls, spring onion, sesame aioli and togarashi (V, LG)

HOT

Thai style pork skewers, gochujang glaze, lime cheeks, coriander (NDI, contains fish)

Southern fried chicken, lemon and dill aioli (NDI)

Wagyu beef and Guinness pie, onion relish and chives

Tempura tiger prawns and yuzu aioli (NDI, H)

Tomato bolognese arancini with smoked tomato relish (VG, NDI, H)

Charcoal and feta arancini and caramelised pumpkin purée (V, LG)

DESSERT

Tarte au citron (V, LG, H)

Profiterole of white chocolate and strawberry (H)

Cassis meringue tartlet (V, LG)

SUBSTANTIAL

HOT

Battered fish goujons, chips, balsamic tartare sauce and tarragon (LG, H)

Slow roasted beef, grilled mushrooms, truffled pomme purée and bordelaise sauce (LG, NDI)

Pumpkin gnocchi, roasted zucchini, pumpkin cream sauce and salsa verde (VG, NDI, H)

Cocktail Reception

M E N U

CLASSIC BEVERAGE PACKAGE

SPARKLING

NV De Bortoli Legacy Brut - Riverina, NSW

WHITE WINE

De Bortoli Legacy Sauvignon Blanc - Riverina, NSW

De Bortoli Legacy Chardonnay - Riverina, NSW

De Bortoli Legacy Pinot Gris - Riverina, NSW

ROSÉ WINE

De Bortoli Legacy Rosé - Riverina, NSW

RED WINE

De Bortoli Legacy Cabernet Merlot - Riverina, NSW

De Bortoli Legacy Shiraz - Riverina, NSW

BEERS

James Boag's Premium, TAS

James Boag's Premium Light, TAS

Soft Drinks, Mineral Water, Orange Juice

***Deluxe, Luxury and Prestige Beverage Packages are available upon request at a cost.**

Cocktail Reception

M E N U

GRAZING STATIONS

COLD

Charcuterie and Antipasto station

A selection of cured meats, pickles, marinated olives and a selection of grilled and marinated vegetables (LG)

HOT

Gnocchi Station

Pumpkin gnocchi, roasted pumpkin, parmesan cream sauce and toasted pepita seeds (V, H)

Spinach gnocchi, sautéed spinach, Napoli and capers (V, VG, NDI, H)
(LG option upon request)

Burger Station

Brioche buns, selection of beef and plant based patties
Accompaniments : Tasty cheese, Dill mayonnaise, dijon mustard and tomato sauce, slaw, cos and pickles

Risotto Station (V)

Wild mushroom, spinach and truffle (V, VG, LG, NDI, H)

Soup Station

Tomato, basil and olive veloute (V, VG, LG, NDI, H)

Accompaniments: Croutons

· Garlic Baguette (V, VG, LG, NDI, H) | Sage pangrattato (V, VG, LG, NDI, H)

Crepe Station

Salted caramel sauce, mixed berry compote and Chantilly cream (H, V)





Cocktail Add-Ons

Hot or Cold Canapes - \$8 per guest per item

Substantial Canapes - \$15 per guest per item

Grazing Station - \$36 per guest per station

Other grazing station offers - available upon request

Terms & conditions apply.

A dark, atmospheric photograph of a woman in a patterned jacket smiling and holding a wine glass. The background is dimly lit, suggesting a social event. A decorative gold-colored geometric pattern is visible on the left side of the image.

Enquire today & let us make a memorable
festive gathering for you.

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