ATLANTIC GROUP®

SOPHIA

THE PRAHRAN ARCADE





a little bit about her

One of Melbourne's most iconic buildings, which famously housed David Bromley's studio and home for 13 years, has been transformed into a unique, new events space. Located within the iconic Prahran Arcade, the heritage building has seen many incarnations over the decades, and today this historic Chapel St icon has been lovingly restored to its former glory to become "Sophia", a multi-faceted events space that can host every style of occasion.

Inside resides two spaces that may be used independently or together – a grand ballroom and a gorgeous space reminiscent of an art gallery. 'The Ballroom', an elegant room with ornate chandeliers and a breathtaking balcony overlooking Chapel Street. 'The Gallery', a remarkable 60 metre space punctuated by 26 arched windows which reveal the elaborate architectural works suspended high above the arcade. Sophia epitomises the excesses of the late 19th century architecture in Victoria.

To put it simply... she is a showstopper!

Capacities	Seated	Cocktail
The Ballroom	100	180
The Gallery	208	350
Entire Venue	250	500

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AWARDS

2025 Winner AWARDS FOR EXCELLENCE CATERER OF THE YEAR Restaurant & Catering HOSTPLUS

2025 Winner AWARDS FOR EXCELLENCE EVENTS CATERER Restaurant & Catering HOSTPLUS

Bronze Winner 2024 Victorian Tourism Awards BUSINESS EVENT VENUE

the ballroom

Immerse yourself in the timeless charm of The Ballroom, where heritage features seamlessly weave through the space. Sunlight streams through its stunning windows, complemented by period chandeliers, and an adjoining private balcony that offers a captivating view of Chapel Street. Boasting 4-metre-high ceilings, exquisite wooden flooring, and charming fireplaces at both ends, The Ballroom sets the stage for an enchanting cocktail event or an intimate seated fine dining experience.

Capacity Details

Single long table

Maximum of 40 guests with a dancefloor,
or 50 guests without a dancefloor.

Two long tables

Maximum of 80 guests with a dancefloor,
or 100 guests without a dancefloor.









the gallery

The Gallery exudes a slightly more modern ambiance, yet maintains the overall heritage charm of the venue. Its defining feature is a row of 26 arched windows along one side, providing captivating views of the arcade below. The Gallery boasts rigging points within the roof, offering extensive possibilities for creative styling. Whether it's draping, floral arrangements, lighting, or other decorative elements, these points provide a canvas for versatile and elegant event customisation.

Capacity Details

Single long table

Maximum of 104 guests.

Two long tables

Maximum of 208 guests.

features and inclusions

+ Custom designed long trestle tables
+ Custom designed Sophia chairs
+ Sophia pebble weave tablecloths & matching napkins
+ Table settings including venue crockery, cutlery & glassware
+ Use of Sophia cocktail tables, with matching stools
+ 2 x wireless microphones
+ Use of Sophia's in-house speaker system
+ An Event Manager for coordination assistance
+ Dedicated Atlantic Group® Event Manager to assist in organising your event.
+ Atlantic Group® Operations Manager to coordinate your event.
+ Atlantic Group® premium culinary & service team.

boardroom

Our Boardroom is suitable to host meetings and presentations. Inclusions are outlined below.

+ Up to 20 attendees
+ 65-inch LED Screen with HDMI Connection
+ Digital Whiteboard

Catering available upon request.



the catering

ATLANTIC GROUP®

Our culinary creatives source the finest ingredients from local farmers and producers across Victoria. Atlantic Group® is proud to support the growth of small yet superb local businesses. We believe in decreasing food mileage in an effort to serve up seasonal sensations. A prompt producer to plate process means a happier environment and an improved carbon footprint.

Our team takes inspiration from around the globe to delight your guests in the delivery of each dish. Your dedicated Event Manager will assist with pairing your menu selection and beverages.

recent recognitions

2025 Winner AWARDS FOR EXCELLENCE CATERER OF THE YEAR Restaurant & Catering HOSTPLUS

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cocktail events

Host a cocktail-style event and delight your guests with roaming canapés, creating the perfect setting for mingling in a stylish atmosphere.

Our packages include roaming canapés, substantial bowls, dessert canapés, and the option to add a selection of food stations or soak items.

sample packages

3 Hours

3 Savoury Canapés + 2 Bowls + 1 Dessert Canapé

4 Hours

4 Savoury Canapés + 2 Bowls + 1 Dessert Canapé

5 Hours

5 Savoury Canapés + 3 Bowls + 2 Dessert Canapés

sample cocktail menu

canapés

cold

Elotes, Chipotle Aioli, Manchego Snow, Smoked Paprika

Yellowfin Tuna Tostada, Spicy Tamarind, Sesame, Served with Shot of Palermo

Smoked Duck, Tangelo, Pickled Enoki

hot

Togarashi Crumbed Prawns, Wasabi Mayo, Spring Onion, Furikake

Crispy Pork Dumpling, Pickled Kimchi Slaw

Truffle Mushroom Arancini, Baby Cress, Garlic Aioli

bowls

cold

Hiramasa Kingfish Tataki, Smoked Carrot, Sesame Dressing, Shaved Daikon

Beef Sirloin, Green Papaya, Blush Tomatoes, Cashew, Thai Basil

Quinoa & Asparagus, Cranberry, Pepita Seeds, Citrus Dressing

hot

Truffle Risotto, Parmesan, Asparagus, Fine Herbs

Crispy Pork Belly, Caramel & Chilli Glazed Western Plains Pork Belly, Pineapple & Coriander Salad

Pan Fried Saffron Gnocchi, Wilted Spinach, Heirloom Tomato Sauce, Roasted Artichoke

Sticky Asian Pork Ribs, Spring Onion & Pineapple Salsa

dessert canapés

Key Lime Pie Truffle, Coconut Crumble

Petit Raspberry Cheesecake, Raspberry Gel, Rose

seated events

A plated menu offers your guests a curated dining experience
with attentive table service.

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SAMPLE PACKAGES

alternating menu

2 Course

2 Chef's Selection Canapés + Alternating Entrée +
Alternating Main + 2 Shared Sides

3 Course

2 Chef's Selection Canapés + Alternating Entrée +
Alternating Main + 2 Shared Sides + Dessert Canapés

sharing style menu

Served to the centre of the table for guests to share

3 Entrées + 3 Mains + 2 Sides + 2 Dessert Canapés

sample menu

This sample menu can be served sharing style or as a plated 3 course.

on arrival

2 Chef Selected Canapés

entrée

Hand Tied Burrata, Roasted Heirloom Beetroot, Watermelon Radish, Beetroot Relish, Baby Sorrels

Wagyu Bresaola, Lime Zested Goats Curd, Fig, Blushed Tomatoes, Water Cress & Raw Gold Beetroot Salad, Crisp

Hiramasa Kingfish, Chilli Yuzu & Finger Limes, Furikake, Pickled Radish

mains

Pan Seared Cone Bay Barramundi, Chimichurri, Olives Salad, Baby Spinach, Asparagus, Lemon & Caper Salsa

Mushroom & Asparagus Risotto, Black Garlic Butter, French Tarragon, Reggiano

Herb Crusted Ora King Salmon, Asparagus & Heirloom Carrots, Harissa Dressing

sides

Garlic & Rosemary Roasted Baby Chats

Green Leaf Salad, Mustard & Lemon Dressing

additional sides are available upon request

dessert canapés

Salted Caramel Chocolate Tart, Milo Crumble

Passionfruit Curt Tartlet, Mango Mousse



food stations

Elevate your event with an interactive food station.
The below selection is a sample. Please speak to your
Event Manager for a comprehensive list of options.

ANTIPASTI GRAZING STATION

Feast on our inviting spread of Italian appetisers, featuring cured meats, cheese, olives, marinated vegetables, and artisan bread.

OYSTER BAR

The seasons best oysters freshly shucked before guests and placed on ice. Paired with sauces, salts and condiments.

PAELLA BAR

Aromatic theatre! Traditional paella with a combination of mussels, clams, smoked kingfish, chicken and chorizo sausage.

SEAFOOD BAR

Enjoy a seasonal selection of the country's finest seafood including freshly shucked oysters, king prawns, king ora salmon sashimi, scallops and freshly marinated mussels and pipis.

sushi baby

SUSHI & SASHIMI BAR

Dive into a variety of fresh, hand rolled sushi made with a selection of pristine seafood and vegetables. Offered alongside fresh tuna, kingfish and salmon sashimi.

BOMBOLONI BAR

Indulge in our light and fluffy doughnut selection! Enjoy a range of flavours including raspberry jam, nutella and salted caramel.

SUGAR HIT

Take your pick from this terrific table of chocolate soil, choc honeycomb shards, choc salted caramel bark, espresso marshmallow, chocolate truffles, freeze dried fruits and assorted macarons.



beverage packages

Atlantic Group® offer a variety of beverage packages ranging from locally produced wines and sparkling, through to Premium imported varieties.

Explore our selection of beverage upgrades, including champagne towers, a gin bar and specialised cocktails.

Please speak to your Event Manager for a comprehensive list of upgrades.

FAQs

BUMP-IN & OUT

Bump-in is allowed 2 hours before the event, and bump-out must be completed within 1 hour after the event. Any requests for extended bump-in/out time will incur additional costs and should be arranged in advance with your Event Manager.

DECORATIVE GUIDELINES & RESTRICTIONS

You are able to decorate the space to suit your event, keeping in mind the heritage features and restrictions. Floral arrangements, including centrepieces, installations, and bouquets, are welcome but must be taken away after the celebration. Prohibited items include food products or waste, such as rice, confetti, glitter, petals, etc. No structures or decorative items may be affixed to the walls, rails, or ceilings in the Ballroom. Open flames are permitted, provided all candles are within holders.

SECURITY

You will be advised if security needs to be provided at your event. Security is supplied by Atlantic Group®, at a cost to the client and not included in your minimum spend.

LIQUOR LICENSE

Sophia at the Prahran Arcade is licensed until 1AM.

SMOKING

Smoking is allowed on our private Sophia balcony.

ACCESS + LIFT INFORMATION

Sophia at the Prahran Arcade can be accessed via Chapel Street, Prahran, with a loading area at the back via Princes Close car park. Internal elevator access is available from the loading zones, and a designated number will be provided for a smooth bump-in/out process. There are no onsite car parks, but Prahran Square's multi-level car park is recommended.

PARKING

Prahran Square offers a three-level parking facility, a 4-minute walk from Sophia. Other nearby car parks include Princess Close and one on Little Chapel Street.

DIETARY REQUIREMENTS

We cater to various dietary requirements due to allergies, intolerances, and personal beliefs (excluding preferences).

EXTERNAL CATERING

We do not allow any external catering to be brought in, with the exception of Kosher catering. If you require Kosher catering, we ask that you use our preferred supplier. In this case, a venue hire fee will apply and staff labour fees will be incurred.

CREW CATERING

Crew catering, including photographers, videographers, musicians, etc., is available at an additional cost.

CHILDREN'S CATERING

Children's catering is available.

OPTIONAL UPGRADES

Explore beverage package upgrades to elevate your event. Basic and premium spirits packages are available, along with bespoke food stations.

EVENT MANAGER

Closer to your event, you will be assigned an Event Manager to assist in planning and answer any questions leading up to your event.

PREFERRED SUPPLIERS

Once booked, your Event Manager will share our preferred suppliers list, including recommendations for furniture, styling, planning, photography, entertainment, music, draping, and more.

PROJECTORS

Working with our preferred AV supplier, we can arrange projectors for your event in the Gallery.

CELEBRATION CAKES

Consider using our preferred cake supplier, Get Caked by Lisa. If you choose to use your own cake supplier, a cakeage fee applies.

BOOKING

A 30% Booking & Planning Fee is required to secure your event. If you wish to proceed, please discuss this with your Sales Manager.





SOPHIA

THE PRAHRAN ARCADE

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