

ART DE NOËL

Experience the spirit of Christmas with French joie de vivre

S O F I T E L
MELBOURNE ON COLLINS



CHRISTMAS THEMED BUFFET LUNCH

LOCATION:
No35 Restaurant

DATES:
Thursday & Friday's
14th, 15th, 21st, 22nd December 2023

TIME:
12:30pm or 1pm
(2 hour duration)

PRICING:
95 per adult
45 per child (3-11yo)

INCLUSIONS:
a glass of French sparkling

Credit card details required when booking.
Standard Accor Plus discount applies.

Please visit our website www.no35.com.au
for more information and to make your reservation.

Restaurant Reservations are available Monday to Saturday
between 11am - 3pm on 9653 7744 or h1902-re13@sofitel.com.

S O F I T E L
MELBOURNE ON COLLINS

SAMPLE CHRISTMAS THEMED BUFFET LUNCH MENU

COLD ITEMS

Breads & Lavosh
Handmade Country Terrine & Parfait
Smoked & Cured Meats, Pickles & Chutneys
Pumpkin, Kale, Goats Cheese Frittata
Seafood Cocktail
Marinated Char-grilled Vegetables,
Slow Roasted Tomatoes, Artichokes
Tasmanian Smoked Salmon & Gravlax,
Capers, Onions, Lemon

SALADS

Classic Caesar
Vietnamese Rice Noodle & Vegetable
Roasted Beetroot, Pear, Feta
with Mint Dressing

HOT ITEMS

Char Grilled Bannockburn Chicken,
Summer Fennel & Orange
Slow Roasted Moroccan Spiced Lamb, Preserved Lemon,
Ras El Hanout Carrots,
Onion & Herb Salad
Steamed Humpty Doo Barramundi
with Tom Yum Style Broth
Pumpkin & Mozzarella Ravioli, Leek, Sage & Chili

CARVERY

Honey Glazed Leg Of Ham
with Grain Mustard
Traditional Roast Turkey
with Cranberry Sauce
Baked Tasmanian Salmon
with Champagne Sauce

VEGETABLES

Balsamic Roasted Baby Carrots, Baby Beets, Parsnips & Red
Onion
Roasted Chat Potatoes with Thyme & Garlic
Steamed Seasonal Vegetables

DESSERTS

Warm Christmas Pudding with Brandy Sauce Assorted Fruit
Plate
Sparkling Rosé Macerated Strawberry Jelly Tropical Fruits
Pavlova Roll
Pandan & Coconut Panna Cotta
Chocolate & Wattle Seed Yule Log
Chocolate & Cassis Bauble
Cheese Platter

Please advise of dietary requirements during booking process.
Menu subject to change without notice.

S O F I T E L
MELBOURNE ON COLLINS





CHRISTMAS THEMED HIGH TEA

LOCATION:
No35 Restaurant

DATES:
Saturday & Sunday's
2nd – 17th December 2023

TIME:
12:30pm or 1pm
(2 hour duration)

PRICING:
98 per adult
45 per child (3-11yo)

INCLUSIONS:
a glass of French sparkling

Credit card details required when booking.
Standard Accor Plus discount applies.

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for more information and to make your reservation.

Restaurant Reservations are available Monday to Saturday
between 11am - 3pm on 9653 7744 or h1902-re13@sofitel.com

S O F I T E L
MELBOURNE ON COLLINS

SAMPLE CHRISTMAS HIGH TEA MENU

SWEETS

Citrus Opera Tree

Christmas Pudding Trifle
with Brandy Foam, Gingerbread Man

Santa's Belt

Chocolate & Cassis Bauble

Festive Macaron

White Chocolate & Cranberry Scones, Chantilly
Cream, Strawberry Preserve
& Citrus Curd

SAVOURY

Roast Turkey with Cranberry Sauce

Cucumber, Chive & Mint Cream Cheese

Free Range Crushed Egg, Mayonnaise
& Spring Onion

Artisan Smoked Leg Ham
with Tomato Relish, Shallot Radish Crisps

Tasmanian Smoked Salmon
with Black Pepper, Dill & Lemon

Asparagus, Baby Spinach & Feta Quiche

Creamy Chicken & Leek Fricassee
with Madeira & Truffle

Tajine Style Spiced Lamb,
Preserved Lemon, Herb Salad

Please advise of dietary requirements during booking process.
Menu subject to change without notice.

SOFITEL
MELBOURNE ON COLLINS





CHRISTMAS EVE

Sunday, 24 December 2023

BUFFET LUNCH

LOCATION:
No35 Restaurant

TIME:
12:30pm – 2:30pm

INCLUSIONS:
Free flowing Classic
beverage package

PRICING:
240 per adult
80 children 6yo - 11yo
50 children 3yo - 5yo

Accor Plus Membership
220 per adult

BUFFET DINNER

LOCATION:
No35 Restaurant

TIME: *(2 hour duration)*
Early Seating - 5pm or 5:30pm
Late Seating - 8pm or 8:30pm

INCLUSIONS:
Free flowing Classic
beverage package

PRICING:
240 per adult
80 children 6yo - 11yo
50 children 3yo - 5yo

Accor Plus Membership
220 per adult

Christmas Eve reservations are prepaid and seating is very limited.
Please book early to avoid any disappointment. 7 day cancellation policy.
Call to book Accor Plus and/or children.

TO RESERVE:

[Online here](#)

or

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between 11am - 3pm on 9653 7744 or h1902-re13@sofitel.com

S O F I T E L
MELBOURNE ON COLLINS

SAMPLE CHRISTMAS EVE MENU

Sunday, 24 December 2023

SEAFOOD

Local Oysters
Crystal Bay Prawns with
Cocktail Sauce & Lemon

SALADS

Classic Caesar Salad
Vietnamese Rice Noodle & Vegetable Salad
Roasted Beetroot, Pear, Feta with Mint Dressing
Marinated Rare Roast Beef with Asian Salad

VEGETABLES

Balsamic Roasted Baby Carrots, Baby Beets, Parsnips &
Red Onion
Roasted Chat Potatoes with Thyme & Garlic
Steamed Seasonal Vegetables

COLD ITEMS

Breads & Lavosh
Handmade Country Terrine & Parfait
Smoked & Cured Meats, Pickles & Chutneys
Pumpkin, Kale, Goats Cheese Frittata
Seafood Cocktail
Marinated Char-grilled Vegetables,
Slow Roasted Tomatoes, Artichokes
Tasmanian Smoked Salmon & Gravlax with
Capers, Onions, Lemon

HOT ITEMS

Char Grilled Bannockburn Chicken,
Summer Fennel & Orange
Slow Roasted Moroccan Spiced Lamb,
Preserved Lemon, Ras El Hanout Carrots,
Onion & Herb Salad
Steamed Humpty Doo Barramundi with
Tom Yum Style Broth
Pumpkin & Mozzarella Ravioli, Leek, Sage & Chili

CARVERY

Honey Glazed Leg Of Ham with Grain Mustard
Traditional Roast Turkey with Cranberry Sauce
Baked Tasmanian Salmon with Champagne Sauce
Roast Striploin of Victorian Beef with Shiraz Jus

DESSERTS

Warm Christmas Pudding with Brandy Sauce
Assorted Fruit Plate
Citrus Opera Tree
Sparkling Rosé Macerated Strawberry Jelly Tropical Fruits
Pavlova Roll
Pandan & Coconut Panna Cotta
Chocolate & Wattle Seed Yule Log
Chocolate & Cassis Bauble
Cheese Platter
Chocolate Fountain with Strawberries,
Pineapple, Melon & Marshmallows

Please advise of dietary requirements during booking process.
Menu subject to change without notice.

S O F I T E L
MELBOURNE ON COLLINS





CHRISTMAS DAY

Monday, 25 December 2023

BUFFET LUNCH

LOCATION:
No35 Restaurant

TIME:
12:30pm - 3pm

INCLUSIONS:
Free flowing Luxury beverage package with a glass of Champagne on arrival, live entertainment & a visit from Santa

PRICING:
380 per person

SOLD OUT

BUFFET DINNER

LOCATION:
No35 Restaurant

TIME: (2 hour duration)
Early Seating - 5pm or 5:30pm
Late Seating - 8pm or 8:30pm

INCLUSIONS:
Free flowing Classic beverage package

PRICING:
295 per adult
85 children 6yo - 11yo
55 children 3yo - 5yo

Christmas Day reservations are prepaid and seating is very limited. Please book early to avoid any disappointment. 7 day cancellation policy. Call to include children.

TO RESERVE:
[Online here](#)
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S O F I T E L
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SAMPLE CHRISTMAS DAY LUNCH MENU

Monday, 25 December 2023

SEAFOOD

Local Oysters
Crystal Bay Prawns with
Cocktail Sauce & Lemon
Lobster, Crab & Green Apple Salad
Salmon & Kingfish Sashimi Selection with
Wasabi & Soy Sauce

SALADS

Classic Caesar Salad
Vietnamese Rice Noodle & Vegetable Salad
Wild Rice, Maple Roasted Sweet Potato with
Pomegranate Dressing
Roasted Beetroot, Pear, Feta with Mint Dressing
Marinated Rare Roast Beef with Asian Salad

VEGETABLES

Balsamic Roasted Baby Carrots, Baby Beets, Parsnips &
Red Onion
Roasted Chat Potatoes with Thyme & Garlic
Steamed Seasonal Vegetables

COLD ITEMS

Breads & Lavosh
Handmade Country Terrine & Parfait
Smoked & Cured Meats, Pickles & Chutneys
Pumpkin, Kale, Goats Cheese Frittata
Seafood Cocktail
Marinated Char-grilled Vegetables,
Slow Roasted Tomatoes, Artichokes
Tasmanian Smoked Salmon & Gravlax with
Capers, Onions, Lemon

HOT ITEMS

Char Grilled Bannockburn Chicken,
Summer Fennel & Orange
Slow Roasted Moroccan Spiced Lamb,
Preserved Lemon, Ras El Hanout Carrots,
Onion & Herb Salad
Steamed Humpty Doo Barramundi with
Tom Yum Style Broth
Pumpkin & Mozzarella Ravioli, Leek, Sage & Chili

CARVERY

Honey Glazed Leg Of Ham with Grain Mustard
Traditional Roast Turkey with Cranberry Sauce
Baked Tasmanian Salmon with Champagne Sauce
Roast Striploin of Victorian Beef with Shiraz Jus
Roast Loin of High Country Pork with Apple Sauce

DESSERTS

Warm Christmas Pudding with Brandy Sauce
Warm Apple & Rhubarb Crumble
Assorted Fruit Plate
Citrus Opera Tree
Vanilla Four Ways Snowball
Sparkling Rosé Macerated Strawberry Jelly Tropical Fruits
Pavlova Roll
Pandan & Coconut Panna Cotta
Chocolate & Wattle Seed Yule Log
Lime & Raspberry Meringue Tartlet
Chocolate & Cassis Bauble
Cheese Platter
Chocolate Fountain with Strawberries,
Pineapple, Melon & Marshmallows

Please advise of dietary requirements during booking process.
Menu subject to change without notice.

S O F I T E L
MELBOURNE ON COLLINS



SAMPLE CHRISTMAS DAY DINNER MENU

Monday, 25 December 2023

SEAFOOD

Local Oysters
Crystal Bay Prawns with
Cocktail Sauce & Lemon

SALADS

Classic Caesar Salad
Vietnamese Rice Noodle & Vegetable Salad
Wild Rice, Maple Roasted Sweet Potato with
Pomegranate Dressing
Roasted Beetroot, Pear, Feta with Mint Dressing
Marinated Rare Roast Beef with Asian Salad

VEGETABLES

Balsamic Roasted Baby Carrots,
Baby Beets, Parsnips & Red Onion
Roasted Chat Potatoes with Thyme & Garlic
Steamed Seasonal Vegetables

COLD ITEMS

Breads & Lavosh
Handmade Country Terrine & Parfait
Smoked & Cured Meats, Pickles & Chutneys
Pumpkin, Kale, Goats Cheese Frittata
Seafood Cocktail
Marinated Char-grilled Vegetables,
Slow Roasted Tomatoes, Artichokes
Tasmanian Smoked Salmon & Gravlax with
Capers, Onions, Lemon

HOT ITEMS

Char Grilled Bannockburn Chicken,
Summer Fennel & Orange
Slow Roasted Moroccan Spiced Lamb,
Preserved Lemon, Ras El Hanout Carrots,
Onion & Herb Salad
Steamed Humpty Doo Barramundi with
Tom Yum Style Broth
Pumpkin & Mozzarella Ravioli, Leek, Sage & Chili

CARVERY

Honey Glazed Leg Of Ham with Grain Mustard
Traditional Roast Turkey with Cranberry Sauce
Baked Tasmanian Salmon with Champagne Sauce
Roast Striploin of Victorian Beef with Shiraz Jus

DESSERTS

Warm Christmas Pudding with Brandy Sauce
Assorted Fruit Plate
Citrus Opera Tree
Sparkling Rosé Macerated Strawberry Jelly Tropical Fruits
Pavlova Roll
Pandan & Coconut Panna Cotta
Chocolate & Wattle Seed Yule Log
Chocolate & Cassis Bauble
Cheese Platter
Chocolate Fountain with Strawberries, Pineapple, Melon &
Marshmallows

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S O F I T E L
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CHRISTMAS DAY

Monday, 25 December 2023

BUFFET LUNCH

LOCATION:

Sofitel Melbourne Grand Ballroom
Level 1

TIME:

12:00pm – 2:30pm

INCLUSIONS:

Free flowing Classic beverage package, live
entertainment
& a visit from Santa

PRICING:

265 per adult
85 children 6yo - 11yo
55 children 3yo - 5yo

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Please book early to avoid any disappointment. 7 day cancellation policy.
Call to include children.

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SAMPLE CHRISTMAS DAY MENU

Monday, 25 December 2023

SEAFOOD

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Crystal Bay Prawns with
Cocktail Sauce & Lemon

SALADS

Classic Caesar Salad
Vietnamese Rice Noodle & Vegetable Salad
Roasted Beetroot, Pear, Feta with Mint Dressing
Marinated Rare Roast Beef with Asian Salad

VEGETABLES

Balsamic Roasted Baby Carrots, Baby Beets, Parsnips &
Red Onion
Roasted Chat Potatoes with Thyme & Garlic
Steamed Seasonal Vegetables

COLD ITEMS

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Handmade Country Terrine & Parfait
Smoked & Cured Meats, Pickles & Chutneys
Pumpkin, Kale, Goats Cheese Frittata
Seafood Cocktail
Marinated Char-grilled Vegetables,
Slow Roasted Tomatoes, Artichokes
Tasmanian Smoked Salmon & Gravlax with
Capers, Onions, Lemon

HOT ITEMS

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Summer Fennel & Orange
Slow Roasted Moroccan Spiced Lamb,
Preserved Lemon, Ras El Hanout Carrots,
Onion & Herb Salad
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Tom Yum Style Broth
Pumpkin & Mozzarella Ravioli, Leek, Sage & Chili

CARVERY

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DESSERTS

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Assorted Fruit Plate
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Chocolate & Wattle Seed Yule Log
Chocolate & Cassis Bauble
Cheese Platter
Chocolate Fountain with Strawberries,
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