



# 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

8<sup>th</sup>, 15<sup>th</sup>, 22<sup>nd</sup> 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*

*Standard Accor Plus discounts 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](mailto: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*

N°35

## 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

7<sup>th</sup>, 14<sup>th</sup>, 21<sup>st</sup> 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](mailto: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

N°35

## 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

Grilled prawn, compressed cucumber,  
coconut & lime dressing, harissa cream, rice cracker

Ham hock terrine, pear chutney,  
bitter leaves & walnut salad, citrus emulsion, brioche crostini

Pressed lamb, toasted pearl couscous, minted pea purée, olive jus

Zucchini flower, ricotta & apricot stuffing, romesco sauce, candied walnut

### MAINS

Pork scotch fillet, dijon pomme purée,  
crispy globe artichoke, dark cherry sauce, pork crackling (LG)

Porterhouse steak, Lyonnaise potato,  
bourguignon sauce, carrot, confit onion (LG)

Barramundi, master stock, prawn lasagna,  
bok choy, soy braised daikon, crispy noodle (LG)

Roasted cauliflower, baba ganoush, lemon coconut yoghurt,  
curry sauce, toasted buckwheat, pickle raisins (VG, LG)

### DESSERTS

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

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

Ginger spiced crème brûlée with nutmeg shortbread,  
vanilla bean ice cream & raspberry (LG, H, V)

Cheese selection

(LG) Low Gluten (NDI) No Dairy Ingredients (VG) Vegan (V) Vegetarian (H) Halal  
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](mailto: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](mailto: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)***Reservations:**[Online here](#)

or

Restaurant Reservations are available  
Monday to Saturday between 10:00AM – 4:00PM  
on 9653 7744 or [h1902-re13@sofitel.com](mailto: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)  
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)  
Provençal 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 &amp; 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 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)  
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)*

### Reservations:

Online here

or

Restaurant Reservations are available

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

on 9653 7744 or [h1902-re13@sofitel.com](mailto:h1902-re13@sofitel.com)

## 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)  
Provençal 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](mailto: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](mailto: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 &amp; 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, H)  
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](mailto: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 &amp; juices

*Menus subject to change*

N°35

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](mailto: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

2<sup>nd</sup>

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

3<sup>rd</sup>

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

4<sup>th</sup>

Paris-Brest  
hazelnut cream, toasted almonds, raspberry sorbet

*Menu subject to change*

