

S O F I T E L
MELBOURNE ON COLLINS

*2025 Festive
Celebrations Guide*

Festive Group Dining

in No35 Restaurant



S O F I T E L
MELBOURNE ON COLLINS

Group Menu

Entrees

HAM HOCK TERRINE, sauce gribiche, bitter leaves, sourdough toast
SALMON GRAVLAX, cucumber, dill, sweet mustard sauce, blini
GAZPACHO, royal red prawns, cucumber, basil

Mains

JOHN DORY, nantua sauce, diamond shell clam, daikon, fennel
CONFIT DUCK LEG, celeriac, choucroute, bay leaf, blackberry
IMPERIAL BLOSSOM TENDERLOIN, soubise, asparagus, madeira

Desserts

SPICED HONEY BRULÉE, pain d'épices
CHOCOLATE CREMEUX, Valrhona 70% chocolate, rum, cherry sorbet
ASSIETTE DE FROMAGE, condiments, bread selection

Lunch Celebrations

Tuesday to Friday
2 course \$82 | 3 course \$97

Dinner Celebrations

Monday to Saturday
2 course \$110 | 3 course \$130

FESTIVE OFFER from Monday, 24 November 2025
a complimentary welcome glass of sparkling wine on arrival

pricing also inclusive of chef's selection of two shared sides served with mains,
filtered coffee and tea to conclude.
Flat Accor Plus discount applicable: 25% (10–20 guests), 10% (21+ guests).

Reservations

Enquiry with our Groups Reservations Executives to discuss
semi-private, private, or general restaurant options for
your end of year celebrations, available Monday to Saturday.

[Sarah McNamara](#) | 03 9653 7717

[Jeanette Lee](#) | 03 9653 7868

Three-Tiered High Tea Menu

On Arrival

Glass of French sparkling wine

Sweet

Raspberry and chocolate Yule log

Vanilla and green apple Christmas tree with gingerbread sable

Dark chocolate and Griotte cherry choux snowball

Caramelia Valrhona crunch and spiced mandarin entremets

Savoury

Smoked turkey, cranberry wrap, sage mayonnaise

Cucumber, whipped feta and chives

Free range crushed egg, mayonnaise and cress

Artisan smoked leg ham with wholegrain mustard

Tasmanian smoked salmon, lemon and dill crème fraîche

Warm

Lobster, leek and asparagus quiche

Freshly baked sultana scones, strawberry preserve,
lemon curd and St. David Dairy cream

Served with a selection of Madame Flavour tea and espresso coffee

When

Saturday and Sunday in December | 12:30pm or 1:00pm

Pricing

Festive high tea \$110 | with free-flowing French sparkling \$145

Child (3-11yrs) \$50

Reservations

[Available online](#)

Restaurant Reservations are available

Monday to Saturday between 10:00AM – 4:00PM

on 9653 7744 or h1902-re13@sofitel.com

Festive High Tea

in No35 Restaurant



S O F I T E L
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Christmas Eve Lunch & Dinner

Wednesday, 24 December at No35 Restaurant



S O F I T E L
MELBOURNE ON COLLINS

Set Menu

Shared

PLATEAU DE FRUITS DE MER
oysters, prawns, mussels, clams, scallop ceviche
with fresh bread, blinis, lemon crème fraîche and salmon caviar

Second

BAY LOBSTER
nantua sauce, lemon, chives

Main

FILET DE BOEUF
Imperial Blossom tenderloin, potato pave, soubise, asparagus, madeira

Dessert

BOMBE ALASKA
vanilla parfait, raspberry sorbet, passionfruit

Lunch

12:30PM or 12:45PM - 3:00PM

Adult \$180 | Accor Plus Members \$160
Child (6-11yrs) \$90 | Child (3-5yrs) \$60

Dinner including a Classic Beverage Package

5:30PM or 5:45PM | 7:45PM or 8:00PM

Adult \$240 | Accor Plus Members \$220
Child (6-11yrs) \$95 | Child (3-5yrs) \$65

*Elevate your experience with guaranteed window seating at \$50 per person
Each seating time has duration of 2.5 hours*

Reservations

Available online

Restaurant Reservations are available
Monday to Saturday between 10:00AM – 4:00PM
on 9653 7744 or h1902-re13@sofitel.com

*Bookings are prepaid with a 7 day cancellation refund policy.
Menu is subject to seasonal availability and may change without notice.*

Set Menu

Chef Amuse

Shared

PLATEAU DE FRUITS DE MER

crab salad, oysters, prawns, mussels, clams, scallop ceviche with fresh bread, blinis, lemon crème fraîche and salmon caviar

Second

BAY LOBSTER

nantua sauce, lemon, chives

Main

FILET DE BOEUF

Imperial Blossom tenderloin, potato pave, soubise, asparagus, madeira

Dessert

CHRISTMAS BOMBE ALASKA

flavours of pavlova

*Lunch including a Premium Beverage Package
featuring Free-flowing Pommery Champagne*

12:30PM or 12:45PM - 3:30PM

Per person \$385

Dinner including a Classic Beverage Package

5:30PM or 5:45PM | 7:45PM or 8:00PM

Adult \$310 | Child (6-11yrs) \$95 | Child (3-5yrs) \$65

Elevate your experience with guaranteed window seating at \$50 per person

Reservations

Available online

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Monday to Saturday between 10:00AM – 4:00PM

on 9653 7744 or h1902-re13@sofitel.com

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Menu is subject to seasonal availability and may change without notice.

Christmas Day Lunch & Dinner

in No35 Restaurant



S O F I T E L
MELBOURNE ON COLLINS

Christmas Day Buffet Lunch

in Sofi's Lounge



Buffet Menu

Seafood

South Australian oysters
Crystal Bay King prawns
Moreton Bay bugs
Western Australian blue swimmer crab

Hot & Carvery

Honey glazed leg of ham
with grain mustard sauce
Traditional roasted Victorian turkey
with cranberry sauce
Baked Tasmanian salmon
with Champagne sauce
Roast rib Gippsland beef with Shiraz jus
Roast loin of high country pork
with apple sauce
Thai style red duck curry
with coconut rice
Slow cooked Riverina lamb,
summer vegetables with rosemary jus
Humpty Doo barramundi,
prawn roulade, lemongrass cream
Ricotta and spinach gnocchi,
confit leek, white bean cassoulet
Roasted chat potatoes
with thyme & garlic
Steamed asparagus, beans,
broccolini, baby carrots

Cold & Salads

Homemade confit duck rilette,
chicken parfait, cornichons
Bresaola, Coppa, Prosciutto, Salami
with pickles and chutneys
Spinach, leek, pea, mint frittata
Bocconcini marinated
with olive oil and basil
Marinated asparagus, roasted tomatoes,
artichokes with olive oil
Albert Pillows, Tasmanian smoked salmon
with crème fraiche and Oscietra caviar
Gravlax of salmon
with honey mustard and dill sauce
Classic Caesar salad
Vietnamese rice noodle vegetable salad
Zaatar chick pea, tomato, cucumber,
eggplant, capsicum, parsley, lemon
Roasted beetroot, pear, feta salad
with mint dressing

Dessert

White chocolate fountain
Warm Christmas pudding
with St Annes brandy sauce
Tropical pavlova
Pistachio and hazelnut Christmas tree
Dark chocolate and cherry choux
Summer berry and coconut yule log
Carmelia Valrhona chocolate,
mandarin entremet
Vanilla bean and raspberry panna cotta
Tropical fruit platter
Fruit mince pies

Details

Thursday, 25 December 2025
12:30PM - 3PM

Per person \$410 including a Premium Beverage Package
featuring Free-flowing Pommery Champagne and live music.

Reservations

[Available online](#)

Restaurant Reservations

9653 7744 or h1902-re13@sofitel.com

Monday to Saturday between 10:00AM – 4:00PM

Bookings are prepaid with a 7 day cancellation refund policy

Buffet Menu

Seafood

South Australian oysters
Crystal Bay King prawns
Seafood cocktail

Hot & Carvery

Honey glazed leg of ham
with grain mustard sauce
Traditional roasted Victorian turkey
with cranberry sauce
Baked Tasmanian salmon
with Champagne sauce
Roast striploin of Victorian beef
with Shiraz jus
Slow cooked Riverina lamb,
summer vegetables with rosemary jus
Humpty Doo barramundi with
ginger, garlic, soy, sesame broth
Char grilled Bannockburn chicken,
charred corn and chimichurri sauce
Ricotta and spinach gnocchi,
confit leek, white bean cassoulet
Roasted chat potatoes
with thyme & garlic
Steamed asparagus, beans,
broccolini, baby carrots

Cold & Salads

Homemade confit duck rilette,
chicken parfait, cornichons
Bresaola, Coppa, Prosciutto, Salami
with pickles and chutneys
Spinach, leek, pea, mint frittata
Bocconcini marinated
with olive oil and basil
Marinated asparagus, roasted tomatoes,
artichokes with olive oil
Albert Pillows, Tasmanian smoked salmon
with crème fraiche and Oscietra caviar
Gravlax of salmon
with honey mustard and dill sauce
Classic Caesar salad
Vietnamese rice noodle vegetable salad
Zaatar chick pea, tomato, cucumber,
eggplant, capsicum, parsley, lemon
Roasted beetroot, pear, feta salad
with mint dressing

Dessert

White chocolate fountain
Warm Christmas pudding
with St Anges brandy sauce
Tropical pavlova
Pistachio and hazelnut Christmas tree
Dark chocolate and cherry choux
Summer berry and coconut yule log
Caramelia Valrhona chocolate,
mandarin entremet
Vanilla bean and raspberry panna cotta
Tropical fruit platter
Fruit mince pies

Details

Thursday, 25 December 2025

12:00PM - 2:30PM

Adult \$310 including a Classic Beverage Package

Child (6-11yrs) \$95 | Child (3-5yrs) \$65

Reservations

[Available online](#)

Restaurant Reservations

9653 7744 or h1902-re13@sofitel.com

Monday to Saturday between 10:00AM – 4:00PM

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Christmas Day Buffet Lunch

in Sofitel Grand Ballroom



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New Year's Eve Première Dîner

in No35 Restaurant



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Set Dinner Menu

Chef Amuse

SELECTION DE LA MAISON

Oeufs Farci au vadouvan, Beignet de Canard, Blini au salmon gravlax

Entree

SCALLOPS

cauliflower, couscous, saffron vinaigrette

Main

FILET DE BOEUF

Imperial blossom tenderloin, soubise, asparagus, madeira

Dessert

BOMBE ALASKA

flavours of pavlova

When

Wednesday, 31 December 2025

5:30PM arrival

8:00PM finish

Adult \$245

including a glass of Pommery Champagne on arrival

Child (6-11yrs) \$95 | Child (3-5yrs) \$65

To dine on our Le Petit Prince menu

Elevate your experience with guaranteed window seating at \$50 per person

Reservations

[Available online](#)

Restaurant Reservations

9653 7744 or h1902-re13@sofitel.com

Monday to Saturday between 10:00AM – 4:00PM

Bookings are prepaid with a 7 day cancellation refund policy

Set Dinner Menu

Chef Amuse

SELECTION DE LA MAISON

Oeufs Farci au vadouvan, Beignet de Canard, Blini au salmon gravlax

First

GAZPACHO

royal red prawns, cucumber, basil

Second

SCALLOPS

cauliflower, couscous, saffron vinaigrette

Main

FILET DE BOEUF

Imperial blossom tenderloin, soubise, asparagus, madeira

Dessert

BOMBE ALASKA

flavours of pavlova

When

Wednesday, 31 December 2025

8:30PM or 8:45PM arrival

00:30AM finish

Per person \$395

including a Premium Beverage Package featuring Free-flowing Pommery Champagne

Elevate your experience with guaranteed window seating at \$50 per person

Reservations

[Available online](#)

Restaurant Reservations

9653 7744 or h1902-re13@sofitel.com

Monday to Saturday between 10:00AM – 4:00PM

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New Year's Eve Fête de Minuit

in No35 Restaurant



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