

PRIVATE DINING

Packages



Ember

A celebration of fire, flavour and place, Ember delivers a refined yet relaxed dining experience in Sorrento. 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, Friday to Sunday (days may vary depending on season)
- Dinner: from 5:30pm, Wednesday to Sunday (days may vary depending on season)

Minimum Spend:

\$4,000 – when Ember is open

\$5,000 – 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 – October:

Monday - Thursday: From \$3000

Friday - Sunday: From \$4000

November – 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

Minimum Spends - \$3000 to be used towards Food & Beverage (see menus below)



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 – October:

Monday - Thursday: From \$4000

Friday - Sunday: POA

November – March

Monday – Thursday: From \$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 – October:

Monday - Thursday: From \$6000

Friday - Sunday: POA

November – 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

Plated Lunch & DINNER MENU

All menus are subject to change without notice

PRE-EVENT CANAPES

Chef's selection of three items – one cold item and two hot items (30 minutes)

Minimum 30 guests. **\$30pp**

PLATED LUNCH OR DINNER

Two course menu **\$90pp**

Three course menu **\$110pp**

Includes Two or Three Course pre-selected menu choices served alternating with 2 x shared sides.

Freshly baked artisan bread served with cultured butter

SHARED STYLE LUNCH OR DINNER

Shared-style dining is served with freshly baked artisan bread with cultured butter

Two-course menu **\$90pp**

choice of 2 entrées, 2 mains + 2 sides *OR* 2 mains + 2 sides & 2 desserts

Three-course menu **\$110pp**

choice of 2 entrées, 2 mains, 2 sides & 2 desserts

All shared-style lunches or dinners are served at the centre of the table

ENTRÉE

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

Blue swimmer crab, corn, yuzu, edamame and chicken skin GF

Kingfish crudo, cucumber, creme fraiche, salmon roe, radish and lemon GF

Beetroot, goat curd, walnut, cress, burnt honey GF, V

Terrine of ham hock, cauliflower, apple and fig DF, GF

Poke bowl, edamame, tofu, avocado, wasabi

Moreton Bay prawns, green mango, holy basil, tamarind dressing

Victorian wagyu bresaola, shallot rings, remoulade and leek ash DF, GF

Sample Menu

MAIN COURSE

Cape Grim striploin, onion in textures, red wine sauce
Marion Bay free range chicken, boudin, white miso carrots, jus gras GF
Humpty doo barramundi, pea puree, crab, Dromana Bay mussel emulsion GF
Ora king salmon, Russian salad, cress, sauce caviar GF
Navrin of Roaring Forties lamb, Celeriac Puree, Root Vegetables
Portobello mushroom torte, spinach, shallots V
Great ocean road duck, torte of the leg, watercress, shallots, sauce perigueaux DF
Miso roasted pumpkin, pumpkin cream, pepitas, sesame spinach DF, GF, V

SIDE DISHES

Charred carrots, goats' cheese, chive GF
Cauliflower, brown butter, sourdough crumbs, parsley
Garden greens DF, GF
Roasted potatoes and herb salt DF, GF
Kipfler potato, sour cream, saltbush salad
Charred broccolini, feta crumbs GF

DESSERT - IF ALTERNATE DROP MENU

Passionfruit cheesecake, tropical compote, chocolate praline, macadamia ice cream.
Coconut mousse, pineapple lime and passionfruit compote, coconut sponge
New York-style cheesecake, mixed berries, strawberry sauce
Opera-almond sponge, coffee cream, chocolate ganache, espresso ice cream
Chocolate shell, chocolate custard, bitter chocolate mousse.

DESSERT - IF SHARED MENU

Opera-almond sponge, coffee cream, chocolate ganache
Baked Mascarpone cheesecake, flourless sponge
Vanilla sponge, coconut buttercream, mango, passionfruit compote
Layered mango and coconut mousse, vanilla sponge, mango glaze
Strawberry mousse, strawberry gel, vanilla sponge.

Beverage Packages

CLASSIC

Inclusive of one Australian Prosecco, one white wine, one rose and one red wine. Draught beer, light beer, cider, soft drinks and sparkling and still water.

Sparkling: Conversationlist Prosecco (VIC)	2 Hour	\$60pp
White Wine: Gallante Pinot Grigio (Italy)	3 Hour	\$80pp
Rosé: Adeline Rose (Pays D'Oc, France)	4 Hour	\$90pp
Red Wine: Hare & Tortoise Pinot Noir (Heathcote, VIC)	5 Hour	\$100pp

PREMIUM

Inclusive of one Australian sparkling wine, two white wines, one rose and two red wines. Draught beer, light beer, cider, soft drinks and sparkling and still water.

Sparkling: Chandon Brut (Yarra Valley, VIC)		
White Wine: Galante Pinot Grigio (Sicily, Italy)	2 Hour	\$70pp
Where Oceans Meet Chardonnay (Margaret River, WA)	3 Hour	\$95pp
Rosé: Minuty (Côtes de Provence, France)	4 Hour	\$105pp
Red Wine: Hare & Tortoise Pinot Noir (Yarra Valley, VIC)	5 Hour	\$120pp
Woods Crampton Shiraz (Barossa Valley, SA)		

PENINSULA

Inclusive Mornington Peninsula sparkling wine, two white wines, one rose and two red wines. Draught beer, light beer, cider, soft drinks and sparkling and still water.

Sparkling: Red Hill Estate Prosecco		
White Wine: Kooyong Beurrot Pinot Gris	2 Hour	\$90pp
Tallarida 'Estate' Chardonnay	3 Hour	\$125pp
Rosé: Foxeys Hangout Rosé	4 Hour	\$145pp
Red Wine: T'Gallante Cape Shank Pinot Noir	5 Hour	\$160pp
Stumpy Gully Shiraz		

Spirits

BY CONSUMPTION

A selection of spirits is available on consumption per glass. Spirits are required to be pre-arranged with your Events Coordinator.

For all beverage package events with more than 60 guests, a cash bar can be included for where a variety of pre-selected spirits will be available.

VODKA

Eristoff Vodka	\$14
Grey Goose Vodka	\$17

GIN

Bombay Sapphire Gin	\$14
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TEQUILA

Cazadores Blanco Tequila	\$14
Patron Silver Tequila	\$16

WHISKEY, SCOTCH & BOURBON

Dewars White Label Scotch	\$14
Dewars 12yo Scotch	\$15
Jack Daniels Bourbon	\$14
Canadian Club Whiskey	\$14

RUM

Bacardi Carta Blanca White Rum	\$14
Bacardi Carta Oro Golden Rum	\$14
Sailor Jerry's Spiced Rum	\$14

Please note prices for by consumption are subject to change. Please confirm with your planner closer to the date.

Beverage ENHANCEMENTS

Cocktail Hour – choice of 1 cocktail	\$35 per person per hour
Cocktail Hour – choice of 2 cocktails	\$40 per person per hour
Upgrade to include basic spirits	\$30 (5hrs) per person
Upgrade to include basic spirits	\$35 (6 hrs) per person
Individual pre-ordered classic cocktails	From \$24 per cocktail

CHAMPAGNE TOWER – Including Champagne

5 Tier Champagne Tower (55 glass tower with drip tray & clear plinth)

Conversationalist Prosecco	900 (including 12 bottles)
Chandon Brut NV	\$980 (including 12 bottles)
Moët & Chandon Imperial NV Champagne	\$1900 (including 12 bottles)

6 Tier Champagne Tower (91 glass tower with drip tray)

Conversationalist Prosecco	\$1265 (including 17 bottles)
Chandon Brut NV	\$1395 (including 17 bottles)
Moët & Chandon Imperial NV Champagne	\$2825 (including 17 bottles)



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