

S O F I T E L  
MELBOURNE ON COLLINS

*2025 Festive  
Celebrations Guide*

# Festive Group Dining

in No35 Restaurant



S O F I T E L  
MELBOURNE ON COLLINS

## Group Menu

### Entrees

TERRINE MAISON, sauce gribiche, bitter leaves, sourdough toast  
GRAVLAX DE SAUMON, cucumber, dill, sweet mustard sauce  
GAZPACHO, royal red prawns, cucumber, basil

### Mains

SAINT-PIERRE, nantua sauce, diamond shell clams, fennel  
CONFIT DE CANARD, celeriac choucroute, bay leaf, blackberry  
FILET DE BOEUF, soubise, asparagus, madeira

### Desserts

BRÛLÉE AU MIEL, Tasmanian Leatherwood honey, pain d'épices  
CHOCOLATE CREMEUX, Valrhona 70% chocolate, rum, cherry sorbet  
ASSIETTE DE FROMAGES, condiments, bread selection

### Lunch Celebrations

Tuesday to Friday  
2 course \$82 | 3 course \$97

### Dinner Celebrations

Monday to Saturday  
2 course \$110 | 3 course \$130

**FESTIVE OFFER from Monday, 24 November 2025**  
**a complimentary welcome glass of sparkling wine on arrival**

pricing also inclusive of chef's selection of two shared sides served with mains,  
filtered coffee and tea to conclude.  
Flat Accor Plus discount applicable: 10% (11-20 guests)

### Reservations

Enquire with our Groups Reservations Executives to discuss  
semi-private, private, or general restaurant options for  
your end of year celebrations, available Monday to Saturday.

[Sarah McNamara](#) | 03 9653 7717

[Jeanette Lee](#) | 03 9653 7868



# Three-Tiered High Tea Menu

## *On Arrival*

Glass of French sparkling wine

## *Sweet*

Raspberry and chocolate Yule log

Vanilla and green apple Christmas tree with gingerbread sable

Dark chocolate and Griotte cherry choux snowball

Caramelia Valrhona crunch and spiced mandarin entremets

## *Savoury*

Smoked turkey, cranberry wrap, sage mayonnaise

Cucumber, whipped feta and chives

Free range crushed egg, mayonnaise and cress

Artisan smoked leg ham with wholegrain mustard

Tasmanian smoked salmon, lemon and dill crème fraîche

## *Warm*

Lobster, leek and asparagus quiche

Freshly baked sultana scones, strawberry preserve,  
lemon curd and St. David Dairy cream

*Served with a selection of Madame Flavour tea and espresso coffee*

## *When*

Saturday and Sunday in December | 12:30PM or 1:00PM

## *Pricing*

Festive high tea \$110 | with free-flowing French sparkling \$145

Child (3-11yrs) \$50

## *Reservations*

### Available online

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)

# Festive High Tea

*in No35 Restaurant*



S O F I T E L  
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# Christmas Eve Lunch & Dinner

Wednesday, 24 December at No35 Restaurant



SOFITEL  
MELBOURNE ON COLLINS

## Set Menu

### Shared

PLATEAU DE FRUITS DE MER  
oysters, prawns, mussels, clams, scallop ceviche  
with fresh bread, blinis, lemon crème fraîche and salmon caviar

### Second

BAY LOBSTER  
nantua sauce, lemon, chives

### Main

FILET DE BOEUF  
Imperial Blossom tenderloin, potato pave, soubise, asparagus, madeira

### Dessert

BOMBE ALASKA  
vanilla parfait, raspberry sorbet, passionfruit

## Lunch

12:30PM or 12:45PM - 3:00PM

Adult \$180 | Accor Plus Members \$160  
Child (6-11yrs) \$90 | Child (3-5yrs) \$60

*Dinner including a Classic Beverage Package*

5:30PM or 5:45PM | 8:00PM or 8:15PM

Adult \$240 | Accor Plus Members \$216  
Child (6-11yrs) \$95 | Child (3-5yrs) \$65

*Elevate your experience with guaranteed window seating at \$50 per person  
Each seating time has duration of 2.5 hours*

## Reservations

### Available online

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)

*Bookings are prepaid with a 7 day cancellation refund policy.  
Menu is subject to seasonal availability and may change without notice.*



## Set Menu

### *Chef Amuse*

#### *Shared*

##### PLATEAU DE FRUITS DE MER

crab salad, oysters, prawns, mussels, clams, scallop ceviche with fresh bread, blinis, lemon crème fraîche and salmon caviar

#### *Second*

##### BAY LOBSTER

nantua sauce, lemon, chives

#### *Main*

##### FILET DE BOEUF

Imperial Blossom tenderloin, potato pave, soubise, asparagus, madeira

#### *Dessert*

##### CHRISTMAS BOMBE ALASKA

flavours of pavlova

*Lunch including a Premium Beverage Package  
featuring Free-flowing Pommery Champagne*

12:30PM or 12:45PM - 3:30PM

Per person \$385

*Dinner including a Classic Beverage Package*

5:30PM or 5:45PM | 8:00PM or 8:15PM

Adult \$310 | Child (6-11yrs) \$95 | Child (3-5yrs) \$65

*Elevate your experience with guaranteed window seating at \$50 per person*

### *Reservations*

#### Available online

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

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

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*Menu is subject to seasonal availability and may change without notice.*

# Christmas Day Lunch & Dinner

*Thursday, 25 December in No35 Restaurant*



S O F I T E L  
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# Christmas Day Buffet Lunch

*in Sofi's Lounge*



## Buffet Menu

### Seafood

South Australian oysters  
Crystal Bay King prawns  
Moreton Bay bugs  
Western Australian blue swimmer crab

### Hot & Carvery

Honey glazed leg of ham  
with grain mustard sauce  
Traditional roasted Victorian turkey  
with cranberry sauce  
Baked Tasmanian salmon  
with Champagne sauce  
Roast rib Gippsland beef with Shiraz jus  
Roast loin of high country pork  
with apple sauce  
Thai style red duck curry  
with coconut rice  
Slow cooked Riverina lamb,  
summer vegetables with rosemary jus  
Humpty Doo barramundi,  
prawn roulade, lemongrass cream  
Ricotta and spinach gnocchi,  
confit leek, white bean cassoulet  
Roasted chat potatoes  
with thyme & garlic  
Steamed asparagus, beans,  
broccolini, baby carrots

### Cold & Salads

Homemade confit duck rilette,  
chicken parfait, cornichons  
Bresaola, Coppa, Prosciutto, Salami  
with pickles and chutneys  
Spinach, leek, pea, mint frittata  
Bocconcini marinated  
with olive oil and basil  
Marinated asparagus, roasted tomatoes,  
artichokes with olive oil  
Albert Pillows, Tasmanian smoked salmon  
with crème fraîche and Oscietra caviar  
Gravlax of salmon  
with honey mustard and dill sauce  
Classic Caesar salad  
Vietnamese rice noodle vegetable salad  
Zaatar chick pea, tomato, cucumber,  
eggplant, capsicum, parsley, lemon  
Roasted beetroot, pear, feta salad  
with mint dressing

### Dessert

White chocolate fountain  
Warm Christmas pudding  
with St Annes brandy sauce  
Tropical pavlova  
Pistachio and hazelnut Christmas tree  
Dark chocolate and cherry choux  
Summer berry and coconut yule log  
Carmelia Valrhona chocolate,  
mandarin entremet  
Vanilla bean and raspberry panna cotta  
Tropical fruit platter  
Fruit mince pies

## Details

Thursday, 25 December 2025  
12:30PM - 3PM

Per person \$410 including a Premium Beverage Package  
featuring Free-flowing Pommery Champagne and live music.

## Reservations

[Available online](#)

Restaurant Reservations

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

Bookings are prepaid with a 7 day cancellation refund policy



## Buffet Menu

### Seafood

South Australian oysters  
Crystal Bay King prawns  
Seafood cocktail

### Hot & Carvery

Honey glazed leg of ham  
with grain mustard sauce  
Traditional roasted Victorian turkey  
with cranberry sauce  
Baked Tasmanian salmon  
with Champagne sauce  
Roast striploin of Victorian beef  
with Shiraz jus  
Slow cooked Riverina lamb,  
summer vegetables with rosemary jus  
Humpty Doo barramundi with  
ginger, garlic, soy, sesame broth  
Char grilled Bannockburn chicken,  
charred corn and chimichurri sauce  
Ricotta and spinach gnocchi,  
confit leek, white bean cassoulet  
Roasted chat potatoes  
with thyme & garlic  
Steamed asparagus, beans,  
broccolini, baby carrots

### Cold & Salads

Homemade confit duck rilette,  
chicken parfait, cornichons  
Bresaola, Coppa, Prosciutto, Salami  
with pickles and chutneys  
Spinach, leek, pea, mint frittata  
Bocconcini marinated  
with olive oil and basil  
Marinated asparagus, roasted tomatoes,  
artichokes with olive oil  
Albert Pillows, Tasmanian smoked salmon  
with crème fraiche and Oscietra caviar  
Gravlax of salmon  
with honey mustard and dill sauce  
Classic Caesar salad  
Vietnamese rice noodle vegetable salad  
Zaatar chick pea, tomato, cucumber,  
eggplant, capsicum, parsley, lemon  
Roasted beetroot, pear, feta salad  
with mint dressing

### Dessert

White chocolate fountain  
Warm Christmas pudding  
with St Anges brandy sauce  
Tropical pavlova  
Pistachio and hazelnut Christmas tree  
Dark chocolate and cherry choux  
Summer berry and coconut yule log  
Caramelia Valrhona chocolate,  
mandarin entremet  
Vanilla bean and raspberry panna cotta  
Tropical fruit platter  
Fruit mince pies

### Details

Thursday, 25 December 2025

12:00PM - 2:30PM

Adult \$310 including a Classic Beverage Package

Child (6-11yrs) \$95 | Child (3-5yrs) \$65

### Reservations

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

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# Christmas Day Buffet Lunch

in Sofitel Grand Ballroom



SOFITEL  
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# New Year's Eve Première Dîner

in No35 Restaurant



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## Set Dinner Menu

*Chef Amuse*

SELECTION DE LA MAISON

Oeufs Farci au vadouvan, Beignet de Canard, Blini au salmon gravlax

*Entree*

SCALLOPS

cauliflower, couscous, saffron vinaigrette

*Main*

FILET DE BOEUF

Imperial blossom tenderloin, soubise, asparagus, madeira

*Dessert*

BOMBE ALASKA

flavours of pavlova

*When*

Wednesday, 31 December 2025

5:30PM arrival

8:00PM finish

Adult \$245

including a glass of Pommery Champagne on arrival

Child (6-11yrs) \$95 | Child (3-5yrs) \$65

To dine on our Le Petit Prince menu

Elevate your experience with guaranteed window seating at \$50 per person

*Reservations*

[Available online](#)

Restaurant Reservations

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

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## Set Dinner Menu

### *Chef Amuse*

SELECTION DE LA MAISON

Oeufs Farci au vadouvan, Beignet de Canard, Blini au salmon gravlax

### *First*

GAZPACHO

royal red prawns, cucumber, basil

### *Second*

SCALLOPS

cauliflower, couscous, saffron vinaigrette

### *Main*

FILET DE BOEUF

Imperial blossom tenderloin, soubise, asparagus, madeira

### *Dessert*

BOMBE ALASKA

flavours of pavlova

### *When*

Wednesday, 31 December 2025

8:30PM or 8:45PM arrival

00:30AM finish

Per person \$395

including a Premium Beverage Package featuring Free-flowing Pommery Champagne

Elevate your experience with guaranteed window seating at \$50 per person

### *Reservations*

[Available online](#)

Restaurant Reservations

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

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# New Year's Eve Fête de Minuit

in No35 Restaurant



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