

F U N C T I O N S & E V E N T S



H O T E L S O R R E N T O



Hotel Sorrento offers an array of versatile spaces designed to host various events & special occasions. Whether you're planning a pre-wedding dinner, a post-wedding recovery, an engagement celebration, or a hen's party, we have the perfect venue to suit your needs. Our dedicated team is committed to ensuring that every event at Hotel Sorrento is a memorable and seamless experience for you and your guests.



PRIVATE ROOMS

COOPER ROOM



up to 8 guests

AUSTIN ROOM



up to 14 guests

HOTHAM ROOM



up to 36 guests

WINE ROOM



up to 12 guests

O U R S P A C E S

CHEF'S TABLE



up to 12 guests

SHIHUISHI



up to 80 guests

SALT BAR



Opening Summer 2025
Exciting new
re-development
underway.

ROOFTOP BAR



Opening Summer 2025
Exciting new
re-development
underway.

POOLSIDE



up to 150 guests



HOTHAM ROOM



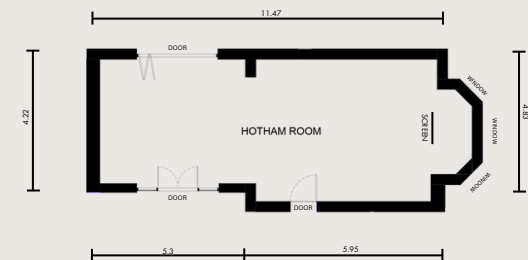
PRIVATE DINING

Enhance your dining experience with our largest private dining room. Step into the elegance of our Hotham room, featuring original limestone accents, creating a sophisticated atmosphere for your celebration.

This intimate setting accommodates up to 36 guests on a long table. Immerse yourselves in a culinary journey with our specially curated sharing menu designed to enhance the sense of togetherness.

Set Menu Required

Exclusive use minimum spends apply





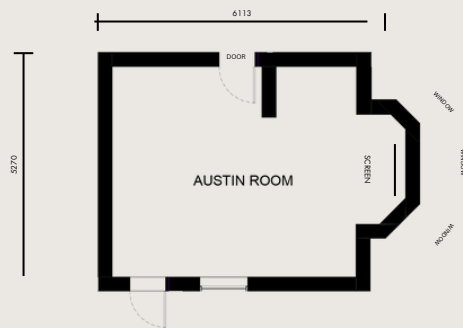
AUSTIN ROOM

PRIVATE DINING

Experience private dining in our Austin Room, adorned with a coastal colour scheme and a long marble table.

This space accommodates up to 14 guests, offering a light-filled ambience with limestone walls and a fireplace —a perfect setting year-round.

Set Menu Required,
Exclusive use minimum spends apply



- 

- 
 14
- 

- 

- 

- 




COOPER ROOM

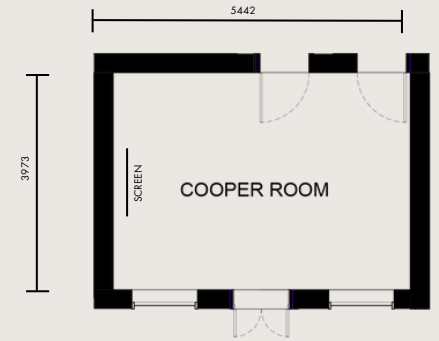


PRIVATE DINING

Set in the historic wing of the Hotel, our Cooper Room is a stylish, private space ideal for intimate dining.

Set Menu Required

Exclusive use minimum spends apply



- 

- 
 8
- 

- 

- 

- 


PRIVATE DINING

SAMPLE MENUS

6 DISHES

START

Caramelised carrot & sesame dip
millers focaccia

kingfish crudo
green chilli, spring onion salsa

BRAISED BEEF CROQUETTE

pickled jalapeño aioli

MAINS

Market fish
fish of the day

Grilled chicken thigh
pumpkin mousse, chimmi churi, lemon

Peninsula salad
rocket, pear, parmesan

8 DISHES

START

CARAMELISED CARROT & SESAME DIP
millers focaccia

BEEF TARTARE

salt and vinegar crisps

MARINATED BEETROOTS

cashew, thyme, vincotto, pickled apple

SALT AND PEPPER BERRY CALAMARI

native lime dip

MAINS

LAMB SHOULDER

attiki honey, tzatziki

CHIPS AND FETA

garlic oil

SEASONAL GREENS

herb butter, almonds

DESSERT

STICKY DATE PUDDING

butterscotch, vanilla ice-cream



PRIVATE DINING

Our exclusive Wine Room—showcasing wines from local wineries and the finest wineries worldwide.

The Wine Room is a private dining space accommodating up to 12 guests. Perfect for any occasion, from intimate dinners to business celebrations.

Curated Menu

Menu exclusively designed by our executive Chef

Price Points:

3-course \$99

4-course \$120

5-course \$150



WINE ROOM



Option to add matched wines curated by our inhouse sommelier
Exclusive use minimum spends apply

up to 12 guests - minimum 6 guests



CHEF'S TABLE



PRIVATE DINING

Experience the ultimate culinary indulgence at Hotel Sorrento's exclusive Chef's Table. Your bespoke menu will be curated by our Executive chef Beth Candy, who is eager to take you on an intimate and unparalleled journey.

Curated Menu

Menu exclusively designed by our Exclusive Chef

Price Points:

3-course \$99

4-course \$120

5-course \$150



up to 12 guests -
minimum 6 guests

Option to add matched wines curated by our inhouse sommelier

Exclusive use minimum spends apply



shihuishi



maximum 80 guests



PRIVATE DINING

Experience the vibrant collision of past and present within the original Hotel Sorrento ballroom at Shihuishi ("she-who-she"). Shihuishi offers a playful yet refined atmosphere where guests can savour the perfect balance of sweet, salty, spicy, and sour flavours while enjoying cheeky cocktails.

Semi Private room 18 people
Set menu required

VENUE TAKEOVER

We offer a venue takeover where we give you exclusive use of the space.

Catering up to 80 guests

Monday - Thursday

Minimum spend from \$10,000

Friday - Saturday

Minimum spend from \$25,000

Sunday

Minimum spend from \$12,000

PRIVATE DINING SAMPLE MENUS



6 DISHES

KINGFISH TARTARE

cucumber, black sesame

CHICKEN SPRING ROLLS

sweet chilli

WAGYU BEEF PUFF

hoisin

DUMPLINGS

chef's choice

CHAR SIU PORK

five spice, honey

MIXED ASIAN GREENS

oyster sauce, fried garlic

steamed rice

ADD 1/2 DUCK (40 MINUTES)

Add pancakes & condiments

8 DISHES

PICKLED VEGETABLES

KINGFISH TARTARE

cucumber, black sesame

BEEF SKEWER

chinese fragrant sauce

CHICKEN SHUMAI

spring onion, ginger

SESAME PRAWN TOAST

whipped cod roe

PEPPER BEEF

VEGETABLE BLACK BEAN STIR FRY

steamed rice

SALTED CHOCOLATE SPRING ROLL

caramelised banana, vanilla ice-cream



BOTTOMLESS

SHI'S READY FOR YOU

Indulge in a culinary adventure with our bottomless brunches at Hotel Sorrento. Match this with an unlimited selection of cocktails and bubbles – you're set to go! So gather your friends and join us for a playful dining experience that will transport you to the heart of Hong Kong.

Cost: \$79

Dress code: Dress to impress

When: Every second Saturday

Time: 12:30pm – 2:30pm or 1pm – 3pm





SALT BAR

*currently under renovations, re-opening Summer 2025



OUTDOOR BAR

Boasting sunlight all day and bay views, Salt is the perfect spot to enjoy a drink with friends. Heating and a retractable roof allows this space to hum all year round.

EXCLUSIVE SALT BOOTH

Spend 3,000
maximum 20 people

Exclusive use minimum spends apply





OUTDOOR BAR

Taking things to the next level, our open-air Rooftop Bar boasts the best Peninsula views with panoramic scenes of Sorrento and Port Phillip Bay.

OUTDOOR TERRACE

Private outdoor space
Up to 40 people

ROOFTOP BOOTH

Spend 1,500
maximum 8 people

Exclusive use minimum spends apply



ROOFTOP

* currently under renovations, re-opening Summer 2025



CANAPE PACKAGE

SAMPLE MENU

OPTION 1 - \$49

Choose 2 cold, 2 hot

OPTION 2 - \$59

Choose 3 cold, 3 hot

OPTION 3 - \$65

Choose 4 cold, 4 hot

COLD

Tuna tartare, cucumber, nori

Pumpkin tart, goats cheese, chives

Poached chicken, celery and apple salad

Tomato, stracciatella, balsamic

HOT

Pumpkin and feta Arancini,

Crispy tofu, sticky chilli sauce

Roast pork bun, jalapeno mayo

Vegetarian spring roll, dark soy

ADD ONS - \$5

Pacific Oysters

BEVERAGE PACKAGE

2 HOUR PACKAGE

option one - \$69

option two - \$89

3 HOUR PACKAGE

option one - \$89

option two - \$109

ADD ONS:

Tap Cocktails:

\$19 per person - bars only

Handmade cocktails:

\$ 24 per person - restaurant only

All spirits on consumption.

Available for exclusive use only

OPTION ONE

Beer and Cider

Carlton Draught

Great Northern

Ten Sixty One Cider

Sparkling

HS Prosecco

White

HS Pinot Grigio

HS Sauvignon Blanc

Rose

Rose Portsea Estate – Tap

Red

Head the Red Shiraz

Terra Felix Pinot Noir

OPTION TWO

Beer and Cider

Carlton Draught

Great Northern

Balter XPA

Matsos Ginger Beer

Ten Sixty One Cider

Sparkling

Crittenden Pinocchio

White

Stumpy Gully Pinot Grigio

Yal Yal Chardonnay

Paringa Estate Riesling

Rose

Portsea Estate Rose

Red

Red Hill Estate Pinot Noir

Rahona Valley Shiraz

Elgee Park Cabernet Merlot



DECORATIONS



ENHANCE YOUR EVENT

Options are endless; anything is possible.
Please speak to our friendly team today to
create your unforgettable bespoke event.



T&C'S

BOOTHS

- Full payment is required at the time of booking for all Salt and Rooftop booths.
- Cancellations made 48 hours to 7 days prior to the event will receive a 50% refund.
- Cancellations made within 48 hours of the event will not receive a refund.
- In the event of a no-show you will not receive a refund.

CHEFS TABLE & WINE ROOM

- Full payment is required at the time of booking.
- Cancellations made within 8 to 14 days of the event date will receive a 50% refund.
- Cancellations made within 7 days will not receive a refund.

DRESS CODE

- No tracksuit pants, beanies, costumes, or attire likely offend others.
- Thongs are also prohibited after 6pm.
- Management has the right to refuse entry of anyone at any time.

We understand that plans can change, and we strive to accommodate our guests as best we can. However, due to the nature of our private dining and the preparation involved, this policy ensures we can continue to offer exceptional experiences. If you have any questions or need further assistance, please do not hesitate to contact our team.

EXCLUSIVE ROOFTOP & SALT BAR

- 50% Deposit is required at time of booking.
- Balance is due 14 days prior to the event.
- Full payment is required if booking within 14 days of the event.
- Guest numbers and dietary requirements are to be confirmed no less than 10 days prior to event.
- Significant reductions within 10 days of the event will not be refunded.
- Cancellations made more than 14 days prior to the event date will receive 50% refund of the deposit.
- Cancellations made within 7-14 days of the event will receive 25% refund of the deposit.
- Cancellations within 7 days are the event will not receive a refund.
- In the event of a no-show you will not receive a refund.

LARGER GROUPS

- A credit card is required at time of booking to confirm the reservation.
- Guest numbers and dietary requirements are to be confirmed no less than 10 days prior to the event.
- Cancellations within 48 hours will be charged a fee of \$40 per adult.
- No-shows will be charged a fee of \$40 per adult



H O T E L
S O R R E N T O

EST . 1872

Speak to our dedicated events team

Email: events@hotelsorrento.com.au

Phone: 03 5984 8016

Website: hotelsorrento.com.au