



PRIVATE DINING

Packages



Audrey's

An homage to the grandmother who instilled his passion for cooking, Scott Pickett's Audrey's brings an elevated and authentic dining experience to the Peninsula. Expect to revel in old-world elegance, taste the flavours of the nearby sea and enjoy views over stunning Sorrento.

Private Dining By Audrey's

Tasting Menu: \$140-\$190 per person

Beverage Packages from: \$110 per person

Private Dining Room maximum: 34 guests.

Private Dining Room Minimum Spends

\$5000 – if Audrey's is open

\$8000 – If Audrey's is not open

Available:

Lunch from 12pm Thursday to Sunday (days may vary depending on season)

Dinner from 6pm Thursday to Saturday (days may vary depending on season)

Private dining bookings outside this time are on application and may incur a higher minimum spend. The minimum spend for a full restaurant buy out will be priced on application



The Grand Ballroom

Step into the timeless grandeur of the Grand Ballroom, an exquisite venue that beautifully showcases the historic charm of The Continental Sorrento. Once a gathering place for opulent soirées with Melbourne's elite in the late 1800s, this iconic space continues to captivate with its stunning original floors, elegant chandeliers, and refined atmosphere. Perfectly suited for private dining events, the 133-square-metre Grand Ballroom offers versatility and sophistication, accommodating up to 100 guests for an elegant seated dinner or 200 guests for a stylish cocktail celebration. Whether for weddings, milestone celebrations, or corporate gatherings, this distinguished space sets the stage for unforgettable experiences, where every detail is designed to impress.

Dining Options

- Seated lunch or dinner for up to 100 guests.
- Cocktail style up to 150 guests.

Minimum Spends - to be used towards Food & Beverage (see menus below)

April – September:

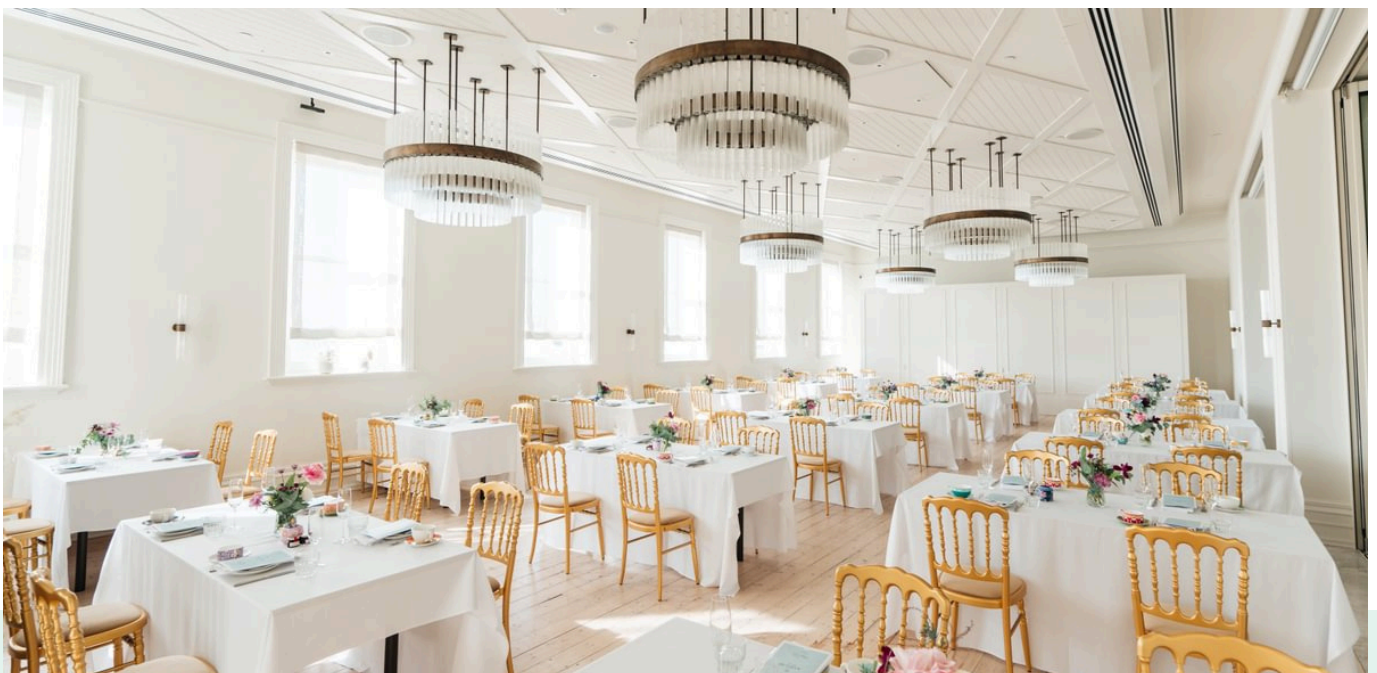
Monday - Thursday: From \$3000

Friday - Sunday: From \$4000

October – March

Monday – Thursday: \$4000

Friday - Sunday: POA



Coppins Lounge

Set against original limestone walls and enhanced by timeless nautical styling, Coppins Lounge offers a warm and inviting atmosphere, perfect for private dining events. This dynamic space is designed to adapt to your unique needs, making it ideal for intimate gatherings, celebratory lunches, or evening cocktail receptions. With its flexible layout and sophisticated charm, Coppins Lounge provides the perfect backdrop for memorable experiences. Whether hosting a casual affair or an elegant dinner, every detail of this stunning venue ensures your event is tailored to perfection.

Dining Options – seated lunch or dinner up to 40 guests

Coppins Plated Dining

- 2 Course Menu \$90pp
- 3 Course Menu \$110pp

Minimum Spends: Monday – Thursday \$3000, Friday to Sunday - POA



The Gallery

The Gallery is a sophisticated and versatile space, ideal for hosting intimate private dining events. Bathed in natural light from expansive windows, the room offers stunning ocean views, creating a captivating setting for any occasion. For larger events, The Gallery can be seamlessly paired with the Sunset Terrace and Halcyon Hall, providing even more options to elevate your experience.

Dining Options:

- Seated: Up to 50 guests for a refined lunch or dinner.
- Cocktail Style: Accommodates up to 100 guests for a chic and relaxed gathering.

Minimum Spends - to be used towards Food & Beverage (see menus below)

April – September:

Monday - Thursday: From \$4000

Friday - Sunday: POA

October – March

Monday – Thursday: \$5000

Friday - Sunday: POA



Halcyon Hall

Halcyon Hall is our largest and most opulent event space, featuring an extravagant Art Deco interior and lofty windows that frame breathtaking views of the Sorrento foreshore. Celebrate beneath the ambient glow of ornate chandeliers, or for an unforgettable experience, open the elegant French doors to seamlessly extend your event onto the magnificent Sunset Terrace.

Dining Options:

- Seated: Up to 160 guests for a grand lunch or dinner.
- Cocktail Style: Accommodates up to 300 guests for a vibrant and sophisticated gathering.

Minimum Spends - to be used towards Food & Beverage (see menus below)

April – September:

Monday - Thursday: From \$6000

Friday - Sunday: POA

October – March

Monday – Thursday: \$9000

Friday - Sunday: POA



PRIVATE Dining



Our event dining menus showcase the finest seasonal produce, presented in both seated and cocktail style events. With your personal waitstaff devoted to ensuring an experience of pure indulgence and sophistication, you're guaranteed to create cherished memories that will last a lifetime.



LUNCH (12-4PM, DINNER 7-11PM PLATED)

Menu (Alternate Drop)

Two course menu with sides: \$90 per person

Three course Menu with Sides: \$110 per person

SHARED STYLE

Two Course Dining: \$90 per person

Three Course Dining: \$110 per person

COCKTAIL STYLE

Canape Menu – 3 Hours: \$70 per person

Canape Menu – 4 Hours: \$80 per person

Sample Menu



Canapes

Yellowtail Kingfish, lime, cucumber, wasabi vinegar

Truffle & Thyme Arancini, Aioli

Dim sum, Black Vinegar, roasted chilli oil

Entrée

Gin-cured salmon, apple, fermented chilli, fennel avocado

Terrine of ham hock, cauliflower, apple and fig

Main Course

Navarin of Roaring Forties Lamb, Celeriac Puree, Root Vegetables

Humpty doo barramundi, pea puree, crab, Dromana bay mussel
emulsion

Sides

Kipfler potato, sour cream, saltbush salad

Charred broccolini with feta crumbs

Dessert

Opera almond sponge, coffee cream, chocolate ganache and
espresso ice cream

Mango mousse, passionfruit/mango gel & mango sorbet

Beverage Package

FROM \$80 PER PERSON

Classic Beverage Package

Sparkling: The Cloak & Dagger Prosecco (VIC)

White wine: The Dagger Pinot Grigio (King Valley & Alpine Valley, VIC)

Rosé: La Vieille Ferme Rosé (Rhône Valley, France)

Red wine: Cloud Street Pinot Noir (Central Victoria) Heavy & Light Beers

Cider

Soft Drinks & Sparkling Water

3 Hours - \$80 per person

4 Hours - \$90 per person

5 Hours - \$100 per person

Premium Beverage Package

Sparkling: Jansz Premium Cuvee (Pipers Brook, TAS)

White Wine: Kris Pinot Grigio (Alto Adige, Italy)

Pacha Mama Chardonnay (Yarra Valley, VIC)

Rosé: La Vieille Ferme Rosé (Rhône Valley, France)

Red wines: Airlie Bank Pinot Noir (Yarra Valley, VIC)

Jericho Shiraz (McLaren Vale, SA)

Heavy & Light Beers

Cider

Soft Drinks & Sparkling Water

3 Hours - \$95 per person

4 Hours - \$105 per person

5 Hours - \$120 per person

Beverage Enhancements

Cocktails from \$22 each

Spirits from \$12 per glass.



CONTACT US

events@thecontinentalsorrento.com.au

+61 5935 1200

www.thecontinentalsorrento.com.au

