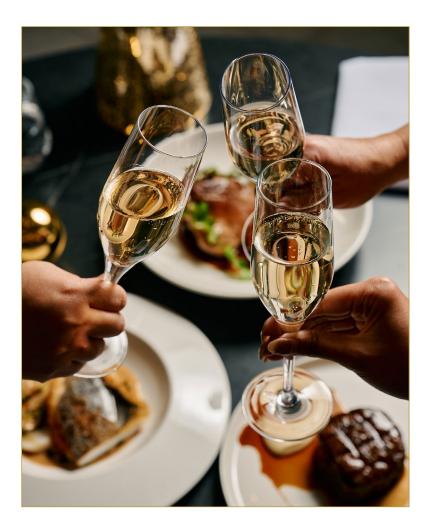
S O F I T E L
MELBOURNE ON COLLINS

2025 Festive Celebrations Guide

Festive

Group Dining

in No35 Restaurant





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'epices 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 fraiche

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

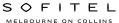
Restaurant Reservations are available Monday to Saturday between 10:00AM – 4:00PM on 9653 7744 or h1902-re13@sofitel.com

Festive

High Tea

in No35 Restaurant





Christmas Eve

Lunch & Dinner

Wednesday, 24 December at No35 Restaurant





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 BOEUE

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

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.

Christmas Day Lunch & Dinner

in No35 Restaurant





Christmas Day Buffet Lunch

in Sofi's Lounge



S O F I T E L

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 rillette, chicken parfait, cornichons
Bresaola, Coppa, Prosciutto, Salami with pickles and chutneys
Spinach, leek, pea, mint fritata
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

with mint dressing Dessert

Zaatar chick pea, tomato, cucumber,

eggplant, capsicum, parsley, lemon Roasted beetroot, pear, feta salad

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 12:30PM - 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 rillette. 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
Bookings are prepaid with a 7 day cancellation refund policy

Christmas Day Buffet Lunch

in Sofitel Grand Ballroom





New Year's Eve Première Dîner

in No35 Restaurant





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

Bookings are prepaid with a 7 day cancellation refund policy

New Year's Eve Fête de Minuit

in No35 Restaurant



