

HOTEL SORRENTO

EST. 1872

Conferences

5/15 Hotham Road, Sorrento
T: (03) 5984 8083
functions@hotelsorrento.com.au

H-S | Conferences

Looking for more than just a conference venue?

Offering four spacious, light filled meeting spaces suitable for larger groups or smaller break-outs, stunning accommodation, seasonal menus, private dining and an extensive range of team building activities.

H-S | Conferences

As the first commercial business in Sorrento, Hotel Sorrento has been a local favourite since its inception in 1872. The original limestone building is an iconic landmark, standing proudly on the cliff top as you enter Sorrento.

A 90-minute drive from Melbourne's CBD, Hotel Sorrento is the ideal location for your next conference. We offer four spacious, light-filled meeting spaces suitable for large groups or smaller meetings.

Our 37 boutique suites allow you to complete the escape to an inspiring, energising enclave free from stress and distractions, where big ideas are born naturally. Our conferences range from five to 100, in spaces to brainstorm, breakout and kick back once the work's done.

Our exquisite hotel overlooking Port Phillip Bay, extensive facilities and dedicated on-site Functions Team provide the perfect combination to ensure the success of your conference.





H-S | Our home is your home

Facilities

- Fully flexible and versatile events spaces
- Parkview Room basking in abundance of natural light overlooking stunning Sorrento Park
- Modern AV facilities including data projector, electronic whiteboard and flipcharts
- Private rooms for smaller groups
- Beautiful 4-star accommodation, including rooms with views of Port Phillip Bay
- Wi-Fi throughout the entire Hotel including suites
- Four lounge and cocktail bars
- Tailored dining menus to suit your needs featuring seasonal and local produce

Additional Suite Features

All suites have a flat screen TV, en suite, hair dryer, complimentary wi-fi, iron, tea & coffee making facilities, reverse cycle air conditioning.

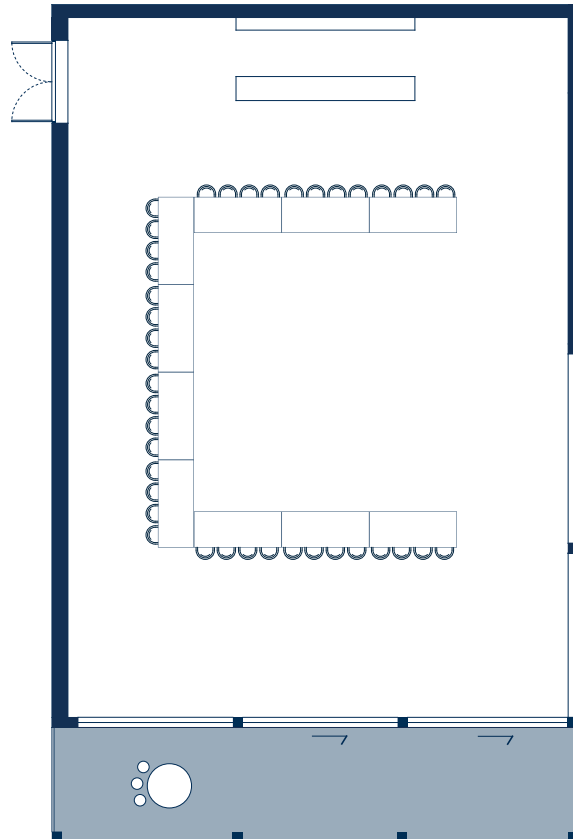
Check in time: from 3:00pm

Check out time: 11:00am



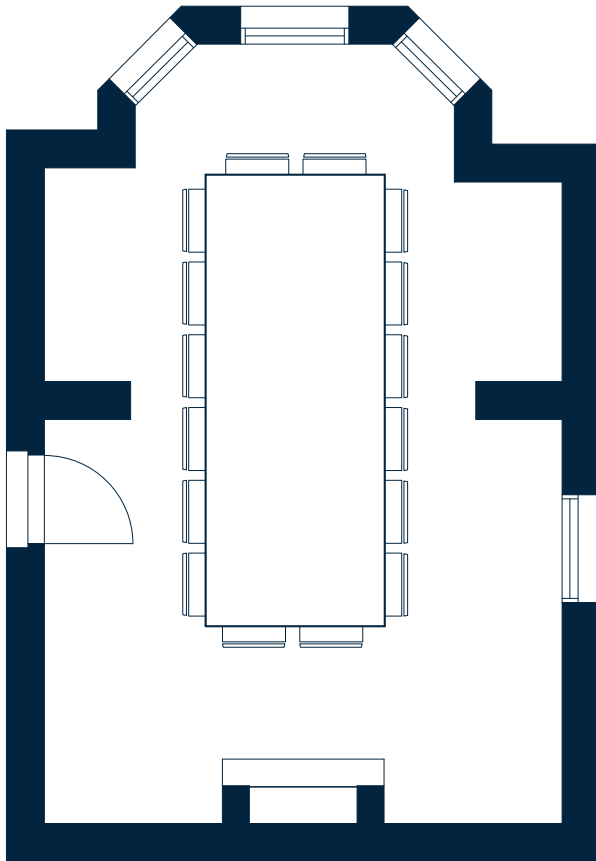
H-S | Parkview

Experience the utmost luxurious conference venue in our stunning Parkview Room. A purpose-built facility, the Parkview Room affords an abundance of natural light, feature rammed earth walls, a large outdoor deck and backdrop of Sorrento Park. The modern and flexible design can be customised to all types of events, from intimate seminars to formal reception for 200 guests. Equipped with integrated audio-visual technology, this space is ideal for a premium event.



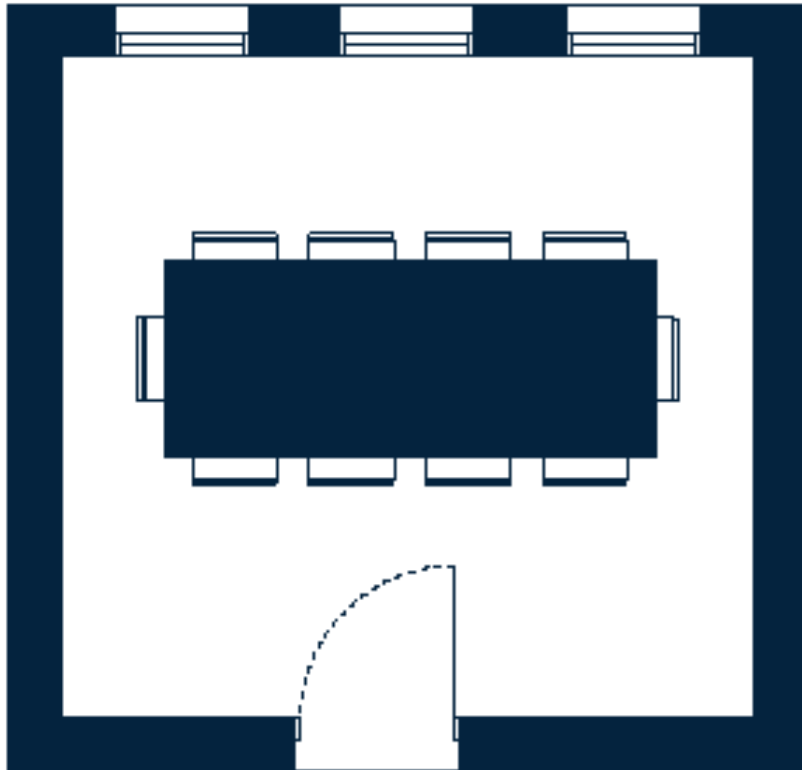
H-S | Bay Room

An extension of the Hotel dining offering, this private room boasts a long marble table and coastal colour scheme. Accommodating up to 18 guests seated, our Bay Room is a light-filled space on the ground floor of the Hotel with large windows, limestone walls and a cosy fireplace.



H-S | Board Room

Set in the historic wing of the Hotel, featuring original limestone finishes, an extension of the hotel dining offering, this private space is ideal for meetings or private dining for a maximum of 10 guests.





H-S | More than a conference venue

Perfect for a team get together or celebration. Our team building activities provide a tailored concept to suit your objectives and group size.

Winery Tour

With the stunning backdrop of the vines, experience a hidden gem of the Mornington Peninsula – Portsea Estate’s property and our region. Chardonnay and Pinot Noir are the signature wines of this region. The maritime climate and terroir are what make these Peninsula favourites so unique.

The Portsea Estate vineyard is located on the century old Tintagel property overlooking Bass Strait at the very tip of Victoria’s Mornington Peninsula, in south east Australia. Its unique terroir derives from extensive limestone deposits and a topsoil of calcareous sand and humus collected over thousands of years.

The details

- One-hour exclusive private tour of Portsea Estate
- Complimentary return transfers from Hotel Sorrento

Additional optional team building activities are available and can be quoted on request:

- Yoga class
- Guided walks
- Cooking class
- Cocktail masterclass



H-S | Day delegate package

Half Day

\$65 per person

Morning or afternoon tea, lunch, unlimited tea & espresso coffee

Full Day

\$80 per person

Morning tea, lunch, afternoon tea, unlimited tea & espresso coffee

SAMPLE MENU

Seasonal and subject to change

MORNING TEA

Fresh fruit salad

House made muesli bars gf*

Scones, homemade jam, cream and raw local organic honey

Smoked salmon bagels with cream cheese Smoked burrata cheese, heirloom tomato tart , organic honey, basil

LUNCH

Seared tuna salad, avocado, mixed leaf, grape, orange dressing

Warm lamb back strap, roasted zucchini, capsicum, seeds, feta

Freshly baked spelt sourdough with selection of homemade dips

AFTERNOON TEA

Organic vegetable quiche

Dark chocolate & berry tarts

Seasonal fruit skewers

TEA & COFFEE

Unlimited tea & espresso coffee

H-S | Plated Menus

SET 2 COURSE MENU

\$75 per person

Guests selection of main with entree or dessert

SET 3 COURSE MENU

\$85 per person

Guests selection of entree, main and dessert

Wagyu beef supplement available at \$30 per person

Guests with dietary requirements will be served a suitable plated option.

SAMPLE MENU

Seasonal and subject to change

SMALL PLATES

Smoked burrata cheese, heirloom tomato tart , organic honey, basil

Hand chopped beef tartar , eggplant crema , pickles, nori cracker

Roasted Octopus , fennel & onion puree, fermented chili & herb salsa

Pork sausage , gentlemen relish, pickles

BIG PLATES

Grilled ½ chicken, bread sauce, chicken gravy, dripping bread, broccoli & corn

Low & slow smoked beef short rib , sweet potato & kombu , horseradish

Baked market fish, lemon, khlorabi & fennel salad ,sake butter

Seasonal mushrooms , potato gnocchi , thyme & smoked brown butter

SIDES

Butter lettuce, green grapes, radish & walnut , mustard dressing

Hasselback potato, sour cream & chives

SWEET

Blueberry & raw organic honey pecan tart , cream friache

Double baked chocolate cake, vanilla ice cream, salted caramel fudge sauce

H-S | Share style menus

This menu is designed to be shared, served down the middle of the table.

Available to groups of 20 or more

\$80 per person

Wagyu beef supplement available at \$30 per person

Guests with dietary requirements will be served a suitable plated option.

SAMPLE MENU

Seasonal and subject to change

House made sourdough with house made whipped butter

Seasonal charecuterie & tasting boards

Harissa Lamb shoulder, mint & green chili, butter milk dressing

Whole baked boneless fish, sauce grenobolise

Smoked chicken, chicken gravy, bread sauce

Rolled pork porchetta, pork sauce

Foil baked mushrooms, sake & soy butter

Butter lettuce, green grapes, radish & walnut , mustard dressing

Hasselback potato, sour cream & chives

Pear tarte-tatin, miso caramel, burnt milk ice cream

Petite fours

H-S | Beverage packages

BEVERAGE ON CONSUMPTION

Beverage on consumption is available, with beverages to be selected prior to your event. We recommend selecting one sparkling wine, two white wines, two red wines and two beers. Dessert wine may be added if desired. Additional beverage options may be added on the day and are subject to availability. Please ask your Events Manager for a current beverage list.

SOMMELIER MATCHED WINES

Can't make up your mind? Our Sommelier is available to create a tailored selection of perfectly matched wines to your chosen menu. Please ask your Events Manager should you wish to discuss further options.

PACKAGES

All packages include beer, sparkling water and soft drink

PREMIER BEVERAGE PACKAGE

\$65 per person - 2 hour duration

Croser NV

The Source Chardonnay

Henschke 'Peggy's Hill' Riesling

The Source Pinot Noir

Black Chook Shiraz

LOCAL RESERVE BEVERAGE PACKAGE

\$85 per person - 2 hour duration

Foxy's Hangout Sparkling

Paringa Estate Chardonnay

Foxy's Hangout Pinot Gris

Portsea Estate Syrah

Montalto Pinot Noir

Portsea Estate Rose

*Additional hour - \$15 per person

Please note, the above selections are subject to change

H-S | Terms and Conditions

DEPOSIT PAYMENT

Tentative bookings are held for 2 days upon request. If another inquiry is made for the same date we will contact you to check your intention prior to releasing the date.

In order to secure our venue, a non-refundable deposit of 50% total estimated cost is required. In the event of a cancellation this deposit is transferable provided we have at least two weeks' notice.

In addition, any accommodation rooms cancelled:

Within one week of check in date will forfeit 50% associated costs

Within 72 hours of check in date will forfeit 100% associated costs

The balance (including any bar tabs run during your event) will be payable within 7 days of the event completion. An invoice will be issued confirming the remaining balance due.

All rates and availability indicated are based on the outlined requirements. We reserve the right to revise our proposal should the requirements change. Should the dates be flexible, we are happy to review the costings outlined.

MENU, BEVERAGE & GUEST CONFIRMATION

Your minimum selection, beverages and dietary requirements are to be finalised no later than 7 days prior to the event. Failure to do so means your menu selections may not be guaranteed. Menus are subject to seasonal change, Hotel Sorrento reserves the right to substitute both menu and beverage items for items of similar quality if the preferred selection is not available. Final numbers are to be confirmed 72 hours prior to the event. Charges are based on the confirmed amount of guests except when there are additional guests in attendance.

CANCELLATIONS

Cancellations 14 days or more prior to the date of booking will incur the forfeit of your deposit. Cancellations between 13-8 days prior to the booking will incur a fee of 50% of the minimum spend. Cancellations 7 days or less prior to the booking date will incur the full cost of the minimum spend. All cancellations must be provided in writing to Hotel Sorrento.

PRICING

All prices are inclusive of GST. Prices are subject to change. All credit card transactions incur a surcharge of between 1.3% and 1.8%. Events held on a public holiday will incur a 15% surcharge on all food and beverage items.

RESPONSIBLE SERVICE OF ALCOHOL

By law, all staff at Hotel Sorrento possess a Liquor Licensing accredited RSA and may refuse alcohol to a person or persons whom they believe to be intoxicated. Hotel Sorrento reserves the right to ask anyone behaving in an irresponsible or reckless manner to leave the premises.

ADDITIONAL REQUIREMENTS & DAMAGES

Any additional equipment or props required, other than those supplied by the venue, must be confirmed with management a minimum of 7 days prior to the date of the function. Any additional time for set up or dismantle, prior to or post event, may incur additional charges. Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the event. Should additional cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or post the function. It is recommended that all client goods be removed from the venue immediately post the function.

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