

MAGNIFIQUE WEDDINGS



SOFITEL

SYDNEY WENTWORTH



ICONIC DESTINATION

Discover the timeless French romance of Sofitel Sydney Wentworth, perfectly located in the heart of Sydney CBD. Experience the luxury and elegance of this unique city hotel, with the beauty and refinement of its heritage listed features.

Whether you are looking for a venue for your wedding ceremony, reception or even your honeymoon, Sofitel Sydney Wentworth can cater for grand celebrations or intimate occasions.

Allow our dedicated Weddings Executive to help you plan the wedding of your dreams with Sofitel's personalised touch.



COCKTAIL PACKAGE

FROM \$155 PER PERSON*

- Bridal party pre-dinner drinks served in a
- Luxury Room with a private server
- Choice of seven savoury canapés
- Choice of three substantial canapés
- Five hour classic beverage package
- Coffee and tea served with Sofitel chocolates
- Cocktail high bar tables and booth lounges
- Tea light candles scattered around venue
- Wireless microphone and audio system
- Dance floor
- Welcome signage
- In-house Wedding Manager
- Two complimentary car parking spaces
- Complimentary Junior Suite for the bride and groom including full buffet breakfast for two
- Chocolates, sparkling wine, valet car park and late check out.

*Minimum Food and Beverage Spend Applies



WENTWORTH BALLROOM

The Wentworth Ballroom with its spectacular Heritage listed Waterford Crystal chandeliers and classic 1960s mirrored ceiling is renowned for its grandeur.

This pillarless Ballroom has maximum capacity of 450 guests with suitable sized dance floor and staging if required.

The third floor of Sofitel Sydney Wentworth is completely dedicated to events and features a large foyer area that is suitable for pre-wedding gatherings. Two additional meeting rooms are available for complimentary use.

*Minimum Food and Beverage Spend Applies





CHANDELIER PACKAGE

FROM \$165 PER PERSON*

- Bridal party pre-dinner drinks and canapés served in a Luxury Room with a private server
- Arrival pre-dinner drinks with a selection of three canapés
- Three course alternate serve plated dinner menu
- Freshly baked bread rolls and creamy butter
- Coffee and tea served with Sofitel chocolates
- Client supplied wedding cake cut and served on platters
- Five hour classic beverage package
- Personalised menus for each table
- Placement of bonbonniere and place cards
- Skirted Bridal Table, cake table with knife and gift table
- White linen tablecloths and napkins
- Custom sized dance floor and stage
- Lectern with microphone for formalities
- Complimentary pre-wedding menu tasting for two guests
- In-house Wedding Manager
- Two complimentary car parking spaces
- Complimentary Junior Suite for the bride and groom including full buffet breakfast for two, chocolates, sparkling wine, valet car parking and late check-out.
- Complimentary 1 year anniversary stay in a Junior Suite

*Minimum Food and Beverage Spend Applies

WENTWORTH PACKAGE

FROM \$185 PER PERSON*

- Bridal party pre-dinner drinks and canapés served in a Luxury Room with a private server
- Arrival pre-dinner drinks with a selection of three canapés
- Charcuterie platter per table on arrival.
- Three course alternate served plated dinner menu
- Freshly baked bread rolls and creamy butter
- Coffee and tea served with Sofitel Chocolates
- Client supplied wedding cake cut and served on platters
- Five and half hour classic beverage package
- Personalised menus for each table
- Placement of bonbonniere and place cards
- Skirted Bridal Table, cake table with knife and gift table
- Custom sized dance floor and stage
- Lectern with microphone for formalities
- Complimentary pre-wedding menu tasting for up to six guests
- In-house Wedding Manager
- Four complimentary car parking spaces
- Complimentary Junior Suite for the bride and groom including full buffet breakfast for two, chocolates, sparkling wine, valet car parking and late check-out
- Complimentary 1 year anniversary stay in a Junior Suite

*Minimum Food and Beverage Spend Applies





CANAPÉ MENU

COLD SELECTIONS

- Rock oysters from the NSW regions of Nambucca, Wallis Lake, Port Stephens (GF)
- Nori Maki with avocado and pickled ginger (GF)
- Assortment of Japanese sushi (GF)
- Vietnamese rice paper rolls with lime chilli dip (chicken) (GF)
- Cooked King Prawns with lime cocktail sauce (GF)
- Smoked salmon and crème fraîche, dill blini
- Chicken and semi-dried tomato salsa tartlets
- Prosciutto grissini sticks, pepper and sour cream dip

HOT SELECTIONS

- Salmon and spinach puffs with hollandaise
- Sesame crusted prawns with coriander and beans on croutons
- Szechuan pepper calamari with sweet chilli dressing (GF)
- Thai-style fish cakes, nam jim dressing
- Salt and six pepper spice prawns, chilli jam (GF)
- Beef fillet and semi-dried tomato skewers with mustard dressing (GF)
- Chicken bon bon with coriander in filo parcels
- Peking duck pancakes, shallot, cucumber with plum relish
- Lamb cutlets with dukka spice crust, eggplant chutney (GF)
- Seared tuna, soy, mirin, miso glaze (GF)

VEGETARIAN SELECTIONS

- Bocconcini arancini, tomato jam
- Goats feta, avocado and ligurian olives on flat bread
- Black olives, tomato and artichoke palmier
- Vegetarian spring rolls with sweet chilli dressing
- Vegetarian Vietnamese rice paper rolls with lime chilli dip (GF)
- Goats cheese and spinach tartlets
- Falafel, eggplant dip (GF)

PLATED MENU

ENTRÉE

Confit ocean trout, artichoke purée, orange, basil (GF/DF)
Seared scallops, cauliflower purée, shaved fennel, apple, escabèche (GF)
Seared beef carpaccio, pickled beetroot, Persian feta,
butter croutons, white truffle oil (GF)
Slow cooked pork belly, textures of apples, calvados jus (GF)
Smoked duck breast, field green, goat cheese, pear and walnuts salad (GF)
Chicken and asparagus risotto, Port jus (GF)
Roasted baby beets, pistachio purée, goat cheese mousse,
frisée, baby sorrel (V/GF)
Artichoke and tomato ravioli, smoked tomato coulis,
black olive oil, micro herb salad (V)

MAIN

Barramundi fillet, leek, silverbeet and mushroom ragout,
citrus avruga butter sauce (GF)
Tasmanian salmon, capsicum piperade, green beans,
Kipfler potatoes, basil pesto (DF)
Herbes de Provence rubbed chicken breast, goat cheese whipped potatoes,
asparagus, roasted chicken jus (GF)
Slow-roasted corn-fed chicken breast, corn purée, wilted
spinach, tarragon chicken jus
12 hour braised Wagyu beef cheeks, celeriac mash,
heirloom carrots, confit shallots, broccolini (GF)
Lamb rump, potato mash, rustic Mediterranean vegetables, Shiraz jus (GF)
Green peas and spinach buckwheat risotto, goat cheese
Sweet potato gnocchi, zucchini, peas, tomatoes, tomato butter cream

DESSERT

Chocolate Decadence, raspberry gel and sorbet (GF)
Deconstructed mango & passion fruit cheese cake:
cream cheese mousse, crumble, mango sorbet, passion fruit curd, mango powder
Vanilla bean panna cotta, Port & berry syrup, pistachio tuile
Lemon tart, lemon iced milk, meringues, confit zest, lemon powder
Orange and chocolate crème brûlée tart, citrus sorbet,
golden white chocolate sauce
Banana banoffee tart, natural yoghurt cream





BEVERAGE MENU

CLASSIC BEVERAGE PACKAGE

- NV Legacy Brut
- Legacy Semillon Sauvignon Blanc
- Legacy Cabernet Shiraz
- James Boags Premium Light
- Hahn Super Dry
- Soft Drink, Mineral Water and Orange Juice

DELUXE BEVERAGE PACKAGE

- NV Mount Adam Point Chardonnay
- Banfi Le Rime Point Grigio
- Riposte Dagger Point Noir
- James Squire '150 lashes' Pale Ale
- Heineken
- Soft Drink, Mineral Water and Orange Juice

WENTWORTH PACKAGE

- Moet & Chandon Brut Imperial
- Mitchell Watervale Riesling
- Paul Jaboulet Cotes Du Rhone Parrallele 45 Blanc
- Riposte Dagger Pinot Noir
- Paul Jaboulet Cotes Du Rhone Parrallele 45 Rouge
- James Boags Premium Light
- Heineken
- Little Creatures Pale Ale
- Soft Drink
- Evian - Still, France & Badoit - Sparkling, France

ENHANCEMENTS

Platters are served to the table for approximately 8 – 10 people

Mediterranean Mezze \$56 per table

Four Mediterranean dips, grilled bread, grissini sticks,
savoury crisps

Charcuterie Platter \$132 per table

Antipasto vegetables, olives, salami, prosciutto,
marinated fetta with grissini

Cheese Platter \$142 per table

Fine cheese platter, local and imported cheese, grissini sticks,
glace fruits and crackers

Seafood Platter

(price on request)

UPGRADES

Options are available to be pre-arranged from \$10 per person

Additional one hour beverage package (maximum of six hours)

Selection of hot and cold canapés on arrival (half hour duration)

Moët & Chandon Champagne Package

Live action stations

Signature cocktail bar

House spirits



ACCOMMODATION

Elegantly refined and luxuriously sophisticated, Sofitel Sydney Wentworth represents the very essence of luxury accommodation.

Provide your wedding guests with 436 luxury rooms, including 45 opulent suites, on 15 floors curving gracefully around an elevated garden courtyard.

All accommodation rooms are finished in rich and sophisticated yet classic tones in accordance with the elegant French heritage and history of this 5-star hotel in Sydney CBD.





SHARE YOUR SPECIAL DAY IN THE ICONIC
SOFITEL SYDNEY WENTWORTH.
SOFITEL CREATES MAGNIFIQUE MEMORIES TO
LAST A LIFETIME.

S O F I T E L

SYDNEY WENTWORTH

61-101 Phillip Street, 2000 Sydney

Tel: (+61) 2 9228 9188

Email: H3665@sofitel.com