



FOOD & BEVERAGE PACKAGES

LIVE THE FRENCH WAY



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Contact Us

Sofitel Sydney Darling Harbour 12
Darling Drive | Sydney, Nsw, 2000

tel | 02 8388 8818

email | H9729-FB10@sofitel.com

www.sofitelsydneydarlingharbour.com.au



EXPERIENCE
UNBRIDLED
JOIE DE VIVRE

ATELIER
BEVERAGE MENU

CUVÉE PACKAGE
From \$55 per person for 1 hour

PREMIER CRU PACKAGE
From \$60 per person for 1 hour

GRAND CRU PACKAGE
From \$70 per person for 1 hour



CUVÉE PACKAGE ATELIER

1-hour Package from \$55 per person
2-hour Package from \$60 per person
3-hour Package from \$65 per person
4-hour Package from \$70 per person
5-hour Package from \$75 per person

SPARKLING

De Bortoli Wines Legacy Brut,
Riverina NSW

WHITE

De Bortoli Wines Legacy Semillon
Sauvignon Blanc, Riverina NSW

RED

De Bortoli Wines Legacy Cabernet
Merlot, Riverina NSW

BEER

Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Brewery Pilsner
Malt Shovel XPA
Kosciuszko Pale Ale
White Rabbit White Ale
Hahn SuperDry
Heineken

NON-ALCOHOLIC

Soft Drinks
Mineral Water
Selection of Juices

APERITIF UPGRADE

Alcoholic
Aperol Spritz or Negroni
+\$15 per person

Non-alcoholic

Floraison Highball,
East Meets West
+\$10 per person

DIGESTIVE UPGRADE

Domaine de la Pigeade
Muscat de Beaumes-de-Venise,
Rhône Valley
+\$10 per person



PREMIER CRU PACKAGE ATELIER

1-hour Package from \$60 per person
2-hour Package from \$65 per person
3-hour Package from \$70 per person
4-hour Package from \$75 per person
5-hour Package from \$80 per person

SPARKLING

Veuve Ambal Blanc de Blancs,
Burgundy, FR

WHITE

De Beaurepaire 'La Comtesse'
Chardonnay, Rylstone, NSW

RED

Lavau Côtes du Rhône Villages,
Rhône Valley, FRA

BEER

Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Brewery Pilsner
Malt Shovel XPA
Kosciuszko Pale Ale
White Rabbit White Ale
Hahn SuperDry
Heineken

NON-ALCOHOLIC

Soft Drinks
Mineral Water
Selection of Juices

APERITIF UPGRADE

Alcoholic
Aperol Spritz or Negroni
+\$15 per person
Non-Alcoholic
Floraison Highball, East Meets West
+\$10 per person

DIGESTIVE UPGRADE

Domaine de la Pigeade
Muscat de Beaumes-de-Venise,
Rhône Valley
+\$10 per person





GRAND CRU PACKAGE ATELIER

1-hour Package from \$70 per person
2-hour Package from \$75 per person
3-hour Package from \$80 per person
4-hour Package from \$85 per person
5-hour Package from \$90 per person

SPARKLING

Veuve Ambal Blanc de Blancs,
Burgundy, FR

WHITE

Moillard-Grivot Bourgone
Chardonnay, Burgundy, FR

RED

The Other Wine Co. Grenache,
McLaren Vale, SA

BEER

Sydney Brewery Lager Sydney
Brewery Pale Ale
Sydney Brewery Pilsner
Malt Shovel XPA
Kosciuszko Pale Ale
White Rabbit White Ale
Hahn SuperDry
Heineken

NON-ALCOHOLIC

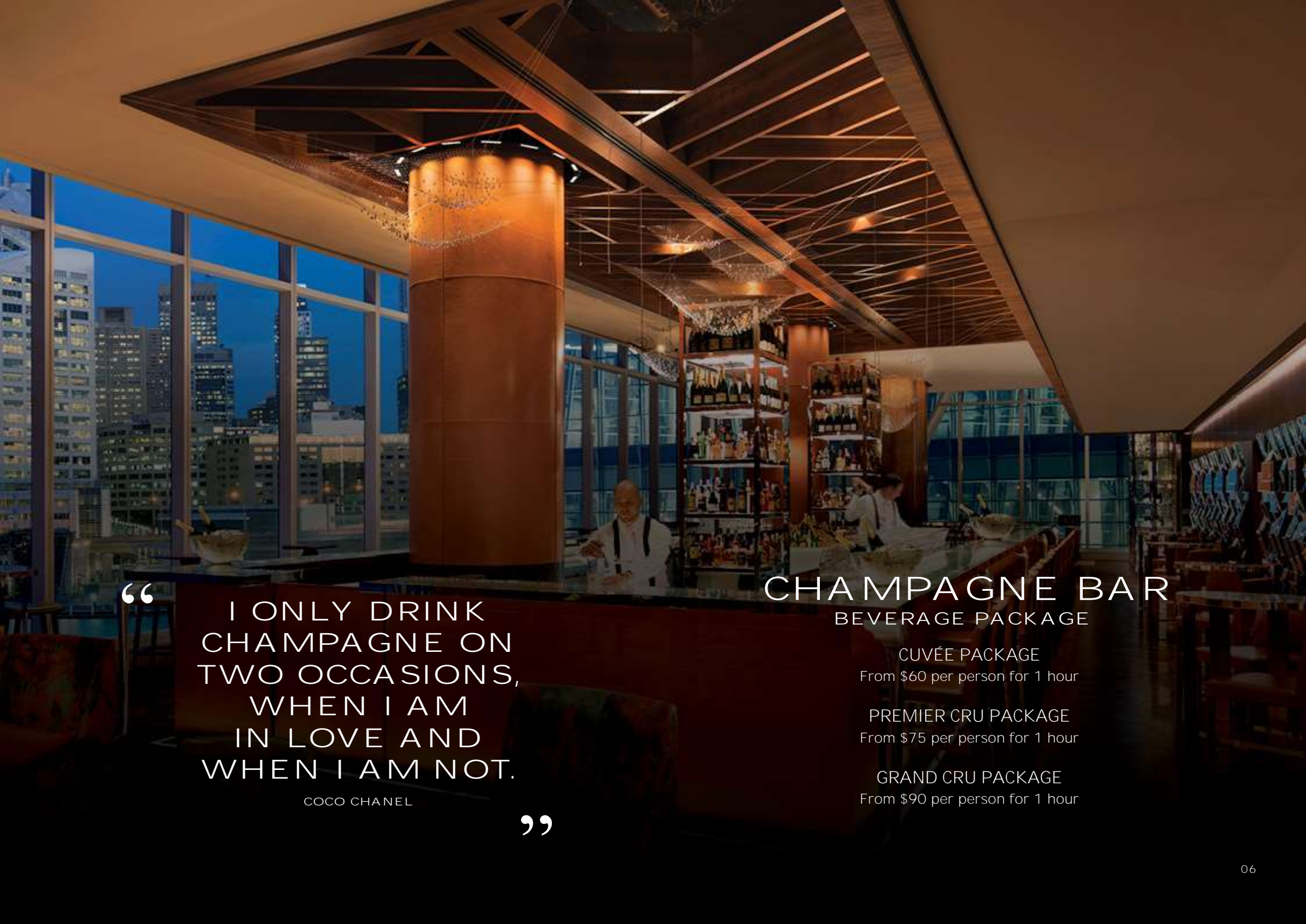
Soft Drinks
Mineral Water
Selection of Juices

APERITIF UPGRADE

Alcoholic
Aperol Spritz or Negroni
+\$15 per person
Non-Alcoholic
Floraison Highball,
East Meets West
+\$10 per person

DIGESTIVE

Domaine de la Pigeade Muscat de
Beaumes-de-Venise, Rhône Valley



“

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

COCO CHANEL

”

CHAMPAGNE BAR

BEVERAGE PACKAGE

CUVÉE PACKAGE

From \$60 per person for 1 hour

PREMIER CRU PACKAGE

From \$75 per person for 1 hour

GRAND CRU PACKAGE

From \$90 per person for 1 hour



CUVÉE PACKAGE

CHAMPAGNE BAR

1-hour Package from \$60 per person
2-hour Package from \$65 per person
3-hour Package from \$70 per person
4-hour Package from \$75 per person
5-hour Package from \$80 per person

SPARKLING

Wicks Estate Sparkling Pinot Noir
Chardonnay, Adelaide Hills, SA

WHITE

Wicks Estate Chardonnay, Adelaide
Hills, SA

RED

Wicks Estate Pinot Noir, Adelaide
Hills, SA

BEER

Sydney Brewery Lager Sydney
Brewery Pale Ale
Sydney Brewery Pilsner
Malt Shovel XPA
Kosciuszko Pale Ale
White Rabbit White Ale
Hahn SuperDry
Heineken

NON-ALCOHOLIC

Soft Drinks
Mineral Water
Selection of Juices

APERITIF BEVERAGE UPGRADE

Aperol Spritz, Espresso Martini,
Negroni
+\$15 per person
(Selection of 2)

ARRIVAL CHAMPAGNE UPGRADE

NV Veuve Clicquot Brut
+\$110 per bottle
(includes 1 x sabrage)



PREMIER CRU PACKAGE CHAMPAGNE BAR

1-hour Package from \$75 per person
2-hour Package from \$80 per person
3-hour Package from \$85 per person
4-hour Package from \$90 per person
5-hour Package from \$95 per person

SPARKLING

NV Dal Zotto Prosecco,
King Valley, VIC

WHITE

De Beaurepaire 'La Comtesse'
Chardonnay, Rylstone, NSW

RED

Mountadam Shiraz,
Barossa Valley, SA

BEER

Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Brewery Pilsner
Malt Shovel XPA
Kosciuszko Pale Ale
White Rabbit White Ale
Hahn SuperDry
Heineken

NON-ALCOHOLIC

Soft Drinks
Mineral Water
Selection of Juices

ARRIVAL COCKTAIL UPGRADE

Aperol Spritz, Espresso Martini,
Negroni
+\$15 per person
(Selection of 2)

ARRIVAL CHAMPAGNE UPGRADE

NV Veuve Clicquot Brut
+\$110 per bottle
(includes 1 x sabrage)





GRAND CRU PACKAGE CHAMPAGNE BAR

1-hour Package from \$90 per person
2-hour Package from \$100 per person
3-hour Package from \$110 per person
4-hour Package from \$120 per person
5-hour Package from \$130 per person

CHAMPAGNE

NV Taittinger Cuvée Prestige Brut,
Reims, FR

WHITE

The Pawn Sauvignon Blanc,
Adelaide Hills, SA

RED

Giant Steps Pinot Noir,
Yarra Valley, VIC

BEER

Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Brewery Pilsner
Malt Shovel XPA
Kosciuszko Pale Ale White
Rabbit White Ale Hahn
SuperDry Heineken

NON-ALCOHOLIC

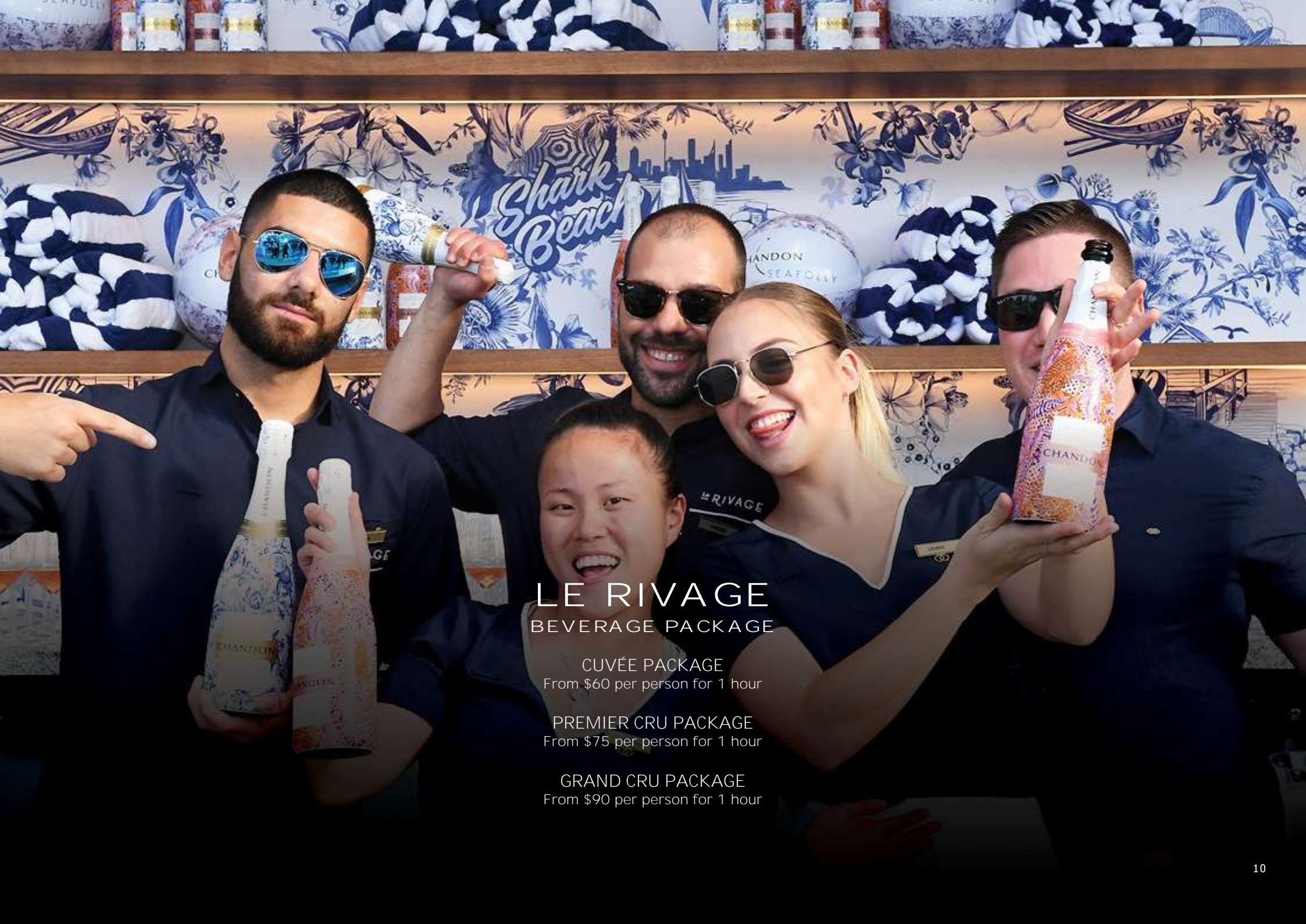
Soft Drinks
Mineral Water
Selection of Juices

ARRIVAL BEVERAGE UPGRADE

Aperol Spritz, Espresso Martini,
Negroni
+\$15 per person
(Selection of 2)

CHAMPAGNE SABRAGE

Up to 2 sabrages included



LE RIVAGE BEVERAGE PACKAGE

CUVÉE PACKAGE

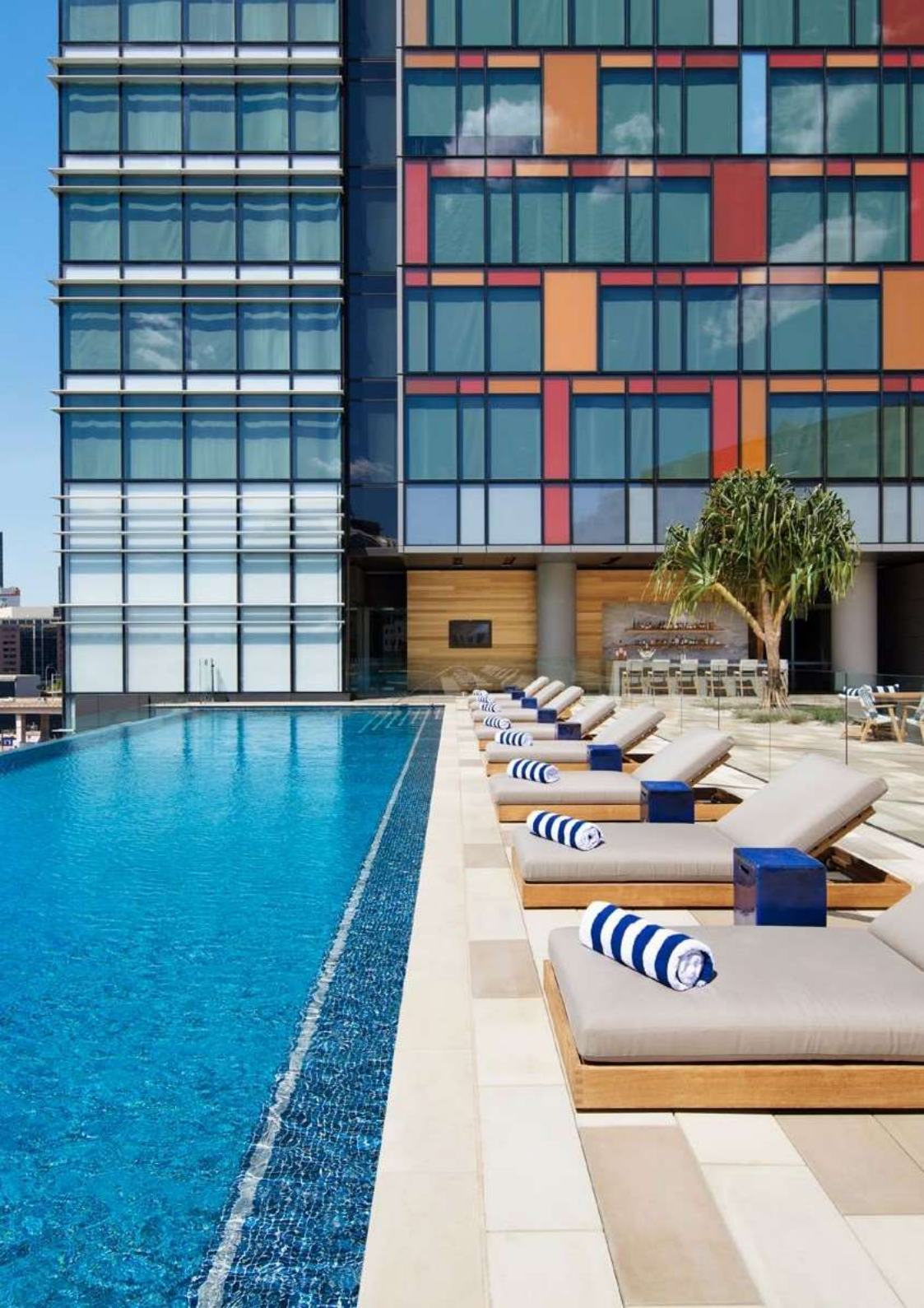
From \$60 per person for 1 hour

PREMIER CRU PACKAGE

From \$75 per person for 1 hour

GRAND CRU PACKAGE

From \$90 per person for 1 hour



CUVÉE PACKAGE LE RIVAGE

1-hour Package from \$60 per person
2-hour Package from \$65 per person
3-hour Package from \$70 per person
4-hour Package from \$75 per person
5-hour Package from \$80 per person

SPARKLING

Wicks Estate Sparkling Pinot Noir
Chardonnay, Adelaide Hills, SA

WHITE

Wicks Estate Chardonnay,
Adelaide Hills, SA

RED

Wicks Estate Pinot Noir,
Adelaide Hills, SA

BEER

Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Brewery Pilsner
Malt Shovel XPA Kosciuszko
Pale Ale White Rabbit White
Ale Hahn SuperDry Heineken

NON-ALCOHOLIC

Soft Drinks
Mineral Water
Selection of Juices

APERITIF BEVERAGE UPGRADE

Aperol Spritz, Espresso Martini,
Negroni
+\$15 per person
(Selection of 2)

ARRIVAL CHAMPAGNE UPGRADE

NV Veuve Clicquot Brut
+\$110 per bottle



PREMIER CRU PACKAGE

LE RIVAGE

1-hour Package from \$75 per person
2-hour Package from \$75 per person
3-hour Package from \$80 per person
4-hour Package from \$85 per person
5-hour Package from \$90 per person

SPARKLING

NV Dal Zotto Prosecco, King Valley, VIC

WHITE

De Beaurepaire 'La Comtesse' Chardonnay, Rylstone, NSW

RED

Mountadam Shiraz, Barossa Valley, SA

BEER

Sydney Brewery Lager Sydney
Brewery Pale Ale
Sydney Brewery Pilsner
Malt Shovel XPA Kosciuszko
Pale Ale
White Rabbit White Ale Hahn
SuperDry
Heineken

NON-ALCOHOLIC

Soft Drinks
Mineral Water
Selection of Juices

ARRIVAL COCKTAIL UPGRADE

Aperol Spritz, Espresso Martini, Negroni
+\$15 per person
(Selection of 2)

ARRIVAL CHAMPAGNE UPGRADE

NV Veuve Clicquot Brut
+\$110 per bottle





GRAND CRU PACKAGE LE RIVAGE

- 1-hour Package from \$90 per person
- 2-hour Package from \$100 per person
- 3-hour Package from \$110 per person
- 4-hour Package from \$120 per person
- 5-hour Package from \$130 per person

CHAMPAGNE

NV Taittinger Cuvée Prestige
Brut, Reims, FR

WHITE

The Pawn Sauvignon Blanc,
Adelaide Hills, SA

RED

Giant Steps Pinot Noir, Yarra
Valley, VIC

BEER

Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Brewery Pilsner
Malt Shovel XPA
Kosciuszko Pale Ale
White Rabbit White Ale
Hahn SuperDry
Heineken

NON-ALCOHOLIC

Soft Drinks
Mineral Water
Selection of Juices

ARRIVAL BEVERAGE UPGRADE

Aperol Spritz, Espresso Martini,
Negroni

+\$15 per person

(Selection of 2)

CHAMPAGNE SABRAGE

Up to 2 sabrages included



INTERACTIVE LIVE STATIONS

OYSTER BAR

Live Chef + \$100 per hour

Suggested 6 pieces, per person, per hour
\$5 per piece (minimum of 30 guests)

RANGERS VALLEY MBS3 TOMAHAWK CARVERY

Live Chef + \$100 Per Hour

Seasonal condiments & sides
\$40 per person (minimum of 30 guests)

MARSEILLE BOUILLABAISSÉ WITH PROVENÇALE VEGETABLES

Live Chef + \$100 per hour

Rich coral fish soup enhanced with Pastis, traditional rouille sauce, mayonnaise, croutons, homemade vegetable antipasti selection, vegetable crudités anchoïade, olives
\$26 per person (*minimum of 30 guests*)

CLUB MILLÉSIME - Level 35

Tailor-made menus by Executive Culinary Team

Station prices are able to be set and serviced for a duration of 2 hours.

For requirements for a station past this time, prices may vary.





STATIONS

HOMEMADE ARTISAN BREAD & DIPS

Hummus, eggplant & capsicum dip
\$23 per person (minimum of 15 guests)

ARTISAN CHARCUTERIE

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
\$25 per person (minimum 15 guests)

ASSORTED CHEESE

Australian & French cheese:
Soft, wash rind, hard, blue, (2 of each)
Bread rolls and crackers, dried fruits, Muscat grapes, fig jam, walnuts
\$23 per person (minimum 15 guests)

*Station prices are able to be set and serviced for a duration of 2 hours.
For requirements for a station past this time, prices may vary.*



STATIONS

DESSERT STATION

Selection of madeleines, assorted macarons, mini éclairs, vanilla crème brûlée, mini tartelettes, chocolate brownies, assorted délices
\$21 per person (minimum of 15 guests)

CHOCOLATE FOUNTAIN

Served with marshmallow & home-made guimauve, pretzel, madeleines, fresh berries, chocolate brownie, cinnamon doughnut, sugared churros
\$23 per person (minimum of 30 guests)

*Station prices are able to be set and serviced for a duration of 2 hours.
For requirements for a station past this time, prices may vary.*





PLATTERS

BEER BATTERED FLATHEAD, POTATO WEDGES & TARTAR SAUCE
\$140 (serves 10 guests)

PASTURE FED BEEF SLIDERS
Champagne mayonnaise, butter lettuce and Gruyère
\$140 (serves 10 guests)

CAPRESE
Handmade burrata buffalo mozzarella, heirloom tomatoes,
wild rocket, aged balsamic vinegar, focaccia, pesto, pinenuts, parmesan
\$150 (serves 10 guests)

AUSTRALIAN & FRENCH CHEESE
King Island black label Brie, Maffra cheddar, Berry's Creek Tarwin blue Bread rolls and crackers, dried fruits, Muscat grapes, fig jam, walnuts
\$140 (serves 10 guests)

HOMEMADE ARTISAN BREAD & DIPS
With hummus, eggplant & capsicum dips
\$100 (serves 10 guests)

ARTISAN ANTIPASTO & CHARCUTERIE
Prosciutto, pork rillettes, country terrine, coppa, salami Mustard selection, marinated vegetables, cornichons, grilled bread, lavosh
\$160 (serves 10 guests)

RAW 'CRUDITÉS' VEGETABLES
With selection of homemade dips
\$100 (serves 10 guests)



COCKTAIL CANAPÉ SELECTIONS

- 30 min We recommend a minimum of 5 canapés per person
- 1 Hour We recommend a minimum of 8 canapés per person
(6 canapés, 2 substantial)
- 2 Hours We recommend a minimum of 12 canapés per person
(10 canapés, 2 substantial)
- 3 Hours We recommend a minimum of 15 canapés per person
(11 canapés, 4 substantial)
- 4 Hours We recommend a minimum of 18 canapés per person
(14 canapés, 4 substantial)

Minimum of 20 guests.

*Please see the following pages for individual canapé prices and add-on platters.
Don't hesitate to contact our teams for longer, or more tailored, packages.*





(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free

While Sofitel Sydney Darling Harbour will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environments and supplied ingredients.



COLD CANAPÉS

SEAFOOD (\$7 each)

Yellowfin tuna, smoked soy, olive tapenade crisp Sydney rock oysters, pickled cauliflower, lime gel (GF) Kingfish ceviche cones, wasabi mayo
Blini, sour cream, lumpfish caviar, chives, pickled onion
Prawn rice paper rolls, sweet chili sauce

MEAT (\$6 each)

Miso cured beef
Duck foie gras brioche, fig mostarda Cajun chicken melt, parley, sweet chili
Vermicelli sesame beef rice paper rolls (GF) Compressed melon, prosciutto & olive skewers (GF)

VEGETARIAN (\$5 each)

Handmade Eggplant caviar tartlet, fried capers
Bocconcini & heirloom tomato skewers (GF)
Watermelon, vincotto & Ash crust goat's cheese, aged balsamic (GF)
Vegetarian rice paper rolls, sweet chili sauce (GF)
Wild mushroom, truffle & mascarpone tart, porcini dust



HOT CANAPÉS

SEAFOOD (\$6 each)

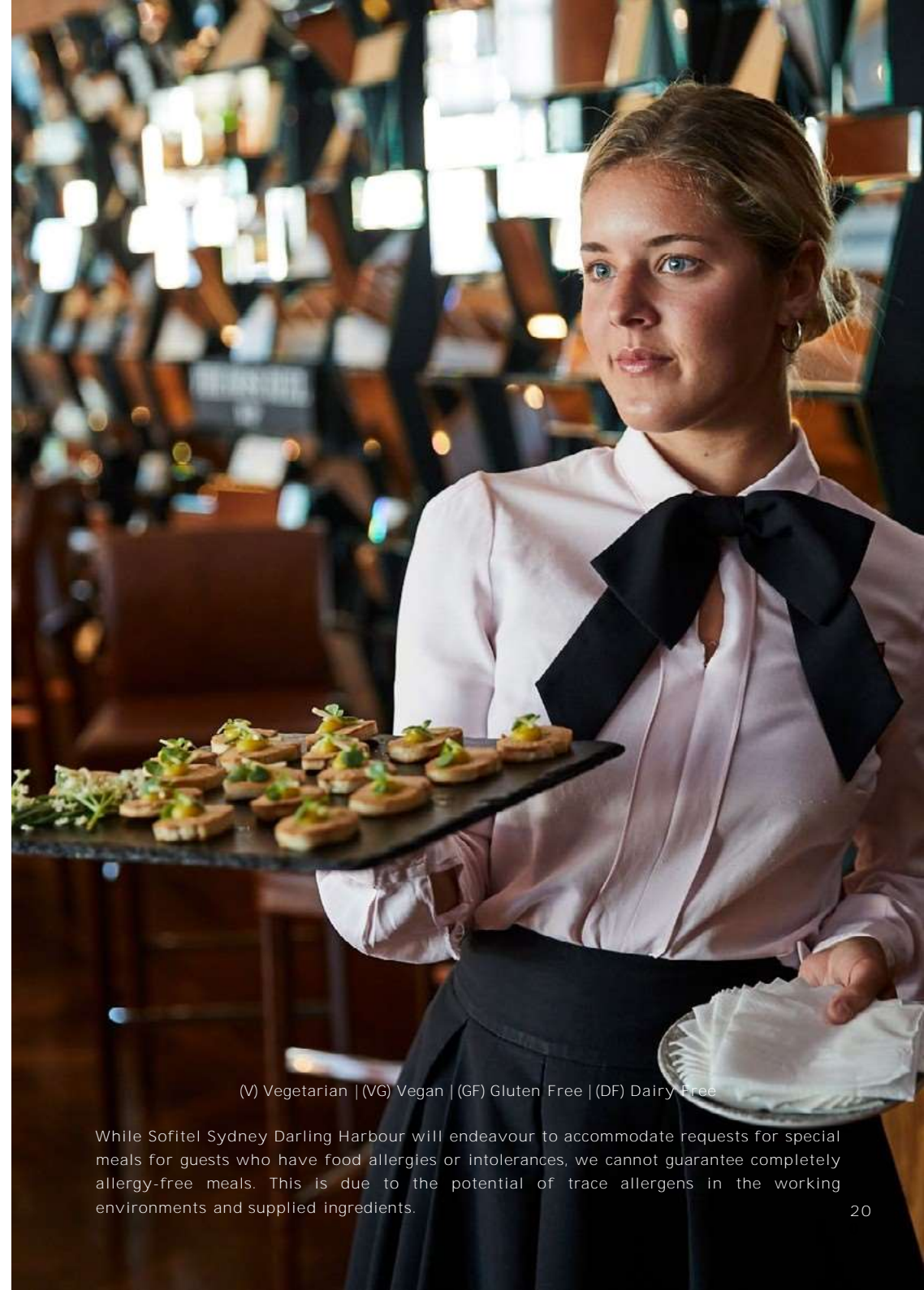
Brandade cod croquette, green aioli mayo
Prawn tempura, sriracha mayo
Salt & pepper calamari
Mini Lobster open grilled cheese, celery
Prawn wonton, soy chili dip

MEAT (\$6 each)

Paris ham Comté cheese Croque-Monsieur
Mini beef pies, tomato relish
Peking duck pancakes, Hoisin sauce
Lamb kofta, mint cumin yoghurt (GF)
Chicken empañadas, capsicum relish

VEGETARIAN (\$5 each)

Zucchini & haloumi fritter
Baked vegetable samosas, tomato sauce
Mushroom arrancini, truffle mayonnaise
Vegetable wontons, soy chili dip
Truffle & cheese macaroni croquettes



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SUBSTANTIAL CANAPÉS

\$10 each

Provençale “Pan-Bagna” Niçoise salad ciabatta bun

Wagyu beef slider, brioche bun, sobrasada aioli, tomato relish, baby gem lettuce, red onion

Soft shell crab sliders, spicy slaw, sriracha mayo

Tempura prawn, wasabi mayonnaise, kimchi slaw, mini frankfurters

Mt Cook salmon poke, sushi rice, edamame, soy, furrikake (GF)

Tofu vegan poke, sushi rice, edamame, soy, furrikake (GF)

Beer-battered flathead, potato wedges, tartar sauce

Pulled pork, five spices, Hoisin sauce, steamed buns

Bruschetta, marinated zucchini, artichoke, Persian feta

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SWEET CANAPÉS

Lemon curd tartlet \$6 per piece

Assorted macarons \$5 per piece

Selection of delicate French éclairs \$6 per piece

Tiramisu \$5 per piece

Selection of petit fours \$6 per 2 pieces

Passionfruit tart \$5 per piece



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CONTACT US TODAY

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Tel 02 8388 8818 - H9729-FB10@sofitel.com

www.sofiteldarlingharbour.com