



Indulge your *Festive Season*
with a *French Zest*

S O F I T E L
AUCKLAND VIADUCT HARBOUR

Corporate Christmas Event Packages

Joyful Indulgence - \$189.00 per person

- Exclusive venue hire
- 3 hour gold beverage package
- 3 course plated set menu [1 entrée, 1 main course, 1 dessert]
- Christmas crackers on table
- Min 20 people required for booking

Early bird price \$160 (First 5 group bookings)



Festive Buffet Celebration - \$224.00 per person

- Exclusive venue hire
- 3 hour gold beverage package
- Bread rolls & butter, cold cuts & cheese, 3 salads, 3 mains, 2 seafood, 2 sides, 3 desserts
- Christmas crackers
- Min 40 people required for booking

Early bird price \$189 (First 5 group bookings)



Social Elegance - \$146.00 per person

- Exclusive venue hire
- 2 hour gold beverage package
- 6 x canapés per guest
- Charcuterie & cheese grazing station
- Christmas crackers
- Min 20 people required for booking

Early bird price \$123 (First 5 group bookings)

Offer valid for bookings made between 20 August until 20 December 2024
for events held between 1 September until 20 December 2024

For bookings please contact Mais Kawar, Conference & Events Sales Executive

mais.kawar@sofitel.com



Joyful Indulgence

Set Menu

ENTRÉE

Fennel and Grapefruit Salad

Farm lettuce, black olive, walnut dressing, goat cheese

MAIN COURSE

Pan-Seared Market Fish

Green pea purée, honey-glazed baby carrot, beurre blanc

or

'Freedom Farms' Crispy Pork Belly

Cauliflower, Granny Smith apple, broccolini, jus

DESSERT

Classic French Lemon Tart

With basil crème fraîche



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Festive Buffet Celebration

Chilled Seafood Selection

Chilled oysters with shallot mignonette
Mills Bay marinated mussels

Salads

Pear & apple Waldorf salad with cranberries
Classic Caesar with garlic croutons, parmesan & dressing
Greek salad, olive, feta cheese, balsamic dressing

Cold Meats & Cheeses

Presentation of international cheeses with port poached figs & nuts
Sliced Serrano ham & cold meats board
Marinated olives
Assorted crackers & dried fruit

Hot Items

White market fish, braised fennel & lemon beurre blanc
Angus pure ribeye with peppercorn jus
Honey bourbon glaze Bordeaux champagne ham, apple sauce
Roasted vegetables, herbs & garlic butter
Honey & spice roasted potatoes with pecans
Green beans with toasted almonds

Desserts

Christmas pudding with brandy anglaise
Apple frangipane tart
Mini petit fours selection (3 pc) / Berry mille-feuille, sea buckthorn
dark chocolate mousse, coconut tropical



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Social Elegance

Canapés

Pork belly skewers with caramel sauce

Avocado and prawn cocktail toasts

Beetroot & rye tartines

Fresh date, goat cheese, pecans

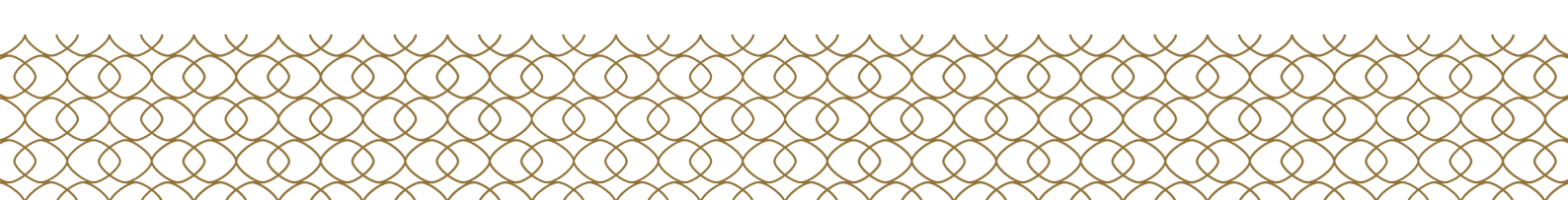
Lamb kofta, mint yoghurt & pine nut

Strawberry champagne tartlets



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Beverage Package

Beer

Steinlager Range (Pure / Pure Light)

Corona Extra

Wines

Romeo & Juliet Prosecco

The Grayling

Sauvignon Blanc

Pinot Gris

Chardonnay

Pinot Noir

The Ned, Rosé



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