SOFITEL
ADELAIDE

Conferences and Events

Festive Season

Festive Dining

As the year draws to a close and the magic of Christmas and New Year's approaches, we invite you to celebrate the season with us at Sofitel. We've thoughtfully curated a selection of festive experiences designed to bring your loved ones together, with delicious flavours, joyful moments and a touch of French elegance.

Gather with your friends and family this festive season and celebrate Christmas and New Year's at Sofitel. Enjoy delicious food, joyful moments and a beautiful setting as you make memories together.

Discover our festive experiences:

Christmas Lunch
Click here to book

Christmas Dinner
Click here to book

New Year's Eve Family Dinner
Click here to book

New Year's Eve Celebration Dinner
Click here to book

Festive Offer

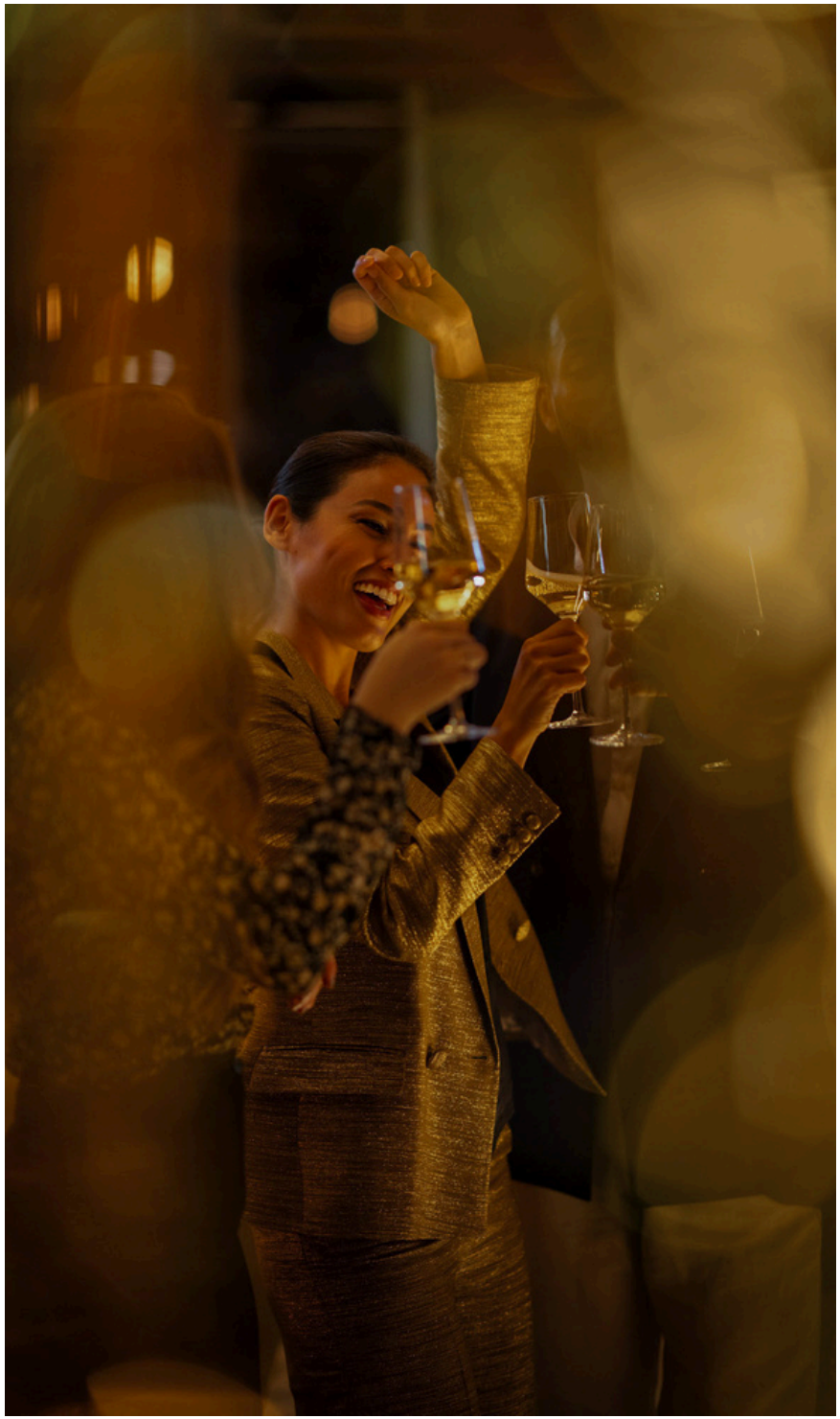
Make Your End-of-Year Event One to Remember.

Celebrate the festive season in style at Sofitel Adelaide.
From 1 October to 14 December 2026, bring your team together and make your end-of-year celebration truly memorable with a selection of complimentary festive additions.

When you book and host your eligible event during this period, enjoy:

- Go in the draw for a chance to win a $1,500 hotel voucher.
- Bubbles on arrival
- 30 minutes of canapés on arrival
- Festive styling
- Double ALL Accor Reward points on your eligible event booking

Additional terms and conditions may apply. Please contact our Events team directly for further details.
adelaide.events@sofitel.com



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.

SUSTAINABLE TOURISM CERTIFIED

Contents

Function Spaces

07. Capacity

08. Symphony

09. Garçon Bleu

10. Executive Boardroom

11. Soirée

12. The Presidential Suite

Menus

14. Plated

15. Plated to Share

16. Optional Add-Ons

17. Canapé

18. High Tea

19. Breakfast

20. Day Delegate

21. Day Delegate

22. Beverages

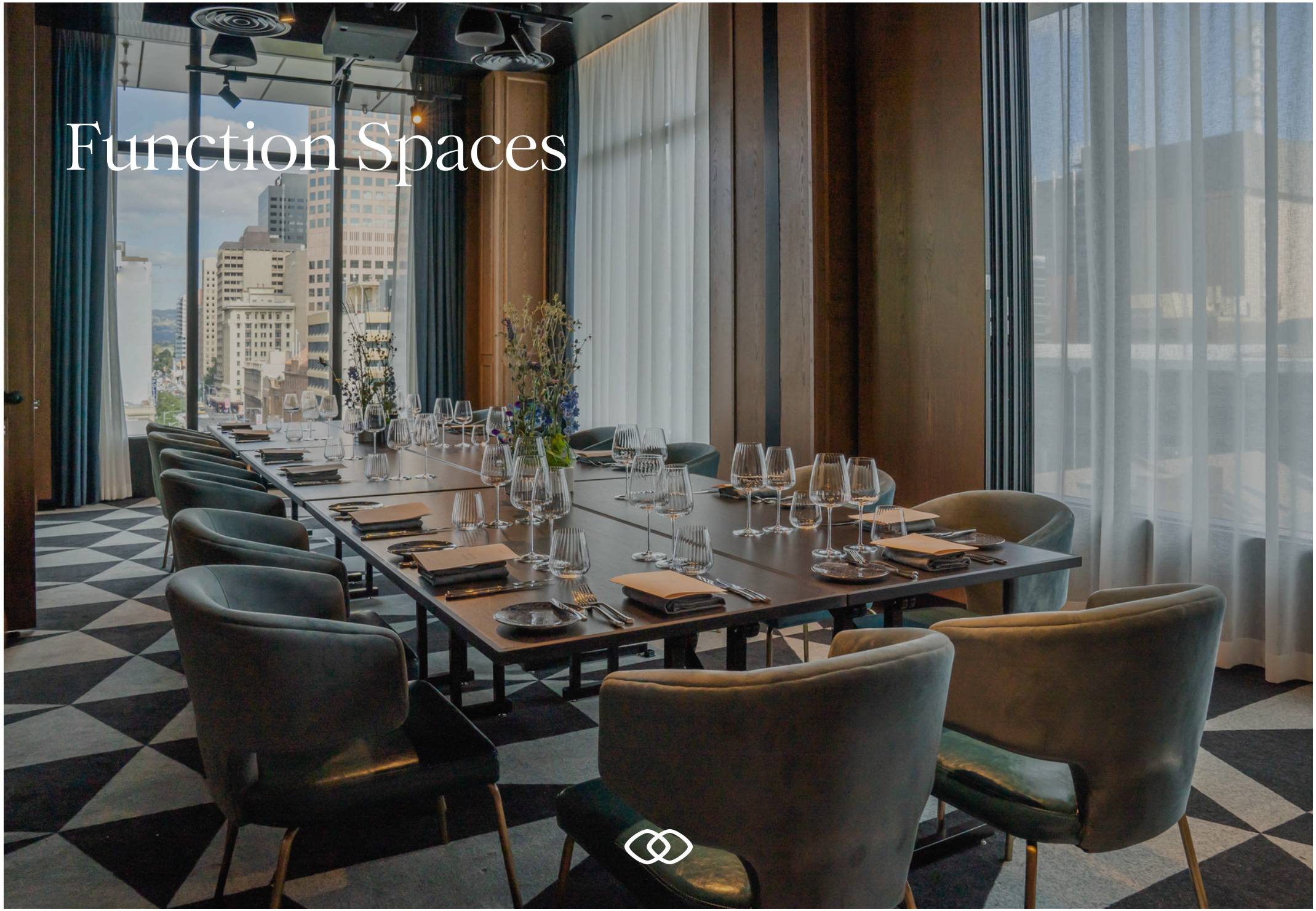
23. Beverages

Hotel Facilities

25. Service and Amenities

Contact

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	-	-
Soirée	102m^2	60	-	30	-	-
The Presidential Suite	110m^2	15	-	6	-	-

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.

Function space

Soirée

Also located on Level 10, the Soirée Room is a beautifully appointed venue crafted for moments that call for intimacy, elegance, and a distinctly boutique ambiance. Filled with natural light from floor-to-ceiling windows, the space captures elevated views across the Adelaide skyline, providing a striking backdrop for both daytime and evening occasions.

This refined room is ideal for private dining, executive meetings, creative workshops, or cocktail gatherings. Flexible furnishings allow you to tailor the setting to your needs, while the adjoining Wine Room offers an additional space for breakout conversations or more personal moments. Private bathrooms and considered design details enhance the experience, ensuring comfort and discretion for every guest.

The Soirée Room hosts up to 30 guests in a boardroom configuration and up to 60 for cocktail events, making it a sophisticated and self-contained choice for those seeking an elevated setting in the heart of Adelaide.

Function space

The Presidential Suite

Located on Level 24, the Presidential Suite offers an exceptional blend of luxury, privacy, and refined style for the most elevated gatherings.

Designed for executive retreats, VIP meetings, or intimate celebrations, this expansive suite provides an atmosphere of effortless sophistication, complete with bespoke furnishings, premium amenities, and uninterrupted views stretching across the Adelaide skyline.

The suite's considered design elevates every moment, with refined décor and generous living spaces that evoke the ease of a modern residence. These elements come together to create an atmosphere that is both intimate and impeccably polished, offering guests a setting that feels exclusive, comfortable, and effortlessly elegant.

Accommodating up to 6 guests for lunch or dinner and up to 15 for cocktail-style events, the Presidential Suite offers a truly elevated and memorable setting high above the city

Menus

Sample Menu

Set Menu

2-course, 3-course or 4-course
Optional upgrade - alternate drop, organiser choice, or guest choice

To Start
Garçon Bleu's bread and butter

First Entrée
Prawn Cocktail, avocado, fish roe, bread crouton (DF, GFO)
or
Soupe a` L`Oignon, brioche, Gruyere cheese (VO, VEG, DFO, GFO)

Second Entrée (4 course menu only)
Gratin D`Asperge, besciamel, hazelnut, Prosciutto (VEG Op, GFO)

Main
Beef Cheek Bordolaise, pommes pure, Lardons, Red Wine (DFO, GF)
or
NT Barramundi parsnip, curry vinagrette, pinenut, capers (DF,GF)

Accompanied by a green leafy salad with a sweet lemon dressing

Dessert
Spiced Crème Brûlée., lemon & green cardamom crumble (GF)
or
Passionfruit Tart, meringue | crème fraîche (GF)

V Vegetarian | VO Vegetarian option | Ve Vegan
GF Gluten free | GFO Gluten free option | DF Dairy free | DFO Dairy free option | NF Nut free option
(A) Australian origin | (I) Imported origin | (M) Mixed origin

Sample Menu

Plates to Share

To Start

Garçon Bleu's bread and butter

First Entrée

Prawn Cocktail, avocado, fish roe, bread crouton (DF, GFO)

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or

NT Barramundi parsnip, curry vinagrette, pinenut, capers (DF, GF)

Accompanied by a green leafy salad with a sweet lemon dressing

Dessert

Spiced Crème Brûlée., lemon & green cardamom crumble (GF)

or

Passionfruit Tart, meringue | crème fraîche (GF)

Sample Menu

Optional Add-Ons

Sides to share

Pommes Frites with seaweed seasoning (V/GF/DF)

Green Leafy Salad, sweet lemon dressing (V/GF)

Charred Broccolini, toasted almond flakes, chilli, extra virgin olive oil (VE/GF/DF)

Pomme Mousseline, creamy mashed potato (V/GF)

Sample Menu

Canapé

Cold

Kangaroo Island Gin cured Port Lincoln Kingfish, cream fraiche, Avruga, Dill dust on blinis (A)
SA Peruvian Ceviche, Avocado mousse, finger lime (GF) (A)
Beef Tartare, Truffle aioli, crispy leek, Cassava Cracker (GF)
Sheep's Curd, Confit Grapes, Thyme, Bruschetta (V)
Duck Parfait, Charred onion puree, Granny smith Julienne on Melba toast
Whipped Goat cheese, Fig, Balsamic, Prosciutto, Sorrel (GF)
Smoked Eggplant, Harissa, Artichoke crisp, Crostini (Vegan)
Confit Cherry Tomato, Pesto, Bocconcini, Fried Basil, Bruschetta (V)
Watermelon Gazpacho Shot (DF)

Hot

Escargot and Fungi Vol au Vent
Gua Bao – Pork Belly, Hoisin, Kewpie, Coriander-Chilli
Pea & Mint Croquette with Sriracha Mayo (Vegan)
Jalapeno Cheese Poppers, Aji Verde (V)
Fried Chicken, Kimchi, Charcoal Slider Bun
Tomato-Basil Arancini, Pesto Mayo (V)
Cheese and Bacon Bonbon
Tempura Prawns with Chilli Jam (A)

Sweet

Kalamansi Meringue Tart (GF)
Macaroon (GF/CN)
Profitroles

*3, 5 or 8 Canapes per person

Sample Menu

High Tea

Savoury

Pirozhki | Spiced Margra Lamb | Chimichurri

Blinis | Smoked Salmon | Cream Cheese | Chives

Buffalo Mozzarella | Tomato | Mint | Sandwiches (V, no eggs)

Croque Monsieur | Mushroom | Swiss Gruyere (V, no eggs)

Sweet

Medovik Cake | Bush Honey | Almonds

Gingerbread Sable | Vanilla Mousse (GF)

Napolean | Cassis | Yoghurt & Thyme Custard (NF)

Zephyr | Strawberry | Rose Water | Crème Chantilly (Ve, GF, NF)

Cranberry Scones | Clotted Cream | Seasonal Fruit (NF)

Sample Menu

Breakfast

Plated

Shared to Table

Selection of Danishes and croissants
Selection of fresh fruit (GF/VG/DF)
Bircher muesli (CN)

Individually Plated Hot Items

Scrambled eggs (GF)
Chicken and spinach sausage (DF)
Hashbrowns (DF)
Baked beans (GF/DF)
Semi-dried tomato (GF/DF)

Juices, coffee and tea to enjoy at leisure

Continental Buffet

Fresh seasonal fruit (GF/DF/VG)
Assorted sweet pastries
Assorted savoury croissants
French brioche bread
Local preserves (GF/DF)
Bircher muesli (CN)
Yoghurt (GF)

Juices, coffee and tea to enjoy at leisure

Sample Menu

Day Delegate

Package One

Arrival tea and coffee

Morning Tea

Ham & Cheese filled Croissant

Berry Friand (GF)

Working Lunch

Salads

Garden Salad with French Vinaigrette (V/GF/DF)

Greek Salad: Cucumber | Tomatoes | Olives | Feta (V/GF)

Cold

Norwegian Smoked Salmon, Cream cheese Sandwiches (GFO) (I)

Hot

Beef Bourguignon with Mash

Side

Soy-Honey-Ginger Pumpkin (V/GF/DF)

Desert

Brownie with Mascarpone Chantilly

Afternoon Tea

Spinach and Feta Quiche (V)

Profitroles

Sample Menu

Day Delegate

Package Two

Arrival tea and coffee

Morning Tea

Blue Cheese, Caramelized onion, and Walnut Puff (V)

French Gourmandise Danishes (V)

Working Lunch

Salads

Roquette | Beetroot | Goat Cheese | Chili (V/GF)

Broccoli | Almond | Ranch (V/GF/CN)

Cold

Chicken, Tomato relish, Avo, Kewpie, Lettuce wrap

Hot

SA Baked Fish with Lemon-Caper-Butter sauce (A)

Side

Maple Glazed Carrots, Almonds (VG/GF/CN)

Desert

Cheesecake of the day

Afternoon Tea

Mini Quiche Lorraine

Lemon Meringue Tarts

Package Three

Arrival tea and coffee

Morning Tea

Sundried Tomato, Ricotta, Spinach filled Foccacia Sandwich (V)

Chocolate Almond Croissant (V/CN)

Working Lunch

Salads

Bistro Salad |Cos | Pickled onion | Barossa Bacon | Walnuts (GF/DF/CN)

Kipler Potatoes | Chorizo | Chive-Mayonnaise (DF)

Cold

Prosciutto, Pear, and Ricotta Open Sandwich (GFO)

Hot

Teriyaki Chicken with Rice (GF/DF)

Side

Honey roasted root vegetables. (V/GF/DF)

Desert

Kalamansi Meringue Tart (GF)

Afternoon Tea

Sausage roll with Smoked Tomato Relish

Macaroons

Sample Menu

Beverages

Sofitel Package

Veuve Ambal Blanc de Blancs
Rockbare Pinot Gris
Rockbare Shiraz
Heineken
Kirin Ichiban
Pipsqueak Apple Cider
Soft drinks and juices

Appellation Package

Veuve Ambal Blanc de Blancs
Mitchel Pinot Gris
Willunga 100 Grenache
Heineken
Kirin Ichiban
Pipsqueak Apple Cider
Soft drinks and juices

Sample Menu

Beverages

Sommelier's Package

Hentley Farm Blanc de Noir

Barrett Uley Vineyard Chardonnay

Sidewood Estate Shiraz

Heineken

Kirin Ichiban

Pipsqueak Apple Cider

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 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, 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

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

www.sofiteladelaide.com.au