

MENU

CONFERENCES & EVENTS



Live the French way

S O F I T E L

SYDNEY DARLING HARBOUR

“

ERIC COSTILLE
EXECUTIVE CHEF

WE INVITE YOU TO DINE
AS THE FRENCH DO, AND
SAVOUR THE FLAVOURS
OF THIS PASSIONATELY
CRAFTED MENU.

YOU ARE IN GOOD HANDS.

”

Experience a world of culinary excellence, event expertise and cutting-edge AV at Sofitel Sydney Darling Harbour, voted Australian Luxury Hotel of the Year at the Hotel Management Awards. Between our Magnifique Ballroom, executive boardrooms flooded with natural light, elegant suites, top-floor Club Millésime offering breathtaking panoramic views of the city skyline, award-winning Champagne Bar, French-inspired restaurant Atelier by Sofitel, and chic Le Rivage pool bar, we have the perfect venue for your next event.



Contact us today

SOFITEL SYDNEY DARLING HARBOUR

12 DARLING DRIVE - SYDNEY NSW 2000

TEL 02 8388 8879 - H9729-SB5@SOFITEL.COM

WWW.SOFITELDARLINGHARBOUR.COM



04 Culinary Team

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16 Beverage Packages

21 Canapé Menu

26 Interactive Stations



V Vegetarian

LG Low gluten

VG Vegan

D Delight

VG* Vegan available

While the hotel will endeavour to accommodate requests for special meals for guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals.

CULINARY TEAM



Eric Costille Executive Chef

Hailing from Cannes on the French Riviera, just one hour from Marseille, Eric Costille combines his strong foundation in French provincial cooking with a passion for discovering Australia's ample local produce – particularly the seafood, which has been at the core of his culinary heritage. He is responsible for the overall culinary experience at Sofitel Sydney Darling Harbour.

Eric is an award-winning Chef who earned his stripes working for many of the great Michelin-starred chefs in France, including Roger Vergé, Paul Bocuse and Georges Blanc, making him a passionate champion for French Art de Vivre. From France, he moved on to Asia where he notched up considerable fine dining experience working with leading five-star hospitality brands.

Jordan Hajek Chef de Cuisine

Jordan Hajek brings a strong restaurant background to his role as Chef de Cuisine. Growing up in a “foodie” family in Sydney’s leafy southern suburbs, Jordan began his culinary career working at renowned fine dining establishments, such as Level 41 and est. in Sydney, before spending three years in Melbourne.

After a rigorous process, he landed a coveted role at René Redzepi’s famed Michelin-starred restaurant, Noma, in Copenhagen, voted four times #1 best restaurant in the world at the renowned World’s 50 Best Restaurants awards.



Jordan says of his time there: “Working at Noma was a life-changing experience. I had always dreamed of working with the best chef, at the best restaurant in the world, so I could one day be the best at what I do.”

Puti Firmansyah Executive Pastry Chef



Puti Firmansyah is responsible for all pastry and dessert creation at Sofitel Sydney Darling Harbour.

Born and raised in Indonesia, Puti brings a fusion of Indonesian, Dutch, French and Australian influences to her diverse and eclectic culinary approach, with many dishes inspired by her mother and grandmother and recipes passed down through generations.

Puti has over a decade of experience in the baking and dessert industry. She began her career at the Shangri La Rasa Sentosa Resort in Singapore, then worked with some of Asia’s most credible bakeries and hotels before making her way to Australian shores, working for hospitality groups such as Star Casino and Merivale.



BREAKFAST

CONTINENTAL

\$40 per person
Minimum of 8 guests
Pre-set on the table

Freshly squeezed orange juice
Chef's inspired smoothie
Sliced seasonal fresh fruits & vanilla honey yogurt dip
French baker basket | Croissants, fusetta, raisin roll, brioche
Butter, peanut butter & preserves
Nespresso coffee machine, decaffeinated coffee and tea

“

UN
CROISSANT,
S'IL VOUS
PLAIT

”

ADD-ON OPTIONS



Choose any of the following options.
Minimum of 8 guests.
Served plated.

Scrambled egg | Brioche toast | Chorizito | Smoked bacon | Roma tomato | Hash brown | Mushroom ragout \$18

Poached free range eggs | Belgian waffle | Pancetta | Wilted spinach Hollandaise sauce \$18

Fried egg | Hash brown | Roma tomato | Field mushroom | Chorizito Smoked bacon | 5 beans mix salsa \$18

Coddled egg | Pulled Berkshire pork | Toasted tortilla | Avocado salsa \$18

Flamed cured salmon | Charred sweet corn & cauliflower | Baby spinach | Poached egg \$22

Organic black quinoa | Chickpea | Edamame beans | Smoked pumpkin Radish | Mint | Toasted almonds | Chimichurri sauce (VG) (D) \$16

Pearl barley | Avocado | Charred broccoli | Poached egg | Salsa verde Dukkah (V) (D) \$16

BREAKFAST

STAND-UP BUFFET

From \$55 per person

Minimum of 20 guests

Choose 8 of the following options

Selection of chilled juices

Chef's inspired yoghurt parfait

Chef's inspired smoothie

Spinach & feta cheese frittata (V)

Fluffy sausage puff

Egg Florentine

Melon | Fresh mint | Blueberry compote

French Bakery | Freshly baked morning pastries | Croissants

Sliced seasonal fruits | Vanilla honey yogurt dip

Mini bagel | Smoked salmon | Cream cheese

Cocktail size butter croissant | Double smoked ham | Gruyère cheese

Double smoked bacon | Free range egg | Onion relish | Brioche slider

Assorted sliced bread & brioche | Butter, peanut butter & preserves

Croque Monsieur

Goat cheese pastizzi

Nespresso coffee machine, decaffeinated coffee and tea





BREAKFAST

BARISTA COFFEE

Our Barista coffee cart is available for a full day with unlimited coffee.

From \$1,500 per day.

Individual orders can also be organised and charged on consumption.

Continuous tea & Nespresso coffee is available from \$22 per person per day.



SMOOTHIES

From \$10 per person

Minimum of 10 guests

Choose from the following

Ruby Red

Raspberry | banana | orange | low fat yogurt | honey

Evergreen (D)

Coconut water | sparkling mineral water | kale | celery | coriander | ice | zucchini

Marigold

Mango | banana | almond milk | turmeric | ginger | honey | chia seeds

Fired Earth

Spinach | banana | cocoa | vanilla extract | coconut milk | chia seeds

Purple Rain

Blueberry | coconut water | mango | avocado | matcha powder | basil seeds

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KEEP CALM
AND DRINK
COFFEE

”



DELEGATE PACKAGE

HALF DAY \$105

Inclusive of conference stationery, arrival tea and coffee, still and sparkling water, morning or afternoon tea and coffee break with French bakery, working lunch buffet

FULL DAY \$115

Inclusive of conference stationery, arrival tea and coffee, still and sparkling water, morning tea and coffee break with French bakery, working lunch buffet, afternoon tea & coffee break



DELEGATE PACKAGE

ARRIVAL TEA & COFFEE

French Bakery - Chef's selection of 2 items served with freshly brewed coffee and selection of teas.

For additional beverage options (including Barista coffee cart, continuous tea & Nespresso coffee, smoothies, please refer to Page 10.

MORNING & AFTERNOON TEA

Freshly brewed coffee, selection of traditional teas and herbal infusions, with your selection of 2 of the following items

SAVOURY

- Quiche Lorraine
- Hummus dusted with dukkah, lavosh crackers
- Smoked salmon tartelette with dill cream cheese
- Goat cheese wonton crisp tortellini
- Truffle mushroom quiche
- Cocktail size smoked ham & cheese croissant
- Caramelised onion & Kalamata olive puff
- Spinach & feta cheese puff
- Crudités with curry beet dip
- Zucchini and haloumi fritters, hummus dip
- Grilled vegetable crostini

SWEET

- Triple chocolate brownie (V) (GF)
- Assorted cookies
- Dark chocolate lamington (V)
- White chocolate & cranberry shortbread
- Opera cake
- Assorted éclairs
- Low fat yoghurt, passionfruit coulis & berries
- Macadamia blond brownie
- Assorted muffin petite cake
- Lemon meringue tartlet
- Strawberry tartlet
- Green tea mascarpone delice
- Apricot & coconut vegan bars

DELEGATE PACKAGE

WORKING LUNCH

Our Chef will select for you one of the following buffet options (which vary depending on the day of the week), with still and sparkling water, coffee and tea. Please talk to our team to check which of these menus is available on the day(s) of your event.

1) ATELIER PROVENCE

French baguette, brie cheese, prosciutto ham, rocket, tomato chutney
Pan Bagnat Ciabatta sandwich, lettuce, tuna aioli, capsicum, egg, extra virgin olive oil
Tango lettuce frisée, smoked lardons, croutons, sherry dressing (V) (GF)
Seafood, potato and green beans salad, olives (GF)
Lamb stew Provençal with potato gnocchi, green olives (GF)
Sautéed vegetable ratatouille, basil (V) (GF)
Fresh seasonal fruit platter
Chef's selection cheese board (3 kinds), crackers, dried fruits
French baker style traditional apple tart



2) ATELIER AUSSIE

Turkish bread, avocado, smoked turkey, assorted sprouts
Spinach tortilla, hummus, falafel, tabouleh
Baby gem lettuce, semi dried tomato, avocado, basil, aioli
Three-colour cereal and lentil salad, red onion, parsley
Baked barramundi fillet, roasted fennel, lemon, butter sauce
Tortellini pasta, caramelised pumpkin, cream cheese, toasted pistachio
Light Pavlova with Chantilly cream, lemon curd, fresh seasonal fruits (GF)
Fresh seasonal fruit platter
Lamington cake

DELEGATE PACKAGE

WORKING LUNCH



3) ATELIER MEDITERRANEAN

Seeded bread, horseradish, smoked salmon, pickled onion
Pulled chicken coriander and vegetable wrap
Fattoush crunchy Romaine lettuce
Heirloom tomato panzanella, bocconcini, Italian dressing (GF)
Mediterranean white fish, chorizo, saffron rice (GF)
Roasted mixed vegetables, thyme, garlic (V)
Fresh seasonal fruit platter
Red berry panna cotta
Tiramisu

4) ATELIER ASIA

Chicken tikka roll, mint raita
BBQ pork red cabbage baguette
Thai papaya salad (V) (GF)
Asian style coleslaw, sesame, shrimp (V) (GF)
Korean Kalbi beef ribs, fresh scallions, steamed rice (GF)
Stir-fried Asian greens, oyster sauce
Fresh seasonal fruit platter
Mango pudding, coconut sago pearls
Palm Sugar Crème Brûlée, biscotti

5) ATELIER DE-LIGHT

Multigrain bread roll, smoked turkey, mustard cress, cranberry relish
Seeded Turkish bread layered with roast vegetables, pesto
Greek-style salad with Spanish tuna, olives, basil, feta (GF)
Caramelised baby beet, rocket leaves, parmesan cheese (V)
Grilled minute chicken piccata, chimichurri relish (GF)
Roast root vegetables, honey, rosemary (V) (GF)
Floating island, light pistachio vanilla cream
Watermelon cubes, caramelized walnut, crumbled goat cheese (GF)
Mixed berry tart



COCKTAIL

BEVERAGE MENU

SUPERIOR PACKAGE

From \$40 per person for 1 hour

LUXURY PACKAGE

From \$52 per person for 1 hour

PRESTIGE PACKAGE

From \$57 per person for 1 hour

BEVERAGES

SUPERIOR PACKAGE

1-hour Package from \$40 per person

2-hour Package from \$45 per person

3-hour Package from \$50 per person

4-hour Package from \$55 per person

5-hour Package from \$60 per person



SPARKLING

Legacy Brut, Riverina NSW

WHITE

Legacy Semillon Sauvignon Blanc, Riverina NSW

RED

Legacy Cabernet Merlot, Riverina NSW

BEER

James Boags Premium Light

Lovedale Lager

NON-ALCOHOLIC

Soft Drinks

Mineral Water

Selection of Juices

CHAMPAGNE UPGRADE

Veuve Clicquot

+\$75 for the first hour

+\$35 for every following hour

Louis Roederer

+\$85 for the first hour

+\$40 for every following hour

LUXURY PACKAGE

1-hour Package from \$52 per person

2-hour Package from \$59 per person

3-hour Package from \$66 per person

4-hour Package from \$73 per person

5-hour Package from \$80 per person



SPARKLING

Veuve Ambal Blanc de Blanc, Burgundy FR

WHITE

Totara Sauvignon Blanc, Marlborough NZ

RED

Botanica Shiraz, Hunter Valley, NSW

BEER

James Boag's Premium Light
Paddo Pale Ale

NON-ALCOHOLIC

Soft Drinks
Mineral Water
Selection of Juices

CHAMPAGNE UPGRADE

Veuve Clicquot
+\$75 for the first hour
+\$35 for every following hour
Louis Roederer
+\$85 for the first hour
+\$40 for every following hour

BEVERAGES

PRESTIGE PACKAGE

1-hour Package from \$57 per person
2-hour Package from \$64 per person
3-hour Package from \$71 per person
4-hour Package from \$78 per person
5-hour Package from \$85 per person

SPARKLING

Bandini Prosecco, Veneto Italy

WHITE

Bleasdale Chardonnay, Adelaide Hills SA

RED

Snake & Herring "Dirty Boots" Cabernet Sauvignon, Margaret River WA

BEER

James Boag's Premium Light
Lovedale Lager
Surry Hills Pils
International beers upon request

NON-ALCOHOLIC

Soft Drinks
Mineral Water
Selection of Juices

CHAMPAGNE UPGRADE

Veve Clicquot
+\$75 for the first hour
+\$35 for every following hour
Louis Roederer
+\$85 for the first hour
+\$40 for every following hour



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COCO CHANEL

I ONLY DRINK
CHAMPAGNE ON
TWO OCCASIONS,
WHEN I AM
IN LOVE AND
WHEN I AM NOT.

”



COCKTAIL

CANAPÉS PACKAGES

30 mn	\$35 per person with 2 cold canapés, 2 hot canapés
1 hour	\$45 per person with 2 cold canapés, 3 hot canapés
2 hours	\$70 per person with 3 cold canapés, 4 hot canapés, 1 substantial canapé
3 hours	\$90 per person with 4 cold canapés, 6 hot canapés, 1 substantial canapé
4 hours	\$100 per person with 5 cold canapés, 7 hot canapés, 1 substantial canapé
5 hours	\$110 per person with 5 cold canapés, 8 hot canapés, 2 substantial canapés

Additional	Dips & Mezze (minimum 10 guests) +\$6 per item
	Sweet Canapé (minimum 10 guests) +\$7 per item
	Cold Canapé +\$7 per item
	Hot Canapé +\$8 per item
	Substantial Canapé +\$10 per item

CANAPÉS

COLD CANAPÉS

SEAFOOD

Tasmanian salmon poke, toasted sesame, baby herbs (D)
Sydney rock oysters, pickled cauliflower, finger lime (LG)
Marinated white anchovy, aioli crouton, capsicum lime salsa
Dill blinis, spicy smoked ocean trout, salmon roe (D)
Prawn rice paper roll, pickled ginger, Kikkoman soy sauce (D) (LG)
Flame grilled scallop sashimi (LG) (D)
Crab meat & cream cheese roulade, lemon balm
Yellowfin tuna tataki, ponzu dipping (LG)

MEAT

Thai style lamb skewers (LG)
Grilled beef nigiri (LG)
Pork rillettes, caramelized spiced apple tart
Tartlet of spiced veal, smoked babaganoush
Chicken liver pâté, port jelly, finger sandwich
Smoked duck, aioli & chives pancake roll
Wagyu beef carpaccio, toasted brioche, truffle aioli
Sweet corn blinis, smoked duck, bread, ginger chilli jam (D)



VEGETARIAN

Japanese style honey eggplant, goat's curd, lavosh (VG*)
Vine ripened tomato, watermelon, feta, & vodka shots (VG*)
Endives boats, beetroot & toasted walnut tartar (VG)
Charred coloured peppers bruschetta (VG)
Blue cheese, corella pear, fig toast
Vegetarian rice paper roll, sweet chilli lime (VG)(LG)
Wakame seaweed maki (VG)
Caponata vegetables served in a crisp cone (VG) (D)

HOT CANAPÉS



SEAFOOD

- Blue swimmer crab accras, capsicum dip
- Tiger prawn tempura, sriracha mayo
- Seared scallop, truffle cauliflower purée, prosciutto ham dust (LG)
- Warm Tasmanian salmon poke, chives (LG)
- Salted cod croquette, chipotle mayonnaise
- Salt & Szechuan pepper calamari
- Seafood salpicón
- Rock lobster spring roll, sweet chilli lime
- Avocado, salmon caviar & crab profiterole (D)
- Lobster tail tempura, wasabi aioli

MEAT

- Lamb pastilla cigar with dry fruits & pistachio
- Provençale chicken bonbon, aioli
- Coq au vin miniature pie
- Chicken & water chestnut wonton
- Prosciutto ham croquette, smoked paprika mayonnaise
- Chicken empanadas with Moroccan spices
- Lamb kofta skewers, minted Greek yogurt (LG)
- Peking duck crêpe cigar, hoi sin sauce
- Pork & prawn wonton, coriander chilli salsa
- Chicken and leek quiche
- Beef bourguignon pie

VEGETARIAN

- Caramelized pumpkin croquette
- Wild mushroom & truffle arancini, garlic aioli (LG)
- Traditional Indian style potato & green pea samosa (VG)
- Zucchini & haloumi fritter
- Kale & onion pakora (VG) (D)
- Pumpkin falafel with hummus (VG)
- Puff pastry, semi dried tomato, Kalamata olive wheels

CANAPÉS

SUBSTANTIAL CANAPÉS

HOT

Smoked pulled pork tacos

Beer battered flathead, potato wedges, and tartar sauce

Chicken katsu bao, pickled cucumber, sriracha chilli mayo

Assorted spring rolls - Vegetarian / Peking duck / rock lobster, with chilli lime

Caramelised pumpkin, toasted pistachio, baby spinach, grana padano (V)

Roast kumara sweet potato, capsicum, organic black quinoa, shaved Moroccan spiced lamb (LG) (D)

Chickpea falafel, fattoush salad, beetroot dip (VG)

Stir-fried egg noodles with coriander, chilli and tofu (V)

Assorted steamed dim sum box

Nasi Goreng with king prawns

Grilled Croque Madame sliders

Steamed BBQ pork bun



DIPS & MEZZE

Roast beetroot & dukkah, cheese twists (V)

Marinated olives, olive bread (VG) (GF*)

Babaganoush, crisp Arabic bread, grilled haloumi (V)

Heirloom carrot, cumin yoghurt (V) (D)

Celery sticks, French onion dip, pickled capsicum (V)

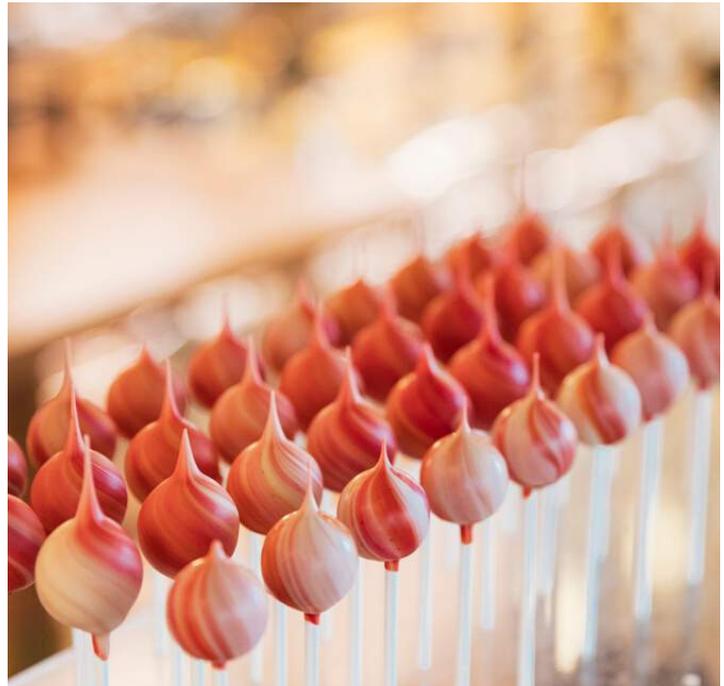
Petit fuet salami, marinated cocktail onion, olive tapenade (GF) (D)

Pumpkin, rosemary & sumac dip, pita bread (VG)

Avocado & mix bean salsa, sour cream, jalapeño, corn chips (V)

SWEET CANAPÉS

Lemon curd tartlet
Assorted macarons
Selection of delicate French éclairs
Tiramisu
Selection of petit fours
Passionfruit tart





INTERACTIVE

FOOD STATIONS

ARTISAN CHARCUTERIE

From \$28 per person

French & Spanish charcuterie

Jambon de Paris, Pork rillettes, country terrine, Pamplona hot, cabecera de cerdo, la hoguera Jamon, Mustard selection, marinated olives, cornichons, sourdough bread

CHEESE BUFFET

From \$28 per person

Australian & French cheese

Soft flowery, washed rind, hard, blue, goat (2 of each)

Bread rolls and crackers, dried fruits, Muscat, grapes,

fig jam, walnuts

INTERACTIVE FOOD STATIONS

SEASONAL OYSTERS, FRESHLY COOKED PRAWNS & LOBSTER BISQUE

From \$38 per person

Served with traditional condiments,
lemon wedges, shallot vinegar,
cocktail sauce, horseradish mayonnaise,
lobster bisque, toasted brioche



PUMPKIN RISOTTO WITH DUCK LEG CONFIT & MUSHROOMS

From \$26 per person

Arborio risotto rice with aged parmesan,
duck leg, balsamic roasted pumpkin,
wild mushroom cappuccino,
Comté cheese crostini

MARSEILLE BOUILLABAISSE WITH PROVENÇAL VEGETABLES

From \$26 per person

Rich coral fish soup enhanced with Pastis, traditional rouille sauce,
mayonnaise, croutons, homemade vegetable antipasti selection,
vegetable crudités anchoïade, olives

INTERACTIVE FOOD STATIONS

BLACK ANGUS SIRLOIN ROAST

From \$32 per person

Atelier Tomato & Anchovy butter,
Bordelaise red wine sauce, potato purée,
grilled king oyster mushroom



DESSERT STATION

From \$16.50 per person

Selection of madeleines, assorted macarons,
mini éclairs, vanilla crème brûlée, mini
tartelettes, chocolate brownies, assorted
délices



CHOCOLATE FOUNTAIN

From \$16.50 per person

Served with marshmallow & home-made guimauve,
pretzel, madeleines, fresh berries, brownie, cinnamon
doughnut, sugared churros



Contact us today

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