

SOFITEL
ADELAIDE

Conferences and Events



Bienvenue to Sofitel Adelaide

Welcome to Sofitel Adelaide, South Australia's ultimate luxury hotel escape. We've combined Sofitel's French elegance and international hospitality with the region's inimitable charm and warmth to create a guest experience like no other.

With an enviable address in the city centre, we capture not just the heart but the very soul of Adelaide itself. Sofitel is located an easy walk to a long list of major attractions and venues. Indulge in Adelaide's rich culture, gastronomy, boutiques and world-renowned events.

At Sofitel Adelaide, your next business event or personal celebration is guaranteed to be as memorable for your guests as it is successful for you.



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Function Spaces



Capacity

	Area	Cocktail	Banquet	Boardroom	Theatre	Existing Seating
Symphony	88m ²	80	45	45	70	-
Rosé	44m ²	30	18	20	30	-
Bordeaux	21m ²	15	9	8	15	-
Blanc	23m ²	15	9	8	15	-
Merlot	44m ²	30	18	20	30	-
Noir	22m ²	15	9	8	15	-
Rouge	24m ²	15	9	8	15	-
Garçon Bleu	400m ²	210	-	-	-	150
Executive Boardroom	29m ²	-	-	12	-	-



Function space

Symphony

Perched on Level 9 of Sofitel Adelaide, Symphony embodies a harmonious blend of elegance and adaptability.

Symphony reveals urban panoramas that stretch from the coast to the Adelaide Hills. Be treated to breathtaking views through the expansive windows, creating a sense of tranquility and connection to the vibrant cityscape below.

Symphony's versatility ensures that it caters to various event needs. Whether you're planning an intimate daytime meeting, a chic fashion show, an elegant cocktail party, or an exclusive private dining experience, Symphony provides the perfect backdrop for any occasion.

Symphony can be split into halves - Rosé and Merlot - or quarters - Bordeaux, Blanc, Noir and Rouge - to create more intimate spaces.





Function space

Garçon Bleu

Allow Garçon Bleu to be the backdrop for your next event, where the combination of breathtaking views, exceptional gastronomy, and impeccable service ensures an unforgettable experience.

Garçon Bleu sets the stage for unforgettable entertainment in the most stylish manner. Whether you seek an intimate private dining experience for a select few, a grand celebration for a larger group or even a whole restaurant buy-out, Garçon Bleu offers the flexibility to be tailored to your needs.

Our dedicated Events team is ready to collaborate with you, curating an unforgettable affair that reflects your unique vision and exceeds your expectations. From long lunches and exclusive high teas, to lavish cocktail parties and wedding reception dinners, Garçon Bleu is the canvas upon which extraordinary moments are painted.



Function space

Executive Boardroom

Nestled on the prestigious 10th level of Sofitel Adelaide, the Executive Boardroom has been designed to cater to the needs of discerning individuals seeking an exclusive venue for board meetings and discreet events.

Immaculate surrounds create an atmosphere of refined elegance, providing the ideal backdrop for important discussions and strategic decision-making. The space is thoughtfully equipped with the latest technology, ensuring seamless connectivity and enhancing productivity during your meetings.

The Executive Boardroom benefits from the exceptional service provided by the dedicated team of professionals from Club Millésime, conveniently located adjacent to the boardroom. From personalised assistance to catering and refreshments, the Club Millésime Ambassadors are committed to exceeding your expectations and creating a truly exceptional experience for you and your esteemed guests.



Menus



Sample Menu

Plated

3-course or 4-course

Alternate drop, organiser choice, or guest choice

To Start

GB's bread and butter

First Entrée

Chicken liver parfait served with house-made brioche and saltbush

or

SA Hiramasa Kingfish, Fremantle octopus, caper vinaigrette
and celery

Second Entrée

Globe artichoke à la barigoule with black olive crumble and croutons

Main

Beef cheek with Bordelaise sauce, pomme purée and lardons

or

Barramundi with fennel purée, beurre noisette, capers, Goolwa pipis
and cucumber

Accompanied by a green leafy salad with a sweet lemon dressing

Dessert

Veliche dark chocolate gateaux with chocolate mousse
and raspberry sorbet

or

Vanilla crème brûlée with pickled blackberries and sorbet



Sample Menu

Plated to Share

To Start

GB's bread and butter

Entrée

Chicken liver parfait served with house-made brioche and saltbush
and

SA Hiramasa Kingfish, Fremantle octopus, caper vinaigrette
and celery

Main

Lamb shoulder with white bean cassoulet Provençal-style
and

Barramundi with fennel purée and beurre noisette

Sides

Green leafy salad with a sweet lemon dressing
and

Charred broccolini

Dessert Individually Served

Veliche dark chocolate gateaux with chocolate mousse
and raspberry sorbet
and

Vanilla crème brûlée with pickled blackberries and sorbet





Sample Menu

Canapé

Cold

Smoky Bay oyster, freshly shucked

Smoked salmon blini with crème fraîche and finger lime

Beetroot tart with Persian feta and pepitas

Beef tartare with wafer crisps

Shared Charcuterie

Selection of locally sourced, artisanal meats and cheeses to enjoy at leisure

Warm

Pulled beef cheek slider with pickles and rocket

Spicy soft-shell crab bao bun

Vegetarian spring roll with kecap manis

Chicken skewer with a soy glaze and toasted sesame

Basil and tomato arancini

Assorted croquette



Sweet

Tarte au citron



Sample Menu

Signature Suzette Buffet

Pâtisserie and Entremets

Freshly baked mini baguettes | Ciabatta

Croissants | Pain au chocolat

Mini vanilla rolls | Cranberry twists

Profiteroles

Lemon posset | Cheesecake

Macarons

Fresh seasonal fruits and berries

Charcuterie and Fromage

Jambon de Bayonne | Saucisson d'Ardèche

Barossa double-smoked ham | Tasmanian smoked salmon

Pickles | Condiments | Australian and French cheeses

Seasonal salads

La Chaud

Bourguignon beef cheek slider

Goat cheese bon bon with truffle aioli

Pork, thyme and fennel sausage roll

Baguettini with crab and salmon roe

Gratin de choux fleur with Grana Padano



Sample Menu

High Tea

Savoury

Carrot tarte with caraway, Persian feta and pickled carrots
Duck éclair with pink peppercorn and strawberry pâte de fruit
Smoked trout blini with dill, lemon zest and crème fraîche
Goat cheese bon bon with chilli honey and tomato chutney
Pork and fennel sausage roll with house-made relish

Sweet

Honey custard tart with tuille and lavender gel
Chocolate bavarise with a blood orange mousse and crystallised chocolate
Tropical-glazed entremets with a mango compôte and coconut dacquoise
Madeleine with milk chocolate and banana jam
Scones with Garçon Bleu jam and crème Chantilly



Sample Menu

Breakfast

Plated

Shared to Table

Selection of Danishes and croissants

Selection of fresh fruit

Bircher muesli

Individually Plated Hot Items

Scrambled eggs

Chicken and spinach sausage

Hashbrowns

Baked beans

Semi-dried tomato

Juices, coffee and tea to enjoy at leisure

Continental Buffet

Fresh seasonal fruit

Assorted sweet pastries

Assorted savoury croissants

French brioche bread

Local preserves

Bircher muesli

Yoghurt

Juices, coffee and tea to enjoy at leisure





Sample Menu

Day Delegate

Package One

Arrival tea and coffee

Morning Tea

Berry chia pudding

Mini Danish selection

Working Lunch

Baguettes with assorted fillings

Lyonnaise salad | Leafy green salad

Bœuf bourguignon | Paris mash

Mini tart au citron

Fresh fruit

Afternoon Tea

Mushroom and white wine croquette with truffle aioli

Mille-feuille



Sample Menu

Day Delegate

Package Two

Arrival tea and coffee

Morning Tea

Countryside frittata

Banana bread

Working Lunch

Turkish bread with assorted fillings

Grain salad with yuzu dressing | Fennel salad with walnuts

Coq au vin | Duck fat roasted potatoes

Profiteroles

Fresh fruit

Afternoon Tea

Croquettes

Macarons

Package Three

Arrival tea and coffee

Morning Tea

Avocado quinoa pudding

Mini croissant selection

Working Lunch

Charcuterie selection

Niçoise salad with Atlantic salmon | Chili squid salad with arugula

Quiche Lorraine

Mini passion fruit tart

Fresh fruit

Afternoon Tea

Sausage rolls

Chocolate brownie



Sample Menu

Beverages

Sofitel Package

Veuve Ambal Blanc de Blancs

Kirrihill Regional Series Clare Valley Riesling

Kirrihill Regional Series Clare Valley Shiraz

Heineken

Soft drinks and juices

Appellation Package

Veuve Ambal Blanc de Blancs

Murdoch Hill Chardonnay

Wynns 'The Siding' Cabernet Sauvignon

Heineken

James Squire One Fifty Lashes Pale Ale

Soft drinks and juices

For our Symphony Wine List, please contact our [Event Sales team](#).



Hotel Facilities



Services and Amenities

251 guest rooms and suites

Indulge in unapologetic luxury at Sofitel Adelaide, where old-world detailing meets new world aesthetics. We offer a residential-style sojourn over 24 storeys, with breathtaking views of the city, coast and alluring Adelaide Hills.

Multiple restaurants and bars

In addition to Garçon Bleu on Level 9, we also have Déjà Vu on the ground floor which is perfect for an early morning coffee, afternoon drink or a refreshing lighter meal in the evening.

Fitness centre

Our gym on Level 6 is complete with state-of-the-art technology and equipment. Work out in style with great views looking on to our pool, followed by a relaxing warm-down in our saunas. Our heated, indoor pool is located on Level 5 and boasts floor-to-ceiling windows.

Magnifique extras

In-room hair and makeup services with Privé Hair Australia

Enhanced meeting and corporate offerings with Beyond the Boardroom

In-house wellbeing services with NHWB

Guest services

Our Front Desk Ambassadors are available 24 hours a day to assist with any needs you may have during your visit. Our Concierge team are more than happy to assist you with recommendations, booking transport, or valet parking your car. Self-parking is also available.



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Please contact our Sofitel Event Sales team for all enquiries and pricing:
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