

A woman in a blue dress stands in a dining room, holding a glass. The room features a large chandelier, a set table with a candelabra, and a bust on a pedestal. The background is a dark wood-paneled wall.

*Life is Magnifique*

CONFERENCE AND CATERING PORTFOLIO

SOFITEL  
LUXURY HOTELS

GOLD COAST BROADBEACH



BIENVENUE AU SOFTEL GOLD COAST BROADBEACH . . . 3  
VENUE . . . . . 4  
BREAKFAST . . . . . 5  
CONFERENCE PACKAGES . . . . . 7  
REFRESHMENT BREAKS . . . . . 8  
MEETING SNACKS . . . . . 9  
WORKING LUNCHEONS . . . . . 10  
CHEF'S PLATED LUNCHEONS AND DINNERS . . . . . 13  
BUFFETS . . . . . 14  
COCKTAIL RECEPTIONS . . . . . 16  
BEVERAGE PACKAGES . . . . . 18  
BEVERAGE AND WINE LIST . . . . . 19  
FLORAL MENU . . . . . 21

## BIENVENUE AU SOFITEL GOLD COAST BROADBEACH

Sofitel Gold Coast Broadbeach creates an exceptional sanctuary for business travellers - one that delights the senses and stimulates creativity.

The hotel offers 10 unique meeting and event venues. The Grand Ballroom is the largest space, seating up to 350 delegates and the newest 'sky-high' meeting venue *twentythree* features an abundance of natural light and stunning views of the hinterland and Broadbeach precinct from the 23<sup>rd</sup> floor.

From poolside cocktail parties, extravagant gala dinners, intimate board meetings or exhibitions and trade shows, Sofitel Gold Coast Broadbeach can provide an event solution to suit your needs. Each meeting and event venue is designed to inspire through décor, atmosphere and a unique food and beverage offering.

Perfectly located within the heart of vibrant Broadbeach, few conference venues can offer direct access to one of the Coast's best surfing beaches, connection via monorail to Jupiters Casino, or direct access to the Gold Coast Convention and Exhibition Centre. Broadbeach is also home to over 100 restaurants, cafes and bars.

By night, delegates can retreat to one of the hotel's 296 modern and elegantly appointed rooms including 4 luxurious suites and 17 deluxe spa rooms, all featuring panoramic views of the Pacific Ocean or Gold Coast hinterland.

Additional hotel facilities include the chic and award winning lounge/bar/dining concept Room81, and all-day dining restaurant Bistro On3. Delegates may also take advantage of the TC's Bar & Gaming lounge, internet lounge and library, gymnasium and two magnificent outdoor pools.

From concept to reality, Sofitel Gold Coast's dedicated conference specialists are at your service.

*"Our conference team is committed to making your event a success, our dedication and passion is unrivalled and our location is unmatched. Allow us to create unforgettable memories for you and your guests, and enjoy peace of mind knowing we are dedicated to your event from beginning to end. We aim to inspire and we look forward to welcoming you and your guests to Sofitel Gold Coast Broadbeach."*

### Mr Marcus Hanna

General Manager

Sofitel Gold Coast Broadbeach

### LUXURY CONFERCING WITH A TOUCH OF *ART DE VIVRE*.



S O F I T E L  
L U X U R Y H O T E L S  
G O L D C O A S T B R O A D B E A C H

# VENUE

VENUE	SIZE	CEILING-HEIGHT	BANQUET	CABARET	COCKTAIL	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE
<b>GRAND BALLROOM</b>	312m <sup>2</sup>	4.5m	220	176	350	350	170	60	66
<b>SORRENTO</b>	253m <sup>2</sup>	3.4m	160	128	200	200	100	40	57
<b>BROADBEACH</b>	230m <sup>2</sup>	2.9m	140	80	200	180	132	40	52
<b>PARADISE 1&amp;2</b> (COMBINED)	153m <sup>2</sup>	2.7m	100	80	150	140	90	50	42
<b>PARADISE 1</b>	69m <sup>2</sup>	2.7m	40	32	50	60	35	23	21
<b>PARADISE 2</b>	84m <sup>2</sup>	2.7m	50	40	70	80	45	26	24
<b>SOVEREIGN 1&amp;2</b> (COMBINED)	115m <sup>2</sup>	3.0m	60	48	80	110	54	50	39
<b>SOVEREIGN 1</b>	59m <sup>2</sup>	3.0m	30	24	40	50	20	22	18
<b>SOVEREIGN 2</b>	56m <sup>2</sup>	3.0m	30	24	50	40	20	20	16
<b>CHEVRON</b>	50m <sup>2</sup>	2.6m	30	18	-	40	20	10	14
<b>POOL DECK</b>	180m <sup>2</sup>	-	120	96	300	-	-	-	-
<b>TWENTYTHREE</b>	99m <sup>2</sup>	2.5m	40	32	40	40	-	30	Lounge: 16
<b>THE BOARDROOM</b>	40m <sup>2</sup>	2.4m	-	-	-	-	-	12	-

# BREAKFAST

## EXPRESS BREAKFAST 19.50 PER PERSON

- Selection of fresh juices – orange, apple and pineapple
- Platter of sliced seasonal fruit with mini yoghurt pots (v)
- Baker's pastry basket of muffins, croissants and Danish pastries (v)
- Beerenberg jams, honey and butter
- Freshly brewed coffee and Ronnefeldt teas

## EXPRESS BOXED BREAKFAST 22.50 PER PERSON

- Croissant with preserves (v)
- Fresh fruit with gourmet yoghurt (v)
- Cereal
- Muesli bar
- Piece of whole fruit
- Multi-Vitamin juice

## CONVIVIAL BREAKFAST

½ HR - 3 ITEMS

1HR - 6 ITEMS

(minimum 20 delegates)

19.00 PER PERSON

34.00 PER PERSON

*A stand-up canapé option perfect for conference registration or a working breakfast.*

- Selection of French pastries (v)
- Seasonal fruit kebabs (v, gf, df)
- Bircher Muesli and mixed berry parfait (v)

- Persian Feta and baby spinach frittata, tomato relish (v, gf)
- Mini bagel, smoked salmon, soft herb ricotta
- Energizer banana smoothie shots (v)
- Smoked pancetta and truffled egg puff pastries

## CHEF'S PLATED BREAKFAST ALTERNATE DROP

38.00 PER PERSON  
4.50 PER PERSON

(minimum 20 delegates)

### SERVED AT YOUR TABLE:

- Soft banana loaf, butter, preserves (v)
- Selection of French pastries (v)
- Seasonal fruit platters, fresh berries, natural yoghurt (v)
- Selection of fresh fruit juices
- Freshly brewed coffee and Ronnefeldt teas

### WITH A CHOICE OF:

- Freshly scrambled free range eggs, smoked bacon rashers, roasted vine-ripened tomatoes, grilled sourdough
- Eggs Benedict, free range poached eggs, double smoked ham, English muffin, hollandaise sauce
- Spinach and Persian Feta frittata, thyme braised tomatoes, rocket, new season olive oil (v)
- Eggs Montreal, free range poached eggs, smoked salmon, baby spinach, soft herb hollandaise
- Freshly scrambled free range eggs, butter poached asparagus, smoked salmon, grilled sourdough

PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

SOFITEL  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# BREAKFAST

## SOFITEL BUFFET BREAKFAST 38.00 PER PERSON

(minimum 20 delegates)

### COLD SELECTION:

- Soft banana loaf, butter, preserves (v)
- Selection of French pastries (v)
- Seasonal fruit platters, fresh berries, natural yoghurt (v)
- Selection of cereals and muesli (v)
- Selection of fresh fruit juices

### HOT SELECTION

- Freshly scrambled free range eggs
- Roasted vine-ripened tomatoes, olive oil and thyme (v, gf, df)
- Grilled middle bacon rashers (gf, df)
- Veal chipolatas and chicken chipolatas
- Gourmet hash browns
- Sautéed mushrooms (v, gf)
- Freshly brewed coffee and Ronnefeldt teas

### BREAKFAST BUFFET ADDITIONAL ITEMS

- French and Australian cheese with dried fruit, quince and crackers 6.00 per person
- Antipasto selection 6.00 per person
- Smoked salmon, crème fraiche and chives 6.00 per person
- Fresh juice station 10.00 per person
- Serviced omelette station 15.00 per person
- Serviced crepe station 15.00 per person
- Serviced pancake station (v) 15.00 per person
- Espresso machine with your own barista 500.00 per day  
Served 4.50 per cup on consumption



PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

S O F I T E L  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# CONFERENCE PACKAGES

## LE CONFÉRENCE PACKAGE

**75.00 PER PERSON**

(Minimum 20 delegates)

- Complimentary venue hire with your choice of set up in one of our superb conference venues
- Sofitel notepads and pens for every delegate
- Bottled mineral water and individual mints
- A whiteboard or flipchart
- Our in-house audio visual team will complete the package with a state of the art lectern and microphone.
- Your choice of specialty items for morning and afternoon tea from our magnificent **Refreshment Breaks** menu
- Your choice of delicious options from **Working Lunch 1** or **Working Lunch 2**

## LE GRAND PACKAGE

**85.00 PER PERSON**

(Minimum 20 delegates)

- Complimentary venue hire with your choice of set up in one of our superb conference venues
- Sofitel notepads and pens for every delegate
- Bottled mineral water and individual mints
- A whiteboard or flipchart
- Our in-house audio visual team will complete the package with a state of the art lectern and microphone.
- You will also receive a complimentary audio-visual screen to suit the venue.
- Your choice of specialty items for morning and afternoon tea from our magnificent **Refreshment Breaks** menu
- Your choice of delicious options from **Working Lunch 1**, **Working Lunch 2** or the **Barbecue Working Lunch**

## LE PREMIER PACKAGE

**99.00 PER PERSON**

(Minimum 30 delegates)

- Complimentary venue hire with your choice of set up in one of our superb conference venues
- Sofitel notepads and pens for every delegate
- Bottled still and sparkling water and individual mints
- A whiteboard or flipchart
- Our in-house audio visual team will complete the package with a state of the art lectern and microphone.
- You will also receive a complimentary audio-visual screen to suit the venue
- Complimentary floral arrangement to enhance your meeting space
- With each break your delegates will return to a specially created refreshment item
- Indulge in your choice of specialty items for morning and afternoon tea from either the **Refreshment Breaks** or **Luxurious Refreshment Breaks** menus
- Invigorate the senses with the smell of freshly brewed espresso coffee in your refreshment breaks, serviced by your very own barista and coffee cart.
- Your choice of delicious options from **Working Lunch 1**, **Working Lunch 2**, **Barbecue Working Lunch** or the **Tapas Working Lunch**

# REFRESHMENT BREAKS

## REFRESHMENT BREAKS 11.00 PER PERSON PER ITEM

Select one item from below for each refreshment break.

**Freshly Brewed Coffee and Ronnefeldt teas with one of the following items:**

- Petite French fruit tartlets
  - Home-made scones with Chantilly cream and jams
  - Assorted pure bliss cookies
  - Assorted petit cupcakes
  - Petit lamingtons
  - Chocolate brownies
  - Carrot cake
  - Banana loaf
  - Chocolate dipped strawberries (gf)
- 
- Savoury filled croissants
  - Boutique cheese plate, quince paste, lavosh bread, water crackers (v)
  - Potato frittata, chargrilled capsicum and confit leek (v, gf)
  - Selection of freshly baked mini quiches
  - Vegetarian spring rolls with royal dipping sauce (v)
- 
- Low fat yoghurts
  - Low fat fruit smoothie shots
  - Seasonal fruit platters, low fat natural yoghurt (gf)
  - Seasonal fruit kebabs, low fat natural yoghurt (gf)
  - Selection of dips and crudités (v)

**ADD AN ADDITIONAL ITEM 5.00 PER PERSON PER ITEM**

## LUXURIOUS REFRESHMENTS 18.00 PER PERSON PER ITEM

(minimum 20 delegates)

Your choice of one option from the below or the Refreshment Breaks menu is included in Le Premier Package

**Freshly Brewed Coffee and Ronnefeldt teas with one of the following items:**

### HIGH TEA

- Selection of finger sandwiches, scones and desserts made fresh in our Pastry Kitchen by our world class Chefs

### ALL THINGS CHOCOLATE

- Smooth chocolate fountain surrounded by exquisite cakes, truffles and dipping treats (v)

### EVERYTHING APPLES

- A variety of apple inspired treats such as petite apple pies, apple tea cake, apple popcorn, sour apple sherbet, toffee apples, fresh apple juice and fresh whole apples. (v)

### ADDITIONAL BEVERAGE OPTIONS

- |   |  |
|---|--|
| ■ Freshly brewed coffee and Ronnefeldt teas                                 | 5.00 per person                                      |
| ■ Assorted soft drinks and juices   | 10.00 per person                                     |
| ■ Continuous service of freshly brewed coffee and Ronnefeldt teas (8 hours) | 18.00 per person                                     |
| ■ Espresso coffee machine and barista                                       | 500.00 per day<br>Served 4.50 per cup on consumption |

PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

**SOFITEL**  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# MEETING SNACKS

*Served at your conference tables, these are a great enhancement to your meeting, or a perfect morning boost after a late evening.*

## MIXED SNACKS

- Mixed nuts and dried fruits 12.00 per bowl
- Individually wrapped Tim Tams 12.00 per bowl
- Muesli bars 12.00 per bowl
- Fresh Whole Fruit 12.00 per bowl

## INDIVIDUAL REFRESHMENTS

- Red Bull 4.50 per person
- Red Bull Sugar Free 4.50 per person
- Berocca Performance (Twist 'n' Go bottle) 4.80 per person
- Kit Kat 4 Finger bar (45g) 3.00 per person
- Lindt Lindor Chocolate Ball 2.50 per person
- Pringles Original small tin (50g) 3.00 per person
- Pringles Salt and Vinegar small tin (50g) 3.00 per person



# WORKING LUNCHES

## WORKING LUNCH 1

**36.00 PER PERSON**

*This option is included in all conference packages*

- Selection of three gourmet sandwiches
- Chef's selection of two salads
- Boutique cheese platter
- Seasonal fruit platter
- Freshly brewed coffee and Ronnefeldt teas
- Orange juice

## WORKING LUNCH 2

**40.00 PER PERSON**

(minimum 10 delegates)

*This option is included in all conference packages.*

- Selection of two gourmet sandwiches
- Chef's selection of two salads
- Selection of one item from the Hot Buffet menu
- Boutique cheese platter
- Seasonal fruit platter
- Freshly brewed coffee and Ronnefeldt teas
- Orange juice

PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

**SOFITEL**  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# WORKING LUNCH SELECTIONS

## GOURMET SANDWICH SELECTION

- Baguette, prawn cocktail, avocado, marie rose
- Baguette, double smoked ham, pepperonata, brie, watercress
- Tortilla wrap, smoked chicken breast, mango chutney, herbed yoghurt
- Mini bagel, smoked salmon, preserved lemon, mascarpone
- Ciabatta white, rare roast beef, caramelised onions, gorgonzola, baby rocket
- Rye bread, king salmon pastrami, celeriac remoulade
- Herbed focaccia, curried egg, iceberg chiffenade, mayonnaise (v)
- Pumpkin seed roll, roast lamb leg, sheep's yoghurt, parsley, capers
- Sourdough, char grilled eggplant, roasted capsicum, rocket pesto (v)
- Herb-crusted focaccia, mustard pickles, baked ham, vine-ripened tomato, Swiss cheese
- Tandoori chicken wrap, baby rocket, cucumber raita, paprika
- Olive bread, Serrano ham, bocconcini, tomato chutney

## HOT BUFFET MENU

- Beef Bourguignon, smoked pancetta, pearl onions with pommes puree
- Pickled pork, dill pickles, seeded mustard with colcannon
- Portuguese chicken, piri piri sauce with jalapeño roasted potatoes (gf)
- Saffron-braised Moroccan lamb, prunes, roasted almonds, apricots with scented cous cous
- Twice-cooked leg of lamb, cucumber and mint yoghurt served with rosemary chat potatoes
- Roasted sirloin of beef, soft herb hollandaise served with red wine jus
- Roasted marget duck served with peach and peppercorn chutney (gf, df)
- Pressed, confit pork belly served with vanilla apple marmalade
- Hiramasa kingfish, confit baby fennel, Asian greens, sweet soy served with rice noodles
- Chicken and chorizo fricassee, bell peppers, kalamata olives (gf)
- Sri Lankan chicken curry, butter beans served with basmati rice
- Atlantic salmon fillets, chive beurre blanc served with broccolini with hazelnuts
- Pappardelle pasta, butternut pumpkin, spinach, pine nuts served with blue cheese cream (v)
- Aloo gobi, coconut milk curry, cauliflower, potato, sweet peas served with vegetable biryani (v)
- Pesto penne pasta, rich Napoli sauce, Grana Padano shavings (v)

PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

SOFITEL  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# WORKING LUNCHES

## BARBECUE WORKING LUNCH 45.00 PER PERSON

(minimum 20 delegates)

*This option is included in Le Grand and Le Premier packages*

- Grilled pork sausages
- Marinated chicken kebabs
- Gourmet beef burgers
- Beef burger condiment station
- Selection of sliced breads and rolls
- Jacket potatoes with herbed sour cream
- Potato salad with mustard mayonnaise, crispy bacon and shallots
- Spinach and Feta salad with roasted pumpkin and pine nuts (v)
- Individual sweet treats
- Seasonal sliced fruit platter
- Freshly brewed coffee and Ronnefeldt teas
- Orange juice

## BISTRO ON3 BUFFET 55.00 PER PERSON

(minimum 30 delegates)

### UPGRADE YOUR CONFERENCE PACKAGE FOR 10.00 PER PERSON

Dine first class in our Bistro On3 Restaurant with an extensive salad bar and freshly prepared hot dishes including meat, fish, poultry and vegetarian options.

Complete your lunch with a selection of delectable desserts from the buffet, fresh fruit and Australian and international cheeses. Served with coffee, Ronnefeldt teas and orange juice.

## TAPAS WORKING LUNCH

## 50.00 PER PERSON

(minimum 20 delegates)

*This option is included in Le Premier package*

- Selection of four Tapas items with grilled breads
- Chef's selection of two gourmet salads
- Selection of two items from the Hot Buffet menu
- Individual sweet treats
- Boutique cheese platter
- Seasonal sliced fruit platter
- Freshly brewed coffee and Ronnefeldt teas
- Orange juice

### TAPAS SELECTIONS

- Baguette, prawn cocktail, avocado, marie rose
- Salt and pepper squid, royal sauce, chilli and shallots (df)
- Prosciutto wrapped asparagus, 10 year balsamic (df)
- Pumpkin and Feta arancini, harissa yoghurt (v)
- Pork ribs with tangy BBQ sauce
- Patatas bravas - potatoes in rich tomato sauce (v, gf)
- Marinated olives with confit fennel and rosemary (v, gf, df)
- Char grilled octopus with cabernet sauvignon vinegar, dill and shallots
- Rice-studded five spiced prawns, chilli jam (df)
- Vine-ripened tomato, cherry bocconcini, pickled anchovy, sweet basil

PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

SOFITEL  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# CHEF'S PLATED LUNCHEONS & DINNERS

## 2 COURSE MENU

56.00 PER PERSON

## 3 COURSE MENU

72.00 PER PERSON

## ALTERNATE DROP

7.50 PER PERSON

### ENTRÉE SELECTION

- Serrano ham, gem lettuce, Roquefort, shaved pear, candied walnut, ten year balsamic
- Baked ricotta tarte, mozzarella d'buffala, onion toffee, sweet pickled Roma passata (v)
- Citrus-cured salmon, tiger prawns, pickled cucumber, shimeji mushrooms, soy mirin dressing (df)
- Crab and scallop tortellini, lobster bisque, salmon pearls, chervil
- Goat's cheese salad, roasted baby vegetables, confit tomato, black olive tapenade (v)
- Twice-cooked pork belly, peach and peppercorn chutney, apple salad (gf, df)
- Blue swimmer crab and sweet corn soup, salmon caviar, double cream
- Beef carpaccio, Persian Feta, roasted mushrooms, parsnip cream, baby herbs
- Seared yellowfin tuna, shaved fennel salad, ruby grapefruit, crisp lotus root (df)

### MAINS SELECTION

- Grain-fed beef fillet, celeriac puree, glazed shallots, king brown mushrooms, spiced wine
- Thyme-scented chicken breast, cauliflower silk, forest mushrooms, pencil leeks, morel sauce

- Marget duck breast, baby beets, glazed shallots, roasted Dutch carrots, pedro ximenes
- Pan-fried barramundi, Serrano ham, Dutch carrots, caramelized endive
- Goldband snapper fillet, braised lentils, crisp pancetta, baby beets, anise jus
- John Dee sirloin, potato gratin, swiss chard, shiraz butter (gf)
- Roasted lamb rack, sweet onion puree, potato fondant, confit tomato, baby spinach
- Crisp-skin ocean trout, fennel puree, confit fennel, sauce vierge, soft herbs
- Fricassee of Parmesan gnocchi, Roquefort cream, wild rocket, candied walnuts (v)

### DESSERT SELECTION

- Pavlova, fresh fruits, vanilla cream, raspberry and mango coulis (gf)
- Chocolate and mascarpone mousse slice, sour cherry compote and orange tuille
- Tarte au citron, lemon curd in a sweet pastry shell, Italian meringue and candied lemon
- Coconut panacotta, lychee compote (gf)
- Chocolate tart, almond tuille, Chantilly cream, amarena cherries
- Cheesecake, raspberry and white chocolate cheesecake, raspberry jus
- Framboisier vanilla mousseline, light genoise sponge, raspberry jelly and fresh raspberries
- Pudding, cappuccino bread and butter pudding, whisky ice-cream
- Chocolate opera slice, layers of almond biscuit, decadent chocolate ganache, coffee butter cream, topped with gold leaf

Served with freshly brewed coffee, Ronnefeldt tea and Sofitel chocolates

PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

SOFITEL  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# BUFFETS

## EPICUREAN BUFFET

**65.00 PER PERSON**

(minimum 30 delegates)

- Chef's selection of freshly baked assorted loaves and rolls
- Soup of the Day

### ANTIPASTO

- Selection of cured meats
- Dips and olives (v)
- Grilled marinated vegetables (v, df)

### SALADS

- Tomato, French shallots, sweet basil, aged balsamic (v, df)
- Asparagus, wild rocket and Parmesan (v, gf)
- Potato salad with seeded mustard, crispy bacon and shallots
- Mixed leaf salad with French vinaigrette (v, gf, df)
- Caesar salad, smoked bacon, croutons, Parmesan and egg
- Thai style bean salad, fresh herbs, roasted cashew nuts, nam jim dressing

### HOT SELECTION

Select two dishes from the Hot Buffet menu

Add an additional hot dish option for 15.00 per person

### HOT BUFFET MENU

- Beef Bourguignon, smoked pancetta, pearl onions with pommes puree
- Pickled pork, dill pickles, seeded mustard with colcannon
- Portuguese chicken, piri piri sauce with jalapeño roasted potatoes (gf)
- Saffron-braised Moroccan lamb, prunes, roasted almonds, apricots with scented cous cous
- Twice-cooked leg of lamb, cucumber and mint yoghurt served with rosemary chat potatoes

- Roasted sirloin of beef, soft herb hollandaise served with red wine jus
- Roasted marget duck served with peach and peppercorn chutney (gf, df)
- Pressed, confit pork belly served with vanilla apple marmalade
- Hiramasa kingfish, confit baby fennel, Asian greens, sweet soy served with rice noodles
- Chicken and chorizo fricassee, bell peppers, kalamata olives (gf)
- Sri Lankan chicken curry, butter beans served with basmati rice
- Atlantic salmon fillets, chive beurre blanc served with broccolini with hazelnuts
- Pappadelle pasta, butternut pumpkin, spinach, pine nuts served with blue cheese cream (v)
- Aloo gobi, coconut milk curry, cauliflower, potato, sweet peas served with vegetable biryani (v)
- Pesto penne pasta, rich Napoli sauce, Grana Padano shavings (v)

### DECADENCE

- Chef's selection of sweet treats, tarts, individual desserts
- Selection of boutique cheese with accompaniments
- Fresh seasonal fruit platter (v, gf, df)

Served with freshly brewed coffee, Ronnefeldt tea and Sofitel chocolates

## UPGRADE TO SUMPTUOUS FARE FROM THE SEA

- Daily oyster shots - Chef's creation
- Freshly shucked Pacific/Rock oysters (depending on seasonal availability) (gf, df)
- Cooked ocean prawns, cocktail sauce, lemon wedges
- Cooked spanner crabs (gf, df)
- Smoked salmon tapas with dill crème fraiche
- Char grilled marinated baby octopus

**ADD 25.00 PER PERSON**

PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

**SOFITEL**  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# BUFFETS

## BARBECUE BUFFET

**65.00 PER PERSON**

(minimum 30 delegates)

*Perfect for poolside dining and casual welcome receptions. .*

- Chef's selection of freshly baked assorted loaves and rolls

### ANTIPASTO

- Selection of cured meats (df)
- Dips and olives (v)
- Grilled marinated vegetables (v, df)

### SALADS

- Tomato, French shallots, sweet basil, aged balsamic (v, df)
- Potato salad with seeded mustard, crispy bacon and shallots
- Mixed leaf salad with French vinaigrette (v, gf, df)
- Caesar salad, smoked bacon, croutons, Parmesan and egg

### HOT SELECTION

- Prime smoky BBQ pork ribs
- Red wine marinated scotch fillet (df)
- Gourmet beef and pork sausages
- Soy-marinated chicken thigh fillet with garlic and shallot
- Char grilled barramundi with caper and lemon dressing
- Jacket potatoes with sour cream (v, gf)
- Grilled super-sweet corn cobs (v, gf)

### DECADENCE

- Chef's selection of sweet treats, tarts, individual desserts
- Selection of boutique cheese with accompaniments
- Fresh seasonal fruit platter

**Served with freshly brewed coffee, Ronnefeldt tea and Sofitel chocolates**

## UPGRADE TO SUMPTUOUS FARE FROM THE SEA

- Daily oyster shots - Chef's creation
- Freshly shucked Pacific/Rock oysters (depending on seasonal availability) (gf, df)
- Cooked ocean prawns, cocktail sauce, lemon wedges
- Cooked spanner crabs (gf, df)
- Smoked salmon tapas with dill crème fraiche
- Char grilled marinated baby octopus

**ADD 25.00 PER PERSON**



PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

**SOFITEL**  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# COCKTAIL RECEPTIONS

## CANAPÉS

### ½ HOUR

Chef's selection of 4 items per person

**20.00 PER PERSON**

### 1 HOUR

Selection of 6 items per person

**28.00 PER PERSON**

### 2 HOURS

Selection of 8 items per person

**36.00 PER PERSON**

### 3 HOURS

Selection of 10 items per person

**44.00 PER PERSON**

### 3 HOURS - EXTENSIVE

Selection of 10 items plus two Noodle boxes

**57.00 PER PERSON**

### 3 HOURS - SUBSTANTIAL

Selection of 10 items plus three Noodle boxes

**62.00 PER PERSON**

## COLD CANAPÉS

- Cherry bocconcini skewers, cherry tomato, pickled anchovy, aged balsamic
- Bamboo rockmelon skewers, Serrano ham, mozzarella, fresh mint (gf)
- Rice paper rolls, tiger prawns, vermicelli and pawpaw salad, nam jim dressing (gf, df)
- Yellowfin tuna tartare, panzanella salad, sourdough crumbs
- Coffin Bay oysters, sauce vierge, white balsamic
- Selection of sushi rolls, pickled ginger, wasabi soy (df)
- Smoked ocean trout, crispy wonton cones, soft herb mascarpone
- Goat's curd tartlet, fresh fig jam, sugar-cured tomato (v)
- Beetroot-cured salmon, potato blinis, crème fraîche, salmon pearls

- Peking Duck crepes, cucumber and shallots, scorched chilli jam
- Spanner crab sandwich, avocado mousse, gazpacho cream
- Wagyu beef tartare, Dijon mustard, semidried tomato, ciabatta crouton

## HOT CANAPÉS

- Aubergine tart, smoked prawn, baby coriander
- Coffin Bay oysters, Basque piperade, chipotle chilli, sourdough migas
- Seared scallop, cauliflower silk, glass pork crackling (df)
- Crisp asparagus, Parmigiano Reggiano, lime aioli (v)
- Rosemary-crumbed quail, Parmesan crusted, olive oil aioli
- Rice-studded five spice prawns, chilli jam (df)
- Salt and pepper squid, chilli and shallots, royal dipping sauce (df)
- Twice-cooked pork belly, Madagascan vanilla apple marmalade, balsamico
- Pumpkin and Feta arancini, harissa yoghurt (v)
- Chicken Malay sticks, warm peanut sauce, coriander
- Moroccan lamb koftas, spiced tomato coulis
- Vegetable spring rolls, nam jim dressing (v, df)

## SWEET CANAPÉS

- Chocolate mousse truffles (gf)
- Tart au citron
- Strawberry shots
- Classic opera slice, gold leaf
- Assorted French tartlets
- Turkish delights (gf)



PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

**S O F I T E L**  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# COCKTAIL RECEPTIONS

## SUBSTANTIAL CANAPÉ OPTIONS

### COLD NOODLE BOXES

- Grain-fed beef fillet, green papaya salad, nam jim, toasted rice (gf, df)
- Marrakesh-spiced cous cous, char grilled vegetables, harissa yoghurt (v)
- Seared yellowfin tuna, chilled soba noodles, wakame, soy mirin dressing (df)
- Poached chicken breast, gem lettuce, crispy smoked bacon, Caesar dressing

### HOT NOODLE BOXES

- Lime-battered flathead, sauce gribiche
- Chermoula-marinated lamb, scented Israeli cous cous
- Salt and pepper squid, royal dipping sauce, thai basil (df)
- Parmesan gnocchi, sweet peas, roasted pumpkin, sage nut butter (v)

## PLATTERS

- |   |                  |
|---|------------------|
| ■ Nuts and pretzels   | 6.00 per person  |
| ■ Selection of continental breads, gourmet dips & olive oil | 8.00 per person  |
| ■ Antipasto platter   | 8.00 per person  |
| ■ Sushi platter (df)  | 10.00 per person |
| ■ Assorted International cheese platter                     | 15.00 per person |

## ADDITIONAL OPTIONS

- |                            |                      |
|----------------------------|----------------------|
| ■ Oyster shucking station  | Price on application |
| ■ Chocolate fondue station | Price on application |



PLEASE NOTE: PRICES INCLUDE GST

v = vegetarian gf = gluten free df = dairy free

SOFITEL  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# BEVERAGE PACKAGES

## STANDARD BEVERAGE PACKAGE

A selection of Local Beers, Bancroft Bridge NV, Bancroft Bridge Semillon Sauvignon Blanc, Bancroft Bridge Shiraz Cabernet, Orange Juice and Soft Drinks

<b>1 HOUR PACKAGE</b>	<b>26.00 PER PERSON</b>
<b>2 HOUR PACKAGE</b>	<b>31.00 PER PERSON</b>
<b>3 HOUR PACKAGE</b>	<b>36.00 PER PERSON</b>
<b>4 HOUR PACKAGE</b>	<b>41.00 PER PERSON</b>
<b>5 HOUR PACKAGE</b>	<b>46.00 PER PERSON</b>

## DELUXE BEVERAGE PACKAGE

A selection of Premium beers, Prosecco by Brown Brothers, Kapuka Sauvignon Blanc, Rockbare Shiraz, Orange Juice and Soft Drinks.

<b>1 HOUR PACKAGE</b>	<b>32.00 PER PERSON</b>
<b>2 HOUR PACKAGE</b>	<b>37.00 PER PERSON</b>
<b>3 HOUR PACKAGE</b>	<b>42.00 PER PERSON</b>
<b>4 HOUR PACKAGE</b>	<b>47.00 PER PERSON</b>
<b>5 HOUR PACKAGE</b>	<b>52.00 PER PERSON</b>

## PREMIUM BEVERAGE PACKAGE

A selection of Imported Premium Beers, Domain Chandon Brut NV, Catalina Sounds Sauvignon Blanc, Hollick Cabernet Sauvignon, Orange Juice and Soft Drinks

<b>1 HOUR PACKAGE</b>	<b>36.00 PER PERSON</b>
<b>2 HOUR PACKAGE</b>	<b>44.00 PER PERSON</b>
<b>3 HOUR PACKAGE</b>	<b>52.00 PER PERSON</b>
<b>4 HOUR PACKAGE</b>	<b>59.00 PER PERSON</b>
<b>5 HOUR PACKAGE</b>	<b>64.00 PER PERSON</b>

**UPGRADE YOUR BEVERAGE PACKAGE TO  
INCLUDE HOUSE SPIRITS FOR ALL GUESTS 15.00 PER PERSON PER HOUR**



PLEASE NOTE: PRICES INCLUDE GST

**S O F I T E L**  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# BEVERAGE AND WINE LIST

## WINES

### SPARKLING WINES AND CHAMPAGNES

- Bancroft Bridge NV Brut 33.00 per bottle
- Prosecco by Brown Brothers 36.00 per bottle
- Domaine Chandon Brut 66.00 per bottle
- Mumm NV Cordon Rouge 135.00 per bottle
- Ruinart Blanc de Blanc 155.00 per bottle

### WHITE WINES

- Bancroft Bridge Semillon Sauvignon Blanc 32.00 per bottle
- Rockbare Chardonnay 39.00 per bottle
- Kapuka Sauvignon Blanc 42.00 per bottle
- Tiefenbrunner Pinot Grigio 47.00 per bottle
- Catalina Sounds Sauvignon Blanc 48.00 per bottle
- Howard Park Riesling 50.00 per bottle
- William Fevre Petit Chablis 54.00 per bottle

### RED WINES

- Bancroft Bridge Shiraz Cabernet 32.00 per bottle
- Nederburg Pinotage 34.00 per bottle
- Norfolk Rise Merlot 42.00 per bottle
- Rockbare Shiraz 46.00 per bottle
- Hollick Cabernet Sauvignon 50.00 per bottle
- Perrin Reserve 54.00 per bottle
- Cape Mentelle Cabernet Merlot 62.00 per bottle



PLEASE NOTE: PRICES INCLUDE GST

**SOFITEL**  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# BEVERAGE AND WINE LIST

## BEER

### AUSTRALIAN BEER

- Tooheys New 7.00 per bottle
- XXXX Gold 7.00 per bottle
- Hahn Light 7.00 per bottle
- Boag's Premium 8.00 per bottle
- Hahn Premium 8.00 per bottle

### IMPORTED BEER

- Amstel 9.00 per bottle
- Heineken 9.00 per bottle
- Kirin 9.00 per bottle

### HOUSE SPIRITS

- Havana Club Anjelo Blanco 8.00 per nip
- Bundaberg Rum 8.00 per nip
- Chivas Regal 8.00 per nip
- Wyborowa Vodka 8.00 per nip
- Dorville Brandy 8.00 per nip
- Beefeater Gin 8.00 per nip

**CORKAGE FEE—WINE ONLY 15.00 PER PERSON**

**CORKAGE FEE—BEER AND WINE 25.00 PER PERSON**

## NON-ALCOHOLIC BEVERAGES

### MINERAL WATER

- Evian (still, 750ml) 6.00 per bottle
- Badoit (sparkling, 1L) 8.00 per bottle

### SOFT DRINK

- Pepsi, Pepsi Max, Solo, dry ginger ale, soda water, tonic water 5.00 each

### FRUIT JUICE

- Orange, pineapple, apple 6.00 each



PLEASE NOTE: PRICES INCLUDE GST

**S O F I T E L**  
LUXURY HOTELS  
GOLD COAST BROADBEACH

# FLORAL MENU

For a truly magnifique touch, why not add flowers to your meeting or event? Sofitel Gold Coast Broadbeach can arrange this for you - please see below for our most popular selections.

**LONG AND LOW CENTREPIECE** **75.00**

This is the perfect choice for the centre of boardroom style tables

**MEDIUM VASE ARRANGEMENT** **79.00**

This arrangement is perfect for registration desks, and also looks great on trade or exhibition displays

**TALL VASE ARRANGEMENT** **83.00**

This adds a special touch to your buffet table or end tables

**LARGE STAGE DISPLAY** **FROM 175.00**

A very tall arrangement that is designed to decorate your conference or awards stage

**SMALL COCKTAIL CENTREPIECE** **39.00**

A small upright centrepiece designed to enhance your cocktail high bars

**BANQUET TABLE CENTREPIECE** **25.00**

The perfect centrepiece for your gala dinner tables, or just to brighten up your conference sessions

**GALA BANQUET TABLE CENTREPIECE** **58.00**

A more impressive centrepiece for your gala dinner tables

**BUD VASES** **15.00**

Compliment any table with a stylish vase and single flower spray



## THEMED DISPLAYS

Let us know if you have a special event theme or colour scheme and we can arrange an option to suit your needs.



TEL: (07) 5592 2250 - FAX: (07) 5592 3747 [WWW.SOFITELGOLD Coast.COM.AU](http://WWW.SOFITELGOLD Coast.COM.AU)  
SOFITEL GOLD COAST BROADBEACH | 81 SURF PARADE | BROADBEACH QLD 4218