

SOFITEL

HOTELS & RESORTS

WELLINGTON

BIENVENUE

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OUR VENUES

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LOCATION

BIENVENUE

Surrounded by lush botanicals and ideally positioned in Wellington's business and government hub, Sofitel Wellington blends the French 'art de vivre' with the pure beauty of New Zealand's capital.

DISCOVER MORE



We would be delighted to discuss your event in more detail. Please call us on **+64 (4) 472 2001** or e-mail h9051-sb@sofitel.com

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ABOUT THE HOTEL

Sofitel Wellington offers luxuriously appointed rooms & a range of sophisticated facilities:

127 GUEST ROOMS
1 PRESTIGE SUITE
1 OPERA SUITE
1 RESTAURANT
1 BAR / LOUNGE
3 FUNCTION VENUES
SO FIT GYMNASIUM

[DISCOVER MORE](#)

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OUR VENUES

With every moment planned to perfection and enhanced by Sofitel's impeccable service, each event is creatively imagined through a sophisticated French lens. Boasting intelligent technology and with all meeting spaces conveniently located on the same level, your function is guaranteed to elegantly unfold into a truly memorable experience surpassing all expectations.

Choose from: **LADY NORWOOD | ROSA ROOM | MARSDEN BOARDROOM**

MEETING ROOMS	SURFACE M ²	HEIGHT	CLASSROOM	THEATER	U-SHAPE	BOARDROOM	BANQUET	COCKTAIL	CABARET
LADY NORWOOD	78	2.4m	48	85	28	26	48	70	36
LADY NORWOOD 1	38	2.4m	20	36	20	22	24	35	18
LADY NORWOOD 2	40	2.4m	18	40	20	22	24	35	18
ROSA ROOM	50	2.4m	30	50	20	24	32	50	24
MARSDEN BOARDROOM	36	2.3m	-	-	-	12	12	-	-



OUR VENUES

Our unique venues are the perfect choice to make your event a magical experience you & your guests will always remember.

We would be delighted to give you a personal tour of our beautiful event spaces.

To enquire, please e-mail our expert Magnifique Meetings team who will be happy to assist you with your event.

E-MAIL US NOW



CONFERENCE PACKAGES

Select from our 3 Conference Packages:

DAY DELEGATE

\$79 per person

HALF DAY DELEGATE

\$65 per person

MAGNIFIQUE
MEETINGS PACKAGE

\$90 per person at Marsden Boardroom only,
includes a 2 course lunch in Jardin Grill.

Our Conference Packages include **VENUE HIRE & CATERING**, plus the complimentary amenities listed below:

1GB WIRELESS INTERNET
MINERAL WATER
MINTS
SOFITEL PENS & NOTEPADS

Minimum numbers apply. Contact us if you have lower numbers - we would be pleased to tailor pricing to suit your needs.

NOTE: Staging Connections ensure the audio visual services are executed seamlessly. Please ask your Magnifique Meetings planner to obtain a tailored quote.



DAY DELEGATE PACKAGE

\$79 PER PERSON

WELCOME TEA

Nespresso coffee and tea selections

MORNING & AFTERNOON TEA

Refreshment Break daily menu, Nespresso coffee and tea selections.

LUNCH

Sandwich selections
Salad selections
Sweet selections

Includes a variety of fruit juices, nespresso coffee and a selection of teas.

All sandwiches can be served deconstructed.

[VIEW MENU](#)

HALF-DAY DELEGATE PACKAGE

\$65 PER PERSON

WELCOME TEA

Nespresso coffee and tea selections

MORNING TEA

Refreshment Break daily menu, Nespresso coffee and tea selections.

LUNCH

Sandwich selections
Salad selections
Sweet selections

Includes a variety of fruit juices, nespresso coffee and a selection of teas.

All sandwiches can be served deconstructed.

[VIEW MENU](#)

MAGNIFIQUE MEETINGS

**\$90 PER PERSON
AT MARSDEN BOARDROOM**

WELCOME TEA

Nespresso coffee and tea selections

MORNING & AFTERNOON TEA

Refreshment Break daily menu, Nespresso coffee and tea selections.

LUNCH

2 course lunch at Jardin Grill
Tea, coffee, juice
Sprakling and still water

[VIEW MENU](#)



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MAGNIFIQUE EVENTS

With the classic grandeur and contemporary style, Sofitel Wellington elegantly integrates all elements essential for a successful event. The hotel's spectacular design blends effortlessly with delightful gastronomy and a flawless 5 star service. Through versatile function spaces and Sofitel's passionate Magnifique Meeting planners you can rest assured that every detail will be meticulously planned just the way you imagined.

[CANAPÉ PACKAGES](#)

from **\$20**
for a selection

[BEVERAGE PACKAGES](#)

from **\$29**
per hour



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HOTEL GALLERY - CLICK ON THE IMAGE FOR VIRTUAL TOUR



Jardin Grill Restaurant



Lady Norwood Classroom set up



Lady Norwood Theatre set up



The Marsden Boardroom



Reception



The Green Room bar & lounge



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HOTEL GALLERY - CLICK ON THE IMAGE FOR VIRTUAL TOUR



Luxury Guest Room



Jardin Grill Restaurant Patio



Pre-conference space



Guest Room Bathroom



Lobby Bathroom (no virtual tour)



Design



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CONTINENTAL BREAKFAST

\$29 PER PERSON

Locally made artesian breads
Breakfast pastries
Preserves & honey
Yoghurt with berry compote
Bircher muesli
Seasonal fruit
Charcuterie selection
Selection of French & locally produced cheeses
Selection of chilled fruit juices
Freshly brewed coffee & tea

Price is GST inclusive.

PLATED BREAKFAST

\$39 PER PERSON

Breakfast pastries
Marmalade, preserves & honey
Selection of chilled fruit juices
Freshly brewed coffee & tea
Your choice of **1 DISH** from the options below:
Eggs Benedict, English muffin, smoked leg ham & tangy Hollandaise
Buttermilk pancakes, maple syrup and berry compote
Poached eggs with avocado, grilled tomato on ciabatta with aioli
Scrambled eggs with smoked salmon on ciabatta
Eggs Florentine, two poached eggs with wilted spinach served on an English muffin, hollandaise sauce

Price is GST inclusive.



REFRESHMENT BREAKS

Our Refreshment Breaks provide Morning or Afternoon Tea for all delegates.

Arrival Tea and Coffee Break - **\$6.00** per person, Nespresso coffee and tea selections.

Morning or Afternoon Tea - **\$15.00** per person with set food items, Nespresso coffee and tea selections

[VIEW MENU](#)

\$35 WORKING LUNCH MENU

Our selection of sandwiches, salad and sweet items for business lunch to enjoy as you work.

All sandwiches can be served deconstructed.

[VIEW MENU](#)



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DAY ONE

Morning Tea

- Nespresso coffee and a selection of teas
- Selection of danishes bacon & leek scones, fresh fruits, yoghurt

Working Lunch

Sandwich

- Turkish bread with salami, onions jam, gruyère cheese
- Wholegrain bread with roast chicken, avocado, Japanese mayonnaise

Salad

- Tomato, feta, cucumber, olive and aged balsamic
- Broccoli and fennel slaw, buttermilk dressing, roasted nuts

Sweet

- Almond chia pudding w berry compote

Afternoon Tea

- Nespresso coffee and a selection of teas.
- Chocolate cupcake with berry frosting.
- Goats cheese and herb scone, fresh fruits crudités with hummus

DAY TWO

Morning Tea

- Nespresso coffee and a selection of teas
- Fig and cinnamon muffins croissant, ham and brie, fresh fruits, yoghurt crudités with hummus

Working Lunch

Sandwich

- Mini bagel with smoked salmon, rocket, capers
- Baguette with ham, brie, Dijon mustard

Salad

- Rocket, blue cheese, walnut and pear salad
- Roasted cauliflower, quinoa, almond, mint, French dressing

Sweet

- Earl grey & orange cake with crème fraîche frosting

Afternoon Tea

- Nespresso coffee and a selection of teas
- Salted caramel choux bacon and cheese roll, fresh fruits, yoghurt crudités with hummus

DAY THREE

Morning Tea

- Nespresso coffee and a selection of teas
- Blue berry friands, spinach and feta rolls, fresh fruits, yoghurt crudités with hummus

Working Lunch

Sandwich

- Focaccia with roasted tomatoes, Kalamata olives, capers, basil
- Baguette with salami, spinach, pickle, onion relish

Salad

- Roasted vegetables, cashew, sesame, sweet soy
- Spring salad, asparagus, beans, lemon tahini vinaigrette

Sweet

Chocolate fudge brownie, vanilla mascarpone chatilly

Afternoon Tea

- Nespresso coffee and a selection of teas
- Selection of biscuits ham, cheddar, tomato relish finger sandwiches fresh fruit, crudites w hummus



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DAY FOUR

Morning Tea

- Nespresso coffee and a selection of teas
- Selection of biscuits ham, cheddar, tomato relish finger sandwiches, fresh fruits, yoghurt crudités with hummus

Working Lunch - can be served deconstructed

Sandwich

- Mini bagel, bacon, avocado, tomatoes
- Turkish bread, roasted chicken, olives pesto, onions, radish

Salad

- Celery salad, feta, boiled eggs
- Couscous salad, tomato, cucumber and mint

Sweet

- Coconut Panna Cotta with pineapple, mango, lime salsa (GF,DF)

Afternoon Tea

- Nespresso coffee and a selection of teas
- Blue berry friands spinach and feta rolls fresh fruits, yoghurt crudités with hummus

DAY FIVE

Morning Tea

- Nespresso coffee and a selection of teas
- Salted caramel choux bacon and cheese roll, fresh fruits, yoghurt crudités with hummus

Working Lunch - can be served deconstructed

Sandwich

- Focaccia with cold smoked salmon, crème fraîche, dill, fennel.
- Whole grains bread with pastrami, horseradish, cress and cheese

Salad

- Grilled broccoli salad with chilli, pickle garlic, lemon
- Arugula salad, aged balsamic, parmesan

Sweet

- Mixed berry cheesecake

Afternoon Tea

- Nespresso coffee and a selection of teas
- Fig and cinnamon muffins croissant, ham and brie, fresh fruits, yoghurt crudités with hummus

DAY SIX

Morning Tea

- Nespresso coffee and a selection of teas
- Chocolate cupcake with berry frosting, goat cheese and herb scones, fresh fruits, yoghurt crudités with hummus

Working Lunch - can be served deconstructed

Sandwich

- Focaccia with cold smoked salmon, crème fraîche, dill, fennel.
- Whole grains bread with pastrami, horseradish, cress and cheese

Salad

- Grilled broccoli salad with chilli, pickle garlic, lemon
- Arugula salad, aged balsamic, parmesan

Sweet

- Mixed berry cheesecake

Afternoon Tea

- Nespresso coffee and a selection of teas
- Selection of danishes, bacon & leek scones, fresh fruits, yoghurt crudités with hummus



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SET LUNCH & DINNER MENU

The **Sofitel Bread Ritual** is served complimentary at the beginning of all set menus.

\$79 PER PERSON 2 course menu: 1 entree & choice of 2 mains OR choice of 2 mains & 1 dessert

\$89 PER PERSON 3 course menu 1 entree, choice of 2 mains & 1 dessert

\$99 PER PERSON 3 course, 2 choices per course

ENTRÉE

Classic Steak Tartare - Grass fed beef fillet, quail egg
Snapper Crudo - rhubarb, dill crème, fennel, citrus oil
Scallops - burnt chilli sauce verte, smoked tomato, artichoke, dill
Cauliflower Velouté - dill, tarragon mousse
Chargrilled Warm Salad - pickle artichoke, beets, walnut pistou

MAIN

Taupo Eye Fillet 200g Cooked MR on wood fired grill, Café de Paris, slow cooked baby vine tomatoes
Line Caught Market Fish - seared, squids, baby cucumber, fennel, sauce nero
Rotisserie Pepper Rubbed Pork Belly - charred onions, crushed green olives, Armagnac prunes
Asparagus Risotto - preserved lemon, basil, smoked macadamia mascarpone, parmesan
Complimentary salad and potatoes

DESSERT

Chocolate Bailey's mousse, dehydrated chocolate mousse, coffee gel, dark chocolate crémeux, espresso/bailey's ice cream
The Spring Garden Our signature dessert pays homage to Sofitel Wellington's cultural link between the Wellington Botanic Garden and Jardin du Luxembourg in Paris. It changes with the season. For spring we have different textures of Rose, Pistachio and Lychee
Strawberry Strawberry mousse, lemon/poppy seed sponge, basil/white chocolate crémeux, strawberry/balsamic sorbet
Cheese Plate 50g Cheese of the day, cracker, grapes, baguette



CANAPÉS MENU

Gastronomic excellence is something that Sofitel is known for. Enjoy a selection of signature canapés at your next cocktail function, hand-crafted by Chef Sebastian Hindrichs and his culinary team.

SELECTION OF 5 CANAPÉS

\$25.00 per person

SELECTION OF 8 CANAPÉS

\$35.00 per person

\$4.00 per item (minimum 20 of each item)

For a minimum of 20 of each item. Minimum 20 people.

BEVERAGE PACKAGES

from **\$29**
per hour

CANAPÉ SELECTION

Cauliflower veloute, tarragon mousse
served in an espresso cup

Steak tartare served on a crostini

Atlantic scallops, sauce verte with
smoked tomato and artichoke

Crumbed mushroom risotto balls with
truffle

Tomato, basil and olive Bruschetta

Cold Smoked salmon with dill cream on
toast

Rotisserie pork belly with chilli and
apple sauce

Steak skewer with béarnaise

DESSERT SELECTION

Strawberry mousse on lemon
poppy sponge

Lemon meringue choux

Dark chocolate tartlet



BEVERAGE PACKAGES

CANAPÉ PACKAGES

from **\$25**
for a selection
of 5 items

SUPERIOR PACKAGE

A selection of New Zealand wines, including Sauvignon Blanc, Chardonnay, Pinot Noir & Cabernet Merlot. A selection of local beers, soft drinks, juices and bottled water are included.

1 HOUR	\$29.00 per person
2 HOUR	\$38.00 per person
3 HOUR	\$47.00 per person
4 HOUR	\$56.00 per person

Tailor-made beverage packages are available on request.

Should you wish to choose different varieties of wines, please let us know.

Prices are GST inclusive, and are for a minimum of 20 people.

PREMIUM PACKAGE

A selection of premium New Zealand wines, including Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet Merlot. A selection of sparkling wines, local and international beers, soft drinks, juices and bottled water are included.

1 HOUR	\$39.00 per person
2 HOUR	\$48.00 per person
3 HOUR	\$57.00 per person
4 HOUR	\$66.00 per person

Tailor-made beverage packages are available on request.

Should you wish to choose different varieties of wines, please let us know.

Prices are GST inclusive, and are for a minimum of 20 people.



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LOCATION

Sofitel Wellington places guests in the heart of Wellington's CBD, close to the city's major attractions.

For assistance with directions please call +64 4 472 2001 - our expert Concierge ambassadors are glad to help.

[GOOGLE MAPS](#)

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