FESTIVE CELEBRATIONS

AT SOFITEL MELBOURNE ON COLLINS

PRE-CHRISTMAS CELEBRATION AT No35 RESTAURANT

Christmas 'Joie de Vivre' comes alive in Melbourne during December at No35.

The restaurant on level 35 offers a joyous atmosphere with panoramic views creating a perfect setting for Christmas.

LUNCH CELEBRATIONS

Indulge in an abundant festive lunch buffet including fresh seafood, carvery of meats, variety of salads, delightful array of desserts and French inspired patisserie.

Monday to Friday – 12:00pm – 2:30pm
$79 per person or $115 per person* including beverages
Children 6 - 11 yrs $40, 3 - 5 yrs $25

Sunday- 12:30pm – 3:00pm
$130 per person * including beverages
Children 6 - 11 yrs $70, 3 - 5 yrs $40 *

DINNER PARTY CELEBRATIONS

Rejoice with friends, clients or colleagues in a festive group celebration of 9 or more adults.

$95 per person* for a 2 course set menu
$115 per person* for a 3 course set menu
Children price $15 per dish

All offers are valid from 13 December to 21 December 2018.
Sunday Brunch valid from Sunday 2 December to 23 December 2018.
**Standard Accor Plus member discount applies.*

PRE-CHRISTMAS CELEBRATION

MENU

COLD ITEMS

Handmade country terrines, chutneys & pickles
Marinated rare roast beef with Asian salad GF, DF
Forest mushroom & roasted red capsicum frittata GF, V
Smoked & cured meats, humus & pesto dips
Seafood cocktails GF
Marinated char grilled vegetables, slow roasted tomatoes, artichokes with fresh basil, olive oil GF, DF, V, VG
Tasmanian smoked salmon & gravlax, capers, onions & lemon GF, DF

SOUP

Roasted pumpkin & ginger GF, V

SEAFOOD BUFFET ON ICE

Crystal Bay prawns with cocktail sauce and lemon GF, DF

SALADS

Classic Caesar salad GF
Vietnamese poached chicken salad, crispy shallots DF
Spiced couscous, summer vegetables harissa dressing V,VG,DF
Char-grilled broccoli salad, shaven fennel, dried cranberries, citrus dressing GF,DF, V, VG

VEGETABLES AND POTATOES

Roasted chat potatoes with thyme GF, V, VG
Steamed seasonal vegetables GF, DF, V, VG

HOT ITEMS

Braised beef Bourguignonne, button mushroom, smoked bacon & parsley croutons GF, DF
Seared marinated king salmon, crispy noodles, spring onion & coriander GF, DF
Fried buttermilk chicken, Piri-piri sauce, pickled okra GF
Seafood style gumbo-tiger prawn, chorizo, fresh mussels, clams & fresh tomato GF, DF
Spinach gnocchi, woodland mushrooms, parmesan cream V

CARVERY

Honey glazed leg of ham, grain Mustard Sauce
Traditional roast turkey, cranberry sauce GF, DF

DESSERTS

Warm traditional Christmas pudding, with brandy sauce V
Chocolate Yule log V
Madagascan vanilla and brûlée GF, V
Tropical pavlova GF
Mango yoghurt mousse GF
Classic Tiramisu
Cherries, pineapple, watermelon and mango GF,DF, V, VG
Lemon meringue tartlets V
Black forest gateau GF
Pink Champagne, watermelon with fresh mint jelly GF, DF
Cheese platter GF

GF- Gluten free, DF - Dairy Free, V – Vegetarian, VG – Vegan, CN – Contains Nuts
*Kindly note menu items are subject to change

FESTIVE HIGHTEA AT SOFI'S LOUNGE

Create a festive gathering at the 'Paris End' of Collins Street with family and friends by booking a Yuletide Tea in Sofi's Lounge.

WEEKDAY AFTERNOON TEA

Traditional three tiered stands, featuring delicate finger sandwiches, freshly baked scones and a selection of homemade French pastries. Afternoon tea is accompanied by a glass of Rococo Premium Cuvée and your choice of unlimited tea or espresso coffee.

Monday to Friday
$49 per person *
Children 6 – 11 yrs $25, 3 - 5 yrs $15

WEEKEND HIGH TEA

Buffet selection of elegant finger sandwiches, hot and cold savouries, freshly baked scones, a selection of homemade French pastries and a chocolate fountain.
High tea is accompanied by a glass of Rococo Premium Cuvée and your choice of unlimited tea or espresso coffee.

Saturday to Sunday – 3:00pm – 5:00pm
$80 per person* including glass of Rococo Premium Cuvée
Children 6 – 11 yrs $45, 3 - 5 yrs $25

All offers are valid from 1 to 22 December 2018.
** Standard Accor Plus Member discount applies.*

CHRISTMAS EVE AT No35 RESTAURANT

Twas was the day before Christmas, and all through the house not a creature was stirring – because they had all left to celebrate early at Sofitel Melbourne On Collins.

DINNER

The night before Christmas will be a joyous affair as you take advantage of a festive inspired buffet, including a beverage package with select beer, wine and soft drinks.

24 December 2018
5:30pm – 7:30pm and 8:15pm – 10:00pm

$145 per adult including free-flowing beverages from the classic beverage package
Children 6 - 11 yrs $70, 3 - 5 yrs $40

Accor Plus Members
$125 per adult including free-flowing beverages from the classic beverage package
Children 6 - 11 yrs $60, 3 - 5 yrs $35

** Prepayment is required at the time of booking. Accor Plus members discounts do not apply.*

CHRISTMAS EVE AT THE ATRIUM ON 35

Keep the merriment flowing and raise a glass to the year at the Atrium Bar on 35.

LUNCH & DINNER

24 December 2018 – From 9:00am to late
Guests are welcome to book a table at the Atrium and order from the Atrium bar menu.

AFTERNOON TEA

Three Tiered Afternoon Tea
24 December 2018 – From 2:30pm
$49 per adult

Selection of sandwiches
Freshly baked Homemade scones served with whipped cream, lemon curd and strawberry jam
Complimented by a selection of Sofitel's Christmas inspired desserts by Chef David Hann

CHRISTMAS DAY AT NO35 RESTAURANT

Experience a 'Joyeux Noël' as we ensure that the most festive day of the year is a delicious and care-free experience in the light-filled surrounds of No35.

BREAKFAST BUFFET

From 6:30am to 10:30am
$45 per adult *

LUNCH

Be greeted with a flute of Taittinger Champagne and the sound of festive music. Savour a sumptuous buffet filled with fresh seafood, carvery of meats, salads, a delightful range of desserts and free flowing beverages from the luxury beverage package with a special visit from Santa.

12:30pm – 3:00pm
$325 per person * including Prestige Beverage Package

DINNER

Take time to savour the festive lights of Melbourne, twinkling below with the breathtaking views from No35. Delight in a festive buffet dinner filled with seafood, meats, an array of desserts and a classic beverage package.

5:45pm – 7:45pm or 8:30pm – 10:30pm
$175 per adult * including unlimited Prestige Beverage
Children 6 – 11 yrs $70, 3 – 5 yrs $40

** Prepayment is required at the time of booking. Accor Plus members discounts do not apply.*

CHRISTMAS DAY AT NO35 RESTAURANT

MENU

COLD ITEMS

Handmade Country terrines, chutneys & pickles
Marinated rare roast beef with Asian salad GF, DF
Forest mushroom and roasted red capsicum frittata GF, V
Smoked and cured meats, Humus & pesto dips
Morton Bay bug, seafood cocktail GF, DF
Marinated char grilled vegetables, slow roasted tomatoes, artichokes with fresh basil, olive oil GF, DF, V, VG
Salmon and kingfish sashimi selection, wasabi and soy sauce GF, V
Tasmanian smoked salmon & gravlax, capers, onions & lemon GF, DF

SEAFOOD BUFFET ON ICE

Local oysters GF, DF
Crystal Bay prawns with cocktail sauce and lemon GF, DF
Green lip mussels

SALADS

Classic Caesar salad GF
Vietnamese poached chicken salad, crispy shallots DF
Spiced couscous, summer vegetables harissa dressing V, VG, DF
Char-grilled Broccoli salad, shaven fennel, dried cranberries, citrus dressing GF, DF,V, VG, CN

HOT ITEMS

Braised beef Bourguignonne, button mushroom, smoked bacon & parsley croutons GF, DF
Seared marinated king salmon, crispy noodles, spring onion & coriander GF, DF
Fried buttermilk chicken, Piri-piri sauce, pickled okra GF
Seafood style gumbo-tiger prawn, chorizo, fresh mussels, clams & fresh tomato GF, DF
Spinach gnocchi, woodland mushrooms, parmesan cream V

SOUP

Roast pumpkin & ginger Soup GF, V

VEGETABLES AND POTATOES

Roasted chat potatoes with thyme GF, V, VG
Steamed seasonal vegetables GF, DF, V, VG

CARVERY

Roast striploin of Victorian beef, Shiraz jus GF, DF
Honey glazed leg of ham, grain Mustard Sauce
Traditional roast turkey breast, cranberry sauce GF, DF
Baked Tasmanian salmon with Champagne sauce
Roast loin of high country pork, apple sauce GF,DF

DESSERTS

Warm traditional Christmas pudding, with brandy sauce V
Warm apple and blackberry crumble with double cream
Spiced fruit mince pies V
Chocolate Yule log V
Madagascan vanilla and brûlée GF, V
Tropical pavlova GF
Mango yoghurt mousse GF
Classic Tiramisu
Mixed berry turron
Cherries, pineapple, watermelon and mango GF,DF, V, VG
Lemon meringue tartlets V
Black forest gateau GF
Pink Champagne, watermelon with fresh mint jelly GF, DF

Chocolate fountain with Turkish delight, strawberries, pineapple, melon and marshmallows

Cheese platter GF

GF- Gluten free, DF - Dairy Free, V – Vegetarian, VG – Vegan, CN – Contains Nuts
*Kindly note menu items are subject to change

CHRISTMAS DAY LUNCH AT LEVEL 35 WEST TOWER SUITES

High above Melbourne you will enjoy festive music, a buffet lunch selection filled with the finest fresh seafood, roast and carvery, fresh salads, festive desserts and free-flowing beer, wine and soft drinks from the prestige beverage package with a special visit from Santa.

25 December 2018
Commencing at 12:00pm concluding at 2:30pm
$280 per person *

GRAND BALLROOM LUNCH

Grand by name and grand by nature, the Sofitel Grand Ballroom is the perfect venue for a great family Christmas tradition. With a special appearance by Santa, you will be treated to a full festive buffet luncheon with a free-flowing classic beverage package and gifts for the kids.

25 December 2018 – 12:00pm to 2:30pm
$199 per adult **
Children 6 -11 yrs $75, 3 – 5 yrs $50

Accor Plus Members
$190 per adult **
Children 6 -11 yrs $64, 3 – 5 yrs $42

** Prepayment is required at the time of booking. Accor Plus members discounts do not apply.*

CHRISTMAS DAY LUNCH AT SOFI'S LOUNGE

With high ceilings and modern handcrafted chandeliers, the light filled vitality of Sofi's Lounge is an ideal venue for an elegant Christmas gathering.

Enjoy live festive entertainment from midday, gifts for the children and a buffet selection filled with the finest seafood, carvery, fresh salads, festive desserts and free-flowing beer wine and soft drinks included in the prestige beverage package.

25 December 2018
Commencing at 12:00pm and concluding at 2:30pm
$249 per adult *
Children 6 – 11 yrs $95, 3 – 5 yrs $60

Valid 25 December 2018 only.
** Prepayment is required at the time of booking. Accor Plus members discounts do not apply except at the Atrium Bar On 35.*

CHRISTMAS DAY

MENU

COLD ITEMS
Handmade Country terrines, chutneys & pickles
Marinated rare roast beef with Asian salad GF, DF
Forest mushroom and roasted red capsicum frittata GF, V
Smoked and cured meats, Humus & pesto dips
Morton Bay bug, seafood cocktail GF, DF
Marinated char grilled vegetables, slow roasted tomatoes, artichokes with fresh basil, olive oil GF, DF, V, VG
Salmon and kingfish sashimi selection, wasabi and soy sauce GF, V
Tasmanian smoked salmon & gravlax, capers, onions & lemon GF, DF

SEAFOOD BUFFET ON ICE
Local oysters GF, DF
Crystal Bay prawns with cocktail sauce and lemon GF, DF
Green lip mussels

SALADS
Classic Caesar salad GF
Vietnamese poached chicken salad, crispy shallots DF
Spiced couscous, summer vegetables harissa dressing V, VG, DF
Char-grilled Broccoli salad, shaven fennel, dried cranberries, citrus dressing GF, DF,V, VG, CN

HOT ITEMS
Braised beef Bourguignonne, button mushroom, smoked bacon & parsley croutons GF, DF
Seared marinated king salmon, crispy noodles, spring onion & coriander GF, DF
Fried buttermilk chicken, Piri-piri sauce, pickled okra GF
Seafood style gumbo-tiger prawn, chorizo, fresh mussels, clams & fresh tomato GF, DF
Spinach gnocchi, woodland mushrooms, parmesan cream V

SOUP
Roast pumpkin & ginger Soup GF, V

VEGETABLES AND POTATOES
Roasted chat potatoes with thyme GF, V, VG
Steamed seasonal vegetables GF, DF, V, VG

CARVERY
Roast striploin of Victorian beef, Shiraz jus GF, DF
Honey glazed leg of ham, grain Mustard Sauce
Traditional roast turkey breast, cranberry sauce GF, DF
Baked Tasmanian salmon with Champagne sauce
Roast loin of high country pork, apple sauce GF,DF

DESSERTS
Warm traditional Christmas pudding, with brandy sauce V
Warm apple and blackberry crumble with double cream
Spiced fruit mince pies V
Chocolate Yule log V
Madagascan vanilla and brûlée GF, V
Tropical pavlova GF
Mango yoghurt mousse GF
Classic Tiramisu
Mixed berry turron
Cherries, pineapple, watermelon and mango GF,DF, V, VG
Lemon meringue tartlets V
Black forest gateau GF
Pink Champagne, watermelon with fresh mint jelly GF, DF

Chocolate fountain with Turkish delight, strawberries, pineapple, melon and marshmallows

Cheese platter GF

GF- Gluten free, DF - Dairy Free, V – Vegetarian, VG – Vegan, CN – Contains Nuts
*Kindly note menu items are subject to change without notice

NEW YEAR'S EVE
AT NO35 RESTAURANT AND SUITES

There is no finer vantage point to view Melbourne's spectacular fireworks than from one of the city's tallest hotels, Sofitel Melbourne On Collins. Book our Level 35 Tower Suites or No35 restaurant to receive access to the best hospitality and views of the night.

NO35 EARLY DINNER

Enjoy an exquisite 4 course dinner by Chef Michael Harrison and a glass of Taittinger Champagne on arrival.

5:30pm – 7:30pm
$149 per adult
Children 6 – 11 yrs $65, 3 -5 yrs $40

LATE DINNER

Spectacular 6 course degustation dinner by Chef Michael Harrison including free flowing beer, wine and soft drinks from the luxury/ prestige beverage package with a celebratory flute of Taittinger Champagne at midnight.

Start at 8:30pm
No35: $375 per person **Tower Suites: $300 per person**

Guaranteed Window for additional $50 per table (subject to availability)

** Prepayment is required at the time of booking. Accor Plus members discounts do not apply.*

NEW YEAR'S EVE AT NO35 RESTAURANT AND TOWER SUITES

SIX COURSE MENU

MAIN MENU

Scallop ceviche with heart of palm, chilli, champagne & preserved lemon dressing

Yellowfin tuna tartare with green pea, yoghurt, yuzu kosho & mint

Roasted local asparagus with parmesan curd, cured egg yolk & watercress

Rabbit and foie gras terrine with compressed apples, leek vinaigrette & black garlic mustard

Wild clover Tasmanian lamb with confit shoulder, cutlets, goats curd, lemon puree & black olive jus

Yuzu kosho chocolate bar & milk textures

VEGETARIAN MENU

Sweetcorn, ginger & vanilla veloute with crème fraiche

Tempura fried zucchini flowers with toasted freekah, crushed peas, fromage blanc & orange vinaigrette

Roasted local asparagus with parmesan curd, cured egg yolk & watercress

Roasted broccoli* with sunflower seed cream, confit orange, garlic chips & black olive crumble

Salt baked celeriac with buckwheat polenta, mushrooms, kale, puffed wild rice & pyangana cheese

Yuzu kosho chocolate bar & milk textures