



2024 Festive Celebrations Guide

S O F I T E L
MELBOURNE ON COLLINS





FESTIVE | Festive Inspired Buffet High Tea

Festive Buffet High Tea served with a glass of French sparkling wine, unlimited espresso coffee & freshly brewed tea featuring live music.

When:

Sundays

8th, 15th, 22nd December 2024

1:00PM - 3:00PM

(2-hour duration)

Pricing:

\$105 per adult

\$50 per child (6-11yrs) \$35 per child (3-5yrs)

Additional \$25 for free-flowing French sparkling wine

Flat 15% Accor Plus discount applicable

Reservations:

Online here

or

Restaurant Reservations are available

Monday to Saturday between 10:00AM – 4:00PM

on 9653 7744 or h1902-re13@sofitel.com

BUFFET HIGH TEA MENU

COLD SAVOURIES

Cucumber, chive & cream cheese on rye (V, H)

Free-range eggs, black pepper, tarragon & mayonnaise on white (V, H)

Smoked leg ham, Red Jack cheddar & Branson pickle on grain

Roasted turkey breast, brie, cranberry & baby spinach wrap (H)

Smoked salmon, lemon & black pepper on wholemeal (NDI, H)

HOT SAVOURIES

Smoked cod croquettes with lemon & dill sour cream (H)

Warm cottage pie with tomato, parsley & red wine jus (NDI)

Mushroom Bouchée, leek & butter beans (V)

DESSERTS

'Christmas parcel' of apple & dill (LG, H)

Ginger spiced madeleine (LG, H, V)

'Santa's belly' mixed berry opera (LG, H)

Jaffa chocolate tartlet reindeer (H)

Black forest festive torte (LG, H)

Matcha Christmas tree (LG, H)

Vanilla snowball (LG, H)

Raspberry & vanilla trifle (LG, H)

Tropical fruits pavlova (LG, H, V)

Chocolate fountain with strawberries, pineapple, melon & marshmallows

Freshly baked fruit scones with Chantilly cream,
homemade lemon curd & strawberry lavender preserve (H)

*(LG) Low Gluten (NDI) No Dairy Ingredients (VG) Vegan (V) Vegetarian (H) Halal
Menu subject to change*

Nº35

FESTIVE | Christmas Inspired Tiered High Tea

*Festive Modern Three-tiered High Tea
served with a glass of French sparkling wine,
unlimited espresso coffee & freshly brewed tea
with live music.*

Complimentary vin chaud aux épices tasting.

When:

Saturdays

7th, 14th, 21st December, 2024

12:30PM - 2:30PM

1:00PM - 3:00PM

Pricing:

\$105 per adult

\$50 per child (3-11yo)

Additional \$25 for free-flowing sparkling wine

Flat 10% Accor Plus discount applicable

Reservations:

[Online here](#)

or

Restaurant Reservations are available

Monday to Saturday between 10:00AM - 4:00PM

on 9653 7744 or h1902-re13@sofitel.com

THREE-TIERED HIGH TEA MENU**COLD SAVOURIES**

Cucumber, chive & cream cheese on rye (V, H)

Free-range eggs, black pepper, tarragon & mayonnaise on white (V, H)

Smoked leg ham, Red Jack cheddar & Branson pickle on grain

Roasted turkey breast, brie, cranberry & baby spinach wrap (H)

Smoked salmon, lemon & black pepper on wholemeal (NDI, H)

HOT SAVOURIES

Smoked cod croquettes with lemon & dill sour cream (H)

Warm cottage pie with tomato, parsley & red wine jus (NDI)

Mushroom Bouchée, leek & butter beans (V)

DESSERTS

'Christmas parcel' of apple & dill (LG, H)

Ginger spiced madeleine (LG, H, V)

'Santa's belly' mixed berry opera (LG, H)

Jaffa chocolate tartlet reindeer (H)

Black forest festive torte (LG, H)

Freshly baked fruit scones with St David's Dairy pure cream,
homemade lemon curd & strawberry lavender preserve (H)

*(LG) Low Gluten (NDI) No Dairy Ingredients (VG) Vegan (V) Vegetarian (H) Halal
Menu subject to change*

Nº35

FESTIVE | Group Dining

Celebrations for groups of
10 adults & above

Lunch Gatherings

Thursday & Friday

2-course lunch \$80
(entrée / main) (main / dessert)

3-course lunch \$95
(entrée / main / dessert)

Dinner Events

Monday to Saturday

2-course dinner \$105
(entrée / main) (main / dessert)

3-course dinner \$125
(entrée / main / dessert)

Reservations:

Group Reservations are available Monday to Saturday

Sarah McNamara | 03 9653 7717

Jeanette Lee | 03 9653 7868

GROUP MENU**ENTRÉES**

TERRINE DE VOLAILLE AUX TRUFFES
Chicken with truffles and leek

GAZPACHO
Heirloom tomato gazpacho with creamy burrata and basil

CEVICHE
Kingfish, avocado mousse served with avruga caviar

MAINS

SUPREME DE POULET
Hazeldenes chicken, summer vegetables, fondant potato with a 'café au lait' sauce

PAVE DE SAUMON
Tasmanian salmon, leek fondue, beurre blanc, fennel and dill salad

BOEUF BOURGUIGNON
Gippsland short rib Bourguignon style

DESSERTS

CRÈME CARAMEL
Baked custard with caramel syrup

PARIS BREST
Chef Louis Durand style

TARTE AU CHOCOLAT
Riche and fondant

Menu subject to change



FESTIVE | Group Celebrations

Monday to Sunday
For groups 10 adults & above

2-Hour Celebrations

Includes:

- ❖ Selection of 10 canapes
 - ❖ Classic Beverage Package
- From \$85 per person

3-Hour Celebrations

Includes:

- ❖ Selection of 10 canapes & 2 substantial items
 - ❖ Prestige Beverage Package
- From \$125 per person

Add-ons:

- ❖ Cocktails \$12 per glass
- Cosmopolitan | Aperol Spritz | Espresso Martini | Kir Royale

Reservations:

Group Reservations are available Monday to Saturday

[Sarah McNamara](#) | 03 9653 7717

[Jeanette Lee](#) | 03 9653 7868

SAMPLE CANAPÉ MENU

COLD CANAPÉS

- Madeleine with beetroot & ricotta (V, LG, H)
- Tasmanian smoked salmon, yuzu creme fraiche & salmon roe on pikelets (H)
- Whipped tofu, pulled cauliflower, gochujang on casava cracker (VG, NDI, H)
- Caramelised pumpkin, whipped ricotta & toasted sesame tartlet (V, LG)
- Crusted soft polenta bite, sundried tomato & basil aioli (VG, LG, NDI, H)
- Tuna tataki, avocado & lime mousse, black sesame & caviar coupelle (NDI, H)
- Toasted pita, beetroot hummus, Za'atar oil (V, H)
- Soy & miso poached chicken, gomasio & teriyaki sauce (LG, NDI, H)
- Confit duck, plum gel, pickled mustard seed & waffle
- Vegetarian California rolls, spring onion, sesame aioli & togarashi (V, LG)

HOT CANAPÉS

- Thai style pork skewers, gochujang glaze, lime cheeks, coriander (NDI)
- Southern fried chicken, lemon & dill aioli (NDI)
- Peking duck spring rolls, kaffir lime & nuoc nam dressing
- Wagyu beef & Guinness pie, onion relish & chives
- Tempura tiger prawns & yuzu aioli (NDI, H)
- Tomato bolognese arancini with smoked tomato relish (VG, NDI, H)
- Sweet potato croquettes with truffled aioli (VG, LG, NDI, H)
- Moroccan lamb pie with spiced fig & pear relish
- Charcoal & feta arancini, caramelised pumpkin purée (V, LG)
- Warm potato, leek & parmesan baked tartlet (V, LG)
- Vegetable gyoza with chives, teriyaki aioli (VG, NDI, H)
- "Zero-waste" French fish cakes with chives & dill cream cheese dip (LG, H)
- Steamed chicken & mushroom dumplings, black vinegar & togarashi seasoning (NDI)

DESSERT CANAPÉS

- Warm churros with a Belgium chocolate dipping sauce (V, H)
- Tarte au citron (V, LG, H)
- Chocolate cremeux with mixed berry compote (V, LG, H)
- Vanilla, raspberry & wattle seed lamington (V, LG, H)
- Profiterole of white chocolate & strawberry (H)
- Cassis meringue tartlet (V, LG)
- Passionfruit bonbons (V, LG, H)

(LG) Low Gluten (NDI) No Dairy Ingredients (VG) Vegan (V) Vegetarian (H) Halal
Menu subject to change

Nº35**FESTIVE** | Christmas Eve | Tuesday, 24 December 2024

Christmas Eve Buffet Lunch includes a selection of cold & hot items, a seafood buffet with Crystal Bay prawns, seafood cocktail & carvery station with honey-glazed ham, traditional roast turkey & Tasmanian salmon.

When:

Tuesday, 24 December 2024

12:30PM – 2:30PM

(2-hour duration)

Pricing:

\$180 per adult

\$70 per child (6-11yo)

\$40 per child (3-5yo)

*Discounted rate of \$130 for Accor Plus members***Reservations:**[Online here](#)

or

Restaurant Reservations are available

Monday to Saturday between 10:00AM – 4:00PM

on 9653 7744 or h1902-re13@sofitel.com**BUFFET LUNCH MENU****COLD**

Breads & lavosh
Handmade country terrine & parfait
Smoked & cured meats
Spinach, leek, pea, mint frittata (LG, V)
Marinated char grilled vegetables,
slow roasted tomatoes, artichokes
with fresh basil, olive oil (LG, NDI, VG)

SEAFOOD

Crystal Bay prawns (LG, NDI)
Seafood cocktail (LG)

SALADS

Classic Caesar (LG)
Provençal chick pea, artichoke,
golden raisin parsley (NDI, VG)
Roasted beetroot, pear with
feta salad & mint dressing (V)
Vietnamese rice noodle & vegetables
(NDI)

VEGETABLES & POTATOES

Roasted baby carrots, zucchini,
red onion, capsicum (LG, NDI, VG)
Roasted chat potatoes (NDI, VG)
Ricotta & spinach ravioli (V)
Steamed seasonal vegetables
(LG, NDI, VG)

HOT

Char-grilled Bannockburn chicken,
sweetcorn, dijon mustard
& tarragon (LG)
Slow roasted Massaman spiced lamb,
onion & herb salad (LG, NDI)
Steamed Humpty Doo barramundi,
tomato, olive, caper, parsley saffron broth
(LG, NDI)

CARVERY

Honey glazed leg of ham
with grain mustard sauce
Traditional roast turkey
with cranberry sauce (LG, NDI)
Baked Tasmanian salmon
with Champagne sauce

DESSERTS

Warm Christmas pudding
with St Annes brandy sauce (LG, V)
Tropical pavlova roll (LG, V, H)
'Santa's belly' mixed berry opera (LG, H)
Morello cherry 'bauble' (LG, H)
Nutmeg crème brûlée tartlet (LG, H)
Champagne & strawberries jelly (LG, NDI)
Summer fruit platter (LG, NDI, VG, H)
Panna cotta of coconut & pandan
(LG, NDI, H)
Cheese platter

*(LG) Low Gluten (NDI) No Dairy Ingredients (VG) Vegan (V) Vegetarian (H) Halal
Menu subject to change*

Nº35**FESTIVE** | Christmas Eve | Tuesday, 24 December 2024

Christmas Eve Buffet Dinner includes a selection of cold & hot items, a seafood buffet with local oysters, Crystal Bay prawns, carvery station with honey-glazed ham, roast turkey, Tasmanian salmon & Victorian beef striploin as well as our Classic wine package.

When:

Tuesday, 24 December 2024

Early Seating at 5:00PM or 5:30PM

Late Seating at 8:00PM or 8:30PM

(2-hour duration)

Pricing:

\$240 per adult

\$80 per child (6-11yo)

\$50 per child (3-5yo)

Discounted rate of \$220 for Accor Plus members

Reservations:

[Online here](#)

or

Restaurant Reservations are available

Monday to Saturday between 10:00AM – 4:00PM

on 9653 7744 or h1902-re13@sofitel.com

BUFFET DINNER MENU**COLD**

Breads & lavosh
Handmade country terrine & parfait
Smoked & cured meats
Spinach, leek, pea, mint frittata (LG, V)
Marinated char grilled vegetables,
slow roasted tomatoes, artichokes
with fresh basil, olive oil (LG, NDI, VG)
Tasmanian smoked salmon & gravlax,
capers, onions and lemon (LG, NDI)

SEAFOOD

Local oysters (LG, NDI)
Crystal Bay prawns (LG, NDI)
Seafood cocktail (LG)

SALADS

Classic Caesar (LG)
Provencal chick pea, artichoke,
golden raisin parsley (NDI, VG)
Roasted beetroot, pear with
feta salad & mint dressing (V)
Vietnamese rice noodle vegetable salad
(NDI)

VEGETABLES & POTATOES

Roasted baby carrots, zucchini,
red onion, capsicum (LG, NDI, VG)
Roasted chat potatoes (NDI, VG)
Ricotta & spinach ravioli (V)
Steamed seasonal vegetables
(LG, NDI, VG)

HOT

Char-grilled Bannockburn chicken,
sweetcorn, dijon mustard
& tarragon (LG)
Slow roasted Massaman spiced lamb,
onion & herb salad (LG, NDI)
Ricotta & spinach ravioli (V)
Steamed Humpty Doo barramundi,
tomato, olive, caper, parsley saffron broth
(LG, NDI)

CARVERY

Honey glazed leg of ham
with grain mustard sauce
Traditional roast turkey
with cranberry sauce (LG, NDI)
Baked Tasmanian salmon
with Champagne sauce
Roast striploin of Victorian beef
with shiraz jus (LG, NDI)

DESSERTS

Warm Christmas pudding
with St Annes brandy sauce (LG, V)
Tropical pavlova roll (LG, V, H)
'Santa's belly' mixed berry opera (LG, H)
Morello cherry 'bauble' (LG, H)
Nutmeg crème brûlée tartlet (LG, H)
Champagne & strawberries jelly (LG, NDI)
Summer fruit platter (LG, NDI, VG, H)
Panna cotta of coconut & pandan
(LG, NDI, H)
Cheese platter

*(LG) Low Gluten (NDI) No Dairy Ingredients (VG) Vegan (V) Vegetarian (H) Halal
Menu subject to change*

Nº35

FESTIVE | Christmas Day | Wednesday, 25 December 2024

*Christmas Day Buffet Lunch
including a Premium wine package with
live music & a visit from Santa Claus.*

When:

Wednesday, 25 December 2024

12:30PM - 2:30PM

(2-hour duration)

Pricing:

\$410 per person

+ \$40 per person for a guaranteed window table

*No Accor Plus discount (black-out date)***Fully Booked****BUFFET LUNCH MENU****COLD**

Breads & lavosh
Handmade country terrine & parfait
Smoked & cured meats
Spinach, leek, pea, mint frittata (LG, V)
Marinated char grilled vegetables,
slow roasted tomatoes, artichokes
with fresh basil, olive oil (LG, NDI, VG)
Tasmanian smoked salmon & gravlax,
capers, onions & lemon (LG, NDI)

SEAFOOD

Local oysters (LG, NDI)
Crystal Bay prawns (LG, NDI)
Seafood cocktail (LG)
Salmon & kingfish sashimi selection
with wasabi & soy sauce (LG)
Seafood pasta salad with lobster, shrimp,
crab, fennel, celery & mayonnaise

SALADS

Classic Caesar (LG)
Provencal chick pea, artichoke,
golden raisin parsley (NDI, VG)
Roasted beetroot, pear with
feta salad & mint dressing (V)
Vietnamese rice noodle & vegetables (NDI)
Marinated rare roast beef with Asian slaw
(LG, NDI)

VEGETABLES & POTATOES

Roasted baby carrots, zucchini,
red onion, capsicum (LG, NDI, VG)
Roasted chat potatoes (NDI, VG)
Ricotta & spinach ravioli (V)
Steamed seasonal vegetables
(LG, NDI, VG)

HOT

Char grilled Bannockburn chicken,
sweetcorn, Dijon mustard & tarragon (LG)
Slow roasted Massaman spiced lamb,
onion & herb salad (LG, NDI)
Ricotta & spinach ravioli (V)
Steamed Humpty Doo barramundi, tomato,
olive, caper, parsley saffron broth
(LG, NDI)

CARVERY

Honey glazed leg of ham with grain mustard
Traditional roast turkey with cranberry
(LG, NDI)
Baked Tasmanian salmon
with Champagne sauce
Roast striploin of Victorian beef
with shiraz jus (LG, NDI)
Roast loin of high country pork
with apple sauce (LG, NDI)

DESSERTS

Warm Christmas pudding
with St Annes brandy sauce (LG, V)
Tropical pavlova roll (LG, V, H)
'Santa's belly' mixed berry opera (LG, H)
Morello cherry 'bauble' (LG, H)
Nutmeg crème brûlée tartlet (LG, H)
Vanilla snowball (LG, H)
Jaffa chocolate tartlet reindeer (H)
Champagne & strawberries jelly (LG, NDI)
Summer fruit platter (LG, NDI, VG, H)
Panna cotta of coconut & pandan
(LG, NDI, H)
Fruit mince pies (H)
Cheese platter

(LG) Low Gluten (NDI) No Dairy Ingredients (VG) Vegan (V) Vegetarian (H) Halal
Menu subject to change

GRAND BALLROOM

FESTIVE | Christmas Day | Wednesday, 25 December 2024

*Buffet Lunch with Classic wine package
with live entertainment & visit from Santa Claus*

*Celebratory feast which includes a selection of cold
& hot items, a seafood buffet & carvery station.*

When:

Wednesday, 25 December 2024

12:00PM – 2:30PM

(2.5-hour duration)

Pricing:

\$265 per adult

\$85 per child (6-11yo)

\$55 per child (3-5yo)

No Accor Plus discount (black-out date)

Fully Booked

BUFFET LUNCH MENU

COLD

Breads & lavash
Handmade country terrine & parfait
Smoked & cured meats
Spinach, leek, pea, mint frittata (LG, V)
Marinated char grilled vegetables,
slow roasted tomatoes, artichokes
with fresh basil, olive oil (LG, NDI, VG)
Tasmanian smoked salmon & gravlax,
capers, onions & lemon (LG, NDI)

SEAFOOD

Local oysters (LG, NDI)
Crystal Bay prawns (LG, NDI)

SALADS

Classic Caesar (LG)
Provencal chick pea, artichoke,
golden raisin parsley (NDI, VG)
Roasted beetroot, pear with
feta salad & mint dressing (V)
Vietnamese rice noodle vegetable salad
(NDI)

VEGETABLES & POTATOES

Roasted baby carrots, zucchini,
red onion, capsicum (LG, NDI, VG)
Roasted chat potatoes (NDI, VG)
Ricotta & spinach ravioli (V)

HOT

Char-grilled Bannockburn chicken,
sweetcorn, dijon mustard & tarragon (LG)
Slow roasted Massaman spiced lamb,
onion & herb salad (LG, NDI)
Ricotta & spinach ravioli (V)
Steamed Humpty Doo barramundi, tomato,
olive, caper, parsley saffron broth
(LG, NDI)

CARVERY

Honey glazed ham with grain mustard
Traditional roast turkey with cranberry
(LG, NDI)
Baked Tasmanian salmon
with Champagne sauce
Roast striploin of Victorian beef
with shiraz jus (LG, NDI)

DESSERTS

Warm Christmas pudding
with St Annes brandy sauce (LG, V)
Tropical pavlova roll (LG, V, H)
'Santa's belly' mixed berry opera (LG, H)
Morello cherry 'bauble' (LG, H)
Nutmeg crème brûlée tartlet (LG, H)
Champagne & strawberries jelly (LG, NDI)
Tropical fruit platter (LG, NDI, VG, H)
Panna cotta of coconut & pandan
(LG, NDI, H)
Chocolate fountain with strawberries,
pineapple, melon & marshmallows
Cheese platter

*(LG) Low Gluten (NDI) No Dairy Ingredients (VG) Vegan (V) Vegetarian (H) Halal
Menu subject to change*



FESTIVE | Christmas Day | Wednesday, 25 December 2024

*High Tea Buffet served with a glass of
French sparkling wine, unlimited espresso coffee
& freshly brewed tea*

When:

Wednesday, 25 December 2024

2:00PM - 4:00PM

(2-hour duration)

Pricing:

\$145 per adult

\$60 per child (3-11yo)

No Accor Plus discount (black-out date)

Reservations:

[Online here](#)

or

Restaurant Reservations are available

Monday to Saturday between 10:00AM – 4:00PM

on 9653 7744 or h1902-re13@sofitel.com

BUFFET HIGH TEA MENU

COLD SAVOURIES

Cucumber, chive & cream cheese on rye (V, H)
Free-range eggs, black pepper, tarragon & mayonnaise on white (V, H)
Smoked leg ham, Red Jack cheddar & Branson pickle on grain
Roasted turkey breast, brie, cranberry & baby spinach wrap (H)
Smoked salmon, lemon & black pepper on wholemeal (NDI, H)

HOT SAVOURIES

Smoked cod croquettes with lemon & dill sour cream (H)
Warm cottage pie with tomato, parsley & red wine jus (NDI)
Mushroom Bouchée, leek & butter beans (V)

DESSERTS

'Christmas parcel' of apple & dill (LG, H)
Ginger spiced madeleine (LG, H, V)
'Santa's belly' mixed berry opera (LG, H)
Jaffa chocolate tartlet reindeer (H)
Black forest festive torte (LG, H)
Matcha Christmas tree (LG, H)
Vanilla snowball (LG, H)
Raspberry & vanilla trifle (LG, H)
Tropical fruits pavlova (LG, H, V)

Chocolate fountain with strawberries, pineapple, melon & marshmallows

Freshly baked fruit scones with Chantilly cream,
homemade lemon curd & strawberry lavender preserve (H)

*(LG) Low Gluten (NDI) No Dairy Ingredients (VG) Vegan (V) Vegetarian (H) Halal
Menu subject to change*

Nº35

FESTIVE | Christmas Day | Wednesday, 25 December 2024

*Christmas Buffet Dinner with
a Classic wine package.*

*Celebratory feast which includes
a selection of cold and hot items,
a seafood buffet & carvery station.*

When:

Wednesday, 25 December 2024

Early Seating at 5:00PM or 5:30PM

Late Seating at 8:00PM or 8:30PM

(2-hour duration)

Pricing:

\$310 per adult

+ \$40 per person for a guaranteed window table

\$85 per child (6-11yo) \$55 per child (3-5yo)

No Accor Plus discount (black-out date)

Reservations:

Online here

or

Restaurant Reservations are available

Monday to Saturday between 10:00AM – 4:00PM

on 9653 7744 or h1902-re13@sofitel.com

BUFFET DINNER MENU

COLD ITEMS

Breads & lavosh
Handmade country terrine & parfait
Smoked & cured meats
Spinach, leek, pea, mint frittata (LG, V)
Marinated char grilled vegetables,
slow roasted tomatoes, artichokes
with fresh basil, olive oil (LG, NDI, VG)
Tasmanian smoked salmon & gravlax,
capers, onions & lemon (LG, NDI)

SEAFOOD BUFFET

Local oysters (LG, NDI)
Crystal Bay prawns (LG, NDI)
Seafood cocktail (LG)

SALADS

Classic Caesar (LG)
Provençal chick pea, artichoke,
golden raisin parsley (NDI, VG)
Roasted beetroot, pear with
feta salad & mint dressing (V)
Vietnamese rice noodle vegetable salad
(NDI)
Marinated rare roast beef with Asian slaw
(LG, NDI)

VEGETABLES & POTATOES

Roasted baby carrots, zucchini,
red onion, capsicum (LG, NDI, VG)
Roasted chat potatoes (NDI, VG)
Ricotta & spinach ravioli (V)
Steamed seasonal vegetables
(LG, NDI, VG)

HOT ITEMS

Char-grilled Bannockburn chicken,
sweetcorn, dijon mustard & tarragon (LG)
Slow roasted Massaman spiced lamb,
onion & herb salad (LG, NDI)
Ricotta & spinach ravioli (V)
Steamed Humpty Doo barramundi, tomato,
olive, caper, parsley saffron broth (LG, NDI)

CARVERY

Honey glazed leg of ham
with grain mustard
Traditional roast turkey with cranberry
(LG, NDI)
Baked Tasmanian salmon
with Champagne sauce

DESSERTS

Warm Christmas pudding
with St Anges brandy sauce (LG, V)
Tropical pavlova roll (LG, V, H)
'Santa's belly' mixed berry opera (LG, H)
Morello cherry 'bauble' (LG, H)
Nutmeg crème brûlée tartlet (LG, H)
Vanilla snowball (LG, H)
Jaffa chocolate tartlet reindeer (H)
Champagne & strawberries jelly (LG, NDI)
Tropical fruit platter (LG, NDI, VG, H)
Panna cotta of coconut & pandan
(LG, NDI, H)
Fruit mince pies (V)
Cheese platter

(LG) Low Gluten (NDI) No Dairy Ingredients (VG) Vegan (V) Vegetarian (H) Halal
Menu subject to change

Nº35**NEW YEAR'S EVE** | Early Dinner | Tuesday, 31 December 2024

*Early New Year's Eve 3-course Dinner
with an amuse-bouche featuring
live entertainment & a glass of Champagne on arrival.*

When:

Tuesday, 31 December 2024

5:30PM – 8:00PM

Pricing:

\$245 per adult

+ \$40 per adult for a guaranteed window table

\$75 per child (6-11yo) \$45 per child (3-5yo)

*No Accor Plus discount (black-out date)***Reservations:**[Online here](#)

or

Restaurant Reservations are available

Monday to Saturday between 10:00AM – 4:00PM

on 9653 7744 or h1902-re13@sofitel.com**3-COURSE SET MENU****AMUSE**

Foie gras parfait, fig chutney, spiced golden raisins, sauternes jelly, brioche

1st

Scallop ceviche, mango, avocado, grapefruit, pickled shallots, coriander

2nd

Southern Ranges grass fed beef "Bordelaise", fondant potato, asparagus, King oyster mushroom

3rd

Paris-Brest, hazelnut cream, toasted almonds, raspberry sorbet

CHILDREN'S MENU

Children offer: 2-course menu including soft beverages

MAINS

Spaghetti Bolognese
Cheeseburger with fries
Fish & chips
Margarita pizza

DESSERTS

Fruit salad
Ice cream – vanilla, strawberry or chocolate

BEVERAGES

Full range of soft drinks & juices

Menus subject to change

Nº35**NEW YEAR'S EVE** | Late Dinner | Tuesday, 31 December 2024

*Countdown to New Year's Eve Dinner
including a 4-course set menu with
an amuse-bouche featuring live entertainment,
Premium wine package &
a glass of Champagne at midnight.*

When:

Tuesday, 31 December 2024

8:30PM – 12:30AM

Pricing:

\$395 per person

+ \$40 per person for a guaranteed window table

*No Accor Plus discount (black-out date)***Reservations:**[Online here](#)

or

Restaurant Reservations are available
Monday to Saturday between 10am - 4pm
on 9653 7744 or h1902-re13@sofitel.com

4-COURSE SET MENU**AMUSE**

Foie gras parfait
fig chutney, spiced golden raisins, sauternes jelly, brioche

1st

Scallop ceviche
mango, avocado, grapefruit, pickled shallots, coriander

2nd

Seared Tasmanian salmon
leek fondue, orange beurre blanc, prawn kelp

3rd

Southern Ranges grass fed beef "Bordelaise"
fondant potato, asparagus, King oyster mushroom

4th

Paris-Brest
hazelnut cream, toasted almonds, raspberry sorbet

Menu subject to change

