

CONFERENCE PACKAGE



A place to inspire, uplift and reconnect

HOTEL SORRENTO

Surrounded by the ocean and the peninsula landscape, Hotel Sorrento is a place to inspire, uplift and reconnect. Whether it be large-scale events with impact or more intimate retreats that you want to last in the mind of delegates for years to come, there is something special about Sorrento.

A year-round destination connecting guests to nature and each other, Hotel Sorrento presents as a welcoming antidote to our increasingly busy urban lifestyles.



OUR SPACES

COOPER ROOM



up to 9 guests

AUSTIN ROOM



up to 13 guests

HOTHAM ROOM



up to 25 guests

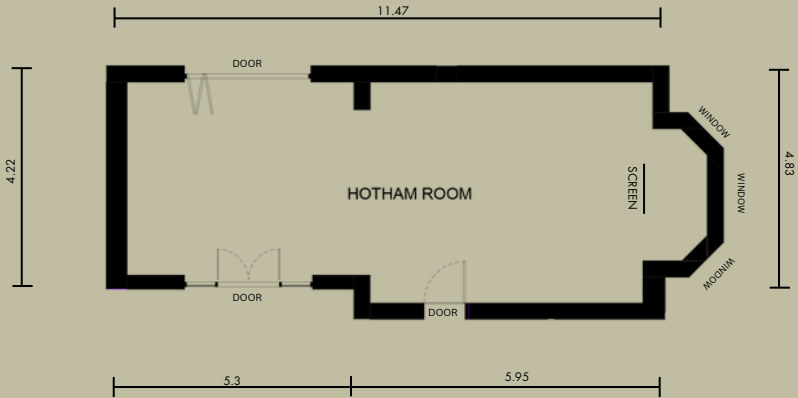
WINE ROOM



up to 10 guests

HOTHAM ROOM

An extension of the hotel dining offering, this versatile private room can be set to suit your conference. With the capacity to seat a maximum of 25 boardroom style or 30 theatre style. This stunning room boasts a roaring fireplace and original limestone finishes.



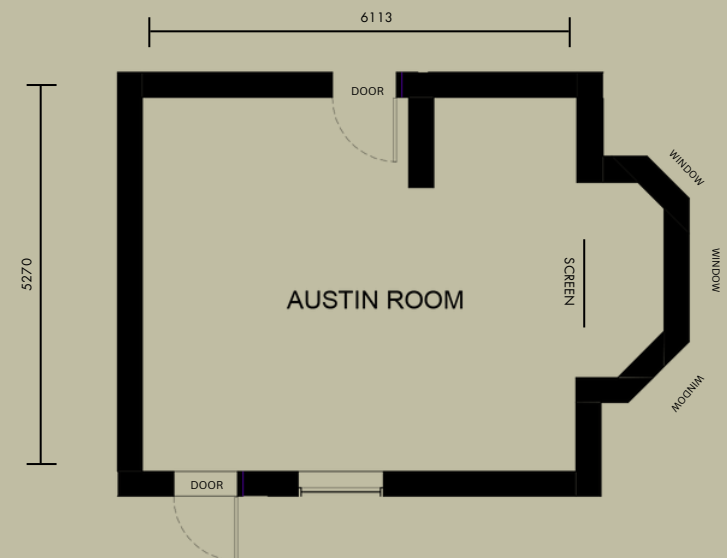
- No bar service
- 25 Boardroom seats
- Music available
- Wi-Fi available
- Wheelchair accessible
- Microphone available





AUSTIN ROOM

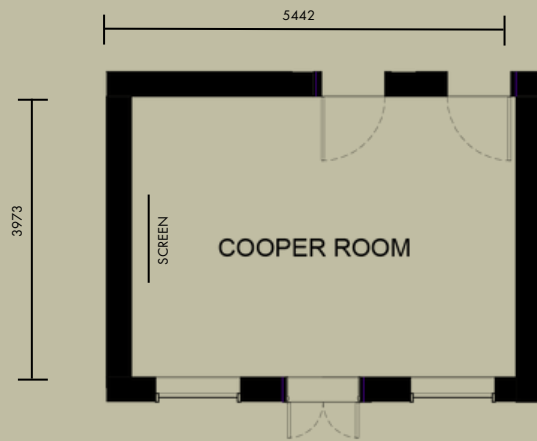
An extension of the hotel dining offering, this private room boasts a long marble table and coastal colour scheme. Accommodating up to 13 guests seated, our Austin room is a light-filled space on the ground floor of the hotel with large windows, limestone walls and a cosy fireplace.



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COOPER ROOM

Set in the historic wing of the Hotel, our Cooper Room is a stylish, private space ideal for intimate meetings. It is equipped with AV facilities for presentations and remote delegate dial.



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-  ✓
-  ✓
-  ✓





WINE ROOM

The newest offering at Hotel Sorrento is our exclusive Wine Room—showcasing wines from local wineries and the finest wineries worldwide. The Wine Room is a private conference space equipped with an accommodating up to 10 guests.



FULL DAY CONFERENCE MENU

SAMPLE MENU

BREAKFAST

MENU

Al La Carte

MORNING TEA

MENU

includes shared

fruit platter

AFTERNOON TEA

MENU

includes shared

sweets or savouries

LUNCH

SHARED MENU

as follows

MONDAY

House dips + turkish bread

Fried calamari w tartare

Wood fired scotch fillet

Rocket salad

Seasoned fries w gravy

TUESDAY

Smoke salmon hash brown

Beef tartar

Roast chicken w tzatziki

Greek salad

Fried zucchini chips w sweet chilli

WEDNESDAY

Wood fired garlic bread

Beef puff w hoisin sauce

Tomato feta salad

Slow roasted honey lamb shoulder

Pumpkin with chilli oil

THURSDAY

Shihuishi style calamari

Turkish bread w dips

Baked snapper

Chips and feta

Beetroot salad

FRIDAY

Vegie spring rolls

Chicken shumai w chilli oil

Spicy crispy cauliflower

Roasted Char siu pork

Steamed rice and Garlic Greens

Please note we cater
for all dietaries

DINING SPACES

DINING ROOM



up to 50 guests

SHIHUISHI



up to 50 guests

CHEFS TABLE



up to 12 guests

WINE ROOM



up to 12 guests

DINING ROOM

SAMPLE MENUS

6 DISHES

START

SMOKEY BABA GHANOUSH

eggplant kasundi, grilled Turkish bread

BEEF TARTARE

salt and vinegar crisps

SALT AND PEPPER BERRY CALAMARI

native lime dip

MAINS

MARKET FISH

fish of the day

WOOD FIRED CHICKEN

spiced yoghurt, pickled peppers

PENINSULA SALAD

rocket, pear, parmesan

8 DISHES

START

SMOKEY BABA GHANOUSH

eggplant kasundi, grilled Turkish bread

BEEF TARTARE

salt and vinegar crisps

SALT AND PEPPER BERRY CALAMARI

native lime dip

KINGFISH CRUDO

green chilli, spring onion salsa

MAINS

LAMB SHOULDER

honey roasted with tzatziki

CHIPS AND FETA

oregano, garlic oil

GRAIN SALAD

capers, raisins, almonds, spiced yoghurt

DESSERT

PEANUT BUTTER PARFAIT

chocolate, salted caramel, roasted peanuts

SHIHUISHI

SAMPLE MENUS



6 DISHES

WAGYU BEEF PUFF

hoisin sauce

VEGETABLE SPRING ROLLS

sweet chilli

PRAWN WONTONS

vinegar soy sauce, chilli oil

CHAR SIU PORK

five spice, honey

CHINESE BROCCOLI

oyster sauce

STEAMED RICE

ADD 1/2 DUCK (40 MINUTES) 45.5

Add pancakes & condiments 9.50

7 DISHES

CHICKEN SPRING ROLLS

sweet chilli

PRAWN TOAST

whipped cod roe

PORK AND PRAWN SHUMAI

Fermented chilli sauce

CHICKEN AND TRUFFLE DUMPLINGS

spring onion oil

SIZZLING BLACK PEPPER BEEF

onion, capsicum, coriander

GREEN BEANS

xo sauce

STEAMED RICE

ADD 1/2 DUCK (40 MINUTES) 45.5

Add pancakes & condiments 9.50

10 DISHES

PICKLED VEGETABLES

KINGFISH TEACUPS

seeded mustard, shiso

BEEF SKEWER

chinese fragrant sauce

PRAWN TOAST

whipped cod roe

MUSHROOM AND TOFU SAN CHOI BAU

pine nuts, mushrooms, lettuce cup

CHICKEN AND TRUFFLE DUMPLINGS

spring onion

MAPO TOFU

braised eggplant, sichuan pepper

CANTONESE ROAST DUCK

plum hoisin

CHINESE BROCCOLI

oyster sauce

STEAMED RICE

MANGO PUDDING

tapioca pearls, coconut sorbet

CHEF'S TABLE

SAMPLE MENUS CURATED BY GEORGE CALOMBARIS

STARTERS

BURNT PEPPERS

mignonette

POLENTA

truffle mayo

BEEF TARTARE

served on betel leaf

EGGPLANT

sweet & sour

CURED MEATS

prosciutto, salami

HALLOUMI

watermelon & feta

BEETROOTS

'not' goats cheese, walnuts, endive

PASTA

RICOTTA & SPINACH RAVIOLI

parmesan butter, agrodolce

MAIN

WHOLE BONITO

salsa verde

CHAT POTATOES

rosemary

BITTER LEAF SALAD

french mustard vinaigrette

DESSERT

PANNA COTTA

strawberry & yuzu

STARTERS

OYSTERS

mignonette, champagne granita

PEARL MEAT SKEWER

teriyaki glaze, champagne foam

PRAWN KATAIFI

champagne cocktail sauce

TUNA TACOS

avocado, chilli, dashi yoghurt

MUSSELS ESCABECHE

champagne pickle

SCALLOP

pickled green chilli

MAIN

POACHED CHICKEN BREAST

champagne beurre blanc, tarragon

SIDES

GREEN BEANS

evoo, almonds

CHIPS

salt & vinegar

SIMPLE COS LETTUCE

french mustard vinaigrette

DESSERT

STRAWBERRY & CHAMPAGNE TRIFLE

star anise

WELCOME

CAVIAR BUMP AND FROZEN VODKA

SEA

OYSTERS

natural, mignonette

WHIPPED TARAMA

pani pani

BBQ PASPALEY MOTHER OF PEARL

teriyaki

KINGFISH CEVICHE

tequila, lemon, lime

STEAMED MUSSELS ESCABECHE

orange, saffron

TUNA SASHIMI TACO

spicy capsicum vinaigrette

SCALLOP

pickled green chilli

PASTA

PIRATE BAY PRAWN TORTELLINI

tomato, vodka sauce

GRILL

WOOD GRILLED O'CONNORS RIB EYE

60 day aged

GREEN BEANS

evoo, roasted almonds

CHIPS

salt & vinegar

SIMPLE COS LETTUCE SALAD

french mustard vinaigrette

CHEESE

LOCAL AND INTERNATIONAL SELECTION OF CHEESE

warm bread, rob's honey

WINE ROOM MENU

SAMPLE MENUS CURATED BY GEORGE CALOMBARIS

Our seasonal three course à la carte menu is ever changing, much like Melbourne's weather. We source local produce to provide you with a taste of The Peninsula like never before. Each guest chooses one entrée, main and dessert. Sides are included to share.

\$120pp

ENTRÉE (choose one)

BEEF TARTARE – flavours of shihuishi, casava chips

PRAWNS ON THE BARBIE – garlic butter sauce

BEETROOT SALAD – goats cheese, walnuts, endive salad

MAIN (choose one)

O'CONNORS SCOTCH FILLET 300g – potato fondant, caramelised shallots & garlic

SEARED TUNA - nicoise salad, potatoes, eggs, green beans, olives

GNOCCHETTI – house made ricotta gnocchi, tomato butter sauce

SIDES (included)

Hand cut fries, bacon aioli

Bitter leaves, merlot vinaigrette

DESSERT (choose one)

PANNA COTTA - berries, rhubarb, pistachio

PEANUT PARFAIT - chocolate ganache, salted caramel

CHEESE PLATE, - local condiments

ADD ONS – P.O.A

OYSTER - Natural, Sydney Rock

KINGFISH CEVICHE – tequila, lemon & lime

SMOKED SALMON HASH BROWN – sour cream, capers, dill

PASTA - crayfish tortellini, burnt butter, sage

This eleven dish shared style set menu will be sure to send your taste buds on an unforgettable journey. Step out of your comfort zone and let us guide you through this ultimate dining experience. (Please note – no alterations to this menu. We are unable to cater to dietaries)

\$150pp

TO START

Kingfish teacups

Beef puffs

Prawn bean curd

San choy bao

Szechuan beef tartare on betel leaf

ENTRÉE

Lin Jiang noodle salad

Dumpling selection

MAIN

Roast duck or suckling pig (needs minimum 48hrs notice)

Fried rice

Wok fried greens

DESSERT

Selection of house made Cantonese inspired desserts

Every story must have a hero, and in this story the hero is O'Connor's dry aged beef. Indulge in a bespoke seven course menu tailored to you and curated by our phenomenal chefs. Stand out from the crowd. (This menu includes a discussion with the chef to write your gastronomic story)

\$200pp

GEORGE CALOMBARIS INSPIRED

STARTER

OYSTERS NATURAL - mignonette

2ND COURSE

BAKED SCALLOP - roasted garlic

STEAMED MUSSELS ESCABECHE - orange, saffron

KINGFISH CEVICHE - tequila, lemon, lime

3RD COURSE

TUNA SASHIMI - taco spicy capsicum vinaigrette

WHIPPED TARAMA - pani puri

BBQ PEARL MEAT - skewers teriyaki

4TH COURSE

To share from the sea - Pasta To share from the land

CRYSTAL BAY PRAWN TORTELLINI tomato, vodka sauce

5TH COURSE

O'CONNORS RIB EYE WOOD GRILLED 60 day dry aged

GREEN BEANS - evoo, roasted almonds

CHIPS - salt & vinegar

COS LETTUCE SALAD - french mustard vinaigrette

6TH COURSE

CHEESE - local and international selection of cheese

*BESPOKE DESSERTS AVAILABLE

MORE THAN A CONFERENCE

MODERN AV FACILITIES:

flat screen tv with wireless & hdmi connection

data projector

electronic whiteboard

flip charts

paper and pens

wi-fi throughout the entire hotel including suites

TEAM BUILDING ACTIVITIES:

yoga

meditation sessions

golf lessons

bare foot bowls

cooking master class

cocktail masterclass

tree surfing

swim with the dolphins

marlo spa





OUR HOME IS YOUR HOME

Our boutique suites allow you to completely escape to an inspiring, energising enclave free from stress and distractions, where big ideas are born naturally.

Our exquisite hotel overlooking port phillip bay, extensive facilities and dedicated on-site conference team provide the perfect combination to ensure the success of your conference.

ROOM FEATURES

All rooms provide a flat screen tv, ensuite, hair dryer, complimentary wi-fi, iron, Tea Drop tea, Vittoria espresso coffee pods, reverse cycle air conditioning.

check in time: from 3:00pm
check out time: 10:00am



MARLO SPA REJUVENATION EXPERIENCE FOR YOUR TEAM

RECLAIM YOUR WELLNESS!

Join us for a transformative mind and body renewal journey in our Yoga and Ayurveda Rejuvenation Escape. Immerse yourself in ancient wisdom guided through nourishing yoga practices and personalised Ayurvedic treatments, fostering holistic wellness and inner balance. Rediscover your natural state of vitality and harmony.

30 minutes

Ayurveda Concept;
Body Type; Daily Routine;
Lifestyle and Sustainability

30 minutes

Meditation and Yoga

30 minutes

Abhyanga Massage
Option 1: Head, shoulder and back massage
Option 2: Padabhyanga
foot and lower leg massage

\$175 per person



HOTEL
SORRENTO

EST. 1872

FOR YOUR NEXT CONFERENCE PLEASE SPEAK TO OUR DEDICATED TEAM
CONFERENCES@HOTELSORRENTO.COM.AU

PHONE: 5984 8015

WEBSITE: HOTELSORRENTO.COM.AU