

S O F I T E L  
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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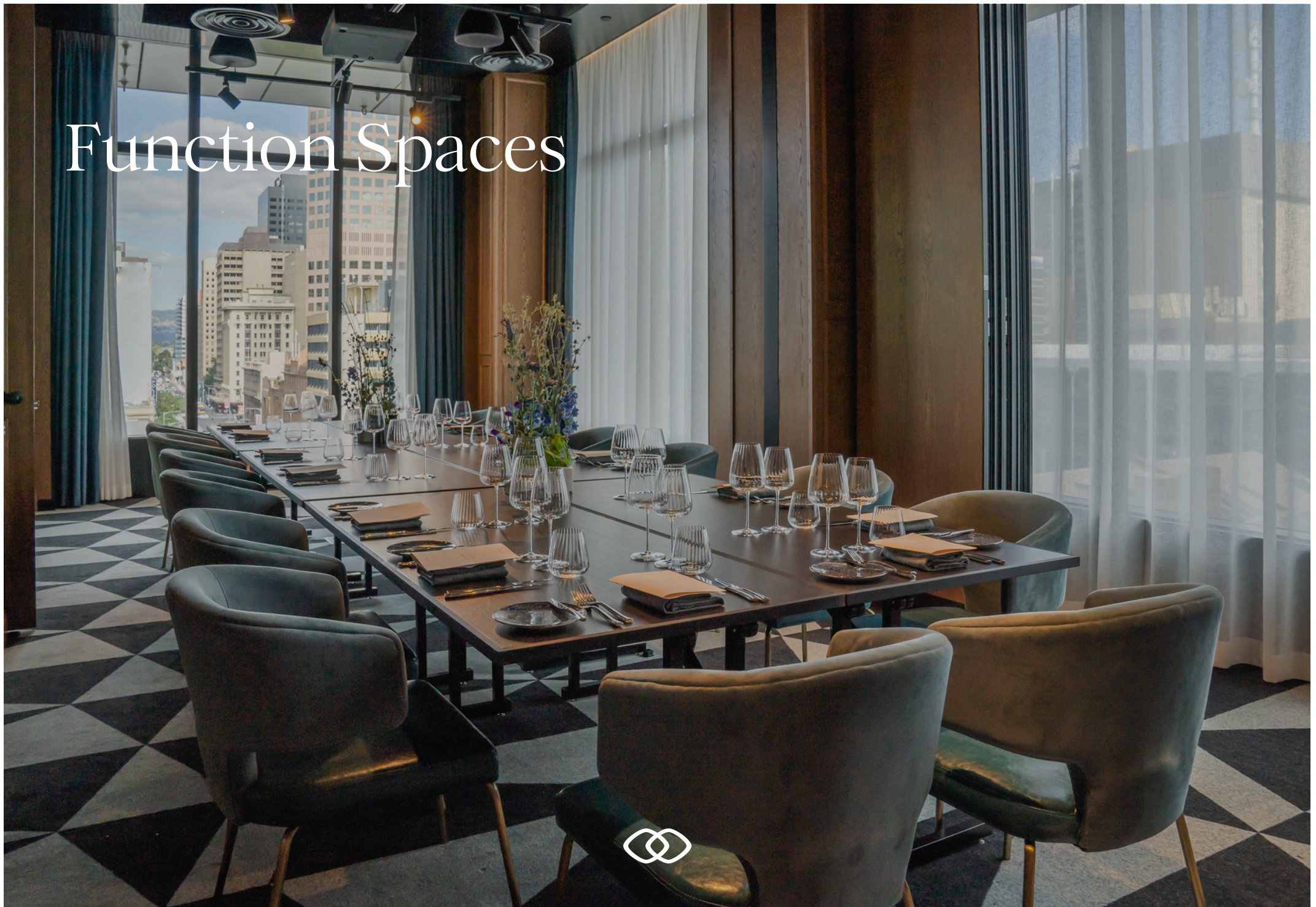
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# Function Spaces



# Capacity

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

Grilled asparagus with puffed rice, wasabi and sauce gribiche

or

Farmhouse terrine with celeriac remoulade, cornichons  
and toasted bread

**Second Entrée**

Coquilles Saint-Jacques with Tasmanian scallop, Jerusalem  
artichoke and olive tapenade

**Main**

Confit de canard with braised red cabbage and Brussels sprouts  
or

Barramundi with green peas and Goolwa pipis

Accompanied by a green leafy salad with a sweet lemon dressing

**Dessert**

Veliche dark chocolate gateaux with chocolate mousse  
and raspberry sorbet

or

Lemon tart with meringue and served with crème fraîche



*Sample Menu*

# Plated to Share

**To Start**

GB's bread and butter

**Entrée**

Grilled asparagus with puffed rice, wasabi and sauce gribiche  
and

Farmhouse terrine with celeriac remoulade, cornichons  
and toasted bread

**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





## *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**

Wellington wagyu beef sausage roll with house-made HP sauce

Gin-cured salmon Paris-Brest with dill Neufchâtel

Gruyère and corn beignet

Pulled pork en croûte with Calvados-soaked baby apples

Reuben finger sandwich with Swiss cheese and Russian dressing  
on rye sourdough

## **Sweet**

Passion fruit éclair with torched meringue

Custard tart with rhubarb

Mandarin and black sesame petit gâteau with sesame dacquoise

Pina colada with pickled pineapple, coconut foam and micro coriander

Scones with strawberry and vanilla 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 and 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 and 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 Riesling  
Kirrihill Regional Series Shiraz  
Heineken  
Soft drinks and juices

## **Appellation Package**

Veuve Ambal Blanc de Blancs  
Riposte The Stiletto Pinot Gris  
Maxwell Four Roads Grenache  
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, evening drink or a refreshing lighter meal throughout the day.

## **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**

Event styling services by [The Stylist's Guide](#)

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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[www.sofiteladelaide.com.au](http://www.sofiteladelaide.com.au)