

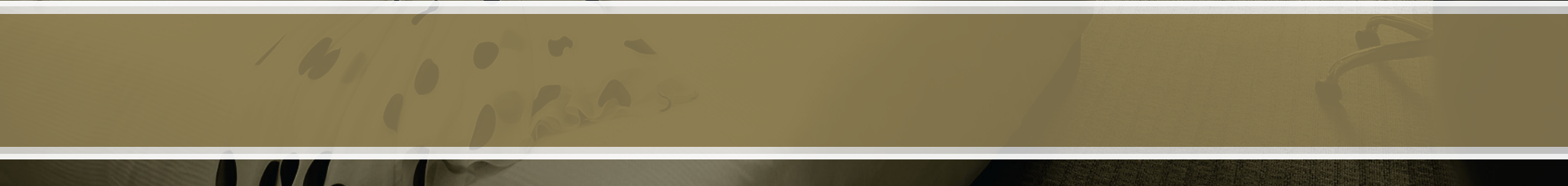
Celebrate Christmas

SOFITEL
LUXURY HOTELS

The festive season is fast approaching and what better way to celebrate than with a Magnifique Christmas party at the luxurious Sofitel Sydney Wentworth?



Perfectly located in the heart of Sydney, Sofitel offers a range of Christmas party options plus overnight accommodation for those really wanting to relax and unwind.



Christmas Cocktail Party

\$105 PER PERSON

(minimum 30 guests)

For a relaxed yet glamorous celebration, enjoy the savoir-faire of our Christmas Cocktail Party package. Enjoy a chef's selection of canapés and a four hour beverage package consisting of red, white and sparkling wines, Australian beers and soft drink. Celebrate in your own private function room complete with festive table decorations as well as a stage and dance floor to dance the night away.

Menu

COLD CANAPÉS

Smoked trout pate on peppered crouton

Turkey pistachio roulade with cranberry sauce

Vodka mint cured salmon

HOT CANAPÉS

Crab filled tempura zucchini flower

Feta and spinach bon bons

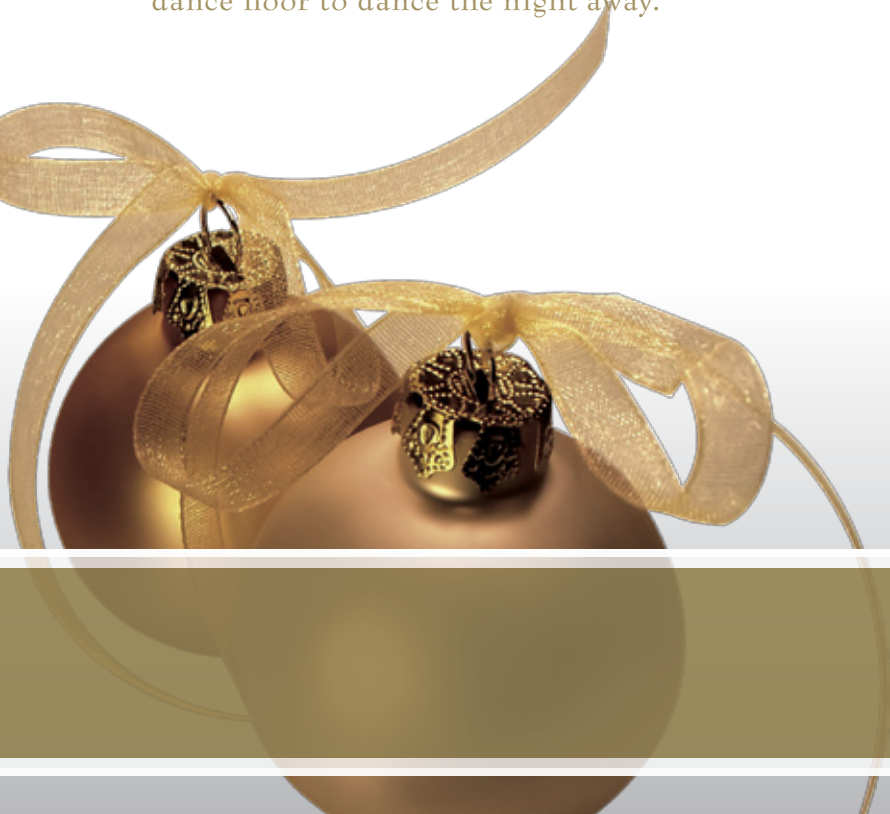
Beer battered prawns with lime mayonnaise

Glass crackling pork with caramelized apple jus

DESSERT

Fruit mince pies

Mini trifle cups



Christmas Party

FROM \$125 PER PERSON

(minimum 30 guests)

Select our Christmas Party package for a more traditional affair.

Guests will be welcomed into a private function room featuring festive table decorations and will enjoy your choice of either the Christmas Seafood Buffet or the Sofitel Table d'Hôte.

The package also includes a five hour beverage package consisting of red, white and sparkling wines, Australian beers and soft drink.

CHOOSE YOUR MENU OPTION:

- > Christmas Seafood Buffet
- > Sofitel Table d'Hôte



Christmas Seafood Buffet

\$125 PER PERSON

COLD SELECTION

Selection of bread, rolls and French baguette

Pork rilette, pates and terrines with traditional condiments

Thin sliced Jambon crue with spiced tea infused melons

SEAFOOD BUFFET

Cooked farmed tiger prawns, cocktail sauce

Sydney Rock and Pacific oysters

Balmain Bugs and king crabs

Smoked and cured Tasmanian Salmon

Array of assorted sushi and sashimi, soya sauce, wasabi, pickled ginger

CONDIMENTS

Mango and prawn salad, mint, chilli, crispy onions, coriander

Celery, apple and walnut salad, citrus mayonnaise dressing

Fresh tomato and buffalo mozzarella salad, lemon infused extra virgin olive oil

Greek style salad, iceberg lettuce, cucumber, tomato, kalamata olives, red onions, feta cheese, oregano dressing

Kipfler potato salad, bacon, onion, chive, sour cream dressing

SALAD STATION

Baby cos, iceberg lettuce, baby rocket and frisee

Cocktail tomatoes, red onions, olives, peppers, croutons, anchovies, shaved parmesan, green beans, mushrooms, carrot julienne, artichokes

Herb dressing, Caesar dressing, blue cheese dressing, ranch dressing

HOT SELECTION

Herb and lemon crusted Australian lamb rump, fried mascarpone polenta, shiraz reduction

Queensland barramundi cooked in paper bark, kumquat chutney

Roasted root vegetable with herbs and extra virgin olive oil

Rigatoni pasta, spinach, sundried tomato, ricotta cheese, basil

Traditional turkey roast, apple and sage stuffing

Honey glazed ham

Natural jus, cranberry sauce

DESSERT SELECTION

Christmas pudding, brandy sauce

Yule log and German stollen

Mince pies

Cherry trifle

Strawberry tartlets

Mini opera slice

Seasonal sliced fruit and berries

Assorted cheeses with quince paste, lavosh, crackers and freshly brewed coffee and Ronnefeldt teas

Sofitel Table d'Hôte

TWO COURSE FROM \$132 PER PERSON

(minimum 30 guests)

THREE COURSE FROM \$140 PER PERSON

(minimum 30 guests)



ENTRÉE

Grilled asparagus, fennel & beetroot salad with walnut oil and baby parsley

Confit Tasmanian salmon, kipfler potato and fennel salad, herb dressing

Chicken and mushroom terrine, candied walnuts and a truffle vinaigrette

Seared beef salad with parmesan crisp, enoki mushrooms, taro and a carrot emulsion

MAIN

Sweet potato gnocchi, butternut puree, oven dried tomatoes, spinach and a fire roasted pepper relish

Pan seared mulloway, beetroot parpadelle, green asparagus and salsa verde

Slow cooked turkey with sage and apricot stuffing, creamy mashed potatoes, cranberry relish and natural jus

Herb marinated lamb loin with butternut puree, grain mustard spaetzle and a paprika jus

DESSERT

Christmas pudding with brandy anglaise and vanilla ice cream

Gingerbread parfait with red wine prunes and a pistachio tuile

Freshly brewed coffee and Ronnefeldt teas

So Relaxing

Why not stay the night and make the most of the festivities?

Accommodation starts from \$285* per room per night in a luxurious Classic Room.

Indulge in deluxe French amenities and the signature Sofitel MyBed. Inquire about our 'Renewal Breakfast' for your group the next morning in our Garden Court restaurant.

* Based on a minimum of 10 accommodation rooms per night.

So Rewarding

For the perfect Christmas gift, ask your event coordinator about our gift certificates available online.

Choose from an array of luxurious accommodation packages and divine dining options.



Inspired by you. Staged by us.

Our dedicated events team will ensure your
Christmas celebration is one to remember!
We look forward to sharing the festive season with you.

For more information and bookings,
please contact –

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