

MAGNIFIQUE WEDDINGS

A bride and groom are walking down a grand, ornate staircase. The bride is in the foreground, wearing a voluminous white lace wedding dress with a long, sheer capelet. She is holding the groom's hand. The groom is wearing a dark tuxedo. The staircase has a dark wood handrail and a patterned carpet. Above them is a large, circular, crystal-encrusted chandelier that illuminates the scene. The overall atmosphere is elegant and sophisticated.

S O F I T E L

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.



CEREMONIES

At the centre of the historic Wentworth is the Garden Court Terrace offering a hidden oasis for your outdoor wedding ceremony. Unique in design, this European garden is the ideal setting to enjoy your special day.

CEREMONY PACKAGE

\$4,000

- Venue Hire for up to 4 hours and 150 people
- Wedding Ceremony on Garden Court Terrace
- 40 Tiffany chairs
- White clothed signing table
- Arrival drink (house wine)
- Glass of Sparkling wine for toasting
- Red carpet
- Bridal attendant
- Wet weather back up

OPTIONAL ADD ONS

- Additional Tiffany Chairs at \$10.00 each
- Additional guests at \$10.00 per person





GARDEN COURT RESTAURANT

Garden Court Restaurant, curving gracefully around the leafy courtyard, has a capacity for up to 100 guests with a dance floor, and is the perfect venue for a more intimate wedding

Blending expertise and creativeness, in a romantic European style-dining venue and surrounded by a garden courtyard that surprises with its tranquil and reposeful charm; a favourite spot amongst the most stylish locals.

*Complimentary venue hire based on minimum

Food and Beverage spend of \$12,000.00

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.

*Complimentary venue hire based on minimum
Food and Beverage requirements





GARDEN COURT RESTAURANT 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 served on the terrace for guest
- 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
- 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 and 5 year anniversary stay in a Junior Suite

*Complimentary venue hire based on minimum

Food and Beverage spend of \$12,000.00

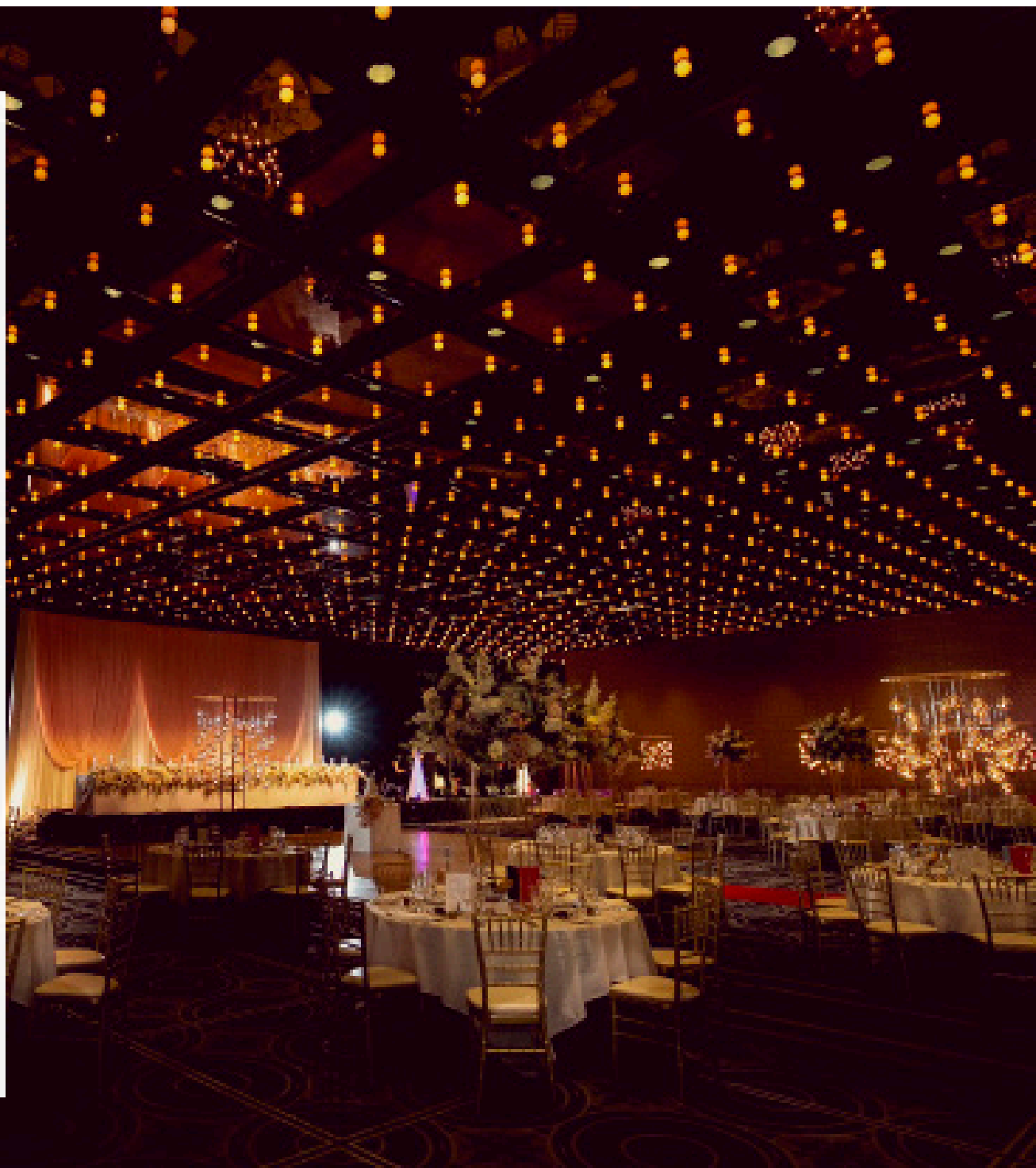
WENTWORTH BALLROOM

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.

*Complimentary venue hire based on minimum
Food and Beverage spend of \$33,000.00





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 and 5 year anniversary stay in a Junior Suite

*Complimentary venue hire based on minimum
Food and Beverage spend

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
- Chacuterie 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 and 5 year anniversary stay in a Junior Suite

*Complimentary venue hire based on minimum

Food and Beverage spend





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

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