SOFITEL

Conferences and Events

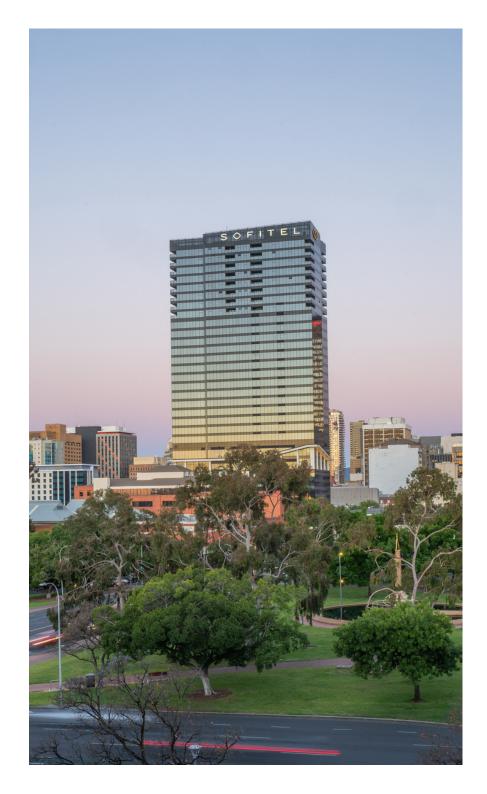


Bienvenue to Sofitel Adelaide

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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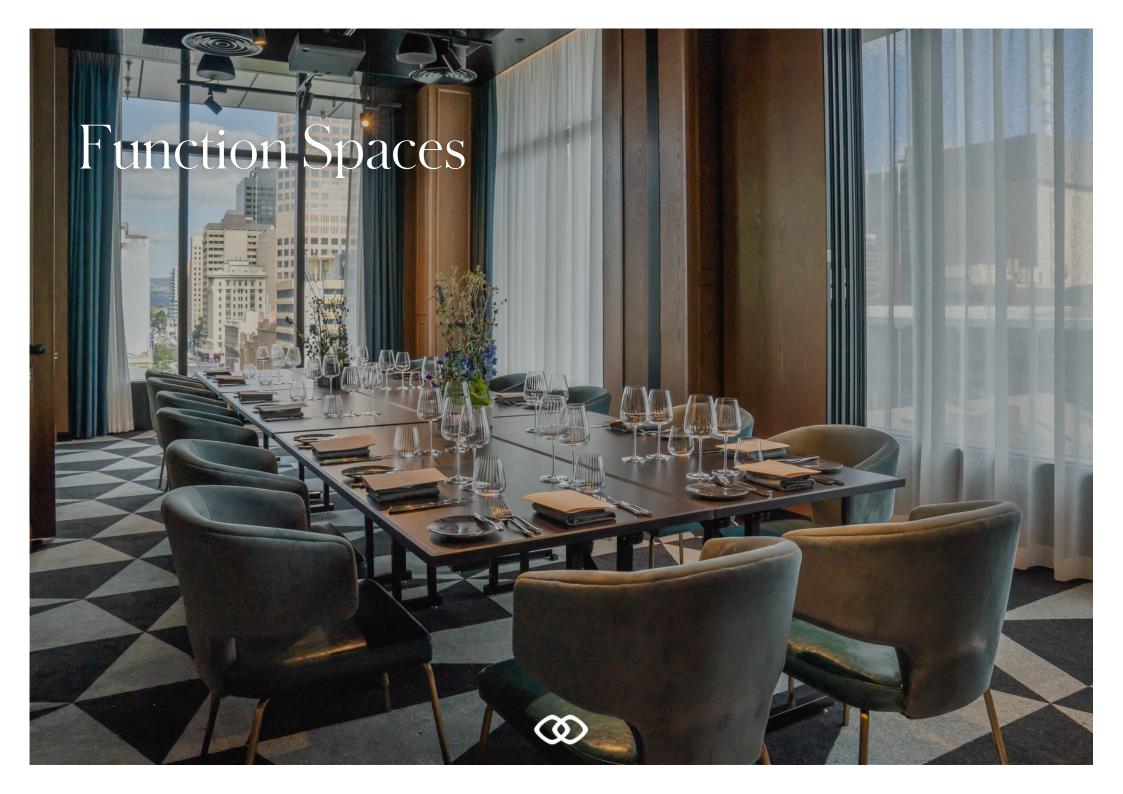
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Capacity

	Area	Cocktail	Banquet	Boardroom	Theatre	Existing Seating
Symphony	88m²	80	45	45	70	-
Rosé	44m ²	30	18	20	30	-
Bordeaux	21m ²	15	9	8	15	-
Blanc	23m²	15	9	8	15	-
Merlot	44m ²	30	18	20	30	-
Noir	22m ²	15	9	8	15	-
Rouge	24m²	15	9	8	15	-
Garçon Bleu	400m ²	210	-	-	_	150
Executive Boardroom	29m ²	-	-	12	-	-



Function space

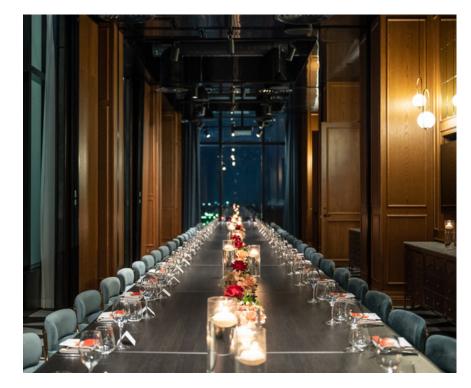
Symphony

Perched on Level 9 of Sofitel Adelaide, <u>Symphony</u> 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 - <u>Rosé</u> and <u>Merlot</u> - or quarters -<u>Bordeaux, Blanc, Noir</u> and <u>Rouge</u> - to create more intimate spaces.











Function space

Garçon Bleu

Allow <u>Garçon Bleu</u> 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

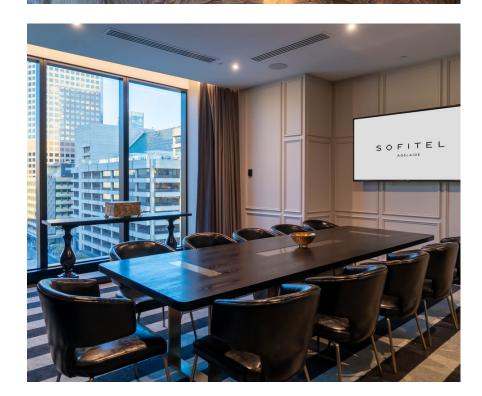
Executive Boardroom

Nestled on the prestigious 10th level of Sofitel Adelaide, the <u>Executive Boardroom</u> 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 <u>Club</u> <u>Millésime</u>, 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.







Plated

3-course or 4-course	Main
Alternate drop, organiser choice, or guest choice	Confit de canard with braised red cabbage and Brussels sprouts
	or
To Start	Barramundi with green peas and Goolwa pipis
GB's bread and butter	
	Accompanied by a green leafy salad with a sweet lemon dressing
First Entrée	
Chicken liver parfait served with house-made brioche and saltbush	Dessert
or	Veliche dark chocolate gateaux with chocolate mousse
SA Hiramasa Kingfish, Fremantle octopus, caper vinaigrette	and raspberry sorbet
and celery	or
	Lemon tart with meringue and served with crème fraîche
Second Entrée	
Globe artichoke à la barigoule with black olive crumble and croutons	



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 Lemon tart with meringue and served with crème fraîche







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

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



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 bavaroise 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





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







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



Day Delegate

Package Two	Packa
Arrival tea and coffee	Arriva
Morning Tea	Morni
Countryside frittata	Avoca
Banana bread	Mini c
Working Lunch	Work
Turkish bread with assorted fillings	Charc
Grain salad with yuzu dressing Fennel salad with walnuts	Niçois
Coq au vin Duck fat roasted potatoes	Quich
Profiteroles	Mini p

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



Beverages

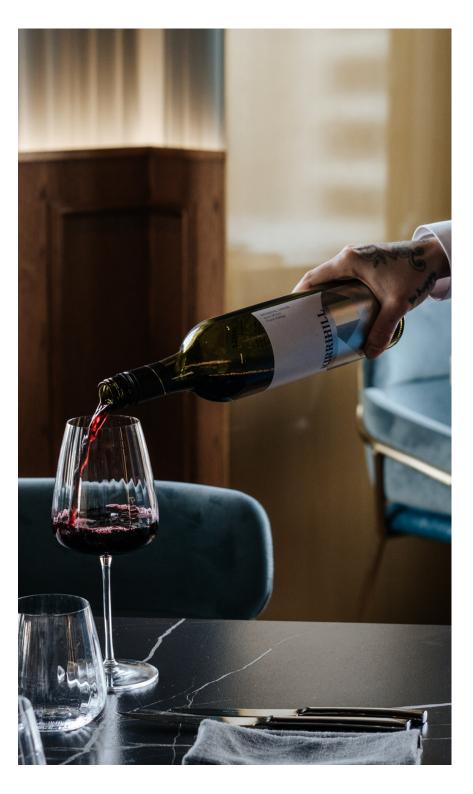
Sofitel Package

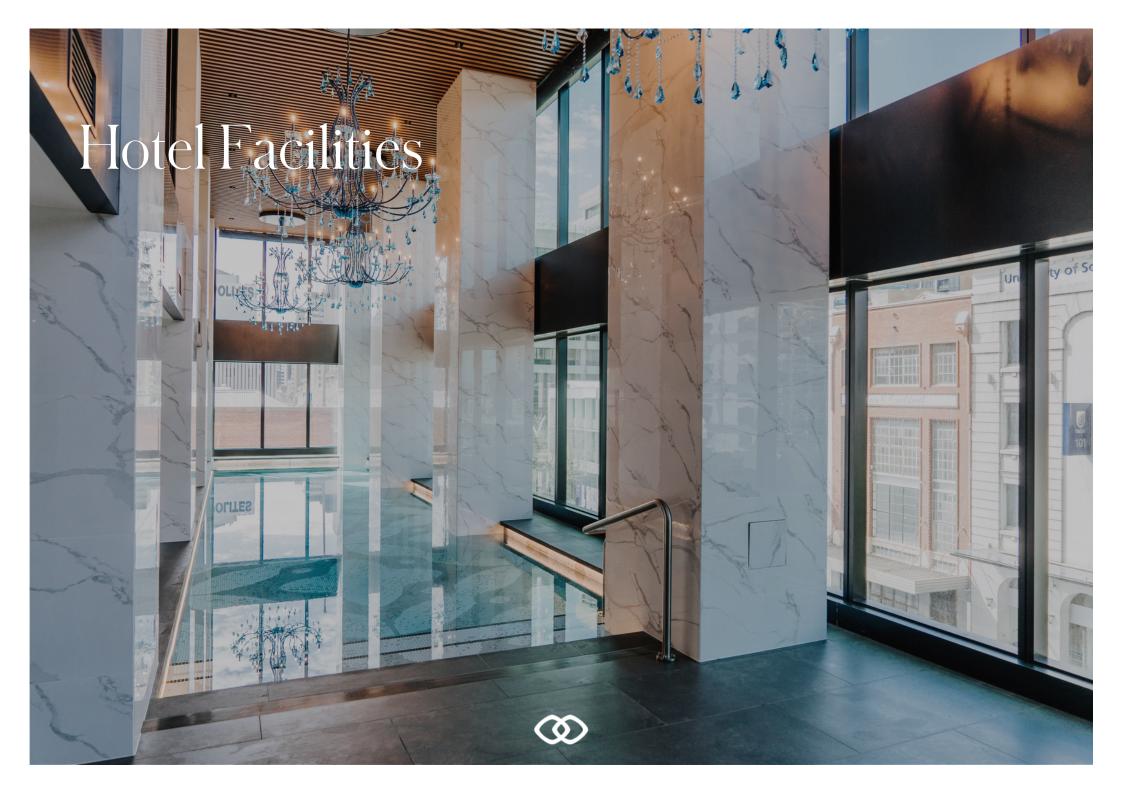
Veuve Ambal Blanc de Blancs Kirrihill Regional Series Clare Valley Riesling Kirrihill Regional Series Clare Valley Shiraz Heineken Soft drinks and juices

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.







Services and Amenities

251 guest rooms and suites

Indulge in unapologetic luxury at Sofitel Adelaide, where old-world detailing meetings 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 <u>Privé Hair Australia</u> Enhanced meeting and corporate offerings with <u>Beyond the Boardroom</u> In-house wellbeing services with <u>NHWB</u>

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.



Sofitel Adelaide 108 Currie Street, Adelaide South Australia, 5000

Please contact our Sofitel Event Sales team for all enquiries and pricing: <u>adelaide.events@sofitel.com</u>

www.sofiteladelaide.com.au