



# PRIVATE DINING

## *Packages*



# Ember

## SORRENTO

A celebration of fire, flavour and place, Ember delivers a refined yet relaxed dining experience on the Sorrento Peninsula. Showcasing seasonal local produce and the essence of open-flame cooking, Ember invites guests to enjoy bold flavours, warm hospitality and views across stunning Sorrento.

Private Dining by Ember

Tasting Menu: \$120 per person

Beverage Packages: from \$110 per person

Private Dining Room Capacity: maximum 40 guests

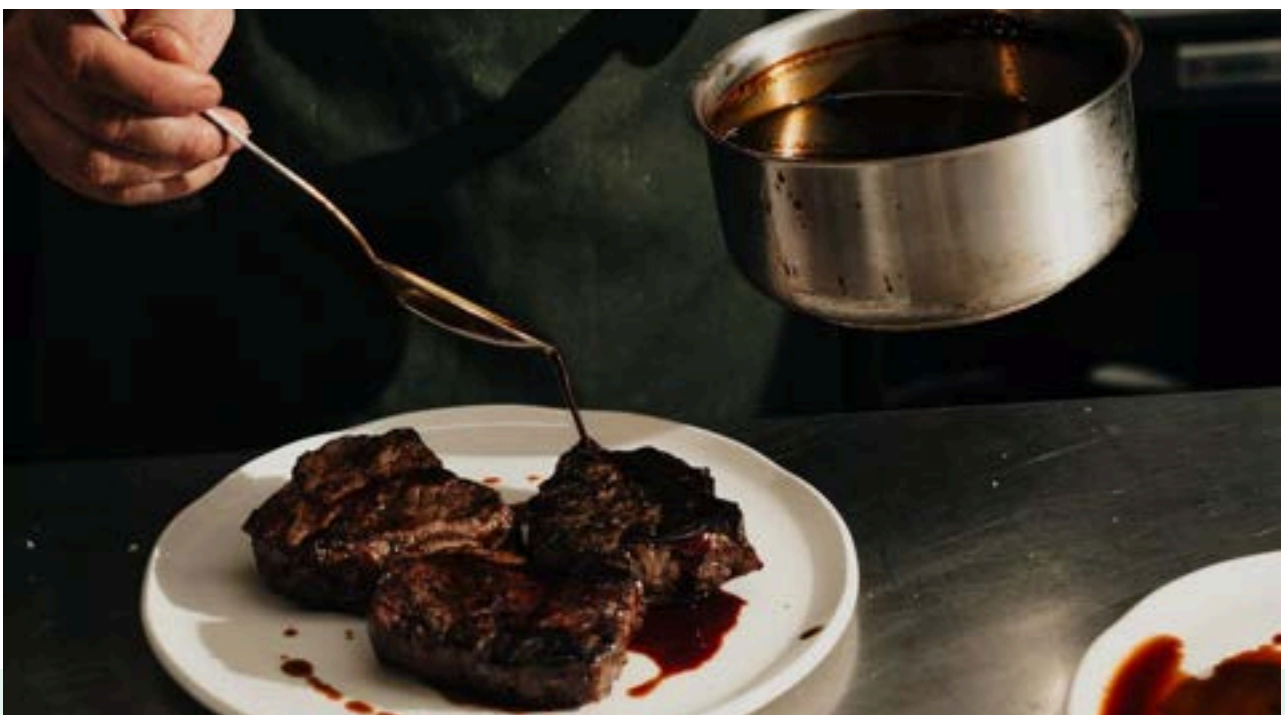
Availability:

- Lunch: from 12pm, Thursday to Sunday (days may vary depending on season)
- Dinner: from 6pm, Wednesday to Sunday (days may vary depending on season)

Minimum Spend:

- \$5,000 – when Ember is open
- \$8,000 – when Ember is not open

Private dining bookings outside these times are available on application and may incur a higher minimum spend.





# 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: 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: \$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: From \$6000

Friday - Sunday: POA

October – March

Monday – Thursday: From \$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

Saltgrass lamb, potato gratin, mustard onions, beans, lamb jus

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

## Sides

Kipfler potato, sour cream, saltbush salad

Charred broccolini with feta crumbs

## Dessert

Black forest cherry compote, 70% dark chocolate mousse, vanilla  
Chantilly

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 \$24 each

Spirits from \$12 per glass.



# CONTACT US

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